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Almond Meringue Shortbreads

- 2 cups flour
- 2 egg yolks
- 1/2 cup sugar
- 1/4 teaspoon salt
- 3/4 cup butter
- 1/2 cup jam
- 2 egg whites
- 1/2 cup sugar
- 1/2 teaspoon cinnamon
- 1/2 cup slivered, blanched almonds

Measure flour by dipping method. Make a well in the center and add the egg yolks, 1/2 cup sugar, salt and butter. Work together with hands until well blended. Press dough into an ungreased 9 x 9 inch baking pan.

Bake about 15 minutes at 400 degrees. Cool slightly. Spread jam on the top. Beat egg whites until foamy. Gradually add the remaining sugar and cinnamon. Beat until stiff. Spread the meringue over the jam, sprinkle with the almonds.

Bake about 8 minutes at 400 degrees or until the meringue is very light brown.

Makes about 2 dozen squares.

These are a very sweet and sticky cookie and a real treat for any sweet-tooth. They do not keep well and should not be made more than a day in advance.

MEP

Brownies

- 2 squares unsweetened chocolate
- 1/3 cup shortening
- 1 cup sugar
- 2 eggs
- 3/4 cup flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped nuts

Grease a square 8 x 8 x 2 inch pan. Melt chocolate and shortening over low heat. I use the microwave. Beat in sugar and eggs. Measure flour by the dipping method or by sifting. Stir flour, baking powder and salt together and blend in. Mix in nuts. Spread over bottom of greased pan. Bake until top has dull crust and a slight imprint remains when touched lightly. Cool slightly and cut into squares.

Bake 30-35 minutes at 350 degrees.

Makes 16 two-inch squares.

MEP

Buckeyes

- 3/4 cups peanut butter
- 2-3 cups confectioner's sugar
- 1/2 cup butter, softened
- 1/4 teaspoon vanilla
- 2 cups semi-sweet chocolate morsels
- toothpicks
- 1/2 block paraffin wax

Blend the peanut butter, sugar, butter, and vanilla together in a mixing bowl. Roll the dough into one inch balls. Put a toothpick into the center of each ball, and freeze them for at least 30 minutes.

Melt the chocolate and paraffin in a double boiler. Dip the dough balls into the chocolate most but not all of the way into the chocolate, then place onto a wax-paper lined cookie sheet. Refrigerate for two hours to let the chocolate set up completely.

Makes 2 1/2 dozen cookies.

RGP – from Lori Phillips

Butterscotch Brownies

- 1/4 cup butter, melted
- 1 cup brown sugar, packed
- 1 egg
- 3/4 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

- 1/2 teaspoon vanilla
- 1/2 cup chopped nuts

Blend the butter and sugar together. Stir in the egg. Add the dry ingredients, vanilla and nuts. Stir to blend. Spread in a well greased 8 x 8 x 2 inch baking pan.

Bake 25 minutes at 325 degrees.

Makes about 16 bars.

Be sure not to over bake or the cookies will be dry.

MEP

Butterscotch Nut Sticks

- 1/2 cup shortening
- 2 cups brown sugar
- 2 eggs, beaten
- 1/2 teaspoon vanilla
- 2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup chopped nuts

Melt shortening and add the sugar. Blend thoroughly. When cooled add beaten eggs and vanilla. Sift flour, baking powder and salt together and add to sugar mixture. Mix in the nuts. Spread in a greased 9 x 13 inch baking pan. Bake until top is lightly browned. Cut into sticks and let cool in the pan.

Bake at 350 degrees for 30 minutes.

MEP

Carrot Cookies

- 1 cup butter
- 3/4 cup sugar
- 2 eggs
- 1 cup cooked carrots, mashed
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 shredded coconut
- orange butter frosting (optional)

Mix butter, sugar, eggs and carrots together. Sift dry ingredients and add to the butter mixture. Add the coconut. Drop by teaspoonfuls on to a greased cookie sheet.

Bake for about 8 minutes at 400 degrees.

Makes about 4 dozen cookies

For variations in this moist cookie try:

- Replacing the coconut with 1 cup of chopped nuts
- Adding a teaspoon of cinnamon or nutmeg
- Icing with butter frosting

Orange Butter Frosting

- 2 1/2 tablespoons butter
- 1 1/2 cups sifted powdered sugar
- 1 1/2 tablespoons cream
- 1 teaspoon orange juice
- 2 teaspoons grated orange rind

Cream all ingredients together.

MEP

Cheese Dainties

- 1 cup flour
- 1/2 cup butter
- 4 ounces cream cheese
- 1/4 cup fruit preserves
- 1 egg white, beaten until frothy
- white sugar

Measure flour by the dipping method. Cut the butter and cream cheese into the flour until there are no large particles. Work dough with hands until in forms a ball. Chill about 1 hour. Roll a portion of the dough until 1/16th of an inch thick. Cut into 2 inch squares with a pastry or pizza cutter. Place about 1/4 teaspoon of preserves in the center of each piece of dough. Fold into triangles. Seal the edges with a fork. Place on a cookie sheet, brush with frothy egg whites and sprinkle with sugar. Bake until lightly browned.

Bake for 8-10 minutes at 375 degrees.

Makes about 3 dozen

This cookie has a rich flaky pastry that is really quite easy to make. The best way to make these cookies is to do all of each preparation step at the same time. That is roll out all the dough and cut it. Then add the jam, etc.

This cookie is one of our favorites and a must at Christmas time.

MEP

Chocolate Chip Cookies

- 2/3 cup shortening, partly butter
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 1 1/2 cups flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup chopped nuts
- 1 package semisweet chocolate chips (6 ounces or 1 cup)

Mix shortening, sugars, egg and vanilla thoroughly. Measure flour by the dipping method or by sifting. For a softer, rounder cookie add 1/4 cup more flour. Stir dry ingredients together and blend into sugar mixture. Mix in nuts and chocolate chips. Drop rounded teaspoonfuls of dough two inches apart on an ungreased cookie sheet. Bake until delicately browned. Cookies should still be soft. Cool slightly before removing from cookie sheet.

Bake 8-10 minutes at 375 degrees.

Makes about 4 dozen two-inch cookies.

MEP

Chocolate Crinkles

- 4 squares unsweetened chocolate
- 1/2 cup vegetable oil
- 2 cups white sugar
- 4 eggs

- 2 teaspoons vanilla
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup confectioner's sugar

Melt the chocolate, then add oil and sugar. Beat in the eggs one at a time. Add vanilla. Sift flour, baking powder and salt together and add to the chocolate mixture. Chill for several hours. Drop by teaspoonfuls of dough into the powdered sugar, coating with powdered sugar before rolling them in your hands into balls. Place on a greased baking sheet.

Bake for 10 minutes at 350 degrees.

Makes about 5 dozen cookies.

Do not over bake them!

MEP

Chocolate Madeleines

- 1/2 cup sifted all-purpose flour
- 1/2 cup Dutch cocoa
- 1/2 cup sugar
- 4 ounces sweet butter, softened
- 2 large eggs, separated
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon chocolate flavoring
- 1 teaspoon vanilla extract

Preheat oven to 425 degrees. Beat egg yolks, sugar, and cocoa together in a medium bowl. Mix in the flour, baking powder, salt. Incorporate butter, chocolate flavoring, and vanilla extract. Whisk egg whites until stiff in a second bowl. Fold egg whites into batter. Brush madeleine molds with butter and fill each shell 2/3 full. Bake in oven for 10-15 minutes, until cookies are risen and firm.

Makes 1 - 2 dozen.

RGP - Lucia's Garden Cooking Class

Chocolate Yummies

- 6 ounces semisweet chocolate chips
- 1/3 cup butter
- 16 large marshmallows
- 1/2 teaspoon vanilla
- 1 cup coconut
- 1 cup rolled oats
- 1 cup chopped nuts

Melt chocolate, butter and marshmallows in a double boiler or a microwave until smooth and uniform in texture, stirring occasionally. Stir in the remaining ingredients. Drop by teaspoonfuls onto baking sheets lined with waxed paper. Refrigerate until firm, and then store in a plastic bag.

Makes about 3 dozen cookies.

One of those exceptionally good no bake cookies. If you do not like them quite so sweet, then use unsweetened chocolate chips.

MEP

Cocoa Brownies

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2/3 cup flour
- 1/2 cup cocoa
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped walnuts

Mix shortening, sugar, eggs and vanilla until well blended. Measure flour by dipping method or by sifting. Blend dry ingredients and mix in. Stir in the nuts. Spread in a well grease 8 x 8 x 2 inch baking pan. Bake until golden brown. Cool and then cut into two-inch squares.

Bake at 350 degrees for 30 minutes.

Makes 16 two-inch brownies.

MEP

Ethel's Sugar Cookies

- 3/4 cup butter
- 1 cup sugar
- 2 eggs
- 1/2 teaspoon lemon flavoring
- 2 1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt

Mix butter, sugar, eggs and lemon flavoring thoroughly. Sift dry ingredients together and blend into butter mixture. Chill for 1 hour. Roll dough 1/8th inch thick. Cut with a 3-inch cookie cutter. Place on an ungreased baking sheet and bake.

Bake for 6 minutes at 400 degrees.

Makes 4 dozen cookies.

If you prefer a vanilla taste rather than lemon, substitute 1 teaspoon of vanilla for the 1/2 teaspoon of lemon flavoring.

MEP

Fattigmand Bakkels

- 3 egg yolks
- 1 whole egg
- 1/2 teaspoon salt
- 1/4 cup powdered sugar
- 1 tablespoon rum flavoring
- 1 teaspoon vanilla
- 1 cup flour
- 2 inches of vegetable oil heated to 375 degrees
- powdered sugar

Beat the egg yolks, egg and salt until stiff. This will take about 10 minutes. Blend in the powdered sugar, rum and vanilla flavorings. Add flour all at once and mix well. Knead dough until it has a blistered appearance.

Divide dough in half and then roll each half until very thin. Cut the dough into diamond shapes with pastry or pizza cutter. Cut a one-inch slit in the center of each diamond. Pull the long end of the diamond through the slit. This

makes it look like the cookie is turned halfway inside-out. Fry in the hot oil until lightly brown and crisp. This will only take about 30 seconds and then turn and fry the other side. Drain on paper towels.

Sprinkle with powdered sugar just before serving.

Makes about 3 dozen cookies.

When cutting the dough into diamonds, the lengths should be about 3 inches and the width about 1 1/2 inches.

These cookies keep quite well, if you do not put the powdered sugar on them. Just line a box with foil and place in layers with waxed paper between the layers of cookies.

MEP

Fruit Cocktail Cookies

- 1 cup shortening
- 1 cup brown sugar
- 1 cup white sugar
- 3 eggs
- 2 cups fruit cocktail, drained
- 1/2 cup chopped nuts
- 1 teaspoon vanilla
- 1 teaspoon soda
- 1/2 teaspoon salt
- 4 cups flour
- 1 teaspoon ground cloves
- 1 teaspoon baking powder
- 1 teaspoon cinnamon

Cream shortening and sugars together. Add eggs, fruit cocktail, nuts and vanilla. Sift together the remaining ingredients and add to fruit cocktail mixture. Stir until well blended. Drop by teaspoonfuls onto a greased cookie sheet.

Bake at 350-375 degrees for 10-12 minutes.

MEP

Fudge Cuts

- 2 one-ounce squares of unsweetened chocolate
- 1/2 cup shortening or butter
- 1 cup sugar
- 2 eggs, well beaten
- 1/2 cup sifted flour
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup chopped walnuts

Melt chocolate and shortening and blend with sugar and eggs. Add flour and salt and stir well. Add vanilla and nuts. Pour into a greased 8 x 8 baking pan. Bake until golden brown, but do not over bake.

Bake at 400 degrees for 20 minutes or at 375 degrees in you use a glass pan.

For a double recipe use a 9 x 13 pan and increase baking time to 30 minutes.

The best rich brownie recipe I have ever found. These are really half way between fudge and brownies.

MEP

Fudge Meltaways

Bottom Layer

- 1/2 cup butter
- 2 ounces unsweetened chocolate
- 1/4 cup white sugar
- 1 teaspoon vanilla
- 1 egg, beaten
- 2 cups of graham cracker crumbs
- 1 cup coconut
- 1 cup chopped nuts

Frosting

- 1/3 cup butter
- 2 tablespoons milk
- 2 cups powdered sugar
- 1 teaspoon vanilla

Top Layer

- 3 ounces unsweetened chocolate

Melt 1/2 cup butter and 2 ounces of chocolate in double boiler or in the microwave. Add white sugar, 1 teaspoon vanilla, egg, coconut, graham cracker crumbs and nuts. Mix well and press into an ungreased 9 x 9 inch pan. Put in the freezer.

Meanwhile cream together 1/3 cup butter, milk, powdered sugar and 1 teaspoon vanilla. When the first layer is firm, spread the frosting on the top and return to the freezer.

Melt three ounces of chocolate (it may take a little more). When frosting layer is firm, drizzle the melted chocolate over the top and spread to cover all the frosting. Keep refrigerated.

To cut into squares, use a sharp knife which has been heated in hot water. You will have to keep dipping the knife in hot water to keep from cracking the chocolate when you cut the squares.

Makes about 3 dozen one-inch squares.

These cookies are very rich and are excellent no bake cookies.

MEP

Jan Hagel

- 1 cup butter
- 1 cup sugar
- 1 egg, separated
- 2 cups flour
- 1/2 teaspoon cinnamon
- 1 tablespoon water
- 1/2 cup very finely chopped nuts

Mix butter, sugar and egg yolk. Blend the flour and cinnamon into the butter mixture. Pat the dough into a lightly greased jelly roll pan. Beat egg white and water until frothy and brush over the top of the dough. Sprinkle the nuts evenly over the top.

Bake 20 minutes at 325 degrees. DO NOT OVER BAKE! Cut as soon as they are removed from the oven into 1 inch by 3 inch strips.

Makes about 4 dozen cookies.

These cookies are crisp and rich with butter.

MEP

Joe Froggers

- 1/2 cup butter
- 1 cup brown sugar
- 1 cup molasses
- 1/2 cup water
- 4 cups flour
- 1 1/2 teaspoons salt
- 1 teaspoon cinnamon
- 1 1/2 teaspoons ginger
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/4 teaspoon allspice

Mix butter, sugar, molasses and water well. Sift the dry ingredients together. Add to the butter mixture. Chill the dough for at least 4 hours. Roll dough to 1/4 inch thick and cut into 3-inch rounds. Put on a greased cookie sheet and sprinkle with sugar.

Bake 10 minutes at 375 degrees. Leave cookies on the sheet for a few minutes after baking to prevent breaking.

Makes about 3 dozen cookies.

MEP

Lemon Krumkake

- 3 eggs
- 1/2 cup sugar
- 1/2 cup butter, melted
- 1 teaspoon lemon extract
- 1/2 cup sifted flour

Heat krumkake iron over medium-high heat.

Beat eggs and sugar together thoroughly. Add the butter, cream and lemon extract. Add sifted flour and beat until smooth.

Test iron by dropping a few drops of cold water on it. If they jump and sizzle, then the iron is hot enough. Drop the batter, about 1/2 tablespoon on the ungreased iron and close gently. Cook for

about 15 seconds on each side. They should be a light golden brown. Remove with a knife and roll immediately.

Makes about 6 dozen depending on the size of the iron.

Although these are not hard to make, they are time consuming. They can be filled with whipped cream or jam if you like.

MEP

Lemon Squares

- 1 cup flour
- 1/2 cup butter
- 1/4 cup powdered sugar
- 2 eggs
- 1 cup white sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 tablespoons fresh lemon juice

Blend flour, butter and powdered sugar thoroughly. Press evenly into the bottom of an 8 x 8 inch baking pan. Bake for 18 minutes at 350 degrees.

Meanwhile, beat all of the remaining ingredients together. Pour over the crust and bake an additional 20 minutes. Cool. Cut into small squares and sprinkle with powdered sugar.

Makes 16 squares.

This is a lemon lovers delight.

Do not over bake!

MEP

Mary's Sugar Cookies

- 1 1/2 cups powdered sugar
- 1 cup butter
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon almond flavoring
- 2 1/2 cups flour
- 1 teaspoon soda
- 1 teaspoon cream of tartar

Mix sugar and butter well, and then add egg, vanilla and almond flavoring. Sift dry ingredients together and blend in the butter mixture. Chill 2 hours.

Roll dough to 3/16th inch thick. Cut with 3 inch cookie cutter. Place on a lightly greased baking sheet.

Bake for 7 minutes at 375 degrees.

Makes 4 dozen cookies.

This is my favorite sugar cookie, delicate and crisp. You can sprinkle white sugar on the top after baking if desired.

MEP

Molasses Crinkles

- 3/4 cup soft shortening
- 1 cup brown sugar, packed
- 1 egg
- 1/4 cup molasses
- 2 1/4 cups flour
- 2 teaspoons soda
- 1/2 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon ginger

granulated sugar

Mix shortening, sugar, egg and molasses thoroughly. Measure flour by dipping method or sifting. Blend all dry ingredients together and stir in. Chill.

Roll dough into 1 1/4 inch balls. Dip tops in sugar. Place balls sugar side up about 3 inches apart on greased baking sheet. Sprinkle each with 2 or 3 drops of water. Bake until just set but not hard.

Bake 10-12 minutes at 375 degrees.

Makes about 4 dozen cookies.

MEP

Molasses Jumbles

- 1/4 cup plus 1 tablespoon butter

- 1/2 cup brown sugar, packed
- 1 cup molasses
- 3 1/2 cups flour
- 1 tablespoon soda
- 1/2 teaspoon salt
- 1/2 cup cold water

Cream butter and sugar together. Beat in the molasses. Sift the dry ingredients together. Blend into the butter mixture alternately with the water. Drop teaspoonfuls onto a greased cookie sheet.

Bake 10 minutes at 375 degrees.

Makes 4 dozen cookies.

The large amount of baking soda gives a tender cookie that keeps well. For a spicier cookie add 1/2 to 1 teaspoon each of ginger, cloves, nutmeg and cinnamon.

MEP

Monster Cookies

- 1 pound butter
- 3 pounds peanut butter
- 2 pounds brown sugar
- 4 cups white sugar
- 1 dozen eggs
- 8 teaspoons soda
- 1 cup Karo syrup
- 1 tablespoon vanilla
- 18 cups regular oatmeal (one 42 ounce carton plus 3 cups)
- 1 pound M & Ms
- 1 pound chocolate chips

Needs to be made in a very large bowl or container. Cream butter, peanut butter and sugar. Add eggs and beat well. Mix in remaining ingredients. A very heavy dough and needs a really strong arm or two.

Drop by an ice cream scoop onto cookie sheet. Six to a sheet. Flatten with a potato masher.

Bake for 12 to 15 minutes at 350 degrees.

A super, huge cookie. Takes a strong arm to mix and all day to bake. These freeze well and a single cookie is almost a meal.

MEP

Oatmeal Drop Cookies

- 1/2 cup shortening
- 1 1/4 cups sugar
- 2 eggs
- 1/3 cup molasses
- 1 3/4 cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 2 cups rolled oats
- 1/2 cup chopped nuts
- 1 cup raisins

Mix shortening, sugar, eggs and molasses thoroughly. Measure flour by dipping method or by sifting. Stir dry ingredients together and blend into sugar mixture. Stir in oats, nuts and raisins. Drop dough by rounded teaspoonfuls about 2 inches apart on a lightly greased baking sheet. Bake until lightly browned.

Bake 8 to 10 minutes at 400 degrees.

Makes about 6 dozen cookies.

MEP

Oatmeal Scotchies

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 1 1/2 cups firmly packed brown sugar
- 2 eggs
- 1 tablespoon water
- 1 1/2 cups quick oats, uncooked
- 1 12 ounce package butterscotch morsels
- 1/2 teaspoon orange extract

In a small bowl combine flour, baking powder, baking soda, and salt. In a large bowl combine

butter, brown sugar, eggs and water. Beat until creamy. Gradually add the flour mixture. Stir in the oats, butterscotch morsels, and orange extract.

Drop by slightly rounded measuring tablespoons onto greased cookie sheet.

Bake at 375 degrees for 10 to 12 minutes.

Makes 4 dozen three-inch cookies.

MEP

Old Fashioned Oatmeal Cookies

- 1 cup raisins
- 1 cup water
- 3/4 cup butter
- 1 1/2 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups rolled oats
- 1/2 cup chopped nuts
- 2 1/2 cups flour
- 1/2 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves

Simmer raisins in water until plump. Drain off liquid and add enough water to raisin liquid to make a 1/2 cup. Blend well the raisin liquid, sugar, shortening, eggs and vanilla. Add oats, nuts and raisin. Sift dry ingredients together and stir in. Drop teaspoonfuls of dough onto an ungreased cookie sheet.

Bake 8 minutes at 400 degrees.

Makes 6 dozen cookies.

These are some of the chewiest oatmeal cookies ever made.

MEP

Old Fashioned Sour Cream Cookies

- 1/2 cup butter
- 1 cup sugar

- 1 egg
- 1 teaspoon vanilla
- 2 3/4 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 cup sour cream

Mix butter, sugar, egg, and vanilla thoroughly. Sift dry ingredients together. Add the flour mixture to the butter mixture alternately with the sour cream. Divide the dough and roll to 1/4 inch thick. Cut with a round cutter, place on a cookie sheet and sprinkle with sugar.

Bake 8 minutes at 425 degrees.

Makes about 4 dozen cookies.

The sour cream in this cookie makes what could be just another sugar cookie into something delightfully different.

MEP

Peanut Butter Cookies

- 1/2 cup butter
- 1 cup peanut butter
- 1/2 cup white sugar
- 1/2 cup brown sugar, packed
- 1 egg
- 1 1/4 cups flour
- 1/2 teaspoon baking powder
- 3/4 teaspoon soda
- 1/4 teaspoon salt

Mix butter, peanut butter, sugars and egg thoroughly. Sift dry ingredients together. Add to butter mixture. Chill dough until firm. Roll into one inch balls. Place on an ungreased baking sheet and criss-cross with a fork to flatten.

Bake 10 minutes at 375 degrees.

Makes about 3 dozen cookies.

MEP

Peanut Butter Scotchies

- 1 1/2 cups flour
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking soda
- 1/2 cup shortening
- 1/2 cup crunchy style peanut butter
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 cups firmly packed brown sugar
- 2 eggs
- 2 tablespoons water
- 1 12 ounce package butterscotch morsels
- 2 cups quick oats, uncooked

In a small bowl, combine flour, salt and baking soda. In a large bowl, combine shortening, peanut butter, cinnamon and nutmeg. Beat until creamy. Gradually beat in the brown sugar. Add the eggs, one at a time beating well after each egg. Blend in the flour mixture and the water. Stir in the butterscotch morsels and the oats.

Drop by heaping teaspoonfuls onto ungreased cookie sheet.

Bake at 375 degrees for 10 minutes.

Makes 5 dozen 2-inch cookies.

MEP

Raspberry Almond Shortbreads

- 1 cup unsalted butter, softened
- 2/3 cup sugar
- 1/2 teaspoon almond extract
- 2 cups all-purpose flour
- raspberry jam or jelly

Glaze

- 1 cup powdered sugar
- 1 1/2 teaspoon almond extract
- 3 teaspoon water

Pre-heat the oven to 350 degrees. Mix the first three ingredients together on low speed until creamy. Gradually add the flour while mixing on low speed; mix well. Roll the dough into 1" balls. Place 2" apart on a foil-lined cookie sheet. Make an indentation in the center of each ball

with your thumb. Fill with 1/4 tsp. raspberry jam or jelly.

Bake at 350° for 14 to 18 minutes. The cookies should not brown much at all. Slip the foil off of the cookie sheet onto a heat-proof surface. Allow the cookies to cool on the foil. Re-line the cookie sheet with foil and cook the next batch.

Combine the glaze ingredients. Add additional water gradually while stirring until a thin drizzle consistency is achieved. Drizzle the cookies lightly with the glaze.

Makes about 3 dozen cookies.

RGP

Rosettes

- 1/2 cup flour
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 egg
- 1 tablespoon cooking oil
- confectioners sugar

Mix flour, sugar and salt. Add the liquid ingredients and beat until smooth, making sure there are no lumps.

Heat a single or double rosette iron in 3 inches of oil which has been heated to about 400 degrees. Remove the iron from the oil, touching the bottom to paper towels to remove any excess oil. Dip the iron into the batter about 2/3rd to 3/4th of the way. Immerse in the hot fat and fry until just barely browned. Remove from the oil and drain on thick layers of paper towels. Sprinkle with powdered sugar just before serving.

Makes about 18 cookies.

I usually double if not quadruple this recipe. They are so easy and they go so fast.

If the iron is too cold, the batter will slip off.

If the iron is too hot, the batter will stick.

These cookies are crisp and light. Their interesting shapes make them look like they are hard to make, but they are easy.

MEP

Rum Cookies

- 1 package of vanilla wafers
- 1 cup powdered sugar
- 2 tablespoons cocoa
- 1 cup chopped walnuts
- 1/4 cup Bourbon
- 2 tablespoons white Karo syrup

Mix all the ingredients together. Roll into balls. Roll in powdered sugar. Store for at least 2 weeks in a tightly lidded tin.

MEP

Salted Peanut Crisps

- 1 cup butter
- 1 1/2 cups brown sugar, packed
- 2 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 1/2 teaspoon soda
- 1 teaspoon salt
- 2 cups salted peanuts

Mix butter, sugar, eggs and vanilla thoroughly. Measure flour by dipping method or by sifting. Blend together flour, soda, and salt and stir in. Mix in peanuts. Drop by rounded teaspoonfuls onto lightly greased baking sheet 2 inches apart. Flatted with bottom of greased glass which has been dipped in sugar. Bake until golden brown.

Bake 8 to 10 minutes at 375 degrees.

Makes 6 dozen two-inch cookies.

MEP

Scotch Crispies

- 1 12 ounce package of butterscotch morsels
- 1 cup peanut butter
- 6 cups rice crispies

In a large bowl, melt the butterscotch morsels and the peanut butter in the microwave. Stir to make a smooth mixture. Add the rice crispies and mix well.

Press into an aluminum foil lined 9 x 13 x 2 inch baking dish. Chill in the refrigerator for about one hour.

Cut into 1 and 1/2 inch by 1 inch squares.

Makes 48 squares.

MEP

Snickerdoodles

- 1 cup butter
- 1 1/2 cups sugar
- 2 eggs
- 2 3/4 cups flour
- 2 teaspoons cream of tartar
- 1 teaspoon soda
- 1/4 teaspoon salt
- 4 tablespoons sugar
- 4 teaspoons cinnamon

Mix butter, sugar and eggs thoroughly. Sift flour, cream of tartar, soda and salt together, and blend into the butter mixture. Shape dough into one inch balls. Roll in the mixture of 4 tablespoons sugar and 4 teaspoons cinnamon. Place on an ungreased baking sheet.

Bake for 8 minutes at 400 degrees.

Makes 5 dozen cookies.

Use a melon ball scoop and you will get cookies of even size.

These are one of our favorites.

MEP

Snow Balls

- 1 cup butter
- 1/4 cup sugar
- 1/2 teaspoon salt
- 2 teaspoons vanilla
- 2 cups sifted cake flour

1 cup chopped nuts

Cream butter, sugar and salt together. Add the vanilla, cake flour and chopped nuts. Mix well. Chill for about 2 hours. Form into one-inch diameter balls. Place on a cookie sheet and bake until firm. Roll in confectioners sugar while still warm.

Bake at 250 degrees for 40 to 60 minutes.

Makes 3 - 4 dozen cookies.

The flavor of these crumbly cookies can be varied dramatically depending on the variety of nut you choose to use. Some of my favorites are walnuts, pecans and filberts. The secret of their melt in your mouth quality is the use of cake flour so don't substitute regular flour. I have a hard time getting the cookies the same size, unless I use a melon ball maker and then roll in my hands to finish.

These freeze very well. If you freeze them, don't put on the powdered sugar, but wait until you have thawed them.

MEP

Spritz

1 cup butter
2/3 cup sugar
3 egg yolks
1 teaspoon almond flavoring
2 1/2 cups flour

Mix butter, sugar, egg yolks and flavoring thoroughly. Work in the flour. chill the dough until firm, but not hard. Force the dough through a cookie press onto an ungreased cookie sheet.

Bake 7 minutes at 400 degrees.

Makes about 6 dozen cookies.

A festive cookie that is buttery and crisp. They keep well and freeze well.

Try these variations:

- Add 2 squares of melted chocolate to the butter mixture.

- Use vanilla, rum, or peppermint flavoring in place of the almond flavoring.

- Color the dough with food coloring.

MEP

Sugar 'n Spice Cookies

3/4 cup butter
1 cup sugar
1 egg
1/4 cup molasses
2 cups flour
2 teaspoons soda
1/4 teaspoon salt
1 teaspoon cinnamon
3/4 teaspoon cloves
3/4 teaspoon ginger

Mix butter, sugar, egg and molasses well. Sift dry ingredients together and add to the butter mixture. Form into one-inch balls and place on ungreased cookie sheet.

Bake for 10 minutes at 375 degrees.

Makes 4 dozen cookies.

This cookie is extra spicy, but not sweet. For a moister richer cookie, I use brown sugar instead of white sugar.

MEP

Sun Flower Cookies

1/2 cup butter
1/2 cup shortening
1/2 cup brown sugar
1/2 cup white sugar
1 tablespoon water
1 egg
1 teaspoon vanilla
1/2 cup sunflower seeds
1/2 cup pumpkin seeds
1/4 cup sesame seeds
1/2 cup oatmeal
1 1/2 cups flour
1/2 teaspoon cinnamon

- 1/2 cup coconut
- 1 teaspoon baking soda

Heat oven to 375 degrees.

Cream butter, shortening, sugars, egg, water, and vanilla until creamy. Add remaining ingredients and mix well. Drop rounded teaspoons of dough 2 inches apart on an ungreased cookie sheet. Bake until lightly browned about 8 minutes at 375 degrees.

JPO

Vanilla Refrigerator Cookies

- 1 cup butter
- 1/2 cup brown sugar, packed
- 1/2 cup white sugar
- 2 eggs
- 1 1/2 teaspoons vanilla
- 2 3/4 cups flour
- 1/2 teaspoon soda
- 1 teaspoon salt

Mix butter, sugars, eggs and vanilla thoroughly. Sift dry ingredients together and mix into the butter mixture. Press together with your hands, forming a long thin roll. Wrap the roll of dough in waxed paper. Chill for several hours or overnight. Cut into 1/8th inch slices. Place on an ungreased baking sheet.

Bake 6 minutes at 400 degrees.

Makes 5 dozen cookies.

For fun, try these variations:

- Add 1/2 cup chopped nuts
- Omit vanilla and add 2 - 3 teaspoons cinnamon
- Add 2 squares melted unsweetened chocolate to the butter mixture

MEP