
Cookies & Candy

HIDE AND SEEK COOKIES

1 c. melted shortening, 1/2 butter is good	1 c. pecans, opt.
2 c. brown sugar	2 c. sifted flour
2 eggs, slightly beaten	1/2 tsp. baking powder
4 c. quick-cooking oatmeal	1 tsp. soda
1 1/4 c. flaked coconut	1/2 tsp. salt

Combine shortening and sugar. Add eggs and beat well. Sift flour, baking powder, soda and salt together. Add flour mixture and oatmeal to creamed mixture. Stir in coconut and nuts (this is a very thick dough). Drop by teaspoon on greased baking sheet. Flatten each cookie with fork dipped in flour, making a criss-cross pattern. Bake at 375° about 10-12 minutes. (Don't overbake.)

Myrna McCrary

(We made these when I was in 4-H in the early 50's.)

N.M. COOKIES

2 c. butter	1 tsp. salt
2 c. sugar	2 tsp. baking powder
2 c. brown sugar	2 tsp. soda
4 eggs	4 c. flour
2 tsp. vanilla	24-oz. pkg. chocolate chips
5 c. oatmeal, before blended	3 c. chopped nuts
8-oz. Hershey's bar, grated	

Cream butter and sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and soda. Add chips, candy bar and nuts. Roll into walnut-size balls. Place 2 inches apart on cookie sheet. Bake at 375° for 6-10 minutes. Yield: 10 dozen.

Novene Wall

MOLASSES COOKIES

3/4 c. shortening	1/2 tsp. cloves
1 egg	1/2 tsp. nutmeg
4 T. molasses	1 tsp. cinnamon
2 tsp. soda	1/2 tsp. salt
1/2 tsp. ginger	2 c. flour

Mix together and form walnut-size balls. Roll in sugar. Bake at 350° for 10-12 minutes. Watch closely. Will burn easily.

Heather Storms