

## Oatmeal Macaroons

1 egg	2 cups rolled oats
$\frac{1}{2}$ cup sugar	2 teaspoons Royal Baking Powder
1 tablespoon shortening	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup corn syrup

Beat egg yolk and white separately. Cream sugar with melted shortening. Add egg yolk, syrup, salt and oatmeal. Then add baking powder, white of egg and vanilla. Mix thoroughly, drop on greased pan about half teaspoon to each macaroon. Allow space for spreading. Bake about 10 minutes in moderate oven.

## Oatmeal Cookies

$\frac{1}{3}$ cup shortening	3 teaspoons Royal Baking Powder
$\frac{3}{8}$ cup sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup corn syrup	$\frac{3}{4}$ cup cooked oatmeal
1 egg	$\frac{1}{2}$ teaspoon vanilla
$1\frac{1}{4}$ cups wheat, rye or barley flour	

Cream shortening, add sugar and syrup, beaten egg, and flour, baking powder and salt which have been sifted together. Mix well and add oatmeal and vanilla. Drop by spoonfuls on greased pan, and bake in moderate oven 15 to 20 minutes.

## Cocoanut Cookies

$\frac{1}{3}$ cup shortening	$1\frac{1}{2}$ cups cocoanut
$\frac{1}{2}$ cup syrup	1 cup corn flour
1 egg	$1\frac{1}{2}$ cups wheat flour
3 tablespoons milk	3 teaspoons Royal Baking Powder
$\frac{1}{2}$ teaspoon lemon extract	$\frac{1}{8}$ teaspoon salt

Save one-quarter cup measured flour for board. Cream shortening; add syrup, milk, beaten egg, lemon extract and cocoanut; add flour which has been sifted with baking powder and salt; mix well; roll out lightly on floured board. Cut with cookie cutter. Bake on greased tins in moderate oven 15 to 20 minutes.

## Sand Tarts

$\frac{1}{3}$ cup shortening	1 tablespoon water
$\frac{1}{2}$ cup sugar	$1\frac{1}{2}$ cups corn flour
$\frac{1}{2}$ cup syrup	$1\frac{3}{4}$ cups wheat flour
1 egg	2 teaspoons Royal Baking Powder
	$\frac{1}{4}$ cup almonds

Save some of measured flour for board. Cream shortening, add sugar and syrup, beaten egg and water. Sift flour and baking powder together and add to first mixture until stiff enough to roll out on board. Roll very thin, cut into squares or rounds, sprinkle with very little granulated sugar and cinnamon, place two or three blanched almonds on each tart and bake in hot oven 6 to 10 minutes.

## Hermits

$\frac{1}{4}$ cup shortening	3 teaspoons Royal Baking Powder
$\frac{1}{2}$ cup corn syrup	$\frac{1}{2}$ teaspoon cinnamon
1 egg	$\frac{1}{4}$ teaspoon cloves
$\frac{3}{4}$ cup corn meal, barley or oat flour	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup wheat flour	$\frac{1}{3}$ cup hot water
	$\frac{3}{4}$ cup seeded raisins
	$\frac{1}{2}$ cup nuts

Cream the shortening, add syrup and beaten egg. Add one-half the dry ingredients which have been sifted together. Mix well; add hot water and remainder of dry ingredients. Wash and flour the raisins and add with the nuts to the first mixture. Drop by spoonfuls on greased tin and bake in moderate oven 15 to 20 minutes.

## Best Wartime Recipes

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This booklet is dedicated to the housewives of the United States who are assisting the Government in its work through the Food Administration.

*Courtesy of the Animas Museum*  
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