

Holiday Cookie Mix

$\frac{1}{4}$	$\frac{1}{2}$	
3	6	12 cups all-purpose flour
$1\frac{1}{2}$	3	6 cups sugar
$\frac{1}{2}$	1	2 tablespoons baking powder
$\frac{1}{4}$	$\frac{1}{2}$	1 tablespoon salt
1	2	4 cups shortening

In large bowl combine first 4 ingredients - Cut in shortening till mixture resembles fine crumbs. Spoon into Maji-Canister. Seal; store at room temperature up to 6 wks. (For longer storage, place in freezer.) Makes 23 cups.

Cherry-Almond Draps: Combine 2 cups cookie mix, 1 egg, and $\frac{1}{2}$ tsp. almond extract. Add $\frac{1}{2}$ cup chopped almonds and $\frac{1}{4}$ cup finely chopped maraschino cherries. Drap from teaspoon onto greased cookie sheet. Bake at 375° for 8-10 min. or just till edges are lightly browned. Cool on rack. Makes 2 dozen.

✓ Festive Cutouts: Combine 2 cups of cookie mix, 1 egg, and $\frac{1}{2}$ tsp. vanilla. Roll dough to $\frac{1}{8}$ " thickness. Cut with $2\frac{1}{4}$ " cookie cutter. Transfer to ungreased cookie sheet. Bake at

375° about 8 min. or till light
brown. Cool on wire rack. Decorate
with icing, if desired. Makes 3 dozen