

Robin Hood NO-SIFT RECIPES

COOKIES



MARTIN

Cookery Book
ckbk 1798



Rita Martin

Robin Hood
FLOUR MILLS LIMITED

P.O. Box 8505,
Montreal, P.Q.

Dear Homemaker,

There are over 40 recipes and variations here, for all kinds of cookies—drop, shaped, rolled, refrigerator, bar—and even for cookies that require no baking!

There's also a special section I think you will use a lot—a section of special-occasion cookies. In it, you'll find cookies for children's parties, for grown-up occasions, and Christmas.

Many of the recipes in this book are old favourites. Many will be new to you. But new or old, you bake them the Robin Hood "no-sift" way . . . without sifting ever. So you'll find them all delightfully easy and quick.

I'm sure this book will be a source of much pleasure to you. And please remember, if you have any baking questions or problems, I am always glad to help. Feel free to write to me at any time.

Yours sincerely,

Rita Martin

Rita Martin, Director,
Home Service Department.

Sure you could with Robin Hood

Robin Hood NO-SIFT BAKING



TO USE RECIPES IN THIS BOOK

All the recipes in this book are specially planned for use with Robin Hood Flour, *without sifting*.

Use them as they appear here for best results.

TO USE RECIPES DIRECTING YOU TO SIFT

Don't sift at all with Robin Hood Flour. Just measure the amount your recipe calls for—and take out one heaping tablespoon for every cup.

WHY ADJUST?

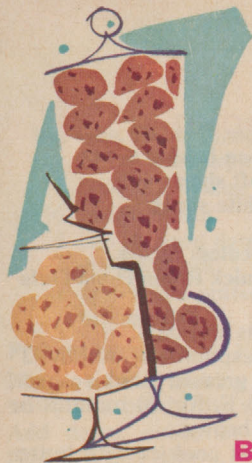
Well *why*? Pre-sifted flour, which comes already sifted, is more compact than flour you sift yourself. So, unless you adjust as shown above, when using your regular recipes with pre-sifted flour, you will end up with a little too much flour. Result? Possible disappointment.

So, for best possible results, use Robin Hood Flour either with our special recipes (as in this book), *or* with the adjustment shown above.

Do this and Robin Hood guarantees you BETTER BAKING RESULTS THAN ANY OTHER FLOUR - or your money back.



From top left across:—Variation No. 3 (P. 5), Applesauce Oatmeal Cookies (P. 6), Chocolate Honey Oatmeal Cookies (P. 7), Variation No. 5 (P. 5), Variation No. 1 (P. 5), Butternut Drop Cookies (P. 6), Variation No. 2 (P. 5), Variation No. 4 (P. 5), Maple Wafers (P. 7), Sour Cream Fruit Drops (P. 6), Variation No. 6 (P. 5), Coconut Drops (P. 7).



DROP COOKIES

Easiest of all cookies to make—you simply drop them onto a baking sheet! Some are chewy, with a soft cake-like texture. Others are crisp and thin. Varieties abound—and we think these are some of the nicest.



BASIC DROP COOKIES

(Family Size Recipe)

- 1 $\frac{1}{3}$ cups shortening (part butter)
- 2 cups brown sugar
- 3 eggs, well beaten
- 3 $\frac{1}{4}$ cups Robin Hood Pre-Sifted All Purpose Flour*

- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla

Preheat oven to 350° F. (moderate). **Cream** shortening, adding sugar gradually. Add eggs and beat well. **Measure** flour, baking powder, soda and salt into a bowl. Stir thoroughly to blend. **Add** dry ingredients alternately with

the milk to the creamed mixture. Add vanilla. **Drop** by rounded teaspoonfuls 1 inch apart onto greased baking sheet. **Bake** at 350° F. for 12 to 15 minutes. **Yield**:—6 dozen approximately.

VARIATIONS

To 1/6 basic recipe add:

1. $\frac{1}{3}$ cup butterscotch or chocolate bits. Chill dough before baking.
2. 1 ounce of melted unsweetened chocolate. Top baked cookies with chocolate icing. Sprinkle with chopped nuts.
3. $\frac{1}{2}$ cup chopped dates and $\frac{1}{4}$ cup chopped nuts.
4. $\frac{3}{4}$ cup Robin Hood Instant Oats, $\frac{1}{4}$ cup molasses, 2 tablespoons melted butter and 1 teaspoon grated orange rind. Spread mixture in greased 8 inch square pan. Bake 15-20 minutes or until done. Top with Orange Icing. Cut in squares.
5. $\frac{1}{2}$ cup raisins.
6. $\frac{1}{4}$ cup maraschino cherries, drained and chopped, $\frac{1}{4}$ cup chopped walnuts.

Drop by rounded teaspoonfuls into crushed corn flakes. Toss lightly to coat; form into balls. Top each with $\frac{1}{2}$ maraschino cherry. Bake as directed above. **NOTE**:—These variations need not be baked all at once. This dough will keep for several days in the refrigerator and can be baked as needed.

Orange Icing—Blend together 2 tablespoons soft butter, 1 cup icing sugar, $\frac{1}{2}$ tablespoons orange juice and 1 teaspoon grated orange rind.

Chocolate Icing—Combine 1 square melted unsweetened chocolate, 2 tablespoons milk and 1 cup sifted icing sugar.

**Don't adjust . . . this measurement is right for "no-sift" baking*



APPLESAUCE OATMEAL COOKIES

- 1 3/4 cups Robin Hood Pre-Sifted All Purpose Flour*
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon powdered cloves
- 1 cup applesauce, unsweetened

- 1 teaspoon baking soda
- 1/2 cup soft shortening
- 1 cup white sugar
- 1 egg
- 1 cup seedless raisins
- 1 cup Quick Robin Hood Oats

Preheat oven to 350° F. (moderate). Measure together the first 5 ingredients onto waxed paper. Stir thoroughly to blend.

Mix shortening with sugar and egg until creamy, in large bowl.

Combine applesauce and soda.

Blend into creamed mixture alternately with dry ingredients.

Fold in raisins and oats.

Drop by teaspoonfuls, about 2" apart, onto greased cookie sheet.

Bake at 350° F. for 20 minutes or until golden brown.

If desired frost cookies with butter or cream-cheese icing.

Yield:—3 dozen.

SOUR CREAM FRUIT DROPS

- 1/2 cup butter or margarine
- 1 cup brown sugar, packed
- 1/2 cup granulated sugar
- 2 eggs
- 1 cup sour cream
- 1 teaspoon vanilla
- 2 1/2 cups Robin Hood Pre-Sifted All Purpose Flour*
- 1/2 teaspoon soda

- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1 cup chopped dates
- 1 cup chopped glacé cherries
- 2 cups raisins
- 1 cup chopped nuts
- 1 tablespoon grated orange rind

Cream butter and sugars together. Add eggs and beat well.

Stir in sour cream and vanilla.

Measure dry ingredients into a bowl. Stir thoroughly to blend.

Add dry ingredients to creamed mixture.

Stir in fruit, nuts and orange rind. Chill 1 hour.

Drop by rounded tablespoonfuls 2 inches apart on lightly greased cookie sheet.

Bake at 375° F. (moderate) for 10 to 12 minutes.

Yield:—5 dozen approximately.

Note:—Cookies will remain soft if not overbaked.

BUTTERNUT DROPS

- 1 1/4 cups Robin Hood Pre-Sifted All Purpose Flour*
- 1/2 teaspoon salt
- 1/2 cup butter or margarine
- 1/4 cup sugar
- 1 egg, separated
- 1/2 teaspoon vanilla

- 1 tablespoon lemon juice
- 1 tablespoon orange juice
- 1 teaspoon grated lemon rind
- 1 teaspoon grated orange rind
- 1/2 cup chopped nuts
- Candied cherries

Preheat oven to 325° F. (slow).

Measure flour and salt into a bowl. Mix well.

Cream butter and sugar until light and fluffy; add egg yolk and mix well.

Add vanilla, fruit juice and grated fruit rinds.

Stir in flour mixture. Blend well.

Drop by level tablespoonfuls into slightly beaten egg white; roll in nuts.

Place on greased cookie sheets. With thumb make dint in each.

Place 1/2 candied cherry in centre. Bake at 325° F. for 20 to 25 minutes.

Yield:—3 dozen (1 1/2 inches).

**Don't adjust . . . this measurement is right for "no-sift" baking*



COCOANUT DROPS

- 1¾ cups Robin Hood Pre-Sifted All Purpose Flour*
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup chopped dates
- 1 cup cocoanut
- 1 tablespoon grated orange rind

- ½ cup melted butter or margarine
- ¾ cup sugar
- ¼ cup orange juice
- 1 egg

Preheat oven to 400° F. (hot).

Measure flour, baking powder and salt into a bowl. Mix well.

Add dates, cocoanut and orange rind and mix lightly.

Combine butter, sugar and orange juice. Mix well.

Add egg and beat thoroughly.

Add gradually flour mixture, stirring until well blended.

Drop by rounded teaspoonfuls on ungreased baking sheets.

Bake at 400° F. for 8 to 10 minutes.

Yield:—4 to 5 dozen.

MAPLE WAFERS

- ½ cup melted butter
- ¼ cup soft shortening
- ¾ cup brown sugar
- 1 egg
- 1 teaspoon maple flavouring

- 1½ cups Robin Hood Pre-Sifted All Purpose Flour*
- ½ teaspoon cream of tartar
- ½ teaspoon baking soda

Preheat oven to 350° F. (moderate).

Blend the melted butter, shortening, brown sugar, egg and maple flavouring together.

Measure flour, cream of tartar and soda into a bowl. Stir thoroughly to blend.

Add the dry ingredients gradually to the butter mixture. Mix well.

Drop by teaspoonfuls onto lightly greased baking sheets. Wet bottom of a glass and press down on cookie. Repeat with each cookie.

Bake at 350° F. for 8 to 10 minutes.

Yield:—4 dozen.

Note:—These cookies may be put together in pairs with icing.

CHOCOLATE HONEY OATMEAL COOKIES

- 2¼ cups Robin Hood Pre-Sifted All Purpose Flour*
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1½ cups Robin Hood Quick Oats

- 1 cup chopped nuts
- 1 cup butter
- 1¼ cups honey
- 2 eggs, well beaten
- 2 ounces melted unsweetened chocolate

Preheat oven to 325° F. (slow).

Measure flour, baking powder, salt and cinnamon into a bowl. Stir thoroughly to blend.

Add oats and chopped nuts. Mix well.

Cream butter; add honey gradually, beating constantly.

Add well beaten eggs and cooled chocolate.

Blend in dry ingredients gradually, mixing just enough to combine.

Drop by teaspoonfuls about 2 inches apart on greased baking sheets.

Bake at 325° F. for 12 to 15 minutes.

Yield:—4 dozen.

**Don't adjust . . . this measurement is right for "no-sift" baking*



SHAPED COOKIES

This dough is a little stiffer than drop-cookie dough. As a result, it's easier to handle—these cookies may be shaped as you like. You can roll them into balls or sticks and bake them like that. Or after rolling, you can flatten them with a fork or bottom of a glass.



GINGER SPARKLERS

- $\frac{3}{4}$ cup butter or margarine
- 1 cup brown sugar
- $\frac{1}{4}$ cup molasses
- 1 egg
- 2 cups Robin Hood Pre-Sifted All Purpose Flour*

- 2 teaspoons baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- granulated sugar

Preheat oven to 375° F. (moderate). **Cream** together butter, brown sugar, molasses and egg until light and fluffy.

Measure flour, soda, salt and spices into a bowl. Stir thoroughly to blend. Stir into creamed mixture until blended.

Shape into small balls (1 inch diameter). Roll in granulated sugar and place 2 inches apart on greased baking sheet.

Bake at 375° F. for 8 to 10 minutes. Cool slightly; remove from pan.

Yield:—5 dozen.

VARIATION

Roll balls of dough in multicoloured cake decorations instead of sugar.

CRESCENT COOKIES

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ cup icing sugar
- 1 teaspoon vanilla

- $1\frac{3}{4}$ cups Robin Hood Pre-Sifted All Purpose Flour*
- $\frac{3}{4}$ cup finely chopped nuts
- $\frac{3}{4}$ cup semi-sweet chocolate bits

Preheat oven to 375° F. (moderate). **Cream** butter, shortening and sugar with vanilla until light and fluffy. **Blend** in flour gradually. Add nuts and mix well.

Pinch off small balls of dough. Roll into finger lengths and shape into crescents.

Bake on lightly greased cookie sheets in 375° F. oven for 15 minutes or until lightly browned. **Cool.** **Melt** chocolate and dip ends of each crescent in the chocolate. Place on rack to set chocolate.

Yield:—3 $\frac{1}{2}$ dozen approximately.

**Don't adjust . . . this measurement is right for "no-sift" baking*



PEANUT BUTTER COOKIES

- 1 cup soft butter or margarine
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 cup peanut butter

- 2 cups Robin Hood Pre-Sifted All Purpose Flour*
- 2 teaspoons soda
- ¼ teaspoon salt
- 1 cup cocoanut

Preheat oven to 375° F. (moderate). Cream butter until fluffy. Add sugar gradually, mixing until creamy. Beat in unbeaten eggs, one at a time, and mix well. Add peanut butter and blend well.

Measure flour, soda and salt onto waxed paper and stir thoroughly

to blend. Add to peanut butter mixture and mix thoroughly. Mix in cocoanut.

Drop by teaspoonfuls onto ungreased baking sheets. Press flat with floured fork.

Bake at 375° F. for 12 to 15 minutes.

Yield:—6 dozen.

TOP HATTERS

- ½ cup butter or margarine
- ½ cup sugar
- 1 egg
- 1 egg yolk
- 1 teaspoon grated orange rind

- 1¼ cups Robin Hood Pre-Sifted All Purpose Flour*
- ½ teaspoon baking powder
- ¼ teaspoon salt

Preheat oven to 350° F. (moderate). Cream butter and sugar together until light and fluffy. Add whole egg, egg yolk and orange rind. Beat well.

Measure dry ingredients onto waxed paper. Stir thoroughly to blend. Add to creamed mixture, mixing well.

Roll dough into 1 inch balls. Place 2" apart, onto greased baking sheets. Dip bottom of glass in

sugar and press each cookie down.

Beat 1 egg white with dash of salt until slight mounds form. Gradually add ¼ cup sugar, beating until mixture stands in stiff peaks. Fold in ½ cup desiccated cocoanut.

Top each cookie with a teaspoonful of meringue. Place pecan on top of each.

Bake at 350° F. for 10 to 12 minutes.

Yield:—2½ dozen.

WALNUT LOGS

- 1 cup walnuts
- ½ cup dates
- ¾ cup desiccated cocoanut

- ½ cup brown sugar
- 1 egg, slightly beaten
- ¼ cup desiccated cocoanut

Preheat oven to 350° F. (moderate). Put nuts and dates through food grinder.

Mix in ¾ cup of cocoanut, sugar and egg.

Shape into rolls, ¾" diameter and

1½" long. Roll in remaining ¼ cup cocoanut.

Place on greased baking sheet.

Bake at 350° F. for 10-12 minutes.

Yield:—2 dozen approximately.

**Don't adjust . . . this measurement is right for "no-sift" baking*



ROLLED COOKIES

Let the children "help" with these—they love cutting the rolled-out dough with cookie-cutters of different shapes . . . the fancier the better. You can make your own shapes if you like. Cut them from cardboard, grease or flour lightly, place them on dough and cut round them with a sharp knife.



SUGAR COOKIES

2 cups Robin Hood Pre-Sifted All Purpose Flour*

1½ teaspoons baking powder

½ teaspoon salt

¼ teaspoon nutmeg (optional)

¾ cup soft shortening (part butter)

1 teaspoon vanilla

1 cup granulated sugar

2 eggs

Measure flour, baking powder, salt and nutmeg onto waxed paper. Stir thoroughly to blend.

Cream shortening and butter until light and fluffy. Add vanilla. Gradually add sugar, mixing until creamy.

Beat in eggs, one at a time, beating well after each addition.

Add dry ingredients, combining thoroughly.

Chill dough for 2 hours at least (preferably overnight).

Roll out chilled dough on lightly

floured bakeboard or pastry cloth to ⅛ inch thickness.

Cut out cookies close together using floured cookie cutter.

Place on greased baking sheet 2" apart. Sprinkle with plain or coloured sugar, chocolate or coloured cake decorations.

Bake at 375° F. (moderate) for 8-10 minutes. Cool on racks.

Yield:—4-5 dozen cookies (2½ inches in diameter).

VARIATIONS

1. **Chocolate Nut Rings**—Cut rolled dough with doughnut cutter. Place on greased baking sheets. Brush with melted semi-sweet chocolate and sprinkle with chopped nuts. Bake as directed above.

2. **Chocolate Sugar Cookies**—Blend in 2 ounces of melted unsweetened chocolate to half of the dough. Chill and bake as directed for plain sugar cookies.

*Don't adjust . . . this measurement is right for "no-sift" baking



Chocolate Nut Rings (P. 11)
Sugar Cookies (P. 11)
Peanut Whirls (P. 13)

Date Filled Oat Cookies (P. 13)
Chocolate Sugar Cookies (P. 11)

PEANUT WHIRLS

- 1/2 cup shortening
- 1/2 cup peanut butter
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/4 cups Robin Hood Pre-Sifted All Purpose Flour*

- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 2 tablespoons milk
- 1 package (6 oz.) chocolate bits

Cream shortening, peanut butter, sugar, egg and vanilla.

Measure flour, salt and soda onto waxed paper. Stir thoroughly to blend.

Add dry ingredients alternately with milk to the creamed mixture. Blend well.

Roll out cookie dough on a floured cloth-covered board to a rectangle 1/4 inch in thickness.

Melt chocolate bits over hot water

and cool slightly. Spread on rolled cookie dough.

Roll up lengthwise, jelly roll fashion, and chill for 1/2 hour. (Do not allow dough to chill longer than 1/2 hour.)

Slice with a sharp knife into thin slices (1/8 inch thick).

Place on ungreased baking sheets.

Bake at 350° F. (moderate) for 8-10 minutes.

Yield:—5-6 dozen.

DATE FILLED OAT COOKIES

- 1 cup shortening (part butter)
- 1 cup brown sugar, packed
- 1/2 cup milk
- 2 cups Robin Hood Oats

- 1 1/2 cups Robin Hood Pre-Sifted All Purpose Flour*
- 3 teaspoons baking powder
- 1/2 teaspoon salt

Cream shortening; gradually add sugar and cream together until very light.

Add milk and then oats.

Measure flour, baking powder and salt onto waxed paper. Stir thoroughly to blend.

Add dry ingredients to first mixture. Dough should be very soft. Chill thoroughly.

Roll dough 1/8" thick on lightly floured board. Cut with round cookie cutter. Place on well greased baking sheet.

Bake at 350° F. (moderate) for 12-15 minutes.

Cool on racks. Put two together with date filling.

Yield:—5 dozen filled cookies.

DATE FILLING

- 1/2 pound dates, pitted
- 2/3 cup water

- 1/2 cup sugar
- 1 teaspoon lemon juice

Add water and sugar to dates. Cook together until thick, stirring well.

Add lemon juice. Cool before using.

**Don't adjust . . . this measurement is right for "no-sift" baking*



REFRIGERATOR COOKIES

Make them any day you have spare time—keep them in the refrigerator—slice and bake what you need at a moment's notice.



REFRIGERATOR COOKIES

- | | |
|---|---------------------------|
| 2 cups Robin Hood Pre-Sifted All Purpose Flour* | ½ teaspoon lemon extract |
| 1 teaspoon baking powder | ½ teaspoon almond extract |
| ½ teaspoon baking soda | ½ teaspoon vanilla |
| ¼ teaspoon salt | ½ cup brown sugar |
| ½ cup soft butter | ½ cup granulated sugar |
| ½ cup soft shortening | 2 eggs |

Measure flour without sifting; add baking powder, soda and salt onto waxed paper. Stir thoroughly to blend.

Cream butter and shortening until fluffy. Add flavourings. Gradually add sugars, mixing until creamy. Add eggs, one at a time, beating well after each addition. Add dry ingredients, combining thoroughly.

Chill dough ½ to 1 hour.

Shape chilled dough into rolls 2

inches in diameter and wrap in waxed paper.

Chill overnight or at least 8 hours in refrigerator.

Cut chilled dough into ⅛ inch slices, using sharp knife.

Place on ungreased cookie sheet, 2" apart.

Bake at 375° F. (moderate) for 8 to 10 minutes. Remove cookies from pan. Place on wire rack to cool.

Yield:—7 dozen cookies.

VARIATIONS

Tutti-Frutti Refrigerator Cookies—

Add ⅓ cup sliced, blanched almonds and ½ cup chopped, candied fruit or red and green cherries to dry ingredients in recipe for Plain Refrigerator Cookies. Mix well.

Chocolate Refrigerator Cookies—

Add ½ cup finely chopped nuts to dry ingredients in recipe for Plain

Refrigerator Cookies. Add 3 squares (3 ounces) melted unsweetened chocolate after adding eggs.

Orange Refrigerator Cookies—Omit almond extract and vanilla. Add 1 tablespoon grated orange rind, 1 teaspoon grated lemon rind and 1 tablespoon orange juice to sugar-egg mixture.

**Don't adjust . . . this measurement is right for "no-sift" baking*



HYDRA OR



Cheese Apple Squares (P. 18)
Raspberry Dream Bars (P. 17) Black and White Brownies (P. 17)
Maple Pecan Squares (P. 18) Orange Cocomnut Chews (P. 18)



BARS & SQUARES

Bar and square cookies have been favourites through the years. And no wonder—they are capable of such variety, are so satisfying to make and eat. We think you'll like the recipes given here.



RASPBERRY DREAM BARS

BASE:

- 1½ cups Robin Hood Pre-Sifted All Purpose Flour*
- 1 teaspoon baking soda
- ¼ cup brown sugar
- ¼ cup sugar
- ½ cup butter
- 1 egg
- 1 tablespoon milk
- ½ cup raspberry jam

Preheat oven to 375° F. (moderate). Measure flour, soda and sugars into a bowl. Stir thoroughly to blend. Cut in butter. Beat egg and milk together. Make a well in dry ingredients; pour in liquid and mix into a dough. Press dough evenly into greased 9-inch square pan. Bake at 375° F. for 12 to 15 minutes. Spread with jam.

TOPPING:

- 2 tablespoons butter
- 1 cup sugar
- 2 eggs, separated
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 1 cup chopped walnuts

Cream butter and sugar together. Beat in egg yolks. Add salt, vanilla and chopped nuts. Beat egg whites until stiff. Fold into creamed mixture. Spread mixture evenly over jam and pastry. Bake at 350° F. for 25 to 30 minutes or until golden brown. Cool and cut in bars. Yields:—20 bars.

BLACK AND WHITE BROWNIES

- ⅓ cup butter
- 1 cup sugar
- 2 eggs
- 1 cup Robin Hood Pre-Sifted All Purpose Flour*

Preheat oven to 350° F. (moderate). Cream butter and sugar. Add eggs and beat well. Measure flour and baking powder onto waxed paper. Stir thoroughly to blend. Stir into creamed mixture. Stir in cocoanut and vanilla. Divide batter in half.

- ½ teaspoon baking powder
- ½ cup cocoanut
- 1 teaspoon vanilla
- 2 (1 oz.) squares unsweetened chocolate, melted

Add the melted chocolate to one half of the batter. Drop the two mixtures by tablespoonfuls alternately into greased 8" x 8" pan. Bake at 350° F. for 20 minutes. When cool, frost with Chocolate Icing (Page 23). Cut in squares. Yield:—16 squares.

**Don't adjust . . . this measurement is right for "no-sift" baking*



MAPLE PECAN SQUARES

BASE:

1 cup Robin Hood Pre-Sifted All Purpose Flour*

$\frac{1}{4}$ cup brown sugar
 $\frac{1}{2}$ cup butter

TOPPING:

$\frac{2}{3}$ cup brown sugar
1 cup maple syrup
2 eggs, beaten
 $\frac{1}{4}$ cup butter, softened
 $\frac{1}{4}$ teaspoon salt

$\frac{2}{3}$ cup pecan halves
 $\frac{1}{2}$ teaspoon vanilla
2 tablespoons Robin Hood Pre-Sifted All Purpose Flour*

Preheat oven to 350° F. (moderate). Rub flour, sugar and butter together. Press mixture firmly into 7" x 11" pan.

Bake at 350° F. for 5 minutes. Combine sugar and syrup. Simmer 5 minutes. Cool slightly.

Pour over beaten eggs, stirring well. Stir in remaining ingredients. Spread over partially baked dough.

Bake at 450° F. for 10 minutes. Reduce heat to 350° F. and bake for 20 minutes. Cool and cut in squares. Yield:—32 squares.

ORANGE COCOANUT CHEWS

$\frac{1}{4}$ cup butter
1 cup brown sugar
1 egg
1 teaspoon vanilla
2 teaspoons grated orange rind
 $\frac{1}{2}$ cup Robin Hood Pre-Sifted All Purpose Flour*

$\frac{1}{2}$ teaspoon salt
1 teaspoon baking powder
1 cup cocoanut
1 cup chopped dates

Preheat oven to 350° F. (moderate). Melt butter in saucepan. Remove from heat. Stir in brown sugar. Blend in egg, vanilla and orange rind.

Measure flour, salt and baking powder onto waxed paper. Stir thoroughly to blend. Stir into butter, sugar mixture.

Stir in cocoanut and dates. Spread mixture into greased 7" x 11" baking pan.

Bake at 350° F. for 30 minutes. When cool, cut in squares. Yield:—24 squares.

CHEESE APPLE SQUARES

$\frac{1}{2}$ cup butter, softened
1 cup grated processed cheese
 $1\frac{1}{2}$ cups Robin Hood Pre-Sifted All Purpose Flour*

1 teaspoon baking powder
2 tablespoons sugar
1 cup apple jelly

Preheat oven to 350° F. (moderate). Cream butter and cheese together. Measure flour, baking powder and sugar onto waxed paper. Stir thoroughly to blend.

Add dry ingredients to creamed mixture. Mix well. Divide in half.

Press half the mixture into 8" x 8" pan. Spread with apple jelly.

Crumble remaining half over top. Bake at 350° F. for 30 minutes. Cool slightly. Cut in squares. Yield:—20 squares.

**Don't adjust . . . this measurement is right for "no-sift" baking*



SPECIAL COOKIES

Having a children's birthday party? A flowers-and-candles tea? You'll find cookie suggestions here to fit many special occasions.

Children's Party Cookies

GUMDROP COOKIES

- 1 cup Robin Hood Pre-Sifted All Purpose Flour*
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup soft butter or margarine
- 1/2 cup brown sugar, packed
- 1/2 cup granulated sugar

Preheat oven to 350° F. (moderate). **Measure** flour, baking powder, soda and salt into large bowl. Stir thoroughly to blend.

Add butter, sugars, egg, water and vanilla. Beat until the mixture is smooth.

- 1 egg
- 1 tablespoon water
- 1 teaspoon vanilla
- 1 1/2 cups Robin Hood Oats
- 3/4 cup gumdrops, cut into small pieces
- 1 1/2 cups shredded coconut

Add the oats, gumdrops and coconut. Shape into balls.

Place on ungreased baking sheets.

Bake at 350° F. for 12 to 15 minutes.

Yield:—5 dozen approximately.

BROWNIE CANDLES

- 2 squares unsweetened chocolate
- 1/2 cup butter or margarine
- 1 cup sugar
- 1/2 teaspoon vanilla

Preheat oven to 350° F. (moderate). **Melt** chocolate over hot water.

Cream butter and vanilla. Add sugar gradually and cream until light and fluffy. Add eggs one at a time, beating well after each addition; then add melted chocolate and blend.

Add flour, salt and nuts to chocolate mixture and stir until blended.

- 2 eggs
- 1/2 cup Robin Hood Pre-Sifted All Purpose Flour*
- 1/4 teaspoon salt
- 1/2 cup chopped walnuts

Spread evenly in greased 8-inch square pan.

Bake in moderate oven 40 to 45 minutes. Cool. Frost with Chocolate Icing (Page 23).

Cut in squares. Remove from pan. Place birthday candle in centre of each. Place a white lifesaver upright at the base of each candle.

Yield:—2 dozen.

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SPECIAL COOKIES

Fancy Tea Cookies

COCOANUT TRIANGLES

BASE:

- ½ cup shortening
- ½ cup brown sugar
- 1 cup Robin Hood Pre-Sifted All Purpose Flour*

TOPPING:

- 2 eggs

Preheat oven to 350° F. (moderate). Mix shortening and sugar together thoroughly. Stir in flour.

Pat ⅔ of mixture in bottom of 9" x 9" pan.

Bake at 350° F. for 10 minutes.

Beat eggs well. Stir in brown sugar, lemon rind and juice, and salt.

- 1 cup brown sugar
- 1 teaspoon grated lemon rind
- 2 tablespoons lemon juice
- ½ teaspoon salt
- 1 cup shredded cocoanut
- 1 cup chopped walnuts

Mix in cocoanut and nuts. Spread on baked mixture.

Sprinkle remaining ⅓ of bottom mixture on top of filling. Return to oven.

Bake at 350° F. for 25 minutes.

Cool slightly. Cut into triangles. Yield:—32 cocoanut triangles.

MAPLE NUT CRINKLES

- 1 cup butter or margarine
- ¾ cup sugar
- 1 egg, separated
- 1 teaspoon mapleine or maple flavouring
- ½ teaspoon salt

Preheat oven to 350° F. (moderate).

Cream butter. Gradually add sugar and beat until light and fluffy.

Beat in egg yolk, mapleine and salt.

Measure flour. Mix into creamed mixture until well blended.

Shape dough into 1-inch balls.

Combine egg white and water and

- 2 cups Robin Hood Pre-Sifted All Purpose Flour*
- 2 tablespoons water
- ⅓ cup sugar
- ½ cup unblanched chopped almonds

beat slightly. Mix together sugar and nuts.

Dip balls into beaten egg white then into sugar-nut mixture. Place on greased cookie sheet.

Bake at 350° F. for 15 minutes.

Yield:—4 dozen approximately.

CHOCOLATE DIPS

- 1 cup soft shortening (½ butter)
- ½ cup sifted icing sugar
- 2 teaspoons vanilla extract
- 1½ cups Robin Hood Pre-Sifted All Purpose Flour*

Preheat oven to 325° F. (moderate).

Cream shortening, sugar and vanilla until light and fluffy.

Add flour and salt to creamed mixture; mix well.

Mix in oats.

Shape into logs and place on ungreased baking sheets, 2" apart.

Bake at 325° F. for 15 to 20 minutes.

Cool on racks.

- ½ teaspoon salt
- 1 cup Robin Hood Quick Oats
- 1 cup semi-sweet chocolate bits
- 3 tablespoons milk chopped walnuts

Melt chocolate with milk over hot water; mix until smooth. Add a little hot water if chocolate becomes too thick.

Dip ends of each cookie in chocolate, then roll in chopped nuts. Dry on rack.

Yield:—3 dozen approximately.

**Don't adjust . . . this measurement is right for "no-sift" baking*



Top left:—Neapolitan Cookies (P. 23), Chocodiles (P. 24), Surprise Cookies (P. 24),
Top right:—Shortbread and Variations (P. 25), Christmas Tree Cookies (P. 26),
Bottom left:—Cocoanut Triangles (P. 20), Maple Nut Crinkles (P. 20),
Macaroons (P. 22), Chocolate Dips (P. 20), Cherry Pinwheels (P. 20),
Bottom right:—Gumdrop Cookies (P. 19), Brownie Candles (P. 19),



MACAROONS

- 3 egg whites
- $\frac{3}{4}$ cup fine granulated sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla or

Preheat oven to 300° F. (slow).
 Beat egg whites until stiff and shiny.
 Add sugar gradually and continue beating.
 Add salt and vanilla with last portion of sugar and beat.
 Fold in shredded cocoanut.
 Drop by teaspoonfuls onto brown paper on baking sheet, leaving

- almond flavouring
- $1\frac{1}{2}$ cups shredded cocoanut
- maraschino cherries,
 drained and halved

room for expansion. Top each with $\frac{1}{2}$ maraschino cherry.
 Bake in a slow oven 300° F., for 20 minutes. Do not overbake or macaroons will become dry and brittle.
 Allow to cool. Use sharp knife to remove from paper.
 Yield:—3 dozen macaroons.

VARIATION

Date and Nut Kisses—Omit cocoanut. Fold in 1 cup coarsely chopped cashews and $\frac{1}{2}$ cup chopped dates.

Drop by teaspoonfuls onto greased baking sheet. Bake at 300° F. for 20 to 25 minutes.

CHERRY PINWHEELS

- $\frac{1}{2}$ cup maraschino cherries,
 drained and chopped
- $\frac{2}{3}$ cup Robin Hood Pre-Sifted All Purpose Flour*
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

Preheat oven to 325° F. (slow).
 Grease 15" x 11" jelly roll pan. Line bottom with waxed paper, grease again and flour lightly.
 Prepare maraschino cherries.
 Measure flour, baking powder and salt into a bowl. Stir thoroughly to blend. Add cherries and mix so that cherries become coated with flour.
 Beat eggs until foamy. Gradually add sugar beating constantly until mixture is light and fluffy. Add vanilla.
 Fold in dry ingredients carefully. Spread mixture in prepared jelly roll pan.
 Bake at 325° F. for 25 to 35 minutes.

- 3 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon vanilla
- Butter Icing
- Chopped Nuts

Turn hot cake out onto waxed paper which has been sprinkled with icing sugar. Remove paper; trim edges of cake and cut crosswise into 2 rectangles. Roll each jelly roll fashion starting at widest edge. Wrap in waxed paper and cool.
 To Frost remove paper and ice each roll all around with butter icing. Roll in chopped nuts. Cut in $\frac{1}{2}$ inch slices when ready to serve.
 Yield:—3 dozen approximately.
Butter Icing: Cream 2 tablespoons butter. Blend in $1\frac{1}{4}$ cups sifted icing sugar alternately with 3 to 4 teaspoons cream. Add $\frac{1}{4}$ teaspoon vanilla.

*Don't adjust . . . this measurement is right for "no-sift" baking



BUTTER FUDGE SQUARES

BASE:

- ½ cup butter
- ½ cup brown sugar
- 1½ cups Robin Hood Pre-Sifted All Purpose Flour*
- ¼ teaspoon salt

Preheat oven to 350° F. (moderate).

Rub butter, sugar, flour and salt together. Press mixture into 9" x 9" pan.

Combine the remaining ingredients, mixing well. Spread over base in pan.

Bake at 350° F. for 30 minutes. Cool. Spread chocolate icing over top.

Teen-age Party Cookies

TOPPING:

- 2 eggs, beaten
- 1 cup brown sugar
- 3 tablespoons cocoa
- 2 tablespoons flour
- ¼ cup chopped nuts
- ⅓ cup cocoanut
- 1 teaspoon vanilla

Cut in squares.

Yield:—24 squares.

Chocolate Icing:—Melt 1 tablespoon butter and 1 square unsweetened chocolate in ¼ cup water in small saucepan. Remove from heat. Add 1½ cups sifted icing sugar and ½ teaspoon vanilla. Thin with a little milk if necessary.

NEAPOLITAN COOKIES

- 2¼ cups Robin Hood Pre-Sifted All Purpose Flour*
- ⅛ teaspoon salt
- ½ teaspoon baking powder
- 1 cup butter or margarine
- ¾ cup sugar

Measure flour, salt and baking powder onto waxed paper. Stir thoroughly to blend.

Cream butter, and add sugar gradually until light and fluffy. Stir in egg and vanilla.

Stir in dry ingredients gradually, mixing well after each addition.

Divide dough in three equal parts. Set one portion aside for plain layer. Add chopped cherries and red food colouring (just enough to tint dough a delicate pink) to

- 1 egg
- 1 teaspoon vanilla
- ¼ cup chopped candied cherries red food colouring
- 1 square unsweetened chocolate
- ¼ cup chopped walnuts

second portion. Add melted chocolate and nuts to remaining portion. Chill dough for 1 hour.

Shape the three portions separately into 12" x 2" x ½" lengths. Put together with pink layer in the middle.

Slice cookies ⅛" thick and place on ungreased baking sheets.

Bake at 350° F. (moderate) for 10 to 12 minutes. Cool slightly before removing from pan.

Yield:—5 dozen approximately.

**Don't adjust . . . this measurement is right for "no-sift" baking*



SURPRISE COOKIES

- ½ cup butter or margarine
- ½ cup grated strong cheese
- 1 cup Robin Hood Pre-Sifted All Purpose Flour*
- Pitted Dates

- Maraschino Cherries
- 1 egg white
- ¼ cup chopped nuts
- ¼ cup sugar

Cream butter. Add grated cheese. Blend in flour gradually, mixing well. Chill dough for 1 hour.

Wrap 1 level tablespoon of dough around a date (which has been formed into a ball) or well drained maraschino cherry.

Roll in slightly beaten egg white then in mixture of nuts and sugar. Place on greased baking sheets.

Bake at 400° F. (hot) for 15 to 20 minutes.

Yield:—1½ to 2 dozen cookies.

CHOCODILES

BASE:

- 2½ cups Robin Hood Pre-Sifted All Purpose Flour*
- 1¼ cups brown sugar, packed
- ¼ teaspoon salt
- ½ cup butter or margarine

- ½ cup shortening
- ⅓ cup crunchy peanut butter
- 1 egg yolk, beaten
- 1 teaspoon vanilla

TOPPING:

- 1 cup (6 oz. package) semi-sweet chocolate bits

- ½ cup crunchy peanut butter
- ½ cup cocoanut

Preheat oven to 350° F. (moderate).

Combine flour, brown sugar, salt, butter, shortening and peanut butter. Mix, using low speed of mixer (or use pastry blender) until mixture resembles coarse crumbs.

Add egg yolk and vanilla; mix well.

Press mixture firmly into ungreased 15" x 10" x 1" jelly roll pan.

Bake at 350° F. about 25 minutes

or until golden brown. Cool slightly. **Melt** semi-sweet chocolate pieces in top of double boiler over hot water. Stir in crunchy peanut butter and cocoanut.

Spread chocolate mixture over base. Let stand at room temperature until chocolate hardens. Cut into bars or squares.

Yield:—3 to 4 dozen.

**Don't adjust . . . this measurement is right for "no-sift" baking*



Christmas Cookies

CHRISTMAS SHORTBREAD

1 cup butter

½ cup sugar

Preheat oven to 300° F. (slow).

Cream the butter and gradually add the sugar.

Blend in the flour gradually.

Turn dough out on lightly floured

2¼ cups Robin Hood Pre-Sifted All Purpose Flour*

board and knead slightly. Roll out ¼" thickness.

Cut in Christmas shapes. Sprinkle with red or green sugar or decorate to suit.

Bake at 300° F. for 20-25 minutes.

VARIATIONS

Christmas Wreaths—cut circles with doughnut cutter. Decorate some with small pieces of red and green cherries to simulate holly. Bake some as plain circles. Frost when cool and dip iced cookie in coloured cake decorations.

Shortbread Jewels—add 2 tablespoons chopped red candied cher-

ries and 2 tablespoons of chopped green candied cherries to the dough. Chill. Shape into rolls 2 inches in diameter and wrap in waxed paper. Chill overnight in refrigerator. Cut rolls into ⅛ inch slices, using sharp knife. Place on ungreased baking sheets. Bake at 300° F. for 15-20 minutes.

CRANBERRY OAT SQUARES

1¾ cups Robin Hood Oats

1½ cups Robin Hood Pre-Sifted All Purpose Flour*

¾ cup butter

Preheat oven to 375° F. Lightly grease a 9" x 9" pan.

Measure soda with flour. Combine flour, brown sugar and oats. Work in butter with fingertips.

Pat half of this mixture into pan.

¼ teaspoon soda

1 cup brown sugar

1 15 oz. tin of whole cranberry sauce

Spread cranberry sauce over layer of oat mixture, then pat other half of oat mixture on top. Bake in quick moderate oven, 375° F., 45 minutes. Cut in squares when cool.

Yield:—20 squares.

*Don't adjust . . . this measurement is right for "no-sift" baking



MARSHMALLOW FANTASIES

BASE:

$\frac{3}{4}$ cup butter (part shortening may be used)

$\frac{1}{2}$ cups Robin Hood Pre-Sifted All Purpose Flour*

$\frac{1}{2}$ cup brown sugar

TOPPING:

2 envelopes gelatin

$\frac{1}{2}$ cup cold water

2 cups sugar

$\frac{1}{2}$ cup cold water

1 teaspoon vanilla

$\frac{1}{4}$ teaspoon salt

cocoanut

red and green

maraschino cherries

Preheat oven to 350° F. (moderate).

Rub butter, flour and brown sugar together. Press into greased 9-inch square pan.

Bake at 350° F. for 10-12 minutes or until golden brown. Cool.

Soak gelatin in $\frac{1}{2}$ cup cold water.

Boil sugar, $\frac{1}{2}$ cup cold water and softened gelatin together for 2 minutes. Cool.

Beat with electric mixer or hand beater for 2 minutes. Add vanilla and salt. Spread over base.

Sprinkle with cocoanut. Decorate with pieces of red and green maraschino cherries. Place in refrigerator, to set.

Cut in squares.

Yield:—30 squares.

CHRISTMAS TREE COOKIES

1 cup butter or margarine

$1\frac{1}{2}$ cups sugar

1 egg, beaten

2 tablespoons dark corn syrup

$2\frac{1}{2}$ cups Robin Hood Pre-Sifted All Purpose Flour*

2 teaspoons soda

2 teaspoons cinnamon

2 teaspoons ginger

2 teaspoons cloves

Preheat oven to 400° F. (hot).

Cream the butter, and add sugar gradually until light and fluffy.

Add the egg and syrup. Blend well.

Measure flour, soda and spices into a bowl. Stir thoroughly to blend. Add blended dry ingredients to creamed mixture and mix well.

Chill 1 hour.

Roll out on lightly floured surface, to $\frac{1}{8}$ inch thickness. Cut with Christmas tree cutter. Place on greased baking sheet. Decorate with coloured cake decorations.

Bake at 400° F. for 5 to 8 minutes.

Yield:—3 dozen approximately.

**Don't adjust . . . this measurement is right for "no-sift" baking*



Lunchbox Cookies

MINCEMEAT SANDWICHES

- | | |
|---|-------------------------------------|
| 1 1/3 cups shortening | 1/2 teaspoon salt |
| 1 1/2 cups sugar | 3 tablespoons milk |
| 2 eggs | 1 1/2 cups mincemeat |
| 1 teaspoon vanilla | 2 teaspoons grated orange rind |
| 1 teaspoon grated orange rind | 1 teaspoon grated lemon rind |
| 3 1/2 cups Robin Hood Pre-Sifted All Purpose Flour* | 1/3 cup chopped maraschino cherries |
| 3 teaspoons baking powder | 1/3 cup chopped walnuts |

Cream shortening and sugar thoroughly.

Add eggs; beat until light and fluffy. **Mix** in vanilla and orange rind. **Mix** together flour, baking powder and salt; stir into creamed mixture along with milk.

Divide in half. Chill for 2 hours.

Combine mincemeat, orange and lemon rinds, maraschino cherries and chopped nuts.

Roll out dough 1/8 inch thick on

lightly floured surface and cut with 2 3/4 inch cutter.

Cut small circle in centre of half the cookies. Place plain cookies on ungreased baking sheet. Place 2 teaspoons filling on each.

Top with a cutout cookie; press edges with fork.

Bake in moderate oven (375° F.) about 12 minutes.

Yield:—2 1/2—3 dozen filled cookies approximately.

DATE PEANUT BUTTER DROPS

- | | |
|---|----------------------------|
| 1 3/4 cups Robin Hood Pre-Sifted All Purpose Flour* | 1 cup sugar |
| 2 1/2 teaspoons baking powder | 1 teaspoon vanilla extract |
| 1/2 teaspoon salt | 2 eggs, beaten |
| 1/2 cup shortening | 1 cup chopped dates |
| 3/4 cup peanut butter | 1/2 cup milk |

Preheat oven to 350° F. (moderate). **Measure** flour, baking powder and salt onto waxed paper. Stir thoroughly to blend.

Cream together shortening, peanut butter and sugar until light and fluffy. Blend in vanilla extract. Mix in eggs.

Add flour mixture to creamed mixture alternately with milk. Mix well. Stir in dates.

Drop by teaspoonfuls onto greased baking sheets.

Bake at 350° F. for 15+ 0 minutes.

Yield:—5 dozen approximately.

*Don't adjust . . . this measurement is right for "no-sift" baking



UNBAKED COOKIES

These cookies never go near a stove! They're very rich and fancy, really more like candies than like cookies. Perfect for an afternoon bridge party, or boxed as gifts. They're different and delicious.



BUTTERSCOTCH SQUARES

1st. Layer

- ¼ cup butter
- ½ cup butterscotch or chocolate bits
- 1 teaspoon vanilla
- 1 egg
- ¼ teaspoon salt
- 1 cup desiccated coconut
- ½ cup chopped walnuts
- 2 cups graham cracker crumbs

Melt butter and butterscotch bits in top of double boiler. Cool slightly.

Add remaining ingredients (of first layer). Mix well.

Press into lightly buttered 8" square pan.

2nd. Layer

- 2 tablespoons soft butter
- 1 cup sifted icing sugar
- 1 tablespoon custard powder
- ½ teaspoon vanilla
- 1½ tablespoons milk

Blend remaining ingredients together. Spread on top of first layer. Chill at least 3 hours. Cut into squares when ready to serve.

Yield:—3 dozen squares.

RUM BALLS

- 1 cup finely crushed vanilla wafers
- 1 cup icing sugar
- 1½ cups chopped walnuts
- 2 tablespoons cocoa

Combine the first 7 ingredients. Mix well.

Shape into balls, 1" diameter. Roll in granulated or icing sugar. Press ¼ maraschino cherry into surface

- 2½ tablespoons light corn syrup
- 3 tablespoons cream
- 1 tablespoon rum flavouring
- ½ cup granulated or icing sugar
- maraschino cherries, quartered

of each ball. Keep in tightly covered container in refrigerator. These cookies improve with storage.

Yield:—2½ dozens approximately.

SUCCESS TIPS FOR PERFECT COOKIES



- 1.** Use part butter when possible as it adds a rich flavour.
- 2.** Let measured butter and shortening stand in bowl at room temperature until soft. It simplifies the creaming and blending in of sugar.
- 3.** Roll only a small amount of dough at a time when making rolled cookies, leaving the rest in the refrigerator. A stiff, well-chilled dough is easier to roll out.
- 4.** Lightly flour bakeboard or pastry cloth for rolled cookies. Too much flour on bakeboard makes cookies hard. A lightly-floured slipcover on rolling pin and canvas cloth on bakeboard will help prevent dough from sticking.
- 5.** Arrange cookies of the same size on each cookie sheet to assure even baking. Place about 2" apart to allow for spreading. Grease cookie sheets lightly with shortening when required in recipe.
- 6.** Chill refrigerator dough 8 hours if possible. Use sharp knife for slicing. This type of dough, well wrapped, may be kept in the refrigerator for several days. Freeze well-wrapped dough if it is to be kept longer than one week.
- 7.** Decorate cookies before baking by brushing tops with slightly beaten egg white and topping with chopped nuts, red or green sugar, strips of gumdrops, cherries, etc. or decorate after baking with icing.
- 8.** Place cooled cookies in cookie tins or jars. Arrange in layers with waxed paper between. Store crisp cookies in separate container with loose cover. Store soft drop or bar cookies in tightly-covered container.

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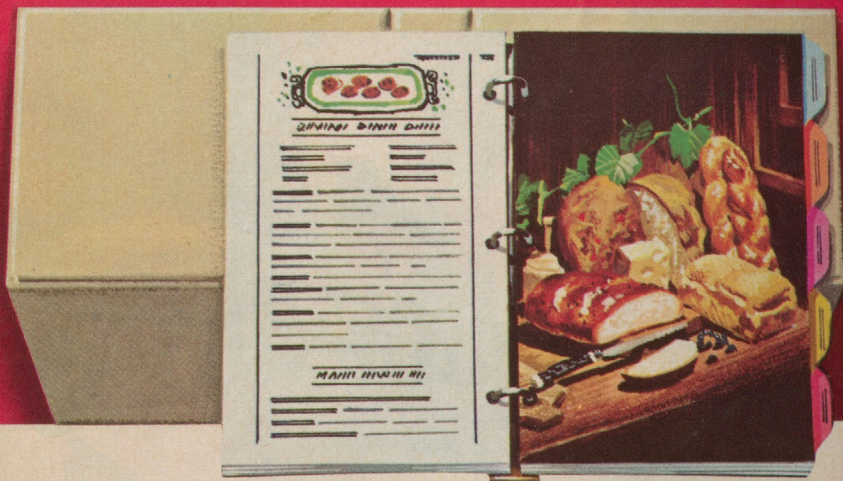
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