



Grand Holiday Sweets

A Holiday Recipe Collection

from Lutheran Home and Harwood Place Residents & Staff

L&H

LUTHERAN HOME & HARWOOD PLACE



Our Recipe Book

Lutheran Home and Harwood Place are thrilled to offer their *Grand Holiday Sweets* recipe book. Grandparents are known for passing down delicious holiday dessert recipes through generations, and the grandparents and grandfriends at the Lutheran Home and Harwood Place, are no different. This book includes treasured holiday desserts from our talented residents and staff. As we ring in the new year, and celebrate 110 years in business, it is the perfect opportunity to celebrate all those who have made the Lutheran Home and Harwood Place what they are today.

May this recipe book offer you many opportunities for bonding with your families. We, at the Lutheran Home and Harwood Place, thank God for the many gifts He has blessed us with. We are grateful to provide care and services to those who live at the Lutheran Home and Harwood Place. Thank you to all the residents and staff who have made this organization and recipe book a success!



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Orange Pecan Delights

Contributor: Marian Riedel

Recipe Background: I made this cookie every Christmas to "delight" family and friends!

Stir together & set aside:

3 cups sifted flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt

Cream:

¾ cup butter

Gradually add:

1 cup packed brown sugar
½ cup white sugar

Cream well.

Add:

2 unbeaten eggs
1 tablespoon orange rind

Beat well.

Stir in:

½ cup sour cream

Blend in dry ingredients slowly.

Add: 1 cup chopped pecans

Drop by rounded teaspoons on greased sheets.

Bake at 375° for 10-14 minutes.

Frost cookies while warm (may also garnish with a pecan half).

Icing

Combine:

2 cups confectioners' sugar
2 teaspoons grated orange rind
½ teaspoon salt

Add:

2-3 tablespoons orange juice
until spreading consistency.





Drumstick Torte

Contributors: Sheilah Wasch & Winona Frederick

Recipe Background: Niece Lisa received this recipe from her friend Joan. They have been friends for 46 years.

Ingredients

2 cups vanilla wafers crushed
1½ cups crushed Spanish peanuts (save ¼ cup to
sprinkle on top of Cool Whip)
½ cup melted butter (1 stick)
8 oz cream cheese (room temperature)
12 oz Cool Whip
3 cups cold milk
⅓ cup crunchy peanut butter
1 cup powdered sugar
2 small boxes instant chocolate pudding

Directions

Mix crushed vanilla wafers, crushed peanuts, and butter.
Press into 9x13 inch pan. Bake at 350° for 10 minutes.
Cool completely.

Mix powdered sugar, cream cheese, and crunchy peanut
butter until creamy. Fold in 2 cups of Cool Whip. Spread
over crust.

Mix pudding with cold milk until thick. Spread over cream
cheese layer.

Cover pudding with remainder of Cool Whip.
Sprinkle ¼ cup crushed peanuts over Cool Whip.

Keep in refrigerator.

Pineapple Upside Down Cake

Contributor: Leona Landreman

Recipe Background: One of my favorites. It's become popular with the Lutheran Home staff, as well.

Ingredients

¼ cup butter or margarine
1 cup packed brown sugar
1 can (20 oz) pineapple slices in juice, drained;
juice reserved
1 jar (6 oz) maraschino cherries without stems, drained
1 box Betty Crocker SuperMoist yellow cake mix
Vegetable oil and eggs called for on cake box mix

Directions

Heat oven to 350° (325° for dark or nonstick pan).

In 9x13 inch pan, melt butter in oven. Sprinkle brown sugar evenly over butter. Arrange pineapple slices on brown sugar. Place cherry in center of each pineapple slice, and arrange remaining cherries around slices; press gently into brown sugar.

Add enough water to reserved pineapple juice to measure 1 cup. Make cake batter as directed on box, substituting pineapple juice mixture for the water. Pour batter over pineapple and cherries.

Bake 42 to 48 minutes (44 to 53 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean. Immediately run knife around side of pan to loosen cake. Place heatproof serving plate upside down onto pan; turn plate and pan over. Leave pan over cake 5 minutes so brown sugar topping can drizzle over cake; remove pan. Cool 30 minutes. Serve warm or cool. Store covered in refrigerator. Makes 12 servings.



Praline Strips

Contributor: Marilyn Krueger

Recipe Background: Found in the National Valparaiso University Guild's *The Guild Cookbook* and liked how easy it is to make, and it is my favorite flavor—praline.

Ingredients

24 graham crackers
1 cup brown sugar
1 cup butter
1 cup chopped pecans

Directions

Arrange crackers on ungreased 10x15 inch cookie sheet. In a saucepan, boil butter and sugar for just 2 minutes. Remove from heat and stir in pecans. Spread evenly over crackers. Bake 10 minutes at 350°. Cut crackers in half while warm. Makes 4 dozen.



Caramel Apple Cheesecake Bars

Contributor: Ashley Wolf, Executive Chef at Lutheran Home & Harwood Place

Ingredients

2 cups all-purpose flour
½ cup packed brown sugar
¾ cup cold butter, cubed
2 packages (8 oz each) cream cheese, softened
½ cup plus 2 tablespoons sugar, divided
1 teaspoon vanilla extract
2 large eggs, lightly beaten
3 medium tart apples, peeled and finely chopped
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg

Streusel

¾ cup all-purpose flour
¾ cup packed brown sugar
½ cup quick-cooking oats
⅓ cup cold butter, cubed
⅓ cup hot caramel ice cream topping

Directions

Preheat oven to 350°. In a small bowl, combine flour and brown sugar; cut in butter until crumbly. Press into a well-greased 9x13 inch baking pan. Bake 15-18 minutes or until lightly browned.

Meanwhile, in a large bowl, beat cream cheese, ½ cup sugar, and vanilla until smooth. Add eggs; beat on low speed just until combined. Spread over crust.

In a small bowl, toss apples with cinnamon, nutmeg, and remaining sugar; spoon over cream cheese layer. In another bowl, mix flour, brown sugar, and oats; cut in butter until crumbly. Sprinkle over apple layer.

Bake 25-30 minutes or until filling is set. Drizzle with caramel topping; cool in pan on a wire rack 1 hour. Refrigerate at least 2 hours. Cut into bars.



Peanut Brittle

Contributor: Matt Ricketts, Director of Dining and Hospitality

Recipe Background: My father used to love peanut brittle and it was a treat to have when I was younger. I found this recipe when I got older and have made it. It always brings back memories.

Ingredients

1 teaspoon vanilla extract
1 teaspoon baking soda
1 teaspoon salt
 $\frac{3}{4}$ cup (1½ sticks) butter
3 cups sugar
1 cup light corn syrup
3 cups shelled raw peanuts

Directions

Measure the vanilla into a small bowl and set aside. Combine the baking soda and salt in another small bowl and set aside. Butter 1 cookie sheet with sides or jelly roll pan liberally with $\frac{1}{2}$ stick of the butter. Set aside.

Combine the sugar, corn syrup, and $\frac{1}{2}$ cup water in a large saucepan. Bring the mixture to a boil, attach a candy thermometer, and cook over medium-high heat until the syrup spins a thread when poured from a spoon or reaches 240° on the thermometer. Stir in the peanuts and continue cooking and stirring until the candy becomes golden brown or reaches 300°.

Remove from heat immediately and quickly add the remaining 1 stick butter and the vanilla, baking soda, and salt. Stir only until the butter melts, and then quickly pour the brittle onto the cookie sheet, spreading the mixture thinly. When the brittle has completely cooled, break the candy into pieces and store in a tightly covered container.

Dream Bar

Contributor: Bernadine Jaszewski

Recipe Background: Old family recipe originated by my sister-in-law.

Ingredients

Base

- 2 sticks butter
- 2 cups flour
- $\frac{3}{4}$ cup packed brown sugar

Topping

- 1 cup dates
- 1 cup walnuts
- 1 cup coconut
- 1 cup corn flakes cereal
- 2 eggs

Directions

- Mix base until crumbly.
- Press base into pan. Mix topping ingredients and add to base.
- Bake at 350° for 30-45 minutes or until topping is golden brown.



Truffles Basic Recipe

Contributor: Evelyn Schurman, Harwood Place

Recipe Background: Easy candy that I have made with my children and grandchildren at Christmas.

Ingredients

18 oz chocolate chips
4 ½ teaspoon butter
1 ½ teaspoon salt
1 can condensed milk
1 ½ teaspoon vanilla extra (total)

Directions

Melt chocolate with butter and salt. Wait a minute or two, then add condensed milk. Divide into thirds and add ½ teaspoon of extract to each. Roll into a marble sized ball and roll into selected covering.

Flavoring/covering pairing ideas:

- Rum/cocoa
- Almond/chopped nuts
- Vanilla/jimmies
- Brandy/coarse sugar
- Maple/instant coffee



Scotch Shortbread

Contributor: Evelyn Schurman, Harwood Place

Recipe Background: One of Joe Schurman's favorites; a recipe from his Scottish nanny. I baked them every Christmas.

Ingredients

1 lb butter
1 lb sugar
4 cups sifted flour
1 cup rice flour

Directions

Cream butter and sugar. Knead in flour. Pat or roll to $\frac{1}{4}$ inch thick. Cut with cookie cutters or into desired shape. Bake on ungreased cookie sheet for 1 hour at 250°.



Marshfield Cranberry Pudding

Contributor: Valerie Reynolds, Harwood Place

Recipe Background: My husband's first job was in Marshfield, WI (Cranberry Country) where everyone had a favorite cranberry recipe. This one was shared with me by a dear friend back in 1951.

Ingredients

4 ½ tablespoon butter, room temperature
1 ½ cups sugar
1 ½ cups milk
1 ½ cups flour
3 teaspoons baking powder
Dash salt
3 cups fresh cranberries

Sauce

3 tablespoon butter
1 ½ cups sugar
1 ½ cups half & half cream (can use just milk as well)
Vanilla

Directions

Combine pudding ingredients in mixing bowl. Mix at medium speed until ingredients are almost smooth. Fold in 3 cups cranberries by hand. Pour in 9x13 inch pan. Bake 45 minutes at 350°.

For sauce, bring all items to a boil.



Cranberry Bread

Contributor: Lorene Barnett, Harwood Place

Recipe Background: I like this recipe. It's fairly easy to prepare and yields good results.

Ingredients

1 cup fresh cranberries (chopped or whole)
¾ cup chopped walnuts
1 tablespoon grated orange peel
2 cups sifted flour
1 teaspoon salt
1 cup sugar
1 ½ teaspoon baking powder
½ teaspoon baking soda
2 tablespoons shortening
¾ cup orange juice
1 egg, well beaten

Directions

Preheat oven to 350°, grease and flour 5x9 inch loaf pan. Prepare cranberries, nuts, and orange peel; set aside. Sift flour, salt, sugar, baking powder, and baking soda together. Cut in shortening; stir in orange juice, egg, and orange peel just to moisten; fold in cranberries and nuts.

Put mix into prepared pan. Bake for 60 minutes or longer until tooth pick comes out clean. Cool on rack.



Brown Bag Apple Pie

Contributor: Barb Linol, Harwood Place

Crust

1 ½ cup flour
1 teaspoon salt
2 teaspoon sugar
½ cup vegetable oil
2 tablespoon milk

Filling

6 large apples, sliced
2 teaspoon ground cinnamon
½ cup sugar
2 tablespoon flour

Topping

½ cup sugar
⅓ cup (⅔ stick) butter melted.

Directions

Preheat oven to 425°. Remove top rack and set bottom rack on second level from bottom of oven. Combine crust and press in 9" pie plate. Combine filling ingredients and put over apples. Combine sugar and butter for topping and mix well. Place assembled pie in a large clean brown bag. Secure bag around pie and cut several slits in top of bag. Do not let bag touch sides of oven or top. Bake 1 hour. Let cool 5 to 10 minutes.





Grasshopper Pie

Contributor: Amy Bielawski, Life Enrichment Director, Harwood Place

Background: My mom would always make this dessert for Christmas celebrations and when I was old enough, it was a recipe we would make together.

Ingredients

24 crushed Oreos

¼ cup margarine, melted

¼ cup milk

1 (7 oz) jar Kraft marshmallow crème

A few drops peppermint extract

A few drops green food coloring

2 cups whipping cream, whipped

Directions

Combine crumbs and margarine, reserve ½ cup for topping. Press remaining mixture onto bottom of a 9" springform pan or pie plate. Chill. Gradually add milk to marshmallow crème, mixing well until blended. Add extract and food coloring; fold mixture into the whipped cream. Pour into pan; freeze until firm. Sprinkle with remaining crumbs before or after freezing.

Christmas Farm Mouse Cookies

Contributor: Jessie Ramel, Wellness Coordinator, Harwood Place

Background: The whimsical mice my mom made produced shrieks of delight. It would cause a great game of cat and mouse. We would see how many mice each of us could eat before the big cat came from milking chores.

Ingredients

1 cup creamy peanut butter
½ cup butter softened
½ cup sugar
½ cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1½ cups all-purpose flour
½ teaspoon baking soda
Peanut halves
Black shoestring licorice, cut into 2 ½" pieces

Directions

In a mixing bowl, cream peanut butter, butter, and sugars. Beat in egg and vanilla. Combine flour and baking soda; gradually add to cream mixture. Cover and chill dough one hour or overnight. Roll into 1" balls. Pinch one end, forming a teardrop shape. Place 2" apart on ungreased baking sheets. Press to flatten using end of a glass. For ear, press two peanuts into each cookie near the pointed end. Using a toothpick, make a ½" deep hole for the tail in the end opposite the ears. Bake at 250° for 8-10 minutes or until golden. While cookies are warm, insert licorice for tail. Cool on wire racks. Yields 4 dozen.





White Fruit Cake

Contributor: Eleanor Hoehn, Harwood Place. Recipe of her mother, Joan Hoehn.

Background: The cake can be wrapped in wax paper and stored for several months. Mom would make the cake at the end of the summer for Christmas eating. One year mother forgot that she stored the cake and two years later, when she went up to the attic, she discovered the cake. Best fruit cake we ever ate!

Ingredients

2 cups fine sugar
2 cups flour
½ cup sweet milk
4 eggs
2 teaspoons baking powder
¼ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon mace
1¼ lb mixed fruit (citron, orange, pineapple)
½ lb raisins
Brandy

Directions

Chop fruit and mix with flour; set aside. Sift flour, baking powder, spices, and salt. Cream butter until light and fluffy. Add sugar gradually. Then beat in eggs; beat well. Add flour and fruit alternatively with milk. Beat lightly about 2 minutes. Put in well buttered pan and bake slowly for 2-2½ hours.

Cool and wrap in cheese cloth. Pour brandy over and when well soaked, wrap in wax paper. Can store for up to several months.

Mint Butter Cookies

Contributor: LaVerne Ferguson, Harwood Place

Background: This is from a cookie class at MATC. They are a very tasty mint cookie.

Ingredients

1 ¼ cups flour
⅛ teaspoon salt
¼ teaspoon baking powder
1 stick butter (4 oz.)
⅔ cup sugar
1 egg
2 tablespoons milk
4 tablespoons fresh mint or 1-2 teaspoons mint extract

Directions

Sift dry ingredients together. Set aside. Cream butter, add sugar gradually and beat until fluffy. Add egg and milk. Mix in dry ingredients and mint. Chill dough overnight to intensify the mint flavor. Drop by teaspoons on greased baking sheet, 2" apart. Bake 10-12 minutes at 350°.



Tosa's Best Hot Fudge Sauce

Contributor: George Grove

Recipe Background: 50-year-old hot fudge recipe (and still the BEST around!)

Ingredients

- 2 tablespoons butter
- 1 square bitter (unsweetened) chocolate
- $\frac{2}{3}$ cup sugar
- 1 small (5 oz) can evaporated milk

Directions

Melt butter and chocolate in small sauce pan on low heat. Alternate adding sugar and evaporated milk, stirring constantly. Bring to low boil until thick (about 5 minutes). Remove from heat and add a splash of vanilla, if desired.

Baker's tip: This recipe is fabulous topped with Neiman's crushed English toffee!



Note:
Be sure to use
evaporated milk,
not sweetened
condensed milk

10-Minute Peanut Butter Pretzel Pie

Contributor: Dorothy Loehner, Harwood Place Resident

Background: Delicious, easy to make, and only 235 calories per slice.

Ingredients

3 cups light no-sugar vanilla ice cream, slightly softened

½ cup creamy peanut butter

1 tablespoon chocolate ice cream topping

1/3 cup roughly chopped pretzels

1 chocolate or Oreo pie crust

Directions

Mix ice cream and peanut butter (mix well). Spoon into the pie crust. Smooth the top. Drizzle with ice cream topping; sprinkle pretzels over the top of the pie. Freeze at least 2 hours. Let sit at room temperature for 5 minutes before cutting. Garnish with whipped cream if you like.



White Bark Candy

Contributor: Helen Albert, Harwood Resident

Background: This recipe was from the wife of one of my cousins. She gave it to her mother-in-law (my aunt) who then gave it to my mother. I found it in her recipe binder and enjoy fixing it.

Ingredients

1 cup slivered almonds
2 tablespoons butter
Salt, if desired
4 oz white bark

Directions

Toast slivered almonds in butter and salt over low heat until golden brown. Put out paper towel to absorb extra grease. Melt white bark in microwave until creamy. Add nuts and pour on wax paper over a cookie sheet. (The original recipe calls for melting bark in a double boiler.)



Green Wreath Cookies

Contributor: Evelyn Lentz, Harwood Resident

Ingredients

½ cup butter
32 large marshmallows
1 teaspoon green food coloring
½ teaspoon vanilla extract
½ teaspoon almond extract
4 cups corn flakes cereal
Red cinnamon candies

Directions

Melt butter and marshmallows. When melted, add coloring and extracts. Add corn flakes and stir until well-coated. Using about 1 tablespoon for each cookie, shape into wreathes. If mixture becomes sticky, dip fingers into water to shape cookies. Decorate with red cinnamon candies. Allow to dry uncovered at room temperature at least 8 hours. Yields 3½ dozen.



Snowflake Pudding

Contributor: Adele Hahn, Harwood Resident

Ingredients

1 cup sugar
1 envelope unflavored gelatin
½ teaspoon salt
1¼ cup milk
1 teaspoon vanilla
1⅓ cups flaked coconut
2 cups heavy cream, whipped

Sauce

10 oz package frozen raspberries
1½ teaspoon cornstarch

Directions

Mix gelatin, salt, and sugar. Add milk. Stir over medium heat until it dissolves and thickens. Chill until partially set, add vanilla; fold in coconut then whipped cream. Pour into 1½ quart mold. Chill at least 4 hours. Unmold and serve with crimson sauce.

Crimson Sauce: Thaw and crush 10 oz package frozen raspberries. Add 1½ teaspoons cornstarch. Bring to boil, stir until thick, strain and chill.



No Knead Twists

Contributor: June Malen, Harwood Resident

Background: These are the twists I've been serving at the Christmas open houses the last 10 years. They won the Pillsbury® bake-off and I've been making them ever since.

Ingredients

- ½ cup shortening
- 3 tablespoons sugar, and another ½ cup sugar (for later in the recipe)
- 1½ teaspoons salt
- 1 teaspoon vanilla
- ½ cup scalding milk
- 2 cakes compressed yeast, crumbled (or 2 packages active dry yeast dissolved as directed on package)
- 3 cups enriched flour (sifted)
- 3 eggs
- ¾ cup nuts, chopped (any kind)
- 1 teaspoon cinnamon

Directions

Heat oven to 375°. Combine shortening, 3 tablespoons sugar, salt, vanilla, and milk. Add in crumbled yeast, mix well. Blend in 1½ cups sifted flour; beat until smooth. Cover and let rest for 15 minutes. Add eggs, one at a time, beating well after each. Blend in 1½ cup flour and mix thoroughly (the dough will be quite soft).

Let rise by setting covered dough in warm place. Combine nuts, ½ cup sugar, and cinnamon. Divide dough into small pieces with a tablespoon. Roll each piece in sugar mix. Stretch to about 8" in length. Twist into desired shape. Place on greased baking sheet. Bake 12 to 15 minutes at 375°. Let stand for 5 minutes following baking.



Strawberry Salad

Contributor: Mary Alyce Radowski, Harwood Resident

Background: This is a nice salad for the Christmas holidays. Easy to cut recipe in half for a smaller group.

This can be a dessert with a bit of whipped cream.

Ingredients

- 2 family size strawberry Jell-O packs
- 2 small packages frozen strawberries
- 1 large can crushed pineapple
- 1 12 oz carton sour cream
- 1 3 oz package cream cheese

Directions

Use 2 cups boiling water per pack of Jell-O. Add ½ of strawberries and ½ of drained pineapples. Let set. Mix sour cream and cream cheese and spread on Jell-O. Repeat the first layer and set again.





Christmas Stollen

Contributor: Doris Jende, Harwood Resident

Background: Background: (Story by Doris's nephew Bob.) My best and most tasteful memory of my aunt Doris will never change. It is of the infamous stollen she made every Christmas, and our family always got one. I was usually the first one at our house to cut a large piece of stollen to eat with a glass of ice cold milk. I have tried others, but none came close to the love that was put into every one of hers. I long to sample it once again and will always remember how many meals I missed because my appetite was gone, as was the stollen.

Ingredients

3 eggs
1 cup luke warm milk
1 pack dry yeast
4 cups flour
1 cup sugar
½ lb butter
1 teaspoon salt

Brown sugar, golden raisins, walnuts, and cinnamon for middle stuffing

Directions

Dissolve yeast into warm milk. Add in eggs.
Combine flour, sugar, butter, and salt and mix like a pie crust using pastry blender tool. Then add liquid and mix (if dough is sticky, add a little extra flour. Let stand over night (covered) in a warm place to rise.

Divide into 3 sections. Roll out to about ½" thick. Then grease with melted butter. Sprinkle brown sugar, golden raisins, chopped walnuts, and cinnamon. Roll up and put on baking sheets. Cover and let rise again for at least one hour. Bake 20-30 minutes at 350°; cool. When cool, make a confectioners' sugar frosting and decorate however you wish. Enjoy!



Scotch Short Bread

Contributor: Pat Grant, Harwood Resident

Background: Recipe is from Scotland, home of my sister-in-law and her family.

Ingredients

1 cup butter, softened
2 cups flour
½ cup powdered sugar
¼ teaspoon salt
1 teaspoon vanilla extract
1 teaspoon almond extract

Directions

Preheat oven to 325°. Blend flour, sugar, and salt into butter; add vanilla and almond extract.

Pat the stiff dough into an ungreased 9x9 inch pan and press edges down. Pierce with a fork through the dough every half inch. Bake 25-30 minutes at 325°. Makes 16 servings.

Pumpkin Apple Streusel Muffins

Contributor: Alysia Pelkowski

Background: This is a recipe my mother and I have always enjoyed making.

Ingredients

2½ cups flour
2 cups sugar
1 tablespoon pumpkin spice
1 teaspoon baking soda
2 eggs
1¼ cups pumpkin
½ cup oil
2 cups apples, diced

Streusel Topping

¼ cup sugar
2 tablespoons flour
½ teaspoon cinnamon
1 tablespoon butter, cold

Directions

Preheat oven to 350°. Mix eggs, oil, pumpkin, baking soda, and pumpkin spice. Add sugar; mix. Add flour, and mix until incorporated. Mix in apples lightly. Do not over mix. Put in muffin pan.

Mix ingredients for streusel. Top muffin batter with streusel. Bake approximately 15-20 minutes, until golden brown.



Lemon Thyme Butter Cookies

Contributor: Tonya Garrido, Executive Chef, Harwood Place

Recipe Background: I love this recipe as a base for any chopped fresh herbs you on hand and different flavored extracts.

Cookies will be tiny, crisp and buttery!

12 oz soft butter

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{4}$ teaspoon salt

Put in stand up mixer for 10 minutes until really fluffy.

Add:

1 egg

1 yolk

1 teaspoon vanilla

zest of 1 lemon

Mix thoroughly.

Sift together:

2 $\frac{1}{4}$ cups all purpose flour

$\frac{1}{2}$ teaspoon baking powder

Add flour mixture to butter with 1 tablespoon fresh chopped thyme. Mix by hand just until combined.

Pipe on to parchment lined baking sheets small circles the size of a nickel.

Slightly press down each cookie with finger dipped in granulated sugar.

Bake in 350 degree oven for 8 minutes.



Date Cookie (Matrimonial Cakes)

Contributor: Joan Hoehn

Background: Called "Matrimonial" Cakes as these were always served at wedding receptions in Winnipeg.

Ingredients

2 cups rolled oats
2½ cups flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup brown sugar
½ cup lard
½ cup butter
½ cup milk

Directions

Put oats in bowl. Sift flour and baking powder together and add to oats then add sugar. Melt butter and lard, add to dry ingredients with milk. Mix all and roll out 7 cut with cookie cutter. (I have also seen these put into a square pan and cut into bars.)

Filling

1 lb chopped dates
1 cup brown sugar
1 cup water
Cook well and put between cookie halves.



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