

Butterscotch Cookies

2 cups brown sugar
¾ cup butter
2 beaten eggs

1 teaspoon baking powder
3 cups flour

Cream butter and sugar. Add egg and dry ingredients. Bake 10-12 minutes in 400°F oven.

Russian Tea Cookies

1 cup butter
½ cup 10X sugar
2-¼ cups flour

¼ teaspoon salt
1 teaspoon vanilla
¾ cup finely chopped pecans

Form into 1" balls. Bake 15 to 17 minutes in 400°F oven. While hot roll in 10X sugar. Cool and roll in 10X sugar again. Makes about 2 dozen.

Pizzells

8 eggs
1-1/3 cups melted Crisco
1-2/3 cups sugar

1 teaspoon anise
4 teaspoons baking powder
5 cups flour

Beat eggs and sugar together. Add melted Crisco and anise. Add flour and baking powder.

Petzels

(Roseann Vernachio)

6 eggs
2 tablespoons sugar for each egg (every 6 eggs add another tablespoon sugar)
12 Big tablespoons spry
1 teaspoon anise

Beat eggs and add sugar and beat again. Put spry and anise in and beat. Add flour until you have a thick, pasty batter. Spoon on iron.

Tea Cookies

(Cookie Press)

1 cup butter
2/3 cup sugar
1 egg

2½ cups flour
½ teaspoon baking powder
1 teaspoon vanilla

Cream butter and sugar, add egg and dry ingredients. Bake 10-12 minutes in 400°F oven.