

CHOCOLATE CHIP COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
1 T. oil
2 eggs
1 T. water

3 c. flour
 $\frac{1}{2}$ tsp. salt
1 tsp. baking soda
1 pkg. chocolate chips
1 tsp. vanilla extract
1 c. pecans, chopped

Preheat oven to 375°. Combine shortening, sugars, eggs, oil and water and mix well. Combine flour, salt and baking soda. Add slowly to shortening mixture. Add vanilla and mix well. Add chocolate chips and pecans and mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake 8 to 10 minutes. Makes 6 to 8 dozen.

DATE PIN WHEELS

(BELGIAN COOKIES)

1 c. margarine	1/2 tsp. salt
2 c. brown sugar	1/2 tsp. baking soda
3 eggs, beaten	4 c. flour

Cream together margarine and sugar. Add eggs. Combine dry ingredients and add gradually to creamed mixture. Cut three pieces of wax paper, each about 18 inch long. Flour paper. Divided dough into 3 parts; put one piece on each piece of floured paper. If dough is too sticky, add more flour before dividing it. Pat until about finger thick.

Filling:

1 c. sugar	2 T. margarine
1/4 c. chopped dates	1 tsp. vanilla
Enough milk to barely dissolve sugar	3 c. coconut
	1 c. pecans

Combine sugar, dates and milk. Cook this mixture until it boils, stirring constantly. Remove from heat. Add margarine and vanilla, mixing well. Add coconut and pecans, mixing well. Spread filling on prepared dough. Roll dough like a jellyroll. Put into freezer and let chill until firm. Slice each roll and place on well greased baking sheet. Bake at 350° until light brown. Remove cookie from pan and flip over. If cookie sticks return to over for about 1 minute longer. Remove and cool.

Sister Cecile Clare and Virginia Lee Vanderlick

FIG COOKIES

1 stick butter or margarine, softened	1 tsp. flour
2 c. sugar	1/2 tsp. nutmeg
1 tsp. baking soda	1/2 tsp. cinnamon
2 eggs	1 1/3 c. fig preserves
3 1/2 c. flour	1 c. chopped pecans

Preheat oven to 350°. Cream together butter, sugar, soda and eggs. Add vanilla, nutmeg, cinnamon and preserves. Add flour to form dough. Add pecans to dough. Drop by teaspoonfuls onto cookie sheet. Bake for 9 minutes or longer.