

Raisin Filled Cookies

2 eggs
1 cup shortening
2 cups sugar
1 cup milk
7 cups flour
1 teaspoon baking soda
3½ teaspoons cream of tartar

Filling:
1 box raisins
Corn starch for thickening
Sugar

Cut with round cookie cutter, fill, and fold in half, then crimp edges.
Bake at 350°F till brown.

Pin Wheel Cookies

2 cups sifted all purpose flour
1 teaspoon double acting baking powder
¼ teaspoon salt
½ cup soft butter or margarine

1 cup firmly packed light brown sugar
1 egg
1 teaspoon vanilla
2 tablespoons cocoa

Sift flour, baking powder and salt together. Cream butter and sugar thoroughly. Add egg and vanilla, beating until light. Gradually add flour mixture, beating until blended. Divide dough in half. Add cocoa to one half of dough. Roll each piece of dough on lightly floured waxed paper to form a 9"x12" rectangle 1/8" thick. Place chocolate layer on top of butterscotch layer, remove wax paper and roll up dough lengthwise to form a 12" roll. Wrap in wax paper; chill until firm. Slice cookies 1/8" thick. Bake on lightly greased baking sheet in 350°F oven 10 to 12 minutes or until lightly browned. 6 dozen cookies.

Peanut Butter Cookies

(Cookie Press)

½ cup margarine or butter
½ cup sugar
½ cup brown sugar

Add:

½ cup peanut butter
1¼ cups flour
½ teaspoon baking soda

Bake at 350°F 10-12 minutes.