Rules for the Anonymous Ration Book Recipe Challenge:

- 1. Pick one of the three recipes provided: The chocolate chip cookies, cheese biscuit, or war cake
- 2. Do not alter the recipe ingredients or measurements.
- 3. The results will be judged in a blind taste test event, with the contestant's dishes on display after the judging is complete.

# New! CHOCOLATE CHIP COOKIES

1 package Baker's Semi-Sweet Chocolate

½ cup butter or other shortening ½ cup granulated sugar

1/4 cup brown sugar, firmly packed

1 egg, well beaten 1 cup sifted flour ½ teaspoon salt ½ teaspoon soda

½ cup chopped nut meats

1 teaspoon vanilla

Cut each small square of chocolate in 4 to 6 pieces. Cream butter, add sugars gradually, and cream together until light and fluffy. Add egg and mix thoroughly. Sift flour once, measure, add salt and soda, and sift again. Add flour in two parts and mix well. Add cut chocolate, nuts, and vanilla, and mix thoroughly. Drop from teaspoon on greased baking sheet 2 inches apart. Bake in moderate oven (375° F.) 10 to 12 minutes. Makes about 50 cookies.

(All measurements are level.)

## CHEESE BISCUITS

½ lb. butter 3 cups flour Few grains red pepper 1 lb. soft American cheese

2 tsp. salt

Sift flour and sait, add pepper, butter, and grated cheese, and work in with finger tips until of consistency to roll. Turn onto lightly floured board and pat, roll. Cut in small biscuits. Bake in 400° oven 15 minutes.

- Mrs. E. M. Hutcheson

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### WAR CAKE

½ cup shortening (bacon grease can be used)

1 tsp. cinnamon 1 tsp. other spices — cloves, mace, ginger, etc.

1 cup chopped raisins, or other dried fruits — prunes, figs, etc. 1 cup sugar, brown or white

1 cup water
2 cups flour, white or whole
wheat

¼ tsp. soda

2 tsp. baking powder

Sift the flour, soda and baking powder. Put all the other ingredients in a pan, and bring to a boil. Cook 5 minutes. Cool thoroughly. Add the sifted dry ingredients and mix well. Bake 45 minutes or until done in a greased loaf pan in a 325-350° oven.

- Miss Ruby Williams