

Since you like the "Date Surprise Cookies" so well, Esther, here's the recipe:

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
2 well beaten eggs
1 teaspoon vanilla
 $1\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{8}$ teaspoon salt

$\frac{1}{4}$ cup cream or top milk
 $\frac{1}{4}$ square chocolate melted
 $\frac{1}{2}$ cup shredded coconut
4 dozen dates and nut meats to stuff in them

Cream butter and sugar.

Add eggs and vanilla, beat.

Sift flour, salt and soda and add alternately with cream.

Divide dough into thirds. Add melted chocolate to first part, coconut to second part and the third part, leave plain.

Stuff the dates with nut meats,, drop 16 into each third of batter, coat thoroughly. Bake on greased sheet at 375 for 10 min. Yields 4 doz.