

# Heritage Recipes

You can share old family recipes and traditions

## 1942 War Cookies and Cake

Search Request from Visitors to Old Recipe Detective Blog or Heritage Recipes

Request: I'm looking for a cookie recipe that is called 1942 cookie or candy...Arla

### 1942 War Cookies

3 cups all-purpose flour  
1/3 cup nonfat dry milk powder  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt  
2 teaspoons cinnamon  
1 teaspoon nutmeg  
1/2 cup margarine  
1 cup granulated sugar  
1 cup dark corn syrup  
2 tablespoons water  
1 large egg  
1/2 cup raisins

Preheat oven to 375 F. Grease and flour 15x10x1-inch jellyroll pan. Stir together flour, dry milk, baking powder, baking soda, salt, cinnamon and nutmeg. In a large mixing bowl, cream together margarine and sugar. Add corn syrup, water and egg. Gradually beat in flour mixture until thoroughly mixed. Stir in the raisins. Pour into prepared pan, spreading to edges. Bake until edges are brown, about 25 minutes. Cool in pan on rack. Cut into 3 by 2-inch bars. Store in an airtight container at room temperature.

### 1942 War Cake

1/2 cup shortening  
1 teaspoon cinnamon  
1 teaspoon of other spices: cloves, mace, ginger  
1 cup chopped raisins or other dried fruits

Submit Your Favorite Recipes along with their stories to

[editor@heritagerecipes.com](mailto:editor@heritagerecipes.com)  
[www.heritagerecipes.com](http://www.heritagerecipes.com) @

# Heritage Recipes

You can share old family recipes and traditions

1 cup white sugar  
1 cup water  
2 cups all purpose flour  
1/4 teaspoon soda  
2 teaspoons baking powder

Boil together the sugar, shortening, raisins, dates, salt and spices for 3 minutes. Remove from heat and cool. Sift together flour, baking powder and baking soda. When cool, add flour, baking soda and baking powder and beat well. Pour into a greased 9x5 inch loaf pan and bake at 350 degrees for 45 min.

Submit Your Favorite Recipes along with their stories to  
[editor@heritagerecipes.com](mailto:editor@heritagerecipes.com)  
[www.heritagerecipes.com](http://www.heritagerecipes.com) @