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# Oregon Agricultural College Extension Service

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## BOYS' AND GIRLS' INDUSTRIAL CLUBS

Oregon Agricultural College, United States Department of Agriculture, and  
State Department of Education, cooperating

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## BAKING CLUB LESSON NO. 5

Circular No. 7

### COOKIES

You have been making so many kinds of bread that probably you will welcome something new, so here are some cooky recipes. Simple cookies are nice to have in the house, to go to after school when one is always hungry and supper seems so far away. You will also find them very convenient to have on hand when preparing lunches to take to school.

Sometimes by dividing the plain cooky dough into several portions several different kinds of cookies can be made at one baking. Those of you who were in this project work last year might try it for a change.

#### *Plain Cookies.*

1 c butter or other shortening.

2 c white or brown sugar.

1 c milk.

4 t baking powder.

2 eggs may be used if you have them, but they are not necessary.

Flour enough to make a dough that can be rolled out.

2 t vanilla.

*Method.* Warm the shortening; add the sugar, and cream well. If eggs are used, add them next, then sift flour and baking powder together. Put in a little flour and then alternate the flour and milk until all the milk is mixed in. Add flavoring and put in enough more flour so that the dough can be

rolled out. Be careful, however, not to make the dough stiff because stiff dough makes hard cookies.

Slightly flour the molding board and roll out the dough  $\frac{1}{4}$  inch or less thick. Cut with a cooky cutter and place carefully on a well-greased baking tin.

Bake in a fairly hot oven until a golden brown.

*Variation of Plain Cookies.*

*Chocolate Cookies.* Add 2 squares of unsweetened chocolate to the above recipe for plain cookies. Melt the chocolate over hot water and add to the butter and sugar mixture. If preferred, 4 tablespoons of cocoa can be used in place of the chocolate. Cut with a small round cutter and put two pieces together with white icing when baked.

*Spice Cookies.* Omit the vanilla and add 1 t of cinnamon.

*Nut Cookies.* Add 1 cup chopped English walnut meats to the plain cooky recipe, flavoring with vanilla. Omit 2 T of the shortening.

*Fruit Cookies.* Add 1 c of cut raisins to the plain cooky recipe.

*Peanut Butter Cookies.* Omit  $\frac{1}{4}$  c of shortening. Add  $\frac{1}{2}$  c peanut butter. Any shaped cutter can be used. Sometimes a variation can be obtained by icing a plain cooky. It is very nice to place a marshmallow in the center of the cooky before baking.

An icing that is good and very easily made is the following:

1 c pulverized sugar.

Enough sweet cream to make a paste that will spread smoothly.

Flavoring to taste.

Orange juice may be substituted for cream.

When you have baked cookies once and baked bread once, fill in the report card and mail it to the State Club Leader, then begin working on Lesson No. 6 while the instructions for Lesson No. 7 are being sent to you.

HELEN COWGILL,  
Asst. State Club Leader.