



Christmas Cookies
By: Sarah J. Roe (Pilgreen)

- $\frac{3}{4}$ cup chopped dates
- $\frac{1}{2}$ cup candied cherries (chopped)
- $\frac{1}{2}$ cup candied pineapple (chopped)
- $\frac{3}{4}$ cup chopped nuts
- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar
- 1 egg
- 1 $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp vanilla
- $\frac{1}{4}$ sour cream

Mix dates, cherries, pineapples and nuts. Dust with $\frac{1}{4}$ flour and set aside. Cream shortening and brown sugar until light and fluffy. Add egg. Sift 1 $\frac{1}{2}$ cups of flour with baking soda and salt. Add alternately to shortening mixture with sour cream and vanilla. Fold in fruit. Drop by teaspoonful onto greased cookie sheet. Bake at 350° for 10 to 12 minutes. Cookies keep well in covered container.

