

PIE CRUST

- 3 cups flour
- 1 tsp. salt
- 1 cup Crisco
- 1/2 cup real cold water

CHRISTMAS BUTTER COOKIES

(Basic Recipe)

- 2 cups butter
- 1 cup sugar
- 2 tsp vanilla
- 1 egg
- 4 1/4 cups flour
- Decorator's Icing

Cream butter and sugar until light and fluffy. Blend in vanilla and egg. Gradually blend in flour. Divide dough in fourths, cover and refrigerate two hours, or until dough is easy to handle. Roll out 1/4 of dough on well floured surface to 1/8 thickness. Cut out desired shapes with floured cookie cutters; place on baking sheets. Repeat with remaining dough.

Bake on ungreased cookie sheets in preheated 375 degree oven 6 to 9 minutes, or until edges are lightly browned. Cool one minute before removing cookies. Cool: decorate with decorator's icing.

DECORATOR'S ICING

- 2 egg whites
- 1/4 tsp cream of tartar
- dash of salt
- 2 tsp vanilla extract
- 3 cup confectioner's sugar

Beat egg whites, cream of tartar and salt until stiff peaks form. Blend in vanilla. Gradually beat in sugar until shiny peaks form that fold over slightly when beaters are raised.

Yield: About 11 dozen cutouts.

CHEWY OATMEAL COOKIES

- 1 cup sifted flour
- 3/4 tsp soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 3/4 cup shortening
- 1 1/3 cups brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups oats, uncooked

Sift together flour, soda, salt, cinnamon & nutmeg into bowl. Add shortening, sugar, eggs and vanilla; beat until smooth, about 2 minutes. Stir in oats. Drop by heaping tspfuls onto greased cookie sheet. Bake at 350 degrees 12 to 15 minutes. Makes about 3 1/2 dozen cookies.