

Filled Cookies

3 $\frac{2}{3}$ cups cake flour	$\frac{2}{3}$ cup shortening
2 $\frac{1}{2}$ baking powd.	4 teas. milk
$\frac{1}{2}$ teas. salt	2 eggs
1 $\frac{1}{3}$ cups sugar	1 teas. vanilla

Before mixing be sure shortening is at room temperature. Have filling ready when dough is chilled. Start oven for temperature of 400 when ready to roll cookies. $\frac{1}{2}$ teas. filling & bake 10 minutes or

Filling

Mixed fruit:

combine 1 cup ready-mixed fruits & peels with $\frac{1}{2}$ c. chopped seedless raisins and $\frac{1}{4}$ c. orange juice.

(over)

Date: combine 1 tablespoon flour with $\frac{1}{2}$ c. sugar
stir in 1 cup finely chopped dates and $\frac{1}{2}$ c. water
Fig and nut: use $\frac{1}{2}$ cup each chopped figs and nuts
in place of dates.

Mincemeat, jellied cranberry sauce and preserves are
good fillers and all ready to use too.

Joyce:

2 cups raisins	1 cup water	salt
1 cup sugar	2 T. thickening	lemon juice

Boil together for filled cookies.