

## DROP COOKIES

Some of grandmother's prize cooky favorites.

### OLD-FASHIONED SOUR CREAM DROPS (♣ Recipe) *Soft, tender, cream-rich.*

Mix together thoroughly.....	}	½ cup soft shortening
		1½ cups sugar
		2 eggs
Stir in.....	}	1 cup thick sour cream
		1 tsp. vanilla
		2¾ cups sifted GOLD MEDAL Flour
Sift together and stir in.....	}	½ tsp. soda
		½ tsp. baking powder
		½ tsp. salt

Chill at least 1 hour. Drop rounded teaspoonfuls about 2" apart on ungreased baking sheet. Bake until delicately browned, just until, when touched lightly with finger, almost no imprint remains.

TEMPERATURE: 400° (mod. hot oven).

TIME: Bake 8 to 10 min.

AMOUNT: About 5 doz. 2½" cookies.

### ★ BUTTERSCOTCH COOKIES WITH BURNT BUTTER ICING

*Really delectable, especially with the unusual buttery icing. Mrs. R. C. Karstad of Nicollet, Minnesota, won a prize on them.*

Follow ♣ recipe above—*except* use brown sugar in place of granulated sugar. Mix into the dough ¾ cup cut-up nuts. Spread cooled cookies with

#### BURNT BUTTER ICING

Melt 4 tbsp. butter until golden brown. Blend in 1 cup sifted confectioners' sugar and ½ tsp. vanilla. Stir in 1 to 2 tbsp. hot water until icing spreads smoothly.

AMOUNT: Icing for about 30 cookies.

#### COCONUT CREAM DROPS

Follow ♣ recipe above—*except* mix into the dough 1 cup moist shredded coconut.



Use freshly soured cream for good flavor. Buy it from the dairy. Or sour it yourself by adding 1 tsp. vinegar or lemon juice to 1 cup sweet cream.



To give iced cookies a professional air: place the same amount of icing (1 tsp.) on center of each. Then, with a spatula, spread the icing with circular motion in pretty swirls.

#### CHOCOLATE CREAM DROPS

Follow ♣ recipe above—*except* stir into shortening mixture 2 sq. unsweetened chocolate (2 oz.), melted. Mix into the dough 1 cup cut-up nuts. Frost cooled cookies if desired with

#### CHOCOLATE ICING

Melt together over hot water 1 tbsp. butter and 1 sq. unsweetened chocolate (1 oz.). Stir in 3 tbsp. top milk and 1½ cups sifted confectioners' sugar. Thin with cream to make glossy and easy to spread.

AMOUNT: Icing for about 30 cookies.

#### FRUIT-AND-NUT DROPS

Follow ♣ recipe above—*except* sift with dry ingredients 1 tsp. cinnamon, ½ tsp. cloves, ¼ tsp. nutmeg. Mix into the dough 1 cup cut-up dates (or raisins) and 1 cup cut-up nuts.

NOTE: The spices may be omitted.