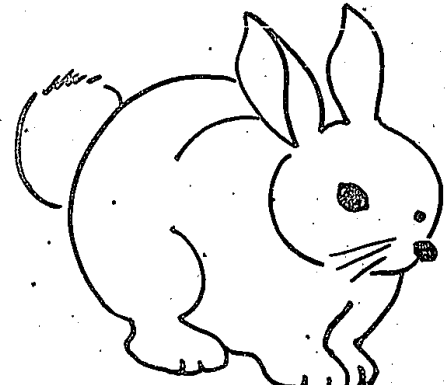
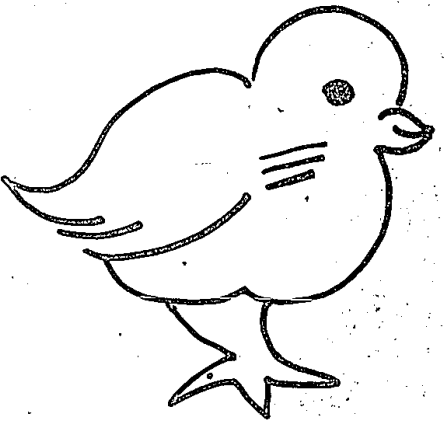


# Your cookie monsters will surely love this giant



Use these drawings of a rabbit and baby chick to make your "bonus cookies" with the dough left over from the giant cookie-cake batter.



According to Mr. Webster:  
Cookie — a thin crisp cake, usually sugared or spiced and cut in fancy circular shapes before baking.

What a bland, matter-of-fact description of one of life's delights — those adorable, traditional, edible tidbits that have been enjoyed for centuries. And with Easter just around the corner!

Cookies, which started out in life as "biscuits" (Latin), have never been as popular as they are now. By professional baker and amateur alike (including multitudes of children), they're being made in all shapes and sizes and are being eagerly devoured. Why some shops which sell nothing else have popped up in some of our larger cities.

Probably because they are relatively easy to make, cookies are extremely popular and, of course, they supply virtually instant gratification. They come in a thousand varieties, from gingerbread to toll house, and with many names — crackers, tablets, wafers, tartlets, biscuits and what-not.

In Holland they call them "kookies." In Spain they're known as "galletas." In France they answer to "pâtisseries," the Italians refer to them as "biscotti," but anywhere in the world cookies conjure fond memories of a warm inviting kitchen and the delicious aroma of spices, fruits and nuts.

The cookie has even worked itself into common slang. For example, "smurt cookie," "tough cookie," "that's how the cookie crumbles" and the nickname, "Cookie."

Called THE "festive form of bread," cookies first made their appearance with primitive man as offerings to pagan gods. They were the poor man's

substitute for the live animals and fresh food usually sacrificed to their diet. The early custom of scratching symbols and designs on the surface of the cakes was the basis for the elaborate forms, decorations and pictures that made the cookies and breads of Germany and Switzerland famous, especially at feasts.

Easter is considered the principal Christian feast day of the year. There is a natural blending of the ancient customs and symbols of Spring with the religious significance of the Resurrection. This year we celebrate it unusually late, April 22, which is the Sunday following the first full moon after the vernal equinox.

Symbols of Easter are the lily, the lamb, the rabbit and the chicken. Some places prepare baked goods in the shape of a lamb or rabbit, or small chick.

For Easter 1984, Grandma's Molasses suggests something different — a giant gingerbread cookie cake filled with such nutritious and tasty ingredients as oats, dates, nuts and apple sauce. It is sure to please the holiday influx when it's time for dessert come Easter Sunday.

And for the Home Ec "whiz kids" who like to help (?) Mom in the kitchen, what better project than a gingerbread bunny and chick? They're easy to cut and bake, and they lend themselves to lovely frosting decorations. Perhaps you might like to try these recipes.

## EASTER COOKIE CAKE

¾ cup butter or margarine, at room temperature  
¾ cup sugar  
1 egg

## No-hurt dessert

Nutrition can be a part of every course in a meal, even dessert. A banana smoothie can satisfy a dessert lover while still providing good nutrition at the end of a meal.

**BANANA SMOOTHIE**  
1 ripe banana  
1 cup milk  
3 scoops vanilla ice cream  
1 tsp lemon juice

Combine ingredients in blender container. Cover and run on high until well blended. Pour into tall glasses. Sprinkle with some, if desired. 2 servings (8 ozs each)

## A ham to brighten Easter

Brighten your Easter table with colorful Orange and Cherry Glazed Ham.

### ORANGE AND CHERRY GLAZED HAM

5 to 7-lb. shank half smoked ham  
¾ cup cherry preserves  
1 tsp. fresh orange juice  
1 tsp. grated orange peel

pinch to seal. Place, pinched sides down, on a greased baking sheet. Combine egg white and water; brush over tops of buns. Cut a small cross in top of each bun. Bake in a hot oven (400°) 15 to 17 minutes. Yield: 8 ham-filled rye buns.

**\*RYE DOUGH**  
¾ cup milk  
¾ cup warm water (105° to 115°)  
1 pkg. (¼ oz.) dry yeast  
2 tsp. oil  
1 tsp. molasses  
¾ tsp. salt  
¼ cup sugar  
1 cup flour  
1 tsp. cocoa

Scald milk; cool to 105° to 115°. Dissolve yeast in water; stir in milk, oil, molasses, sugar and salt. Combine 1 cup flour and cocoa; add to yeast mixture, beating until smooth. Gradually stir in remaining flour to form soft, but not sticky, dough. Turn onto lightly

floured surface and knead until dough is smooth and elastic, 5 to 7 minutes. Place in greased bowl, turning; greased

side up. Cover and let rise in warm place until double, about 1 hour.

Place ham, fat side up, on rack in an open roasting pan. Insert roast meat thermometer so bulb is centered in the thickest part. Be careful that bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (325°) until the meat thermometer registers 130° to 140° for "fully cooked" half ham (18 to 24 minutes per pound); 160° for a "cook-before-eating" half ham (32 to 35 minutes per pound). Meanwhile melt cherry preserves in small saucepan over medium heat. Strain cherries from syrup; reserve syrup. Coarsely chop cherries. Combine cherries, syrup, orange juice and grated orange peel. Brush glaze over ham during last 10 minutes of cooking time.

**HAMS FILLED BUNS**  
2 cups coarsely chopped cooked ham (about 12 oz.)  
Rye Dough\*  
1 egg (8 oz.) sugar  
well-drained  
1 cup shredded Swiss cheese  
2 tsp. Dijon-style mustard  
½ tsp. caraway seed  
1 egg white  
1 tsp. water

Prepare Rye Dough. Combine ham, sugar, caraway seed, mustard and caraway seed in medium bowl. Place dough on lightly floured surface; cut into 8 equal pieces. Roll each piece into 8-inch circle. Place ½ cup ham mixture in center of each circle; bring edges together over filling and

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