

## **CHOCOLATE DROPS**

½ cup soft shortening  
¾ cup sugar  
1 egg  
2 squares unsweetened chocolate, melted  
1 ¾ cups sifted flour  
½ teaspoon salt  
½ teaspoon soda  
½ cup cold coffee  
Walnut halves

Mix together thoroughly shortening, sugar, and egg. Add chocolate. Sift dry ingredients; add to creamed mixture alternately with coffee. Drop teaspoonfuls 2 inches apart on a greased baking sheet. Top each cookie with a walnut half. Bake in 400 degrees; oven 8 to 10 minutes. Makes about 3 dozen.

Recipe by: Joan Bashein-Meyer

## **BROWN BETTY DE LUXE**

6 tart apples  
1 cup water  
¼ cup sugar  
½ teaspoon cinnamon  
½ cup light brown sugar  
10 N.B.C. Graham Crackers (large size) finely crushed  
1 teaspoon grated lemon rind  
3 tablespoons chopped pecans  
¼ cup butter

Pare, core and quarter the apples. Add water and cook covered until almost tender. Stir in sugar and cinnamon. Pour into buttered shallow baking dish. Sprinkle with crumbs, sugar, rind and nuts. Dot with butter. Place in moderate hot oven (400 F) until top is brown and crusty, about 30 minutes. Serve hot or cold with whipped cream. (6 portions)

Recipe by : Joan Bashein-Meyer

## **FROSTED DATE BALLS**

1 ¼ cups sifted all purpose flour  
¼ teaspoon salt  
1/3 cup sifted confectioners' sugar  
½ cup butter or margarine  
1 tablespoon milk  
1 teaspoon vanilla  
2/3 cup chopped Dromedary Dates  
½ cup chopped nuts  
Confectioners' sugar

Cream flour and salt; sift twice. Cream the butter and gradually add sugar. Add milk and vanilla and in the sifted flour. Blend in dates and nuts. Roll in 1-inch balls. Place about 3 inches apart on ungreased baking sheet. Bake in a 300 F oven about 20 minutes until light brown. While still warm, roll in confectioners' sugar. Yield: 3 dozen cookies.

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