

Emma's Raisin Cookies

This recipe came from Emma Hale Smith's granddaughter. Emma was famous for her good cookies. This has been a favorite recipe in our family for as long as I can remember.

Warning: this cookie is not low calorie-but it is delicious. Some like to cook them so they remain softer; my son likes his burnt. I usually do some each way.

--Gracia Jones

½ cup shortening
¾ cup butter
2 cups brown sugar
4 eggs
½ cup milk
4 cups rolled oats
2 cups flour
2 cups raisins (less is optional)
2 teaspoons soda
½ teaspoon salt
1-teaspoon cinnamon
1-teaspoon nutmeg
½ teaspoon cloves
2 cups nuts (less is optional)

Mix shortening and sugar together; add eggs one at a time. Beat well. Add milk and mix well. Mix flour, salt, soda, and spices together in separate bowl, then add them all at once and mix well; add raisins and mix. Add oatmeal and mix. Let dough sit for several hours or overnight; drop with teaspoon onto lightly greased baking pan—a good tablespoonful is about right. Bake in pre-heated oven (375° F) for about 10 minutes (depends on your oven. Watch so they don't burn).

Remove from pan carefully, with spatula; cool on wax paper or cooling rack. When cool you can freeze or store the extra in a tight container to keep them from drying out.

Emma's Peanut Brittle

2 cups sugar
1-teaspoon butter
1-cup simple syrup (corn syrup)
Pinch of salt
1-cup water
2 teaspoons soda
1-pound peanuts

Boil sugar, syrup, and water to softball stage. Add peanuts, butter, and salt. Cook syrup until golden brown, move from fire, stir in soda, and drop on a greased cookie sheet.

When making, use a heavy pot, such as cast iron. Stir with wooden spoon. Do not touch after having dropped the cooked mixture onto the cookie sheet. Pour mixture evenly over the cookie sheet and tip cookie sheet side to side to even it out further. The trick is learning to watch and recognize when it has reached golden brown. When it is over-cooked it is hard—when under-cooked, it is sticky.

"When I was a kid growing up, my grandmother 'Nettie' Smith made it every Christmas. She said it was always something they did as a family tradition and it was Alexander Smith [Emma and Joseph's son] who had taught her how to make it and he picked it up watching his mother (Emma) make it over an open fire. Grandma 'Nettie's' husband, my grandfather Don Alvin Smith [Alexander's son], died when he was only thirty-three, leaving six little children under the age of ten. Alexander moved her and the children in next door and oversaw the raising of those children. That's what made it like we are a generation closer to Emma."

--Bob (Robert Wendell) Smith

Brown Sugar Cookies

"Emma made a brown sugar cookie that is like our Ranger cookies today." --Bob Smith

1-cup butter, at room temperature
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs, well beaten
2 cups sifted all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
½ teaspoon baking soda
1-teaspoon vanilla extract
2 cups oats
½ cup chopped walnuts

Cream butter, granulated sugar, and brown sugar until light and fluffy. Beat in eggs, one at a time.

Sift flour with baking powder, salt, and baking soda. Stir into butter mixture. Add vanilla and nuts and stir until blended.

Drop by tablespoons onto ungreased cookie sheet. Flatten to 4-inch diameter. Bake cookies at 350° F for 10 to 12 minutes. Cookies should be slightly soft when removed from oven.

Make 22 large cookies.

Note: To be more like a Ranger cookie of today, add 2 cups of corn flakes.

Fritters (Candidates) Recipe

Emma's grandson Frederick Alexander Smith said the candidates were served with honey or syrup. "During big political campaigns several candidates came to the Mansion House hotel for dinner and Grandmother made fritters, at the meal served with honey or syrup. Delighted—politicians asked, 'What do you call these things?' She said, 'It all depends. A year like this we all call them Candidates—all puffed up and air in them.'"

*--Original Journal, Emma Belle Smith
Kennedy. Courtesy of Michael Kennedy, Sr.*

"Once in [the Prophet] Joseph's time, when a number of candidates and politicians came to her house for dinner and not having been notified of their coming, [Emma] made a hasty desert of a sort of fritter fried in fat. They were a hollow ball of pastry served with sauce or cream and sugar. One of the guests complimented her and asked what she called them. She smiled and answered soberly that they were called 'candidates.'"

*--The Vesta Pierce Crawford Collection, Ms,
125, University of Utah Marriott Library.*

1-½ cups flour
1-teaspoon baking powder
2 tablespoons sugar
½ teaspoon salt
1/3 cup milk
2 eggs, separated
Cooking oil.

Sift flour, baking powder, sugar and salt together. Make a well in center of dry ingredients and pour in milk. Add lightly beaten egg yolks. Blend together till batter is smooth. Fold in stiffly beaten egg whites. Chill for 30 minutes.

Form into fritters by making balls with 2 spoons dipped in hot water. Deep fry in oil until golden brown.

Corn Bread Recipe

“Emma served many people and was always polite. When there was company and they didn’t have anything to serve, she would make corn bread and serve it with Sorghum Syrup.”

---Donna Smith Naegelin

1 ½ cups cornmeal
½ cup flour
2 teaspoons baking powder
1-teaspoon sugar
1-teaspoon salt
¼ teaspoon baking soda
¼ cup bacon grease (substitute: ¼ cup shortening or 2 tablespoons vegetable oil)
1 ½ cups buttermilk
2 eggs

Preheat oven to 425° F. Combine cornmeal, flour, baking powder, sugar, salt, and baking soda in large mixing bowl. Add ¼ cup grease, buttermilk, and eggs, stirring with a wooden spoon until just mixed.

In a medium -sized cast-iron skillet (or one with an oven -proof handle), add 1 -2 tablespoons grease and heat until hot. Quickly pour the batter into the hot skillet. Place skillet into the oven and bake for 20 to 25 minutes. It is done when it is golden brown and the center springs back when lightly pressed. Best served warm and with sorghum syrup. (Sorghum is produced from the cereal grain sorghum. Sorghum can be found in health food stores and on the Internet.) Feeds 8.

Emma's Biscuit Recipe

"My mother, Mary Lorene Smith, said that when Emma ran the Mansion House, these are the biscuits she made. This recipe came from Mary Lorene Smith's recipe box!"

--Nancy Sue Smith

2 cups flour
2 teaspoons baking powder
2 tablespoons bacon grease (shortening)
1 teaspoon salt
 $\frac{3}{4}$ buttermilk

Sift the flour, baking powder, and salt together. Add the bacon grease (or shortening). Pick up flour and grease in one hand and rub back and forth with top hand two or three times and drop into the bowl. Scoop up more flour and grease and repeat the process until all resembles coarse cornmeal. (Today we cut in with two knives or pastry blender.) Add buttermilk and mix lightly.

Turn out on floured board. Pat out $\frac{1}{2}$ to $\frac{3}{4}$ inch thick. Cut into biscuits, place on a well-greased pan, and bake until golden brown. (425° F)

Variations: Add cubed or grated cheese or raisins, cinnamon, and honey, or chopped dates and/or nuts.