# 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 slicesbake 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

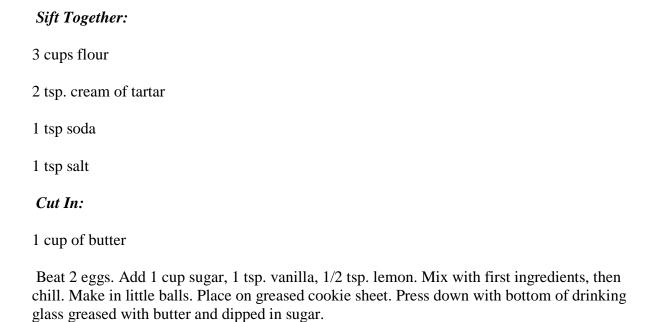
2 sticks margarine

1/2 cup white sugar

1 tsp. salt

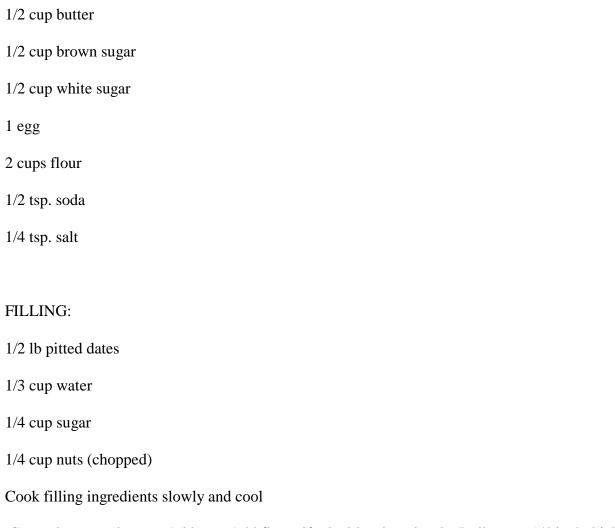
Cook 5 minutes (not boil) Add 1 tsp. soda stir. Pour over 7 qts. popped corn. Mix to coat well. Place pan of corn in 200F oven for 1 hour. Stir every 15 minutes. Place on waxed paper and shape it you like.

# GRANDMA GORMAN'S SUGAR COOKIES



Bake in oven at 375F.

## **GRANDMA GORMAN'S DATE SWIRLS**



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.