

Friendly Gifts Cookie Recipes

By Lesa @ friendlygifts

-1- Whole Wheat Chocolate Chip Cookies

Yield: 3 dozen cookies

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 cup butter or margarine, softened

1 teaspoon vanilla

1 egg

2 cups Gold Medal whole wheat flour

1 teaspoon baking soda

1/2 teaspoon salt

1 package (12 ounces) semisweet chocolate chips (2 cups)

Heat oven to 375 F.

Mix sugars, butter, vanilla and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips. Feeling a little nutty? Go ahead and add 1 cup coarsely chopped nuts with the chocolate chips. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.

-2- Soft Sugar Cookies

Yield: approximately 48 cookies

1 cup margarine

1-1/2 cup granulated sugar

2 large eggs

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon vanilla extract

1/2 teaspoon salt

3/4 cup sour cream

4 cups all-purpose flour

In a large mixing bowl, beat margarine and sugar until light and fluffy. Beat in eggs, sour cream, and vanilla extract; mix well. In a separate bowl, stir together flour, baking soda, baking powder, and salt. Gradually stir the flour into the margarine mixture until well incorporated. Wrap dough in plastic wrap and chill several hours or until dough is firm enough to handle. Preheat oven to 350 F (180 C). On a lightly floured board, roll out to about 1/4 inch (1/2 cm) thick and cut into shapes with cookie cutters. Place on ungreased baking sheets and bake about 15 minutes or until edges are slightly browned. Let cool about 1 minute on the baking sheet and then remove to wire rack to cool completely. Decorate with your favorite icing (we recommend Royal Icing). Store in an airtight container at room temperature for up to 1 month if not frosted or up to 1 week if frosted.

-3- Easter Bonnet Shortbread Cookies

Yield: 24 cookies

For the Cookies:

1 pound (4 sticks) unsalted butter, at room temperature

1 1/4 cups granulated sugar

1 tablespoon pure vanilla extract

4 1/2 cups all-purpose flour

1 teaspoon salt

For the Icing:

2 egg whites, or 4 tablespoons meringue powder mixed with 1/2 cup warm water

4 cups (1 pound) confectioners' sugar

Paste food coloring in various colors

For the Decorations:

Colored sugar crystals, sanding sugar, sprinkles, candy dots, and/or small sugared flowers

Cookies:
Combine the butter and granulated sugar in a large bowl. Beat together with an electric mixer set at medium-high speed for about 1 minute. Scrape down the sides of the bowl and continue beating until light and fluffy. Beat in the vanilla extract. Sift together the flour and salt. Blend into the butter mixture, 1 cup at a time. Continue mixing until the dough is smooth and no streaks of flour remain. Divide the dough into 4 equal portions. Pat each portion into a disk and wrap in plastic wrap. Refrigerate for 30 minutes.

Working with 1 disk at a time (leave the others chilling), place it between 2 pieces of waxed paper (or plastic wrap) and roll out 1/4 inch thick. Remove the top piece of waxed paper, and using a 3-inch biscuit or cookie cutter, cut out at least 6 cookies. Place the cookies at least 1 inch apart on parchment-lined baking sheets. Reserve the dough scraps. Repeat with the remaining dough disks. Reroll all the scraps and cut out at least 24 smaller cookies with a 1-inch straight-edged cookie cutter. The smaller cookies will be the crown of the bonnets and the larger cookies will be the brims. Place on a second parchment-lined baking sheet at least 1-inch apart. Refrigerate both baking sheets until the cookies become very firm and cold, at least 2 hours or up to 2 days. (If chilling longer than 2 hours, cover loosely with plastic wrap.) **Preheat** the oven to 300 degrees F. Bake the cookies until firm and sandy gold, about 20 minutes. Do not allow them to get too dark, as they can taste slightly bitter if overly browned. Let cool completely on a wire rack before icing. **Icing:** In a large bowl, beat the egg whites (or reconstructed meringue powder) with an electric mixer set on low speed until frothy. Sift the confectioners' sugar into the bowl. Increase the mixer speed to high and continue beating until brilliant white, firm, and fluffy, about 10 minutes. You should have 2 1/2 to 3 cups. Scoop out 1 cup of the icing and set aside to use for piping. Thin the remaining icing with water, adding 2 or 3 teaspoons at a time until it is of pouring consistency. Divide the icing among as many small bowls as different colors you wish to create, then tint the portions. Place the cookies on a wire rack set over a baking sheet and pour the thinned icing over them. If necessary, shake the cookies to ease the icing over the edges. This should cover the cookies with a thin, even layer. Allow to dry completely. Tint the reserved 1 cup icing, if desired. Spoon into a large piping bag fitted with a number 2 plain decorating tip for squiggles, dots, scrolls, and stripes or a number 4 plain tip or 5 plain tip, or small petal tip for piping a ribbon. To create the bonnet, pipe a small amount of icing on the back of the smaller cookie and attach it onto the center of the larger cookie.

The bonnets can be decorated in a variety of ways:

- Pipe an icing ribbon and bow around the 1-inch cookie.
- Pipe a series of small icing dots to resemble dotted Swiss, or pipe decorative scrolls or stripes.
- Sprinkle the icing decorations with sanding sugar while they are still wet to make them sparkle.
- Pipe dabs of icing and attach small sugared flowers.
- For a paisley look, pipe or spin drops of a contrasting color of the thinned icing randomly over the surface of an iced cookie while it is still wet.
- Using a bamboo skewer or toothpick, pull through the center of each dot.
- For an elegant all white cookie, ice with white icing and decorate with small dots of white icing to resemble dotted Swiss. "Tie" the bonnet with a white icing ribbon and garnish with a sugared violet.
- Decorate iced cookies with sprinkles and/or candy dots.

Allow the cookies to dry for at least 2 hours, and if the weather is humid, overnight, before packaging.

-4- Honey Spice Oatmeal Cookie Mix - Gift Jar

Makes about 6 dozen cookies

Gift Mix:

2-3/4 cups all-purpose flour

1 Tbsp. ground ginger

2 tsp. ground cinnamon

1 tsp. baking soda

1/2 tsp. salt

1/4 tsp. ground cloves

1/4 tsp. nutmeg

1-1/2 cups Quaker oats (quick or old fashioned, uncooked)

To make mix: In large bowl, combine flour, ginger, cinnamon, baking soda, salt, cloves and nutmeg; mix well. Add oats; mix well. Transfer to resealable plastic bag, an unbreakable decorative jar with lid or other airtight container. Store in a cool dry place.

Ingredients needed to complete Cookies:

1/2 pound (2 sticks) butter, softened (no substitutions)

3/4 cup honey

1 large egg

To prepare cookies:

1. In a large bowl, beat butter and honey with electric mixer until creamy. Add egg; beat well. Add half of cookie mix; beat well. Add remaining cookie mix; beat well. Divide dough into thirds; place each on a piece of plastic wrap and flatten to 1/2-inch thickness. Wrap tightly; chill at least 4 hours.

2. Heat oven to 350 F. Remove one portion of dough from refrigerator. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten to 1/8-inch thickness with bottom of glass dipped in granulated sugar. Repeat with remaining dough.

3. Bake 5 to 7 minutes, just until centers are set. (Cookies will feel soft. Do not overbake.) Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

-5- Valentine's Day Heart Cookies

Bake your honey something special this Valentine's Day!!

Yield: approx. 20 cookies depends on size

1/3 cup butter or margarine, softened

1/3 cup sugar

2 tsp. grated lemon zest

1 tbsp. lemon juice

1/4 tsp. vanilla extract

1 cup flour

1/2 tsp. baking powder

1/4 tsp. Salt

Preheat oven to 350°F.

In a medium bowl, beat butter or margarine and sugar with an electric mixer on medium speed until light and fluffy. Beat in lemon zest, lemon juice, and vanilla. Add flour, baking powder and salt to the butter mixture and blend together. Do NOT overmix once the flour has been added, just mix slightly until together. Refrigerate!

With a rolling pin on a lightly floured surface, roll out dough about 1/3 inch thick. Cut out cookies using a variety of heart cutters and place 2 inches apart on ungreased cookie sheets. Re-roll scraps. Bake 20 to 25 minutes, until cookies are pale golden, not brown. Let stand 2 minutes. Remove to a rack and let cool completely. Optional: fill cookies with raspberry jam and/or decorate.



-6- Almond Biscotti

Servings: 32

1/4 cup finely chopped almonds

1/2 cup sugar

2 tablespoons butter

4 egg whites, lightly beaten

2 teaspoons almond extract

2 cups all-purpose flour

2 teaspoons baking powder

1/4 teaspoon salt

Preheat oven to 375 degree F. Place almonds in a small baking pan. Bake 7 to 8 minutes until golden brown. Set aside. Beat sugar and butter in medium bowl with electric mixer until smooth. Add egg whites and almond extract; mix well. Combine flour, baking powder and salt in large bowl; mix well. Stir egg white mixture and almonds into flour mixture until well blended. Spray two 9x5-inch loaf pans with non-stick cooking spray. Evenly divide dough between prepared pans. Spread dough evenly over bottoms of pans with wet fingertips. Bake 15 minutes or until knife inserted into centers comes out clean. Remove from oven and turn onto cutting board. As soon as loaves are cool enough to handle, cut each into 16 (1/2" thick) slices. Place slices on baking sheets

covered with parchment paper or sprayed with cooking spray. Bake 5 minutes; turn over. Bake 5 minutes more or until golden brown. Serve warm or cool completely and store in airtight container.

-7- Simply Walnut Cookies

1/2 cup butter or margarine, softened

2 tbsp. sugar

1 cup all-purpose flour

1 tsp. walnut extract

1 cup walnuts, finely chopped

3/4 cup sifted powdered sugar

Beat butter and sugar at medium speed with an electric mixer until blended. Stir in flour. Add walnut extract and walnuts, stirring well. Chill 30 minutes. Shape dough into 1-inch balls; place on ungreased cookie sheets. Bake at 350 for 15 minutes or until done. Roll warm cookies in powdered sugar. Makes 2-1/2 dozen.

-8- Cottage Cheese Cookies

Yield: 48 cookies

9 tbsp. butter or lard, softened

1 1/2 cups sugar

2 eggs, lightly beaten

2 1/2 tbsp. fresh lemon juice

2 tsp. grated lemon peel

1 cup cottage cheese

2 cups flour

1 tsp. baking powder

1 tsp. salt

Using an electric mixer, cream the butter with the sugar until fluffy. Beat in the eggs, lemon juice and lemon peel. Press the cottage cheese through a sieve and add it to the batter, beating well. Sift the dry ingredients together, add them to the batter and mix thoroughly. Drop the batter by the teaspoonful onto buttered baking sheets spacing the mounds well apart. Bake in a preheated 400 F. (200 C.) oven for about 15 minutes, or until the cookies are lightly browned.

-9- Black and White Cookies

Yield: 2 dozen cookies

Cookies:

1 3/4 cups granulated sugar

1/2 pound unsalted butter, softened (2 sticks)

4 large eggs

1 cup milk

1/2 tsp vanilla extract

1/4 tsp lemon extract

2 1/2 cups cake flour

2 1/2 cups all-purpose flour

1 tsp baking powder

1/2 tsp salt

Frosting:

4 c confectioners' sugar

1/3 to 1/2 c boiling water

1 oz bittersweet chocolate

Preheat the oven to 375. Butter two baking sheets and set aside.

To make the cookies: In a large mixing bowl, combine the sugar and butter. Mix with mixer or hand until fluffy. Add the eggs, milk, and vanilla and lemon extracts and mix until smooth. In a medium bowl, combine the flours, baking powder, and salt & stir until mixed. Add the dry ingredients to the wet in batches, stirring well to combine. Using a soup spoon or ice cream scoop, drop spoonfuls of the dough 2 inches apart onto the prepared baking sheets. Bake until the edges begin to brown, 20 to 30 minutes. Allow to cool completely.

To make the frosting: Place the confectioners' sugar in a large bowl. Gradually add enough of the boiling water

to the sugar, stirring constantly, until mixture is thick and spreadable. Remove half of the frosting to the top half of a double boiler set over simmering water and add the chocolate. Warm the mixture, stirring, until the chocolate is melted and the frosting is smooth. Remove from the heat. With a brush, coat half the cookie with chocolate frosting and the other half with white frosting.

-10- OATMEAL RASPBERRY BAR COOKIES

Yield: 24 Servings

1/2 c Butter; room temperature

1/2 c Light brown sugar

1 c Flour

1/4 ts Baking soda

1/8 ts Salt

1 c Rolled oats

3/4 c Seedless raspberry jam

Heat the oven to 350 degrees. Butter an 8" square pan, set aside. Mix all ingredients together except the jam.

Press 2 cups of the mixture into the bottom of the prepared pan. Spread the jam to within 1/4" of the edge.

Sprinkle the remaining crumb mixture over the top and lightly press it into the jam. Bake 35 to 40 minutes and allow to cool on a wire rack before cutting into 2 x 1-1/2" bars.

-11- Raspberry Cheesecake Cookie Pizza

Yield: 16 servings

3/4 c Butter or margarine

3/4 c Sugar

1 Egg yolk

1 ts Vanilla

1 1/2 c All-purpose flour

8 oz Cream cheese; softened

1 Egg

1 tb Sugar

1/3 c Seedless raspberry preserves

1/4 c Sliced almonds; toasted

Beat the butter or margarine in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add the 3/4 cup sugar and beat till combined. Beat in egg yolk and vanilla till combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Spread dough in a lightly greased 12- or 13-inch pizza pan. Bake in a 350~F oven about 25 minutes or till golden. Meanwhile, beat together cream cheese, 1 egg, and the 1 tablespoon sugar till smooth. Spread over hot crust to within 1/2 inch of the edge. Dollop reserve on top. With a knife, carefully swirl preserve to marble. Sprinkle with almond. Bake 5 to 10 minutes more or till filling is set. Cool in pan on a wire rack. Cut in wedges. Store in refrigerator. Makes 12 to 16 servings

-12- REESE'S COOKIES

Categories: Chocolate, Cookies

Yield: 6 Servings

1 c Shortening, or 3/4 cup butter or margarine softened

1 c Sugar

1/2 c Light Brown Sugar, packed

1 ts Vanilla

2 Eggs

2 c All-purpose flour, unsifted

1 ts Baking soda

1 c Peanut Butter Chips

6 oz Semi-sweet chocolate chips

Cream shortening or butter or margarine, sugar, brown sugar and vanilla in a large mixer bowl until light and fluffy. Add eggs; beat well. Combine flour and baking soda; add to creamed mixture. Stir in the peanut butter

chips and chocolate chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350 F for 10-12 minutes or until lightly browned. Cool slightly. Remove from cookie sheet; cool completely on wire rack.

-13- Triple Caress Chocolate Mocha Chocolate Chip

1/4 c Butter
1/4 c Vegetable shortening such as Crisco
4 oz Semisweet chocolate; cutup
2 Eggs
3/4 c Brown sugar
3/4 c White sugar
1 1/2 tb Decaf coffee crystals
1 1/2 tb Boiling water
1 1/2 ts Pure vanilla extract
2 c Unbleached white flour
1/2 ts Baking powder
1/4 ts Salt
1/3 c Unsweetened cocoa (not "dutched")
8 oz Best quality semisweet chocolate chips such as Ghiradelli
6 to 8 oz pecans or walnuts chop, toast
Pam or other nonstick spray

Preheat oven to 350~. Combine butter, vegetable shortening and semisweet chocolate in a small saucepan. Heat over low medium until all ingredients are uniformly melted, stirring occasionally. Remove from heat, stir again to smooth, and let cool to room temperature.

Meanwhile, whip together at medium high speed for 5 minutes the eggs, brown sugar, and white sugar. As eggs and sugar beat, make coffee concentrate by placing decaf in a small bowl and pouring boiling water over it, stirring to dissolve crystals. Stir in vanilla. After eggs and sugar have been beaten, add the decaf vanilla mixture, and the reserved melted chocolate mixture. Beat another 2 minutes.

Combine the dry ingredients: flour, baking powder, salt, and unsweetened cocoa. These ingredients need not be sifted, but they should be stirred or whisked together well. Remove chocolate mixture from mixer stand and stir flour cocoa mixture into it by hand. Lastly, stir in chips and optional nuts. Spray two double insulated style cookie sheets with Pam.

To make ordinary sized cookies (about 3" in diameter), drop batter by rounded teaspoons, about 2" apart, onto prepared cookie sheets. To make the very large cookies about 6 to 8" in diameter such as we serve at Dairy Hollow House, scoop batter with a 2 1/2" ice cream scoop, 3/8 of a cup capacity. You can get 2 to 3 of the large cookies on a sheet. (There is no need to "splat" the cookies out with your hand; they will spread while baking.) Bake small cookies in preheated oven for about 10 minutes; large will take about 20. Let the cookies cool on sheets 1 minute before transferring to rack..Yield: about 33 (3") cookies or 15 (6") cookies.

-14- Snickerdoodles

Yield: 4 Dozen
1 c Margarine or butter
3/4 c Sugar, brown; packed
3/4 c Sugar
2 Eggs
1 3/4 c Flour, all purpose
2 c Oats, old fashioned
2 ts Cinnamon, ground
1 ts Baking soda
1/2 ts Salt; (optional)
1 tb Sugar

Heat oven to 375F. Grease cookie sheet. In large bowl, beat together butter, brown sugar and 3/4 cup granulated sugar until light and fluffy. Add eggs; mix well. In medium bowl, combine flour, oats, 1 ts cinnamon, soda and salt. Add to sugar mixture; mix well. Drop by rounded teaspoonfuls onto prepared cookie sheet. In small bowl, combine remaining 1 Tb sugar and 1 ts cinnamon; sprinkle lightly over each cookie. Bake 8-10 minutes. Cool 1 minute on cookie sheet; remove to wire cooling rack.

-15- Raspberry Almond Shortbread Thumbprints

2/3 cup sugar

1 cup butter

1/2 tsp. almond extract

2 cups flour

1/2 cup raspberry jam*

GLAZE

1 cup powdered sugar

1,1/2 tsp. almond extract

2 to 3 tsp. water

Heat oven to 350 F. Mix all the cookie stuff, roll into balls put you thumb print in the center it will crack put any jam* you like in the center. bake at 350 for 14 to 18 mins let stand one min on cookie sheet, mix glaze drizzle over cookies when they are cool. Now I used my homemade peach jam. and used milk and van for the glaze heated in the microwave.

-16- Fudgy Bat Cookies

Yield: 3 Dozen

9 oz Chocolate wafer cookies

4 oz Milk chocolate candy melts

Use a serrated knife to carefully cut 18 of the cookies into quarters. Save remaining cookies for another use. For each bat, place 2 cookie quarters 1/4" apart on waxed paper. Repeat with remaining quarters. Melt candy melts. Drop about 1/2 teaspoon of melted candy at center of each bat, connecting cookies. Use a toothpick to smooth melted candy into a uniform circle. Cool completely before removing from waxed paper.

-17- Double Chocolate Peanut Butter Cookies

1 1/2 dozen

16 oz Semisweet chocolate chips

2 Cups flour

1/2 tsp. Baking soda

1/4 tsp. Salt

3/4 Cup brown sugar

3/4 Cup Sugar

1 Cup unsalted butter

1 Cup Creamy peanut butter

2 Eggs

2 tsp. Vanilla

6 oz Milk chocolate chips

6 oz peanut butter chips

Preheat oven 325 F. Place semisweet chocolate chips in the top of a double boiler over hot, not simmering, water. Melt the chocolate, stirring until smooth. Remove the top part of the double boiler from the bottom. Set aside to cool to room temp. In small bowl, whisk together flour, baking soda, and salt. In a medium bowl, whisk together sugars. Add butter and beat until well combined. Add peanut butter and beat until smooth. Add eggs and vanilla. Beat until just combined. Add flour mixture, milk chocolate chips and peanut butter chips. Beat until no streaks of flour are visible. Pour in melted chocolate; mix until marbled. Drop dough in 3 tablespoon mounds, 2" apart on un-greased baking sheet. Bake 15-18 minutes or until just set but still soft. Cool on cookie sheet, then transfer to wire rack.

-18- Sour Cream Sugar Cookies

"Everyone who has tried these cookies loves them. The best sugar cookie I have ever eaten."

1 cup shortening or butter

1 cup sugar

1 cup brown sugar

1 egg, beaten

1 cup sour cream

1/2 tsp. baking soda

1/2 tsp. baking powder
1 1/2 tsp. salt
6 cups flour
1 tsp. vanilla

In a large bowl, cream shortening and sugars. Add egg, sour cream, and vanilla. Mix well. Add dry ingredients and roll out desired thickness. Cut with cookie cutters. Sprinkle with sugar. Bake about 14 minutes at 375 degrees F. Let cool. Do not grease cookie sheets!!

-19- Halloween Pumpkin Cookies

1 1/2 dozen
1/2 cup butter, softened
1 cup sugar
2 eggs
1 1/2 tsp. vanilla extract
2 1/2 cup flour
1 tsp. baking powder
1/4 tsp. Salt

Orange paste food color (brand Wilton is easy to find)

Orange sugar crystals

medium size pumpkin cookie cutter... In a mixing bowl, Beat butter and sugar until creamy. Beat in eggs, 1 at a time, then add vanilla. Combine flour, baking powder and salt in large bowl and beat into the butter mixture. Add a small amount of orange paste food color to dough. Easiest if you use a toothpick. Beat at low speed until dough is evenly colored. Roll out dough onto a flat surface (you may need to add a little flour.) Use cookie cutter and get as many pumpkins as you can out of each dough. Repeat the process of rolling out the dough until it's gone. Place 2 inches apart on lightly greased baking sheet. Sprinkle with Orange sugar crystals and bake at 375 degrees for 10 to 12 minutes.

-20- Gingerbread Men Cookies

6 cups flour
1 Tbs. baking powder
1 Tbs. ground ginger
1 tsp. ground cloves
1 tsp. ground nutmeg
1 tsp. ground cinnamon
1 cup shortening, melted and cooled slightly
1 cup molasses
1 cup brown sugar
1/2 cup water
1 egg
1 tsp. vanilla extract

Mix together the flour, baking powder, ginger, nutmeg, cloves and cinnamon, set aside. In a medium bowl, mix together the shortening, molasses, brown sugar, water, egg and vanilla until smooth. Gradually stir in the dry ingredients until completely mixed. Divide dough into 3 pieces, pat down to 1 1/2 inch thickness, wrap in plastic wrap, and refrigerate for at least 3 hours. Preheat oven to 350 degrees F. On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 1 inch apart onto a cookie sheet. Bake for 10 to 12 minutes in the preheated oven. When the cookies are done they will be soft to the touch. Remove from the baking sheet to cool on wire racks. When cool, the cookies can be frosted with the icing of your choice.

-21- Apple Spice Drop Cookies

Makes 3 1/2 dozen
1/2 Cup butter, softened
2/3 Cup sugar
2/3 Cup brown sugar
1 egg

1/4 Cup apple juice
2 1/4 Cup flour
1 tsp. cinnamon
1/2 Tsp. baking soda
1/2 Tsp. nutmeg
1 Cup apples, peeled (2 GRANNY SMITHS), finely chopped
1 Cup walnuts, chopped

FROSTING:

1/4 Cup butter, softened
3 Cups powdered sugar
1 tsp. vanilla
3-4 Tbs. apple juice

Preheat oven to 375 degrees. In a mixing bowl cream the butter and the sugars together. Beat in the egg and apple juice. Combine the dry ingredients in a small bowl and gradually add the dry ingredients to the sugar mix, blend well and then add the apples and walnuts. Place on a greased cookie sheet 2 inches apart. Bake at 375 degrees for 13 minutes or until golden brown. Place on wire rack to cool. **Frosting:** Add the sugar, butter, vanilla and apple juice together and mix until smooth. Frost cookies.

-22- Chewy Ginger Cookies

makes 2 dozen

3/4 cup butter, softened
1 cup sugar
1 egg
1/4 cup molasses
2 1/4 cups flour
2 tsp. ground ginger
1 tsp. baking soda
3/4 tsp. ground cinnamon
1/2 tsp. ground cloves
Sugar

Beat butter, 1 cup sugar, egg and molasses until well blended. Stir in flour, ginger, baking soda and cinnamon.

Shape dough into 1 1/2" balls.

Roll balls in sugar. Place balls on un-greased cookie sheet. Bake at 350°F for 10 minutes or until lightly browned and still puffed. Cool on cookie sheet for 2 minutes; remove to wire rack to cool completely.

-23- Heart Cookies - Stained Glass Cutouts

Yield: about 1-1/2 dozen.

1/2 cup butter, softened
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
2-1/3 cups all-purpose flour
1 teaspoon baking powder
1/3 cup crushed clear red hard candy

Optional Decoration:

1 cup vanilla frosting (Royal Icing, Cake Decorators Icing or similar)
4 drops red food coloring

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking powder; gradually add to creamed mixture. Cover and refrigerate for 3 hours or until easy to handle. On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with a 4-in. heart-shaped cookie cutter dipped in flour. Cut out centers with a 1-1/4-in. heart-shaped cookie cutter; set aside to reroll. Place cookies 1 in. apart on lightly greased foil-lined baking sheets. Fill centers with crushed candy. Bake at 375 for 7-9 minutes or until candy is melted and edges of cookies begin to brown. Cool completely on baking sheets. Carefully peel cookies off foil.

-24- Shortbread Hearts

Treat the sweethearts in your life by gifting them with these big red edible hearts. They'll love you for it!

Yield: 2 hearts (6 to 8 servings each)

1 cup butter or margarine, softened

3/4 cup powdered sugar

1 teaspoon almond extract

1/4 teaspoon red food color

2 cups Gold Medal all-purpose flour

1/4 cup sliced almonds

1/4 cup white baking chips

1 teaspoon shortening

Small candy hearts, if desired

Heat oven to 350 F. Beat butter, powdered sugar, almond extract and food color in medium bowl with electric mixer on medium speed 2 minutes. Stir in flour and almonds. Divide dough in half; cover half and set aside. Place remaining half on ungreased cookie sheet; press into heart shape, about 1/4 inch thick. Bake 15 to 18 minutes or until edges just begin to brown. Cool on cookie sheet 25 minutes; carefully remove from cookie sheet to serving platter. Repeat with remaining dough. Place baking chips and shortening in microwavable bowl. Microwave uncovered on Medium-High (70%) about 1 minute 30 seconds, stirring every 30 seconds, until chips can be stirred smooth. Drizzle over shortbread. Sprinkle with candy hearts if desired.

-25- Leckerli

Yield: about 5 dozen cookies

3/4 cup acacia honey

1/2 cup granulated sugar

1/2 teaspoon finely grated lemon zest

1/4 teaspoon cinnamon

1/4 teaspoon freshly ground black pepper

Pinch of freshly grated nutmeg

Pinch of ground ginger

Pinch of ground cloves

Pinch of freshly ground white pepper

Scant 2/3 cup finely diced candied lemon and orange rind

1 1/4 cups plus 2 tablespoons sliced almonds (4 1/2 ounces)

1/4 cup kirsch (unsweetened cherry liquor)

2 cups plus 2 tablespoons all-purpose flour, plus more for dusting

1/2 teaspoon baking soda

2/3 cup confectioners' sugar (powdered sugar)

1 1/2 tablespoons water

In a medium saucepan, combine the honey with the granulated sugar, lemon zest, cinnamon, black pepper, nutmeg, ginger, cloves and white pepper. Cook over low heat, stirring occasionally, until the honey and sugar are melted, about 3 minutes. Remove the pan from the heat and add the candied citrus rind, 1 cup plus 2 tablespoons of the almonds and 3 tablespoons plus 1 teaspoon of the kirsch. Sift the 2 cups plus 2 tablespoons of flour and the baking soda over the mixture and stir to incorporate. Line a baking sheet with plastic wrap. Scrape the dough onto the plastic and flatten into a disk. Wrap and refrigerate until firm, about 2 hours. Liberally flour a work surface. Roll out the dough to a 12-inch square about 3/8 inch thick. Line a large cookie sheet with parchment paper and slide the dough onto it. Prick all over with a fork. Scatter the remaining 1/4 cup of almonds on top. Cover with plastic wrap and refrigerate overnight. Preheat the oven to 400 F. In a small bowl, mix the confectioners' sugar with the water and the remaining 2 teaspoons of kirsch. Bake the cookie square for 14 minutes, or until golden. Immediately brush the glaze on top. Slide the parchment onto a rack and let the cookie cool completely. On a work surface, using a large, sharp knife, trim the edges of the square, then cut it into four 3-inch-wide strips. Cut each strip into 3/4-inch bars. The cookies can be stored in an airtight container at room temperature for up to 1 week or frozen for up to 2 months.

-26- Chocolate Biscotti

Yield: 120 biscotti

3 cups plus 2 tablespoons all-purpose flour
1/2 cup unsweetened cocoa
2 1/4 teaspoons baking powder
3/4 cup (1 1/2 sticks) unsalted butter
1 3/4 cups granulated sugar
4 large eggs
Grated zest of 1 lemon
2 tablespoons coffee liqueur
1 cup bittersweet chocolate chunks
1 teaspoon kosher salt
1 cup whole blanched almonds, toasted

Preheat the oven to 325 degrees. Line 2 large baking sheets with parchment paper (or use nonstick baking sheets). In a large bowl, sift together the flour, cocoa, baking powder, and salt. In a large bowl of an electric mixer, beat the butter and 1 1/4 cups sugar until light and fluffy. Beat in the eggs, one at a time, then add the lemon zest and liqueur. At low speed, add the flour mixture just until combined. Stir in the chocolate chunks and almonds. Sprinkle a work surface with the remaining 1/2 cup sugar. Divide the dough in half. Roll each piece in the sugar into a 15-inch log. Arrange the logs, 3 inches apart, on 1 prepared baking sheet. Bake for 30 minutes or until center of each log is firm when gently pressed with a fingertip. Cool logs on the baking sheet 1 hour or overnight. Preheat the oven to 300 degrees. Transfer the logs to a large cutting board. With a serrated knife, slice each log crosswise into 1/4-inch thick slices. Transfer the slices, cut-side down, to the baking sheets. Bake 12 to 15 minutes until crisp. Transfer the biscotti to wire racks and cool completely.

-27- Cinnamon Football Cookies

Yield: about 2 dozen cookies

1/2 cup packed brown sugar
1/2 cup butter or margarine, softened
1 teaspoon vanilla
1 1/2 cups Gold Medal all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
24 whole blanched almonds

Easy Decorating Glaze:

1/2 cup powdered sugar
1 1/2 to 3 teaspoons water

Heat oven to 350 F.

Mix brown sugar, butter and vanilla in large bowl. Work in flour, cinnamon and salt until dough holds together. Shape dough by scant tablespoonfuls around almonds to form football shapes. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until set but not brown. Remove from cookie sheet. Cool completely. Mix powdered sugar and just enough water to make paste that can be piped from decorating bag. Place in decorating bag filled with writing tip #3. Pipe football laces on cookies.

-28- Apricot Foldovers

Yield: about 30

1/2 cup (125 ml) butter, softened
1 cup (250 ml) sharp cheddar cheese, finely grated
1 cup (325 ml) sifted all-purpose flour
2 tablespoons (30 ml) water
1 cup (250 ml) apricot preserves
1 cup (250 ml) granulated sugar

Beat the butter and cheese until light and fluffy, then blend in the flour and water until just combined. Chill the dough for 4 to 5 hours. Pre-heat the oven to 375 F (190 C). In a medium saucepan over medium heat, heat the preserves and sugar until the mixture boils and is smooth. Set aside to cool. Divide the dough in half. Roll each half into a 10-inch (25 cm) square, cut into 2 1/2-inch (6.5 cm) squares. Put 1 teaspoon (5 ml) of the preserves in the center of each square, fold over diagonally and seal the edges with the tines of a fork. Bake on an ungreased baking sheet for 8 to 10 minutes or until edges are lightly browned. Allow to cool for 1 minute then transfer to

wire racks to cool completely. Store in airtight containers in the refrigerator for up to 1 week. Makes about 30 cookies. These cookies should be hand-delivered.

-29- Gingerbread Cutouts

Yield: about 2 dozen

1/2 cup butter (no substitutes), softened

1/2 cup packed brown sugar

1/2 cup molasses

1 egg

3 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon ground ginger

1/2 teaspoon salt

1/4 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1 to 2 tablespoons cold water

In a mixing bowl, cream the butter and brown sugar. Beat in molasses and egg. Combine the flour, baking soda, ginger, salt, cinnamon and cloves; add to the creamed mixture alternately with water. Mix well. Cover and refrigerate for 1 hour or until easy to handle. On a well-floured surface, roll out dough to 1/4-in. thickness. Cut with a rocking horse cookie cutter or cutter of your choice dipped in flour. Place 2 in. apart on greased baking sheets. Bake at 350 F for 9-11 minutes or until edges are firm. Remove to wire racks to cool.

-30- Chocolate Pecan Chewies

5 dozen cookies

These cookies will melt in your mouth.

1 (14-oz.) can sweetened condensed milk

2 cups (12 oz.) semisweet chocolate chips

1/4 cup butter

1 cup flour

1/2 cup chopped pecans

1 tsp. vanilla extract

60 pecan halves (optional)

Combine condensed milk, chocolate chips and butter in a heavy saucepan. Cook over medium-low heat, stirring constantly, until chocolate and butter melt. Remove from heat. Stir in flour, chopped pecans, and vanilla. Drop by teaspoonfuls onto ungreased cookie sheets. Press a pecan half into the center of each cookie (optional.) Bake at 350 degrees F. for 7 minutes. (Do not over bake.) Transfer cookies to wire racks to cool. Bake ahead and freeze... will keep up to 3 months!

-31- Cinnamon Raisin Biscotti

6 Egg whites

1 Tbs. Vanilla

1 Cup Sugar

2 Cups Flour

2 tsp. Cinnamon

1/2 tsp. Baking soda

1 tsp. Baking powder

1/4 tsp. Salt

3/4 Cup Raisins

Preheat oven to 325 degrees F. Beat egg whites and extracts together in a large bowl.

Combine all the dry ingredients and add to the egg and mix well. Fold in the raisins or nuts. The dough should be firm, but not too stiff. You may need to add as much as 1/4 cup more flour if your egg whites were large. Divide the dough in half and shape each into a 'log' about 2" wide and 10" long. Place each on a greased cookie sheet and bake at 325 degrees F for 25-30 min. They should be firm to the touch, but not too brown. Remove from the oven and turn down the temp to 250 degrees F. Slice each log into 20-24 pieces and place upright on the cookie sheets.

Return to the oven for about 30-40 min. The thicker the slices, the longer it takes, but they should not brown too much more. Cool them completely before storing them in an airtight container.

-32- Jam filled Cookies

5 Cups flour
1 Cup sugar
2 Cups butter, cold
4 large egg yolks
2 large eggs
1 Tbs. vanilla extract
1/2 Cup your favorite flavored jam

Pre-Heat oven to 350 degrees. Stir together flour and sugar in large bowl. Cut butter into flour mixture using pastry blender (the mixture should resemble peas.) Add the egg yolks, 1 whole egg and vanilla. Stir well. Roll out dough in batches on lightly floured surface to 1/8-inch thickness. Cut out dough with 2-3 inch round cookie cutter. place 1 Tablespoon of jam in each cookie and fold the cookie in half pinching down to close. Place on lightly greased baking sheet. Beat remaining egg and brush over cookie tops. Bake cookies until set and tops are slightly golden, 7 to 9 minutes. Cool completely on wire rack.

-33- Baklava

10 pieces
6 Tbs. butter, melted
6 large sheets filo pastry
2 cups chopped mixed nuts (almonds, hazelnuts, walnuts)
1 cup breadcrumbs, fresh
1 tsp. cinnamon
1 tsp. all spice
1/2 tsp. nutmeg
1 cup honey
4 Tbs. lemon juice

Preheat oven to 350 degrees F. Butter a 7 x 11" pan using the melted butter. Unroll the pastry, brush one sheet with melted butter (keep the remainder pastry covered while you work) and use to line the pan, easing it up the sides. brush two more sheets with butter and lay on top of the base sheet, easing the pastry into the corners and letting the edges overhang. Mix together the nuts, breadcrumbs and spices in a bowl and spoon this mixture into the lined pan. Cut the remaining three sheets of pastry in half width ways and brush each one with a little of the butter. Layer the sheets on top of the filling and fold in any overhanging edges. Top with the remaining buttered sheets. Cut the baklava diagonally into diamonds. bake in the oven for about 30 minutes, until golden. Meanwhile, heat the honey and lemon juice together in a pan. When the baklava is cooked, remove from the oven and pour the syrup over while still warm. Leave to cool completely, re-cut into diamonds and serve.

-34- Easter Cookies

Yield 1 1/2 dozen
1/4 cup packed brown sugar
2 tsp. grated lemon zest
1/2 tsp. lemon extract
1/4 tsp. vanilla extract
1 cup flour
1/4 tsp. salt
1/2 cup butter or margarine, softened
sugar sprinkles, pastel colors

Preheat oven to 325 F. In a medium bowl, beat butter or margarine and brown sugar with an electric mixer on medium speed until light and fluffy. Beat in lemon zest, lemon extract, and vanilla. Add flour and salt to the butter and blend well. With a rolling pin on a lightly floured surface, roll out dough 1/4 inch thick. Cut out cookies using a Easter Cookie Cutters. Place 2 inches apart on un-greased cookie sheets. Re-roll scraps and cut more cookies. Sprinkle pastel sugar crystals on each cookie. Bake 20 to 25 minutes, until cookies are pale golden, not brown. Let stand 2 minutes. Remove to a rack and let cool completely.

-35- Easy Peanut Butter Cookies

5 dozen

1 (14-oz.) can Eagle® Sweetened Condensed Milk (NOT evaporated milk)

3/4 to 1 cup peanut butter

1 egg

1 teaspoon vanilla extract

2 cups biscuit baking mix

granulated sugar

Preheat oven to 350°. In large mixer bowl, beat Eagle® Brand, peanut butter, egg and vanilla until smooth. Add biscuit mix; mix well. Chill at least 1 hour. Shape dough into 1-inch balls. Roll in sugar. Place 2 inches apart on un-greased baking sheets. Flatten with fork. Bake 6 to 8 minutes or until lightly browned (do not over bake).

Cool. Store tightly covered at room temperature.

-36- Chocolate Éclairs

Serves 12

1 cup water

1/2 cup margarine or butter

1 cup all-purpose flour

4 eggs

Filling:

1/3 cup sugar

2 Tbs. cornstarch

1/8 tsp. salt

2 cups milk

2 egg yolks, slightly beaten

2 Tbs. margarine or butter, softened

2 tsp. vanilla

Chocolate Frosting:

1 ounce unsweetened chocolate

1 tsp. margarine or butter

1 cup powdered sugar

1-2 Tbs. hot water

Preheat oven to 400F. Heat water and margarine to rolling boil in 2-1/2-quart saucepan. Stir in flour; reduce heat. Stir vigorously over low heat about 1 minute or until mixture forms a ball; remove from heat. Beat in eggs; continue beating until smooth. Drop dough by scant 1/4 cupfuls onto un-greased cookie sheet. Shape fingers 4-1/2" long and 1-1/2" wide with spatula. Bake 35-40 minutes. Cool. Cut off the tops and fill with cream filling. Replace the tops and frost with chocolate frosting. To make filling: Mix sugar, cornstarch, and salt in a 2-quart saucepan. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Gradually stir at least half of the hot mixture into egg yolks. Stir into hot mixture in saucepan. Boil and stir 1 minute; remove from heat. Strain mixture to remove any lumps. Stir in margarine and vanilla; cool. To make frosting: Heat chocolate and margarine in 1-quart saucepan over low heat until melted; remove from heat. Stir in powdered sugar and hot water. Beat until smooth and is spreading consistency.

-37- Coconut Macaroons

Servings: Makes about 4 dozen

If you love coconut, you'll find that these macaroons are delicious and very easy to make!

2 (7-oz.) packages (5 1/3 cups) flaked coconut

1 (14-oz.) can Eagle® Brand Sweetened Condensed Milk

2 teaspoons vanilla extract

1 1/2 teaspoons almond extract

Preheat oven to 350°. In large bowl, combine coconut, Eagle Brand and extracts; mix well. Drop by rounded teaspoonfuls onto aluminum foil-lined and generously greased baking sheets; garnish as desired. Bake 8 to 10 minutes or until lightly browned around edges. Immediately remove from baking sheets (macaroons will stick if allowed to cool.) Store loosely covered at room temperature.

-38- Almond Angel Cookies

Ingredients

3/4 cup toasted slivered almonds, cooled
2 3/4 cups all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt
1 cup butter, softened
1 cup granulated sugar
1 egg
1 teaspoon almond extract
1 1/2 cups powdered sugar
2 to 3 tablespoons water

Toasted sliced almonds and additional toasted slivered almonds with electric blender, very finely chop almonds, pulsing on and off and being careful not to over blend; set aside. In medium bowl thoroughly mix flour, baking powder and salt. In mixer bowl beat butter 2 minutes, then add granulated sugar and beat until well mixed and creamy. Beat in egg and extract to blend thoroughly. Gradually beat in almonds and flour mixture to blend thoroughly. Gather dough into a ball and divide into 3 equal balls. Pat into 3, 1/2-inch-thick circles and refrigerate 30 minutes between sheets of wax paper. Preheat oven to 375 degrees 15 minutes before rolling out dough. Coat baking sheets with vegetable cooking spray. On lightly floured surface roll out dough 1/4 inch thick. Cut with 2- to 3-inch angel shape or other cookie cutters. Place angels on baking sheets 1 inch apart. Bake in center of oven 10 to 12 minutes just until bottoms of cookies begin to turn golden. Let cool 5 minutes; remove to racks to cool completely. In small bowl whisk powdered sugar with enough of the water to make a thin spreadable glaze. With a table knife or the back of a spoon cover each cookie with glaze. Arrange sliced or slivered almonds on wings, then return to rack; dry glaze completely, then decorate, if you wish, with colored icing in tubes and colored sprinkles. Allow to dry, then carefully place on tray in a single layer and cover with aluminum foil or plastic wrap; store up to 2 days. Or freeze and bring to room temperature before serving. Servings: Makes 3 to 4 dozen cookies, depending on size of cutter. **Notes:** *To toast almonds, spread in an ungreased baking pan. Place in 350-degree oven and bake 5 to 10 minutes or until almonds are light golden brown; stir once or twice to ensure even browning. Note that almonds will continue to brown slightly after removing from oven.

-39- Triple Layer Cookie Bars

Makes 36 bars

1/2 cup margarine or butter
1 1/2 cups graham crackers crumbs
1 (7-ounce) package flaked coconut (2 2/3 cups)
1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
1 (12-ounce) semi-sweet chocolate chips
1/2 cup creamy peanut butter

Preheat oven to 350° (325° for glass dish). In 13x9-inch baking pan, melt margarine in oven. Sprinkle crumbs evenly over margarine. Top evenly with coconut then Eagle® Brand. Bake 25 minutes or until lightly browned. In small saucepan, over low heat, melt chips with peanut butter. Spread evenly over hot coconut layer.

-40- Cranberry Button Cookies

2 cups all-purpose flour
1 tsp. baking soda
1/2 tsp. nutmeg.
1/2 tsp. ginger
3 cups oatmeal, slow cook
1 1/2 cups brown sugar
1 cup vegetable oil
1 1/2 cups fresh cranberries, ground

Preheat oven to 375 degrees. In a large bowl, combine flour, baking soda, ginger, nutmeg, and oats. Stir in vegetable oil. Add cranberries and brown sugar, mix well. Chill for one hour. Roll dough out into 1/4 inch thickness, then cut into 3 inch circles. Bake on a greased baking sheet for 12 to 15 minutes at 375 degrees F, or until golden. Let cool on rack.

-41- Viennese Cookies

makes 2 dozen

2 Cups butter

1/4 cup sugar

1/4 tsp. vanilla essence

2 Cups flour

pinch of salt

1 cup pecans, chopped

1 cup chocolate chips, melted

Preheat oven to 350 degrees F

Cream butter and sugar together to give a very light consistency. Add 1/2 the flour and beat together. Add remaining ingredients and mix well. Pipe mixture using a large star-shaped tip in lines of 3 inches long and of double thickness. Sprinkle chopped pecans over the tops of the cookies. Bake at 350 degrees F for 15 minutes. Allow to cool. Drizzle chocolate over each cookie and let set for the chocolate to harden.

-42- Chocolate Chunk Cookies

24 cookies

2 1/4 cup flour

1 tsp. baking soda

1 tsp. salt

1 cup (2 sticks) unsalted butter or margarine, at room temperature

2/3 cup smooth peanut butter

1 cup granulated sugar

1 cup packed brown sugar

2 eggs

2 tsp. vanilla

1 bag (12 ounces) semisweet chocolate chunks (mini Hershey's kisses work well)

1 1/4 cup pecans, coarsely chopped. Heat oven to 325 degrees. Combine flour, baking soda and salt in a large bowl. Beat together the butter, peanut butter, granulated sugar and brown sugar in a large bowl until light and fluffy, about 3 minutes. Beat in the eggs and vanilla until blended. Stir in flour mixture until well blended and dough forms. Stir in the chocolate chunks and chopped pecans. Using a 1/4 cup measure, drop dough by slightly rounded mounds onto large un-greased baking sheet, spacing the cookies about 2 inches apart. Bake at 325 degrees 15 to 17 minutes, until golden brown around the edges and lightly colored on top. Remove from baking sheets to a wire rack to cool for about 3 minutes. Remove the cookies with a metal spatula from the baking sheet to a wire rack to cool completely.

-43- Cranberry Decadent Cookies

Yield: about 48 cookies

2 cups all-purpose flour

1/2 cup Dutch process cocoa powder

1 teaspoon ground cinnamon

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 cup unsalted butter, softened

1/2 cup solid vegetable shortening, softened

1/2 cup granulated sugar

1 cup firmly packed light brown sugar

2 large eggs

1 teaspoon vanilla extract

1 teaspoon instant coffee granules

1 cup white chocolate chips

1 cup semi-sweet chocolate chips

1 cup dried cranberries

Preheat oven to 350 F (180 C). Grease two baking sheets or line them with parchment paper. Sift together flour, cocoa powder, ground cinnamon, baking powder and baking soda, and set aside. In a large bowl beat butter,

shortening, granulated sugar and brown sugar until light and fluffy. Add eggs, one at a time, mixing until fully combined before additions. In a small cup, mix together the vanilla and the coffee until the coffee is dissolved, then add to the butter mixture; beat to combine. Gradually add dry ingredients, mixing until combined. Stir in white chocolate chips, semi-sweet chocolate chips, and dried cranberries. Drop 1 tablespoon (15 ml) of dough at a time onto baking sheets, spacing cookies about 2 inches (5 cm) apart. Bake for 8 to 10 minutes or until firm. Let cool for 1 minute then transfer to a wire rack to cool completely. Store in airtight containers at room temperature for up to 1 month. Makes about 48 cookies. These cookies are excellent for shipping.

-44- Cherry Biscotti

Yields about 2-1/2 dozen

3/4 cup granulated sugar

2 eggs

1/4 cup vegetable oil

1 tablespoon orange juice

2 teaspoons grated orange peel

1-1/2 teaspoons vanilla extract

2 cups all-purpose flour

1/2 cup finely chopped walnuts

1 teaspoon baking powder

1/4 teaspoon salt

1 cup chopped dried tart cherries

1 egg white

1 tablespoon water

Granulated sugar

Combine 3/4 cup sugar and eggs in a large mixing bowl. Beat with an electric mixer at medium speed, scraping bowl often, 2 to 3 minutes, or until thick and pale yellow in color. Add oil, orange juice, orange peel and vanilla; beat 1 to 2 minutes, or until well mixed. Combine flour, walnuts, baking powder and salt; gradually add to egg mixture. Mix on low speed 1 to 2 minutes, or until well mixed. Stir in cherries by hand. Turn dough onto lightly floured surface (dough will be soft and sticky). Lightly sprinkle with additional flour; knead flour into dough. With floured hands, shape into 2 (8x2-inch) logs. Place 3 to 4 inches apart on a greased baking sheet; flatten tops slightly. Combine egg white and water; brush on logs. Sprinkle with granulated sugar. Bake in a preheated 350-degree oven 25 to 30 minutes, or until light brown and firm to the touch. Let cool on baking sheet 15 minutes. Reduce oven temperature to 300 degrees. Cut logs diagonally into 1/2-inch slices with a serrated knife; arrange slices, cut-side down, on baking sheet. Bake 8 to 10 minutes; turn slices. Bake 8 to 10 minutes, or until golden brown. Remove to wire rack; let cool completely.

-45- Fruit-shaped Marzipan Cookies

Yield: 4 dozen cookies

1 cup butter or margarine, softened

1/2 cup sugar

2 1/2 cups Gold Medal® all-purpose flour

1/2 to 1 teaspoon almond extract

Food colors

Mix butter and sugar in large bowl. Stir in flour and almond extract until mixture looks like coarse crumbs. Divide into 3 equal parts. Tint and shape dough as directed below. Place on ungreased cookie sheet. Cover and refrigerate at least 30 minutes. Heat oven to 300 F. Bake about 30 minutes or until set but not brown. Remove from cookie sheet to wire rack.

Apples: Mix red or green food color into part of dough. Shape into small balls. Insert small piece of cinnamon stick in top for stem end and whole clove in bottom for blossom end. Dilute red or green food color with water and brush over apples.

Apricots:

Mix red and yellow food colors into part of dough. Shape into small balls. Make crease down 1 side with a toothpick. Insert whole clove for stem end. Dilute red food color with water and brush over apricots.

Bananas:

Mix yellow food color into part of dough. Shape into 3-inch rolls, tapering ends. Slightly flatten sides to make



planes of banana; curve slightly. Paint on markings with mixture of red, yellow and blue food colors diluted with water.

Oranges:

Mix red and yellow food colors into part of dough. Shape into small balls. Insert whole clove for blossom end. Prick with blunt end of toothpick for texture.

Pears:

Mix yellow food color into part of dough. Shape into small balls, then into cone shapes, rounding narrow end. Insert small piece of cinnamon stick in narrow end for stem. Dilute red food color with water and brush on "cheeks" of pears.

Strawberries:

Mix red food color into part of dough. Shape into small balls, then into heart shapes, about 3/4 inch high. Prick with blunt end of toothpick for texture. Roll in red sugar. Insert small piece of green-colored toothpick or green dough into top for stem.

Did You Know?

Traditional marzipan is a mixture of almond paste, sugar and egg whites. We've made things simpler by flavoring a stiff cookie dough with almond extract.

Special Touch: Use marzipan fruit to decorate cakes and other baked goods. Place apricots and strawberries on top of chocolate-frosted cupcakes. Or place oranges around the edge of a frosted orange or lemon chiffon cake. Make child's play out of this fancy cookie! Let the kids mold the cookies just as though they were playing with clay. Later they can have a fancy fruit tea party!

-46- Cobweb Cookies – Halloween

Yield: 2 dozen 4- to 5-inch cookies

3/4 cup Gold Medal all-purpose flour or unbleached flour

1/2 cup granulated sugar

1/4 cup vegetable oil

1/4 cup milk

1/2 teaspoon vanilla

2 eggs

Powdered sugar

Beat all ingredients except powdered sugar in medium bowl with electric mixer on medium speed until smooth. Pour batter into plastic squeeze bottle with narrow opening. Heat 8-inch skillet over medium heat until hot; grease lightly. Working quickly, squeeze batter to form 4 straight, thin lines that intersect at a common center point to form a star shape. To form cobweb, squeeze thin streams of batter to connect lines. Cook 30 to 60 seconds or until bottom is golden brown; carefully turn. Cook until golden brown; remove from skillet. Cool on wire rack. Heat oven to 325 F. Bake cookies on ungreased cookie sheet 5 to 7 minutes or until almost crisp (cookies will become crisp as they cool). Remove from cookie sheet; cool. Sprinkle with powdered sugar. Store cookies in container with loose-fitting cover. Tips: If you don't have a squeeze bottle at home to use, you can pick up a plastic picnic-style bottle for ketchup at your grocery or discount store.



-47- Texas Cow Patties

Yield: 2 dozen

2 cups margarine, softened

2 cups sugar

2 cups firmly packed brown sugar

4 eggs

2 teaspoons vanilla

2 cups quick-cooking oats

2 cups cornflakes

4 cups all-purpose flour

2 teaspoons baking powder

2 teaspoons baking soda

1 (6-ounce) package semisweet chocolate morsels

2 cups chopped broken pecans

Cream margarine, sugar, and brown sugar together until light and fluffy. Add eggs, 1 at a time, beating well after

each addition. Stir in vanilla. Add oats and cornflakes to creamed mixture, mixing thoroughly. Sift flour, baking powder, and baking soda together. Gradually add to creamed mixture, beating slowly to mix. Stir in chocolate morsels and pecans. Drop by rounded tablespoons onto greased cookie sheets. Bake on top rack of oven at 325 F for 17 minutes. Cool on wire rack.

-48- M&M's Bird's Nest Cookies

Yield: 3 dozen cookies

1 1/3 cups flaked coconut

2 sticks butter or margarine, softened

1/2 cup granulated sugar

1 large egg

1/2 teaspoon vanilla extract

2 cups all-purpose flour

3/4 teaspoon salt

1 3/4 cups "M&M's"® Plain, Peanut, Almond or Crispy Chocolate Candies for Easter

Preheat oven to 300 F. Spread coconut on non-greased cookie sheet. Toast in oven, stirring occasionally, until it turns light golden, about 25 minutes. Remove coconut from cookie sheet and set aside. Increase oven temperature to 350°F. In large bowl, add butter and sugar and whip until light and fluffy; beat in egg and vanilla. In medium bowl, combine flour and salt. Blend into creamed mixture. Form dough into 1 1/4-inch balls. Roll heavily into toasted coconut. Place coconut cookies 2 inches apart on lightly greased cookie sheets. Make indentation with thumb in center of each cookie. Bake 12 to 14 minutes or until golden brown. Remove cookies and cool completely. Fill indentations with "M&M's"® Chocolate Candies for Easter.

-49- Pizzelle Waffle Cookies

Yield: 50

To make these cookies you need a Pizzelle Iron:

6 eggs

1 cup pure extra virgin olive oil

1 cup sugar

3 1/2 cups flour

1 Tbs. baking powder

1 Tbs. vanilla extract

1 tsp. anise extract

3-4 Tbs. anise seed

Beat eggs until light and fluffy, add sugar and olive oil. Mix in flour and baking powder. Add vanilla and anise to taste. Let the batter stand for an hour. Drop mixture with teaspoon on hot iron. Bake one minute until golden brown. Allow to cool flat or roll into cannoli. Makes approximately 50 cookies.

-50- Nut Blossoms

Yield: 18 rolls

2 cups all-purpose flour

1 / 4 cup sugar

1 envelope (1/4 ounce or 2 1/4 tsp) Fleischmann's Rapid Rise Yeast

1 / 2 teaspoon salt

1 / 2 cup milk

1 large egg

1 cup butter

Powdered Sugar for dusting

Pecan Filling:

1 cup firmly packed dark brown sugar

1 cup finely chopped pecans or other nuts

1 teaspoon vanilla extract

1 egg white

In large bowl, combine 1/2 cup flour, sugar, undissolved yeast, and salt. Heat milk until very warm (120 to 130 F). Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer. Add egg and another

1/2 cup of flour, beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover tightly with plastic wrap and refrigerate 30 minutes. Meanwhile, divide butter into 2 (1/2 cup) portions. Place each portion between 2 sheets of waxed paper. With rolling pin, flatten each to 4 x 8-inch rectangle. Refrigerate. Roll dough on a lightly floured surface to 12 x 8-inch rectangle. Place one portion of butter at the center, leaving 4" of rolled-out dough on the left and 4" on the right side of the butter. Fold first third (4") of dough over butter. Place other portion of butter on top and fold last third of dough over butter. Place in a plastic bag and refrigerate for 30 minutes. Again roll dough to a 12 x 8" rectangle and fold into thirds, just as before, but without adding more butter. Refrigerate. Repeat this rolling -folding process one more time. Roll dough on lightly floured surface to 18 x 9-inch rectangle. Cut into 18 (3 x 3-inch) squares. Spoon out 2 teaspoons of Pecan Filling over center of each square. Place each square in lightly greased muffin pans. Cover; let rise in warm, draft-free place until doubled in size, about 45 minutes. Preheat oven to 350 F. Bake for 20 to 25 minutes or until done. Let cool 10 minutes in pans. Remove from pans and cool. Sprinkle with powdered sugar. Pecan Filling: In medium bowl, combine 1 cup firmly packed dark brown sugar; 1 cup finely chopped pecans; 1 teaspoon vanilla extract; and 1 egg white. Stir well.

-51- Snowballs

Yield: 30 Cookies

1 cup Butter

1/2 cup Powdered sugar

Pinch Salt

1 cup toasted pecans, chopped fine

1 tsp Vanilla extract

2 1/4 cups Flour

1/2 cup Powdered sugar, sifted.

Put butter and powdered sugar in a mixer with a paddle attachment, and cream them together until smooth. Add the pinch of salt and vanilla extract and mix. Slowly add the flour until the dough comes together. Now fold in the toasted pecans mixing well. Let dough chill for 1/2 hour in fridge. Roll the dough into small balls and place on a parchment lined or sprayed baking sheet. Bake at 350 F until cookies are golden brown about 12 minutes. When done remove from oven and let cool. After the cookies are cool roll them in sifted powdered sugar to completely cover each cookie. Enjoy.

-52- Halloween Pumpkin Spice Cookies

Yield about 6 1/2 dozen cookies

Decorating cookies can be an enjoyable activity for a Halloween party. Using colorful royal icing, you can decorate round spice cookies to look like jack-o'-lanterns. Using a pastry bag fitted with a #2 tip, pipe around the edge of the cookie and outline a jack-o'-lantern's face with icing. Then fill in the areas using another pastry bag filled with royal icing of a slightly thinner consistency. To make royal icing thicker, add more confectioners' sugar; for thinner icing, add another egg white.

4 3/4 cups all-purpose flour

2 tablespoons baking soda

3/4 teaspoon salt

1/2 teaspoon baking powder

2 teaspoons ground cinnamon

1 1/2 teaspoons ground ginger

3/4 pound (3 sticks) unsalted butter, room temperature

1 3/4 cups sugar

2 large eggs

1 teaspoon pure vanilla extract

1/2 cup molasses

Royal Icing

Paste or gel food coloring

Combine flour, baking soda, salt, baking powder, cinnamon, and ginger in a large bowl; sift, and set aside.

In the bowl of an electric mixer fitted with the paddle attachment, combine butter and sugar. Beat, starting on low speed and increasing to high, until mixture is fluffy, about 2 minutes; scrape the sides of the bowl down once with a rubber spatula. Add eggs, one at a time, and vanilla; beat on medium speed until just combined, scraping down

the sides of the bowl after each addition. Turn off mixer. Add molasses, and mix on medium speed until just combined. Scrape sides of the bowl, and add dry ingredients. Mix, starting on low speed and increasing to medium high, until ingredients are just combined, about 30 seconds. Transfer dough to a clean work surface. Roll the dough into four 1 1/2-inch-diameter logs. Wrap in parchment or plastic wrap, and refrigerate until firm, 1 to 2 hours. Heat oven to 350 F. Unwrap, and slice each log into 3/8-inch-thick rounds. Place rounds on parchment-lined baking sheets. Bake until cookies crack slightly on the surface, 12 to 15 minutes. Remove from oven, and let cool on the baking sheet for 2 minutes before transferring to a cooling rack.

-53- Cheddar Dried Plum Turnovers

Yield: 12 Servings

Filling:

2 cups (about 12 ounces) pitted dried plums

1/2 cup warm water

1 teaspoon ground nutmeg

2 teaspoons grated lemon peel

Pastry:

1 3/4 cup flour

3/4 teaspoon Salt

3/4 cup Vegetable Shortening or butter

1 cup shredded sharp Cheddar cheese

1/4 cup cold water

1 egg, beaten

Heat oven to 400 F. For Filling: In food processor or blender, process dried plums, warm water and nutmeg until almost smooth, pulsing on and off and scraping sides of container as needed. Stir in lemon peel; set aside. For Pastry: Combine unbleached flour and salt in a large bowl and blend well. With a pastry blender, cut in shortening until evenly distributed. Mixture will resemble cornmeal in texture. Combine flour mix and cheese. Add cold water (adjusting water quantity as needed), tossing until evenly moistened. Form dough into 12 equal balls. For each turnover, roll a ball of dough into a 5-inch circle. Place 2 tablespoons of Filling onto center of each circle. Lightly brush egg onto edge of circle. Fold in half and pinch edge to seal completely. Transfer to ungreased baking sheets; lightly brush top with additional egg and prick several times with fork. Bake 18 to 22 minutes or until light brown and crisp. Serve warm or at room temperature. After cooling, turnovers may be wrapped and frozen. Thaw before unwrapping. If desired, reheat in 350 oven for about 10 minutes.

-54- Dried Apricot Pistachio Biscotti

Yield: 2 dozen biscotti

1 1/4 cups all-purpose flour

1/2 cup whole wheat flour

1 cup granulated sugar

1/2 teaspoon baking powder

1/4 teaspoon salt

5 tablespoons unsalted butter, cold, cut into pieces

3/4 teaspoon vanilla

2 eggs, lightly beaten

2/3 cup California dried apricot halves, chopped

1 cup natural California pistachios

1 teaspoon granulated sugar

Preheat oven to 350 degrees F.

Lightly butter large baking sheet. In food processor, combine first five ingredients. Pulse to blend. Add butter and vanilla; pulse until mixture resembles coarse meal. Add eggs and pulse 3 times to blend. Add apricots and pistachios; pulse until mixture is evenly moistened. Transfer mixture to large bowl; use hands to form into dough. Divide dough in half. On lightly greased baking sheet, shape dough into two 12-inch logs. With hands, flatten each log to a width of 2 inches. Sprinkle each with remaining sugar. Bake 25 minutes or until golden brown. Remove logs to cooling rack for 10 minutes. With serrated knife, carefully cut logs on the diagonal into 1 inch slices. Place on baking sheet cut side up; return to oven and bake 7 minutes, or until very lightly browned. Transfer to rack; cool completely.

-55- Madeleines

Yield: about 3 dozen cookies

1 1/2 sticks (3/4 cup) unsalted butter, melted and cooled, plus additional for brushing molds

1 1/4 cups sifted cake flour (not self-rising; sift before measuring)

1/2 teaspoon baking powder

1/4 teaspoon salt

3 large eggs

1 teaspoon vanilla

2/3 cup granulated sugar

2 teaspoons finely grated fresh lemon zest

Confectioners sugar for dusting

Special equipment:

3 Madeleine pans, each with 12 molds. Set oven racks in upper and lower thirds of oven and preheat oven to 350 F. Brush molds with some melted butter. Sift together flour, baking powder, and salt. Beat eggs in a large bowl with an electric mixer at high speed until light and foamy, about 30 seconds with a standing mixer or 1 minute with a handheld, then beat in vanilla. Gradually add granulated sugar, beating constantly at high speed, and continue to beat until mixture is tripled in volume, about 3 minutes with standing mixer or 5 minutes with handheld. Sift flour mixture in 3 or 4 batches over egg, folding in each batch until just combined. Then fold in zest and 3/4 cup melted butter. Spoon a rounded tablespoon of batter into each mold (they will be about two-thirds full) and bake in upper and lower thirds of oven (2 pans will fit on 1 rack), switching position of pans halfway through baking, until golden around edges and a tester inserted in centers comes out clean, 10 to 12 minutes total. Invert Madeleines onto a rack and dust scalloped sides with confectioners sugar.

-56- Nana's Unbaked Cookies

2 cups sugar

1/4 pound margarine

1/2 cup milk

3 Tbs. cocoa

1 tsp. vanilla

1/2 cup peanut butter (creamy or chunky)

3 cups quick cooking oats

Combine sugar, margarine, milk and cocoa in a 4 quart sauce pan. Cook at a full rolling boil for approximately 1 minute. Remove from heat, add vanilla and peanut butter. Stir well. Add oatmeal to mixture, combine thoroughly. Drop by spoonfuls onto waxed paper.

-57- Ginger Snap Cookies

1 cup white sugar

3/4 cup butter, shortening or margarine, softened

1/4 cup molasses

1 egg

2 cups flour

2 tsp baking soda

1/2 tsp salt

1/2 tsp cinnamon

1/2 tsp ginger

1/4 tsp cloves

In large bowl combine first 4 sugar, margarine, molasses and egg. Blend well. Stir in remaining ingredients and blend well. Chill dough for easier handling. Lightly grease (not oil) cookie sheets. Heat oven to 375 degrees F. Shape dough into 1 inch balls, roll balls in sugar. Place 2 inches apart on prepared cookie sheet. Bake at 375 for 8 - 10 minutes or until edges are set. Cool 1 - 2 minutes before removing from cookie sheet.

-58- Cranberry Cookie Kisses

Yield: 80 cookies, 20 servings.

3 large egg whites, at room temperature

1/4 tsp cream of tartar

3/4 cup sugar

1/4 cup canned cranberry sauce, whole berry

1/3 cup dried cranberries, about 80 cranberries

Preheat oven to 200°F. Coat 2 large sheet pans with cooking spray or cover with parchment paper. Using an electric mixer, beat egg whites and cream of tartar until stiff peaks form; gradually beat in sugar until mixture is very stiff and shiny. Stir in cranberry sauce (you can add a few drops of red food coloring at this point, if desired); beat for 1 minute. Drop batter by teaspoonfuls onto prepared sheet pans; press 1 dried cranberry into the top of each cookie.

-59- Barazek (Sesame Cookies)

These crumbly cookies combine traditional Turkish flavors of sesame, honey, and pistachios. Serve with Turkish coffee or hot tea.

Yield: 2 Dozen

2 cups Sesame seeds

1/3 cup Honey

2 Eggs

3/4 cup Sugar

1 teaspoon Premium Ammonia Powder

1 3/4 cups Flour, sifted

2 cups Semolina Wheat Flour

1 dash Sea Salt

3 tablespoons Warm milk

1/2 cup White Pistachios

1 tablespoon Pure Ghee

Preheat oven to 375°F. Mix sesame seeds with honey. In an electric mixer, cream eggs, ghee, and sugar together, until light and fluffy. Sift the ammonia powder with the flour, semolina, and salt. Add to the egg mixture and blend thoroughly. Add milk gradually to form a dough. Cut dough into small walnut-sized balls. Dip each ball into the pistachios, then flatten to form a 2-inch round cookie. Place pistachio-covered side face down on a greased cookie sheet. Cover each with 1 Tablespoon of the sesame seed and honey mixture. Bake for 15 minutes, or until golden.

-60- Almond Thumbprints

1 cup (2 sticks) butter, softened

1 cup sugar

2 egg yolks

2 teaspoons grated lemon peel (optional)

1 teaspoon vanilla extract

1/2 teaspoon almond extract

1/4 teaspoon salt

2 1/2 cups all-purpose flour

1 1/4 cups toasted slivered almonds, chopped, divided

No-stick cooking spray

About 1/2 cup apricot or raspberry preserves

Powdered sugar (optional)

In mixer bowl, beat together butter and sugar until creamy. Add egg yolks, lemon peel (if desired), vanilla, almond extract and salt; beat well. Mix in flour and 1/4 cup of the almonds until blended. Gather into a ball; cover and refrigerate 1 hour. Heat oven to 375 degrees. Lightly coat baking sheet with no-stick cooking spray or line with parchment paper. Shape dough to form 1-inch balls; roll into remaining 1 cup almonds to coat lightly. Place 2 inches apart on baking sheet. Using your thumb or a wooden spoon handle, make a depression in each cookie. Fill each with scant 1/2 teaspoon preserves. Bake 20 to 25 minutes or until golden brown. Cool on baking sheet 5 minutes; sprinkle with powdered sugar, if desired. Transfer to wire racks; cool completely. Store in airtight container. Makes about 3 dozen cookies

-61- Mailanderli

1 lbs butter

1 cup sugar
6 egg yolks
1 T vanilla
5 cups flour

I also add the grind of 2 lemons to the recipes, but that is my preference.

1 additional egg for eggwash. Make dough using creaming method and chill. Roll out 1/4" thick and cut in shapes desired. Egg wash and bake at 325 for 24 minutes (may vary)

-62- Apple-Ginger Scones

Yield: 8 Servings

2 c Bisquick
1/2 c Apple; chopped, peeled
3 tb Brown sugar
1/4 ts Ginger
1/3 c Milk
1 Egg; or 2 egg whites or 1/4 c egg substitute
Milk
Sugar

Heat oven to 425F. Grease cookie sheet. Mix Bisquick, apple, brown sugar, ginger, milk and egg until dough forms. Knead 10 times. Pat dough into 8 inch wide circle on cookie sheet. Brush with milk. Sprinkle with sugar. Cut into 8 wedges. Bake about 14 minutes or until golden brown. Serve warm

-63- Truffle Heart Cookie for Valentine's Day or Mothers Day

Cookie Dough: Mix and whip together:

Butter 1LB
Sugar 1LB
Honey 1.33 LB
Add to butter mix:

Eggs 3 pc's
Mix together and add to butter mix:

Unbleached flour 2.25 LB
Salt 1/2 tsp

Baking Soda 1 Tablespoon

Dough yields 3.33 LBS

Do NOT overmix once flour has been added, just mix slightly, cool in fridge, then roll out about 1" thick and use a heart cookie cutter to create cookies. bake at 350. Chill before filling with truffle cream.

truffle cream filling (canache)

2 parts swiss chocolate
1 part whip cream

Heat whipcream and pour on to finely chopped chocolate, stir immediately, let chill until firm and then fill cookies making a sandwich.

-64- Triple Chocolate Biscotti

Yield: 4 dozen

1 3/4 cup Hazelnuts
2 2/3 cup Unbleached All-Purpose flour
1 cup Dutch-processed cocoa powder
1 1/2 tsp. Baking soda
1/4 tsp. Salt
2 cup Sugar
1 1/2 tbs. Finely ground dark-roast Coffee beans or instant Espresso powder
2/3 cup Chocolate chips
5 lg. Eggs
1 1/2 tsp. Vanilla extract
12 oz. White chocolate

Heat the oven to 325F. Toast the hazelnuts on a baking sheet for 10 to 15 minutes, until they emit a nutty aroma but hasn't turned dark brown inside. If they still have skins, cover the nuts with a dishtowel or paper towels for a few minutes after you take them out of the oven, and then rub the nuts with the towel to remove the skins. Set aside to cool. Put the flour, cocoa powder, baking soda, salt, sugar, and ground coffee beans into the bowl of an electric mixer fitted with a paddle. Combine these ingredients on medium-low speed and then toss in the nuts and chocolate chips.

In a separate bowl, lightly whisk together the eggs and vanilla extract. With the mixer running on low speed, slowly add the egg mixture to the mixing bowl and mix until the dough comes together. Remove the bowl from the mixer and mix in any remaining dry ingredients from the bottom by hand.

Form four logs and bake at 325F. for 30 to 35 minutes until the sides are firm, the tops are cracked, and the dough inside the cracks no longer looks wet. Remove the baking sheet from the oven and reduce the temperature to 300F. Let the logs cool on the baking sheet for at least 10 minutes before slicing. Cut the logs on a slight diagonal into 3/4-inch-thick slices.

Place the biscotti flat on the baking sheet and dry them in the oven for about 25 minutes, until the biscotti offer resistance when pressed. Transfer the biscotti to a rack to cool. While the biscotti are cooling, chop the white chocolate and melt it in a microwave on low power or in a double boiler over simmering water. With a knife, spread white chocolate on one cut side to each cooled biscotti. Put the chocolate on one cut side of each cooled biscotti. Put the biscotti, white-chocolate side down, on a parchment-lined baking sheet. Allow the chocolate to harden. Peel the biscotti from the parchment and store in an airtight container.

-65- Nanna's Sugar Cookies

3 1/2 c Sifted flour
2 1/2 ts Baking powder
1/2 ts Salt
1 1/2 Cubes sweet butter (6 oz)
2 ts Vanilla
1 1/2 c Granulated sugar
2 Eggs
1 tb Milk
2 tb Sour cream
1 Lemon; grated rind only

Sift together flour, baking powder and salt. Cream butter, sugar, sour cream, lemon peel and beat well. Add eggs, one at a time, and then milk. Gradually, add the sifted dry ingredients, scraping the bowl as necessary with a rubber spatula and beating only until thoroughly mixed. Divide dough into 2 halves. Wrap each halve with foil or plastic wrap and chill in refrigerator for 3 hours or longer. Do not place dough in freezer. Preheat oven to 400~. Place one batch of dough on lightly floured pastry cloth. Turn dough to flour all sides and roll out to desired thickness. For very large cookies, 1/4-inch. Cut the cookies as you wish. Transfer cookies to ungreased cookie sheets. If cookies are large and thick, place at least 2 inches apart. Sprinkle the tops of the cookies generously with granulated sugar. Bake until the cookies are lightly browned. Large, thick cookies will need to bake for 10-12 minutes. Transfer cookies to racks for cooling.

-66- Double Chocolate Hazelnut Biscotti

About 48 biscotti

SPECIAL EQUIPMENT: A chocolate thermometer, heating pad with a control dial (such as the type used for backaches).

1 2/3 cups all-purpose flour, spooned into measuring cup and leveled with the back of a knife
3/4 Cup plus 2 tablespoons granulated sugar
1/3 Cup plus 1 tablespoon unsweetened alkalized cocoa powder, such as Hershey's European Style or Droste
1 1/4 teaspoons double acting baking powder
1/4 teaspoon salt
7 tablespoons chilled unsalted butter, cut into 1/2-inch cubes
2 large eggs plus 1 large egg yolk
1 tablespoon vanilla extract
1 3/4 Cups lightly roasted hazelnuts (see Note)
1 cup sweetened flaked coconut

Chocolate coating:

15 ounces Swiss dark chocolate, cut into 1/4-inch chunks. Note: To lightly roast hazelnuts, position a rack in the center of the oven and preheat to 350 degrees F. Spread the hazelnuts in a single layer on a baking sheet and roast for 8 to 12 minutes, shaking the pan two or three times, until the nuts are fragrant. Wrap the nuts in a clean towel and cool completely. Transfer the nuts to a large sieve and rub them back and forth to remove the loose skins. Using a large sharp knife, cut the nuts into halves.

Make the biscotti: Position a rack in the center of the oven and preheat to 350 degrees F.

Lightly butter and flour an "insulated" cookie sheet. In a food processor fitted with the metal chopping blade, combine the flour, sugar, cocoa, baking powder, and salt. Process in on/off pulses until blended. Add the butter and process in on/off pulses until the mixture forms coarse crumbs. Scrape the mixture into a large bowl. Using a rubber spatula, stir in the hazelnuts and coconut. Break the whole eggs into a measuring cup with a pouring spout. Add the egg yolk and beat with a fork, until blended. Remove 2 teaspoons of the egg mixture and set aside in a small cup to use later as egg wash. Add the vanilla to the egg mixture in the measuring cup and stir until blended. Make a well in the center of the flour/nut mixture and using a rubber spatula, stir until the mixture starts to clump together. Using your hands, form the mixture into a ball. Scrape the dough out onto a lightly floured work surface and with your hands pat the ball into an 8-inch disk. Cut the disk into 4 equal wedges. With lightly floured hands, gently roll each quarter into a 12-inch log. Carefully place the logs on the prepared cookie sheet at least 2 inches apart. Flatten slightly with the heel of your hand to the width of 1 1/4 inches. Lightly brush the logs with the reserved egg wash. Bake for 25 to 35 minutes, until the logs start to brown and bounce back when gently pressed with a finger. Set the cookie sheet on a wire rack and cool the logs for 20 minutes. Position one rack in the top third and another rack in the bottom third; reduce the oven temperature to 325 degrees F. With a long metal cake spatula, carefully transfer the logs to a cutting surface. Using a sharp, finely serrated knife, cut the logs on the diagonal into 1/2-inch thick slices. Place the biscotti standing up, 1/2 inch apart on two ungreased "insulated" cookie sheets. Bake an additional 15 to 25 minutes, until the biscotti are dry and the sides begin to color. Transfer to a wire rack to cool completely. Coat the biscotti in chocolate: Wrap a heating pad (normally used for backaches) in plastic to protect it from chocolate stains. Set the control dial to the lowest setting. Press the heating pad in a 1 1/2-quart bowl. (The edges of the pad will hang over the top edge of the bowl.) Place half the chopped chocolate in a 1-quart microwave-safe glass bowl. Microwave on MEDIUM (50 percent) power for 2 to 5 minutes, stirring every 60 seconds, until smooth. Add the remaining chopped chocolate and stir gently for 1 minute, until half is melted. Scrape the chocolate into another 1 quart microwave-safe glass bowl. This will help lower the temperature of the chocolate. Continue to stir the chocolate. If many of the chunks are still unmelted after 1 minute, microwave on MEDIUM-LOW (30 percent) power for 10 second intervals, stirring until only a few chunks remain. Be careful not to overheat the chocolate. Continue to stir for about 1 minute, until the chocolate is completely melted. Check the temperature with an instant-read chocolate thermometer. It should register 86 degrees F to 91 degrees F. If the chocolate is cooler than required, microwave on Low (10 percent) power for 5 second intervals until the chocolate reaches the correct temperature. Be careful not to overheat the chocolate. If the chocolate has become hotter than required, it will not harden unless refrigerated. Once hardened, it will not have a glossy appearance or smooth texture and it will soften again once it comes to room temperature. Set the bowl of tempered chocolate in the heating pad-lined bowl.

Control the temperature of the chocolate by turning the heating pad on and off. Stir the chocolate frequently during the coating process, and be sure to check the temperature.

Coat the biscotti: Line a baking sheet with waxed paper. Dip one end of each biscotti into the tempered chocolate. Place the biscotti onto the paper-lined baking sheet. Let the biscotti stand at room temperature for 1 hour to set the chocolate. Store between layers of waxed paper in an airtight tin in a cool, dry place for up to two weeks.

-67- CAPPUCCINO BISCOTTI

36 servings

2 c Flour; unbleached, all purp

1 c Sugar

1/2 ts Baking soda

1/2 ts Baking powder

1/2 ts -Salt

1/2 ts Cinnamon

1/2 ts Cloves, ground

1/4 c Espresso; strong brewed, cold

1 tb Espresso; strong brewed, cold
1 tb Milk; &
1 ts Milk
1 Egg yolk, large
1 ts Vanilla
3/4 c Hazelnuts; toasted, skinned*-chopped coarse
1/2 c Chocolate chips, semisweet

*To toast & skin hazelnuts, put in one layer in preheated 350F oven for 10 to 15 minutes or until they are colored lightly and skins blistered. Wrap the nuts in a kitchen towel and let them steam for 1 minute. Rub the nuts in the towel to remove as much skin as possible and let them cool. In the bowl of an electric mixer fitted with the paddle attachment, blend the flour, the sugar, the baking soda, the baking powder, the salt, the cinnamon and the cloves until the mixture is combined well. In a small bowl whisk together the espresso, the milk, the yolk and the vanilla, adding the mixture to the flour mixture, beating until a dough is formed, and stir in the hazelnuts and chocolate chips. Turn out the dough onto a floured surface, knead it several times and halve it. Working on a large buttered and floured baking sheet, with floured hands, form each piece of dough into a flattish log 12 inches long by 2 inches wide and arrange the logs at least 3 inches apart on the sheet. Bake the logs in the middle of a preheated 350F oven for 35 minutes and let them cool on the baking sheet on a rack for about 10 minutes. Reduce the oven temperature to 300F. On a cutting board, cut the logs crosswise on the diagonal into 3/4 inch slices, arrange the biscotti, cut sides down, on the baking sheet, and bake them for 5 to 6 minutes on each side, or until they are pale golden. Transfer the biscotti to racks to cool and store them in airtight containers.

-68- NEW OATMEAL RAISIN COOKIES

(Makes 30 cookies)

3/4 cup sugar
2 tablespoons margarine or butter
1 fresh large egg
2 tablespoons lowfat milk
1/4 cup canned applesauce
3/4 cup all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/4 teaspoon salt
1-1/4 cup quick oats
1/2 cup raisins

Preheat oven to 350 degrees F. Using an electric mixer on medium speed. Cream sugar and margarine or butter until smooth and creamy. Add egg. Mix on medium speed for 1 minute. slowly add milk and applesauce. Mix for 1 more minute. Scrape the sides of the bowl. In a small bowl, combine together flour, baking soda, cinnamon, nutmeg, and salt. Add dry ingredients gradually to the creamed mixture and mix on low speed for 2 minutes, until blended. Add oats and raisins and blend for 30 seconds on low speed. Scrape the sides of the bowl. portion dough by rounded teaspoons (about 2 inches apart) onto lightly greased cookie sheets. Bake for 10 - 13 minutes until lightly browned. Cool on a wire rack.

-69- Gingerbread Teddy Bear Cookies

1 c Butter or margarine
2/3 c Packed brown sugar
2/3 c Dark or light corn syrup
4 c All-purpose flour
1 1/2 ts Ground cinnamon
1 ts Ground ginger
3/4 ts Baking soda
1/2 ts Ground cloves
1 ea Beaten egg
1 1/2 ts Vanilla
Miniature chocolate pieces

Royal icing for decorating

In a saucepan combine butter, brown sugar, and corn syrup. Cook and stir over medium heat until butter is melted and sugar is dissolved. Pour into a large mixing bowl and cool 5 minutes. Meanwhile, combine flour, cinnamon, ginger, soda, and cloves. Add egg and vanilla to butter mixture and mix well. Add the flour mixture and beat until well mixed. Divide the dough in half. Cover and chill at least 2 hours or overnight.

To make each bear shape dough into one 1 inch ball, one 3/4 inch ball, six 1/2 inch balls, and five 1/4 inch balls. On an ungreased cookie sheet flatten the 1 inch ball to 1/2 inch thickness for body. Attach the 3/4 inch ball for head and flatten to 1/2 inch. Attach the 1/2 inch balls for arms, legs, and ears. Arrange remaining 1/4 inch balls atop ends of arms and legs for paws. Use chocolate pieces for eyes and navel. Bake in a 350 degree oven for 8 to 10 minutes or until done. Carefully remove and cool. If desired, pipe on bow ties with royal icing. Makes 16

-70- Peanut Butter Cookies

Serving Size : 48

1 cup margarine
1 cup sugar
1 cup dark brown sugar
2 eggs -- beaten
1 teaspoon vanilla extract
1 cup peanut butter
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
granulated sugar

Preheat oven to 350-degrees F.

In a large mixing bowl, cream together margarine and sugars. Add beaten eggs and vanilla extract. Mix thoroughly. Beat in peanut butter. Mix flour with the baking soda and salt. Stir flour mixture into batter and mix well. Form dough into 1-inch balls and roll in granulated sugar. Place on lightly greased cookie sheet and flatten using a floured fork, making a criss-cross pattern. Bake for about 12 minutes or until cookies have browned around the edges. Cool 2 to 3 minutes on cookie sheet, then transfer to wire rack.

-71- LOUISE'S VIENNESE COOKIES

Yield: 16 Servings

1/2 c Almonds
1 1/2 c Unbleached flour
1/2 ts Baking powder
1/8 c Molasses
1/3 c Maple syrup
1/4 ts Nutmeg
1 c Butter
1 ea Egg
1 ea Lemon rind, grated
1 ea Preserves

Using a coffee grinder or a food processor, grind the almonds until they are fine and powdery. Combine flour and baking powder with ground almonds. Add molasses, maple syrup and nutmeg. Cut in butter. Work all ingredients together until crumbly. In another bowl, beat egg with lemon rind; add to dough and stir until evenly moist. Remove half of the dough, and spread it into a lightly oiled 9-inch square pan. Roll other half of dough into ball. Refrigerate both for one hour. Spread preserves in even layer over dough in pan. Using a floured surface and a floured rolling pin, roll out the ball of dough. Cut into 1/2-inch wide strips. Place half of the strips vertically and half of the strips horizontally over preserves in dough-lined pan, leaving 1/2-inch between strips. Bake at 350 degrees for 30 minutes. Makes 16 squares

-72- MORAVIAN GINGER COOKIES

Yield: 36 Cookies

1/3 c Molasses
1/4 c Shortening

2 tb Sugar, brown
1 1/4 c Flour
1/2 ts Salt
1/4 ts Baking soda
1/4 ts Baking powder
1/4 ts Cinnamon, ground
1/4 ts Ginger, ground
1/4 ts Cloves, ground
1 ds Nutmeg
1 ds Allspice

EASY CREAMY ICING

1 c Sugar, confectioners
1/4 ts Salt
1/2 ts Vanilla
1 1/2 tb Cream, light

Mix thoroughly the molasses, shortening, and sugar. Blend in the remaining ingredients except the icing. Cover. Chill for at least four hours. Heat the oven to 375 F. Roll the dough to 1/8-inch thickness, or, if desired, paper-thin on a lightly floured cloth-covered board. Cut into the desired shapes. Place about 1/2 inch apart on an ungreased baking sheet. Bake for eight minutes or until set. Remove from the baking sheet immediately; cool. Frost with Easy Creamy Icing. EASY CREAMY ICING: Mix all of the ingredients together until smooth and of spreading consistency. Tint with food color if desired. Makes about 3 dozen 2-inch cookies (about 5 dozen if rolled paper-thin).

-73- Chocolate Malted Cookies

Yield: about 40 cookies

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter flavored vegetable shortening (like Crisco)
1 1/4 cups brown sugar-firmly packed
1/2 cup malted milk powder (like Ovaltine)
2 tablespoons chocolate syrup
1 tbsp vanilla extract
1 large egg
1 cup (4 oz.) semisweet chocolate chips
1 cup (4 oz.) milk chocolate chips

Preheat oven to 350-degrees.

Mix together the flour, baking soda and salt; set aside. In a mixing bowl, combine the shortening, brown sugar, malted milk powder, chocolate syrup and vanilla. Using an electric mixer, beat 2 minutes, then add the egg and beat for a second or two, until mixed. Gradually add the flour mixture to the creamed mixture, mixing well between additions. Stir in chocolate chips. Shape dough into 1-inch balls. Place balls of dough onto cookie sheet, spacing them 2 inches apart. Bake for 10 minutes, or until golden brown. Don't over-bake them or they'll be hard as a rock.

-74- Swedish Ginger Cookies (Pepparkakor)

Yield: 10 servings

1/2 c Molasses
1/2 c Sugar
1/2 c Butter
1 Egg, well beaten
2 1/2 c. Sifted all-purpose flour
1/4 ts Salt
1/4 ts Baking soda
1/2 ts Ginger

1/2 ts Cinnamon

Heat molasses in small saucepan to boiling point. The boil 1 minute. Add sugar and butter and stir until butter is melted. Cool. Beat in egg. Sift together flour, salt, soda and spices. Add to first mixture and mix thoroughly. Cover bowl tightly and chill overnight. Roll out a portion of the dough at a time on lightly floured pastry cloth. Roll out thin. Cut into desired shapes. Bake in a moderate oven (350) 6 to 8 minutes. Yield: 10 dozen cookies
Note: The dough may be shaped into a roll and wrapped in waxed paper. Chill thoroughly overnight or longer. Slice thin and bake in moderate oven (350). These should be stored in an air-tight container - allow flavor to "ripen".

-75- Raisin Spice Cookies

1/2 cups shortening

4 sticks butter, softened

1 cup dark brown sugar

1 egg

1/3 cup molasses

1 1/2 tsp. finely grated fresh ginger

2 1/4 cups purpose flour

1 tsp. baking soda

1/2 tsp. salt

3/4 tsp. ground cinnamon

1/4 tsp. ground cloves

1 1/2 cups raisins

1/4 tsp mace

granulated sugar (as needed for rolling)

Beat the shortening and butter in large bowl until creamy. Add the brown sugar, egg, molasses and ginger, beating until light and fluffy. Combined cups of the flour, the baking soda, salt, cinnamon and cloves in a small bowl. Gradually stir into the butter mixture. Dust the raisins with the remaining 1/4 cup flour and the mace; stir into the batter and mix well. Cover and refrigerate until the dough is firm enough to handle. Preheat the oven to 375F. Grease cookies sheets. Roll the chilled dough into small balls; roll each ball in granulated sugar. Place about 1 1/2 inches apart on the prepared cookies sheets. Bake for 10 mins. Remove the cookies to wire racks to cool. Store in an airtight container.

-76- PISTACHIO BISCOTTI

32 servings

2 Eggs

1 ts Almond extract

1 ts Vanilla extract

1/2 c Sugar

1 3/4 c Cake flour

1 ts Baking powder

1/4 ts Salt

2/3 c Shelled pistachio nuts

3 oz Semisweet chocolate, melted

Heat oven to 350°F. In a medium bowl, beat eggs with an electric mixer on high speed until fluffy. Gradually beat in almond extract, vanilla and sugar until mixture is thick and lemon-colored, scraping down sides of bowl frequently with a rubber spatula. Mix cake flour with baking powder and salt. With a wire whisk, fold into egg mixture until just thoroughly combined. Fold in pistachios. Grease a 10x14" strip down center of two cookie sheets. Spoon half of pistachio mixture down center of each cookie sheet to make a 3x10" log. Bake 30 minutes. Remove from oven; leave oven on. Let logs cool on sheets 5 minutes, or until cool enough to handle. With a serrated knife, cut each log diagonally into 16 slices. Place slices, flat sides down, on cookie sheet and return to oven. Bake 5 minutes. Turn slices over and bake 5-7 minutes, or until golden on both sides. Remove to racks and let stand until cool enough to handle. Spread melted chocolate over one end of biscotti and let cool completely. Store in a tightly covered container. Makes 32 cookies.

-77- PUMPKIN AND FRESH GINGER COOKIES

2 Dozen

1 1/4 c Packed light brown sugar

1 c Pumpkin puree

1 lg Egg

2 tb Grated fresh ginger root

2 tb Sour cream

1 ts Vanilla

1/2 c Unsalted butter softened

2 1/4 c Flour

1 ts Baking soda

1 ts Baking powder

1/2 ts Salt

1/2 ts Cinnamon

1 c Chopped walnuts

1 c Currants or chopped raisins

Preheat oven to 350 and lightly grease cookie sheets. Combine sugar, pumpkin, egg, ginger, sour cream and vanilla in food processor. Process a smooth puree. Add the butter and process 8 more seconds. Mix the flour baking soda, baking powder, salt, and cinnamon. Stir the dry ingredients into the liquid in 2 stages just until blended. Fold in the walnuts and currants. Spoon tablespoons of dough on the baking sheets and bake for 15 minutes. The cookies will still be soft to touch when they are done. Cool on the sheet for two minutes then transfer to a rack to finish cooling. Note Do not substitute powdered ginger in the recipe as fresh ginger and powdered ginger are very different in flavor.

-78- Chocolate Chip Squares

4 Servings

1/2 c Firmly Packed Brown Sugar

1/2 c Margarine Softened

1 ea Large Egg

1 t Vanilla

1/2 c Unbleached Flour

1/2 c Rolled Oats

1 t Baking Powder

1/4 t Salt

1/3 c Semisweet Chocolate Chips

1/4 c Chopped Nuts

Grease bottom only of square baking dish, 8 x 8 x 2-inches. Mix brown sugar, margarine, egg, and vanilla. Stir in flour, oats, baking powder, and salt. Spread evenly in baking dish. Sprinkle with chocolate chips and nuts. Microwave uncovered on high (100%), 4 minutes; turn dish one-quarter turn. Microwave until no longer doughy, 2 to 3 minutes. Cool; cut into about 2 inch squares. Makes 16 Cookies

-79- CHOCOLATE PEANUT BUTTER DIP

Yield: 6 servings

3 oz Pkg cream cheese, softened

1/3 c Creamy peanut butter

1 ds Ground cinnamon

1/4 c Chocolate syrup

2 tb Milk

Assorted cut-up fruit & Assorted cookies & Pretzels. This one is so easy to make! Your kids will be able to fix and dip into it within 5 minutes of coming home. Use an assortment of dippers...fruit, cookies, pretzels. In large bowl with electric mixer on medium, beat cream cheese, peanut butter, and cinnamon until smooth. Gradually beat in chocolate syrup and milk until well blended. Serve with fruit, cookies, or pretzels.

-80- MOLASSES SNAPS

1/4 c Cooking oil
3/8 c Sugar
1/2 c Smoothly beaten cooked Potatoes
1/4 c Molasses
1 c Sifted flour
1/2 ts Soda
3/4 ts Ginger
3/4 ts Cinnamon
1/4 ts Salt

Cream together oil and sugar. Add potatoes and continue creaming. Mix in molasses. Sift together the flour, soda, spices, and salt. Stir into the first mixture. Drop the batter by tablespoonfuls onto greased baking sheets. Flatten to a thickness of 1/8 inch, using a greased flat bottomed glass. Bake at 350 degrees until the cookies are lightly browned, about 15 minutes. Remove from the baking sheet and cool. Makes about 30 cookies.

-81- TRIPLE TREATS COOKIES

1 cup shortening
1 cup brown sugar
2/3 cup granulated sugar
2 eggs
1 tsp. vanilla
1 tsp. instant coffee
2 Tbs. hot water
2 1/2 cups flour
1 tsp. salt
1 tsp. soda
1 cup chocolate chips
1 cup chopped dates
1 cup chopped nuts

Cream the first 6 ingredients. (Dissolve coffee in the water). Add dry ingredients. Stir in remaining ingredients. Drop by tsp. onto greased sheets. Bake 350 F. 15 min. 5-6 dozen cookies.

-82- BANANA BREAD (the most moist ever)

4 large very ripe bananas, mashed
1 cup sugar
1 tsp. vanilla
2 cups flour
1/2 tsp. baking soda
1/2 cup oleo
2 eggs
1 tsp. lemon juice
1 1/2 tsp. baking powder
1 tsp. salt

Walnuts and raisins as desired. Mix in order given and put into a large loaf pan and bake 55 mins. at 350 F.

-83- PRIDE OF IOWA COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs
1 cup coconut
3 cups uncooked oatmeal
2 cups flour
1 tsp. baking soda
1 tsp. baking powder

1/2 tsp. salt
1 tsp. vanilla
1 cup chopped nuts

Mix in order given. Roll into balls and put on cookie sheet. Press down with a fork. Bake 375 F. 9 minutes

-84- Sugar Cookies

1 Pound Sugar
12 Ounces Shortening
1/2 Ounce Salt
6 Ounces Eggs (3/4 cups, about 4 large or medium eggs)
6 Ounces Milk
2 Tablespoons Vanilla
2 Pounds Pastry Flour
1/4 Ounce Baking Powder

Oven at 375F. Cream together sugar, shortening and salt. Add eggs and cream. Stir in milk and vanilla. Sift together flour and baking powder, add to mixture, and mix until smooth. Roll out 1/4 in. thick and sprinkle granulated sugar over the surface. Cut out and bake on lightly greased pans.

-85- Czechoslovakian Cookies

24 Cookies
1 c Butter
1 c Sugar
2 Egg yolks
1 t Vanilla
1/8 t Cardamom
1/4 t Allspice

2 c Flour
1 c Pecans, chopped
1/2 c Strawberry jam

Cream butter until soft. Add sugar gradually, beating until light and fluffy. Add egg yolks and vanilla; beat hard. Sift cardamom and allspice with flour; gradually add to butter mixture, mixing thoroughly. Stir in chopped nuts. Spoon half of the dough into a greased 8 inch square cake pan; spread evenly. Top with strawberry jam. Cover with remaining dough. Bake in 325 degree oven 1 hour or until lightly browned. Cool. Cut into about 1 1/2 inch squares.

-86- Crunchy Seed Cookies

Makes 48 cookies

1/2 cup all-purpose flour
1/2 cup whole wheat flour
1/2 cup wheat germ
1/4 cup oat bran
1 teaspoon cinnamon
1/2 teaspoon salt
1/3 cup margarine -- or butter
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla
2 tablespoons sunflower seeds
2 tablespoons sesame seeds
2 tablespoons poppy seeds

Mix together all-purpose and whole wheat flours, wheat germ, oat bran, cinnamon and salt. In bowl, cream margarine or butter and brown sugar until light; beat in egg and vanilla. Stir in dry ingredients; mix well. Stir in sunflower, sesame and poppy seeds. Between 2 sheets of waxed paper, roll out dough, in batches, to 1/8-inch (3 mm) thickness. With cookie cutter, cut into 2-1/2-inch (6 cm) rounds. Bake on ungreased baking sheets in 350 F oven for 8 to 10 minutes or until lightly browned. Let cool for 5 minutes on baking sheets.

NOTES : Really more like an English biscuit than what we call a cookie, these treats, which provide more fiber than most cookies, go well with cheese.

-87- BARBARA BUSH'S CHOCOLATE CHIP COOKIES

1 c Flour & 2 tbsp sifted
1/2 ts Baking soda
1/2 ts Salt
1/2 c Butter; softened
1/3 c Sugar; brown firmly packed
1/3 c Sugar; granulated
1 Egg
1 1/2 ts -Water; very hot
1/2 ts Vanilla
1 c Chocolate chips; semisweet

Grease baking sheets with vegetable oil. Sift flour, baking soda and salt on waxed paper. Beat butter, sugar and egg in large bowl till fluffy, about 3 minutes. Beat in hot water and vanilla. Gradually beat in flour mixture until blended and smooth. Stir in chocolate chips. Drop dough by well rounded teaspoonfuls on prepared baking sheets. Bake in 375F oven till golden, about 10 minutes. Cook on sheets on wire rack to cool completely. Makes about 3 dozen cookies

-88- Crunch and Raisin Cookies

1 3/4 c All-purpose flour; unsifted
1 ts Baking soda
1/4 ts Salt
1/2 c Butter or margarine; room Temp. (1 stick)
1/2 c Creamy peanut butter
1 c Sugar
1 c Light brown sugar; firm pack
1 ts Vanilla
2 Eggs
1/4 c Milk
2 1/2 c Granola
1 c Raisins

Preheat oven to 350~F. Lightly grease cookie sheets. Combine flour, baking soda and salt on piece of wax paper; stir to mix well. Beat together butter, peanut butter, sugar, brown sugar and vanilla in large bowl until light and fluffy. Beat in eggs and milk until smooth. Stir in flour mixture until well blended. Gently mix in granola and raisins. Drop batter by rounded teaspoonfuls 2 inches apart on prepared cookie sheets. Bake in preheated moderate oven 350~F for 12-15 minutes or until lightly browned. Remove to wire racks to cool. Yield: About 7 dozen.

-89- Butter Cookies

Yield: 3 servings
2 1/2 c All-purpose flour
1 c Sugar
1 c Butter; softened
1 Egg
1 ts Baking powder
1 tb Orange juice
1 tb Vanilla
Frosting:
4 c Powdered sugar
1/2 c Butter; softened
2 ts Vanilla
4 tb Milk

In large mixer bowl combine all cookie ingredients. Beat at low speed, scraping bowl often, until well mixed (1 to 2 minutes). Cover refrigerate at least 2 hours. Heat oven to 400 degrees. On lightly floured surface roll out dough, one-third at a time to 1/4-inch thickness. Cut with 3-inch cookie cutters. Place 1 inch apart on cookie sheets. Bake for 6 to 10 minutes or until edges are lightly browned. Cool completely. In a small mixer bowl combine all frosting ingredients except milk. Beat at low speed, gradually adding enough milk for desired spreading consistency. Frost cooled cookies. For variety, divide dough into thirds before refrigeration. Color 2/3 of dough with desired food colorings. Before baking, colored sugars may be sprinkled on the cookies. The frosting can be colored and used as decoration.

-90- Apple Butter Cookies

Yield: 30 servings

1/4 c Margarine; softened

1 c Brown sugar; packed

1 Egg

1/2 c Oatmeal

1/2 c Apple butter

1 c Flour, all-purpose

1/2 ts Baking soda

1/2 ts Baking powder

1/2 ts Salt

2 tb Milk

1/2 c Nuts; chopped

1/2 c Raisins

In a mixing bowl, cream margarine (or butter) and sugar. Beat in egg, oats, and apple butter. Combine dry ingredients; gradually add to creamed mixture along with milk. Beat until blended. Stir in nuts and raisins. CHILL. Drop by teaspoonful onto lightly greased cookie sheets. Bake at 350 for 15 minutes.

-91- Low-Fat Almond Rice Cookies

Yield: 12 Cookies

2/3 c Ground rice or rice flour (available at specialty stores)

2 T Ground almonds

1/4 c Sugar

1 Egg white, lightly beaten

2 T Clear honey

3 Drops almond extract

12 Split blanched almonds

Set the oven to 325F. Mix the rice, ground almonds, and sugar. Thoroughly beat in the egg white, honey, and almond essence. Line a cookie sheet with waxed paper. Place teaspoons of the mixture well apart on the paper, and press a split almond on top of each. Bake in the oven for 15-20 minutes, until the cookies are light golden brown. Leave them to cool slightly on the cookie sheet, then lift them off the waxed paper. When cool, store in an airtight tin.

-92- Banana Oatmeal Cookies

3 bananas

1/3 cup salad oil

2 cups oatmeal (quick cook)

1-1/2 cups chopped dates

1/2 cup chopped walnuts or pecans

1 tsp. vanilla

3/4 tsp. salt

Mash bananas. In large bowl add all the remaining ingredients. Drop by rounded Tablespoons on ungreased cookie sheet. Bake at 375 F for 20-25 minutes or until done. Makes 30.

-93- Potato Chip Cookies

Yield: 36 servings

1 lb Butter or oleo
1 c Sugar
1 ts Vanilla
3 c Flour
2/3 c Chopped nuts
2 c Crushed potato chips.

Cream the butter, sugar and vanilla together. Add flour, nuts and crushed potato chips. Mix all well. Drop by teaspoonfuls on ungreased cookie sheet Bake at 350~F for 10 min. When cool, coat in powdered sugar. Just a little different from the other ones.

-94- Spritz Butter Cookies

Serving Size : 4

2 c Butter
1 c Sugar
4 Egg -- beaten
2 tsp Almond flavoring
5 c Flour
1/4 tsp Salt

Cream butter; add sugar. Cream mixture until light. Add eggs and flavoring. Sift flour and salt together and add to first mixture. Mix well. Press dough through cookie press onto ungreased cookie sheet and form into shapes. Bake at 350 for 8 to 12 minutes.

-95- Ghost Cookies

32 Cookies
6 oz Vanilla flavored almond bark
15 1/2 oz Nutter butter cookies
Small black jelly beans

Melt almond bark following package directions. Dip 2/3 of each cookie in melted candy, shaking gently to remove excess coating. Place on wire rack with waxed paper underneath. For eyes, cut jelly&127 beans in half and place on cookies. Cool completely before removing from rack.

-96- Apricot Almond Biscotti

2 dozen
1 1/4 cups flour
1 cup sugar
1/4 tsp. salt
3/4 tsp. vanilla
2/3 cup dried apricot halves, chopped
1/2 cup whole wheat flour
1/2 tsp. baking powder
5 Tbs. unsalted butter, cold, cut into pieces
2 eggs, lightly beaten
1/2 cup almond slivers
1 tsp. granulated sugar
Preheat oven to 350°F

In a large mixing bowl combine first five ingredients. Add butter and vanilla; mix until mixture resembles coarse meal. Add eggs and blend. Add apricots and almonds. Blend until mixture is evenly moistened. Using your hands, form into dough. Divide dough in half. Place parchment paper on a baking sheet. Shape dough into two 12-inch logs and lay on parchment paper. With hands, flatten each log to a width of 2 inches. Sprinkle each log with remaining sugar. Bake 25 minutes or until golden brown. Remove logs and place on cooling rack for 10 minutes. With serrated knife, carefully cut logs on the diagonal into 1 inch slices. Place on baking sheet cut side up; return to oven and bake 7 minutes, or until very lightly browned. Transfer to rack and cool completely.

-97- Meringue Cookies

3 egg whites

1/8 tsp. cream of tartar
1/8 tsp. salt
1 tsp. vanilla
3/4 cup superfine granulated sugar (NOT powdered)
1/4 cup chopped nuts
2 cups chocolate chips

Beat egg whites, cream of tartar and salt until soft peaks form. Add vanilla. Gradually add sugar, beat until stiff. Fold in chocolate chips and nuts. Drop by teaspoonful on a cookie sheet covered with parchment paper. Bake until dry at 300 degrees, about 25 minutes. Let cool.

-98- Chocolate Oatmeal Cookies

Makes 1 1/2 dozen

1 cup margarine or butter, softened
1 cup brown sugar
1/2 cup granulated sugar
2 eggs
1 tsp. vanilla
1 1/2 to 2 cups flour (add more if it's too moist)
1 tsp baking soda
1/2 tsp salt.
3 cups quick oats
3 Cups chocolate chips

In a large bowl cream together butter, sugars and vanilla. Beat in egg. Mix in flour, baking soda, and salt. Stir in oatmeal and chocolate chips until well blended. On a baking sheet place a ball of dough 2 inches between each other. Bake at 350 degrees F. for about 8-10 minutes.

-99- Chocolate Dipped Shortbread Cookies

2 dozen
1/2 cup butter, softened
1/4 cup brown sugar
1 1/8 cups all-purpose flour

Chocolate Dip ingredients:

2 ounces white chocolate, finely chopped
1/2 cup heavy cream
4 ounces semisweet chocolate, finely chopped

Shortbread: Beat butter with mixer until creamy. Gradually add brown sugar, beating until light and fluffy. Slowly add flour, beating until blended. Chill for at least 1 hour. After chilled roll dough to 1/4-inch thickness between sheets of parchment paper. Remove top sheet of parchment paper. Cut dough into desired shapes using a cookie cutter. Remove excess dough. Place the cookies with the parchment paper on the baking sheet. Bake at 300° for 18 to 20 minutes or until lightly browned. Remove immediately to a wire rack to cool. Repeat with remaining dough. To Dip the Cookies: In a small bowl set over a saucepan of hot water, mix the white chocolate with 1/8 cup of the cream; mix until smooth. In another small bowl set over a saucepan of hot water, melt the semisweet chocolate with the remaining 1/4 cup cream; stir until smooth. Keep warm. Dip one end of a cookie in the milk chocolate and return to the cooling racks so the chocolate can set. Repeat with the remaining cookies. After the chocolate dries (you might have to place cookies in the freezer for a few minutes.) Dip a knife in the white chocolate and with a swaying motion go back and forth over the dark chocolate for an added design.

-100- Decorated Spritz Cookies

6 dozen
1 1/2 cups butter
1 cup sugar
2 Tbs. milk
1 egg
1 tsp. vanilla
1 tsp. almond extract

4 cups flour
1 tsp. baking powder
red food coloring
36 maraschino cherries (Cut in half)
1/4 cup chocolate chips
1/8 cup margarine
Preheat oven to 400 degrees.

Cream butter and sugar together. Add egg, milk, vanilla and almond extract. Beat well. Stir together flour and baking powder. Gradually add to creamed mixture. Add 4-5 drops red food coloring and mix to make a smooth dough. Do not chill. Place dough into cookie press and press cookies onto un-greased cookie sheet. Cut cherries in half and place a half in the center of each cookie. Bake at 400 degrees for 8 minutes. Remove cookies from sheet and place on cooling rack. When cooled, melt chocolate and 1/8 cup margarine in microwave. Using a fork or flat object dip one end in chocolate and wave back and forth over cookie for a chocolate design. Let chocolate harden.

-101- Chocolate Chip Cookie Jar Gift

4 dozen cookies.

This is an excellent gift for Christmas, Birthdays, or just about anything!!

1 cup brown sugar
1/2 cup white sugar
1-1/2 cups semisweet chocolate chips
2 cups flour
1 tsp. salt
1 tsp. baking soda

Mix the salt and baking soda in with the flour, then layer the ingredients into the jar. Secure lid and tie on a raffia or ribbon bow. Punch a hole in a card with the following mixing and baking directions and secure using raffia or ribbon: Chocolate Chip Cookies:

Preheat oven to 375 degrees F. Sift dry ingredients through a colander to separate the chocolate chips from other ingredients. Beat 1 cup of unsalted butter or margarine in a medium bowl. Beat sifted ingredients into butter until blended. In a small bowl, beat 1 egg with 1 teaspoon of vanilla. Mix beaten egg mixture into butter mixture until blended. Stir in chocolate chips. Drop teaspoonfuls of batter, spaced well apart, onto a greased cookie sheet. Bake 8 minutes or until lightly browned.

-102- Big Maple Palmiers

2 cups flour
1 1/2 Tbs. sugar
1/2 tsp. salt
1/2 cup butter
1 (.25 ounce) package active dry yeast
1/4 cup warm water
1/2 cup milk, scalded and cooled
1 egg yolk
2 Tbs. butter, softened
4 Tbs. melted butter
Maple Glaze
1 1/4 cups powdered sugar
1 tsp. pure vanilla extract
1/4 - 1/3 cup pure maple syrup
1/4 cup chopped walnuts

Mix flour, salt, and 1 1/2 Tbs. sugar in a large bowl. Cut butter into the mix. Soften yeast in water. Combine milk, egg yolk and softened yeast. Add to flour mixture and mix well. Cover dough and refrigerate for at least 2 hours. Place dough on a lightly floured cutting board and knead lightly. Cover with a cloth and allow to rest for 10 minutes. Roll dough into a rectangle, about 10x18 inches, and brush with soft butter. Roll like a jelly roll, sealing the edge. The roll should be 18 inches long. Cut dough into 1-inch slices. Bake immediately in a preheated 400 degree oven about 12 minutes. Cool on wire racks. Maple Glaze: In a bowl, combine powdered sugar, walnuts

and vanilla. Gradually whisk in enough maple syrup to make a smooth, thick glaze. When the palmiers are completely cool, set them, fluted-side up, in a wire rack over wax paper. Spoon some glaze over each palmier, letting it drip down the sides.

-103- Peanut Butter Cookies (with Low-fat version)

Makes 3 dozen

1 cup peanut butter

1 cup brown sugar

1 cup sugar

3/4 cup shortening

2 eggs

2 cups flour

1 tsp. baking soda

1/2 tsp. salt

Preheat oven to 375.

In a large bowl, mix together peanut butter, brown sugar, sugar, and shortening. Add eggs and beat well.

Gradually add the dry ingredients and mix well. Form a ball about the size of a teaspoon and place about 2" apart on cookie sheet. With your fingers flatten, the cookies slightly. Bake at 375 degrees for about 9 minutes. Do not over bake. These should come out soft. Cool.

Low-Fat version

makes 4 dozen

1/2 cup reduced fat peanut butter

1/4 cup shortening

3/4 cup brown sugar

1 egg

3 Tbs. fat-free milk

1 Tbs. honey

1 Tbs. vanilla

1 2/3 cups flour

1 tsp. baking soda

1/4 tsp. salt

Preheat oven to 350 degrees

In a large bowl, mix peanut butter and shortening until creamed. Mix in brown sugar. Then Beat in egg, milk, honey and vanilla. Mix in flour, baking soda and salt. Form a ball about the size of a teaspoon and place about 2" apart on cookie sheet. with your fingers flatten, the cookies slightly. Bake at 350 degree for about 10 minutes. Cool.

-104- Chocolate Meringue Cookies (with a low-fat version)

serves 2 dozen

2 egg whites

1/8 tsp. salt

1/8 tsp. cream of tarter

1 tsp. vanilla

3/4 cup sugar

6 oz pkg. chocolate chips

1/4 cup nuts, chopped

Pre heat oven to 300 degrees.

In a medium bowl, beat with a hand mixer the egg whites, salt and cream of tarter. Add vanilla until soft peaks form. Gradually add sugar, beating until peaks are very stiff. Fold in chocolate chips and nuts. Line a cookie sheet with parchment paper. Drop teaspoon size balls onto the cookie sheet. Bake about 20-25 minutes at 300 degrees. Remove and cool.

Low-fat version

serves 2 dozen

3 egg whites
1/2 tsp. cream of tarter
1/4 tsp. salt
1 tsp. vanilla
2 cups powdered sugar
1/2 cup cocoa

6 oz pkg. reduced fat chocolate chips
Pre heat oven to 300 In a medium bowl, beat with a hand mixer the egg whites, salt and cream of tarter. Add vanilla until soft peaks form. Gradually add sugar, beating until peaks are very stiff. Fold in cocoa first. Then, Fold in chocolate chips. Line a cookie sheet with parchment paper. Drop teaspoon size balls onto the cookie sheet. Bake about 20-25 minutes at 300 degrees. Remove and cool.

-105- Low-fat Raisin Oatmeal Cookies

makes about 2 dozen
6 Tbs. Margarine, softened
1/4 cup fat free sour cream
1 egg
1 tsp. vanilla
1 cup brown sugar
1 1/2 cup quick cooking oats
1 cup flour
1/4 tsp. baking powder
1/2 tsp. baking soda
1 tsp. cinnamon
1/2 cup raisins

Pre heat oven to 350 degrees.

In a large bowl, mix sour cream, egg, and vanilla. Beat in brown sugar. Mix in combined oats, flour, baking soda, baking powder, and cinnamon. Mix in raisins. Drop 2 Tbs. of dough for each cookie onto a cookie sheet with parchment paper. Bake at 350 degrees for about 12-15 minutes. Cool on wire racks.

-106- Low Fat No Bake Sugar Cookies

32 cookies (2 per serving)
12 oz bag pretzels
1/4 cup fat free margarine
1/4 cup and 1 1/3 Tbs. plain nonfat yogurt
3 1/2 cups powdered sugar
1 tsp. vanilla extract

Use a food processor to make crumbs out of the pretzels. Make sure you don't dump the bag in because you don't want the salt from the bottom of the bag. In a large bowl, combine margarine, yogurt, sugar, and vanilla and mix well. Add pretzel crumbs and mix well. Use your hands to shape cookies from dough using about 2 Tbs. per each one.

-107- Low Fat Banana Oatmeal Cookies

4 dozen
1/2 cup sugar
1/2 cup brown sugar
1 cup fat free margarine
2 egg whites
1 tsp. vanilla extract
2 cups flour
1 tsp. baking soda
1 tsp. ground cloves
1 tsp. cinnamon
3 ripe bananas, mashed
2 cups rolled oats

1 cup miniature semisweet chocolate chips

1/8 tsp. salt

Preheat oven to 375 degrees F. In a large bowl mix sugars, margarine, vanilla and egg whites. Stir in flour, baking soda, salt, cloves, and cinnamon. Stir into the creamed mixture. Add the mashed bananas, rolled oats and chocolate chips, mix until well blended. Drop dough by using a rounded teaspoon about 2 inches apart on an ungreased cookie sheet (You can also use an air bake cookie sheet with parchment paper.) You can make the cookies larger but don't forget the fat grams will increase. Bake 8 to 10 minutes or until golden brown

-108- Low-Fat Chocolate Chip Cookies

2 1/2 dozen

These cookies use 1/2 the fat of regular chocolate chip cookies and you can't tell an ounce of difference. They are soft in the middle if you don't over bake and they literally melt in your mouth. These cookies are a must; Trust me you won't regret it.

1/2 cup sugar

1/4 cup brown sugar

1/4 cup margarine, softened

1 tsp. vanilla

1 egg white

1 cup flour

1/2 tsp. baking soda

1/4 tsp. salt

1/2 cup miniature chocolate chips (must use to cut the fat)

Pre-heat oven to 375 degrees. In a large bowl mix sugars, margarine, vanilla and egg white. Stir in flour, baking soda and salt. Stir in chocolate chips. Drop dough by using a rounded teaspoon about 2 inches apart on an ungreased cookie sheet (You can also use an air bake cookie sheet with parchment paper.) You can make the cookies larger but don't forget the fat grams will increase. Bake 8 to 10 minutes or until golden brown.

Tip: To get soft centered cookies, don't over bake. After you take cookies out of the oven they still continue to bake on the cookie sheet for about 1-2 minutes. I always take my cookies out when the middle of the cookie is almost done but not completely, this allows the middle to fall and stay soft.

-109- White Chocolate Macadamia Nut Cookies

Makes about 3 dozen

1 Cup Plus 2 Tbs. flour

1/2 tsp. Baking soda

1/4 tsp. Salt

1/2 Cup Unsalted butter, softened

1/2 Cup Light brown sugar, packed

1/4 Cup Granulated sugar

1 egg

1 tsp. Vanilla

9 oz White chocolate chips

1 Cup Macadamia nuts, coarsely chopped

Preheat oven to 375F. In a large bowl, mix together flour, baking soda and salt. In large bowl, using a hand-held mixer set at medium speed, cream butter with the sugars for 2 to 3 minutes, until light and fluffy. Beat in the egg and vanilla. Reduce speed and beat in the flour mixture until just combined. Stir in the white chocolate and macadamia nuts.

Using a rounded tablespoon of dough, drop cookies onto a cookie sheet (either air-bake or with parchment paper.) leave about 1 inch between the cookies. Bake 9-12 minutes, until lightly golden. Transfer the cookies to a wire rack and cool completely.

-110- White Christmas Cookies

about 2 dozen

This recipe was sent from Laurine Pomplun, a daily recipe subscriber.

1/2 cup shortening

1/2 cup butter

2 cups sugar
2 tsp. vanilla
1 tsp. salt
3 eggs
1 cup sour cream
1 tsp. baking soda
2 tsp. baking powder
4 to 6 cups flour

Cream shortening, butter, vanilla and salt together until well-blended. Add eggs and beat well. Add sifted dry ingredients and sour cream. Chill dough. Roll to desired thickness and cut with cookie cutter. Bake at 425 degrees on greased cookie sheets for 10 min.

-112- Double Double Chocolate Chip Cookies Cookie Jar

Yield: 2 dozen

1 cup flour
1/2 tsp. baking soda
1 tsp. baking powder
1/2 cup unsweetened cocoa powder
1/2 cup sugar
1/2 cup brown sugar
1 cup semi-sweet chocolate chips
1 cup walnuts

In a large bowl, mix flour, baking soda, and baking powder. Layer ingredients in a quart jar starting with flour mixture, cocoa powder, sugar, brown sugar, chocolate chips, and walnuts. Attach a gift card with these directions on the outside of the gift jar: Double Double Chocolate Chip Cookies: Preheat oven to 350 degrees F (175 degrees C). Empty the contents of the jar into a large bowl and mix until all the ingredients are well combined. Add 3/4 cup softened butter or margarine and 1 egg slightly beaten. Mix until completely blended. Drop dough by level tablespoonfuls 2 inches apart onto buttered baking sheets and bake cookies in batches in the middle of oven for 15 minutes. Cool cookies on racks. Makes about 2 dozen cookies.

-113- Snickerdoodle Cookies

Makes about 5 dozen

1 cup Margarine
1 1/2 cups sugar
2 eggs
2 3/4 cups flour
2 tsp. cream of tartar
1 tsp. baking soda

Topping:

4 Tbs. sugar
2 Tbs. cinnamon

Preheat oven to 375 degrees.

In a large bowl, Cream together margarine, sugar and eggs. Add the dry ingredients to the margarine mixture. Stir until well blended. In a small bowl, mix sugar and cinnamon.

Form dough into teaspoon size balls and roll in the sugar mixture. Place on a cookie sheet (un-greased) with parchment paper about 2" apart.

-114- No Bake Cookies

18 cookies
1 stick butter
2 tsp. cocoa
1 cup peanut butter
1 cup nuts, chopped
2 cups sugar
1/2 cup milk

2 1/2 cup quick oats

1 tsp. vanilla

Mix together peanut butter, oats, nuts and vanilla. In a saucepan, combine butter, sugar, cocoa and milk. Boil 1 minute, remove from stove and add to the peanut butter mixture. Drop by spoonfuls onto wax paper. Let cool.

Storage suggestions: Put leftover cookies in a Ziploc bag or Tupperware bowl. Can stay fresh for up to 1 week.

-115- Oatmeal Raisin Spice Cookie Mix - Gift Jar

3/4 cup packed brown sugar

1/2 cup sugar

3/4 cup raisins

2 cups uncooked quick oats

1 cup flour

1 tsp. cinnamon

1/2 tsp. nutmeg

1 tsp. baking soda

1/2 tsp. salt

mix flour, cinnamon, nutmeg, baking soda, and salt in a small bowl. Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient. Recipe to attach to gift jar: Oatmeal Raisin Spice Cookie Mix Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350 for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 3 dozen.

-116- Chocolate filled Thumbprint cookies

Makes about 4 dozen

12-oz pkg. chocolate chips

3 cups flour

1 cup butter

1 cup brown sugar

3 tsp vanilla

1/4 cup milk

2 Tbs. shortening

1/4 cup light corn syrup

2 tsp vanilla

2 Tbs. water

Pre-heat oven to 375.

In a large bowl, blend butter, brown sugar, and vanilla. Stir in flour, milk. Shape in teaspoon size balls. Place on un-greased cookie sheet. Make depression in center of each cookie with thumb. Bake 10-12 minutes at 375 degrees. In a double boiler combine chocolate chips and the shortening. Stir until melted. Remove from heat. Stir in Corn syrup, 2 tbs. water, and the 2 tsp. vanilla. Fill each cookie.

-117- Russian Tea Cookies

1 1/2 dozen

1 cup softened butter or margarine

1/2 cup powdered sugar

1 tsp. vanilla

1/4 tsp. salt

2 1/4 cups flour

3/4 cup finely chopped walnuts

powdered sugar for garnishing. Preheat oven to 350 degrees F. In a large bowl combine first four ingredients. Mix using an electric mixer for about 1 minute, blending well. Gradually add flour at low speed until just combined; stir in nuts. Roll dough into 1 inch balls; place about 1-2 inches apart on an un greased cookie sheet. Bake at 350 F for 8-10 minutes until firm to the touch but not brown. Do not over bake. While warm, roll in powdered sugar.

-118- M & M Cookie Gift Jar

Yield: 2 dozen

3/4 cup packed brown sugar

1/4 cup white sugar

1 1/2 cups mini baking M&M's

2 cups all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon salt

Directions:

Combine the flour with baking soda and salt. In a clean 1 liter sized canning jar layer the ingredients in the order given, starting with the brown sugar and ending with the flour mixture. Attach a card with the following directions: M & M Cookies. Preheat oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper. Empty the contents of the jar into a large bowl and mix until all the ingredients are well combined. Using your hands work in 3/4 cup softened butter or margarine. Beat 1 egg with 1 teaspoon vanilla extract. Work this into the flour mixture until well combined. Shape dough into 1 inch sized balls and place 2 inches apart on the prepared baking sheet. Slightly flatten the balls with the palm of your hand. Bake at 350 degrees F for 10 to 14 minutes or until the edges are lightly browned. Remove cookies to a rack to cool. Makes about 2 dozen cookies.

-119- Peanut butter and Chocolate Cookie Jar Mix

Yield: 2 1/2 dozen

3/4 cup sugar

1/2 cup brown sugar

1 3/4 cups flour

1 tsp. baking powder

1/2 tsp. baking soda

1/2 cup peanut butter chips*

1/2 cup chocolate chips*

*or you can use 8 peanut butter cups, cut into pieces. Mix together the flour, baking powder and baking soda in a medium bowl. Set aside. Layer ingredients in order given in a one quart canning jar. Press each layer into place. It will be a tight. Attach these directions to the gift jar: Peanut butter and Chocolate Cookies Sift out the chips and set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended. Mix in chips or peanut butter cups. Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets. Bake at 375 degrees F for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

-120- Chocolate Covered Macaroons

14-16 servings

2 egg whites

1/2 cup sugar

3 Tbs. flour

1/8 tsp. salt

1/8 tsp. vanilla

1 1/3 cup coconut

dark or milk chocolate, melted

Whip egg whites until foamy. Continue whipping egg whites while gradually adding sugar. Beat until stiff. Fold in the remaining ingredients. Fill a pastry bag with the mix, pipe onto cookie sheet lined with parchment paper. Bake at 350 degrees F for 12-15 minutes. Melt chocolate, (for tips on melting chocolate) [click here](#). Once the macaroons are cool, dip bottom side (flat side) in the melted chocolate. Place upside down in a refrigerator until the chocolate solidifies. Other serving suggestion: 1. You can use all different varieties of chocolate to dip your macaroons in. 2. Miniature macaroons make a great appearance. Just pipe 1/2 the amount to make the cookie. You can store these cookies for up to 3 days in the freezer.