

Recipes . . .

Brownies

- $\frac{1}{3}$ cup butter or shortening
- 2 squares chocolate
- 1 cup sugar
- 2 eggs
- $\frac{3}{4}$ cup cake flour, sifted before measuring
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ cup nuts
- 1 teaspoon vanilla

Sift dry ingredients together. Melt chocolate over hot water, add butter, sugar, and well-beaten eggs. Add to the flour mixture. Stir in the vanilla. Pour into a greased square pan (9 x 9 inches). Bake at 350°F. for 30 minutes. Yield, 2 to 3 dozen.

Snappy Gingers

- $1\frac{1}{4}$ cups cake flour, sifted before measuring
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon ginger
- $\frac{1}{4}$ cup + 2 tablespoons shortening
- $\frac{1}{2}$ cup brown sugar, firmly packed
- 2 tablespoons molasses
- 1 egg
- $\frac{1}{2}$ teaspoon cinnamon

Sift dry ingredients together. Beat shortening, sugar, molasses, and egg. Add dry ingredients. Chill $\frac{1}{2}$ hour or until stiff enough to handle easily. Dip out small portions. Roll in granulated sugar. Place on greased cooky sheet, allowing plenty of space between cookies. Bake at 325°F. for 10 minutes. Yield, 4 dozen.

Vanilla Wafers

- 1 cup cake flour, sifted before measuring
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{3}$ cup sugar
- 1 egg
- $\frac{1}{4}$ cup milk
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup shortening

Sift dry ingredients together. Cream shortening and sugar. Add vanilla. Add egg and milk which have been beaten together, alternately with the sifted dry ingredients. Drop by small bits on greased cooky sheet. Allow plenty of space between cookies. Bake 10 minutes at 350°F. Yield, 4 dozen.

Vanilla Wafers with Butter

- $1\frac{1}{4}$ cup cake flour, sifted before measuring
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{3}$ cup butter
- $\frac{1}{3}$ cup sugar
- 1 egg
- $\frac{1}{4}$ cup milk
- 1 teaspoon vanilla

Method, same as above.

Kringle

- 1 egg, separated
- 3 hard-cooked egg yolks
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup butter
- Grated rind of 1 lemon
- 2 cups cake flour, sifted before measuring
- $\frac{1}{2}$ teaspoon ground cardamom

Beat the egg yolk with the mashed, hard-cooked yolks, sugar, grated lemon rind, and butter. Add dry ingredients. Chill $\frac{1}{2}$ hour. Roll thin, cut with doughnut cutter or other shape. Brush with egg white and sprinkle with granulated sugar and chopped nuts. Place on greased cooky sheet. Bake at 350°F. for 8 to 10 minutes. Yield, 2 dozen.

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Soft Wheat Flour Cookies

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Soft Wheat Flour Cookies

*Enjoy cake-like textured cookies made from
northwestern cake or pastry flour . . .*

TENDERNESS AND DELICACY OF TEXTURE, as well as delicious flavor, characterize cookies made with soft wheat flour. This flour is made from wheat grown in the Northwest, and is sold in earthen or sacks as cake flour or cake and pastry flour. The cake-like texture of baked goods made with soft wheat flour is due to its content of specially tender gluten, or flour protein.

Since many cook book recipes are not worked out for use of soft wheat flour, recipes must be developed especially for its use. The research staff of the Home Economics Experiment Station offers five new cookie recipes, all made with soft wheat flour.

Three of the recipes presented here are drop doughs which may be spooned out rather than rolled or shaped. They are "basic" recipes. Dates, raisins, nuts, or chocolate tidbits may be added, or the cookies may be dressed up in other ways. A chewy Brownie recipe is included

for those who are especially fond of chocolate. An old-world cookie, Kringles, is included for special occasions. It is a "roll" dough.

The Vanilla Wafers are very good all-purpose cookies. The recipe may be varied to suit the family's taste. They may be used as the crust for ice box pies, in puddings, or just for eating. The homemade ginger snap comes into its own with the "Snappy Gingers" recipe. These are easy to make (small daughters will love to help with them) and they are good to eat. As the dough is dipped out, each spoonful is dropped into granulated sugar, then rolled into a ball. Cookies made in this way will have an interesting crackle appearance when baked.

The only ingredient called for in any of these cookie recipes that may not be on hand in the kitchen is the spice, cardamom. The book, "Spices, What They Are

and Where They Come From," published by American Spice Trade Association, Inc., New York, explains that cardamom is the dried fruit of a plant belonging to the ginger family, although its flavor is distinctively different from ginger. The plant is a native of India.

The flavor of cardamom has long been a favorite in Danish pastries and coffee cake. Cardamom, either whole or ground, is available in grocery stores.

It is often convenient to prepare cookie dough days or weeks before the occasion when cookies will be needed. All the recipes given here may be prepared ahead of time and frozen for weeks, or stored in the refrigerator for a few days until needed.

To fill a cookie jar or to fix a tray for the fanciest tea, takes just a bit of imagination, a little energy, some standard ingredients, and a few good recipes. Here are the recipes.

DROP COOKIE doughs (left) are easy to handle if spooned onto a greased cookie pan. These basic recipes can be dressed up by adding dates, nuts, raisins, or spices. The dough will be easier to handle if chilled well before placing on the baking sheet. The Snappy Ginger cookies (right) will have an interesting crackled appearance after baking. This can easily be achieved by rolling small amounts of dough in granulated sugar before baking. Avoid crowding cookies on pan.

