



Here Comes Christmas Through the Oven Door

Here's some famous Ceresota Christmas Cookie Recipes that will help you delight your entire family . . . with their home-made goodness.

*Gay as the Holidays
...and so easy to bake!*

christmas cut-out sugar cookies

(Yield: 3 dozen)

Ingredients: $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sugar, $1\frac{3}{4}$ cups unbleached Ceresota flour, 1 egg, 1 tsp. vanilla, 1 tsp. baking powder.

Directions: Have shortening at room temperature. Cream, and add sugar gradually. Add egg and vanilla. Sift flour with baking powder and add to creamed mixture. Should be easy to handle. (If not, chill.) Roll out $\frac{1}{4}$ inch thick. Cut out with cookie cutters in any variety of shapes desired. Brush with white of egg and sprinkle with colored sugar. Bake 10-15 minutes in 375° oven.

christmas nut thins

(Yield: 4 dozen)

Ingredients: 1 cup butter or margarine, 1 cup sugar, $1\frac{1}{2}$ cups unbleached Ceresota flour, 2 eggs, 1 cup chopped nuts, 1 tsp. vanilla, $\frac{1}{2}$ tsp. salt.

Directions: Blend sugar and butter together. Add well beaten eggs. Sift in flour and salt. Add nuts. Add flavoring, and mix until smooth and light. Drop onto greased baking sheet, spaced well apart. Place half nut-meat in center of each cookie. Bake in moderate oven (375 degree) about 10 minutes.

pecan ball cookies

(Yield: 5 dozen)

Ingredients: 6 tablespoons shortening, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup powdered sugar, 1 teaspoon vanilla, 1 tablespoon milk, 2 cups Ceresota Unbleached Flour, 2 cups coarsely chopped pecans.

Directions: Cream shortening and butter together. Add sugar and cream until light. Add vanilla and milk. Blend well. Add unsifted flour and nuts to creamed mixture and blend well. Roll lightly into small balls. Bake in 325 degree oven for about 30 minutes or until light brown. When cool, roll in powdered sugar.

christmas crescent cookies

(Yield: 5 dozen)

Ingredients: $\frac{1}{2}$ lb. butter, 2 cups unbleached Ceresota flour, 2 cups chopped pecans, 5 tbsp. sugar, 2 tsp. vanilla, 1 tbsp. water, $\frac{1}{2}$ tsp. salt.

Directions: Cream butter and add sugar, vanilla and water. Sift flour and salt together and stir into mixture. Add pecans and mix thoroughly. Using portions about size of small walnut, roll into crescent shaped cookies. Bake in slow oven (325°) about 20 minutes. While warm, roll in powdered sugar.

christmas date and nut cookies

(Yield: 5 dozen)

Ingredients: 1 cup butter, $1\frac{1}{2}$ cups brown sugar, $2\frac{1}{2}$ cups unbleached Ceresota flour, 1 cup dates cut in small pieces, 1 cup chopped nuts, 3 eggs, 1 tsp. baking powder, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. salt.

Directions: Mix and sift dry ingredients. Cream butter, add sugar and beaten eggs. Add dates and nuts mixed with dry ingredients. Mix thoroughly. No liquid used. Batter should be very stiff. Drop from spoon onto greased pan and bake in slow oven (325 degree) 18 minutes.