

GRANDMA GORMAN'S ORANGE ICE BOX COOKIES

2 cups sugar	1/2 tsp. salt
1 cup shortening	3 eggs
2 Tbl. grated orange rind	4 cups flour
1 Tbl. grated lemon rind	1 tsp. cream tartar
6 Tbl. orange juice	1/2 tsp. soda
2 Tbl. lemon juice	

Cream butter and sugar. Add eggs, fruit juice and rind. Beat 2 minutes. Add rest of ingredients. Roll dough- wrap in waxed paper (three rolls). This dough will keep at least three weeks. Cut off slices- bake 12 minutes at 375F.

GRANDMA GORMAN'S APPLESAUCE COOKIES

1 cup brown sugar	2 cups sifted flour
1/2 cup shortening	1 tsp. baking powder
1 egg	1 cup raisins
1/2 tsp. salt	1 cup thick applesauce
1/4 tsp cloves	1/2 cup nuts
1 tsp. cinnamon	

Mix together. Drop by teaspoon on greased cookie sheet. Bake 12 to 15 minutes at 375F. If applesauce is thin, use 2 1/2 cups flour.

GRANDMA GORMAN'S APPLESAUCE CAKE

1 cup sugar	1 3/4 cup flour sifted with-
1 tsp. cinnamon	1 tsp. soda
1/2 tsp. clove	1/2 tsp. baking powder
1/4 tsp. salt	1/2 cup nuts chopped
1/2 cup shortening	1 cup raisins
1 egg	1 tsp. vanilla
1 cup applesauce	

Mix in order. Bake at 375F until done.

GRANDMA GORMAN'S FROSTED CREAMS

1 cup sugar	1 egg
1/2 tsp salt	1/2 cup molasses
1/2 cup shortening	1 cup sour milk add 1 tsp soda
1 tsp. cinnamon	2 cups flour
1/2 tsp. ginger	powdered sugar frosting
1/4 tsp cloves	1/2 tsp lemon extract

GRANDMA GORMAN'S FILLED COOKIES

1 cup sugar	1 tsp soda mixed with 1/4 cup milk
1/2 cup shortening	2 tsp. baking powder
Pinch salt	2 tsp. vanilla
1 egg	3 or 3 1/2 cups flour

FILLING

1 cup raisins	rind and juice of 1 lemon
1/2 cup sugar	1/2 cup water
1 Tbl. four (large)	

Cook and cool filling

Mix cookie ingredients together. Place teaspoon of filling between cookie dough and place on cookie sheet. Bake 10-15 minutes at 375F.

AUNT JEAN KULLEN'S WEDDING MINTS

2 oz cream cheese	1 1/2 cups powdered sugar
1/4 tsp flavoring	Food coloring

Have cheese at room temperature (mash). Add flavoring and food coloring. Mix evenly. Add sugar a little at a time. Knead into a ball with hands. Pinch off pieces. Roll into marble sized balls. Roll in granulated sugar. Then press into molds. Sometimes needs more powdered sugar.

AUNT JEAN KULLEN'S MINTS

1 lb. powdered sugar

1/4 tsp vanilla

1/3 cup white corn syrup

1/4 tsp. salt

1/4 cup vegetable shortening

1 egg white

Mix. Shape. Let stand up to a month. The mints improve with age. Aunt Jeanne uses mint or wintergreen flavoring and colors them accordingly. Also sometimes the recipe needs more powdered sugar.

GRANDMA GORMAN'S OVEN CARAMEL CORN

2 cups brown sugar

2 sticks margarine

1/2 cup white sugar

1 tsp. salt

Cook 5 minutes (not boil) Add 1 tsp. soda stir. Pour over 7 qts. popped corn. Mix to coat well. Place pan of corn in 200F oven for 1 hour. Stir every 15 minutes. Place on waxed paper and shape it you like.

GRANDMA GORMAN'S SUGAR COOKIES

Sift Together:

3 cups flour

2 tsp. cream of tartar

1 tsp soda

1 tsp salt

Cut In:

1 cup of butter

Beat 2 eggs. Add 1 cup sugar, 1 tsp. vanilla, 1/2 tsp. lemon. Mix with first ingredients, then chill. Make in little balls. Place on greased cookie sheet. Press down with bottom of drinking glass greased with butter and dipped in sugar.

Bake in oven at 375F.

GRANDMA GORMAN'S DATE SWIRLS

1/2 cup butter

1/2 cup brown sugar

1/2 cup white sugar

1 egg

2 cups flour

1/2 tsp. soda

1/4 tsp. salt

FILLING:

1/2 lb pitted dates

1/3 cup water

1/4 cup sugar

1/4 cup nuts (chopped)

Cook filling ingredients slowly and cool

Cream butter and sugar. Add egg. Add flour sifted with salt and soda. Roll out to 1/4 inch thick. Spread on date mixture and roll like a jelly roll. Wrap in waxed paper and place in refrigerator. Slice and bake on slightly greased pan. Bake at 400F. Will keep in ice box at least two weeks.