

LUMBER-JACK COOKIES

preparation time: 25 minutes
 cooking time: 12-15 minutes
 makes: 4 dozen

Launa Cable
 Antiquity

1 cup sugar	1 tsp. salt
1 cup shortening	2 tsp. cinnamon
1 cup dark molasses	1 tsp. ginger
2 eggs	1 tsp. soda
4 cups sifted flour	Sugar for rolling

Cream together sugar and shortening. Add molasses and eggs. Mix well. Sift together dry ingredients and add. Put $\frac{1}{4}$ cup sugar into small bowl. Dip fingers into sugar — pinch dough (tablespoon size) roll in sugar. Place balls on greased cookie sheet. Bake at 350° for 12-15 minutes.

RUM BALLS

preparation time: 30-40 minutes
 ripening time: 24 hours

Betsi Dwyer
 Malia

2 Tblsp. dark corn syrup	2 Tblsp. cocoa, unsweetened
2½ cups vanilla wafers, crushed (almost a 12 oz. box)	½ cup rum
1¼ cups chopped pecans or walnuts	4 Tblsp. cocoa
	½ cup confectioners sugar

Sift 4 Tblsp. cocoa and confectioners sugar together. Combine crushed wafers, nuts, cocoa and corn syrup. Add enough rum to make a firm dough. Roll dough into balls in the palm of your hands. Roll balls in sifted cocoa and sugar. Store tightly covered for at least 24 hours to ripen.

BANANA CHOCOLATE CREAM

preparation time: 5 minutes
 serves: 12

Paula Taylor
 Viking Maiden

2 pkgs. (6½ oz.) instant chocolate pudding	Whipped cream
4 bananas	Chocolate bits

Mix instant pudding as per instructions on packet. Slice bananas into mix. Serve in individual bowls topped with whipped cream and chocolate bits.