

KEN DAVIS
18728 BRADY ROAD
DETROIT 18, MICHIGAN

Dates & Nut Squares -

Beat until foamy -
2 eggs

Beat in - $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp vanilla

Sift together & stir in

$\frac{1}{2}$ cup sifted flour

$\frac{1}{2}$ tsp. bk. pod.

$\frac{1}{2}$ tsp. salt

Mix in -

1 cup cut-up walnuts

2 cups cut-up dates (fine)

Spread in well greased 8" square pan. Bake
till top has dull crust. cut in squares while
warm - cover sugar - 325° - 25 to 30 min.

Brownies -

melt together over hot water { 2 sq. unsweetened choc.
1/3 cup shortening

Beat in

{ 1 cup sugar
2 eggs

sift together & stir in

{ 3/4 cup sifted flour
1/2 tsp bk. pd.
1/2 tsp salt

mix in

- 1/2 cup broken nuts

spread in well greased 8" sq. until top has
dull crust. when cool cut in squares

Ginger snaps -

3/4 cup shortening

1/4 tsp salt

1 cup sugar

2 tsp soda

1/4 cup light molasses

1 tsp cinnamon

1 egg

1 tsp cloves

2 cups flour

1 tsp ginger

cream shortening & sugar; add molasses & egg;
beat well. Add sifted dry ingredients; mix well.
Roll in small balls; dip into sugar; place 2 in.
apart in greased cookie sheet. mod. oven - 375° - 15 min