

# *Cookies*

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## ORIGINAL CHOCOLATE CHIP COOKIES

Can make 50, 100, or 150 cookies or pan cookie

### To make 50 cookies use

- 1/2 cup butter
- 6 tablespoons firmly packed brown sugar
- 6 tablespoons granulated sugar
- 1/2 teaspoon vanilla
- 1/4 teaspoon water
- 1 egg
- 1 cup plus 2 tablespoons unsifted flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semi sweet chocolate chips (6 ounces)

- Beat butter, sugars, vanilla, water and egg until light and fluffy.
  - Mix together flour, soda, and salt.
  - Blend into butter mixture.
  - Stir in chips and nuts.
  - Drop from teaspoon 2 inches apart on ungreased baking sheet.
- Bake at 375F for 10 minutes, or until golden brown

### Can be made as a pan cookie:

- Spread dough into greased 9" square pan
- Bake at 375F for 20 to 25 minutes.
- Cool, cut into about 16 - two inch squares.

### For a crisper pan cookie:

- Spread dough into greased 13 X 9 X 2 inch pan.
- Bake at 375F. for 12 to 15 minutes.
- Makes 24 two inch squares.

### To make 100 cookies use

- 1 cup butter
- 3/4 cup firmly packed brown sugar
- 3/4 cups granulated sugar
- 1 teaspoon vanilla
- 1/2 teaspoon water
- 2 eggs
- 2 1/4 cups unsifted flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups semi sweet chocolate chips

To make a larger pan cookie use above amounts.

- Spread the dough into greased 15 X 10 X 1 inch pan.
- Bake at 375F. for 20 minutes.
- Cool; cut into 35 - 2 inch squares.

**To make 150 cookies**

- 1 1/2 cups butter
- 1 cup plus 2 tablespoons firmly packed brown sugar
- 1 cup plus 2 tablespoons granulated sugar
- 1 1/2 teaspoon vanilla
- 3/4 teaspoon water
- 3 eggs
- 3 1/2 cups unsifted flour
- 1 1/2 teaspoon baking soda
- 1 1/2 teaspoon salt
- 3 cups chocolate chips

## BROWNIES

6 ounces chocolate chips  
1/3 cup shortening  
1/2 cup sugar  
2 eggs  
1 teaspoon vanilla  
1/2 cup sifted flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup chopped nuts

- Melt chocolate and shortening in top of double boiler, mix until smooth.
- Remove from heat, add sugar; mix thoroughly.
- Add eggs one at a time, beating well after each addition.
- Stir in vanilla.
- Sift flour, baking powder and salt; add to chocolate mixture and mix until blended.
- Stir in nuts.
- Bake at 375F in greased 8" square pan, about 25 to 30 minutes

Recipe from Fonne Barutio.

## BUTTER COOKIES

Makes 5 1/2 dozen.

3 egg yolks  
1 cup sugar  
1/2 pound butter, softened  
2 1/2 cups flour

- Beat egg yolks very well.
- Beat the sugar into the yolks very well.
- Add the butter.
- then add the flour gradually.
- Make balls about the size of a marble.
- Put glazed cherry or pecan half in center.
- Bake at 350F. for about 15 minutes.

Made every year for Christmas.

Recipe from Alice Krings

## CHOCOLATE DOTTED MERINGUES

Makes 2 - 3 dozen.

3 egg whites  
1 1/2 teaspoon vanilla  
3/16 teaspoon salt

3/4 cup sugar  
9 ounces semi-sweet chocolate bits (1 1/2 cups)

- Beat egg whites until stiff but not dry.
- Add vanilla and salt.
- Beat in sugar gradually until mixture is stiff and satiny.
- Fold in chocolate bits.
- Drop by teaspoonfuls onto greased cookie sheet.
- Bake at 300°F for 30 minutes

Note: Uses egg whites left from butter Cookie Recipe.

## **RUSSIAN TEA CAKES or SNOWBALLS**

Makes 5 dozen.

1 cup soft butter  
1/2 cup powdered sugar  
1 teaspoon vanilla  
2 1/4 cups flour  
1/4 teaspoon salt  
3/4 cups finely chopped nuts

- Mix all ingredients.
- Roll in balls.
- Bake at 35°F. for 20 minutes.
- Roll in powdered sugar.

Made every year for Christmas.

Recipe from Fonnys Barutio about 1953.

## **ANISE DROPS**

Makes 3 dozen

3 eggs, room temperature  
1 cup plus 2 tablespoons sugar  
2 cups flour (or more depending on size of eggs)  
1 teaspoon baking powder  
1 teaspoon anise extract (I use anise oil)  
1/2 teaspoon salt

- Beat eggs with electric mixer at medium speed until fluffy.
- Add sugar gradually, beating constantly.
- Continue beating for 20 minutes more.
- Reduce speed and add flour, baking powder and salt.
- Beat another 3 minutes.
- Add anise oil.
- Dough should be stiff
- Drop by teaspoonful onto greased and floured cookie sheets swirling dough to form a top.
- Let stand 8 hours or over night to dry out.
- Bake at 325F. for about 10 minutes or until creamy golden, but not brown on bottom.

Recipe from Fonnye Barutio about 1961.  
Used every Christmas.

## ORANGE BLOSSOMS

6 ounces semi sweet chocolate bits  
1/2 cup sugar  
3 tablespoons corn syrup  
1/2 cup orange juice  
2 1/4 cups crushed Vanilla Wafers  
1 cup finely chopped walnuts

- Melt the chocolate bits.
- Add the sugar, corn syrup and orange juice.
- Combine the Vanilla Wafers and walnuts.
- Add to wet mixture.
- Form into 1" balls.
- Roll in sugar.

Recipe from Marlene Dervin  
Used for Christmas.

## AMARETTO or GRAND MARNIER BALLS

Makes 6 dozen.

18 ounces chocolate chops  
1 14 ounce can sweetened condensed milk  
3 tablespoons Amaretto and 1/2teaspoon almond extract  
or 3 tablespoons Grand Marnier  
ground almonds or sifted cocoa

- In a sauce pan, over low heat melt the chocolate chops with condensed milk.
- Remove from heat.
- Stir in Amaretto and almond extract or Grand Marnier.
- Chill at least 2 hours.
- Shape into balls.
- Roll Amaretto mixture in ground almonds.
- Roll Grand Marnier mixture in sifted cocoa.
- Chill until firm.
- Flavor improves with age.

Recipe from Marlene Dervin.  
Used for Christmas  
Used for 1990 MaryElaine McEnery's Cookie Exchange.

## PFEFFERNUESSE

Makes 6 dozen cookies.

- 1/2 cup melted butter or margarine
- 1 cup sugar
- 2 eggs
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon anise oil
- 2 cups flour
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoons cloves
- 1/2 teaspoon soda
- 1/2 cup finely chopped citron
- 1 1/2 cups finely chopped blanched almonds
- Confectioners' sugar

- Combine melted butter, sugar and eggs, blend well.
- Add lemon rind and anise oil.
- Sift flour cinnamon, cloves and soda together.
- Add to butter mixture.
- Add citron and almonds, blend well.
- Shape into balls.
- Place on lightly greased cookie sheets.
- Bake at 350F. for 12 to 14 minutes.
- Remove cookies at once from sheets.
- Roll in confectioners' sugar while still warm.
- Store in airtight container.
- Makes about 6 dozen 2-inch or 10 dozen 1-inch cookies.

Note: To chop citron, place 1/2 cup with 1/4 cup flour in cuisinart.

Recipe from newspaper.

Used for Christmas since about 1962

## PEANUT BLOSSOMS

Makes 6 dozen.

- 1 3/4 cups flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1/2 cup shortening
- 1/2 cup peanut butter
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 72 milk chocolate candy kisses (about 12 ounces)

- Combine all ingredients except candy in large mixer bowl.
- Mix on lowest speed of mixer until dough forms.
- Shape dough into balls, using a rounded teaspoonful for each.
- Roll balls in sugar; place on ungreased cookie sheets.

- Bake at 375F. for 10 to 12 minutes.
- Top each cookie immediately with a candy kiss; press down firmly so cookie cracks around edge.

## GINGER SNAPS

Makes 6 dozen cookies

- 3/4 cup shortening (2/3 cup salad oil)
- 1 cup firmly packed brown sugar or 1/2 cup brown and 1/2 cup white sugars
- 1/4 cup molasses
- 1 egg, beaten
- 2 1/4 cups flour
- 1/4 teaspoon salt
- 2 teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon ginger

- Sift together flour, salt, baking soda, ginger, cinnamon, and cloves.
- In a mixer bowl, cream shortening and sugar.
- Add molasses and egg. Beat well.
- Add dry ingredients.
- Shape into small balls and roll in sugar.
- Place 2" apart on greased cookie sheet.
- Bake at 350F for 10 to 12 minutes.

Recipe from Dee Sullivan.

## SPRITZ COOKIES

- 1 cup Crisco
- 2/3 cup sugar
- 2 eggs
- 2 teaspoons lemon extract
- 2 1/2 cups flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt

- Combine flour, baking powder, and salt, set aside.
- Blend Crisco, sugar and eggs.
- Add lemon extract and beat.
- Add dry ingredients to wet mixture
- Use cookie press to form the cookies.
- Bake at 375F for 10 to 12 minutes.

## CHOCOLATE SNAPS

Makes 3 dozen cookies

- 1 3/4 cups sifted flour



2      teaspoons baking soda  
1      teaspoon cinnamon  
1/4     teaspoon salt  
6      ounces chocolate chips  
2/3    cup soft shortening  
1/2    cup sugar  
1      egg  
1/4    cup light corn syrup  
1      cup finely chopped nuts  
sugar

- Sift flour, soda, cinnamon and salt together.
- Melt chocolate over boiling water, then remove from heat.
- Cream together shortening and sugar.
- Beat in egg until creamy.
- Blend in melted chocolate and corn syrup.
- Gradually stir in flour mixture, then the nuts.
- Shape into balls using 1 level teaspoon for each.
- Roll balls of dough in sugar.
- Place on ungreased cookie sheets.
- Bake at 350F for 15 minutes.
- Let stand a few minutes before removing from pan.

Recipe from some newspaper.

## CHOCOLATE CRACKLES

Makes 6-8 dozen cookies.

4      ounces unsweetened chocolate  
1/2    cup salad oil  
2      cups sugar  
4      eggs  
2      teaspoons vanilla  
2      cups flour  
2      teaspoons baking powder  
1/2    teaspoon salt  
1/2    cup chopped walnuts  
powdered sugar

- Melt the chocolate in top of large double boiler or mixing bowl over hot water.
  - Remove from water and blend in oil and sugar.
  - Add the eggs, one at a time, and beat well after each addition.
  - Add the vanilla.
  - Sift flour with baking powder and salt; stir into chocolate mixture.
  - Add the walnuts and mix thoroughly.
  - Chill the soft dough several hours or overnight.
  - Roll dough into small balls and drop into powdered sugar to coat.
  - Bake on greased baking sheet at 350F. for 10 to 12 minutes.
- (The powdered sugar coating will crack during baking, giving an interesting effect.)

Recipe from C & H Sugar package.

Used for 1989 Mary Elaine McEnery's Cookie fin 1999 and earlier.

## FRUITCAKE BARS

Makes 4 dozen

- 6 ounces walnuts, broken(1 1/2 cups)
- 5 ounces raisins (1 cup)
- 8 ounces chopped dates
- 10 ounces candied fruit (generous 1 cup)
- 1 cup sifted all-purpose flour
- 4 eggs
- 1/2 teaspoon salt
- 1 cup light brown sugar, firmly packed
- 1 teaspoon vanilla extract
- finely grated rind of 1 large deep colored orange
- Confectioners' sugar

- Preheat oven to 325°F.
- Butter a 10 1/2-by-15 1/2-by-1-inch jelly-roll pan.
- Place walnuts, raisins, dates and candied fruit in a large mixing bowl.
- Add 1/4 cup of the flour (reserve remaining 3/4 cup).
- With your fingers, toss the fruit and nuts with the flour to separate and coat all the pieces thoroughly, then set aside.
- In the small bowl of an electric mixer beat the eggs just to mix.
- Add the salt, sugar and vanilla and beat just to mix.
- On low speed add the reserved 3/4-cup flour, scraping the bowl with a rubber spatula and beating only until mixed.
- Remove from the mixer and stir in the orange rind.
- The batter will be thin.
- Pour it over the floured fruit and nuts.
- Stir to mix thoroughly.
- Turn the mixture into the buttered pan and spread evenly.
- Bake for 30 to 35 minutes, until the top is golden brown.
- Reverse the pan front to back once during baking to insure even browning.
- Cool completely in the pan.
- With a small, sharp knife cut around the edges to release, and cut the cake into bars-they will be only a scant 1/2 inch thick.
- With a wide metal spatula transfer the bars to a large piece of wax paper. Dust the tops generously with confectioners sugar by pressing the sugar with your fingertips through a fine strainer held over the cookies.
- These may be wrapped individually in cellophane or wax paper, or they may be stored with wax paper between the layers in an airtight box.

*Note:* The candied fruit may be a mixture of either red and/or green cherries and candied pineapple or cherries alone, or it may be the prepared mixed fruit. The cherries and pineapple should be cut into medium-sized pieces (not small); the mixed fruit should be used as is.

Recipe from Maida Heatter's "Book of Great Cookies"

Used for Christmas

Used for 1980 Mary Elaine McEnery's Cookie Exchange.

## DATE BARS

Makes 4 dozen

1 cup pastry flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon cinnamon  
10 ounce package chopped dates  
1 cup chopped nut meats  
3 eggs  
1 cup sugar  
3 tablespoons water

- Measure and sift the baking powder, salt, and cinnamon with the flour.
- Add the dates and nuts and mix thoroughly.
- In another bowl beat the eggs until light.
- Add sugar gradually to eggs.
- Stir this mixture into the dry ingredients.
- Then add the water.
- Pour into greased 9 x 13 pan.
- Bake at 350F for 30 minutes.
- For convection oven bake at 325F. for 25 minutes.
- Remove from pan in 2 pieces.
- Let stand until somewhat dry.
- Cut into squares and dust with powdered sugar.

Recipe from Lena Tapella about 1965

## OLD FASHIONED MOLASSES COOKIES

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

- Mix oil, molasses, sugar, and egg together.
- Blend in dry ingredients and mix thoroughly.
- Chill dough for at least one hour.
- Roll each cookie into a ball.

- Roll ball in granulated sugar.
- Bake at 375F. for 10 minutes.

Recipe from Mary Elaine's Cookie Exchange.

## CHOCOLATE DROP COOKIES

- 2 egg whites, beaten
- 1 cup powdered sugar
- 1/2 cupsoda cracker crumbs (10 squares)
- 6 ounces chocolate chips, melted

- Mix beaten egg whites, sugar, cracker crumbs, and chocolate.
- Drop from spoon onto greased cookie sheet.
- Bake at 350F. for about 15 minutes.

*Note:* If crackers are crumbed in blender it takes about 18 squares.

## CRISP and CHEWY GINGER COOKIES

Makes 3 1/2 dozen cookies

- 1 1/2 cups sifted flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground ginger
- 1 cup sugar
- 3/4 cup butter, margarine, or Crisco
- 1 egg
- 1/4 cup dark molasses
- 3/4 cup uncooked rolled oats

- Sift together flour, baking soda, salt, cloves, ginger and sugar into mixing bowl.
- Add soft shortening, egg and molasses.
- Beat until smooth, about 2 minutes.
- Lightly stir in rolled oats.
- Drop level tablespoons of dough on ungreased cookie sheet 2" apart to allow for spreading.
- Bake in 375F for 8 to 10 minutes.
- Allow to stand on cookie sheet a minute or so to firm up before removing with a wide spatula.
- When cold store in tightly covered container.

Recipe from Marguerite at Mary Elaine's cookie Exchange.

## WALNUT DREAM COOKIES

- 1 cup butter, room temperature
- 1/2 cup granulated sugar
- 2 1/4 cups flour, divided

- 1 pound brown sugar
- 2 cups chopped walnuts
- 4 eggs
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 2 cups powdered sugar
- 3 tablespoons milk
- 2 tablespoons butter, melted
- almond extract

Grease 12 x 18 inch jelly roll pan.

Cream 1 cup butter with granulated sugar in mixing bowl.

Gradually add 2 cups flour, blending well after each addition.

Spread evenly in prepared pan.

Bake at 350°F about 15 minutes in preheated oven.

Combine brown sugar, walnuts, 1/4 cup flour, eggs, salt, vanilla, baking powder and mix well.

Pour over baked crust.

Continue baking until set - about 15 to 17 minutes.

Let cool completely.

Combine powdered sugar, milk, melted butter and almond extract and blend until smooth.

Spread evenly over pastry.

Cut into squares before serving.

Recipe from Mary Rinki at Mary Elaine's Cookie Exchange.

## **ALMOND CRESCENTS**

Makes 5 dozen.

- 1 cup butter or margarine
- 1 cup powdered sugar
- 2 cups flour
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 3/4 cup ground blanched almonds

- Mix all ingredients thoroughly.
- Chill dough.
- Roll with hands pencil thick in 2 1/2" lengths.
- Form into crescents on ungreased baking sheet.
- Bake at 325°F. for 14 to 16 minutes until set, but not brown.
- Cool on pan.
- While slightly warm, carefully dip in confectioners sugar.

Recipe of Mrs. Gredler, Marilyn Regan's mother.

## **PECAN CRISPIES**

Makes 6 dozen.

1 cup shortening  
2 1/2 cups firmly packed brown sugar  
2 beaten eggs  
2 1/2 cups flour  
1/4 teaspoon salt  
1/2 teaspoon soda  
1 cup chopped nuts

- Cream shortening and sugar.
- Add eggs, beat well.
- Sift flour, soda, and salt.
- Add dry ingredients to wet mixture.
- Add nuts, mix well.
- Drop by teaspoonfuls onto lightly greased cookie sheet.
- Bake 350F. for 12 to 15 minutes.

*Note:* cookie dough should be somewhat stiff, may need more flour if using large eggs.

Recipe from Fonnye Barutio about 1953.  
Used for 1995 Mary Elaine McEnery's Cookie Exchange.

## ANISE COOKIES

3 eggs  
1 cup sugar  
1 1/2 cups flour  
1 teaspoon baking powder  
1/4 teaspoon anise oil

- Beat eggs until golden.
- Add sugar, mixing well.
- Gradually add flour and anise oil and beat well.
- Drop by teaspoon on cookie sheets.
- Let stand 12 hours or over night.
- Bake at 350F. for 8 to 10 minutes.

Recipe from Lena Tapella

## ROCKS

1 1/2 cups sugar  
1 cup butter  
3 eggs, beaten  
1 teaspoon vanilla  
3 cups flour  
1/4 teaspoon cloves  
1 teaspoon cinnamon  
1 teaspoon baking soda  
1 tablespoon hot water(rum or bourbon can be used instead)

1 pound nuts, chopped  
1 pound dates, chopped

- Cream butter and sugar.
- Add eggs and vanilla.
- Dissolve baking soda in hot water and add to egg mixture.
- Add nuts and dates.
- Sift flour with cloves and cinnamon and add to egg mixture.
- Drop from spoon onto greased cookie sheet.
- Bake at 375F. about 15 minutes.

Recipe from Fonnye Barutio about 1953.

## OATMEAL COOKIES

3/4 cup soft shortening  
1 cup firmly packed brown sugar  
1.2 cup white sugar  
1 egg  
1/4 cutwater  
1 teaspoon vanilla  
1 cup sifted flour  
1 teaspoon cinnamon  
1 teaspoon salt  
1/2 teaspoon soda  
3 cups oats, uncooked  
1 cup raisins

- Mix shortening sugars, egg water and vanilla, beat thoroughly.
- Sift together flour, salt, and soda and add to wet mixture, mixing well.
- Blend in oats and raisins.
- Drop from spoon onto greased cookie sheets.
- Bake at 350F. for 12 to 15 minutes.

## CHOCOLATE GRAHAM SQUARES

Makes 24 squares.

1 1/4 cups fine graham cracker crumbs  
1/2 cup evaporated milk  
1/2 cup sugar  
1/3 cup semisweet chocolate chips  
1/2 cup broken nuts  
1 teaspoon vanilla

- Mix all ingredients well.
- Spread in greased 8-inch square pan.
- Bake in 350F for 30 minutes or until cake pulls from sides of pan.
- Cool, cut into squares.

## MINCEMEAT COOKIES

3/4 cup shortening  
1 1/2 cups sugar  
3 eggs, well beaten  
3 cups flour  
3/4 teaspoon salt  
1 teaspoon soda  
1 teaspoon cinnamon  
1/4 teaspoon cloves  
9 ounce package mincemeat  
3 tablespoons water  
1 cup chopped nuts

- Cream shortening and sugar.
- Add eggs, beat well.
- Add half of sifted dry ingredients to creamed mixture.
- Add finely crumbled mincemeat and water.
- Stir until blended.
- Add nuts and remaining flour mixture mixing well.
- Drop from teaspoon on greased cookie sheet.
- Bake at 350F for 10 to 15 minutes.

Recipe from Fonne Barutio about 1953.

## RUM BALLS

3 cups ground vanilla wafers  
1 cup ground pecans  
3 tablespoons corn syrup  
1 1/2 tablespoons cocoa  
1/2 cup rum or whiskey

- Grind wafers and nuts.
- Mix with other ingredients.
- Roll in small balls, the size of cherries.
- Roll in powdered sugar.

Recipe from Fonne Barutio about 1953.

## SESAME SEED COOKIES

1 cup shortening  
1 cup sugar  
3 1/2 cups flour  
1 teaspoon salt  
4 eggs  
3 1/2 teaspoon baking powder



2        teaspoons vanilla or any flavor desired

- Cream shortening and sugar.
- Add eggs and beat well.
- Add vanilla.
- Add dry ingredients and mix well.
- Roll out about pencil thick, cut into 1 inch lengths, then roll in sesame seeds.
- Bake at 375°F about 12 to 15 minutes until brown.
- If they brown too much bake 350F.

Recipe from Lena Tapella

## SPRINGERLE

Makes 4 dozen cookies

2        eggs  
1        cup sugar, sifted  
2        cups flour, more or less  
1/2      teaspoon anise oil

- Beat eggs and add sugar gradually.
- Add anise oil and flour.
- Knead on board.
- Roll 1/2 inch thick. Press rolling pin on dough to form cookies and cut apart.
- Let dry 10 hours on floured board at room temperature.
- Place on buttered cookie sheets.
- Bake at 325F until light yellow.
- Will soften as they ripen.

Recipe from Marilyn Wood, San Diego about 1963.

## GINGERBREAD CUT OUT COOKIES

1        cup butter  
1        cup sugar  
1/2      cup molasses  
1        egg  
1        teaspoon vanilla  
1        teaspoon cinnamon  
1        teaspoon ginger  
2        teaspoons baking soda  
4        cups flour

- Sift together flour, cinnamon, ginger and baking soda.
- Cream butter and sugar, then add molasses, egg and vanilla.
- Add dry ingredients to wet mixture.
- Roll dough thin and cut into desired shapes.
- Bake at 350F. for 5 to 10 minutes until firm.

Recipe from MaryElaine McEnery's Cookie Exchange.

## WELSH COOKIES

3 cups flour  
1 cup sugar  
1 teaspoon nutmeg  
3 teaspoons baking powder  
1/2 teaspoon salt  
1 cup raisins  
1 cup shortening (part butter)  
1 egg, well beaten  
milk about a cup

- Put beaten egg in 1 cup measure and fill with milk.
- Mix flour, sugar, nutmeg, baking powder and salt.
- Work shortening into dry ingredients.
- Then add raisins egg and milk.
- Roll out on floured board.
- Cut with cookie cutter, glass or donut cutter without the hole.
- Bake on griddle or electric fry pan.

Recipe used by Lisa's Brownie Troop and from the mother of Andrew Cruickshank, a classmate.

## TINY PECAN TARTS

Makes 48 tarts

### Dough

1 cup unsalted butter, room temperature  
6 ounces cream cheese  
2 cups all-purpose flour

### Pecan Filling

3 large eggs, slightly beaten  
1 3/4 cups firmly packed brown sugar  
3 tablespoons unsalted butter, softened or melted  
1/4 teaspoon salt  
3/4 teaspoon vanilla extract  
1 cup pecans, coarsely chopped

### Dough:

- In a large bowl with an electric mixer, beat butter and cream cheese until blended.
- Beat in flour just until blended.
- Flatten dough into a 1-inch-thick disk.
- Wrap in plastic wrap and refrigerate at least 30 minutes.
- Preheat oven to 375°F.
- Have ungreased miniature muffin pans ready.
- Divide dough into quarters.
- Roll each into a 6-inch log.
- Cut each log into 12 pieces.

- With floured hands, flatten each piece into a 3-inch round and fit into a muffin cup (dough will extend above cup).

Filling:

- Beat eggs, brown sugar, butter, salt and vanilla until well mixed.
- Spoon 2 teaspoons of filling into each pastry-lined muffin cup.
- Top with pecans.
- Bake for 20 minutes or until pastry is brown and filling is set.
- Cool briefly in pan on a wire rack, then remove to rack to cool completely.

Recipe from Mary Elaine's 1994 Cookie Exchange.

## MINT MERINGUES

Makes 3 1/2 dozen cookies

2 egg whites  
 1/2 cup sugar  
 1/2 teaspoon peppermint flavoring or mint flavoring  
 6-8 drops red or green food coloring  
 6 ounces semisweet chocolate chips

- With an electric mixer beat egg whites until foamy.
- Mixing at high speed, gradually add sugar about a tablespoon at a time, beating well after each addition. until whites hold stiff glossy peaks.
- Add flavoring and food coloring; beat until blended, about 1 minute longer.
- Fold in chocolate chips.
- Drop rounded teaspoonfuls of the meringue mixture slightly apart on well-buttered baking sheets.
- Bake in a 200F oven for 1 hour or until outside is dry and set; cookies should not brown.
- Transfer to wire racks to cool.
- Store airtight up to 1 week.

Recipe from Sunset Magazine

## LEMON BARS

Crust

1/2 cup unsalted butter  
 1/2 cup margarine  
 2 cups flour  
 1/2 cup powdered sugar  
 1/2 teaspoon lemon zest (optional)

Filling

4 eggs  
 4 tablespoons flour  
 2 cups granulated sugar  
 1/2 teaspoon salt  
 1 teaspoon baking powder  
 6 tablespoons freshly squeezed lemon juice

sifted powdered sugar for garnish

Crust:

- Cream together butter, margarine, flour and powdered sugar.
- Press mixture into a jelly roll pan or 9x 13 pan.
- Dough should cover about 3/4-inch up the sides of the pan
- Bake at 350F for 20 minutes.

While crust is baking, prepare filling.

- Mix eggs, flour, granulated sugar, salt, and baking powder together in a bowl.
- Stir in the lemon juice, using a wire whisk
- Remove baked crust from oven; pour lemon mixture over crust, spreading evenly.
- Return pan to oven; bake 20 minutes more, or until brown.
- Let cool.
- Sprinkle with sifted powdered sugar.
- Cut into bars.

*Note:* The combination of butter and margarine is desirable in this recipe. For best flavor, do not substitute for either one.

It's best not to substitute bottled reconstituted lemon juice for fresh.

Recipe from the newspaper.

## EMPANADAS

1/2 cup butter  
3 ounces cream cheese  
1 cup sifted flour  
1/3 cup sugar  
1 teaspoon cinnamon  
1 cup jam or marmalade

- Cream butter and cheese.
- Blend in flour.
- Shape into 3 balls and refrigerate at least 3 hours.
- Let dough warm before rolling.
- Roll very thin, cut with 4" cutter
- Fill with 1 teaspoon jam.
- Moisten edges with water then fold over and seal.
- Bake at 375°F. for 15 to 20 minutes.
- Mix sugar and cinnamon.
- Roll in cinnamon sugar while still warm

Recipe from Patty Pastore, San Diego, 1964.

## OATMEAL CUT OUT COOKIES

Makes about 3 1/2 dozen cookies.

2 1/2 cups sifted flour

1      teaspoon baking powder  
1/2     teaspoon salt  
3/4     cup butter or margarine, softened  
3/4     cup granulated sugar  
2      tablespoons milk  
1      egg  
1      teaspoon vanilla  
1      cup rolled oats, uncooked, quick or old-fashioned  
       tinted powdered sugar frosting

- Sift flour, baking powder and salt into a bowl.
- Add butter, sugar, milk, egg and vanilla.
- Beat until well blended, about 2 minutes.
- Stir in rolled oats.
- Roll out on lightly floured board to 1/4-inch thickness.
- Cut into heart shapes
- Bake on greased cookie sheets in 375F oven about 15 minutes.
- Decorate with tinted powdered sugar frosting.

### **M&M'S PARTY COOKIE RECIPE**

Makes 6 dozen cookies.

1      cup shortening  
1      cup brown sugar, firmly packed  
1/2     cup granulated sugar  
2      teaspoons vanilla  
2      eggs  
2 1/4   cups sifted flour  
1      teaspoon soda  
1      teaspoon salt  
1 1/2   cups M&M's plain chocolate candies

- Blend shortening and sugars.
- Beat in vanilla and eggs.
- Sift remaining dry ingredients together; add to the sugar and egg mixture.
- Mix well.
- Stir in 1/2 cup M&M's.
- Drop from teaspoon onto ungreased cookie sheet and decorate tops of cookies with remaining M&M's as desired.
- Bake at 375. for 10 to 12 minutes until golden brown.

### **SILVER DOLLAR CITY PRIZE COOKIES**

Makes 8 dozen cookies

1      cup brown sugar, firmly packed  
1      cup hydrogenated vegetable shortening  
2      eggs

1/2      teaspoon vanilla  
       2      cups sifted flour  
       1      cup granulated sugar  
       1      teaspoon baking powder  
       1      teaspoon baking soda  
       1/2     teaspoon salt  
 1 1/2    cups quick-cooking rolled oats  
       1      cup chopped walnuts  
       1      cup shredded coconut  
           Additional granulated sugar

- Blend brown sugar, shortening, eggs and vanilla in a large mixing bowl; beat well.
- Sift together flour, granulated sugar, baking powder, baking soda and salt.
- Combine flour mixture with brown sugar mixture.
- Stir in oats, walnuts and coconut
- Roll dough in small balls about the size of a walnut.
- Dip tops of balls in additional granulated sugar.
- Place balls on ungreased cookie sheet.
- Bake in a preheated 375°F oven for 12 to 14 minutes.

*Note:* These cookies freeze well.

*Tasters' notes:* Mmmmmm good, one of the best, if not the best delicious crunchy, but chewy, too.

Recipe reprinted in St. Louis newspaper from a Springfield, MO newspaper, found in Better Homes and Gardens "Cookies and Candies cookbook".

Recipe used for Mary Elaine's cookie Exchange, 1996.

## SCOTCH SHORTBREAD

1/2      cup superfine sugar\*  
       3      cups sifted flour  
       1      cup butter, room temperature

\*To make superfine sugar put 3/4 cup sugar in blender. Measure out 1/2 cup after blending; save the rest to put on top.

- Mix sugar and flour in a bowl.
  - Squeeze the utter with hands until pliable, and then very slowly start to incorporate the flour mixture into the butter. Work it thoroughly with hands to be sure mixture does not crumble. It will take 15-20 minutes.
  - Press the dough evenly into an ungreased 9" pie pan.
  - Smooth the top, and press the edges with the tines of a fork.
  - Using the back of a knife, mark into 16 wedges.
  - Bake at 350 F. for 1 and 1/4 hours.
  - The shortbread should be firm but very pale in color.
  - Sprinkle immediately with some of the remaining fine sugar.
- Cool in the pan for 1 hour, then carefully cut the marked wedges - be sure to cut all the way through.
  - Remove from pan very carefully.
  - Allow it to finish cooling before wrapping in foil for storage.

Recipe from Linda Bernheim used for AAUW Supper Club Scottish Dinner, October 1977.

## MEXICAN CHOCOLATE-CHERRY ROUNDS

6 ounces unsweetened chocolate, chopped  
2 cups plus 2 tablespoons flour  
1 tablespoon ground cinnamon  
2 teaspoons baking powder  
1 teaspoon salt  
1/4 teaspoon cayenne pepper  
1/4 teaspoon ground cloves  
13/4 cups granulated sugar  
1/2 cup unsalted butter, room temperature  
3 large eggs  
1 teaspoon vanilla extract  
2/3 cup powdered sugar  
60 candied cherry halves(approximately)

- Stir chocolate in top of double boiler over simmering water until smooth; cool.
- Combine flour with cinnamon, baking powder, salt, cayenne pepper, and cloves in medium bowl.
- Using electric mixer, beat granulated sugar and butter in large bowl until light.
- Beat in eggs, 1 at a time, then vanilla and chocolate.
- Gradually add dry ingredients, beating just until combined.
- Chill dough until firm, about 2 hours.
- Preheat oven to 350°F.
- Lightly butter 2 large baking sheets.
- Place powdered sugar in shallow pan.
- Form dough into 1-inch balls.
- Roll each ball in sugar to coat; shake off excess sugar.
- Arrange cookies on prepared baking sheets, spacing 1 1/2 inches apart.
- Press 1 cherry half into center of each cookie.
- Bake until cookies puff and crack but are still soft, about 10 minutes.
- Transfer cookies to rack and cool completely.

(Store in airtight container at room temperature up to 1 week or freeze up to 1 month.)

Recipe from Bon Appetit, December 1996

Used for Mary Elaine McEnery's Cookie Exchange, 1996.

## TOFFEE CRUNCH GRAHAMS

Makes 4 dozen

12 whole graham crackers (about 5 inches x2-1/2 inches)  
1-1/2 cups butter (no substitutes)  
1 cup firmly packed brown sugar  
2 cups sliced almonds\*

- Line a 15-in. x 10-in. x 1-in. baking pan with heavy duty foil.
- Place graham crackers in baking pan.

- In a saucepan, combine butter and brown sugar.
- Bring to a boil, stirring constantly.
- Carefully pour over graham crackers.
- Sprinkle with almonds.
- Bake at 400° F. for 6-8 minutes or until bubbly.
- Cool in pan for 4 minutes.
- Cut each cracker into four sections.
- Transfer to wire racks to cool completely

\* I think 1-1/2 cups of almonds would be enough.

Recipe from Taste of Home's Quick Cooking, September/October, 2000.

Used at Mary Elaine's Cookie Exchange, December 2000.

## COCONUT-CRANBERRY CHEWS

3/4 pound Challenge butter at room temperature  
 2 cups sugar  
 1 tablespoons grated orange peel  
 2 teaspoons vanilla  
 1 large egg  
 3 1/4 cups all-purpose flour  
 1 teaspoon baking powder  
 1/4 teaspoon salt  
 1 1/2 cups dried cranberries  
 1 1/2 cups sweetened flaked dried coconut

In large bowl of mixer beat butter, sugar, orange peel and vanilla at medium speed until smooth.

Beat in egg until well blended.

In a medium bowl, mix flour, baking powder and salt.

Add to butter mixture, stir to mix.

Then beat on low speed until dough comes together, about 5 minutes

Mix in cranberries and coconut.

Shape dough into 1-inch balls and place about 2 inches apart on buttered 12 x 14 inch baking sheets.

Bake in a 350°F. regular or convection oven until cookie edges just begin to brown, 11 to 15 minutes.

(Shorter baking time will yield a chewier cookie, longer baking time will yield a crispier cookie).

If baking two sheets at once in one oven, switch their positions halfway through baking.

Let cookies cool on sheets for 5 minutes, then use a wide spatula to transfer to racks to cool completely.

**NOTES:** The mixture may look dry until it comes together as a dough. If it's too crumbly to form into balls, the dough needs to be mixed longer; it should be a smooth homogeneous mass.

Recipe from Judy Boucher, 2002



## SPECIAL K COOKIES

- 1 cup unsalted butter
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoon baking powder
- 2 cups Special K cereal\*

Preheat oven to 350 degrees

With a mixer, cream butter and sugar until fluffy.

Beat in vanilla and set aside.

In a separate bowl, sift together flour and baking powder.

Stir flour mixture into butter mixture until thoroughly blended.

Gently stir in cereal.

Drop dough by teaspoons onto baking sheet, allowing a few inches between cookies.

Bake until lightly browned around edges, 10 to 13 minutes.

Let cookies sit on baking sheet for a minute or two before transferring them to cake rack to cool.

\*Raisin bran or other flaky cereal can be used.

I made rough balls with my hands instead of using teaspoons.

Cookies spread to about 3" across.

## CHOCOLATE GINGERBREAD BARS

- 4 tablespoons unsalted butter, melted, plus more for the pan
- 1/4 cup unsweetened cocoa powder, plus more for the pan
- 3/4 cup all-purpose flour (spooned and leveled)
- 1 teaspoon ground ginger
- 1 teaspoon pumpkin-pie spice
- 1/2 teaspoon baking soda
- 1/2 cup packed dark-brown sugar
- 1/4 cup unsulfured molasses
- 1 large egg
- 1/4 cup sour cream
- 1/2 cup semisweet chocolate chips
- Confectioners' sugar for dusting (optional)

Preheat oven to 350°.

Butter an 8-inch square baking pan.

Line bottom with a strip of parchment paper, leaving an overhang on two sides; butter paper

Dust paper and sides of pan with cocoa; set aside.

In a medium bowl, whisk together cocoa, flour ginger, pumpkin-pie spice, and baking soda; set aside

In a large bowl, whisk together butter, brown sugar, molasses, egg, and sour cream until smooth.

Add flour mixture; stir just until moistened (do not overmix).

Stir in chocolate chips.

Transfer batter to prepared pan; smooth top.

Bake until a toothpick inserted in center comes out clean, 30 to 35 minutes.  
Transfer to a wire rack; let cool completely.  
Using paper overhang, lift gingerbread from pan.  
Transfer to a cutting board and cut into 16 squares.  
Before serving, dust bats with confectioner' sugar, if desired.  
(To store, keep in an airtight container at room temperature, up to 3 days)

Used at Mary Elaine's cookie exchange 2010