

Wine Cookies

1 ½ C. Butter
1 tsp. Cinnamon
1 ½ C. Lard
½ C. Red Wine
2 C. Sugar
8 C. Flour

For dipping:

1 C. Sugar
2 tsp. Cinnamon or a bit more if you want a stronger cinnamon taste!

Cream butter, lard and sugar together. Sift together flour and 1 tsp. cinnamon and add wine alternately to creamed mixture. Chill dough overnight. Roll thin. (1/8 inch) and cut into desired shape. Place on baking sheet and bake at 350 F for 8-10 minutes.

While still warm, remove from baking sheet and dip in mixture of 1C. sugar and 2 tsp. cinnamon.

Makes 10 dozen cookies

Red Rose Cake

¾ C. Crisco + 4 Tbsp. butter
2 ¾ C. Sugar
4 Eggs
3 oz. red food coloring
5 tsp. cocoa
1 ½ C. Buttermilk
1 ¼ tsp. salt
1 ½ tsp. vanilla
3 3/8 C. Cake Flour
2 tsp. baking soda
1 ½ tsp. vinegar

Add vinegar to baking soda, but hold over a small bowl as it foams. Set aside.

Cream butter and shortening, sugar and eggs. Make paste of coloring and cocoa and add to shortening mixture. Add buttermilk with salt alternately with flour. Add vanilla. Beat as you do any other cake. Last fold in soda and vinegar. Grease 9" pan. Pour batter into pan and bake at 350 F for 25-30 minutes. Cool on racks. Cut each layer in crosswise sections. Frost.

Frosting (I usually make a double recipe)

3 ½ Tbsp. Flour
1 ½ C. Milk
1 ¼ tsp. vanilla
Cook until thick. Cover and cool in refrigerator.
1 C. + 3 tsp. Sugar
1 ¼ C. Butter
1 ¼ tsp. Vanilla

Beat butter vanilla and sugar together for ten minutes. Next blend in flour mixture until fluffy.