



## **5 IN 1 COOKIES**

- 1 1/2 Cups Shortening
- 3 Cups Brown Sugar
- 2 Eggs, beaten
- 2 Teaspoons Vanilla
- 1/2 Teaspoon Salt
- 4 Teaspoons Baking Powder
- 6 Cups Cake Flour

#### **CHOCOLATE**

2 Ounces Melted Chocolate

### **SPICE**

1/2 Teaspoon Cinnamon

1/4 Teaspoon Nutmeg

## **FRUIT**

1/2 Cup Finely Chopped Candied Fruits

### **NUT**

1/3 Cup Finely Chopped Nuts

## **COCONUT**

1/3 Cup Shredded Coconut

# **DIRECTIONS**

- 1. Cream shortening and sifted sugar until light and fluffy.
- 2. Add eggs and flavoring.
- 3. Combine and sift in dry ingredients.
- 4. Knead in the last of the flour.
- 5. Divide dough into five equal parts.
- 6. Heat oven to 375 degrees.
- 7. To one part add melted chocolate. Bake 10 minutes.
- 8. To second part add cinnamon and nutmeg. Bake 9 minutes.
- 9. To third part add dried cut up fruit. Bake 14 minutes.
- 10. The fourth part add nuts. Bake 12 minutes.
- 11. To fifth part add coconut. Bake 10 minutes.