



Baking “Back Then”

When Woodrow Wilson was a baby, there were different ways of cooking. One thing definitely stayed the same though – everyone loved to bake! The Wilsons ate bread, cookies and cakes, just like we do!

Even though ovens did not have timers they could set, they knew how long to bake things based on how it smelled or what it looked like. Today, we are not supposed to look in the oven while something is baking, since it lets all of the heat out, but we do like to turn on the oven light and look inside. When the whole kitchen starts to smell delicious, that is how you know it is almost ready!

Do you want to bake like the Wilsons? Try your hand at one of Woodrow Wilson’s favorite cookie recipes!



Bake Some Cookies!

Tommy Wilson's mother used this recipe for a number of special occasions such as birthdays and for visitors. Imagine Tommy's older sisters, Marion and Annie, playing outside. The scent of cookies and cakes baking in the kitchen drifts outside. They probably went running to the cook asking for a little taste of the batter and maybe sneaking a few of the smaller cookies off the cooling tray. Does this sound like something you would do? Ask an adult to help you bake and remember to have FUN! Enjoy your dessert!

Chocolate Jumbles

1 cup butter
2 cups sugar
4 eggs
 $\frac{1}{2}$ tsp salt

3 cups flour
2 tsp baking powder
2 cups grated chocolate

Preheat oven to 350 degrees (F).

Beat in butter, sugar, eggs, salt, flour, and baking powder carefully; add chocolate. Drop by rounded tablespoonfuls (1 $\frac{1}{2}$ inch balls) about two inches apart onto greased cookie sheets. Bake 10-12 minutes. Be sure to test cookies before allowing them to cool. Then, cool 2-3 minutes on cookie sheets before transferring to wire racks to cool thoroughly.

Yield: about 30 cookies