

Mamie Eisenhower's Fudge

4 1/2	cups	sugar
pinch		salt
2	tablespoons	butter
1	tall can	evaporated milk
12	ounces	semi-sweet chocolate bits
12	ounces	German-sweet chocolate
1	pint	marshmallow cream
2	cups	nutmeats

Boil the sugar, salt, butter, evaporated milk together for six minutes. Put chocolate bits and German chocolate, marshmallow cream and nutmeats in a bowl. Pour the boiling syrup over the ingredients. Beat until chocolate is all melted, then pour in pan. Let stand a few hours before cutting.

Remember it is better the second day. Store in tin box.

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Star Cookies

3	cups	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt
1	cup	sugar
1	cup (2 sticks)	margarine or butter, softened
2		large eggs
1 or 2	teaspoons	vanilla extract

hard candy such as sour balls or life savers (10 to 12 ounces) in these assorted star colors – red, yellow, blue, and white
Fishing line (optional)

Preheat oven to 350 degrees F. Into a large bowl measure flour, baking powder, and salt. In another large bowl, with mixer at medium speed, beat sugar and margarine or butter until creamy. Reduce mixer speed to low. Add eggs, one at a time, and vanilla. Beat mixture until blended.

Beat in flour mixture just until blended. Divide dough into four equal pieces. Wrap each piece with plastic wrap and refrigerate 30 minutes (dough will be soft).

While dough is chilling, group candies by color and place in separate heavy-duty self-sealing plastic bags. Place one bag on towel-covered work surface. With a meat mallet or rolling pin, lightly crush candy into small pieces, being careful not to crush until fine and powdery. Repeat with remaining candy.

When dough is chilled, place one piece of dough on a well-floured surface. With a floured rolling pin, roll dough 1/4 inch thick. Use floured cookie cutters to cut dough or, if using a cookie pattern, trim around the outside edge with a knife (let the grown-up do this) to form cookies from the dough.

Cut as many as possible. Save the dough trimmings, form into a ball, then roll flat again to cut more cookies.

If you want to hang the cookies as decorations, cut a small round hole at the top of each cookie (or the top of one of the star point). A drinking straw makes a good hole cutter.

Line a baking sheet with foil. Use a pancake turner to lift cookies from floured surface, placing each on foil. With mini-cookie cutters, canapé cutters, or knife, cut one or more small shapes from each cookie. Reserve cut out pieces for re-rolling. Place some crushed candy in cutouts of each cookie.

Bake 10 to 12 minutes, until lightly browned. Remove from oven and cool cookies completely on baking sheet. If desired, cut lengths of fishing line and loop through small hole at the top of cookie. Hang cookie as decoration.

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