

# Hang your cookies on the tree



*This recipe is reprinted at this time because it tells how the cookies can be attached to paper decorations for hanging on the Christmas tree. The recipe is from "Potlatch Cookbook," by the Alaska Federation of Women's Clubs, which can be obtained from Becky Pfanner, Alaska Press Women's Club, Box 666, Anchorage, Ak.*

## German Christmas Cookies

- 2¼ C. unsifted all-purpose flour
- ½ C. corn starch
- ½ t. baking soda
- 1 t. ground cinnamon
- ½ t. ground cloves
- ½ t. ground nutmeg
- ½ C. finely chopped nuts
- ½ C. finely chopped mixed candied fruit
- 1 egg
- 1 C. dark corn syrup

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- ¾ C. firmly packed brown sugar
- 1 t. grated lemon rind
- 1 T. lemon juice
- ¼ C. light or dark corn syrup (for glazing)

Grease and flour 2 (15½ x 10½ x 1) jelly roll pans. In large bowl, stir together flour, corn starch, baking soda, cinnamon, cloves and nutmeg; stir in nuts and fruit. In large bowl, beat egg slightly; stir in 1 C corn syrup, sugar, lemon rind and juice. Stir in dry ingredients until thoroughly mixed.

Place ½ of dough on each jelly roll pan. Moisten hands with cold water and flatten dough to evenly fill pan. Bake in preheated oven (400 degrees) 12 to 15 minutes or until lightly browned. Cool in pan 5 minutes. Cut into rectangles sized to fit paper decorations, or into any desired shape. Place on wire racks.

In small saucepan, bring ¼ C. corn syrup to a boil. Remove from heat. With natural bristle brush, lightly brush cookies with syrup. Cool until glaze is set. To attach paper Santa Clauses, if used, dot a small amount of corn syrup at two places on backs of paper cut-outs and attach to glazed cookies. Store in airtight container. Makes about 6 dozen 3¼ x 1½ inch cookies.

1941-1945 Alaska Federation President  
Mrs. George McDonald

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