

The Cookie Cookbook

2137 Recipes

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Oreo®, Cookie Cake II

Ingredients

24 chocolate sandwich cookie crumbs
1/3 cup semisweet chocolate chips
1/3 cup all-purpose flour
1/4 cup margarine
1 (18.25 ounce) package butter cake mix

1 cup confectioners' sugar
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch pan with cooking spray. In a large bowl, combine chopped cookies, chocolate chips, flour and margarine. Set aside.

Mix cake according to directions on package. Pour half of cake batter in pan. Sprinkle approximately 2 cups of the cookie mixture on top.

Pour rest of cake batter over layer of cookies. Sprinkle remainder of cookie mixture on top.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until toothpick inserted into center of cake comes out clean.

To make the glaze: In a small bowl, mix 1 cup confectioners' sugar with 2 to 3 tablespoons milk. Drizzle glaze over warm cake.

Candy-Coated Chocolates Cookie Mix In A Jar

Ingredients

3/4 cup packed brown sugar
1/4 cup white sugar
1 1/2 cups mini candy-coated chocolates
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 glass 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: Cookies 1. Preheat oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper. 2. Empty the contents of the jar into a large bowl and mix until all the ingredients are well combined. 3. Using your hands work in 3/4 cup softened butter or margarine until the mixture resembles coarse crumbs. 4. Beat 1 egg with 1 teaspoon vanilla extract. Work this into the flour mixture until well combined. Dough will be a little crumbly. 5. 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 (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Remove cookies to a rack to cool. Makes about 2 dozen cookies.

Good Cookies I

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 egg
- 1 cup vegetable oil
- 1 cup butter
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 tablespoon milk
- 1 teaspoon cream of tartar
- 1 cup rolled oats
- 2/3 cup flaked coconut
- 1 cup crushed cornflakes cereal
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour

Directions

In a small bowl, dissolve baking soda in milk. Cream together the sugars and the egg. Mix in the oil, butter or margarine, baking soda mixture and cream of tartar. Stir in the vanilla, oatmeal, coconut or chopped nuts, corn flakes and flour.

Make small balls and flatten them with a greased and flat bottomed glass. Bake 325 degrees F (165 degrees C) for about 12-15 minutes.

Holiday Gumdrops Cookies

Ingredients

1 1/2 cups spiced gumdrops
3/4 cup coarsely chopped walnuts
1/2 cup golden raisins
1 3/4 cups all-purpose flour,
divided
1 cup packed brown sugar
1/2 cup shortening
1 egg
1/4 cup buttermilk
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Cut gumdrops into small pieces, reserving black ones for another use. Place gumdrops in a bowl. Add walnuts, raisins and 1/4 cup flour; toss to coat. Set aside.

In a mixing bowl, cream brown sugar and shortening. Add egg; beat in buttermilk. Combine baking soda, salt and remaining flour; stir into creamed mixture. Add gumdrop mixture and mix well. Chill for 1 hour. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 400 degrees F for 8-10 minutes. Cool for 2 minutes before removing to a wire rack.

Chocolate Peanut Butter Cup Cookies

Ingredients

1 cup butter, softened
3/4 cup creamy peanut butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/3 cups all-purpose flour
1/3 cup cocoa powder
1 teaspoon baking soda
1 cup semisweet chocolate chips
1 cup peanut butter chips
10 chocolate covered peanut
butter cups, cut into eighths

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, peanut butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, and baking soda; stir into the peanut butter mixture. Mix in the chocolate chips, peanut butter chips, and peanut butter cups. Drop by tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Let cool for 1 or 2 minutes on sheet before removing, or they will fall apart.

Mandarin Cookie Salad

Ingredients

2 cups cold buttermilk
1 (5.1 ounce) package instant
vanilla pudding mix
1 (12 ounce) container frozen
whipped topping, thawed
2 (11 ounce) cans mandarin
oranges, drained
1 (11.5 ounce) package fudge
striped shortbread cookies,
coarsely crushed

Directions

In a bowl, whisk the buttermilk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Fold in whipped topping and oranges. Cover and refrigerate until serving. Fold in crushed cookies.

Christmas Cookie Cut Outs

Ingredients

3 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon ground nutmeg
1 pinch ground cinnamon
1 cup butter, softened
1 cup white sugar
3 eggs, beaten
1 teaspoon vanilla extract

Frosting:

4 cups confectioners' sugar
1/2 cup butter, softened
1 tablespoon vanilla extract
1/4 cup milk
any color food coloring (optional)

Directions

Sift together flour, cream of tartar, baking soda, nutmeg, and cinnamon in a bowl; set aside. Beat the butter and sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Cover and refrigerate dough overnight.

Preheat an oven to 350 degrees F (175 degrees C). Roll out dough on floured surface to 1/2 inch thick. Cut into shapes with Christmas cookie cutters. Place cookies 1 inch apart on ungreased cookie sheets.

Bake in the preheated oven until the edges are golden, 8 to 10 minutes. If using cutters that have small appendages, such as reindeer legs, reduce the baking time or they will overcook. Remove cookies to a wire rack to cool completely.

Beat the butter and confectioners' sugar with an electric mixer in a large bowl, mixture will be stiff. Add the vanilla and slowly mix in the milk a little at a time until a spreading consistency is reached. Stir in food coloring, if desired. Make sure cookies are completely cool before frosting.

Filled Cookies II

Ingredients

1 (8 ounce) package cream
cheese, softened
1/2 cup butter, softened
1/2 cup shortening
2 cups all-purpose flour
1/2 cup any flavor fruit jam

Directions

Place cream cheese in a mixing bowl, and beat til light and fluffy. Add the rest of the ingredients, except for the fruit preserves, and form into a flat disk. Chill overnight.

Roll dough out onto a lightly floured board, and cut circles using a medium sized glass.

In the center of each circle, add 1/2 teaspoon of preserves; crimp edges tightly together. Natural preserves have a tendency to spill out due to the lower sugar content, but still make a great cookie.

Bake at 375 degrees F (190 degrees C) for 15 to 17 minutes.

The Easiest, Yummiest Sugar Cookies EVER!!!

Ingredients

2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 cup butter, softened
1 1/4 cups white sugar
1/4 cup brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup milk
1/2 cup white sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Stir together the flour and baking soda; set aside.

In a medium bowl, cream together the butter, 1 1/4 cups white sugar and brown sugar. Beat in the egg and vanilla, then stir in the milk. Mix in the dry ingredients until just blended. Roll the dough into walnut sized balls and roll the balls in the remaining sugar. Place cookies 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 15 minutes in the preheated oven, until the bottoms of the cookies are golden brown. Remove from baking sheets to cool on wire racks.

Chocolate Cookie Cheesecake

Ingredients

2 cups chocolate sandwich cookie crumbs
2 tablespoons butter, melted
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
2 pounds cream cheese, softened
1 1/4 cups white sugar
1/3 cup heavy whipping cream
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
4 eggs
1 1/2 cups chocolate sandwich cookie crumbs
16 ounces sour cream
1/4 cup white sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream
1 1/2 cups semisweet chocolate chips
1 teaspoon vanilla extract

Directions

Combine 2 cups cookie crumbs, melted butter, brown sugar, and cinnamon in a medium bowl; firmly press mixture evenly onto bottom and 1 inch up sides of a 10-inch springform pan. Bake at 350 degrees F (175 degrees C) for 5 minutes; set aside.

In a large bowl, beat cream cheese until smooth. Gradually mix in 1 1/4 cups sugar, 1/3 cup whipping cream, flour, and 1 teaspoon vanilla. Beat in eggs, one at a time, beating after each addition. Pour 1/3 of batter into prepared pan. Top with 1 1/2 cups cookie pieces; pour in remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Remove cake from oven. Combine sour cream, 1/4 cup sugar, and 1 teaspoon vanilla; spread evenly on cheesecake. Continue baking for 7 minutes. Turn oven off and leave in oven 30 minutes. Remove cheesecake, and let cool completely on a wire rack.

Combine 1 cup whipping cream and chocolate chips in a saucepan; stir over low heat until chocolate melts, and then stir in 1 teaspoon vanilla. Pour mixture over cheesecake while still warm. Refrigerate until serving time. Should be at least 8 hours for refrigerator time, remove about 1/2 hour to 1 hour before serving, remove ring from springform pan, decorate to choice and get out your fork!

Frosted Molasses Ginger Sandwich Cookies

Ingredients

1 cup margarine
1 cup white sugar
1 egg
1/2 cup molasses
2 1/2 teaspoons baking soda
3 tablespoons boiling water
4 1/2 cups all-purpose flour

1 tablespoon margarine
3 tablespoons boiling water
1/4 teaspoon ground ginger
1/8 teaspoon salt
2 1/2 cups confectioners' sugar

Directions

In a large bowl, cream together 1 cup margarine and sugar until smooth. Beat in the egg and molasses until well blended. Dissolve the baking soda in boiling water; stir into the molasses mixture. Gradually mix in the flour to make a smooth dough. Cover and chill dough for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/8 inch in thickness. Cut into circles using a 3 inch round cutter. Cut a smaller 1 inch circle out of half of the cookies. It is easier to cut the center hole after the cookies have been placed onto the cookie sheets. Place cookies 1 inch apart onto ungreased cookie sheets.

Bake for 7 to 10 minutes in the preheated oven, until edges begin to darken. Allow cookies to cool completely before sandwiching. Frost solid cookies and place a cookie with the center hole on top.

To make the frosting: Beat 1 tablespoon of margarine and water together. Blend in the ginger and salt. Gradually beat in the confectioners' sugar until the desired consistency is reached. Sandwich between cooled cookies.

Dawn's Sugar Cookies

Ingredients

1 cup shortening
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 cup buttermilk

1/2 cup butter, melted
2 cups confectioners' sugar
2 tablespoons milk
3 drops red food coloring
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a large bowl, cream together the shortening and white sugar until smooth. Beat in eggs one at a time, and stir in vanilla. Combine the flour, baking powder, and baking soda; stir into the creamed mixture alternately with the buttermilk until a soft dough forms. Drop by teaspoonfuls onto prepared cookie sheets.

Bake for 10 minutes in preheated oven, or until light brown. Cool on wire racks.

In a medium bowl, blend together melted butter and confectioners' sugar until smooth. Gradually stir in milk until frosting reaches the desired consistency. Mix in food coloring, if desired. Spread onto cooled cookies, and place frosted cookies on waxed paper or cooling racks until frosting is set.

Basic Gingersnap Cookies

Ingredients

6 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons salt
4 teaspoons ground ginger
4 teaspoons ground cinnamon
1 1/2 teaspoons ground cloves
1 teaspoon ground black pepper
1 cup unsalted butter, softened
1 cup packed brown sugar
2 eggs
1 cup unsulfured molasses

Directions

Sift together the flour, baking soda, baking powder, salt, ginger, cinnamon, cloves, and black pepper; set aside. In a large bowl, or stand mixer with the paddle attachment, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time then stir in the molasses. Gradually mix in the sifted ingredients. Divide the dough into thirds and wrap in plastic wrap. Refrigerate for at least one hour.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/8 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until cookies are crisp but not dark. Remove to wire racks to cool completely. Decorate as desired.

Apricot Sesame Cookies

Ingredients

1 cup butter, softened
1/2 cup sugar
1 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon salt
7 tablespoons sesame seeds
6 tablespoons apricot jam

Directions

In a mixing bowl, cream butter and sugar. Beat in extract. Combine the flour and salt; gradually add to the creamed mixture.

Roll into 1-in. balls, then roll in sesame seeds. Place 2 in. apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each ball. Fill with jam. Bake at 400 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Finnish Butter Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1/4 cup sugar
1 teaspoon almond extract
2 cups all-purpose flour
1 egg white
2 tablespoons sugar
1/3 cup ground almonds

Directions

In a mixing bowl, cream butter and sugar. Stir in extract. Add 1-1/4 cups flour; mix well. Knead in remaining flour. Cover and chill at least 2 hours. Roll out on a lightly floured surface to 1/4-in. thickness. Cut with a small cookie cutter (1-1/2 to 2 in.); place on ungreased baking sheets. Beat egg white until foamy; brush over cookies. Sprinkle with sugar and almonds. Bake at 350 degrees F for 7-8 minutes or until lightly browned. Cool on wire racks.

Toffee Crunch Cookies

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups toffee baking bits
1/3 cup chopped pecans

Directions

Combine and sift flour, baking soda, and salt. In a separate bowl, cream butter or margarine. Add sugar, egg, and vanilla; mix until smooth and creamy.

Stir in dry ingredients; blend in toffee bits and pecans.

Drop tablespoonfuls 2 inches apart onto greased baking sheets. Bake at 350 degrees F (175 degrees C) until done, 12 to 15 minutes. Remove from baking sheets and cool.

Chocolate Chip Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/4 cups packed brown sugar
1/2 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups rolled oats
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat together margarine and sugars until creamy. Add eggs, milk and vanilla; beat well. Add combined flour, baking soda and salt; mix well. Stir in oats, chocolate chips and nuts; mix well.

Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 9-10 minutes. Cool for 1 minute on cookie sheet; remove to wire rack.

Out-on-the-Range Cookies

Ingredients

3/4 cup shortening
1 1/4 cups packed brown sugar
1 cup sugar
2 eggs
1 cup peanut butter
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 cup quick-cooking oats
2 teaspoons baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in peanut butter and vanilla. Combine the flour, oats, baking soda and salt; gradually add to the creamed mixture. Stir in chips.

Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 325 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool.

Oatmeal Cookies Light

Ingredients

1 1/4 cups reduced fat margarine
1/2 cup white sugar
3/4 cup packed brown sugar
2 egg whites
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 teaspoon baking soda
3 cups rolled oats

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the margarine, white sugar and brown sugar until smooth. Beat in the egg whites one at a time, then stir in the vanilla. Combine the flour and baking soda; stir into the sugar mixture. Mix in the rolled oats. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Eggnog Cookies I

Ingredients

1 cup butter, softened
2 cups white sugar
1 teaspoon vanilla extract
4 eggs
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg

Directions

In a medium bowl, cream together the butter, sugar, and vanilla. Beat in eggs, one at a time. Sift together the flour, baking powder, salt and nutmeg; gradually stir into creamed mixture. Cover and refrigerate until firm.

Preheat oven to 375 degrees F (190 degrees C).

Drop by heaping spoonfuls onto an unprepared cookie sheet. Bake for 6 to 8 minutes in the preheated oven. Cookies should be lightly browned.

Chocolate/Peanut Butter Drop Cookies

Ingredients

1 1/4 cups all-purpose flour
2 (1 ounce) squares unsweetened chocolate, melted
1/2 cup white sugar
1/2 cup shortening
1 egg
1 teaspoon salt
1 teaspoon vanilla extract
1/2 cup packed brown sugar
1/4 cup peanut butter
2 tablespoons butter, softened

Directions

Preheat oven to 325 degrees F. In large bowl, with mixer at medium speed, combine 1 cup flour and the next six ingredients until well mixed.

In small bowl, mix 3 tablespoons of flour and the remaining ingredients until well mixed (mixture will be crumbly).

Drop chocolate dough by teaspoonfuls, 1 inch apart, onto cookie sheet. Top each with 1/2 teaspoon of peanut-butter dough. Dip a fork into flour and press gently across top of each cookie.

Bake 12 minutes or until firm. Move cookies to racks; cool.

Aunt Gail's Oatmeal Lace Cookies

Ingredients

1 cup unsalted butter
1 cup white sugar
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1 cup rolled oats
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and sugar until light and fluffy. Stir in the vanilla and almond extracts. Sift together the flour, baking soda, and salt; stir into the butter mixture. Finally, mix in the rolled oats.

Roll dough into balls about 1 inch in diameter. Place the dough balls about 3 inches apart onto the prepared cookie sheet. Dip the bottom of a glass in water and then in sugar, use this to flatten down the cookies. Sugar the glass as needed. Bake for 8 to 10 minutes, cookies should be slightly browned. Store in an airtight container.

Butterscotch Raisin Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
1/4 cup sugar
2 eggs
3 cups quick-cooking oats
1 1/2 cups all-purpose flour
1 (3.4 ounce) package instant
butterscotch pudding mix
1 teaspoon baking soda
1 cup raisins
1/2 cup butterscotch chips

Directions

In a large mixing bowl, cream butter and sugars. Add eggs; beat well. Combine the oats, flour, dry pudding mix and baking soda; gradually add to the creamed mixture. Stir in the raisins and butterscotch chips (dough will be stiff).

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 9-11 minutes or until lightly browned. Remove to wire racks to cool.

Chocolate Chip Cookies VI

Ingredients

3/4 cup butter, softened
1 1/2 cups white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups finely chopped zucchini
3 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
3/4 cup miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, sugar. Beat in egg and vanilla. Stir in the zucchini. Combine the flour, baking powder, salt and cinnamon; stir into the zucchini mixture. Mix in the chocolate chips and walnuts. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until edges are light brown. Remove from baking sheets to cool on wire racks.

Soft Sugar Cookies I

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup shortening
- 2 eggs
- 1 cup milk
- 1 tablespoon distilled white vinegar
- 1 teaspoon baking soda
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- 1 teaspoon ground nutmeg

Directions

Combine milk with vinegar to make sour milk. Let stand for 5 minutes.

In a large mixing bowl, combine sugars, shortening, eggs, and vanilla. Add flour, soda, baking powder, salt, and nutmeg.

Stir in sour milk and mix well. NOTE: Dough will be very sticky and hard to handle. You could refrigerate it for a few hours, or just use plenty of flour when rolling out.

Roll on well floured board to 1/2 inch thickness. Cut with cookie cutters to desired shapes (large cutters work best).

Bake at 350 degrees F (180 degrees C) for 8 to 10 minutes or until lightly brown on bottom.

Frost with Sugar Cookie Frosting (see recipe) and decorate.

Chocolate Chip Cookies with a Secret

Ingredients

1 cup margarine, softened
1 cup white sugar
1 cup brown sugar (packed)
2 eggs
1 teaspoon vanilla extract
1 teaspoon French vanilla-flavored instant coffee granules
1/8 teaspoon water
1 teaspoon strawberry jam
1 teaspoon sweetened chestnut puree
1 tablespoon instant hot chocolate mix
1 teaspoon ground cinnamon
1 dash ground nutmeg
1 drop fresh lemon juice
1/4 teaspoon orange liqueur
1 drop maple flavored extract
2 cups all-purpose flour
2 1/2 cups granola with nuts and raisins
1 teaspoon baking powder
1 teaspoon baking soda
4 teaspoons salt
1 (16 ounce) package semisweet chocolate chips
1/2 cup chopped and toasted walnuts
1 ounce rosemary flavored chocolate, grated

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease 2 baking sheets.

Cream the margarine with the white and brown sugars in a mixing bowl until light and fluffy. Beat in the eggs and vanilla extract. Mix the instant coffee and water together in a small bowl; stir into the egg and sugar mixture. Stir in the strawberry jam, chestnut puree, hot chocolate mix, cinnamon, nutmeg, lemon juice, orange liqueur, and maple extract until evenly blended. Gradually stir in the flour, granola, baking powder, baking soda, and salt until evenly blended. Stir in the chocolate chips, walnuts, and grated chocolate until well blended. Pinch off tablespoon-sized amounts of dough and roll between hands to make 1 inch diameter balls. Place balls on prepared baking sheets and flatten with a floured glass to be 1/4 inch high.

Bake in preheated oven until tops are set when lightly touched, 10 to 12 minutes. Cool 10 minutes on baking sheets before moving to a rack to cool completely.

Chewy Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
1/4 cup sugar
1 (3.4 ounce) package instant
vanilla pudding mix*
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
2 cups semisweet chocolate chips
1 cup finely chopped walnuts

Directions

In a mixing bowl, cream butter, sugars and pudding mix. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; gradually add to the creamed mixture. Stir in chocolate chips and walnuts (dough will be stiff).

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Lavender Shortbread Cookies

Ingredients

1 1/2 cups butter, softened
2/3 cup white sugar
1/4 cup sifted confectioners' sugar
2 tablespoons finely chopped fresh lavender
1 tablespoon chopped fresh mint leaves
1 teaspoon grated lemon zest
2 1/2 cups all-purpose flour
1/2 cup cornstarch
1/4 teaspoon salt

Directions

In a medium bowl, cream together the butter, white sugar and confectioners' sugar until light and fluffy. Mix in the lavender, mint and lemon zest. Combine the flour, cornstarch and salt; mix into the batter until well blended. Divide dough into two balls, wrap in plastic wrap and flatten to about 1 inch thick. Refrigerate until firm, about 1 hour.

Preheat the oven to 325 degrees F (165 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into shapes with cookie cutters. Cookie stamps will work well on these too. Place on cookie sheets.

Bake for 18 to 20 minutes in the preheated oven, just until cookies begin to brown at the edges. Cool for a few minutes on the baking sheets then transfer to wire racks to cool completely.

Carrot Walnut Cookies

Ingredients

1/2 cup butter
1 1/4 cups packed brown sugar
2 (4 ounce) jars carrot baby food
1 egg
1 tablespoon orange zest
1/2 cup orange juice
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 1/4 cups all-purpose flour
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat all ingredients except flour and nuts in a large bowl with mixer on medium speed until blended (mixture will look curdled).

With mixer on low speed beat in flour just until blended. Stir in walnuts.

Drop by rounded tablespoon 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes until tops look dry. Cool on cookie sheet 1 minute before removing to a wire rack to cool completely. Frost with Orange Cream Cheese Frosting (see footnote for link to recipe).

Susan's Cookies

Ingredients

1/4 cup packed brown sugar
1/4 cup white sugar
3 eggs
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 1/2 cups rolled oats
1/2 cup flaked coconut
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the white sugar , brown sugar and butter. Stir in the eggs, one at a time, and vanilla. Combine the flour, rolled oats, baking powder and baking soda, add to the sugar mixture and mix well with your hands to form a dough. Mix in the coconut last.

Drop cookies by teaspoons onto an unprepared cookie sheet and bake for 8 to 10 minutes, in the preheated oven. Cookies will turn golden brown. Remove to cool on baking racks.

The Perfect Chocolate Chip Cookie

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup vegetable oil
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Stir together the flour, baking soda and salt; set aside.

In a large bowl, cream together the vegetable oil, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and almond extracts. Blend in the dry ingredients, then fold in the chocolate chips. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Mint Cookies I

Ingredients

3/4 cup butter
1 1/2 cups packed brown sugar
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
2 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
36 chocolate mint wafer candies

Directions

In a large pan over low heat, cook butter, sugar and water until butter is melted. Add chocolate chips and stir until partially melted. Remove from heat and continue to stir until chocolate is completely melted. Pour into a large bowl and let stand 10 minutes to cool off slightly.

At high speed, beat in eggs, one at a time into chocolate mixture. Reduce speed to low and add dry ingredients, beating until blended. Chill dough about 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Roll dough into balls and place on ungreased cookie sheet about 2 inches apart. Bake 8-10 minutes. While cookies are baking unwrap mints and divide each in half. When cookies are brought out of the oven, put 1/2 mint on top of each cookie. Let the mint sit for up to 5 minutes until melted, then spread the mint on top of the cookie. Eat and enjoy!

Cranberry-Pumpkin Cookies

Ingredients

1/2 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 egg
1 cup solid pack pumpkin puree
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup fresh cranberries
1 teaspoon ground cinnamon
1 tablespoon orange zest
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in vanilla, egg and pumpkin. Sift together the flour, baking powder, baking soda, salt and cinnamon; stir into mixture until well blended. Cut the cranberries in half and stir into mixture along with the orange zest and walnuts. Drop by teaspoonfuls onto cookie sheets.

Bake for 10 to 12 minutes.

Panellets (Catalan All-Saints Cookies)

Ingredients

1/3 pound potatoes, cubed
3 1/2 cups ground almonds
2 1/2 cups white sugar
1 tablespoon lemon zest
3/4 cup pine nuts
2 egg yolks, beaten
3/4 cup cornstarch
2 egg whites, beaten

Directions

Place the potatoes in a small saucepan; cover with water and bring to a boil. Cook until the potatoes are tender; drain. Mash the potatoes with a fork. Allow to cool.

Preheat oven to 425 degrees F (220 degrees C). Lightly butter a baking sheet.

Combine the cooled potatoes and almonds. Slowly add the sugar while stirring with a wooden spoon. Stir in the lemon zest; continue mixing with your hands. Form the dough into 1-inch balls. Roll the balls in the pine nuts; brush with egg yolk. Form each ball into a crescent shape. Cover each cookie with cornstarch and then brush with egg white. Arrange cookies on the prepared baking sheet.

Bake in preheated oven until lightly golden, 10 to 12 minutes.

Cookie Pizza

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
2 1/3 cups rolled oats
1 cup butter
1 1/2 cups packed brown sugar
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups shredded coconut
2 cups semisweet chocolate chips
1/2 cup chopped walnuts
1 cup candy-coated chocolate pieces
1 cup peanuts

Directions

Combine flour, baking soda, salt and oats. Stir well to blend. Cream butter, brown sugar, eggs and vanilla together thoroughly. Add flour mixture to creamed mixture. Mix well.

Stir in 1/2 cup coconut and chopped nuts. Spread dough evenly in 2 greased 10 inch pizza pans or press into 10 inch circles on greased baking sheets.

Bake at 350 degrees F (175 degrees C) for 10 minutes. Remove from oven.

Sprinkle with chocolate, remaining 1 cup coconut, candies and peanuts. Bake for 5-10 minutes longer or until golden brown. Cool in pans on wire racks. Cut cooled cookie pizza into wedges.

Jumbo Raisin Cookies

Ingredients

2 cups raisins
1 cup water
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup shortening
1 3/4 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Place water and raisins in a small saucepan, and bring to boil. Boil 3 to 4 minutes. Set aside to cool.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Combine flour, baking powder, baking soda, salt, cinnamon, and nutmeg; set aside.

In a large bowl, cream together shortening and sugar. Beat in eggs and vanilla. Stir in raisins along with the liquid in which they were boiled. Blend in flour mixture, then mix in the walnuts. Drop by tablespoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in preheated oven, or until firm. Remove from cookie sheets to cool on wire racks.

Earthquake Cookies

Ingredients

1 (18.25 ounce) package devil's
food cake mix
2 eggs
1/2 cup shortening
3/4 cup confectioners' sugar
1 tablespoon water

Directions

Mix cake mix, eggs, shortening, and water in medium size bowl; mix with a spoon. Chill for 1 hour.

Shape dough into balls, roll in powdered sugar. Place on cookie sheet and bake at 375 degrees F (190 degrees C) for 8-10 minutes; or until brown.

Dutch Ice Box Cookies

Ingredients

1 cup butter
2 cups white sugar
1 cup sour cream
4 cups all-purpose flour
1 1/4 teaspoons ground cinnamon
1 1/2 teaspoons ground nutmeg
1/2 teaspoon ground cloves
1 teaspoon baking soda
1/4 cup chopped walnuts
1/4 teaspoon salt

Directions

Cream the butter with the sugar. Stir in the sour cream, flour, cinnamon, nutmeg, cloves, salt and chopped nuts. Mix well and form into logs. Wrap logs with plastic wrap and refrigerate for several hours or overnight.

Preheat oven to 375 degrees F (190 degrees C).

Slice cookies into 1/4 inch rounds and bake at 375 degrees F (190 degrees C) for 10 minutes.

One Oh One Cookies

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup butter
- 1 cup vegetable oil
- 1 egg
- 1 teaspoon cream of tartar
- 3 teaspoons vanilla extract
- 1 cup flaked coconut
- 1 cup chopped walnuts
- 1 cup crisp rice cereal
- 1 cup rolled oats
- 3 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F. In a large bowl, mix all ingredients until well blended.

Drop on greased cookie sheets and bake for 12 to 15 minutes.

Nutmeg Cookie Logs

Ingredients

1 cup butter, softened
3/4 cup white sugar
2 teaspoons vanilla extract
1 egg
2 teaspoons rum flavored extract
3 cups all-purpose flour
1 teaspoon ground nutmeg
3 tablespoons butter
2 1/2 cups confectioners' sugar
1/2 teaspoon vanilla extract
2 tablespoons milk
1 teaspoon rum flavored extract
3 drops red food coloring

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together 1 cup butter or margarine and white sugar. Stir in 2 teaspoons vanilla, egg, and 2 teaspoons rum flavoring. Mix well. Add 3 cups flour and nutmeg.

Roll in long "logs" 1/2 inch in diameter. Cut into 3 inch strips. Place on lightly greased cookie sheets and bake 12 to 15 minutes. Let cool and frost.

To Make Frosting: Cream together 3 tablespoons butter and confectioner's sugar. Add 1/2 teaspoon vanilla and 1 teaspoon rum. Stir in milk (may add more to reach desired consistency). Add food coloring and spread over cooled cookies. Decorate with chocolate sprinkles (optional).

Oatmeal Drop Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
2 cups quick cooking oats
1 cup butter, softened
1/2 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
1/3 cup buttermilk
1 cup raisins
3/4 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking soda, salt and cinnamon; stir in the oats and set aside. Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until light. Beat in the eggs, one at a time, then stir in the vanilla. Stir in the flour mixture alternately with the buttermilk. Fold in the raisins and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cindy's Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1 cup shortening
2 cups packed light brown sugar
1 cup sugar
4 eggs
2 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
2 cups semisweet chocolate chips
1 cup chopped pecans

Directions

In a large mixing bowl, cream the butter, shortening and sugars until light and fluffy. Beat in eggs and vanilla. Combine the flour, baking soda and salt; add to creamed mixture and mix well. Stir in chocolate chips and nuts (dough will be sticky).

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Pepper Cookies I

Ingredients

2 1/2 cups all-purpose flour
1/4 cup finely ground almonds
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cardamom
1 teaspoon ground ginger
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 cup shortening
1 cup white sugar
1 egg
1/2 cup corn syrup

Directions

Combine the flour, almonds, baking soda, spices and salt.

In a large bowl, cream the shortening and sugar. Beat in the egg, beat in the corn syrup. Gradually blend in the dry ingredients.

Cover and chill for 8 hours.

Preheat the oven to 350 degrees F (180 degrees C).

On a floured surface, roll out the dough to a thickness of 1/4 inch. Using cookie cutters, cut into shapes and place 1 inch apart on ungreased baking sheets. Bake for 8-10 minutes until lightly colored. Transfer to wire racks to cool.

Dishpan Cookies I

Ingredients

2 cups light brown sugar
2 cups white sugar
2 teaspoons vanilla extract
2 cups vegetable oil
4 eggs
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups quick cooking oats
4 cups cornflakes cereal
1 cup chopped pecans (optional)
1 cup flaked coconut (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a LARGE bowl, cream brown sugar, sugar, vanilla, oil and eggs together. Add flour, soda, salt and oats. Mix well. Stir in corn flakes, coconut and pecans.

Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes.

Makes 10 dozen (2 inch) cookies. Caution: Halve this recipe if you don't want a ton of cookies.

Sugared Danish Butter Cookies with Pecan Halves

Ingredients

4 cups all-purpose flour
1 1/2 cups white sugar
1 egg
2 teaspoons vanilla extract
1 1/2 cups cold unsalted butter,
cut into chunks
1 egg, beaten
3 tablespoons coarse sugar
crystals
88 pecan halves, toasted
1 tablespoon coarse sugar
crystals for sprinkling (optional)

Directions

Preheat oven to 375 degrees F (200 degrees C).

In a mixing bowl, sift the flour and white sugar together, and stir in 1 egg and the vanilla extract until well combined. Using a pastry cutter, cut the cold butter into the mixture until it resembles coarse cornmeal. Shape the dough into a ball, wrap it in plastic wrap, and refrigerate for 20 minutes.

Divide the dough in half, and roll into two 11-inch-long logs. Wrap one of the logs in waxed paper and then plastic wrap, and refrigerate overnight. Place 3 tablespoons of coarse sugar crystals on a flat plate. Brush the second log with beaten egg, and roll it in the sugar crystals, coating it thickly. Carefully wrap the sugared log in plastic wrap, and refrigerate overnight. (See Cook's Note.)

Preheat the oven to 400 degrees F (200 degrees C) and line baking sheets with parchment paper.

Cut the unsugared log of dough into round slices about 1/8-inch thick, and place the rounds onto the prepared baking sheets, about 1/2-inch apart. Top each round with a pecan half. Cut the sugared log of dough into 1/8-inch thick slices, and place them onto prepared baking sheets. Sprinkle each sugared cookie with more coarse sugar crystals, if desired.

Place one baking sheet of cookies at a time into the preheated oven, and bake until the edges barely turn golden, 4 to 5 minutes. Remove the cookies to wire racks to cool.

Divinity Cookies

Ingredients

2 cups sifted all-purpose flour
1 teaspoon cream of tartar
1/2 teaspoon baking soda
1 cup white sugar
1 cup shortening
1 egg
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

Combine dry ingredients. Cream sugar, shortening, egg and vanilla. Mix dry ingredients into creamed mixture and blend in nuts.

Roll into balls, place on cookie sheet and flatten with a fork. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Favorite Peanut Butter Cookies

Ingredients

1 1/4 cups creamy peanut butter
1 cup margarine
3/4 cup white sugar
3/4 cup packed light brown sugar
2 eggs
1/2 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the peanut butter, margarine, brown sugar and white sugar. Beat in the eggs and vanilla. Combine the flour, baking powder and baking soda; stir into the peanut butter mixture. Form dough into walnut sized balls and place them 2 inches apart onto ungreased cookie sheets. Dip a fork into flour and criss cross each cookie to flatten slightly.

Bake for 12 to 15 minutes in the preheated oven, until just lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Thumbprint Cookies II

Ingredients

1/2 cup butter
3/4 cup peanut butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
2 tablespoons milk
2 1/2 cups all-purpose flour
1 cup rolled oats
1 teaspoon baking soda
1 1/2 cups raisins
1/4 cup white sugar
3/4 cup water
2 tablespoons lemon juice
2 tablespoons cornstarch

Directions

For cookies, cream margarine with peanut butter. Mix in sugar, then beat in eggs and milk. Stir in baking soda, oats, and flour.

To Make Filling: Combine raisins, water, and lemon juice. Heat until nearly boiling. Mix sugar with cornstarch; add enough (cold) water to make a paste. Stir into raisin mixture and heat until clear.

Shape dough into walnut-sized balls. Place on a greased cookie sheet. Using your thumb, indent the center of each ball, making a fairly good-sized hollow spot. Fill with about a teaspoon of filling. Bake at 375 degrees F (190 degrees C) for about 10-12 minutes.

Maple Sandwich Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
1 egg yolk
2 cups all-purpose flour
sugar

FILLING:

1 1/4 cups confectioners' sugar
2 tablespoons milk
2 tablespoons butter or margarine,
softened
1/2 teaspoon maple flavoring

Directions

In a mixing bowl, cream butter and brown sugar. Beat in the egg yolk and flour; mix well. Shape into 1-in. balls. Dip the tops in sugar. Place sugar side up 2 in. apart on ungreased baking sheets. Flatten with a fork. Bake at 325 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool. Combine filling ingredients in a small mixing bowl; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

Coconut Chocolate Chip Cookies

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1/2 teaspoon coconut extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup flaked coconut

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and coconut extract; mix well. Combine the flour, baking soda and salt; add to the creamed mixture. Stir in chocolate chips and coconut.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 11-13 minutes or until golden brown. Remove to wire racks to cool.

Fruit and Honey Cookies

Ingredients

2 1/4 cups all-purpose flour
1/2 teaspoon ground walnuts
1 teaspoon baking soda
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup honey
1/2 cup shortening
1/2 cup packed brown sugar
2 eggs
3 tablespoons milk
1 cup raisins
1 cup dried currants
1 cup dates, pitted and chopped

Directions

Combine flour, walnuts, baking soda, allspice, cinnamon, and salt.

In small saucepan over low heat, melt shortening and honey, stirring constantly. Remove from heat and pour into large bowl. Stir in brown sugar, eggs and milk until well blended. Slowly add dry ingredients. Fold in raisins, currants and dates. Cover and chill for 4 hours.

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. Drop by spoonfuls 2 inches apart on cookie sheets.

Bake 10 to 12 minutes, until lightly colored.

Chocolate Espresso Cookies

Ingredients

3 (1 ounce) squares unsweetened chocolate
2 cups semisweet chocolate chips
1/2 cup butter
3 eggs
1 cup white sugar
2 1/4 teaspoons finely ground espresso beans
3/4 cup all-purpose flour
1/3 teaspoon baking powder
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line them with parchment paper.

In the top of a double boiler, melt together the unsweetened chocolate, 1 cup of the chocolate chips and the butter. This can also be done in a microwave oven on low setting. Stir occasionally until melted. In a medium bowl, beat the eggs and sugar until thick and light, about 3 minutes. Stir in the espresso. Add the chocolate mixture, mix well. Sift together the flour and baking powder, fold into the egg mixture. Carefully fold in the chopped nuts and remaining chocolate chips.

Drop dough by tablespoonfuls 2 inches apart onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Cookies will have a crackled appearance when done. Cool on baking sheets.

Sour Cream Cutouts Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups sugar
3 eggs
1 cup sour cream
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda

FROSTING:

1/3 cup butter or margarine,
softened
2 cups confectioners' sugar
2 tablespoons milk
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs. Add sour cream and vanilla; mix well. Combine flour, baking powder and baking soda; add to the creamed mixture and mix well. Chill dough at least 2 hours or overnight.

Roll on a heavily floured surface to 1/4-in. thickness. Cut with a 3-in. cutter. Place on lightly greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until cookie springs back when lightly touched. Cool. Mix all frosting ingredients until smooth; spread over cookies.

Margie's Shortbread Oatmeal Cookies

Ingredients

3 cups rolled oats
1 cup all-purpose flour
1 cup packed brown sugar
1 cup butter
3/4 teaspoon baking soda
1/2 teaspoon water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Dissolve the baking soda in the water.

Combine the oats, flour and brown sugar. Cut in the butter until the mixture resembles coarse crumbs. Stir in the baking soda mixture and form dough into a ball. Either roll dough out to 1/4 inch thick and cut with cookie cutters or press dough into the bottom of one 9x13 inch baking pan.

Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes.

Chocolate-Filled Poppy Seed cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
2 egg yolks
1 teaspoon vanilla extract
2 cups all-purpose flour
3 tablespoons poppy seeds
1/4 teaspoon salt
1 cup semisweet chocolate chips,
melted

Directions

In a mixing bowl, cream butter and sugar. Beat in egg yolks and vanilla. Combine flour, poppy seeds and salt; gradually add to the creamed mixture.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Immediately make an indentation in the center again. Remove to wire racks to cool slightly; fill with melted chocolate.

Chewy Chocolate Cookies III

Ingredients

2/3 cup shortening
1 1/2 cups packed brown sugar
1 tablespoon water
1 teaspoon vanilla extract
2 eggs
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups semisweet chocolate chips
1/2 cup chopped walnuts

Directions

In large bowl cream shortening, sugar, water and vanilla extract. Beat in eggs. In a separate bowl, combine flour, cocoa, salt and baking soda and gradually add to creamed mixture. Beat until just blended. Stir in chocolate chips and nuts.

Drop by rounded teaspoonfuls 2 inches apart on ungreased cookie sheets. Bake at 375 degrees F (190 degrees C) for 7 - 9 minutes. Do not overbake. Cool 2 minutes before removing from cookie sheet.

Linda's Monster Cookies

Ingredients

1 cup margarine
1 cup butter
2 cups light brown sugar
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
4 cups rolled oats
2 cups semisweet chocolate chips
1 cup candy-coated chocolate pieces

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a very large bowl, cream together the margarine, butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Combine the flour, baking soda, baking powder, salt and rolled oats; stir into the sugar mixture. Mix in chocolate chips and candy-coated chocolate pieces. Drop by tablespoonfuls onto the prepared cookie sheets.

Bake for 10 to 11 minutes in the preheated oven, or until the edges are golden. If you like chewy cookies, take them out before they look done.

Sour Cream Sugar Cookies III

Ingredients

3 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter
3/4 cup white sugar
1 egg
1/4 cup sour cream
1 teaspoon vanilla extract

Directions

Sift flour, baking powder, and salt. Cream butter with sugar, beat in egg, then stir in sour cream and vanilla. Stir in flour mixture 1/3 at a time.

Wrap dough in wax paper and chill.

Roll out 1/4 inch thick. Cut out cookies with your favorite cookie cutters. Put on ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10 minutes.

Better than Sex Cookies

Ingredients

1 cup butter
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 2/3 cups vanilla baking chips
4 ounces macadamia nuts,
chopped

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a large mixer bowl, beat butter and sugar until creamy. Add eggs and vanilla extract; beat until light and fluffy.

In a separate bowl, stir together flour, baking soda and salt; gradually blend into butter mixture.

Stir in vanilla chips, and macadamia nuts. Drop by rounded tablespoonfuls onto an ungreased cookie sheet.

Bake for 9 minutes. (Do not overbake; cookies will be soft. They will puff while baking; flatten upon cooling.) Cool slightly, remove from cookie sheet to wire rack. Cool completely.

Easy Chocolate Cookies

Ingredients

1 (19.8 ounce) package brownie mix
1 (3.9 ounce) package instant chocolate pudding mix
3/8 cup vegetable oil
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the brownie mix and dry instant pudding. Add the oil and eggs; mix until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 6 to 10 minutes in the preheated oven, until firm. I think they are best if removed when the middle is still soft. Cool on cookie sheets for 1 minute before removing to wire racks.

The Whole Jar of Peanut Butter Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 egg
- 1 egg yolk
- 2 teaspoons vanilla extract
- 1 (18 ounce) jar peanut butter
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped peanuts

Directions

In a large bowl, cream butter, white sugar, and brown sugar until smooth. Add the eggs, yolks, and vanilla; mix until fluffy. Stir in peanut butter. Sift together the flour, baking soda, and salt; stir into the peanut butter mixture. Finally, stir in the peanuts. Refrigerate the dough for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a cookie sheet.

Roll dough into walnut sized balls. Place on the prepared cookie sheet and flatten slightly with a fork. Bake for 12 to 15 minutes in the preheated oven. Cookies should look dry on top. Allow to cool for a few minutes on the cookie sheet before removing to cool completely on a rack. These cookies taste great when slightly undercooked.

Sour Cream Cut-Out Cookies

Ingredients

1 cup butter
1 cup white sugar
1/2 cup sour cream
1 egg
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and sugar. Stir in the egg and sour cream. Then stir in the baking soda and salt. Gradually add the flour until dough becomes too difficult to stir. Turn the dough out onto a floured surface and knead in flour until dough is no longer sticky.

Roll the dough out to 1/4 to 1/2 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart on unprepared cookie sheets.

Bake for 6 to 8 minutes in the preheated oven. Cookies should be lightly browned at the edges. Remove from the baking sheets to cool on wire racks.

Delicious Raspberry Oatmeal Cookie Bars

Ingredients

1/2 cup packed light brown sugar
1 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1 cup rolled oats
1/2 cup butter, softened
3/4 cup seedless raspberry jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8 inch square pan, and line with greased foil.

Combine brown sugar, flour, baking soda, salt, and rolled oats. Rub in the butter using your hands or a pastry blender to form a crumbly mixture. Press 2 cups of the mixture into the bottom of the prepared pan. Spread the jam to within 1/4 inch of the edge. Sprinkle the remaining crumb mixture over the top, and lightly press it into the jam.

Bake for 35 to 40 minutes in preheated oven, or until lightly browned. Allow to cool before cutting into bars.

Coffee Chip Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
1 cup boiling water
2 tablespoons instant coffee granules
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
4 cups semisweet chocolate chips

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Combine water and coffee; set aside. Combine the flour, baking powder and baking soda; add to creamed mixture alternately with coffee. Stir in the chocolate chips. Refrigerate for 1 hour.

Drop dough by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden around the edges. Remove to wire racks.

Italian Horn Cookies

Ingredients

1 cup cold butter (no substitutes)
4 cups all-purpose flour
2 cups vanilla ice cream, softened
1 (12.5 ounce) can cherry filling*

Directions

In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in ice cream. Divide into four portions. Cover and refrigerate for 2 hours.

On a lightly floured surface, roll each portion to 1/8-in. thickness. With a fluted pastry cutter, cut into 2-in. squares. Place about 1/2 teaspoon filling in the center of each square. Overlap two opposite corners of dough over the filling and seal. Sprinkle lightly with sugar. Place on ungreased baking sheets.

Bake at 350 degrees for 10-12 minutes or until bottoms are light brown. Cool on wire racks.

Makeover Out-on-the-Range Cookies

Ingredients

6 tablespoons butter, softened
3/4 cup sugar
3/4 cup packed brown sugar
1 egg
2 egg whites
1/2 cup reduced fat peanut butter
1 teaspoon vanilla extract
1/2 teaspoon butter flavoring,
optional
1 1/2 cups all-purpose flour
1 cup quick-cooking oats
1/4 cup cornstarch
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup miniature semisweet
chocolate chips

Directions

In a mixing bowl, beat butter and sugars until crumbly, about 2 minutes. Add the next five ingredients; mix well. Combine dry ingredients; gradually add to the creamed mixture. Stir in chips.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 325 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool.

Gingerbread Men Cookies

Ingredients

3 cups flour
2 teaspoons McCormick® Ginger, Ground
1 teaspoon McCormick® Cinnamon, Ground
1 teaspoon baking soda
1/4 teaspoon McCormick® Nutmeg, Ground
1/4 teaspoon salt
3/4 cup butter, softened
3/4 cup firmly packed brown sugar
1/2 cup molasses
1 egg

Directions

Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses and egg; beat well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

Preheat oven to 350 degrees F. Roll out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.

Bake 8 to 10 minutes or until edges of cookies are set and just begin to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled cookies as desired. Store cookies in airtight container up to 5 days.

Health Nut Oatmeal Cookies

Ingredients

2/3 cup butter, softened
1 cup brown sugar
1 egg
1 teaspoon vanilla extract
3/4 teaspoon ground nutmeg
1 1/2 cups rolled oats
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped hazelnuts
1/4 cup sunflower seeds
2 tablespoons flax seeds
1/2 cup wheat germ

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the vanilla and nutmeg.

In a separate bowl, combine the oats, flour, baking powder, baking soda, salt, hazelnuts, sunflower seeds, flax seeds and wheat germ; gradually stir into the creamed mixture.

Drop by rounded spoonfuls, a couple of inches apart, onto cookie sheet(s).

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

One and a Half Minute Cookies

Ingredients

1/2 cup butter
2 cups white sugar
1/2 cup milk
4 tablespoons unsweetened
cocoa powder
1/2 cup peanut butter
1/2 teaspoon vanilla extract
3 cups quick cooking oats

Directions

Bring margarine, sugar, milk and cocoa to boil. Let boil for exactly 1 minute and 30 seconds.

Remove from heat, stir in vanilla and peanut butter. Then stir in oats.

Quickly drop by large tablespoon onto wax paper laid on top of newspaper. Let cool, peel from paper and turn over to finish drying.

Store in closed container.

Peanut Butter Cookies V

Ingredients

1/2 cup peanut butter
1 cup packed light brown sugar
1 egg
1/2 cup butter, softened
2 1/4 cups self-rising flour

Directions

Set the oven to 350 degrees F (175 degrees C).

Cut up the butter in a bowl. Add the sugar, and cream them together until fluffy. Add the peanut butter, flour and egg; beat everything together with the wooden spoon until the dough is smooth.

Put teaspoonfuls of dough on a cookie sheet. Bake them for 15 to 20 minutes. Put them on a wire rack to cool using a spatula.

Wheat Germ Drop Cookies

Ingredients

1/2 cup vegetable oil
1/2 cup milk
2 1/4 cups whole wheat flour
2 teaspoons baking powder
1 cup packed brown sugar
2 eggs
1/2 cup wheat germ
2 teaspoons ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheet.

Add the oil to the sugar gradually and mix well. Beat in the milk and the eggs. Stir in the whole wheat flour, baking powder, wheat germ and nutmeg and mix well.

Drop teaspoonfuls of dough on the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 5 minutes. Lower temperature to 325 degrees F (165 degrees C) and bake for an additional 7 minutes.

Walnut Cookies II

Ingredients

1 1/4 cups all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
1/4 teaspoon baking soda
1 egg
1 teaspoon vanilla extract
1/2 cup butter, softened
3/4 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, stir together the flour, white sugar, brown sugar, and baking soda. Add the egg, vanilla, and butter; mix until dough forms. Stir in the chopped walnuts. Roll dough into 1 inch balls and place 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until the edges are golden brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Robbi's M&M Cookies

Ingredients

1 cup packed brown sugar
1/2 cup white sugar
1 cup shortening
2 eggs
1 1/2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups candy-coated milk
chocolate pieces

Directions

In a large bowl, mix sugar, eggs, shortening, and vanilla thoroughly. Add flour, salt, and baking soda to creamed mixture. Blend well. Add 3/4 cup of M&M candies.

Drop dough by teaspoonful onto cookie sheet. Slightly push a few candies on top of each dough ball with remaining candies.

Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes, to your liking.

Make Ahead Cookie Mix

Ingredients

1 1/2 cups butter
1 tablespoon salt
2 teaspoons baking powder
6 cups all-purpose flour

Directions

In a large bowl, mix together the butter, salt and baking powder. Gradually stir in flour. Store in a covered container in the refrigerator for up to 4 weeks.

Monster Cookies IV

Ingredients

1 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 tablespoon real maple syrup
1 cup all-purpose flour
1/2 cup whole wheat flour
1/3 cup graham cracker crumbs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
3 cups rolled oats
2 cups semisweet chocolate chips
4 ounces finely grated chocolate bar
1/2 cup chopped walnuts
1/2 cup chopped cashews
1/2 cup chopped pecans

Directions

Place margarine in a large bowl. With an electric mixer, cream for 30 seconds. Stop and scrape bowl. Add sugars and cream for 2 minutes. Stop and scrape bowl. Add eggs, vanilla, and maple syrup. Mix for 2 minutes. Scrape bowl.

Add all-purpose flour, whole wheat flour, graham cracker crumbs, baking soda, baking powder, and salt. Mix on low for 1 minute. Add oatmeal and mix on low for 1 to 1 1/2 minutes, until thoroughly blended. Add chocolate and nuts. Mix on low for 30 seconds, just until blended.

Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes. Cool completely on wire racks.

Kathy's Italian Cookies

Ingredients

3/4 cup butter
1/3 cup white sugar
3 eggs
1 teaspoon vanilla extract
2 tablespoons fresh orange juice
3 cups all-purpose flour
1 tablespoon baking powder
2 1/2 cups confectioners' sugar

Directions

Cream margarine or butter and sugar thoroughly; add eggs, vanilla, and 2 tablespoons of orange juice. Combine flour and baking powder and gradually add to creamed mixture.

Knead dough on lightly floured board for about 5 minutes. Using tablespoonfuls of dough, roll in 6-inch lengths; press ends together to form rings. Let stand on ungreased cookie sheets at room temperature for 15 minutes.

Bake 350 degrees F (180 degrees C) for 15-17 minutes or until lightly golden.

To Make Icing: Combine 2 1/2 cups confectioner's sugar with enough orange juice to make a thin glaze. Dip each hot cookie into glaze; cool on racks. Decorate with confetti sprinkles, if desired.

Glazed Butter Cookies

Ingredients

1/2 cup butter (no substitutes),
softened

3/4 cup sugar

1 egg

3/4 teaspoon vanilla extract

1 3/4 cups all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon salt

GLAZE

1 cup confectioners' sugar

2 tablespoons milk

red, green and yellow liquid or
paste food coloring

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine dry ingredients; gradually add to the creamed mixture. Cover and chill for 1 hour or until easy to handle. On a lightly floured surface, roll out to 1/8-in. thickness. Cut with 2-1/2-in. cookie cutters. Place 1 in. apart on ungreased baking sheets.

Bake at 350 degrees for 8-10 minutes or until lightly browned. Cool on wire racks.

In a small bowl, combine confectioners' sugar and milk until smooth. Stir in food coloring. Lightly spread onto cooled cookies. Let stand until glaze is set.

Mrs. Fields Cookie Recipe II

Ingredients

2 cups butter, softened
2 cups white sugar
2 cups packed brown sugar
2 teaspoons vanilla extract
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons baking soda
4 eggs
4 cups all-purpose flour
5 cups rolled oats
4 cups semisweet chocolate chips
8 ounces finely grated chocolate bar
3 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together butter or margarine, white sugar, and brown sugar. Add eggs and vanilla.

Mix together in a separate bowl: salt, baking powder, baking soda, flour and oatmeal (put small amounts of oatmeal in blender until it turns to powder. Measure out 5 cups of oatmeal and only "powderize" that, NOT 5 cups "powderized" oatmeal).

Mix all of the above.

Add: chocolate chips, grated chocolate bar, and chopped nuts (any kind).

Bake on greased cookie sheet (make golf ball sized balls) and bake about two inches apart. Bake for 8 -10 minutes. Do not overbake.

Cut-Out Cookies Made with Oat Flour

Ingredients

1 1/2 cups confectioners' sugar
1 cup butter
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 cup oat flour
1 teaspoon baking soda

Directions

In a large bowl, cream together the confectioners' sugar and butter until smooth. Beat in the egg and vanilla. Combine the all-purpose flour, oat flour, and baking soda; stir into the creamed mixture. Cover the dough, and chill for about 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into desired shapes using cookie cutters. Place cookies 2 inches apart onto an ungreased cookie sheet.

Bake for 7 to 8 minutes in the preheated oven, or until the edges begin to brown. Remove from baking sheets to cool on wire racks. When cool, eat plain, or frost with your favorite cookie frosting.

Deluxe Sugar Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups confectioners' sugar
1 egg, beaten
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Directions

In a mixing bowl, cream butter and sugar. Add egg and extracts. Combine flour, baking soda and cream of tartar; gradually add to the creamed mixture and mix well. Chill for at least 1 hour. On a surface lightly sprinkled with confectioners' sugar, roll out the dough to 1/8-in. thickness. Cut into desired shapes. Place on ungreased baking sheets. Repeat with the remaining dough. Bake at 350 degrees F for 7-8 minutes, or until the edges begin to brown.

Black Walnut Cookies I

Ingredients

1 cup butter
1 cup packed dark brown sugar
1 egg
1/2 teaspoon baking soda
1 teaspoon maple flavored extract
2 cups all-purpose flour
1 teaspoon baking powder
1 1/2 cups chopped black walnuts

Directions

Cream butter and sugar. Beat in egg and add flavoring. Add in flour and baking powder dissolved in a couple drops of water. Add nuts and mix well.

Divide dough into thirds and roll into logs. Refrigerate until firm (about 1 hour.)

Preheat oven to 400 degrees F (205 degrees C).

Slice logs into thin cookies. Bake for 9 minutes or until light brown in color.

Soft Sugar Cookies V

Ingredients

4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup butter, softened
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup sour cream

Directions

Sift together the flour, baking powder, baking soda, salt and nutmeg; set aside. In a large bowl, cream together the butter and sugar until smooth. Beat in the egg, vanilla and sour cream until well blended. Stir in the sifted ingredients. Wrap dough in plastic wrap and chill overnight.

Preheat the oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

No Bake Chocolate Cookies II

Ingredients

2 cups white sugar
1/2 cup milk
1/2 cup margarine
3 cups rolled oats
1 teaspoon vanilla extract
3 tablespoons unsweetened
cocoa powder
1/2 cup flaked coconut

Directions

In a saucepan over medium heat, combine sugar, milk, and margarine. Bring to a boil, stirring occasionally, then boil for 4 to 5 minutes. Remove from heat and stir in the oats, vanilla, cocoa and coconut. Spoon onto waxed paper and allow to cool for at least an hour. Store in an airtight container.

Almost Heaven Peanut Butter Cookies

Ingredients

1 (11 ounce) package pie crust mix
1 cup peanut butter
3/4 cup brown sugar
3 tablespoons water

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, combine the pie crust mix, peanut butter and brown sugar. Incorporate the water, one tablespoon at a time, while mixing gently. Roll into 1 inch balls. Place onto a cookie sheet and flatten slightly with a fork.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Buried Cherry Cookies

Ingredients

1 (10 ounce) jar maraschino cherries
1/2 cup butter, softened
1 cup white sugar
1/4 teaspoon baking powder
1/4 teaspoon salt
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
3 (1 ounce) squares bittersweet chocolate, chopped
1/4 cup sweetened condensed milk

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Drain the cherries and reserve about 2 tablespoons of the juice. Cut the cherries in half if large, and set aside.

Beat the softened butter, sugar, and baking powder with an electric mixer until thoroughly creamed and fluffy, about 1 minute. Beat in the egg and almond extract, then add the flour gradually, and beat just until blended. Pinch off pieces of dough, roll into 1-inch balls, place the balls on an ungreased baking sheet, and press your thumb in the center of each cookie to make a dent. Place a cherry or cherry half in the indentation of each cookie.

In a small saucepan over low heat, melt the chocolate with the condensed milk, and stir until smooth. Add 1 to 2 tablespoons of reserved cherry juice to the mixture, or as needed, to thin the frosting; frosting will be thick. Spoon about 1/2 teaspoon of frosting over each cherry, covering the cherry completely.

Bake the cookies in the preheated oven until firm and slightly browned, about 12 minutes. Let cool on the baking sheet for about 1 minute before removing, then move to a wire rack to finish cooling.

Everything Cookies I

Ingredients

- 1 cup butter
- 1 cup packed brown sugar
- 1 cup white sugar
- 1 egg, beaten
- 1 teaspoon cream of tartar
- 1 cup quick cooking oats
- 1 cup vegetable oil
- 2 cups semisweet chocolate chips
- 1 cup crisp rice cereal
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups all-purpose flour
- 2 tablespoons vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix all ingredients. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake until lightly brown.

Chocolate Peanut Cookies

Ingredients

1/2 cup unsalted butter
1/2 cup peanut butter
1 cup packed brown sugar
1/2 teaspoon vanilla extract
1 egg
3/4 cup unbleached all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
6 (1 ounce) squares milk chocolate, coarsely chopped
1 1/2 cups salted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, peanut butter and vanilla. Mix in sugar and egg until well blended. Combine the flour, cocoa and baking soda; Stir into the peanut butter mixture. Add the cut-up chocolate and peanuts. Stir well.

Wet hands with cold water and roll teaspoon sized amounts of dough into balls. Flatten balls slightly and place 2 inches apart on cookie sheets.

Bake for 12 minutes. Transfer to wire racks to cool.

Christmas Cornflake Wreath Cookies

Ingredients

1/2 cup butter
4 cups miniature marshmallows
1 teaspoon green food coloring
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
4 cups cornflakes cereal
1 (2.25 ounce) package cinnamon
red hot candies

Directions

Microwave marshmallows and butter on High for 2 minutes. Stir, then microwave on High for 2 minutes more. Stir. (This can be done in a double boiler if one doesn't have a microwave.)

Add and mix quickly the coloring, extracts, then cornflakes. Drop by spoonfuls in clumps on greased wax paper and decorate with 3 red hots each.

Once cool, transfer to lightly greased serving/storage tray with lightly greased fingers.

Pina Colada Cookies I

Ingredients

1 (18.25 ounce) package
pineapple flavored cake mix
1/2 cup butter, softened
2 eggs
2 teaspoons rum flavored extract
1 cup flaked coconut
1 1/2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut the softened margarine or butter into the cake mix. Use a fork mash them together until they are well combined and the mixture resembles coarse crumbs. Beat in the eggs, milk and rum extract and mix well. Stir in the flaked coconut until combined.

Drop by teaspoonfuls onto an ungreased baking sheet and bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Chewy Oatmeal Cookies

Ingredients

3 cups butter or margarine,
softened
3 cups packed brown sugar
3 cups all-purpose flour
1 tablespoon baking soda
6 cups quick cooking oats
1/2 cup sugar

Directions

In a large mixing bowl, cream butter and brown sugar. Combine flour and baking soda; gradually add to creamed mixture. Transfer to a large bowl; knead in oats. Shape into 1-1/2-in. balls, then roll in sugar. Place 2 in. apart on ungreased baking sheets. Flatten with a glass. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Cherry Magic Cookie Bars

Ingredients

1 1/2 cups graham cracker crumbs
1 stick butter or margarine, melted
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
6 ounces semi-sweet chocolate chips
1 (10 ounce) jar maraschino cherries, drained, patted dry and chopped
1 1/3 cups flaked coconut

Directions

Preheat oven to 350 degrees F (325 degrees F for glass baking pan). In small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13x9-inch baking pan.

Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients; press down firmly with fork.

Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars or diamonds. Store covered at room temperature.

Tiger Cookies

Ingredients

3/4 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 cups crushed sugar-frosted
corn flake cereal
1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream butter and sugar. Add eggs and vanilla; mix until fluffy. Sift together flour, baking soda, and salt; stir into butter mixture. Stir in the crushed cereal. Melt chocolate chips in a bowl over simmering water or in the microwave. Swirl melted chocolate gently into dough, leaving big streaks of chocolate.

Drop cookies by heaping teaspoonfuls onto unprepared cookie sheets. Bake in the preheated oven for 10 to 12 minutes. After baking remove from cookie sheets to cool on wire racks.

Chocolate-Mint Creme Cookies

Ingredients

1 1/2 cups packed brown sugar
3/4 cup butter, cubed
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
3 cups all-purpose flour
1 1/4 teaspoons baking soda
1 teaspoon salt
FILLING:
1/3 cup butter, softened
3 cups confectioners' sugar
3 tablespoons milk
1/8 teaspoon peppermint extract
Dash salt

Directions

In a small saucepan, combine the brown sugar, butter and water. Cook and stir over medium heat until sugar is dissolved. Remove from the heat; stir in the chocolate chips until melted and smooth. Transfer to a large mixing bowl; cool slightly.

Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; gradually add to chocolate mixture. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until set. Remove to wire racks; flatten slightly. Cool completely.

Combine filling ingredients; spread on the bottom of half of the cookies. top with remaining cookies. Store in the refrigerator.

Sour Cream Sugar Cookies I

Ingredients

1 1/2 cups white sugar
1 cup butter
1 teaspoon vanilla extract
2 eggs
1 cup sour cream
5 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 (8 ounce) package cream cheese
2 tablespoons evaporated milk
1 teaspoon vanilla extract
1/8 teaspoon salt
4 cups confectioners' sugar

Directions

Cream together 1 1/2 cups white sugar, butter or margarine, 1 teaspoon vanilla, and eggs. Add sour cream.

Mix together 5 cups flour, 1/2 teaspoon salt, baking powder and baking soda. Gradually add to the egg-sugar mixture.

Cover and chill dough for 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Roll out on lightly floured surface to 1/4 inch thick. Cut out cookies. Bake on lightly greased cookie sheet for 10 - 12 minutes.

To Make Frosting: In small bowl, with mixer at medium speed, beat together the softened cream cheese and evaporated milk until smooth. Add 1 teaspoon vanilla, 1/8 teaspoon salt and confectioners' sugar. Beat until well blended. Color as desired and frost cooled cookies.

Norwegian Butter Cookies

Ingredients

1/2 cup butter
2 eggs
1/4 cup white sugar
1 cup all-purpose flour
1/2 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Hard boil the eggs and separate the yolks. Cream the butter and hard boiled egg yolks. Beat in the sugar and add the flour vanilla extract. Mix thoroughly. Put through a cookie press or arrange by teaspoonfuls on ungreased cookie sheets.

Bake 10 to 12 minutes, or until lightly browned.

Meatball Cookies

Ingredients

3 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 cup chopped walnuts
1 teaspoon ground cloves
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 cups white sugar
3 eggs
1/2 cup butter
2 teaspoons vanilla extract
4 cups confectioners' sugar
1/4 cup unsweetened cocoa powder
1/2 cup milk

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

Cream the butter margarine or shortening, white sugar, eggs and vanilla.

In a separate bowl, stir the flour, 2/3 cup cocoa, baking powder, baking soda, salt and spices. Add flour mixture to butter mixture. If too sticky add more flour, if too dry add a little milk. Add nuts and mix with hands. Must be of consistency to roll into little 1/2 - 1 inch balls.

After you have cookie dough to handling consistency by adjusting it with either the flour or milk, roll into little balls, place on the cookie sheet and bake for about 10-12 minutes, cookie should be firm. Do not overcook. Remove from oven, let rest on the sheet for a few moments and remove to wax paper. When cool, frost with confectioner's sugar and cocoa glaze.

To Make Glaze: Combine 4 cups confectioner's sugar, 1/4 cup cocoa, add about 1/2 cup milk. Consistency should be of a glaze. Pour small amount of glaze over each cookie (about 1 tsp.). Decorate with sprinkles while glaze is still wet.

Becky's Sugary Sugar Cookies

Ingredients

1 cup white sugar
1 cup butter
2 eggs
3 1/2 cups sifted all-purpose flour
2 teaspoons baking powder
2 teaspoons vanilla extract

Directions

Melt the butter or margarine over low heat.

Mix together the sugar, butter and the eggs. Beat well. Sift in the flour and the baking powder. Mix in the vanilla. Drop by teaspoon onto cookie sheets.

Bake for 10-15 minutes or until golden brown at 375 degrees F (190 degrees C).

Fun Cookie Suckers

Ingredients

3/4 cup butter, softened
3 ounces cream cheese
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
assorted colors of paste food coloring
24 lollipop sticks

Directions

In a bowl cream butter, cream cheese and sugar until fluffy. Add egg and vanilla; beat until smooth

In a medium bowl combine flour, baking powder and salt. Add dry ingredients to the creamed mixture. Stir till soft dough forms. Divide dough into fourths. Tint each with a different food color. Wrap in plastic wrap and chill for 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Working with each color, shape dough into 3/4 inch balls. For each cookie place 1 pink, 1 green, 1 blue and 1 orange ball together to make 1 large rainbow colored ball. Shape into a 12 inch long roll (like a snake); starting at one end, coil roll to make a 2 3/4 inch round cookie. Place cookies 3 inches apart on lightly greased baking sheet. Carefully insert lollipop sticks into bottoms of cookie

Bake cookies for 8 minutes or until lightly browned. Cool and store in an airtight container.

Orange-Walnut Butter Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
1 tablespoon frozen orange juice
concentrate, thawed
1 1/2 teaspoons orange zest
1/2 teaspoon vanilla extract
1 1/2 cups self-rising flour
24 walnut halves

Directions

Preheat oven to 325 degrees F. Grease cookie sheet.

Beat butter until smooth. Add sugar and mix until fluffy. Mix in orange concentrate, orange peel and vanilla.

Add flour and mix until dough comes together.

Form 1 rounded tablespoon of dough into a ball. Place on prepared cookie sheet and flatten to a 2-inch round. Repeat with the remaining dough. Press 1 walnut half firmly onto each round.

Bake about 12 minutes or until cookies just begin to brown. Remove to a rack and cool.

Chocolate Kiss Cookies

Ingredients

1 cup margarine, softened
1/2 cup white sugar
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 cup finely chopped walnuts
1 (6 ounce) bag milk chocolate
candy kisses
1/3 cup confectioners' sugar for
decoration

Directions

In a large bowl, cream margarine with sugar and vanilla until light and fluffy. Mix in flour and walnuts, beating on low speed of an electric mixer until well mixed. Cover, and refrigerate dough for 2 hours, or until firm enough to handle.

Preheat oven to 375 degrees F (190 degrees C).

Remove wrappers from chocolate kisses. Shape approximately 1 tablespoon of dough around each chocolate kiss; be sure to cover chocolate completely. Place cookies on an ungreased cookie sheet.

Bake for 10 to 12 minutes in the preheated oven. While cookies are still warm, roll them in confectioners' sugar.

Malted Milk Chip Cookies

Ingredients

1 cup butter
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 1/4 cups chopped chocolate
covered malted milk balls

Directions

Cream together butter or margarine, brown sugar, and white sugar. Add eggs and mix well.

Stir in flour, baking soda and salt. Mix in chopped malted milk balls.

Bake at 350 degrees F (180 degrees C) for 8 to 10 minutes.

Pumpkin Pecan White Chocolate Cookies

Ingredients

2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon pumpkin pie spice
1 cup unsalted butter
1 1/2 cups dark brown sugar
1 cup solid pack pumpkin puree
2 eggs
1 teaspoon vanilla extract
10 ounces white chocolate,
chopped
1/2 cup pecan halves

Directions

Preheat oven to 300 degrees F (150 degrees C) Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the eggs and vanilla, then stir in the pumpkin puree until well blended. Combine the flour, baking soda, and pumpkin pie spice; stir into the pumpkin mixture. Fold in the white chocolate and pecans. Drop by heaping spoonfuls onto the prepared cookie sheets. Cookies should be at least 2 inches apart.

Bake for 20 to 22 minutes in the preheated oven, until bottoms are lightly browned. Cool for 5 minutes on baking sheets before removing to cool on wire racks.

Lori's Awesome Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon coffee flavored liqueur
2 1/2 cups rolled oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups candy-coated milk
chocolate pieces

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream the butter and the sugars using an electric mixer. Mix in the eggs, vanilla and coffee flavored liqueur.

Measure the oatmeal and blend in a blender to a fine powder. In a separate bowl, mix together the flour, oatmeal, baking powder, baking soda and salt. Stir the dry ingredients into the butter mixture until blended, then stir in the candy pieces. Roll into balls and place two inches apart on cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the edges start to turn golden.

Dish Pan Cookies

Ingredients

- 2 cups white sugar
- 2 cups light brown sugar
- 4 eggs
- 2 cups vegetable oil
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons salt
- 4 cups cornflakes cereal
- 1 1/2 cups rolled oats
- 1 cup flaked coconut
- 1 cup chopped pecans
- 1 cup chopped dates
- 1 cup raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a cookie sheet.

Cream white sugar, brown sugar, eggs, vegetable oil and vanilla together in a large bowl or dishpan. In a separate bowl combine flour, baking soda and salt. Stir the flour mixture into the creamed sugar; mix until well combined.

Stir corn flakes, oats, coconut, pecans, dates and raisins into the dough. You will most likely need to use your hands to mix everything thoroughly. Shape the dough into 1 1/2 to 2 inch balls and press them down lightly onto a greased cookie sheet.

Bake in a preheated 325 degrees F (165 degrees C) oven for 10 to 14 minutes or until golden.

Chocolate Crispy Cookies

Ingredients

1 cup butter, softened
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
4 cups crisp rice cereal
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir together flour, baking soda and salt and set aside. Beat butter or margarine and sugar until smooth. Beat in eggs and vanilla. Mix in flour mixture. Stir in cereal and chocolate chips.

Drop onto greased baking sheet and bake for about 10 minutes or until lightly browned.

Chocolate Frosted Marshmallow Cookies

Ingredients

1/2 cup butter
2 (1 ounce) squares unsweetened chocolate
1 egg
1 cup packed brown sugar
1 teaspoon vanilla extract
1/2 teaspoon baking soda
1 1/2 cups all-purpose flour
1/2 cup milk
1 (16 ounce) package large marshmallows

Directions

Preheat oven to 350 degrees F(180 degrees C). Lightly grease cookie sheets or line with parchment paper.

Melt butter and chocolate in small heavy saucepan over low heat; stir to blend. Remove from heat; cool.

Beat egg, brown sugar, vanilla and baking soda in large bowl until light and fluffy. Blend in chocolate mixture and flour until smooth. Slowly beat in milk to make light, cake-batter-like dough.

Drop dough by teaspoonfuls 2 inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until firm in center. Cut marshmallows in half.

Immediately place halved marshmallow, cut side down, onto each baked cookie. Return to oven 1 minute or just until marshmallow is warm enough to stick to cookie. Remove to wire racks to cool.

Pinka Butter Cookies

Ingredients

1 cup crunchy peanut butter
1/2 cup creamy peanut butter
1 cup confectioners' sugar
1 egg
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees (175 degrees C). Grease a 9x9 inch baking pan.

Mix crunchy peanut butter, creamy peanut butter, powdered sugar, egg and baking powder together. Press dough into a 9x9 inch baking pan.

Bake 8 to 10 minutes.

Starr's Soft Sugar Cookies

Ingredients

1 cup white sugar
1 cup packed brown sugar
1/2 cup butter, softened
1/2 cup shortening
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
1 teaspoon ground nutmeg
3 1/2 cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon cream of tartar
3/4 teaspoon salt
3/4 teaspoon baking soda
1 cup buttermilk
1/3 cup white sugar
1/2 cup raisins

Directions

Preheat oven to 400 degrees F (200 degrees C).

Beat together white and brown sugars, butter and shortening until light and fluffy. Beat in eggs, vanilla and lemon extract to mix well.

Sift together nutmeg, flour, baking powder, cream of tartar, salt and soda. Add alternately with buttermilk to creamed mixture.

Drop tablespoonfuls of dough 2 1/2 inches apart onto greased baking sheet. With the back of the spoon, spread round and round making the outer edge of the cookies a little thicker than the center. Sprinkle generously with the reserved white sugar and place a fat raisin in the center of each cookie.

Bake about 10 minutes. For softer cookies, bake in hot oven (425 degrees F (220 degrees C)) for about 8 minutes or until no indentation remains when you touch the center of the cookie with your fingertip. Remove cookies and cool on racks.

Old Fashion Oatmeal Cookies II

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
2 cups quick cooking oats
1/2 cup packed brown sugar
1/2 cup white sugar
1 cup shortening
2 eggs
1/2 cup milk
1 teaspoon vanilla extract
1 cup raisins
3/4 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (or 190 degrees C). Grease cookie sheets.

Put all ingredients except raisins (or chips) and walnuts in food processor. Mix well.

Put in bowl and add raisins and walnuts, stir.

Drop by teaspoons onto greased cookie sheets. Bake for 12-15 minutes. NOTE: Can use parchment paper instead of grease on cookie sheet.

Cookie Mix in a Jar X

Ingredients

1 1/4 cups white sugar
1/2 cup chopped macadamia nuts
3 (1.55 ounce) bars white
chocolate, chopped
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Directions

Mix together flour, baking soda and baking powder. Set aside.

Layer ingredients in order given in a quart sized wide mouth canning jar. Press each layer down firmly in place. { I use the bottom of a small clean juice glass and press each layer firmly in place, especially the chocolate.} Add the flour mixture last.

Attach these directions to jar: White Chocolate Macadamia Nut Cookies 1. Empty cookie mix into large mixing bowl. Use you hands to thoroughly blend mix. 2. Add: 1/2 cup butter or margarine, softened at room temp. DO NOT USE DIET MARGARINE. Add in 1 egg slightly beaten and 1 teaspoon of vanilla. 3. Mix until completely blended. You will need to finish mixing with your hands. It will take a while to mix into a smooth dough. 4. Shape into walnut sized balls and place 2 inches apart on sprayed cookie sheets. 5. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes 2 1/2 dozen cookies.

Davy Crockett Cookies

Ingredients

3 eggs
1 cup brown sugar
1 cup white sugar
2 teaspoons vanilla extract
1 cup vegetable oil
2 cups self-rising flour
2 cups oats
2 cups chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

In a large bowl, stir together the eggs, brown and white sugars, and vanilla. Add the oil and mix to combine. In a separate bowl, combine the flour and the oats. Gradually, stir flour mixture into egg mixture 1/2 cup at a time, stirring until completely mixed. Fold in chocolate chips. Spread the mixture evenly onto a baking sheet.

Bake in the preheated oven for 13 minutes. Remove from oven still slightly gooey, and let cool for 3 minutes before cutting into squares. Then cool on a wire rack for 10 minutes. Store in an air-tight container.

No Bake Macadamia Nut Cookies

Ingredients

1 cup white sugar
1 cup brown sugar
1/2 cup butter
1/2 cup soy milk
2 tablespoons carob powder
1/4 cup macadamia nut butter
3 cups oats

Directions

Place white sugar, brown sugar, butter, milk, and carob powder in a large pan over medium-high heat; bring to a boil. Boil for 2 minutes, stirring occasionally.

Remove the pan from the heat, and stir in macadamia nut butter until dissolved. Stir in oatmeal until well incorporated. Drop onto a waxed paper lined cookie sheet, and place in the refrigerator to cool.

Buckeye Cookies III

Ingredients

1 1/2 cups creamy peanut butter
1/2 cup butter, softened
1 teaspoon vanilla extract
2 1/2 cups semisweet chocolate chips
2 tablespoons shortening
4 cups confectioners' sugar

Directions

You'll need wax paper, a double boiler, a cookie pan, and a medium bowl. In the medium size bowl, mix peanut butter, butter, vanilla, and confectioners' sugar (mixture will be stiff).

Shape into balls and place on a pan covered with wax paper. Place into the refrigerator.

In double boiler, melt chocolate and shortening. Pour into bowl and dip balls with chocolate. Refrigerate for thirty minutes until chocolate is firm.

Cookies 'n' Cream Fudge

Ingredients

16 chocolate cream-filled sandwich cookies, broken into chunks, divided
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter or margarine
2 2/3 cups vanilla chips
1 teaspoon vanilla extract

Directions

Line an 8-in. square baking pan with aluminum foil; coat with nonstick cooking spray. Place half of the broken cookies in the pan.

In a heavy saucepan, combine milk, butter and chips; cook and stir over low heat until chips are melted. Remove from the heat; stir in vanilla. Pour over cookies in pan. Sprinkle with remaining cookies. Cover and refrigerate for at least 1 hour. Cut into squares.

Cowboy Cookies I

Ingredients

2 cups packed brown sugar
2 cups white sugar
2 teaspoons vanilla extract
1/2 cup milk
4 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
2 cups butter
4 eggs
3 cups rolled oats
1 1/2 cups flaked coconut
2 cups semisweet chocolate chips
3/4 cup ground walnuts (optional)

Directions

Beat together the sugars, butter or margarine and eggs.

Stir in vanilla and milk and mix well. Add in the flour, baking powder and salt and mix well.

Stir in the oatmeal and coconut. Add in the chocolate chips and nuts (optional) and mix well.

Drop by teaspoon on cookie sheets. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes.

Double Nut Chocolate Chip Cookies

Ingredients

1 (18.25 ounce) package moist
yellow cake mix
1/2 cup butter
1 egg
1 cup semisweet chocolate chips
1/2 cup chopped pecans
1 cup sliced almonds

Directions

Preheat oven to 375 degrees F. Grease cookie sheets.

Melt the butter in a sauce pan over low heat. Pour into bowl and combine with cake mix and egg. Beat on low with an electric mixer until blended.

Stir in chocolate chips, pecans and 1/4 cup of almonds.

Shape dough into balls. Press top of ball in remaining almonds.

Bake for 9-11 minutes or until lightly browned.

Double Chocolate Cookies by EAGLE BRAND®

Ingredients

2 cups biscuit baking mix
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
8 (1 ounce) squares semi-sweet
chocolate, melted
3 tablespoons butter or margarine,
melted
1 egg
1 teaspoon vanilla extract
1 cup white chocolate chips
1 cup chopped nuts

Directions

Preheat oven to 350 degrees F. In large bowl, combine all ingredients except white chocolate chips and nuts; beat until smooth. Stir in remaining ingredients.

Drop by rounded teaspoonfuls, 2 inches apart, onto ungreased baking sheets.

Bake 10 minutes or until tops are slightly crusted (do not overbake). Cool. Store tightly covered at room temperature.

Molasses Cookie Mix

Ingredients

6 cups all-purpose flour
3 cups sugar
1 tablespoon baking soda
1 tablespoon baking powder
1 tablespoon ground ginger
1 tablespoon ground cinnamon
1 1/2 teaspoons ground nutmeg
3/4 teaspoon ground cloves
1/2 teaspoon ground allspice
ADDITIONAL INGREDIENTS:
3/4 cup butter or margarine,
softened
1 egg
1/4 cup molasses
Additional sugar

Directions

In a bowl, combine the first nine ingredients; mix well. Store in an airtight container in a cool dry place for up to 6 months. Yield: 3 batches (9 cups total) To prepare cookies: In a mixing bowl, cream butter. Add egg and molasses; mix well. add 3 cups cookie mix; beat until smooth. Shape into 1-in. balls and roll in sugar. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 9-11 minutes or until the edges are firm and the surface cracks. Cool on wire racks.

Grandmother's Oatmeal Cookies

Ingredients

3 eggs
1 cup raisins
1 teaspoon vanilla extract
1 cup butter flavored shortening
1 cup packed brown sugar
1 cup white sugar
2 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
2 cups quick cooking oats
1/2 cup chopped walnuts

Directions

Beat eggs, and stir in raisins and vanilla. Refrigerate for at least an hour.

Preheat oven to 350 degrees F (175 degrees C).

Cream together shortening, brown sugar, and white sugar until light and fluffy. Combine flour, baking soda, salt, and cinnamon; stir into the sugar mixture. Mix in raisins and eggs, then stir in oats and walnuts. Roll dough into walnut sized balls, and place 2 inches apart on ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until edges are golden. Cool on wire racks.

Yummy Peanut Butter Cookies

Ingredients

1 cup margarine
1 cup peanut butter
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease two cookie sheets.

In a large bowl, cream together the margarine, peanut butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and almond extracts. Combine the flour, baking soda and salt; stir into the peanut butter mixture. Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Use a wet fork dipped in sugar to make the crisscrosses on the top.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Grab a glass of milk and enjoy!

Butter Cookies III

Ingredients

2 cups butter
8 cups all-purpose flour
2 cups white sugar
6 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter or margarine over low heat. Remove from heat and add 4 cups of flour and the sugar. Beat eggs in one at a time until it is all blended. Slowly add in the remaining 4 cups of flour.

Roll out the dough on a floured area to a thickness of about an 1/4 of an inch. Cut cookies using cookie cutters and place the cut outs about 1 inch apart on the cookie sheet.

Bake for 12 to 15 minutes until brown on the edges.

Crisp Sugar Cookies

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
2 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup milk

Directions

In a mixing bowl, cream butter and sugar. Add eggs and vanilla. Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with the milk. Cover and refrigerate for 15 to 30 minutes. On a floured surface, roll out dough to 1/8-in. thickness. Cut out cookies into desired shapes and place 2 in. apart on a greased baking sheet. Bake at 350 degrees F for 10 minutes or until edges are lightly browned.

Peanut Butter Chocolate Chip Cookies IV

Ingredients

1/2 cup applesauce
2 eggs
1 tablespoon soybean oil
1 (18.25 ounce) package
chocolate fudge cake mix
1/2 cup peanut butter chips
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the applesauce, eggs and oil until well blended. Stir in the cake mix. Mix in the peanut butter chips, chocolate chips and pecans. Drop by spoonfuls or roll into balls and place 2 inches apart onto unprepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Candy-Coated Milk Chocolate Pieces Cookies I

Ingredients

1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups candy-coated milk chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Thoroughly cream together shortening, sugars, eggs and vanilla.

In a separate bowl, mix together the dry ingredients, except the candies. Add to creamed mixture and mix well.

Stir in 1/2 cup candies. Mix well. Drop by teaspoon unto cookie sheets and decorate with remaining candies. Bake for 10 - 12 minutes.

Lemon-Marmalade Cookie Sandwiches

Ingredients

1/2 cup butter, softened
1/2 cup sifted confectioners' sugar
2 teaspoons lemon zest
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup toasted hazelnuts
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
3 tablespoons lemon marmalade

Directions

In a mixing bowl beat butter and 1/2 cup sugar with an electric mixer until smooth. Beat in lemon peel and vanilla.

In a food processor, finely grind flour, nuts, salt and cinnamon. Add to butter mixture and mix just until dough holds together.

Gather dough into a ball and flatten into a disk. Wrap in plastic and chill for about 1 hour or until firm.

Preheat oven to 325 degrees F. Butter cookie sheet.

Roll dough on a lightly floured surface to 1/4-inch thick. Cut out cookies with a 3-inch round cookie cutter. Gather scraps into a ball and re-roll to 1/4-inch thick. Cut out cookies, forming total of 12. Transfer cookies to the cookie sheet.

Using a 1-inch round cookie butter, cut out the center of 6 cookies and remove. Bake about 20 minutes or until golden. Cool on rack for 5 minutes.

Leaving a 1/8-inch border, spread 1 1/2 teaspoons of marmalade evenly over each cookie without a hole. Sift additional powdered sugar over cookies with holes. Place cookies with holes sugar side up atop jam-covered cookies.

White Chip Chocolate Cookies

Ingredients

1 cup butter, softened
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 2/3 cups white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, baking soda and salt; stir into the creamed mixture. Fold in the white chocolate chips. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until cookies are set. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Dipped Sandwich Cookies

Ingredients

1 cup butter, softened
1/2 cup sugar
1 egg yolk
1 teaspoon vanilla extract
2 cups all-purpose flour
LEMON FILLING:
1/2 cup butter, softened
2 cups confectioners' sugar
2 tablespoons lemon juice
DIPPING CHOCOLATE:
4 (1 ounce) squares semisweet chocolate
2 tablespoons butter
1/2 cup finely chopped nuts

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg yolk and vanilla. Gradually add flour.

Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets. With a glass dipped in sugar, flatten into 2-in. circles. Bake at 350 degrees F for 10-12 minutes or until firm. Remove to wire racks to cool.

Combine filling ingredients. Spread on the bottom of half of the cookies; top with remaining cookies. Melt chocolate and butter; stir until smooth. Dip each cookie halfway in chocolate, then in nuts. Place on waxed paper to set.

Ally's Chocolate Chip Cookies

Ingredients

3 cups rolled oats
1 cup milk
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup margarine
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Soak the rolled oats in the milk for at least ten minutes.

Sift together the flour, baking soda and salt, set aside. In a medium bowl, cream together the margarine, brown sugar and white sugar. Stir in the eggs and vanilla. Add the sifted ingredients, and mix well. Then stir in the oat mixture and chocolate chips.

Drop dough by heaping spoonfuls onto the prepared cookie sheets. Bake for 12 to 15 minutes in the preheated oven, until cookies are golden brown. Cool on baking sheets or remove to cool on wire racks.

Chocolate Coffee Molasses Cookies

Ingredients

1 cup chopped dark chocolate
1 cup butter, softened
1 1/2 cups white sugar
1/2 cup molasses
3 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour, or as needed
1 teaspoon ground cinnamon
1 teaspoon ground cloves
2 teaspoons baking powder
1 pinch salt
1 cup brewed coffee, cooled

2 cups confectioners' sugar
2 tablespoons heavy cream
1 teaspoon vanilla extract

2 teaspoons red sugar sprinkles (optional)
2 teaspoons green sugar sprinkles (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Gently melt the chocolate in a small saucepan over very low heat, and allow to cool for about 5 minutes. Stir the butter and sugar together in a large bowl, and mix in the chocolate, molasses, eggs, and vanilla extract.

Sift 5 cups of flour with the cinnamon, cloves, baking powder, and salt in a bowl. Gradually stir the flour mixture into the chocolate mixture by cupfuls, alternating each addition of flour with about 2 tablespoons of coffee, until all the coffee is incorporated. Dough should be soft but not runny. Add more flour if needed to make a soft dough, but cookies will be dry if the dough is too stiff. Use a small scoop or melon baller to form 1-inch balls, and place them on the prepared baking sheets.

Bake in the preheated oven until the cookies are set and just beginning to brown at the edges, about 10 minutes. Let cool on sheets for about 1 minute before removing to continue cooling on a rack until slightly warm, 8 to 10 minutes.

To make frosting, stir together confectioners' sugar, cream, and 1 teaspoon of vanilla extract in a bowl until smooth. Frost the cookies while they're still a little warm. Sprinkle with red or green sugar sprinkles.

Favorite Molasses Cookies

Ingredients

3/4 cup butter or margarine,
softened
1 cup sugar
1/4 cup molasses
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger

Directions

In a mixing bowl, cream butter and sugar. Beat in molasses and egg. Combine dry ingredients; gradually add to creamed mixture. Chill for 1 hour or until firm.

Shape into 1-in. balls; place on greased baking sheets. Press flat with a glass dipped in sugar. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool on wire racks.

Swedish Jam Cookies

Ingredients

1/2 cup butter
1/3 cup white sugar
1/3 cup dark corn syrup
1 egg, separated
1 1/4 cups all-purpose flour
1 cup finely chopped walnuts
1 cup any flavor fruit jam

Directions

In a medium bowl, cream together the butter and sugar. Stir in the corn syrup and egg yolk. Gradually stir in the flour until fully incorporated. Cover and chill for at least 1/2 hour.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease baking sheets.

Roll dough into 1 inch balls, dip them in the egg white, then roll them in the nuts. Place cookies on the prepared cookie sheet 2 inches apart. Using your finger, make an indentation in the center of each cookie.

Bake for 20 to 25 minutes in the preheated oven, or until golden. Fill each indentation with a small amount of jam while cookies are still warm. Allow cookies to cool on the baking sheets.

Old-Fashioned Soft Pumpkin Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 1/2 cups granulated sugar
1/2 cup butter, softened
1 cup LIBBY'S® 100% Pure Pumpkin
1 large egg
1 teaspoon vanilla extract

Glaze:

2 cups sifted powdered sugar
3 tablespoons milk
1 tablespoon melted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F. Grease baking sheets.

Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt in medium bowl. Beat sugar and butter in large mixer bowl until well blended. Beat in pumpkin, egg and vanilla extract until smooth. Gradually beat in flour mixture. Drop by rounded tablespoon onto prepared baking sheets.

Bake for 15 to 18 minutes or until edges are firm. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Drizzle Glaze over cookies.

For Glaze: Combine 2 cups sifted powdered sugar, 3 tablespoons milk, 1 tablespoon melted butter and 1 teaspoon vanilla extract in small bowl until smooth.

Split-Second Cookies

Ingredients

3/4 cup butter, softened
2/3 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup raspberry jam

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well.

Divide dough into four equal portions; shape each into a 12-in. x 3/4-in. log. Place 4 in. apart on two greased baking sheets. Make a 1/2-in. depression down center of logs; fill with jam.

Bake at 350 degrees F for 15-20 minutes or until lightly browned. Cool for 2 minutes; cut diagonally into 3/4-in. slices. Remove to wire racks to cool completely.

Chewy White Chocolate Chip Gingerbread

Ingredients

3/4 cup butter
1 cup white sugar
1 beaten egg
1/4 cup molasses
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 (12 ounce) package white chocolate chips
1/2 cup white sugar, for rolling

Directions

Beat together the butter with 1 cup of sugar in a mixing bowl until the mixture is smooth, and stir in beaten egg and molasses. In another bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt; stir the flour mixture into the molasses mixture by half cupfuls. Stir in the white chocolate chips. Refrigerate dough for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Scoop up a generous spoonful of dough, and roll it into a ball. Roll the ball in sugar, place onto an ungreased baking sheet, and flatten slightly. Sprinkle a little sugar onto the cookie, if desired. Repeat for the rest of the cookies.

Bake the cookies in the preheated oven until lightly browned, 10 to 15 minutes. Allow to cool on the baking sheet for about 1 minute before removing to finish cooling on racks.

Double Chocolate Cookie Bars

Ingredients

24 chocolate sandwich cookies
1/4 cup butter, melted
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Set aside 6 cookies and grind the rest in a food processor or blender. In a small bowl, stir together the cookie crumbs and butter until well blended. Press into the bottom of an 11x13 inch pan.

Over a double boiler or in the microwave, melt 1 cup of chocolate chips together with the condensed milk and vanilla. Stir frequently until smooth. Spread evenly over the crumb crust. Sprinkle the remaining cup of chocolate chips over the top. Break remaining cookies into pieces by hand and sprinkle over the top.

Bake for 20 to 25 minutes in the preheated oven. Chill completely before cutting into bars or it will make a big mess.

Brown Sugar Chocolate Crackle Cookies

Ingredients

1 cup semisweet chocolate chips
1 cup packed brown sugar
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts
1/2 cup sifted confectioners' sugar

Directions

Melt the chocolate chips and combine with the brown sugar and vegetable oil. Add the eggs one at a time and beat well. Stir in the vanilla.

Combine the flour, baking powder and salt. Add flour mixture to the chocolate mixture. Stir in the chopped walnuts. Chill dough for a few hours.

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Drop teaspoonfuls of dough in confectioners' sugar and roll to coat. Place cookies on the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Let cookies cool on racks.

Ginger-Touched Oatmeal Peanut Butter Cookies

Ingredients

1/2 cup butter
1/2 cup shortening
1 cup peanut butter
1 cup packed brown sugar
3/4 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground ginger
1 cup rolled oats
1 cup chopped crystallized ginger

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening, butter, brown sugar and white sugar. Beat in the eggs, peanut butter and vanilla. Combine the flour, baking soda, salt and ground ginger, stir into the creamed mixture. Finally, stir in the rolled oats and candied ginger. Drop by rounded teaspoonfuls onto an unprepared cookie sheet.

Bake for 10 to 12 minutes in the preheated oven, until golden brown. Remove from the baking sheet to cool on wire racks. Store in an airtight container when cool.

Big-Batch Butterscotch Cookies

Ingredients

1 1/2 cups butter or margarine,
softened
3 cups packed brown sugar
3 eggs
1 tablespoon vanilla extract
5 1/4 cups all-purpose flour
1 tablespoon baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon cream of tartar

Directions

In a large mixing bowl, cream the butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Transfer to a larger bowl if necessary. Combine flour, baking powder, baking soda and cream of tartar; gradually add to the creamed mixture. Drop by level tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Cardamom Cookies

Ingredients

2 cups butter (no substitutes),
softened
2 1/2 cups confectioners' sugar,
divided
1 1/2 teaspoons almond extract
3 3/4 cups all-purpose flour
1 cup finely chopped walnuts
1 teaspoon ground cardamom
1/8 teaspoon salt

Directions

In a mixing bowl, cream butter and 1-1/2 cups confectioners' sugar until smooth. Beat in extract. Combine the flour, walnuts, cardamom and salt; gradually add to the creamed mixture. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets.

Bake at 350 degrees F for 15-17 minutes or until edges are golden. Roll warm cookies in remaining confectioners' sugar. Cool on wire racks.

Mincemeat Cookies I

Ingredients

1 cup shortening
1 1/2 cups white sugar
1/2 teaspoon vanilla extract
3 eggs
3 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup chopped walnuts
1 1/2 cups prepared mincemeat,
drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Cream shortening, sugar and eggs together, then beat in vanilla. Sift the flour, salt and baking soda together, and add to shortening mixture. Mix until well blended. Stir in the nuts and mincemeat and mix well. Drop by teaspoonfuls on the cookie sheet.

Bake 8 to 10 minutes until light brown.

Cape Cod Oatmeal Cookies

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups rolled oats
1 cup white sugar
1/2 cup raisins
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts
1/2 cup melted shortening
1/2 cup melted butter
1 egg
1/4 cup milk
1 tablespoon molasses

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl stir together flour, cinnamon, baking soda and salt. Stir in remaining ingredients.

Drop by teaspoon 1-1/2 inches apart on ungreased sheets (Make the cookies small). Bake for 12 minutes or until brown.

Puff Pastry Valentine Cookies

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
3 tablespoons caramel topping
3 tablespoons blanched sliced almonds or coconut

Directions

Thaw pastry sheet at room temperature for 30 minutes. Preheat oven to 400 degrees F.

Unfold pastry sheet on lightly floured surface. Roll into 14x10-inch rectangle. Cut out 12 hearts, using a 3 1/2-inch heart-shaped cookie cutter. Place on baking sheet. Brush with caramel topping and sprinkle with almonds.

Bake 10 minutes or until golden. Remove from baking sheet and cool on wire rack.

Christmas Orange Rind Cut-Out Cookies

Ingredients

1 cup butter, softened
1 1/4 cups white sugar
2 eggs
3 1/4 cups all-purpose flour
1 teaspoon baking powder
1 cup sour cream
2 teaspoons orange zest
1/3 cup white sugar
1/3 cup finely chopped almonds

Directions

In a large bowl, cream butter and 1 1/4 cups of the sugar. Add eggs, one at a time, beating well after each.

Sift flour and baking powder together. Add flour mix to the butter mixture alternately with the sour cream. Blend very well and add the orange zest. Wrap tightly and chill overnight.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Turn chilled dough out on to a floured surface and roll out to 1/4 inch thick. Cut into desired shapes.

Combine the 1/3 cup white sugar and the finely chopped almonds and sprinkle over the tops of the cookies. Place cookies on the prepared baking sheet and bake at 375 degrees F (190 degrees C) for 10 to 12 minutes. Remove from oven and let cookies cool on rack.

Peppermint Cookies

Ingredients

1 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 3/4 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1/2 cup crushed peppermint candies

Directions

In a mixing bowl, cream shortening and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the dry ingredients; gradually add to the creamed mixture. Stir in crushed candies. Shape into a 15-in. roll; wrap in plastic wrap. Refrigerate for 4 hours or until firm. Unwrap and cut into 1/8-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 6-8 minutes or until edges begin to brown. Remove to wire racks to cool.

Chocolate Earl Grey Cookies

Ingredients

1 cup butter, room temperature
1 cup white sugar
2 1/2 tablespoons Earl Grey tea,
finely ground in a coffee grinder
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour
2/3 cup unsweetened cocoa
powder
2 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter, sugar, and tea. Beat in vanilla, then eggs, one at a time until incorporated. Sift together flour, cocoa powder, and baking powder; fold into egg mixture until just mixed.

Drop cookies by rounded tablespoonfuls onto a ungreased cookie sheets.

Bake in preheated oven for 8 minutes.

Special Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
2 cups brown sugar
2 eggs
1 teaspoon vanilla extract
4 cups high protein crisp rice and wheat cereal
1 cup flaked coconut
1 cup chopped walnuts
1/2 cup raisins

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking powder, baking soda and salt; set aside.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Blend in the sifted ingredients until just incorporated. Mix in the cereal, coconut, walnuts and raisins. Drop by tablespoonfuls onto ungreased cookie sheets. Cookies should be at least 2 inches apart.

Bake for 9 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Doubletree Hotel's Cookies

Ingredients

1 1/2 cups unsalted butter
1 1/2 cups white sugar
3/4 cup packed brown sugar
4 eggs
3 cups all-purpose flour
3/4 cup rolled oats
2 1/2 teaspoons vanilla extract
1 teaspoon lemon juice
3/4 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground cinnamon
3 cups semisweet chocolate chips
1 1/2 cups chopped walnuts

Directions

Cream butter in large bowl. Add both sugars and beat on medium for 2 minutes. Add eggs one at a time, beating well after each addition. Add lemon juice and vanilla; mix well.

In a separate bowl, stir together dry ingredients. Add to creamed mixture and stir well to blend. Add chips and nuts; stir to combine.

Drop by 1/4 cup or 2 ounce scoop on parchment-lined baking pans, 2 to 3 inches apart. Bake at 350 degrees F (175 degrees C) for 13 to 15 minutes or until lightly browned around the edges. Cool; remove from paper and cool completely on wire racks.

No Bake Cookies VI

Ingredients

2 cups white sugar
1/2 teaspoon salt
1/2 cup butter
1/2 cup milk
1/2 cup peanut butter
3 cups rolled oats
1 teaspoon vanilla extract
1/2 cup powdered chocolate drink mix

Directions

In a medium saucepan, over medium heat, combine the sugar, salt, butter and milk. Bring to a boil, then boil for 1 full minute. Remove from heat and stir in the peanut butter, oats, vanilla and chocolate drink mix. Drop by spoonfuls onto waxed paper. Let stand until completely cool. Have a wonderful day!!!

Almond Coconut Chocolate Cookie Balls

Ingredients

2 (1 ounce) squares unsweetened chocolate
1 (14 ounce) can sweetened condensed milk
3 cups flaked coconut
1 teaspoon vanilla extract
1 pinch salt
1 cup whole almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

In the top half a double boiler melt the chocolate and condensed milk, stirring frequently.

Pour the melted chocolate mixture over the coconut. Stir in the vanilla and salt. Mix well until the coconut is completely coated. Drop dough by teaspoonfuls onto the prepared baking sheet. Press one whole almond into the top of each cookie.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Check at 8 minutes as the bottoms tend to burn easily. Remove from oven and cool.

Best Ever Chocolate Chip Cookies I

Ingredients

3 cups margarine, softened
2 1/2 cups white sugar
2 1/2 cups packed brown sugar
2 teaspoons vanilla extract
4 eggs
8 cups all-purpose flour
4 teaspoons baking soda
1 teaspoon salt
4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together margarine, white sugar, and brown sugar until smooth. Beat in the eggs and vanilla. In a separate bowl, mix together flour, baking soda, and salt. Add to egg mixture, and mix well. Stir in chocolate chips. Instead of just dropping them onto the cookie sheet, I roll the cookies into balls - it makes them all look very uniform and nice!

Bake in preheated oven for 12 to 15 minutes, or until light brown. Cool on a wire rack.

Prize Winning Oatmeal Drop Cookies

Ingredients

2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/8 teaspoon ground nutmeg
2 cups rolled oats
1/2 cup packed brown sugar
1/2 cup white sugar
1 cup shortening
2 eggs
1/3 cup milk
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

Sift together the flour, baking soda, salt, cinnamon, and nutmeg.

Add oatmeal, brown sugar, white sugar, shortening, eggs, milk, and vanilla. Mix together. Stir in 1 cup of chopped walnuts.

Drop by teaspoonful onto greased cookie sheets. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

Grandma's Cutout Cookies

Ingredients

1 cup shortening
2 cups white sugar
2 eggs
1 cup sour milk
1 teaspoon vanilla extract
1 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon ground nutmeg
1 pinch salt
5 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream shortening and sugar. Add eggs, sour milk and vanilla. Add dry ingredients and mix well.

Cover and refrigerate for at least 30 minutes.

Roll out dough and cut with cookie cutters. Bake 10 minutes. Cool and frost or decorate.

Evelyn's Rolled Sugar Cookies

Ingredients

1 1/2 cups white sugar
1 cup shortening
3/4 cup milk
2 eggs
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3 1/2 cups all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together the shortening and sugar. Mix in eggs and beat well.

In a separate bowl, sift together the flour, baking powder, baking soda and salt. Add flour mixture to shortening mixture in thirds. After each third, add 1/4 cup of the milk and mix well. Dough will be soft.

Put dough on well-floured surface and knead in just enough additional flour so it can be rolled. Cut with your favorite cookie cutter.

Transfer to parchment-lined baking sheet and bake for 10 minutes. I rotate my sheets, baking each sheet 5 minutes on middle, then 5 minutes on top rack.

Magic Cookie Bars from EAGLE BRAND®

Ingredients

1/2 cup butter or margarine,
melted
1 1/2 cups graham cracker
crumbs
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 cups semisweet chocolate
morsels
1 1/3 cups flaked coconut
1 cup chopped nuts

Directions

Heat oven to 350 degrees F (325 degrees for glass dish). Coat 13x9-inch baking pan with no-stick cooking spray.

Combine graham cracker crumbs and butter. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with a fork.

Bake 25 minutes or until lightly browned. Cool. Cut into bars or diamonds. Store covered at room temperature.

Granny's Shortbread Cookies

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
1/2 teaspoon salt
1/8 teaspoon ground nutmeg
1 egg yolk
2 cups all-purpose flour
1 (2.25 ounce) jar red decorator
sugar
1 (10 ounce) jar maraschino
cherries, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together the butter, sugar, salt, nutmeg and egg yolk. Add the flour a little at a time until mixture is stiff.

Place onto floured board and knead lightly until the dough begins to crack. Roll out 1/4 inch thickness and cut into desired shapes.

Place on un-greased cookie sheet, decorate with colored sugar crystals and maraschino cherries.

Bake for 10 minutes or until golden brown.

Stir and Drop Sugar Cookies I

Ingredients

2 eggs
2/3 cup corn oil
2 teaspoons vanilla extract
1 teaspoon grated lemon zest
3/4 cup white sugar
2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

Stir oil into beaten eggs. Add lemon rind and vanilla. Blend in sugar until mixture thickens.

Sift flour, baking powder and salt; stir into wet mixture.

Drop by teaspoons about 2 inches apart on UNGREASED cookie sheet.

Dip the bottom of a glass in oil then in sugar. Flatten each cookie by gently pressing with bottom of glass. Dip in sugar before stamping each cookie.

Bake 8 - 10 minutes. Remove immediately from cookie sheet.

Cocoa Chip Cookies

Ingredients

2 tablespoons butter, softened
2 ounces reduced-fat cream cheese, cubed
6 tablespoons sugar
6 tablespoons brown sugar
1 egg
1 egg white
1 cup all-purpose flour
3 tablespoons baking cocoa
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup miniature semisweet chocolate chips

Directions

In a mixing bowl, cream the butter, cream cheese and sugars. Add the egg and egg white; mix well. Combine the flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Stir in chocolate chips.

Drop by rounded tablespoonfuls 2 in. apart onto baking sheets coated with nonstick spray. Bake at 375 degrees F for 7-10 minutes or until edges are set. Cool for 2 minutes before removing to wire racks. Store in an airtight container.

Raisin Crunch Cookie Mix in a Jar

Ingredients

1/2 cup white sugar
1/2 cup raisins
1 1/4 cups flaked coconut
1 cup cornflakes cereal, crumbled
3/4 cup packed brown sugar
1/2 cup quick-cooking oats
1 1/4 cups all-purpose flour
mixed with:
1 teaspoon baking soda
1 teaspoon baking powder

Directions

Layer the ingredients into a 1 quart canning jar in the order they are listed. Press each layer firmly in place before adding next ingredients. it will be a tight fit. Attach a label with the following instructions:

Preheat oven to 350 degrees F (175 degrees C). Empty the contents of the jar into a large bowl and use your hands to blend thoroughly.

Stir in 1/2 cup butter, 1 egg and 1 teaspoon of vanilla. Mix until completely blended. You may need to use your hands. Roll dough into walnut sized balls and place them 2 inches apart onto greased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mom's Raisin Oatmeal Cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground cinnamon
1 1/2 cups quick cooking oats
1 egg
1 cup packed brown sugar
1/2 cup vegetable oil
1/2 cup milk
1 teaspoon vanilla extract
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift the flour together with the soda, salt, and cinnamon. Stir in the oats. Combine the other ingredients and add them to the flour mixture, stirring thoroughly.

Drop by tablespoonful onto ungreased cookie sheet. Bake 15 to 18 minutes. Remove to wire rack to cool.

Scarlett's Best Ever Sugar Cookies

Ingredients

1 cup confectioners' sugar
1 cup packed brown sugar
1 cup butter
1 cup vegetable oil
2 egg
2 teaspoons vanilla extract
4 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cream of tartar
1 cup chopped pecans
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together sugar, butter, and oil. Stir in the eggs and vanilla. Combine the flour, baking soda, salt and cream of tartar; stir into the creamed mixture. Mix in the pecans. Roll the dough into balls the size of walnuts. Place balls onto ungreased sheet. Press each ball down with the bottom of a glass dipped in sugar. (Find a glass with a decorative bottom to give cookies a pattern.)

Bake in preheated oven for 10 minutes or until golden brown around the edges.

Melt in your Mouth Cookies II

Ingredients

7/8 cup butter
1 1/2 cups white sugar
2 tablespoons molasses
1 egg
1 tablespoon vanilla extract
1 teaspoon salt
1 teaspoon baking soda
1 3/4 cups all-purpose flour
2 cups semisweet chocolate chips

Directions

Mix together butter with 1/2 cup white sugar.

In a separate bowl, mix 1 cup white sugar with 2 tablespoons of molasses. Add to the butter/sugar mixture. Add one egg and vanilla. Then slowly add salt and baking soda. Stir in flour and chocolate chips.

Bake at 375 degrees F (190 degrees C) for 9 minutes and enjoy!

Coffee Chocolate Chip Cookies

Ingredients

3/4 cup blanched slivered almonds
1/3 cup instant coffee granules
2 tablespoons hot water
2 2/3 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 1/4 cups white sugar
1 teaspoon vanilla extract
2 eggs
2 cups semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toast almonds in oven for 10 minutes or until brown.

Dissolve coffee in 2 tablespoons hot water. In a separate small mixing bowl mix flour, baking soda and salt.

Beat butter and sugar in an electric mixer at a medium speed until fluffy. Pour coffee, vanilla and eggs into the butter mixture; mix well. Reduce mixer's speed to low and slowly pour flour mixture into the butter mixture.

Fold chocolate chips and almonds into the dough. Drop dough by teaspoonfuls onto an ungreased cookie sheet, 3 inches apart.

Bake for 10 minutes.

Italian Teething Cookies

Ingredients

3 eggs
2 cups confectioners' sugar
2 cups all-purpose flour
1 teaspoon baking powder

Directions

In a medium bowl, whip the eggs and sugar with an electric mixer at high speed. Mix for 6 to 10 minutes, until mixture is thick and pale. Combine the flour and baking powder together. Gradually add the flour to the egg mixture. If the dough is still sticky, you can add more flour.

On a lightly floured surface, roll the dough into long log shapes, about 1 1/2 inches in diameter, and as long as your cookie sheet. Cover with a clean towel, and let them sit out overnight.

Preheat oven to 375 degrees F (190 degrees C). Remove the rolls of dough from the cookie sheets and place them on a lightly floured surface. Cut into 1 1/2 inch long pieces. And return them to the baking sheets.

Bake for 15 to 20 minutes in the preheated oven, until they are a light brown. Remove from baking sheets to cool on wire racks. These cookies can be stored for a month in an airtight container.

My Favorite Sugar Cookies

Ingredients

3 1/4 cups all-purpose flour
1 1/2 cups white sugar
2/3 cup shortening
2 eggs
2 1/2 teaspoons baking powder
2 tablespoons milk
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup egg white (optional)

Directions

Mix first 8 ingredients in a large bowl at medium speed until well mixed.

Shape dough into a ball and wrap with waxed paper. Refrigerate 2 to 3 hours until easy to handle.

Preheat oven to 400 degrees F. Lightly grease cookie sheets.

Roll out half of the dough at a time on a lightly floured surface. Keep the remaining dough refrigerated. For crisp cookies, roll paper thin. For softer cookies, roll 1/8 to 1/4 inch thick.

With floured cookie cutters, cut dough into various shapes. Re-roll dough trimmings and continue to cut shapes.

Place cookies 1/2 inch apart on greased cookie sheets. To glaze, brush tops of cookies with heavy or whipping cream or with an egg white slightly beaten with 1 tablespoon of water.

Sprinkle cookies with your choice of toppings; bake 8 minutes or until very light brown. Remove cookies and cool completely.

Lightened Urban Legend Cookies

Ingredients

2 1/2 cups rolled oats
1 cup all-purpose flour
1 cup whole wheat flour
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda

1/2 cup butter, softened
1/2 cup applesauce
1/2 cup granular sucralose
sweetener (such as Splenda®)
1/2 cup brown sugar substitute
(such as Splenda ®)
2 eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
4 ounces milk chocolate, grated
1 1/2 cups chopped walnuts

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Place the oats into a food processor or blender and grind into a fine powder. Stir the oats together with the all-purpose flour, whole wheat flour, salt, baking powder, and baking soda; set aside.

Beat the butter, applesauce, granular sweetener, and brown sugar substitute with an electric mixer in a large bowl until smooth. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the chocolate chips, grated chocolate, and walnuts mixing just enough to evenly combine. Drop by rounded teaspoons onto ungreased cookie sheets.

Bake in the preheated oven until the edges are golden, 8 to 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Elaine's Peanut Butter Cookies

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup creamy peanut butter
1/2 cup vegetable oil
2 eggs
2 tablespoons water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the cake mix into a large bowl. Make a well in the center, and add peanut butter, oil, eggs, and water. Mix until well blended. Drop by teaspoonfuls onto ungreased cookie sheets. Flatten slightly using a fork dipped in water.

Bake for 10 to 12 minutes in the preheated oven. Let cookies set on cookie sheet for 2 to 3 minutes before carefully removing from the cookie sheet to cool on wire racks.

Chocolate Mexican Wedding Cookies

Ingredients

1 cup butter, softened
1/3 cup confectioners' sugar
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 cup ground pecans
1/2 cup German sweet chocolate,
grated
3/4 teaspoon ground cinnamon
1 pinch salt
1/2 cup confectioners' sugar
1/4 cup German sweet chocolate,
grated

Directions

In a large bowl, cream the butter and 1/3 cup confectioner's sugar until light and fluffy. Add the vanilla extract.

In a separate bowl, combine the flour, ground pecans, 1/2 cup ground chocolate, cinnamon and salt; mix well.

Gradually add the dry ingredients to the creamed mixture.

Wrap dough in plastic wrap and chill 1 to 2 hours, or until firm.

Preheat oven to 325 degrees F (180 degrees C).

Shape the dough into 1-inch balls. Place balls 1 inch apart on an ungreased baking sheet. Bake 15 to 18 minutes, or until the cookies are firm to the touch. Cool 1 minute on the baking sheet, then transfer to a wire rack.

For the coating, sift 1/2 cup of the confectioner's sugar and 1/4 cup of the ground cocoa into a shallow bowl. While cookies are still warm, roll them in the coating.

Chocolate Peanut Butter Cookies

Ingredients

1 cup chunky peanut butter
1/4 cup canola oil
3/4 cup packed brown sugar
1/2 cup sugar
2 eggs
1 tablespoon vanilla extract
1 cup all-purpose flour
1/3 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup miniature chocolate chips

Directions

In a large mixing bowl, combine peanut butter and oil. Add brown sugar and sugar; mix well. Add eggs and vanilla; mix well. Combine the flour, cocoa, baking soda and salt. Add to peanut butter mixture; mix until blended (dough will be sticky). Stir in chocolate chips.

Drop by rounded teaspoonfuls 2 in. apart on ungreased baking sheets. Flatten slightly with a glass. Bake at 350 degrees F for 8-10 minutes or until set and tops are cracked. Cool for 2 minutes before removing to wire racks.

Julie's Famous Chocolate Chip Cookies

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
1 1/2 cups all-purpose flour
8 tablespoons butter
1 1/2 teaspoons vanilla extract
2 eggs
1 teaspoon baking soda
1/2 teaspoon salt
12 ounces semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter then stir in the sugars and vanilla.

Combine the flour, baking soda and salt. Stir the flour mixture into the butter mixture. Stir in the beaten eggs. Then add the chocolate chips and stir to combine.

On an ungreased cookie sheet drop cookies about 1 to 2 inches apart. Make the cookies in whatever size you like from small to big. Bake cookies at 350 degrees F (175 degrees C) for 8 to 10 minutes. The shorter time will produce a chewy cookie, the longer time a crispy cookie.

GhirardelliB® Ultimate Double Chocolate Cookies

Ingredients

2 cups Ghirardelli 60% Cacao Bittersweet Chocolate Chips
6 tablespoons unsalted butter
3 large eggs
1 cup granulated white sugar
1/3 cup all-purpose flour
1/2 teaspoon baking powder
2 cups Ghirardelli Semi-Sweet Chocolate Chips
1 cup chopped walnuts

Directions

Melt the bittersweet chocolate chips and butter in the top of a double boiler or in a heatproof bowl over barely simmering water, stirring occasionally until smooth.

In a large bowl, beat the eggs and sugar with an electric mixer until thick; stir in the chocolate mixture.

In a small bowl, stir together the flour and baking powder; stir into the chocolate mixture. Gently mix in the chocolate chips and walnuts.

Using a sheet of plastic wrap, form the dough into two logs, each 2 inches in diameter and about 8 inches long. Because the dough will be quite soft, use the plastic wrap to hold the dough in the log shape. Wrap tightly; refrigerate for at least 1 hour or until firm.

Preheat the oven to 375 degrees F. Grease a cookie sheet or line with parchment paper.

Unwrap the dough. With a sharp knife, cut the dough into 3/4-inch slices. Place the slices 1 1/2 inches apart on the prepared cookie sheet.

Bake for 12 to 14 minutes, until a shiny crust forms on top of the cookies but the interior is still soft. Let cool on the cookie sheet. Then remove from the cookie sheet with a metal spatula.

Store in an airtight container at room temperature for up to one week.

Cookie Paints

Ingredients

2 tablespoons evaporated milk
4 drops red food coloring

Directions

Use one recipe for each color.

In a small bowl, stir the food coloring into the evaporated milk.
Paint onto cookies with a paintbrush before baking.

Peanut Butter Choco Chip Cookies

Ingredients

2 cups peanut butter
2 cups white sugar
4 eggs
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a medium bowl, combine peanut butter, sugar and eggs. Mix well with wooden spoon till smooth and well-blended. Stir in chocolate chips and nuts.

Drop by rounded tablespoonfuls on ungreased cookie sheets two inches apart. Bake 10 to 12 minutes or till lightly browned. Cool on cookie sheets for a few minutes then transfer to wire rack. Cool completely. Store in airtight containers up to a week

Key Lime Cookies I

Ingredients

1/2 cup butter
1 cup white sugar
1 egg
1 egg yolk
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup fresh lime juice
1 1/2 teaspoons grated lime zest
1/2 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream butter, sugar, egg, and egg yolk until smooth. Stir in lime juice and lime zest. Combine the flour, baking powder, and salt; blend into the creamed mixture. Form dough into 1/2 inch balls, and arrange on the prepared cookie sheet.

Bake 8 to 10 minutes in the preheated oven, or until lightly browned. Cool on wire racks. Sift confectioners' sugar over cookies while still warm.

Irish Soda Bread Cookies

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon baking soda
1/2 cup butter
1/2 cup dried currants
1/4 cup buttermilk
1 egg
1/4 teaspoon salt
1 teaspoon caraway seed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine dry ingredients in a mixing bowl. With a pastry blender, cut in butter until mixture resembles coarse meal. Stir in currants.

Mix in beaten egg. Pour in milk and mix with a fork to make a soft dough (may need a little more milk).

On a floured surface, shape dough into a ball and knead lightly 5 or 6 times. Roll out dough to 1/4 inch thick and cut into squares and triangles with a knife (approximately 2 inches in diameter).

Bake for 12 to 14 minutes or until slightly browned.

Pizza-Pan Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup brown sugar
1 (8 ounce) package cream cheese
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease two 12 inch pizza pans.

In a medium bowl, cream together the butter, brown sugar and white sugar, until smooth. Beat in the cream cheese, then the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Fold in the chocolate chips and walnuts. Divide the dough in half and press each half onto a prepared pizza pan.

Bake for 20 to 25 minutes in the preheated oven, until golden at the edges. Cool completely in pans on wire racks. Cut into wedges like a pizza and serve.

Crisp Oatmeal Cookies

Ingredients

1/2 cup shortening
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup rolled oats
1/2 cup flaked coconut (optional)
1/2 cup miniature semi-sweet
chocolate chips (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, white sugar and brown sugar. Mix in the egg and vanilla until well blended. Combine the flour, baking powder, baking soda and salt; stir into the batter until well blended. Mix in the oats, coconut and chocolate chips until evenly distributed. Roll dough into walnut sized balls and place 2 inches apart onto prepared cookie sheets.

Bake for 12 minutes in the preheated oven, or until edges are lightly browned.

Caramel Cream Sandwich Cookies

Ingredients

1 cup butter
3/4 cup packed brown sugar
1 egg yolk
2 1/4 cups all-purpose flour, sifted
2 tablespoons butter
1 1/4 cups sifted confectioners' sugar
1/2 teaspoon vanilla extract
4 tablespoons heavy cream

Directions

Cream 1 cup butter or margarine. Gradually add brown sugar, creaming well. Add egg yolk and blend. Add flour, stirring until the mixture forms a dough. Chill slightly for easier handling.

Roll dough into small balls, about the size of a marble. Place on an ungreased baking sheet and flatten to 1/8 inch thickness with the palm of the hand. Press with fork in one direction to make a design.

Bake at 325 degrees F (165 degrees C) for 9 to 12 minutes until cookies just begin to brown very lightly. Remove from sheet while warm. Place flat sides of two cookies together with frosting, sandwich-style.

To Make Brownd Butter Frosting: Brown 2 tablespoons butter slightly in saucepan. Remove from heat and blend in 1 1/4 cups sifted confectioners' sugar. Gradually add 1/2 teaspoon vanilla and 4 to 5 teaspoons cream until it becomes a spreading consistency.

Red Hot Sugar Cookies

Ingredients

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup butter, softened
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract
1 (2.25 ounce) package cinnamon
red hot candies

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Whisk together flour, baking soda, and baking powder in a small bowl. Using an electric mixer, beat butter and sugar in a large bowl until smooth. Beat in egg and vanilla. Stir in the dry ingredients.

Roll dough out on lightly floured surface. Cut into heart shapes and place on ungreased baking sheets. Dot cookies with red hot candies.

Bake until golden, 8 to 10 minutes. Let stand on cookie sheet for 2 minutes before removing to cooling racks.

Pecan Icebox Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
3 eggs
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at time, beating well after each addition. Combine flour, baking powder, baking soda, cinnamon and salt; gradually add to the creamed mixture. Stir in pecans. Shape into four 6-1/2-in. rolls; wrap each in plastic wrap. Refrigerate overnight. Unwrap and cut into 1/8-in. slices. Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 7-10 minutes or until lightly browned. Remove to wire racks to cool.

Caramel Cookies

Ingredients

1/2 cup butter, room temperature
2 cups packed brown sugar
3 eggs
1/2 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon cream of tartar
1/2 teaspoon salt
1 cup chopped walnuts

Directions

In a large bowl, cream together butter and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Sift together the flour, baking soda, cream of tartar and salt; blend into the creamed mixture. Mix in the walnuts. Form dough into long roll about 2 inches in diameter. Wrap in waxed paper and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets or line with parchment paper. Unwrap the roll of dough and using a sharp knife, slice the roll into 1/4 inch coins. Place cookies 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Remove from cookie sheets to cool on wire racks.

Classic Peanut Butter Cookies

Ingredients

1 cup unsalted butter
1 cup crunchy peanut butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 teaspoons baking soda

Directions

Cream together butter, peanut butter and sugars. Beat in eggs.

In a separate bowl, sift together flour, baking powder, baking soda, and salt. Stir into batter. Put batter in refrigerator for 1 hour.

Roll into 1 inch balls and put on baking sheets. Flatten each ball with a fork, making a criss-cross pattern. Bake in a preheated 375 degrees F oven for about 10 minutes or until cookies begin to brown. Do not over-bake.

Chocolate Cookie Nanaimo Bars

Ingredients

1/2 cup butter
1/4 cup white sugar
1/4 cup cocoa powder
1 egg, beaten
1 1/4 cups crushed chocolate
cream-filled sandwich cookies
(such as OREO® Cookies)
1/2 cup butter
2 tablespoons instant vanilla
pudding mix
3 tablespoons heavy cream
2 cups confectioners' sugar
1 cup semisweet chocolate chips
1 tablespoon vegetable oil

Directions

Line a 9x9-inch square pan with parchment paper. Place 1/2 cup of butter into the top half of a double boiler, and melt over simmering water. Stir in the sugar and cocoa powder until the mixture is smooth and the sugar has dissolved. Whisk in the beaten egg and gently cook, whisking constantly, until the mixture thickens up, about 1 minute. Remove the double boiler top from the heat, and stir in the cookie crumbs until very well mixed. Press the crust into the prepared dish, and refrigerate until chilled, at least 30 minutes.

In a mixing bowl, beat together 1/2 cup of butter with the vanilla pudding powder and cream with an electric mixer until the mixture is fluffy. Slowly beat in the confectioners' sugar, and continue beating until the mixture is very creamy and pale yellow, about 2 minutes. Spread the filling over the crust, and return to the refrigerator for at least 30 more minutes.

Melt semisweet chocolate chips with vegetable oil in the top of a double boiler over hot water, and stir until the mixture is very smooth. Remove the chocolate mixture from the heat, allow to cool slightly, and pour over the vanilla layer. Use a spatula to spread the chocolate completely over the vanilla layer. Place the dish in the refrigerator to cool until the chocolate loses its gloss but is not completely hard, about 30 minutes.

With a sharp knife, cut into 5 rows by 5 rows (25 squares), return to refrigerator, and chill at least 15 minutes to overnight. Serve cold.

Nutty Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup unsalted butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 tablespoons milk
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups quick cooking oats
2 cups semisweet chocolate chips
1 cup coarsely chopped walnuts

Directions

In a large bowl, cream the margarine, butter and both sugars until light and fluffy.

Add the eggs, milk and vanilla and beat until well blended.

Sift the flour, baking powder, baking soda and salt together and add to the butter mixture. Stir just until blended. Stir in the oats until well blended. Fold in the chocolate and walnuts.

Cover and refrigerate the dough for at least 1 hour.

Preheat oven to 350 degrees. Grease cookie sheets.

Take a teaspoonful (for small cookies) or a tablespoonful (for large cookies) of dough and shape the dough into balls. Flatten slightly into rounded disks. Place 2 inches apart on the cookie sheets and bake until the edges are slightly browned, about 10 minutes.

Remove from the oven and let cool on the sheets for about 10 minutes. Remove to wire racks to cool completely.

Candy Cane Cookies I

Ingredients

1/2 cup butter
1/2 cup shortening
1 cup sifted confectioners' sugar
1 egg
1 1/2 teaspoons almond extract
1 teaspoon vanilla extract
2 1/2 cups sifted all-purpose flour
1 teaspoon salt
1/2 teaspoon red food coloring

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix well the shortening and butter, sugar, egg, almond and vanilla. In a separate bowl, mix flour and salt and add to shortening mixture. Divide dough in half.

Blend red food coloring into one half. Roll 1 teaspoon of the red dough and 1 teaspoon of the white dough on lightly floured board into 4 inch strips. Place strips side by side and press lightly together and twist like a rope. Curve top of rope down to look like the handle of a candy cane.

Bake 9 minutes or until lightly browned. Remove while still warm. Sprinkle with 1/2 cup crushed peppermint stick candy and 1/2 cup sugar (optional).

The De Leon Chocolate Chip Cookies

Ingredients

1 cup butter, melted
3/4 cup brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon coffee flavored liqueur
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, mix together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and coffee liqueur. Combine the flour, baking soda and salt; stir into the sugar mixture until well blended. Stir in chocolate chips. Drop dough by rounded tablespoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Caramel Chewy Oatmeal Cookies

Ingredients

3/4 cup butter flavored shortening
1 1/4 cups packed brown sugar
1 egg
1/3 cup milk
1 1/2 teaspoons vanilla extract
3 cups quick cooking oats
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 1/2 cups chopped walnuts
36 caramels

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Combine shortening, brown sugar, egg, milk, and vanilla in large bowl. Beat at medium speed until creamy.

Combine oats, flour, baking soda, salt and cinnamon. Mix into creamed mixture until just blended. Stir in nuts.

Drop by rounded tablespoon onto baking sheet two inches apart and place caramel in center-do not press down. Bake ten to twelve minutes or until light brown around edges and caramel is completely melted.

Amish Oatmeal Cookies

Ingredients

1 1/2 cups raisins
1 cup salted peanuts
6 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 1/2 cups shortening
3 cups white sugar
2 cups quick cooking oats
3 teaspoons baking soda
1 cup buttermilk
1/2 cup dark molasses
4 eggs

Directions

Grind raisins and peanuts through food grinder, set aside.

Sift flour, baking powder, salt, nutmeg and cinnamon into a very large bowl. Cut in shortening using a pastry blender until mixture forms fine crumbs.

Add ground raisin mixture, sugar and oats, mix well. Dissolve baking soda in buttermilk in small bowl. Add molasses and 3 of the eggs, beat with rotary beater until blended. Add to flour mixture, mix well with spoon.

Drop by heaping tablespoons about 3 inches apart on greased baking sheets. Flatten each with floured bottom of a drinking glass. Beat 1 egg in a bowl until blended. Brush tops of cookies with egg. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until golden brown.

Chewy Oatmeal Cookies II

Ingredients

3/4 cup butter flavored shortening
1 1/4 cups brown sugar
1 egg
1/3 cup milk
1 1/2 teaspoons vanilla extract
3 cups rolled oats
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
1 cup chopped walnuts
1 cup raisins (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening and brown sugar until smooth. Beat in the egg then stir in the milk and vanilla. Mix in the flour, oats, baking soda and cinnamon until well blended. Fold in the walnuts and if desired, raisins. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Melt In Your Mouth Peanut Butter Cookies

Ingredients

1 cup shortening
1 cup white sugar
1 cup packed brown sugar
1 cup peanut butter
2 eggs
2 tablespoons water
2 1/2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the shortening with the sugars and the peanut butter until well mixed. Beat in the egg and the water.

Gradually beat in the flour, baking soda and salt. Form cookies on an ungreased baking sheet with a cookie press or roll into balls and smash flat with a floured fork or fingers.

Bake at 375 degrees F (190 degrees C) for 12 minutes or more until done, usually when the puffed up cookie has lowered down to level. Before then it is more chewy.

For High Altitude, omit water and add eggs last, mixing well, but not beating them as at sea level. Raise the temperature to 390 degrees F (200 degrees C). Or use a convection oven at 312 degrees F (155 degrees C) for 15 min works even better.

Wookie Cookies

Ingredients

1 cup butter
1 cup white sugar
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 cups all-purpose flour
1/2 cup chopped walnuts
1 cup crisp rice cereal
1 teaspoon vanilla extract

Directions

Cream margarine and sugar together. Without sifting add remaining ingredients and mix well.

Chill dough for 1/2 hour.

Shape into balls and press firmly with a fork. Bake on ungreased cookie sheets for 10 to 15 minutes at 325 degrees F (165 degrees C).

Ricotta Cookies I

Ingredients

1/2 cup butter
1 cup white sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1 egg
1 teaspoon vanilla extract
1 cup ricotta cheese
2 cups all-purpose flour
1/3 cup candied mixed fruit
1/3 cup chopped walnuts
35 pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until smooth. Beat in the egg, vanilla, and ricotta cheese. Combine the flour and salt; blend into the ricotta mixture. Stir in the candied fruit and walnuts using a wooden spoon. Drop dough by rounded teaspoons onto ungreased cookie sheets. Top each cookie with a pecan half.

Bake for 12 to 15 minutes in the preheated oven, or until sides begin to brown. Remove and cool cookies on wire racks.

Peter Pan Cookies

Ingredients

1/2 teaspoon salt
1 cup peanut butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 tablespoon milk
2 cups sifted all-purpose flour
1 teaspoon baking soda
1 cup shortening

Directions

Preheat oven to 325 degrees F (170 degrees C).

Combine shortening, salt, and peanut butter and mix well. Add sugars gradually and cream thoroughly. Add beaten eggs and milk. Mix well.

Sift flour with soda and add to first mixture, blending well.

Drop from teaspoon on greased baking sheet. Press with fork or fancy glass. Bake 15-20 minutes

Chocolate Chip Peppermint Cookies

Ingredients

3/4 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon peppermint extract
1 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, white sugar, and brown sugar until light and fluffy. Beat in egg, then stir in vanilla and peppermint extracts. Combine flour, cocoa powder, baking soda, and salt; gradually stir into the creamed mixture. Mix in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Allow cookies to cool on cookie sheets for 5 minutes before transferring to a wire rack to cool completely.

Apple Cinnamon Oatmeal Cookie

Ingredients

1 cup apple cinnamon granola
3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup shortening
1/4 cup white sugar
1 egg
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together granola, flour, brown sugar, shortening, white sugar, egg, salt, vanilla extract and baking soda together in a medium size mixing bowl. Mix until well blended.

Drop by teaspoonfuls 1 1/2 inches apart on baking sheets.

Bake for 12 to 15 minutes, or until golden brown. Cool on wire racks.

Honey-Peanut Butter Cookies

Ingredients

1/2 cup shortening
1 cup creamy peanut butter
1 cup honey
2 eggs, lightly beaten
3 cups all-purpose flour
1 cup sugar
1 1/2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt

Directions

In a mixing bowl, mix shortening, peanut butter and honey. Add eggs; mix well. Combine flour, sugar, baking soda, baking powder and salt; add to peanut butter mixture and mix well.

Roll into 1- to 1-1/2-in. balls and place on ungreased baking sheets. Flatten with a fork dipped in flour. Bake at 350 degrees F for 8-10 minutes.

Almond Chocolate Coconut Cookies I

Ingredients

4 egg whites
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 1/2 cups flaked coconut
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup toasted and chopped almonds

Directions

Beat egg whites until stiff. Add sugar and vanilla gradually. Add coconut and flour; mix well.

Stir in chocolate chips and almonds; drop by teaspoonfuls onto lightly greased cookie sheet.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Remove and cool.

Anise Cookies IV

Ingredients

1 cup shortening
1 cup white sugar
6 eggs
1 1/2 teaspoons anise extract
4 cups all-purpose flour
4 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening, sugar and eggs until smooth. Stir in the anise extract. Combine the flour and baking powder; stir into the wet ingredients. Scoop out spoonfuls and roll into balls. Place balls 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until light brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Frost when cool if desired.

Chocolate Chip Cookie Dough Fudge

Ingredients

1/3 cup margarine, melted
2/3 cup light brown sugar, packed
1 pinch salt
3/4 cup all-purpose flour
1/4 cup semisweet mini chocolate chips

1 (8 ounce) package cream cheese, softened
1 (16 ounce) package confectioners' sugar
1 cup semisweet mini chocolate chips, melted
1 teaspoon vanilla extract

Directions

Line a 9x9 inch baking dish with aluminum foil, and set aside.

To make the cookie dough pieces, mix the melted margarine, brown sugar, and salt in a bowl. Stir in the flour to make a dough, and knead in 1/4 cup of chocolate chips. Form the dough into a disk about 1/2 inch to 3/4 inch thick, place it on a sheet of plastic wrap, and then shape the disk into a square with your hands.

Place the square piece of dough in the freezer for about 10 minutes, until cold and stiff, and then slice it into 1/2 inch square pieces. Refrigerate the dough pieces while you make the cream cheese fudge.

Mix together the cream cheese and confectioners' sugar in a bowl until smooth, and stir in the melted chocolate chips and vanilla extract.

Lightly fold in the cookie dough pieces, and spread the candy out into the prepared dish. Refrigerate at least 1 hour, or until firm, and remove the candy from the foil-lined dish. Cut into squares, and serve.

Almond Meringue Cookies

Ingredients

11 ounces ground almonds
3 egg whites
1 cup confectioners' sugar
1 teaspoon grated lemon zest
3/4 teaspoon ground cinnamon

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and lightly flour cookie sheets.

In a large bowl, whip egg whites until soft peaks form. Gradually sprinkle in the sugar and keep whipping until the egg whites can hold a stiff peak, this will take about 5 minutes. Set aside about 1/2 cup of the egg whites. Add the lemon zest and cinnamon to the rest of the meringue, and fold in the almonds until everything is evenly blended.

Drop mounds by spoonfuls onto the prepared baking sheets. Top each cookie with a smaller dollop of the reserved meringue.

Bake for 15 minutes in the preheated oven, until golden brown. Remove cookies from the baking sheets to cool on wire racks.

Card Trick Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1 tablespoon grated lemon peel
2 cups all-purpose flour

Directions

In a mixing bowl, cream the butter, sugar and lemon peel. Add flour; mix well. Cover and refrigerate until chilled, about 1 hour. Divide dough in half. Flatten each portion and roll out between two pieces of waxed paper to 1/4-in. thickness. Cut with 2-in. cookie cutters into desired shapes (such as hearts, spades, diamonds and clubs). Place 1 in. apart on ungreased baking sheets. Bake at 325 degrees F for 15-20 minutes or until cookies are lightly browned. Cool on wire racks.

Cream Cheese Cookies IV

Ingredients

1/4 cup butter, softened
1 (8 ounce) package cream cheese
1 egg yolk
1/4 teaspoon vanilla extract
1 (18.25 ounce) package yellow cake mix

Directions

In a large bowl, cream together the butter and cream cheese. Blend in the egg yolk and vanilla. Gradually beat in the cake mix. Dough will be stiff. Cover, and chill for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Drop dough by rounded teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until firm. Cool on wire racks.

Fran's Greek Butter Cookies

Ingredients

2 cups sifted all-purpose flour
1 cup butter
4 tablespoons confectioners' sugar
1 cup chopped walnuts
2 tablespoons water
2 teaspoons vanilla extract
1/3 cup confectioners' sugar for decoration
30 whole cloves

Directions

Cream butter, add sugar gradually cream until smooth. Blend in flour. Stir in nuts, water, and vanilla. Mix well.

Shape into small 1 inch balls, press down while pressing in 1 whole clove on ungreased baking sheet.

Bake at 350 degrees F (175 degrees C) for 20 minutes. While still warm roll into confectioners' sugar. If desired roll again when cooled.

No Bake Cookies I

Ingredients

1 3/4 cups white sugar
1/2 cup milk
1/2 cup butter
4 tablespoons unsweetened
cocoa powder
1/2 cup crunchy peanut butter
3 cups quick-cooking oats
1 teaspoon vanilla extract

Directions

In a medium saucepan, combine sugar, milk, butter, and cocoa. Bring to a boil, and cook for 1 1/2 minutes. Remove from heat, and stir in peanut butter, oats, and vanilla. Drop by teaspoonfuls onto wax paper. Let cool until hardened.

Anise Seed Borrachio Cookies

Ingredients

2 tablespoons anise seed
3 tablespoons rum
1 1/4 cups butter
3/4 cup white sugar
1 1/2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 egg
1/2 teaspoon salt
1 teaspoon baking powder
1 1/2 teaspoons ground cloves

Directions

Place the anise seeds in a small bowl with the rum. Set aside to marinate overnight.

In a medium bowl, cream together the butter, sugar and vanilla until smooth. Stir in the anise seed and rum. Mix in the egg. Combine the flour, salt, baking powder and cloves; stir into the butter mixture until well blended. Cover and refrigerate until chilled, about 1 hour.

Preheat the oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into desired shapes using cookie cutters. Place cookies on a greased cookie sheet.

Bake for 10 minutes in the preheated oven, or until golden brown at the edges. Cool for a few minutes on baking sheets before removing to wire racks to cool completely.

Cashew Cookies

Ingredients

1/2 cup butter, softened
1 cup brown sugar
1 egg
1/3 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1 3/4 cups chopped cashews

1/2 cup butter
3 tablespoons heavy whipping cream
2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the 1/2 cup butter and sugar until light and fluffy. Add the egg, beating well, then stir in the sour cream and 1 teaspoon vanilla. Combine the flour, baking powder, baking soda and salt; gradually stir into the creamed mixture. Fold in cashew pieces. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

To make the frosting, melt 1/2 cup butter in a saucepan over medium heat. Cook until butter turns a light brown color, be careful not to burn it. Remove from heat and stir in the cream. Gradually beat in the confectioners' sugar and 1 teaspoon vanilla until smooth. Spread onto cooled cookies.

Crackle Cookies

Ingredients

1/2 cup sugar
1 egg
2 tablespoons vegetable oil
1 (1 ounce) square unsweetened chocolate, melted and cooled
1/2 teaspoon vanilla extract
1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
confectioners' sugar

Directions

In a mixing bowl, combine sugar, egg, oil, chocolate and vanilla; mix well. Combine flour, baking powder and salt; gradually add to creamed mixture and mix well. Chill dough for at least 2 hours. With sugared hands, shape dough into 1-in. balls. Roll in confectioners' sugar. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until set. Remove to a wire rack to cool.

Monster Cookies III

Ingredients

6 eggs
2 cups packed brown sugar
2 cups white sugar
1/2 pound butter
2 tablespoons vanilla extract
2 tablespoons white corn syrup
4 teaspoons baking soda
1 1/2 cups peanut butter
9 cups rolled oats
8 ounces semisweet chocolate chips
1/2 pound candy-coated milk chocolate pieces

Directions

Preheat oven to 350 degrees F.

In a large bowl, cream together the sugars and the butter. Add in the eggs and mix well.

Mix in the vanilla, corn syrup, baking soda, and peanut butter. Stir until well blended.

Add in the oatmeal one cup at a time and mix well. Lastly, stir in the chocolate chips and M & Ms by hand. Form dough into balls and place about 2 inches apart on cookie sheets. Bake 12 - 15 minutes.

Neapolitan Cookies II

Ingredients

1 cup butter, softened
1/2 cup white sugar
1 teaspoon vanilla extract
1 egg
2 1/4 cups all-purpose flour
1/2 teaspoon salt
1/4 cup chopped walnuts, toasted
1 (1 ounce) square unsweetened chocolate, melted
2 tablespoons maraschino cherries, chopped

Directions

Mix together butter or margarine, sugar, vanilla and egg.

Stir in flour and salt. Divide dough into 3 equal parts.

Mix nuts into one part. Mix melted and cooled chocolate into the second part. Mix cherries into remaining part.

Line bottom and ends of loaf pan (9 x 5 x 3 inches) with aluminum foil; allow ends of foil to extend 5 inches over end of pan.

Press nut dough evenly in bottom of pan. Press chocolate dough on top of nut dough. Press cherry dough on top of chocolate dough. Cover dough with the extended ends of foil.

Refrigerate at least 2 hours but no longer than 6 weeks.

Preheat oven to 375 degrees F (190 degrees C).

Remove foil and dough from pan and remove foil from dough. Cut dough crosswise into 1/4 inch slices and cut each slice across the dough layers into half so that each half contains three layers. Place 1 inch apart on ungreased cookie sheet.

Bake until set (about 10 minutes). Immediately remove from cookie sheet.

Pumpkin Cookies I

Ingredients

8 ounces butter, softened
1 cup white sugar
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup pumpkin puree
1 cup rolled oats
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup raisins
2 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter, white sugar and brown sugar until fluffy. Beat in egg, vanilla and pumpkin.

In a separate bowl, mix together the oats, baking powder, cinnamon, salt, raisins and flour. Stir into pumpkin mixture.

Drop cookies by the heaping teaspoonful on to cookie sheets covered with parchment paper. Bake 12 to 15 minutes or until slightly browned around edges.

Remove from oven and place on cooling racks. Frost with your favorite powdered sugar glaze or leave plain.

Mom's Soft Raisin Cookies

Ingredients

- 1 cup water
- 2 cups raisins
- 1 cup shortening
- 1 3/4 cups sugar
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup chopped walnuts

Directions

Combine raisins and water in a small saucepan; bring to a boil. Cook for 3 minutes; remove from the heat and let cool (do not drain). In a mixing bowl, cream shortening; gradually add sugar. Add eggs and vanilla. Combine dry ingredients; gradually add to creamed mixture and blend thoroughly. Stir in nuts and raisins. Drop by teaspoonfuls 2 in. apart on greased baking sheets. Bake at 350 degrees F for 12-14 minutes.

Easter Story Cookies

Ingredients

1 cup pecan halves
1 teaspoon distilled white vinegar
3 egg whites
1 pinch salt
1 cup white sugar

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place pecans in a resealable plastic baggie. Crush the pecans into small bits. Read John 19:1-3

Put 1 teaspoon vinegar into a medium bowl. Read John 19:28-30

Add egg whites to the vinegar. Read John 10:10-11

Sprinkle salt into the egg whites. Read Luke 23:27

So far, the mixture isn't very appetizing. Add 1 cup sugar. Read Psalm 34:8 and John 3:16. Beat with mixer on high speed for 12 to 15 minutes until stiff peaks are formed. Read Isaiah 1:18 and John 3:1-3.

Fold in broken nuts. Drop by teaspoons onto parchment paper lined baking sheet. Read Matthew 27:57-60.

Place cookies in the oven close the door and turn the oven off. Read Matthew 27:65-66.

Go to bed. Read John 16:20 and 22.

In the morning open the oven and take out the cookies. Read Matthew 28:1-9.

Egg Yolk Painted Christmas Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1 cup sifted confectioners' sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon salt
1 egg yolk
1/4 teaspoon water
assorted colors of paste food coloring

Directions

Cream butter or margarine and shortening; gradually add sugar, beating until light and fluffy. Add egg and vanilla; beat well.

Combine flour and salt; stir into creamed mixture. Divide dough in half; cover and chill at least 1 hour.

Roll one portion of dough to 1/8 inch thickness on a lightly floured cookie sheet. Cut with assorted cutters; remove excess dough. Paint assorted designs on cookies with Egg Yolk Paint, using a small paintbrush. Bake at 375 degrees F (190 degrees C) for 9 to 10 minutes. Remove to wire racks to cool. Repeat procedure with remaining dough.

To Make Egg Yolk Paint: Combine egg yolk and water; mix well. Divide mixture into several custard cups; tint as desired with paste food coloring. Cover until ready to use. If paint thickens, add a few drops of water and mix well. Yield: 1 1/2 tablespoons.

Chocolate Chip Crispy Cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup margarine, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups crisp rice cereal
1 cup semisweet chocolate chips

Directions

In small mixing bowl, combine flour, baking soda and salt. Set aside.

In large mixing bowl, beat together margarine and sugar until light and fluffy. Add egg and vanilla. Beat well. Add flour mixture, mixing until combined. Stir in Rice Krispies cereal and chocolate chips .

Drop by level tablespoons onto cookie sheets coated with vegetable spray.

Bake at 350 degrees F (175 degrees C) about 12 minutes or until lightly browned. Remove immediately from cookie sheets and cool on wire racks. Store in airtight container.

Grandma Strojny's Mud Cookies

Ingredients

4 tablespoons unsweetened
cocoa powder
1 cup boiling water
1 cup creamy salad dressing
1 cup white sugar
2 tablespoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a small bowl, stir together the cocoa and boiling water, set aside to cool. In a medium bowl, stir together the creamy salad dressing, sugar and vanilla. Add the flour and baking soda, mix well. Stir in the cocoa mixture until well blended.

Drop cookies by heaping spoonfuls onto the prepared cookie sheets. Bake for 7 to 10 minutes in the preheated oven. Test for doneness with a toothpick as you would a cake.

Pointsettia Cookies

Ingredients

3/4 cup butter, softened
2/3 cup white sugar
1 (3 ounce) package cream cheese, softened
1 teaspoon vanilla extract
1 egg
2 cups all-purpose flour
1 teaspoon red food coloring
1 cup red decorator sugar
1 cup confectioners' sugar
2 teaspoons water
1 drop yellow food coloring

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line baking sheets with aluminum foil or parchment paper.

In a large bowl, cream together the butter, sugar and cream cheese until light and fluffy using an electric mixer. Add egg and vanilla; mix until well blended. Stir in flour by hand using a sturdy spoon while adding enough red food coloring to make the dough turn a reddish hue. Roll dough into 1 inch balls and place them on the prepared cookie sheets, spacing 1 inch apart. Refrigerate the cookies on their cookie sheets until firm, about 10 minutes.

When the cookies are firm, make three slices across each cookie to make 6 slices like a pie, cutting only about 2/3 of the way through the cookie balls.

Bake in the preheated oven for 10 to 12 minutes, until cookies appear dry. Cool on the cookie sheets, then peel away from the aluminum foil. Make the icing for the cookies by mixing the confectioners' sugar and water until they reach a piping consistency. Put icing into a pastry bag or resealable bag and cut a small piece off of the corner. Pipe small dots onto the center of the cookies. Allow icing to dry before storing cookies in an airtight container at room temperature. Cookies can be stored for up to two weeks.

Coconut Macadamia Cookies

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup sour cream
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
2 cups flaked coconut
1 1/2 cups chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and sour cream. Combine the flour and baking soda; stir into the creamed mixture until well blended. Use a wooden spoon to stir in the coconut and macadamia nuts. Drop dough by rounded teaspoons 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until edges are golden brown. remove cookies from baking sheets to cool on wire racks.

Double Peanut Butter Cookies I

Ingredients

1 1/2 cups sifted all-purpose flour
1 tablespoon milk
1/2 cup white sugar
1/2 teaspoon baking soda
1/4 cup light corn syrup
1/4 teaspoon salt
1/2 cup shortening
1 cup peanut butter
1 cup semisweet chocolate chips

Directions

Combine flour, sugar, soda and salt. Cut in shortening and peanut butter until mixture resembles coarse meal. Blend in syrup and milk.

Shape in roll 2 inches in diameter; chill. Slice 1/8 to 1/4 inches thick.

Place 1/2 the slices on ungreased cookie sheet; spread each with 1/2 teaspoon peanut butter. Sprinkle chocolate chips on top of the peanut butter. Cover with remaining cookie slices; seal edges with a fork.

Cover with remaining cookie slices; seal edges with a fork. Bake at 350 degrees F (175 degrees C) for 12 minutes, or until browned.

Chocolate-Covered Cherry Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon salt, divided
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 (10 ounce) jar maraschino
cherries
1 cup semisweet chocolate chips
1/2 cup sweetened condensed
milk

Directions

In a mixing bowl, cream the butter and sugar. Add egg and vanilla; mix well. Combine the flour, cocoa, 1/4 teaspoon salt, baking powder and baking soda; gradually add to the creamed mixture.

Drain cherries, reserving 1-1/2 teaspoons juice. Pat cherries dry. Shape 1 tablespoon of dough around each cherry. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until set. Cool on wire racks.

For frosting, in a saucepan, heat chocolate chips and milk until chips are melted; stir until smooth. Remove from the heat. Add reserved cherry juice and remaining salt. Frost cookies.

White Chocolate-Macadamia Nut Oatmeal

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups rolled oats
1 cup chopped white chocolate
1 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar, and brown sugar until smooth. Beat in the egg, then stir in the vanilla. Combine the flour, baking powder, and baking soda; stir into the creamed mixture. Mix in the oats, white chocolate, and macadamia nuts until evenly distributed. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until edges are toasted. For crisper cookies, bake longer. If you leave the cookies on the cookie sheet for a few minutes before transferring to cool on wire racks you will have a softer bottomed cookie.

Butter Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
FROSTING:
1/2 cup butter or margarine,
softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
3 tablespoons milk
red food coloring

Directions

In a mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine flour, baking powder and salt; add to creamed mixture and mix well.

Place the dough in a cookie press fitted with a heart plate; form cookies on ungreased baking sheets. Bake at 375 degrees F for 6-8 minutes or until set but not brown. Cool on wire racks.

Beat butter, sugar and vanilla until smooth. Blend in enough milk until desired spreading consistency is reached. Add food coloring to a portion or all of the frosting if desired. Frost cookies.

Icebox Cookies I

Ingredients

1 cup unsalted butter
3/8 cup superfine sugar
1 egg yolk
1/2 teaspoon almond extract
1 3/4 cups sifted all-purpose flour
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, cream together the butter and sugar until light and fluffy. Mix in the egg yolk, vanilla extract and almond extract until well blended. Stir in the flour. Divide the dough in half. Roll each half into a log shape about 3 inches in diameter. Wrap in plastic wrap and refrigerate for at least three hours.

Preheat oven to 375 degrees F (190 degrees C). Remove dough from refrigerator and cut 1/8-inch thick slices and place on cookie sheets about 2 inches apart.

Bake for about 10 minutes, or until cookies get a tinge of color. Let cool on wire rack.

Molasses Carob Chip Cookies

Ingredients

1 cup regular rolled oats
2/3 cup almonds
1/4 cup vegetable oil
1/2 cup butter, room temperature
1/4 cup molasses
1/4 cup turbinado sugar
1 egg
1 teaspoon baking soda
1 1/4 cups whole wheat flour
1/4 cup unsweetened dried coconut
1 cup unsweetened carob chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 2 baking sheets.

Place oats into the bowl of a food processor. Process until finely chopped. Pour ground oats back into measuring cup, and add more oats to make a full cup. Set aside.

Place almonds and vegetable oil into the bowl of a food processor. Process until smooth and paste-like. Scrape almond mixture into a mixing bowl. Add the butter, molasses, turbinado sugar, and egg to the mixing bowl with the nut mixture; beat ingredients together until well blended. Stir in baking soda, oats, whole wheat flour, coconut, and carob chips, and blend thoroughly. Drop by teaspoonfuls 2 inches apart on prepared baking sheets.

Bake in preheated oven until tops set and look dry, about 7 minutes. Remove from oven and transfer to racks to cool.

Cinnamon Graham Crunchy Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup rolled oats
2 cups semisweet chocolate chips
1/2 cup chopped pecans
2 cups crumbled cinnamon
graham crackers

Directions

In a large bowl, cream butter, sugar and brown sugar until fluffy. Add eggs and vanilla and beat until smooth. In another bowl, mix flour, baking soda, baking powder and salt. Add dry ingredients to creamed mixture and stir until it becomes a soft dough.

Stir in oats, chocolate chips, pecans, and 1 cup of graham cracker crumbs.

Drop teaspoonfuls of dough into remaining graham cracker crumbs and coat well. Place on a lightly greased baking sheet and bake at 350 degrees F (175 degrees C) for 10-13 minutes or until lightly browned. Cool on wire rack and store in airtight container.

Soft Sugar Cookies III

Ingredients

1 cup packed brown sugar
1 cup white sugar
1 cup butter
1 cup sour cream
3 eggs
1 teaspoon baking powder
1 teaspoon baking soda
3 cups all-purpose flour

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease cookie sheets.

Cream the butter and sugar together until light and fluffy. Add the eggs and mix thoroughly.

Add the flour, baking powder and baking soda alternately with the sour cream to the butter mixture.

Drop by teaspoonfuls onto the prepared cookie sheets and bake at 425 degrees F (220 degrees C) for 8 minutes.

Chocolate Pinwheel Cookies

Ingredients

1/2 cup shortening
1/2 cup white sugar
2 teaspoons vanilla extract
1 egg yolk
1 tablespoon milk
1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 (1 ounce) square unsweetened chocolate, melted
1 tablespoon milk
2 tablespoons hot milk

Directions

Thoroughly cream shortening and sugar and vanilla; blend in egg yolk and 1 tablespoon milk. Sift together flour, baking powder, and salt; stir into creamed mixture.

Divide dough in half; to one part, add chocolate and 1 tablespoon milk; mix. Chill both doughs 1 1/2 hours.

On waxed paper, roll each half of dough into 10x12 inch rectangle. Brush chocolate layer with hot milk; place plain layer atop so its far edge extends beyond chocolate edge. Roll as for jelly roll.

Wrap roll in waxed paper. Chill thoroughly.

Slice thin. Bake on greased cookie sheet in moderate oven 375 degrees F (190 degrees C) 8 to 10 minutes. Makes 4 to 6 dozen cookies.

Autumn Harvest Cookies

Ingredients

1 cup softened butter
1/2 cup brown sugar
1/2 cup white sugar
2 eggs
1/2 teaspoon orange extract
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1 teaspoon pumpkin pie spice
2 1/2 cups rolled oats
1/2 cup chopped walnuts
1 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

Cream together butter and the brown and white sugars in a bowl until smooth. Beat in the eggs, vanilla and orange extract.

In a separate bowl, combine the flour, salt, baking powder and pumpkin pie spice; stir flour mixture into the sugar mixture. Add the rolled oats, walnuts and cranberries and mix thoroughly. Using a small ice cream scoop or teaspoon, drop rounded scoops of dough onto the prepared cookie sheet.

Bake in the preheated oven until the edges are golden, 8 to 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Hoot Owl Cookies

Ingredients

1 cup white sugar
3/4 cup butter
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons unsweetened cocoa powder
1 cup semisweet chocolate chips
1 cup cashew halves

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream butter and sugar until fluffy. Beat in egg and vanilla. Add baking powder and salt. Beat well. Add flour and mix until blended. Remove 2/3 of dough. Roll or pat dough out to form two 10 x 4 inch rectangles. Add cocoa to remaining 1/3 of dough. Mix until blended. Shape chocolate dough into two 10 inch long rolls. Place on rectangle and roll plain dough to cover chocolate dough completely, not including ends. Wrap in plastic wrap and chill at least 2 hours.

Cut dough into 1/8 inch slices with a sharp knife. Place two slices side by side on a cookie sheet to resemble an owl's face. Pinch upper "corners" to resemble ears. Put chocolate chips in each dark circle for eyes and a cashew in the center for the beak.

Bake for 8 to 12 minutes in the preheated oven, or until lightly browned.

Caramel Chocolate Cookies

Ingredients

1 cup white sugar
1 cup packed brown sugar
1 cup margarine
2 teaspoons vanilla extract
2 eggs
2 1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 cup chopped pecans
48 chocolate covered caramel candies
1 tablespoon white sugar
4 ounces vanilla flavored confectioners' coating

Directions

In large bowl, combine one cup sugar, brown sugar and margarine; beat until light, add vanilla and eggs, blend well.

In small bowl, combine flour, cocoa and baking soda, mix well. Add to sugar mixtures; blend well. Stir in 1/2 cup pecans. Refrigerate 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Shape 1 tablespoon of dough around one caramel candy, covering completely. In small bowl, combine remaining 1/2 cup pecans and 1 tbsp sugar. Press one side of each ball into pecan mixture. Place nut side up on cookie sheets. Bake 7 to 10 minutes. Cool. Melt candy coating and drizzle over cooled cookies

Peanut Butter Oatmeal Cookies

Ingredients

3 egg whites
1 cup packed brown sugar
1 cup reduced fat peanut butter
1/2 cup unsweetened applesauce
1/4 cup honey
2 teaspoons vanilla extract
3 cups quick-cooking oats
1 cup all-purpose flour
1 cup nonfat dry milk powder
2 teaspoons baking soda

Directions

In a mixing bowl, beat egg whites and brown sugar. Beat in peanut butter, applesauce, honey and vanilla. Combine the oats, flour, milk powder and baking soda; gradually add to peanut butter mixture, beating until combined.

Drop by tablespoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray. Bake at 350 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

White Chocolate, Chocolate Cookies

Ingredients

1 cup unsalted butter
1 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 1/4 cups unsweetened cocoa powder
1 3/4 cups all-purpose flour
2 teaspoons baking soda
2 cups white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition. Combine the cocoa, flour, and baking soda, gradually stir into the creamed mixture. Finally, fold in white chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until puffy but still soft. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Perfect Cashew and Peanut Butter Gluten-free

Ingredients

1/2 cup brown sugar
1/2 cup white sugar
1 egg
1/4 cup salted natural peanut butter
1/4 cup cashew butter
1/2 cup gluten free, casein free margarine
1/2 teaspoon baking soda
1/2 cup corn flour
1/2 cup tapioca flour
1/4 cup potato flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the margarine, brown sugar, white sugar and egg until smooth. Stir in the peanut butter and cashew butter. Combine the baking soda, corn flour, tapioca flour, and potato flour; stir into the batter to form a dough. Roll the dough into teaspoon sized balls and place them 2 inches apart onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Let cool on baking sheets for a few minutes before removing to wire racks to cool completely.

Soft Sugar Cookies IV

Ingredients

2/3 cup shortening
2/3 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, shortening and sugar. Stir in the eggs and vanilla. Combine the flour, baking powder and salt, stir into the creamed mixture until dough comes together. Roll dough into walnut sized balls and roll the balls in sugar. Place them on an unprepared cookie sheet about 2 inches apart.

Bake cookies 10 to 12 minutes in the preheated oven, until bottom is light brown. Remove from baking sheets to cool on wire racks.

Jumbo Breakfast Cookies

Ingredients

2 cups white sugar
1 cup peanut butter
1 cup butter or margarine
1/2 cup water
2 tablespoons vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups rolled oats
1 1/2 cups raisins
6 cups toasted oat cereal rings

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a very large bowl, mix together the sugar, peanut butter, butter, water, vanilla and eggs until smooth. Combine the flour, baking soda and salt; stir into the batter. Mix in the oats and raisins, then carefully stir in the cereal. Drop 1/2 cupfuls of dough onto ungreased cookie sheets, spacing cookies about 4 inches apart. Flatten cookies to 1 inch thick.

Bake for 12 minutes in the preheated oven, until cookies are lightly browned at the edges. Let stand on the cookie sheets for 5 minutes before removing to wire racks to cool completely. Store at room temperature. I like to put each cookie into a sandwich bag which makes them easy to grab on the way out the door.

Peanut Butter Sandwich Cookies

Ingredients

1 cup peanut butter
1 cup butter flavored shortening
1 cup white sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
3 eggs
3 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1/2 cup creamy peanut butter
3 cups confectioners' sugar
1 teaspoon vanilla extract
5 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, cream the shortening, 1 cup creamy peanut butter and white and brown sugars. Add vanilla and then eggs, one at a time. Beat well after each addition. In a small bowl, combine flour, baking soda and salt. Add slowly to creamy mixture.

Shape into 1 inch balls and place on an ungreased cookie sheet, 2 inches apart. Flatten balls with a fork.

Bake for 7-8 minutes depending on size (I tend to keep a close eye on them and remove them as soon as they start to get golden. This helps to make them chewy.) Cool on wire racks.

To Make the filling: Combine 1/2 cup creamy peanut butter, confectioners' sugar, vanilla extract, and milk in a small bowl adding enough milk to make for a creamy, frosting like texture. Spread frosting on one cookie and top off to make "sandwich".

Frosted Cranberry Drop Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
3/4 cup packed brown sugar
1/4 cup milk
1 egg
2 tablespoons orange juice
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 1/2 cups chopped fresh or
frozen cranberries
1 cup chopped walnuts
FROSTING:
1/3 cup butter (no substitutes)
2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
2 tablespoons hot water

Directions

In a mixing bowl, cream butter and sugars. Add milk, egg and orange juice; mix well. Combine the flour, baking powder, salt and baking soda; add to the creamed mixture and mix well. Stir in cranberries and nuts.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until golden brown. Cool on wire racks.

For frosting, heat the butter in a saucepan over low heat until golden brown, about 5 minutes. Cool for 2 minutes; transfer to a small mixing bowl. Add sugar and vanilla. Beat in water, 1 tablespoon at a time, until frosting reaches desired consistency. Frost the cookies.

Cowboy Cookies III

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets. Sift together the flour, baking powder, baking soda, and salt. Set aside.

In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually stir in the sifted ingredients. Stir in the rolled oats and chocolate chips. Drop by rounded teaspoonfuls onto the prepared baking sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing.

Hot Dog Cookies

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
4 drops red food coloring
3 tablespoons flaked coconut
2 drops green food coloring
1 (4.5 ounce) tube prepared yellow frosting

Directions

In a medium bowl, cream together the butter, confectioners' sugar and vanilla until smooth. Stir in the flour until dough is smooth. Remove 1 cup of dough, then cover and refrigerate remaining dough. Knead the red food coloring into the 1 cup of dough until the color of a hot dog is achieved. Refrigerate all dough for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Divide the red dough into 16 portions. Roll each piece into a 2 1/2 inch long sausage shape. For buns, divide the white dough into 16 portions and shape into 3 inch logs. Slice them almost in half lengthwise. Spread the buns open and place the hot dog doughs inside, leaving buns open. Place 2 inches apart onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until firm. Remove from cookie sheets to cool. In a small jar or plastic bag, combine the coconut and green food coloring. Shake until coconut is evenly colored. Sprinkle over hot dog cookies when cool and make a zig zag with the yellow frosting for mustard.

Brown Sugar Shortbread Cookies

Ingredients

1 cup butter, softened
1 1/4 cups packed brown sugar
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour

Directions

In large mixer bowl, beat margarine and sugar until creamy. Add vanilla; then gradually beat in flour, blending thoroughly.

Gather dough into a ball, wrap tightly in plastic wrap, and refrigerate until firm (1 hour) or for up to 3 days.

Preheat oven to 300 degrees F (150 degrees C).

On lightly floured board, roll out dough to 1/4" thick. Cut, place on lightly greased sheets. Bake 35-40 minutes or until firm to the touch (press very lightly to test). Transfer to racks and let cool. Store in an airtight container.

Healthy Honey Carrot Cookies

Ingredients

3/4 cup butter
1/2 cup honey
1 egg
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/4 cups grated carrots

Directions

Cream together butter and honey. Add eggs, and beat well. Blend in vanilla, and lemon extracts.

In a separate bowl, sift together the flour, baking powder and salt. Gradually add the dry ingredients to creamed mixture, and mix well. Stir in carrots.

Drop by teaspoon on greased baking sheets. Bake at 375 degrees F (190 degrees C) for 15 minutes and cool on racks.

Mini Chip Sugar Cookies

Ingredients

1/3 cup butter, softened
1/2 cup packed brown sugar
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup buttermilk
1 1/2 cups mini semi-sweet
chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium cookie sheet.

Cream butter or margarine, brown sugar and sugar in a large mixer bowl until light and fluffy. Add egg and vanilla; beat well. In a separate bowl, combine flour, baking soda, baking powder and salt; add alternately with buttermilk to creamed mixture. Beat well. Stir in chips. Drop by rounded teaspoons onto the prepared cookie sheet.

Bake for 10-12 minutes in the preheated oven, or until lightly browned. Remove from cookie sheet and cool.

Cinnamon Crackle Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking soda
2 teaspoons cream of tartar
2 teaspoons ground nutmeg
2 teaspoons grated orange peel
1 teaspoon grated lemon peel
1/2 teaspoon salt
Additional sugar

Directions

In a mixing bowl, cream butter, shortening and sugars. Add egg and extracts; mix well. Combine the next eight ingredients; gradually add to the creamed mixture.

Shape into 1-in. balls; roll in sugar. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-15 minutes or until lightly browned.

Log Cabin Cookies

Ingredients

3/4 cup butter
1/2 cup dark corn syrup
3/4 cup packed brown sugar
1/2 tablespoon maple flavored
extract
3 cups self-rising flour
1 cup chopped walnuts

Directions

Mix all ingredients together in the order given. Roll into a log 2 inches in diameter and refrigerate until firm.

Cut into thin slices and place on greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes.

Chewy Chocolate Cookies

Ingredients

1 1/4 cups butter or margarine,
softened
2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt

Directions

In a large mixing bowl, cream butter and sugar. Add eggs and vanilla; mix well. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets.

Bake at 350 degrees F for 8-10 minutes or until edges are set and centers are puffed and cracked. Cool for 2 minutes before removing from pans to wire racks (cookies will flatten as they cool).

Pumpkin Roll-Out Cookies

Ingredients

3/4 cup unsalted butter
1/2 cup packed brown sugar
1 tablespoon orange zest
1/2 cup solid pack pumpkin puree
1 egg yolk
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1 pinch salt

Directions

In a medium bowl, cream the butter, brown sugar, and orange zest. Stir in the pumpkin. Add the eggs and vanilla, mix well. Sift together the flour, cinnamon, ginger, nutmeg, and salt; stir into the pumpkin mixture. Chill dough for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

On a lightly floured surface, roll out the dough to 1/8 inch thickness. Cut into desired shapes and place onto an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Decorate with frosting or candy.

Ginger Cream Cookies

Ingredients

1/3 cup shortening
1/2 cup white sugar
1 egg
1/2 cup molasses
1/2 cup water
2 cups self-rising flour
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon ground cinnamon

Directions

Cream the shortening, sugar, egg, molasses and water. Mix in the flour, salt, ginger, nutmeg, cloves and cinnamon. Cover and chill for 1 hour.

Preheat oven to 400 degrees F (205 degrees C).

Drop teaspoonfuls of dough onto ungreased cookie sheets about 2 inches apart. Bake for about 8 minutes.

Applesauce Cocoa Cookies

Ingredients

1/2 cup shortening
1 egg, beaten
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt
1/4 cup water
1 teaspoon baking powder
1/3 cup granulated artificial sweetener
2 cups cake flour
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1 cup unsweetened applesauce

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Cream together shortening and sugar replacement. Add egg and blend well.

Sift all dry ingredients together and add alternately with applesauce and water to creamed mixture. Be sure to add flour first and last.

Drop by teaspoonfuls onto greased cookie sheets. Bake at 375 degrees F for 12-15 minutes.

Double Orange Cookies

Ingredients

1 1/2 cups sugar
1 cup butter, softened
1 cup sour cream
2 eggs
1 (6 ounce) can orange juice concentrate, thawed, divided
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons grated orange peel

FROSTING:

1 (3 ounce) package cream cheese, softened
1 tablespoon butter, softened
2 cups confectioners' sugar
1 tablespoon grated orange peel
1 tablespoon reserved orange juice concentrate
2 tablespoons milk

Directions

In a large mixing bowl, cream sugar and butter until light and fluffy. Add sour cream and eggs. Beat until well blended. Reserve 1 tablespoon orange juice concentrate for frosting. Add the remaining concentrate with combined dry ingredients to the creamed mixture; mix well. Stir in orange peel.

Drop by rounded tablespoonfuls onto lightly greased baking sheets. Bake at 350 degrees F for about 10 minutes or until edges just begin to brown. Remove to wire racks to cool completely.

In a small mixing bowl, combine all ingredients until smooth. Spread a small amount over each cookie.

Oatmeal Cookie Mix

Ingredients

3 cups all-purpose flour
2 1/2 cups sugar
2 teaspoons salt
1 teaspoon baking soda
1 teaspoon baking powder
1 cup shortening
3 cups quick-cooking oats
ADDITIONAL INGREDIENTS:
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Combine the first five ingredients; cut in shortening until crumbly. Add oats and mix well. Store in an airtight container in a cool dry place for up to 6 months.

Chewy Chocolate Chip Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed light brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 3 cups quick-cooking oats
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the quick oats, walnuts, and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets.

Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Austrian Jam Cookies

Ingredients

1/2 cup butter
1/2 cup white sugar
1 teaspoon vanilla extract
1 egg yolk
1 1/2 cups all-purpose flour
2/3 cup chopped almonds
1 cup raspberry jam

Directions

In a medium bowl, cream together the butter and sugar. Add the vanilla and egg yolk; mix until fluffy. Stir in the flour, and refrigerate dough for 2 hours.

Preheat oven to 300 degrees F (150 degrees C). Grease cookie sheets.

Measure out the dough by teaspoonfuls, and roll into balls. Dip the balls into chopped almonds and set on the prepared cookie sheet 1 inch apart. With a finger, make an indentation in each cookie, fill the indentation up with jam using a teaspoon or a pastry bag. Bake in the preheated oven for 15 to 20 minutes, cookies should be golden brown. Remove from pan after baking to cool on a wire rack.

Date Swirls Cookies

Ingredients

FILLING:

2 cups chopped dates
1 cup water
1 cup sugar
1 cup chopped nuts
2 teaspoons lemon juice

DOUGH:

1 cup butter or margarine
1 cup packed brown sugar
1 cup sugar
3 eggs
1 teaspoon lemon extract
4 cups all-purpose flour
1 teaspoon salt
3/4 teaspoon baking soda

Directions

In a saucepan, combine filling ingredients. Cook over medium-low heat, stirring constantly, until mixture becomes stiff, about 15-20 minutes. Chill.

For dough, cream butter and sugars in a mixing bowl. Add eggs, one at a time, beating well after each addition. Add extract. Combine flour, salt and baking soda; gradually add to creamed mixture and mix well. Chill for at least 1 hour.

On a lightly floured surface, roll out half of the dough to a 12-in. x 9-in. rectangle, about 1/4-in. thick. Spread with half of the filling. Roll up, starting with the long end. Repeat with remaining dough and filling. Wrap with plastic wrap; chill overnight.

Cut rolls into 1/4-in. slices. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool on wire racks.

Sesame Seed Cookies III

Ingredients

3 cups all-purpose flour
3/4 cup white sugar
2 teaspoons baking powder
1/8 teaspoon salt
1/4 cup unsalted butter, softened
1/4 cup shortening
2 eggs, beaten
1/4 cup milk
2 teaspoons vanilla extract
1/4 cup milk
3/4 cup sesame seeds

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, stir together the flour, sugar, baking powder and salt. Blend in butter and shortening until the mixture resembles coarse meal. Make a well in the center and add eggs, 1/4 cup of milk and vanilla. Mix until a soft dough forms. Divide the dough into 4 pieces. Roll each piece out into a long snake 1/2 inch in diameter. Cut snakes into 2 inch pieces. Dip each piece in remaining milk, then roll in sesame seeds. Place 1 inch apart onto the prepared cookie sheets.

Bake for 20 to 25 minutes in the preheated oven, or until golden brown. Remove from cookie sheets to cool on wire racks.

Chocolate Crinkle Cookies

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 cup butter, melted
2 (1 ounce) squares semisweet chocolate, chopped
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1/4 cup confectioners' sugar for rolling

Directions

Sift together the flour and baking powder; set aside. In a medium bowl, stir chocolate into melted butter until melted and smooth. Mix in the sugar, eggs and vanilla. Gradually blend in the sifted ingredients. Stir in the chocolate chips. Cover dough and chill for at least 2 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line them with parchment paper. Roll the chilled dough into 1 inch balls and roll each ball in confectioners' sugar. Place cookies 2 inches apart onto the prepared cookie sheets.

Bake for 9 to 12 minutes in the preheated oven, until the tops are cracked. Remove from cookie sheets to cool on wire racks.

Oatmeal MM Cookies

Ingredients

1/2 cup butter flavored shortening
2/3 cup brown sugar
1/3 cup white sugar
1 egg
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1 1/2 cups rolled oats
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup candy-coated milk
chocolate pieces

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the shortening, brown sugar and white sugar until smooth. Beat in the egg and vanilla until well blended. Combine the oats, flour, baking powder and salt; stir into the creamed mixture. Mix in the candy-coated chocolate pieces. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 10 minutes in the preheated oven, until light golden brown.

Toasted Oats Cookies

Ingredients

3/4 cup butter
2 1/3 cups rolled oats
1/2 cup sifted all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

In medium skillet, over medium heat, heat butter until lightly browned. Be careful not to burn. Add oats; saute, stirring constantly, until golden -- about 5 minutes. Remove from heat; cool.

Meanwhile, sift flour with cinnamon, salt, and soda; set aside.

In large bowl, combine sugar, egg, and vanilla. With wooden spoon, or portable electric mixer at medium speed, beat until light.

Stir in rolled oats and flour mixture until well combined.

Drop by slightly rounded teaspoonfuls, 3 inches apart, onto ungreased cookie sheets.

Bake 10 to 12 minutes, or until golden. Remove to wire rack. Cool.

Mom's Molasses Cookies

Ingredients

3/4 cup shortening
1 1/4 cups sugar, divided
1 egg
1/4 cup molasses or sorghum
2 tablespoons milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
3/4 teaspoon salt
3/4 teaspoon ground nutmeg

Directions

In a large mixing bowl, cream shortening and 1 cup sugar. Beat in the egg, molasses, milk and vanilla. Combine the flour, baking soda, cinnamon, salt and nutmeg; gradually add to creamed mixture. Cover and refrigerate for 1 hour.

Roll into 1-1/4-in. balls; roll in remaining sugar. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-14 minutes or until tops crack and edges are slightly firm. Remove to wire racks to cool.

Frieda's Molasses Cookies

Ingredients

1 cup sugar
1 cup shortening
1 cup light molasses or sorghum
1/3 cup boiling water
1 tablespoon vinegar
5 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon salt

Directions

In a large bowl, cream sugar and shortening. Add molasses, water and vinegar. Combine flour, baking soda, ginger, cinnamon and salt; beat into creamed mixture. Cover and chill for 3 hours. On a lightly floured surface, roll dough to 1/4-in. thickness. Cut with a 2-1/2-in cutter, drinking glass or decorative cutter dipped in flour. Place on greased baking sheets. Bake at 375 degrees F for 8 minutes or until edges are lightly browned. Do not overbake.

Forgotten Party Cookies

Ingredients

2 egg whites
1/2 teaspoon cream of tartar
1 pinch salt
3/4 cup white sugar
1/2 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Beat egg whites until stiff.

Add cream of tartar and salt. Beat until stiff.

Add sugar and beat until glossy. Add vanilla (or any flavoring) and any coloring, if desired. Add chocolate chips, nuts or raisins if desired.

Drop on greased sheet. Place in preheated oven and turn heat off. Leave for 4-6 hours or over night. Do not double recipe as oven will not hold the cookies.

Snowshoe Cookies

Ingredients

12 Nutter Butter peanut butter sandwich cookies
1/3 cup semisweet chocolate chips, melted
12 miniature marshmallows
12 pretzel sticks

Directions

Place cookies on a wire rack over a large piece of waxed paper. Drizzle chocolate over cookies in a crisscross pattern to form snowshoes. Let stand until chocolate has hardened. For ski poles, thread a marshmallow on one end of each pretzel stick. Serve a set of poles with a pair of snowshoes.

Frosted Pineapple Cookies

Ingredients

1 (8 ounce) can crushed pineapple
1/2 cup shortening
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups confectioners' sugar

Directions

Drain pineapple, reserving 3 tablespoons juice. Set pineapple aside; set juice aside for frosting. In a mixing bowl, cream shortening and sugar. Add egg; mix well. Add pineapple and vanilla; mix well. Combine flour, baking soda, baking soda and salt; stir into the creamed mixture. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 325 degrees F for 17-20 minutes or until golden. Immediately remove from baking sheets to cool on wire racks.

For frosting, in a small bowl, combine confectioners' sugar with enough of the reserved pineapple juice to achieve a smooth spreading consistency. Frost cooled cookies.

Jumpin' Java Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening
2 eggs
2 cups packed brown sugar
1 cup strong brewed coffee
1 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.

In a large bowl, cream the shortening, brown sugar and eggs. Stir in the coffee. Gradually blend in flour, baking soda, cinnamon and salt. Stir in raisins if using. Drop by spoonfuls 2 inches apart on cookie sheets.

Bake 10 to 12 minutes. Let cool on wire racks.

Fortune Cookies III

Ingredients

5 tablespoons unsalted butter
4 egg whites
1 cup super fine sugar
1 cup sifted all-purpose flour
1 pinch salt
3 tablespoons heavy whipping cream
1 teaspoon almond extract

Directions

Preheat oven to 400 degrees F (200 degrees C). Coat baking sheet with cooking spray.

Melt butter in a small saucepan over low heat.

In bowl of an electric mixer, combine egg whites and sugar; beat on medium speed for about 30 seconds. Add flour and salt; beat until mixed.

Add butter, heavy cream and almond extract; beat until mixed.

Pour 1 tablespoon batter onto half the baking sheet. Spread with a spoon into a thin 5 inch circle; repeat on other half of sheet. Bake until edges turn golden brown, about 8 minutes.

Place baking sheet on a heat-resistant surface. Working quickly, slide a spatula under one cookie. Lift and place on a dish towel. Fold cookie in half, pinching at top to form loose semicircle. Insert index fingers into ends; press indentation into center of cookie while bending ends together to form shape of a fortune cookie. This should take about 10 seconds. Once the cookie hardens, you cannot fold it. Repeat with other cookies. Write your message on long strips of sturdy art paper, and thread through cooled cookie.

Peanut Butter Cookies II

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 cup peanut butter
2 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1 cup flaked coconut

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Beat in the eggs one at a time, then mix in the peanut butter. Combine the flour, baking soda, and salt; blend in to form a soft dough. Mix in coconut. Drop dough by teaspoonfuls onto ungreased cookie sheets. Flatten each cookie using the tines of a fork.

Bake for 12 to 15 minutes in the preheated oven. Cool on wire racks.

Cinnamon, Spice and Everything Nice Cookies

Ingredients

1 1/2 cups shortening
2 cups white sugar
2 eggs
2 tablespoons vanilla extract
1/2 cup light molasses
4 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
2 teaspoons ground nutmeg
2 teaspoons ground ginger
1 (10 ounce) package
HERSHEY®'S Cinnamon Chips
1 cup white sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees F).

In a large bowl, cream together the shortening and 2 cups sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and molasses. Combine the flour, baking soda, salt, nutmeg and ginger; stir into the sugar mixture until well blended. Mix in cinnamon chips. Dough will be stiff. Roll into walnut sized balls and roll each ball in remaining sugar. Place cookies 2 inches apart onto an ungreased cookie sheet and flatten slightly.

Bake for 8 to 10 minutes in the preheated oven, or until tops are crackled. Let cool on the baking sheet for a few minutes before removing to a wire rack to cool completely.

Better Butter Cookies

Ingredients

2 1/4 cups all-purpose flour
1 tablespoon baking soda
1 cup butter
3/4 cup white sugar
3/4 cup packed brown sugar
1/4 cup peanut butter
3 eggs
3 tablespoons vanilla extract
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together the flour, and baking soda, set aside. In a medium bowl, cream the white sugar and brown sugar with the butter. Stir in the eggs, one at a time, then the vanilla and peanut butter. Add the dry ingredients to the creamed mixture and stir until combined. Finally, stir in the nuts.

Drop by heaping teaspoonfuls onto cookie sheets. Bake for 12 to 15 minutes in the preheated oven. Cool on wire racks.

Christmas Tree Cookies

Ingredients

1 1/2 cups confectioners' sugar
1 cup butter, softened
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Directions

Mix confectioners' sugar, butter or margarine, egg, vanilla, and almond extract. Stir in flour, baking soda, and cream of tartar. Cover and refrigerate for 2 hours.

Heat oven to 375 degrees F (190 degrees C). Divide dough into halves. On lightly floured cloth-covered board, roll each half out to 3/16 inch thick. on lightly floured cloth-covered board. Cut into Christmas shapes.

Bake on parchment lined baking sheets for 7 to 8 minutes. Let cool on wire racks and decorate as desired.

Dad's Oatmeal Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/4 cups quick cooking oats
1 cup Grape-Nuts cereal
1 teaspoon baking soda
1 teaspoon baking powder

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine flour, oats, cereal, baking soda and baking powder; gradually add to creamed mixture. Roll into 3/4-in. balls. Place 2 in. apart on ungreased baking sheets; flatten with a fork. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Cool for 3 minutes before removing to wire racks.

Frosted Apricot Cookies

Ingredients

1 1/4 cups all-purpose flour
1/4 cup white sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup butter, softened
3 ounces cream cheese, softened
1/2 cup flaked coconut
1/2 cup apricot preserves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Combine flour, sugar, baking powder and salt. Cut in margarine and cream cheese until mixture resembles coarse meal. Spoon in coconut and preserves, mix well. Drop dough by teaspoonful onto greased cookie sheet.

Bake 15 to 18 minutes; until lightly browned. Cool before frosting.

Benne Cookies

Ingredients

3/4 cup butter
1 1/2 cups packed brown sugar
2 eggs
1/4 teaspoon baking powder
1 1/4 cups all-purpose flour
1/2 cup toasted sesame seeds
1 teaspoon vanilla extract

Directions

Cream together the butter and the brown sugar. Beat in the eggs. Sift together the baking powder and the flour and mix in. Stir in the sesame seeds and vanilla.

Drop by teaspoon on a cookie sheet lined with wax paper. Bake at 325 degrees F (165 degrees C) for about 25 - 30 minutes.

Marbled Chocolate Peanut Cookies

Ingredients

PEANUT BUTTER DOUGH:

1 cup butter (no substitutes),
softened
1 cup peanut butter
1 1/4 cups sugar
1 1/4 cups packed brown sugar
3 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped peanuts

CHOCOLATE DOUGH:

1 cup butter (no substitutes),
softened
1 cup packed brown sugar
3/4 cup sugar
3 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars. Add eggs one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in peanuts; set aside.

For chocolate dough, cream butter and sugars in another mixing bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Stir in chocolate chips. Gently fold in peanut butter dough until slightly marbled.

Drop by heaping tablespoonfuls 3 in. apart onto greased baking sheets. Bake at 350 degrees F for 14-16 minutes or until lightly browned and firm. Remove to wire racks to cool.

Whole White Wheat and Honey Chocolate Chip

Ingredients

1 cup butter, softened
2/3 cup honey
1/4 cup powdered milk
2 eggs
1 teaspoon vanilla extract
2 1/4 cups stone ground whole white wheat flour
1 teaspoon baking soda
1 teaspoon salt
3/4 cup chopped pecans
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

In a large bowl, mix together the butter, honey, and powdered milk with an electric mixer. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, and salt; stir into the honey mixture using a large spoon. Mix in pecans and chocolate chips. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 7 to 10 minutes in the preheated oven, until lightly browned. Cookies will not spread very much. Cool for a minute on the cookie sheets before removing to wire racks to cool completely.

Cow Patty Cookies

Ingredients

2 cups white sugar
5 tablespoons unsweetened
cocoa powder
1/2 cup unsalted butter
1/2 cup crunchy peanut butter
1 teaspoon vanilla extract
3 cups quick cooking oats
1/2 cup chopped walnuts
1/2 cup milk

Directions

Cover baking sheets with wax paper and set aside.

Combine sugar and cocoa in a large saucepan. Stir in milk, butter and peanut butter. Cook and stir over medium heat until butter melts and mixture is combined, about 5-20 minutes. Remove from heat.

Stir in the vanilla, oats and nuts, and mix thoroughly. Take a teaspoon and scoop out a spoonful of the mixture; drop the spoonful onto the waxed paper-covered baking sheet. Repeat with the rest of the mixture. Place in the refrigerator until the cookies are cooled and set. Store the cookies in an airtight container.

Refrigerator Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
2 tablespoons milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
3/4 cup chopped red and green
candied cherries
1/2 cup finely chopped pecans

Directions

In a mixing bowl, cream butter and sugar until fluffy. Add milk and vanilla; mix well. Add flour. Fold in the cherries and pecans. Shape dough into two 8-in. x 2-in. rolls; wrap in waxed paper and freeze.

To bake, unwrap and let stand at room temperature for about 10 minutes. Cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Cool on wire racks.

Pecan Cookies

Ingredients

1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter or margarine
3 tablespoons brown sugar
replacement (e.g. Sugar Twin)
9 tablespoons SPLENDA®
Granular
1 egg, lightly beaten
1/2 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together flour, baking powder, baking soda, and salt.

In a mixing bowl, cream together butter and sugar replacements. Beat in egg and vanilla. Mix in flour mixture. Stir in pecans. Drop by rounded teaspoon onto ungreased baking sheet.

Bake in preheated oven for about 10 minutes. Cool cookies slightly before removing from pan.

Cornmeal Cookies II

Ingredients

3/4 cup shortening
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon butter flavored extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup cornmeal

Directions

Cream together the shortening and the sugar. Add the egg. Sift together the flour, baking powder and cornmeal. Add in the vanilla, butter flavoring and salt.

Drop by spoonful onto greased cookie sheet. Bake at 350 degrees F (175 degrees C) until edges just turning slightly brown. Do not overbake.

Sponge Cake Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups sugar
8 eggs
2 tablespoons lemon extract
4 cups all-purpose flour
1/4 cup baking powder

FROSTING:

1/2 cup butter or margarine,
softened
3 3/4 cups confectioners' sugar
1 teaspoon lemon extract
1/8 teaspoon salt
3 tablespoons milk
Food coloring
4 cups flaked coconut

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine flour and baking powder; gradually add to the creamed mixture.

Drop by teaspoonfuls 3 in. apart onto ungreased baking sheets. Bake at 400 degrees F for 6-8 minutes or until the edges are lightly browned. Remove to wire racks to cool.

In a mixing bowl, cream butter, sugar, extract and salt. Add enough milk to achieve spreading consistency. Tint with food coloring if desired. Frost cooled cookies. Sprinkle with coconut if desired.

Cherry Bell Cookies

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon instant coffee granules
1 cup butter
1 1/4 cups packed brown sugar
1/4 cup dark corn syrup
1 egg, beaten
1 tablespoon cream
1/3 cup packed brown sugar
1 tablespoon butter
3 tablespoons cherry juice
1 1/2 cups chopped walnuts
60 maraschino cherries, halved

Directions

Sift together: 3 cups flour, 1/2 teaspoon baking soda, 1/2 teaspoon salt, 1 teaspoon ginger and 1/2 teaspoon instant coffee. Put aside.

Cream 1 cup butter or margarine. Add 1 1/4 cups brown sugar. Cream well. Blend in dark corn syrup, egg, and cream. Add dry ingredients and mix well.

Roll out dough, 1/3 at a time on floured board to 1/8 inch thickness. Cut cookies into 2 1/2 inch rounds. Place on ungreased cookie sheet.

To Make Filling: Combine 1/3 firmly packed brown sugar, 1 tablespoon butter, 3 tablespoons cherry juice. Stir in 1 1/2 cups chopped nuts, chopped fine.

Place 1/2 teaspoon filling in center of each round. Shape into a bell by folding sides of dough to meet over the filling using spatula to fold over sides. Make top of bell narrower than at the clapper end. Place 1/2 of a maraschino cherry (cut side down) at open end of each bell for clapper. Bake at 350 degrees F for 12-15 minutes.

Fried Cookies

Ingredients

2 eggs
1/4 cup white sugar
2 1/2 tablespoons shortening
2 1/2 tablespoons brandy
2 teaspoons anise seed (optional)
1/4 teaspoon salt
2 cups all-purpose flour
1 cup vegetable oil for frying
1/3 cup confectioners' sugar for decoration

Directions

In a large bowl beat together eggs and sugar until thick and light colored. Then beat in shortening, brandy, anise seeds (optional) and salt. Beat in flour gradually.

On a floured surface, knead dough into a smooth ball. Divide ball into two equal pieces, wrap in waxed paper and chill in refrigerator for at least two hours.

Roll one piece of dough into a rectangle approximately 12 x 15 inches. (The other piece of dough should be left in refrigerator until ready to be rolled.) Using pastry wheel, cut dough into strips 6 x 1 inch.

Make a vertical slit in top 1/3 of the strip and draw the bottom end of it through OR tie a knot in the center. Repeat with remaining dough and set aside.

Heat oil in a deep frying pan to 360 degrees F (185 degrees C). Deep fry strips until golden brown. Drain on paper towels, cool, and sprinkle heavily with confectioners' sugar.

Oatmeal Dried Fruit Cookies

Ingredients

1 1/4 cups butter or margarine,
softened
1 1/4 cups brown sugar
1 egg
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups quick cooking oats
1 cup dried cranberries, or other
dried fruit

Directions

Preheat oven to 375 degrees F (190 degrees C)

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Sift together the flour, baking soda, salt, cinnamon and nutmeg, gradually stir into the creamed mixture. Finally, stir in the quick oats and dried fruit. Drop by rounded spoonfuls onto the unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal S'more Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups old-fashioned oats
1 cup semisweet chocolate chips
1 cup miniature marshmallows

Directions

In a large mixing bowl, cream the butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in the oats, chocolate chips and marshmallows.

Drop by heaping teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 9-11 minutes or until golden brown. Cool for 1-2 minutes before removing from pans to wire racks to cool completely.

Butter Pecan Cookies

Ingredients

3/4 cup butter, softened
1 (3.4 ounce) package instant
butterscotch pudding mix
1 1/4 cups all-purpose flour
1/2 cup chopped pecans

Directions

In a small mixing bowl, cream butter and pudding mix. Gradually beat in flour. Fold in pecans. Roll into 1-1/2-in. balls. Place 2 in. apart on greased baking sheets; flatten to 1/2 in. with a greased glass. Bake at 375 degrees F for 10-13 minutes or until light golden brown. Remove to wire racks.

Maple Shortbread Cookies

Ingredients

1 cup butter
1/2 cup maple syrup
2 cups flour
1/4 teaspoon salt

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat the butter and maple syrup together with an electric mixer in a large bowl until smooth. Stir the flour and salt together in a separate bowl; gradually mix the flour mixture into the butter mixture until just incorporated. Form the mixture into walnut-sized balls; flatten gently and arrange onto a baking sheet.

Bake in the preheated oven until lightly browned, 10 to 12 minutes.

Pumpkin Spice Cookie

Ingredients

1 (18.25 ounce) package spice cake mix
1 (15 ounce) can solid pack pumpkin

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix and pumpkin until well blended. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

My Favorite Chocolate Chip Cookie

Ingredients

1 cup packed brown sugar
1 cup white sugar
1 cup shortening
1 cup vegetable oil
2 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
4 teaspoons cream of tartar
2 teaspoons baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, bowl, beat together the white sugar, brown sugar, oil and shortening until smooth. Stir in eggs and vanilla, beating well after each addition. Combine the flour, cream of tartar, baking soda and salt, stir into the sugar mixture. Finally , fold in the chocolate chips. Drop by heaping spoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Remove from baking sheet to cool on wire racks.

Black and White Cookies II

Ingredients

1 3/4 cups white sugar
1 cup unsalted butter
4 eggs
1 1/2 cups milk
1/2 teaspoon vanilla extract
1/4 teaspoon lemon extract
2 1/2 cups cake flour
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
4 cups confectioners' sugar
1/2 cup boiling water
1 (1 ounce) square bittersweet chocolate
1 teaspoon light corn syrup

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray 2 baking sheets with nonstick spray, or line with parchment paper.

In large mixing bowl, combine sugar and butter. Mix by machine or hand until fluffy. Add eggs, milk and vanilla and lemon extracts, and mix until smooth.

In medium bowl, combine cake flour, all-purpose flour, baking powder, and salt. Stir until mixed. Add dry mixture to the wet in batches, stirring well after each addition.

Using a soup spoon, place heaping spoonfuls of the dough 2 inches apart on the baking sheets. Bake until edges begin to brown, 18 to 20 minutes. Cool completely.

Place confectioners' sugar in large mixing bowl. Gradually stir in enough boiling water to the sugar to make a thick, spreadable mixture

Put half the frosting in the top half of a double-boiler. Add the chocolate and corn syrup, and set over simmering water. Warm the mixture, stirring, until chocolate is melted and frosting is smooth. Turn off the heat, but leave chocolate frosting over hot water to keep it spreadable. With a brush, coat half of the top of each cookie with chocolate frosting, and the other half with white frosting. Let dry, and store in an airtight container.

Butter Cookies II

Ingredients

1 cup butter
1 cup white sugar
1 egg
2 2/3 cups all-purpose flour
1/4 teaspoon salt
2 teaspoons vanilla extract

Directions

In a large bowl, cream together the butter and white sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Combine the flour and salt; stir into the sugar mixture. Cover dough, and chill for at least one hour. Chill cookie sheets.

Preheat oven to 400 degrees F (200 degrees C). Press dough out onto ungreased, chilled cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until lightly golden at the edges. Remove from cookie sheets to cool on wire racks.

Tried 'n' True Peanut Butter Cookies

Ingredients

4 cups butter flavored shortening
4 cups peanut butter
3 cups sugar
3 cups packed brown sugar
8 eggs
4 teaspoons vanilla extract
2 teaspoons water
9 cups all-purpose flour
4 teaspoons baking soda
4 teaspoons salt

Directions

In a large mixing bowl, cream shortening, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla and water. Combine flour, baking soda and salt; gradually add to the creamed mixture.

Drop by heaping tablespoons 2 in. apart onto ungreased baking sheets. Flatten with a fork. Bake at 350 degrees F for 12-15 minutes or until golden brown. Remove to wire racks to cool.

Pecochoc Cookies

Ingredients

1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 3/4 cups all-purpose flour
1 1/2 teaspoons instant coffee granules
1/2 cup butter, softened
1 cup packed brown sugar
3 tablespoons white sugar
2 eggs
2 tablespoons milk
2 teaspoons vanilla extract
1/2 cup chopped pecans
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine baking soda, baking powder, salt, flour and instant coffee in a mixing bowl.

Cream the butter with the brown and white sugar until fluffy. Beat in eggs, milk and vanilla extract. Gradually add flour mixture to the butter mixture and beat well. Stir in the chopped pecans and chocolate chips; mix well to blend. Drop cookies by tablespoon onto an ungreased cookie sheet.

Bake for 15 minutes or until cookies are golden in color.

Minnesota Mail Carrier Cookies

Ingredients

- 1 cup shortening
- 2 cups packed brown sugar
- 1 teaspoon baking soda
- 2 tablespoons warm water
- 3 eggs
- 1 cup flaked coconut
- 1 cup rolled oats
- 1 cup chopped dates
- 1/2 cup chopped walnuts
- 2 1/2 cups all-purpose flour

Directions

Preheat the oven to 400 degrees F (205 degrees C).

Dissolve the baking soda in the warm water. Cream the shortening with the brown sugar until light. Stir in the eggs, baking soda mixture, coconut, oatmeal, dates or raisins, nuts and flour. Mix until combined. Drop by teaspoonfuls onto baking sheets.

Bake at 400 degrees F (205 degrees C) for 8 to 10 minutes.

Easy Sugar Cookies

Ingredients

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup butter, softened
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

Arabic Cookies

Ingredients

- 1 cup butter
- 1 cup shortening
- 1 cup shredded coconut
- 4 cups rolled oats
- 2 cups white sugar
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup boiling water

Directions

Set aside boiled water and cool until lukewarm. Mix butter, shortening, coconut, oats, sugar, flour, baking powder, baking soda and salt with fingers until dough reaches the consistency of pie crust. Add lukewarm water and work into dough.

Make dough into one inch balls. Flatten with a fork or fancy bottomed glass for imprint.

Place on greased cookie sheets and bake at 400 degrees F (205 degrees C) for 10 minutes.

Frosted Brown Sugar Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup packed brown sugar
1 egg
1/2 cup sour cream
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
BROWN SUGAR FROSTING:
1/4 cup butter
1/2 cup packed brown sugar
2 tablespoons milk
1 cup confectioners' sugar

Directions

In a small mixing bowl, cream butter and brown sugar. Beat in egg and sour cream; mix well. Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 9-11 minutes or until golden brown. Remove to wire racks to cool.

For frosting, in a small saucepan, melt butter over low heat; add brown sugar. Cook and stir for 2 minutes. Gradually add the milk. Bring to a boil, stirring constantly. Remove from the heat. Stir in confectioners' sugar. Cool for 20-30 minutes. Frost cooled cookies.

Cookies and Cream

Ingredients

1 (3.9 ounce) package instant chocolate pudding mix
1 (8 ounce) container frozen whipped topping, thawed
1 cup crushed chocolate sandwich cookies
1 (9 inch) prepared chocolate cookie crumb crust

Directions

Prepare pudding as directed for pie filling; let set.

When pudding is set, fold in whipped topping and crushed cookies. Pour pudding mixture into crust.

Freeze overnight. Serve.

Nutty-Boy Peanut Cookies

Ingredients

1 cup all-purpose flour
1/2 cup white sugar
2 tablespoons milk
2 teaspoons baking powder
1 egg
1/4 cup butter
1 cup peanuts

Directions

Cream the butter. Beat in the sugar, egg and milk. Sift flour and baking powder together. Combine with butter mixture.

Reserve 2 dozen whole nuts and chop the rest into fine pieces. Add the chopped nuts to the mixture.

Using a teaspoon, drop the mixture onto a buttered baking sheet. Put a whole nut on top of each cookie. Bake at 350 degrees F (175 degrees C) until done.

Wreath Cookies

Ingredients

1 cup butter
1/2 cup brown sugar
2 egg yolks
2 cups all-purpose flour
2 egg whites
1 1/2 cups finely chopped walnuts
1/2 cup raspberry jam

Directions

In a medium bowl, cream together the butter and brown sugar until smooth. Beat in the egg yolks one at a time. gradually mix in the flour. Cover dough and chill until firm, about 2 hours.

Preheat the oven to 325 degrees F (165 degrees C). Line cookie sheets with parchment paper or aluminum foil. Roll dough into balls a little smaller than walnuts. Dip the balls in egg white, then roll them in the chopped walnuts. Place cookies 1 inch apart onto the prepared cookie sheets. Press thumb into middle of each ball to create a divot.

Bake for 12 to 15 minutes in the preheated oven, or until edges are golden. Remove from oven and repress divots, fill the divots with 1/2 teaspoon of raspberry jam. Remove cookies to cool on wire racks.

Zucchini Oatmeal Cookies

Ingredients

1/2 cup shortening
1 teaspoon vanilla extract
3/4 cup honey
1 egg
1 cup all-purpose flour
1/8 teaspoon baking soda
1 teaspoon baking powder
1 pinch salt
1 cup rolled oats
1/2 cup chopped pecans
1/2 cup grated zucchini
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large mixing bowl, cream together the shortening, vanilla, and honey. Beat in the egg until well blended. Combine the flour, baking soda, baking powder and salt; stir into the honey mixture. Stir in the rolled oats, zucchini, pecans and raisins. Drop by teaspoonfuls on greased cookie sheet, and flatten slightly using a fork.

Bake 10 to 12 minutes in the preheated oven, until browned. Remove from cookie sheets to cool on a wire rack.

Raspberry Liqueur Valentine Cookies

Ingredients

1/2 cup butter
1/2 cup vegetable shortening
1 cup confectioners' sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract
2 3/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
2 tablespoons milk

Frosting:

1 egg white, room temperature
3 cups confectioners' sugar
2 tablespoons milk, room temperature
2 tablespoons raspberry flavored liqueur
1 tablespoon cherry flavored gelatin mix
1 pinch salt

Directions

In a medium bowl, beat together the butter, shortening, and 1 cup sugar until smooth and creamy; then add eggs, vanilla, and lemon extract. In a large bowl, mix together flour, salt, and baking powder. Make a well in the middle, and pour creamy mixture into it, folding the dry into the wet until mixed. Stir in 2 tablespoons milk at the end. To make rolling easier, you may cover and refrigerate anywhere from 1 hour up to a few days.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll out dough to 1/8 inch thickness. Use a heart-shaped cookie cutter to cut shapes out of dough. Place cookies 2 inches apart on a baking sheet.

Bake in preheated oven for 6 to 10 minutes. Slightly browned is OK, but not necessary. Remove from baking sheets to wire racks to cool.

Meanwhile, in a medium bowl, beat egg white with an electric mixer until frothy but not stiff. Gradually beat in 1 1/2 cups sugar, then 1/8 cup milk. Mix in raspberry liqueur and cherry-flavored gelatin. Gradually beat in remaining 1 1/2 cups sugar and pinch of salt, mixing until the icing looks about like marshmallow fluff, not quite stiff enough to stand in peaks. Spread icing on top of cookies.

Delicious Peanut Butter Cookies

Ingredients

1/2 cup shortening
1 1/4 cups packed light brown sugar
3/4 cup peanut butter
1 egg
3 tablespoons milk
1 tablespoon vanilla extract
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together shortening, brown sugar, and peanut butter until smooth. Stir in egg, milk, and vanilla. Combine flour, baking soda, and salt; stir into the peanut butter mixture until well blended. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Soft Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 3 cups quick cooking oats

Directions

In a medium bowl, cream together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats. Cover, and chill dough for at least one hour.

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll the dough into walnut sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork dipped in sugar.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Buckeye Cookies II

Ingredients

2 cups butter, softened
4 cups peanut butter
2 pounds confectioners' sugar
1/2 cup graham cracker crumbs
1 1/2 cups semisweet chocolate chips

Directions

Mix together margarine, peanut butter, confectioners' sugar and graham cracker crumbs by hand. Form into 2 inch balls and place on wax paper.

Refrigerate for 8 hours or overnight.

Melt chocolate chips in top of double boiler. Put a toothpick in the peanut butter balls and dip in chocolate until 3/4 covered. Place on waxed paper to cool.

Old Fashioned Peanut Butter Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 cup unsalted butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 cups peanut butter chips
1 cup peanut butter
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 2 large baking sheets with parchment paper.

Mix flour, baking powder and salt in a medium bowl.

In a large bowl, beat butter, peanut butter, and vanilla with an electric mixer until well blended. Beat in both sugars. Scrape down the sides of the bowl. Stir in half of the dry ingredients into the mixture. Add eggs one at a time, blending well after each addition. Mix in remaining ingredients. Stir in peanut butter chips.

For each cookie, roll 1 heaping tablespoon full of dough into 1 3/4 inch diameter ball. Arrange balls 2 1/2 inches apart on prepared baking sheets. Using the back of fork, flatten dough balls and form a crosshatch on tops.

Bake cookies until dry on top, about 15 minutes.

Cool cookies on baking sheets for 5 minutes. Using a spatula, transfer cookies to cooling racks to cool completely.

Chocolate Zucchini Cookies

Ingredients

1/2 cup butter flavored shortening
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups grated zucchini

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening, white sugar and brown sugar until smooth. Beat in the egg and vanilla. Combine the flour, cocoa, baking soda and salt; gradually stir into the creamed mixture. Fold in the grated zucchini. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cookie On A Stick

Ingredients

1 (16.5 ounce) package NESTLE®
TOLL HOUSE® Refrigerated
Chocolate Chip Cookie Dough
8 wooden craft sticks
Decorator icing, various colors
(optional)
Candies (optional)
Melted chocolate (optional)

Directions

Preheat oven to 375 degrees F.

Shape cookie dough into eight 2-inch balls. Place four balls at a time onto an ungreased baking sheet. Insert wooden sticks into each ball to resemble a lollipop; flatten dough slightly.

Bake for 12 to 14 minutes or until edges are crisp. Cool on baking sheet for 1 minute; remove to wire racks to cool completely.

Decorate as desired. Tie ribbons around sticks and give as a cookie bouquet.

Coconut Oatmeal Cookies II

Ingredients

1 1/4 cups butter, softened
3/4 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
2 1/2 cups rolled oats
3/4 cup flaked coconut
1 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter, brown sugar, and white sugar. Mix in the egg and vanilla. Combine flour and baking soda; blend into creamed mixture. Stir in the rolled oats, coconut, and white chocolate chips. Drop dough by rounded tablespoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until lightly browned. Cool on wire racks.

Thumbprint Shortbread Cookies

Ingredients

3/4 cup margarine
1/4 cup white sugar
2 cups all-purpose flour
1/2 cup chopped pecans
1 (16 ounce) container chocolate
fudge frosting

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the margarine and sugar until smooth. Mix in the flour and chopped pecans. Shape tablespoonfuls of dough into balls and place them 2 inches apart onto ungreased cookie sheets. Press a thumb or finger deeply into the center of each cookie.

Bake for 9 to 12 minutes in the preheated oven, until edges are lightly browned. Allow cookies to cool for a couple of minutes on the baking sheets before removing to wire racks to cool completely. Fill each depression in the cookies with a dab of chocolate frosting. Let the icing set, preferably overnight.

Italian Holiday Cookies

Ingredients

1 tablespoon sugar
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1/2 teaspoon salt
4 eggs
2 1/2 cups all-purpose flour
canola oil for frying
1 cup honey
candy sprinkles

Directions

In a mixing bowl, combine sugar, lemon peel, vanilla and salt. Add eggs and 2 cups flour; mix well. Turn onto a floured surface and knead in remaining flour (dough will be soft). With a floured knife or scissors, cut into 20 pieces. With hands, roll each piece into pencil shapes. Cut "pencils" into 1/2-in. pieces.

In an electric skillet or deep-fat fryer, heat oil to 350 degrees.

Fry pieces, a few at a time, for 2 minutes per side or until golden brown. Drain on paper towels. Place in a large bowl.

Heat honey to boiling; pour over cookies and mix well. With a slotted spoon, spoon onto a serving platter and slowly mound into a tree shape if desired. Decorate with candy sprinkles. Cool completely.

Beth's Chocolate Chip Cookies

Ingredients

2/3 cup butter flavored shortening
2/3 cup butter, softened
1 cup white sugar
1 cup packed light brown sugar
2 eggs
1 tablespoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup chopped pecans (optional)
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the shortening, butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture. Stir in the pecans and chocolate chips. Use a measuring tablespoon to round dough into balls. Don't roll the balls, just make them rounded. Place onto ungreased baking sheets.

Bake 10 to 12 minutes in the preheated oven, or until centers are set and very lightly browned. Don't overbake. Cool 2 to 3 minutes before removing from baking sheets. Make sure you have lots of ice cold milk!!!

Cranberry Drop Cookies

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
1 egg
1/4 cup milk
2 tablespoons lemon juice
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 (12 ounce) package fresh or
frozen cranberries, chopped
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugars. Add egg, milk and lemon juice; mix well. Combine dry ingredients; add to creamed mixture and mix well. Stir in cranberries and nuts. Drop by heaping teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 13-15 minutes or until golden brown. Cool on wire racks.

Sugar-Free Peanut Butter Cookies

Ingredients

2 cups smooth natural peanut butter
2 cups granular no-calorie sucralose sweetener (e.g., Splenda ®)
2 large eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Thoroughly mix together the peanut butter, sucralose, and eggs in a bowl. Drop mixture by spoonfuls onto the prepared baking sheet.

Bake in the preheated oven until center appears dry, about 8 minutes.

Best Oatmeal Cookies

Ingredients

1 cup margarine
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 1/2 cups rolled oats
1 cup raisins
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, white sugar and brown sugar until light and fluffy .Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt and cinnamon, stir into the creamed mixture. Fold in the oatmeal, raisins and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mint Chocolate Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate
8 (1 ounce) squares semisweet chocolate
1 cup chocolate covered creamy mints
1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
3/4 cup butter, softened
1 teaspoon vanilla extract
1 1/2 cups packed brown sugar
3 eggs

Directions

Preheat oven to 325 degrees F (165 degrees C). Line cookie sheets with aluminum foil or baking parchment.

Chop chocolates and mints. Place the chocolates and mints in the top part of a double boiler over medium heat. Stir occasionally until melted and set aside.

In a large bowl, beat the butter until soft. Add vanilla and sugar and mix well. Beat in the eggs one at a time. Stir in the melted chocolate. Sift together the flour, cocoa, and baking soda. Add to mixture and stir until well blended. Drop by tablespoon at least 2 inches apart on cookie sheets.

Bake 15 to 18 minutes until lightly colored. Let cool on wire racks.

Homemade Chocolate Sandwich Cookies

Ingredients

2 (18.25 ounce) packages devil's
food cake mix
4 eggs
1 cup shortening

Directions

Preheat oven to 350 degrees F (180 degrees C).

Blend the above ingredients together with a pastry blender until mixed.

Roll in balls about the size of a quarter and place on ungreased baking sheets. Make an even number of balls.

Bake for 10 minutes. Let cookies stand on cookie sheet for 5-6 minutes before removing them to cooling rack. After cookies have cooled, put Cream Cheese Frosting (see recipe or use one can of pre-made frosting) between two cookies, putting bottom sides together.

NOTE: Adding chopped pecans to the cookies without making them into sandwiches is also very good. Spice cake mix can be used in place of Devil's food.

Lollipop Cookie Valentines

Ingredients

12 craft sticks
1/2 cup semisweet chocolate chips
1/2 cup butter, softened
1/3 cup packed light brown sugar
1/2 teaspoon vanilla extract
1 egg
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1/4 teaspoon salt
12 (1 ounce) squares white chocolate
1 egg white
1 1/4 cups confectioners' sugar
3 drops red food coloring

Directions

Soak craft sticks for one hour in a bowl of cold water.

In small heavy saucepan over very low heat, stir chocolate chips until melted and smooth. Remove from heat; let cool.

In large bowl with electric mixer at medium speed, beat butter, brown sugar and vanilla until fluffy. Beat egg in well; beat in cooled chocolate. With mixer at low speed, beat in flour, cocoa powder and salt until smooth. Divide dough in half.

Preheat oven to 375 degrees F (190 degrees C) and grease 2 large cookie sheets.

Roll each half out to 1/8 inch thickness between 2 sheets of wax paper; freeze, in wax paper, 5 minutes. Peel top sheets of wax paper off dough; cut dough out using 3-inch heart-shaped cutter. Reroll scraps; freeze again 5 minutes; cut out. Place half of the hearts 1 inch apart on prepared cookie sheet.

Drain sticks, pat dry. Place one stick on each heart to make 2 1/2 inch handle, pressing lightly into dough. Place remaining hearts on top; press edges gently to seal. Bake about 12 minutes until firm to touch. Cool on wire racks.

In 2-quart heavy saucepan over very low heat, or in top of double boiler set over barely simmering water, stir white or milk chocolate until melted and smooth; if using both chocolates, melt in separate 1-quart pans. Remove from heat.

Holding each lollipop by handle, dip into chocolate to coat on both sides; let excess chocolate drip back into pan. Place each lollipop as it is coated on wax-paper-lined cookie sheet; refrigerate 20 minutes until chocolate is set.

To Make Icing: In large bowl with electric mixer at high speed, beat egg white and confectioners' sugar until very smooth. If desired, remove small portion of icing to separate bowl; tint with drops of food coloring. Spoon icing into decorating bag fitted with small writing tip; pipe over lollipops in desired patterns. Decorate with assorted candies and decors; attaching with dots of icing.

Upside Down Cookies

Ingredients

2 cups all-purpose flour
3 tablespoons white sugar
4 teaspoons baking powder
1/2 teaspoon cream of tartar
1/2 cup shortening
2/3 cup milk
1/4 cup packed brown sugar
1/4 cup butter, melted
3 teaspoons ground cinnamon
1 cup confectioners' sugar
1/4 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a muffin pan.

In a medium bowl, stir together flour, sugar, baking powder, and cream of tartar. Cut in shortening until mixture resembles coarse crumbs. Sprinkle on the milk, and stir to mix. Place dough on a floured surface and knead for about ten strokes. Too much kneading will toughen up the dough. Divide the dough in half.

In a small bowl, mix together the brown sugar and cinnamon. On a floured surface, roll out 1/2 of the dough at a time to a 12x10 inch rectangle. Brush with the melted butter, and sprinkle the cinnamon mixture evenly over the dough. Cut the rectangle into 5 strips 12 x 2 inches each. Stack the strips on top of one another, and cut the stack into 2 inch squares. Place the squares, layered side down, into the muffin cups. Bake in the preheated oven for 10 to 12 minutes.

In a small bowl, stir together the confectioners' sugar and milk until smooth. When cookies come out of the oven, drizzle the icing on.

Mint Cookie Cookies

Ingredients

1/2 cup butter, softened
1 egg
1/4 cup packed brown sugar
1/3 cup white sugar
1/2 teaspoon vanilla extract
1 1/2 teaspoons water
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
24 thin chocolate covered mint cookies
24 pecan halves

Directions

In a large mixing bowl, cream the butter, white and dark sugars. Beat in the egg, water and vanilla. In a separate bowl, sift together the flour, baking soda, and salt. Blend flour mixture into the butter mixture, and stir well. Wrap dough in waxed paper and chill at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Cover each thin mint with 1 tablespoon of dough. Place on cookie sheet and top with a pecan.

Bake at 375 for 10 to 12 minutes. Let cool slightly on cookie sheet before removing to racks.

Cranberry Kitchen Cookies

Ingredients

1/2 cup butter
1 cup white sugar
3/4 cup packed brown sugar
1/4 cup milk
2 tablespoons orange juice
1 egg
3 cups sifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup chopped walnuts
2 1/2 cups fresh cranberries,
roughly chopped

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, white sugar and brown sugar. Beat in the milk, orange juice and egg. Combine the flour, baking powder and salt; stir into the creamed mixture. Stir in chopped walnuts and cranberries. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven, or until edges are golden. Let cookies cool on the cookie sheet for 2 minutes before removing to wire racks to cool completely

Meringue Cookies

Ingredients

2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
1 teaspoon vanilla extract
3/4 cup white sugar
1 cup semisweet chocolate chips

Directions

Preheat oven to 300 degrees F (150 degrees C). To prevent burning you can bake on an air cushion baking sheet or put parchment paper on a regular cookie sheet.

Beat egg whites, salt, cream of tartar, and vanilla until very firm. Gradually add sugar and mix. Fold in chocolate chips.

Drop by teaspoonfuls on pan. Bake 300 degrees for 25 minutes. They should only be lightly browned.

Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/3 cup packed brown sugar
1/2 cup chunky peanut butter
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup old-fashioned oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter and sugars; beat in peanut butter, egg and vanilla. Combine flour, oats, baking soda and salt; stir into the creamed mixture. Stir in chocolate chips. Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool 1 minute before removing to a wire rack.

Candy Cane Cookies III

Ingredients

1 cup margarine
1/2 cup white sugar
1/2 cup confectioners' sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon peppermint extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon red food coloring
1/2 cup peppermint candy canes,
crushed
1/2 cup white sugar for decoration

Directions

In a large bowl, cream together the margarine, white sugar and confectioners' sugar. Beat in the egg, vanilla and peppermint extracts. Combine the flour and salt; stir into the creamed mixture until well blended. Cover or wrap dough and chill for at least one hour.

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Divide dough into halves. Color one half red by mixing in the food color. Roll a small amount of each dough into a 2 inch long worm. Roll them together in a twisted rope and curve the end like a cane. Place onto prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. In a small bowl, mix together the crushed candy cane and remaining white sugar. Roll hot cookies in the sugar mixture.

Chocolate Chunk Magic Cookie Bars

Ingredients

1 1/2 cups HONEY MAID Graham Cracker Crumbs
1/2 cup butter, melted
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 (8 ounce) package BAKER'S Semi-Sweet Chocolate, coarsely chopped
1 1/3 cups BAKER'S ANGEL FLAKE Coconut
1 cup PLANTERS Pecan Pieces

Directions

Heat oven to 350 degrees F. Mix crumbs and butter; press onto bottom of 13x9-inch pan sprayed with cooking spray.

Pour condensed milk over crust; top with layers of remaining ingredients. Press nuts lightly into coconut and chocolate layers to secure.

Bake 30 min. or until lightly browned. Immediately run knife around edge of pan to loosen dessert from sides of pan. Cool dessert completely before cutting into bars.

Caramel Pecan Turtle Cookies

Ingredients

Cookie:

1 cup Butter Flavor CRISCO®
Shortening
1 1/2 cups sugar
1/2 cup brown sugar
2 tablespoons milk
3 eggs
1 teaspoon vanilla
4 1/2 cups flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons cream of tartar
1 teaspoon salt

Caramel and Chocolate Topping:

28 caramels
2 tablespoons milk
30 pecan halves
1 (6 ounce) package semi-sweet
chocolate chips

Directions

Cream Butter Flavor CRISCO® and sugars together. Add milk. Beat in eggs one at a time; add vanilla. Combine flour, baking soda, cream of tartar and salt. Mix into creamed mixture. Chill for one hour.

Heat oven to 350 degrees F.

Roll out 1/3 of the dough at a time, to about 1/4-inch thickness on a floured surface. Cut out with 2 1/4-inch cookie cutters. Place 2 inches apart on un-greased baking sheet.

Bake for 5-6 minutes, or until edges are slightly golden. Remove immediately to cooling rack.

Combine caramels and milk in microwave-safe bowl. Cover with waxed paper. Microwave at 50% (MEDIUM) for 1 minute. Stir. Repeat until smooth (or melt on rangetop in small saucepan on very low heat). Drop rounded teaspoonfuls on top of each cookie. Place 3 pecan halves around edge of caramel to resemble turtle.

Place chocolate chips in microwave-safe cup. Microwave at 50% (MEDIUM) for 1 minute. Stir. Repeat until smooth (or melt on rangetop in small saucepan on very low heat). Spread rounded teaspoonfuls over top of caramel. Do not cover the pecans. Cool completely.

Oatmeal Cookie Mix In a Jar

Ingredients

- 6 cups rolled oats
- 4 cups all-purpose flour
- 3 cups packed brown sugar
- 2 teaspoons ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons salt
- 1 pound shortening
- 2 cups raisins
- 1 1/2 cups shredded coconut
- 1 cup semisweet chocolate chips
- 1 cup chopped pecans

Directions

In a large bowl combine oats, flour, brown sugar, cinnamon, baking powder, baking soda and salt. With a pastry blender cut in shortening until crumbly. Stir in raisins, coconut, chocolate chips and pecans.

Refrigerate in an airtight container for up to 10 weeks.

Attach a tag that reads: Preheat the oven to 375 degrees F (190 degrees C). Grease a baking sheet, or line with parchment paper. Measure 4 cups of the mix into a large bowl. Whisk together 1 egg, 2 tablespoons milk and 2 teaspoons vanilla; stir into the mix. Roll into 1 1/2 inch balls and place on prepared baking sheet. Flatten with a fork dipped in sugar. Bake in preheated oven for 15 to 18 minutes, or until golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Salted Peanut Cookies

Ingredients

1 cup shortening
1 1/2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
2 cups salted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix shortening (part butter or margarine), brown sugar, eggs, and vanilla thoroughly. Measure flour and sift into a separate bowl. Blend together flour, baking soda, and salt in a separate bowl. Stir into egg mixture. Mix in peanuts.

Drop rounded teaspoons of dough about 2 inches apart on lightly greased baking sheet. Flatten with bottom of greased glass dipped in sugar. Bake 8 to 10 minutes or until golden brown.

Raisin Filled Spice Cookies

Ingredients

1/3 cup white sugar
1/3 cup water
1 cup raisins
1 1/2 teaspoons butter
1 pinch salt

2 1/4 cups sifted all-purpose flour
1/4 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon salt
2 teaspoons baking powder
1/2 cup shortening
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 tablespoon milk

Directions

In a small saucepan, over medium heat, combine the 1/3 cup of sugar, water, raisins, butter and pinch of salt. Bring ingredients to a boil, and cook until thick, you should be able to see the bottom of the pan while stirring when finished. Remove from heat and set aside to cool.

Preheat oven to 375 degrees F (190 degrees C).

Sift together the flour, cinnamon, allspice, cloves, salt and baking powder, set aside. In a medium bowl, cream shortening and sugar until smooth. Stir in the eggs and vanilla. Add dry ingredients, mix until blended, then finally stir in the milk.

On a lightly floured surface, roll the dough out to 1/4 to 1/8 inch thickness. Cut into 2 1/2 inch circles. Place a teaspoon of filling onto the center of half of the cookies. Cover with the other half of the cookies. Press the edges together with the tines of a fork. Sprinkle with sugar and bake on unprepared cookie sheets for 10 to 12 minutes in the preheated oven.

Triple Chocolate Chunk Cookie

Ingredients

1 1/2 cups packed brown sugar
1 cup butter, softened
1 egg
2 1/4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped walnuts
4 (1 ounce) squares bittersweet chocolate, chopped
4 ounces milk chocolate, chopped
4 ounces white chocolate, chopped
3 teaspoons shortening
3 (1 ounce) squares bittersweet chocolate
3 ounces milk chocolate
3 ounces white chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the butter or margarine with the brown sugar until light. Add the egg and mix well.

Stir in the flour, ground cinnamon, baking soda and salt. Mix in the nuts and the 4 ounces of the bittersweet, milk and white chocolates.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheets.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until light golden brown. Cool slightly. Dip cooled cookies into the Three Chocolate Glaze.

To Make Three Chocolate Glaze: Heat 1 teaspoon of the shortening with bittersweet chocolate over low heat, stirring constantly, until chocolate is melted and smooth. Remove from heat. Dip each cookie 1/2 inch deep into chocolate along one edge. Repeat with remaining shortening and chocolates. Rotate dipped edge of cookie for each type of chocolate.

Soft Sugar Cookies

Ingredients

1 cup butter, softened
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon cream of tartar
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground nutmeg

FROSTING:

1/4 cup butter, softened
3 cups confectioners' sugar
1 teaspoon almond extract
2 tablespoons hot water
Food coloring

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in the eggs, vanilla and almond extract. Combine the flour, cream of tartar, baking soda, salt and nutmeg; gradually add to creamed mixture.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until light brown. Remove to wire racks to cool.

For frosting, in a large mixing bowl, combine the butter, confectioners' sugar, almond extract and enough water to achieve desired consistency. Tint with food coloring if desired. Frost the cookies.

Scottish Lace Cookies

Ingredients

3 tablespoons shortening
1 1/2 cups white sugar
3 eggs
1 1/2 teaspoons almond extract
3 cups rolled oats
1 1/2 teaspoons salt

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream together shortening and sugar. Beat in the eggs, then the almond extract. Gradually blend in oats and salt.

Drop dough by spoonfuls 2 inches apart on cookie sheets. Flatten cookies with the bottom of a glass dipped in flour. Bake 12-15 minutes until golden colored. Transfer to wire racks for cooling.

Anise Icebox Cookies

Ingredients

1 cup butter, softened
1 cup sugar
1 cup packed brown sugar
1 egg
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup finely chopped pecans
1 tablespoon aniseed

Directions

In a large mixing bowl, cream butter and sugars. Beat in egg. Combine the flour, baking soda, salt, cinnamon and cloves; gradually add to creamed mixture. Stir in pecans and aniseed. Shape into two 10-in. rolls; wrap each in plastic wrap. Refrigerate for 4 hours.

Unwrap; cut 1/4 in. off the ends of each roll. Cut dough into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Molasses Cookies V

Ingredients

5 1/2 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons ground ginger
2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 cup shortening
1 cup white sugar
1 cup molasses
1 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking soda, ginger, cinnamon, cloves and nutmeg; set aside.

In a large bowl, cream together the shortening and sugar until smooth, then stir in the molasses. Add the sifted ingredients alternately with the buttermilk, mixing well after each addition. On a lightly floured surface, roll out the dough to 1/8 inch thickness. If the dough is too soft, more flour can be added. Cut out cookies using cookie cutters and place them 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Giant Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/4 cup white sugar
1/3 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 cup semisweet chocolate chips
1/2 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg, then stir in the vanilla. Combine the flour and baking soda, stir into the creamed mixture. Fold in the chocolate chips and walnuts. Drop by rounded ice cream scoops onto a cookie sheet, and press down slightly to flatten. Cookies should be about 2 inches apart.

Bake for 11 to 14 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Cherry Walnut Cookies

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
3/4 cup butter flavored shortening
2 eggs
2 tablespoons milk
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 cup all-purpose flour
3 cups quick cooking oats
1 cup chopped walnuts
1 cup dried cherries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixer bowl, combine the white sugar, brown sugar and shortening. Beat until smooth and creamy. Add the eggs one at a time mixing well after each one. Beat mixture until well combined.

Mix in the milk, baking soda, baking powder, salt, cinnamon and vanilla to the egg mixture. Beat for one minute. Add the flour and mix until incorporated. Add the walnuts and mix again. Add the oats one cup at a time, mixing well after each addition. Stir in the dried tart cherries and mix just until they are distributed evenly.

Drop heaping tablespoonfuls of batter about 2 inches apart on ungreased cookie sheets. Do not shape them, they will spread evenly during the baking process. Bake at 350 degrees F (175 degrees C) for 12 to 13 minutes. The tops of the cookies should just turn a light golden brown. Remove the cookies from the oven and let sit on the sheets for about 5 minutes before moving the cookies to cooling racks. Let cookies cool to room temperature than place in airtight containers for storage.

Molasses Cookies VI

Ingredients

- 1 cup butter, softened
- 1 cup molasses
- 1/2 cup sour cream
- 1 cup brown sugar
- 1 tablespoon distilled white vinegar
- 4 1/2 cups all-purpose flour
- 1 tablespoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets.

In a large bowl, stir together the butter, molasses, sour cream, brown sugar and vinegar until smooth and well blended. Combine the flour, baking soda, salt, ginger and cinnamon; stir into the molasses mixture. Dough will be very stiff when complete.

On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Cookies can be iced, when cooled, with any standard icing recipe.

Cookie Balls

Ingredients

1 pound chocolate sandwich cookies, crushed
1 (8 ounce) package cream cheese, softened
1 pound vanilla-flavored candy coating, melted

Directions

In a large mixing bowl, combine crushed cookies and cream cheese to form a stiff dough. Roll into balls and dip with a fork in melted candy coating. Let rest on waxed paper until set.

Easy Vanilla Cookie

Ingredients

1 (18.25 ounce) package yellow cake mix
1 egg
1 (8 ounce) container frozen whipped topping, thawed
2 teaspoons ground cinnamon
2 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cake mix, egg and whipped topping until a dough forms. In a small bowl, stir together the cinnamon and sugar. Roll the dough into walnut sized balls and roll the balls in the cinnamon sugar mixture. Place on an unprepared cookie sheet about 1 to 2 inches apart.

Bake for 12 to 15 minutes in the preheated oven. Cookies will be golden brown. Allow cookies to cool on the baking sheets for a few minutes before removing to cool on wire racks.

Vanilla Crescent Cookies

Ingredients

1/4 cup white sugar
1 vanilla bean, crushed and
broken into chunks
1/2 cup chopped walnuts
1 cup unsalted butter
2 1/3 cups all-purpose flour
2 cups white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place 1/4 cup of sugar and the vanilla bean in a food processor fitted with a metal blade. Pulse to chop the bean, then add walnuts. Pulse again until finely chopped. Remove from food processor. Add the butter and flour. Mix until well blended.

Pinch off 1 inch square pieces of dough and shape into balls. Shape the balls into crescents, about 2 inches long. Place about 1/2 inch apart on cookie sheets.

Bake for 10 minutes, then reduce oven temperature to 300 degrees F and bake for additional 10 to 15 minutes, until cookies are dry. Let cool on wire racks.

Jeanne's Chocolate Kiss Cookies

Ingredients

1 1/4 cups butter
2 cups white sugar
2 egg
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
54 milk chocolate candy kisses, unwrapped
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl mix butter and sugar till fluffy, add eggs and vanilla mix well. Sift together flour, cocoa, baking soda, and salt, and add to creamed mixture.

Roll dough into balls about 1 inch in diameter then roll in white sugar. Place balls on ungreased cookie sheet and bake for 8 to 10 minutes. Place unwrapped chocolate kiss in the center of each cookie while still hot. Let cool and enjoy!

Date Cookies

Ingredients

- 1 cup butter, softened
- 1 1/3 cups white sugar
- 3 eggs
- 3 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 2 teaspoons water
- 1 1/2 cups chopped pitted dates
- 1 cup chopped pecans

Directions

In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition. Combine the flour, baking soda, cinnamon and cloves; gradually stir into the creamed mixture. Combine the water and dates; stir into the dough along with the chopped pecans. Cover and chill for 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pumpkin-Oatmeal Raisin Cookies

Ingredients

2 cups all-purpose flour
1 1/3 cups quick or old-fashioned oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup butter or margarine, softened
1 cup packed brown sugar
1 cup granulated sugar
1 cup LIBBY'S® 100% Pure Pumpkin
1 large egg
1 teaspoon vanilla extract
3/4 cup chopped walnuts
3/4 cup raisins

Directions

Preheat oven to 350 degrees F. Lightly grease baking sheets.

Combine flour, oats, baking soda, cinnamon and salt in medium bowl. Beat butter, brown sugar and granulated sugar in large mixer bowl until light and fluffy. Add pumpkin, egg and vanilla extract; mix well. Add flour mixture; mix well. Stir in nuts and raisins. Drop by rounded tablespoons onto prepared baking sheets.

Bake for 14 to 16 minutes or until cookies are lightly browned and set in centers. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Potato Chip Cookies III

Ingredients

1 cup packed brown sugar
1/2 cup shortening
1 egg
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon vanilla extract
1/2 cup crushed potato chips
1/2 cup chopped walnuts
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the shortening with the sugar. Add the egg and beat well. Stir in the vanilla.

Add the flour and baking soda and mix well. Stir in the crushed potato chips and chopped nuts. Shape cookies into balls and roll in white sugar.

Place cookies on an ungreased cookie sheet and flatten slightly. Bake at 350 degrees F (175 degrees C) for 10 minutes.

Spool Sugar Cookies

Ingredients

- 1 cup margarine
- 1 cup vegetable oil
- 1 cup white sugar
- 1 cup confectioners' sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 teaspoon salt
- 1 cup white sugar for decoration

Directions

In a large bowl, cream together the margarine, oil, white sugar and confectioners' sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour, baking soda, cream of tartar and salt; stir into the sugar mixture until just blended. Cover and chill dough for at least 3 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Roll the chilled dough into walnut sized balls and roll the balls in the remaining sugar. Place them 2 inches apart onto the cookie sheets. Press into each ball with the open end of a plastic thread spool. Dip the spool into the sugar between each cookie to prevent sticking problems.

Bake for 8 to 10 minutes in the preheated oven. Do not over bake or you will lose the delicate taste. Enjoy!

Applesauce Oatmeal Cookies

Ingredients

1/3 cup butter, softened
2/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon baking soda
1 egg
1/2 cup applesauce
1 1/4 cups all-purpose flour
1 1/4 cups rolled oats

Directions

In bowl beat butter till creamy. Add brown sugar, cinnamon, and baking soda. Stir until combined. Mix in applesauce and egg. Add flour, a little at a time. Stir in oats.

Drop dough onto ungreased cookie sheets. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until lightly browned. Enjoy!

Ritz Cookies

Ingredients

1 cup white sugar
3 egg whites
1 teaspoon vanilla extract
20 buttery round crackers
1 cup chopped pecans

Directions

Crumble crackers finely in mixing bowl and add pecans. In another bowl, add 1/2 cup sugar to beaten egg whites slowly and beat until very stiff. Add remaining 1/2 cup sugar slowly. Add vanilla. Fold this mixture into crackers and nuts.

Spoon onto lightly greased cookie sheet and bake at 350 degrees F (175 degrees C) until light brown.

Sunflower Oatmeal Cookies

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup butter, softened
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 2 cups rolled oats
- 1 cup roasted and salted sunflower seeds
- 1 cup flaked coconut (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the white sugar, brown sugar, and butter until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and baking soda; stir into the creamed mixture until just blended. Mix in the rolled oats and sunflower seeds. Stir in coconut if desired. Drop dough by heaping teaspoonfuls onto ungreased cookie sheets. Leave room for spreading.

Bake for 10 to 12 minutes in the preheated oven, or until the cookies begin to brown around the edge. Allow cookies to set for a few minutes on the sheet before removing to wire racks to cool completely.

White Chocolate Holiday Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
3/4 cup packed brown sugar
1/2 cup sugar
1 egg
1/2 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
6 (1 ounce) squares white
chocolate
1 1/2 cups chopped pecans

Directions

In a mixing bowl, cream the butter, shortening and sugars. Add egg and almond extract; mix well. Combine the dry ingredients; add to creamed mixture. Stir in white chocolate and pecans. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

German Anise Christmas Cookies (Springerle)

Ingredients

4 1/2 cups all-purpose flour
1 teaspoon baking powder
4 eggs
1 pound confectioners' sugar
1 tablespoon lemon zest
1 tablespoon anise seed, ground
1 tablespoon anise seed, crushed

Directions

Sift together the flour and baking powder, set aside. In a large bowl, whip the eggs and sugar until thick and light. Stir in the lemon zest and ground anise. Add the flour mixture, mix well. Cover and chill dough for about an hour.

On a lightly floured surface, roll the dough out to 1/2 inch thickness. Traditionally, you would roll over the dough with a springerle rolling pin, but the dough can be cut into small shapes of any kind. Place cookies 1/2 inch apart on baking sheets, sprinkle with anise seed and leave out uncovered, overnight.

Preheat oven to 350 degrees F (175 degrees C). Bake cookies for 25 to 30 minutes.

Evil Cookies

Ingredients

2/3 cup butter flavored shortening
1 1/2 cups packed brown sugar
3/4 cup white sugar
3 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1 cup rolled oats
2 teaspoons baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup butterscotch chips
1 cup chopped walnuts

Directions

Cream together shortening and sugars, blend in eggs and vanilla. Mix in flour, oats, baking powder, and salt. Stir in chips and nuts.

Spread into a 9 x 13 pan. Bake at 350 degrees F (175 degrees C) for 25-30 minutes.

Peanut Butter Cup Cookies

Ingredients

1 cup butter, softened
2/3 cup peanut butter
1 cup sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips
2 cups chopped peanut butter cups

Directions

In a large mixing bowl, cream butter, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in the chocolate chips and peanut butter cups.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Cool for 2 minutes before removing to wire racks.

Italian Wedding Cookies II

Ingredients

8 ounces almond paste
1 1/2 cups butter, softened
1 cup white sugar
4 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1/4 teaspoon salt
5 drops green food coloring
5 drops yellow food coloring
5 drops red food coloring
1 (12 ounce) jar seedless
raspberry jam, heated
1 (12 ounce) package semisweet
chocolate chips, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Break almond paste into a large bowl, and beat in butter, sugar, eggs, and almond extract until light and fluffy. Beat in the flour and salt. Split batter into three equal portions, mixing one portion with green food coloring, one with yellow, and one with red. Spread each portion out to 1/4 inch thickness into the bottom of an ungreased 9x13 inch baking pan.

Bake each layer for 12 to 15 minutes in the preheated oven, until lightly browned. Allow to cool.

On a cookie sheet or cutting board, stack the cakes, spreading tops of the first two layers with raspberry jam. Spread melted chocolate over top of the third layer. Chill in the refrigerator 1 hour, or until jam and chocolate are firm. Slice into small rectangles to serve.

Brown Rim Cookies

Ingredients

2 cups butter flavored shortening
1 1/3 cups white sugar
4 eggs
2 teaspoons vanilla extract
5 cups all-purpose flour
2 teaspoons salt

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour and salt; stir into the creamed mixture until well blended. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. When cookies have cooled, turn them over and look at the bottom to see the "brown rim".

Fruitcake Cookies

Ingredients

- 1 cup butter
- 2 cups packed light brown sugar
- 4 eggs
- 1 pound golden raisins
- 1 pound raisins
- 1/2 pound red candied cherries
- 1/2 pound red candied pineapple
- 1/2 pound green candied cherries
- 1/2 pound green candied pineapple
- 1 cup bourbon
- 2 tablespoons milk
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 3 1/2 cups all-purpose flour
- 1 pound walnut halves
- 1 pound pecan halves

Directions

In a medium bowl, dredge candied fruit and raisins in 1 cup flour.

In a large bowl, cream together brown sugar and butter. Beat in eggs. Gradually beat in bourbon and milk. Mix in remaining flour and spices. Stir in fruit and nuts. Refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C). Drop dough by teaspoonfuls, about 2 inches apart, onto ungreased cookie sheets.

Bake for approximately 15 minutes. Remove from oven, and cool on wire racks.

Easy Chocolate Butterscotch Cookies

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup vegetable oil
2 eggs
2 cups butterscotch chips

Directions

Preheat oven to 350 degrees F.

Combine cake mix, oil and eggs in a large bowl. Add butterscotch chips and mix well.

Drop dough by tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes until the center is just set. Let stand 2 minutes.

Remove to wire rack to cool completely.

Chocolate Zucchini Cookies

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
2 eggs
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cloves
2 cups finely shredded zucchini
1 cup chopped nuts
1/2 cup semisweet chocolate
chips

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Combine the flour, baking soda, cinnamon, salt, nutmeg and cloves; gradually add to the creamed mixture. Stir in the zucchini, nuts and chocolate chips. Drop by tablespoonfuls 3 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Marranitos (Mexican Pig-Shaped Cookies)

Ingredients

1 1/4 cups packed brown sugar
1/4 cup shortening
1 egg
1/4 cup milk
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 cup unsulfured molasses
6 cups all-purpose flour
1 egg, beaten

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a large bowl, cream together brown sugar and shortening until smooth. Mix in 1 egg, milk, and vanilla until smooth. Stir in the baking soda, cinnamon, and molasses. Mix in flour until the dough is stiff enough to roll out.

Roll dough out on a lightly floured surface to 1/4 inch thickness. Cut into cookies using a pig shaped cookie cutter. Place cookies 2 inches apart on the prepared baking sheets. Brush the remaining beaten egg over the tops of the cookies.

Bake for 15 to 17 minutes in the preheated oven, or until the centers of the cookies appear dry and edges are lightly browned.

Cowboy Cookies II

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup shortening
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 cups rolled oats
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Blend shortening and sugars together. Add eggs, and beat until fluffy. Whisk together flour, soda, salt, and baking powder; mix into the egg mixture. Stir in oats, vanilla, and chocolate chips. Drop by teaspoonfuls on ungreased cookie sheets

Bake at 350 degrees F (175 degrees C) for 15 minutes. Cool on wire racks.

Jack-O-Lantern Cookies

Ingredients

1 cup canned pumpkin
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg

2 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1/2 cup brown sugar
3/4 cup shortening, softened
1 egg
1/4 cup molasses
1 cup rolled oats

Directions

Preheat an oven to 375 degrees F (190 degrees C). Mix pumpkin, sugar, cinnamon, ginger, and nutmeg in a bowl until thoroughly combined. Set aside.

Sift flour, salt, and baking soda together in a large bowl. Stir in brown sugar, shortening, egg, and molasses, mixing until smooth. Fold in rolled oats.

Roll cookie dough out to 1/8 inch thick on a lightly floured surface. Cut out 48 circles using a 2 1/2 inch cookie cutter. Arrange 24 of the circles on a baking sheet and place a teaspoon of pumpkin filling on each. Cut Jack-O-Lantern faces on the remaining 24 circles, then lay the faces over the pumpkin filling, sealing the edges.

Bake in the preheated oven until golden brown, 12 to 15 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Soft Molasses Cookies I

Ingredients

2 1/4 cups sifted all-purpose flour
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon salt
2 teaspoons baking soda
2 tablespoons hot water
1/2 cup shortening
1/2 cup white sugar
1/2 cup molasses
1 egg
6 tablespoons cold water
1/2 cup chopped walnuts

Directions

Preheat oven to 400 degrees F (205 degrees C). Grease cookie sheets.

Sift together flour, ginger, cinnamon and salt. Dissolve baking soda in hot water. Mix together shortening, sugar, molasses and egg until creamy. Mix in the flour mixture alternately with the cold water. Mix in the baking soda and most of the walnuts, reserving a few to sprinkle on tops of cookies.

Drop by rounded tablespoonfuls onto greased cookie sheet, spacing 2 inches apart. Bake these for 12 minutes or until done.

Java Chocolaty Cookies

Ingredients

1 cup shortening
3/4 cup white sugar
3/4 cup packed light brown sugar
3 tablespoons coffee-flavored
liqueur
2 egg
2 1/2 cups all-purpose flour
1/2 teaspoon salt
3/4 teaspoon baking soda
2 cups semisweet chocolate chips
3 tablespoons chocolate syrup
(optional)

Directions

In large bowl, combine the shortening and the sugars. Add the coffee liqueur and the eggs. Blend well.

Now, in a separate bowl, combine the flour, the baking soda, and the salt. Add this mixture to the coffee mixture. Mix well, then add the chocolate chips. Add the chocolate syrup if desired.

Drop dough in teaspoon size balls onto cookie sheets. Bake at 375 degrees F (190 degrees C) for about 8 minutes. Remove cookies from the oven, and allow to cool.

Cream Cheese Cookies III

Ingredients

1/3 cup butter
1/3 cup packed brown sugar
1 cup all-purpose flour
1/2 cup chopped walnuts
8 ounces cream cheese
1/4 cup white sugar
1 egg
2 tablespoons milk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together butter and sugar. Add flour and nuts. Pat into a 9 x 9 pan. (Reserve some for top.) Bake for 12 minutes.

Cream together cream cheese, sugar and add remaining ingredients. Pour on top of crust. Sprinkle reserved crumbs over top. Bake for 20 minutes. Let cool.

Chewy Cereal Cookies

Ingredients

2 egg whites
1 cup white sugar
2 cups high protein crisp rice and wheat cereal
1 cup flaked coconut
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line with parchment paper.

In a clean and dry glass or metal bowl, beat egg whites until soft peaks form. Gradually add sugar while continuing to whip until stiff peaks form. Fold in cereal, coconut and vanilla. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until firm. Allow to cool completely before removing from cookie sheets.

Kriss Kringle Cookies

Ingredients

1 cup butter
1 1/2 cups packed brown sugar
3 eggs
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 pound red and green candied cherries, chopped
1 pound chopped pecans
1/2 pound chopped blanched almonds
1/2 pound Brazil nuts, chopped
2 pounds pitted dates
4 candied pineapple rings, finely chopped
1/2 pound chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Cream the butter and the sugar together. Beat in the eggs.

Combine the cherries, pecans, brazil nuts, almonds, dates, pineapple and walnuts. Toss to coat with 1/2 cup of the flour.

Sift the remaining flour with cinnamon, salt and baking soda. Add the flour mixture to the butter mixture and mix well. Stir in the fruit and nut mixture. Drop by spoonfuls onto the prepared baking sheet.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes.

Carrot Cookies I

Ingredients

1 cup shortening
3/4 cup white sugar
2 eggs
1 cup mashed cooked carrots
2 teaspoons baking powder
2 cups all-purpose flour
1/2 teaspoon salt
3/4 cup shredded coconut

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease cookie sheets.

Mix shortening, sugar, eggs, and carrots.

Blend in flour, baking powder and salt. Stir in coconut.

Drop dough by teaspoonfuls about 2 inches apart onto lightly greased baking sheet.

Bake 8 to 10 minutes or until no imprint remains when touched lightly. Immediately remove baking sheet. Let cool.

Peanut Butter and Bran Cookies

Ingredients

1 cup butter, melted
3/4 cup packed brown sugar
3/4 cup white sugar
1 teaspoon vanilla extract
1 cup peanut butter
2 eggs, beaten
1 1/4 cups all-purpose flour
1 cup wheat bran
3/4 cup rolled oats
2 teaspoons baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, beat together the butter, brown sugar, white sugar, vanilla, peanut butter and eggs. In a separate bowl, mix the flour, bran, oats, and baking soda. Stir the flour mixture into the butter mixture until smooth. Drop by rounded teaspoons onto an ungreased cookie sheet.

Bake for 15 to 18 minutes in the preheated oven. Remove to a rack to cool.

Buffalo Chip Cookies

Ingredients

2 cups margarine, melted
2 cups packed brown sugar
2 cups white sugar
2 cups raisin bran cereal
2 cups raisins
4 cups all-purpose flour
1 cup shredded coconut
1 cup chopped walnuts
4 eggs
2 cups rolled oats
2 teaspoons vanilla extract
2 teaspoons baking powder
2 teaspoons baking soda
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the margarine, sugars, eggs and vanilla. Stir in the flour, baking soda, baking powder, raisin bran, oats, raisins, coconut, chopped nuts and chocolate chips. Mix until well combined. Drop large tablespoon sized scoops onto a baking sheet. Bake until golden approximately 10 minutes.

Kitchen Sink Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup vegetable oil
1 cup sugar
1 cup packed brown sugar
2 eggs
1 tablespoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
1 cup quick-cooking oats
1 cup crisp rice cereal
1 cup flaked coconut
1 cup butterscotch chips
1 cup raisins
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter, oil and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, salt, cream of tartar and baking soda; gradually add to the creamed mixture. Stir in the remaining ingredients. Drop by level tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 11-13 minutes or until lightly browned. Remove to wire racks to cool.

Peanut Butter Cookie Parfait

Ingredients

3 peanut butter cookies, coarsely
chopped
2/3 cup vanilla ice cream
3 tablespoons hot fudge ice
cream topping, warmed

Directions

Set aside one large cookie piece. Sprinkle half of the chopped cookies in a parfait glass; top with half of the ice cream and hot fudge topping. Repeat. Garnish with reserved cookie piece.

Peanut Clusters Chocolate Cookie

Ingredients

1 cup white sugar
1/3 cup evaporated milk
1/4 cup butter
1/4 cup crunchy peanut butter
1/2 teaspoon vanilla extract
2 cups quick cooking oats
1/2 cup peanuts
3 (1 ounce) squares semisweet chocolate

Directions

Line cookie sheet with waxed paper.

Mix sugar, milk and butter or margarine over low heat and bring to a boil. Remove from heat and add peanut butter and vanilla until blended. Stir in remaining ingredients.

Drop by tablespoons onto cookie sheet. If mixture becomes too stiff, stir in 1 to 2 drops milk. Refrigerate about 30 minutes or until firm.

Ranger Cookies II

Ingredients

1/2 cup shortening
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup rolled oats
1 cup whole wheat flake cereal
1/2 cup flaked coconut

Directions

Cream shortening with sugars. Beat in egg and vanilla.

Mix together dry ingredients and stir into wet mix. Place by heaping spoonfuls on an ungreased baking sheet.

Bake at 375 degrees F (190 degrees C) for 10 minutes. Remove immediately to cool.

Cookie Pops

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
3/4 cup butter, softened
1 teaspoon vanilla extract
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups rolled oats
1 cup candy-coated milk
chocolate pieces
20 lollipop sticks

Directions

In a large bowl, cream together white sugar, brown sugar, and butter. Add vanilla and eggs; mix well. Sift together flour, baking soda, and salt; stir into butter mixture. Finally, mix in rolled oats. Refrigerate dough for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Roll dough into 2 inch balls. Place balls on a cookie sheet, Press down slightly, and insert a lollipop stick into each one. These will spread a bit so don 't put too many to a pan. Bake 8 to 12 minutes, or until golden brown. Cool 1 minute then arrange small candies into a happy face design. The cookies will be chewy, but firm.

Spumoni Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
1 (3.4 ounce) package instant pistachio pudding mix
2 eggs
1 teaspoon vanilla extract
1 (16 ounce) package semi-sweet chocolate chips
1/2 cup chopped maraschino cherries
1/4 cup chopped pistachios

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour and baking soda; set aside.

Cream together the butter, white sugar, and brown sugar in a large bowl until smooth. Stir in the instant pudding mix until well combined. Beat in the eggs one at a time, then stir in the vanilla. Blend in the flour mixture. Fold in the chocolate chips, cherries, and pistachios. Drop by large spoonfuls onto ungreased baking pans.

Bake in the preheated oven until light brown, about 10 minutes.

Cornflake Bacon Cookies

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1 cup all-purpose flour
1/4 teaspoon baking soda
10 bacon strips, cooked and
crumbled
2 cups cornflakes
1/2 cup raisins

Directions

In a mixing bowl, cream butter and sugar until light. Beat in egg. Combine flour and baking soda; gradually add to creamed mixture. Blend thoroughly. Stir in bacon, cornflakes and raisins. Drop by rounded tablespoonfuls 2-in. apart on ungreased baking sheets. Bake at 350 degrees F for 15-18 minutes or until golden brown. Store in the refrigerator.

Old Fashioned Sugar Cookies I

Ingredients

4 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 1/2 teaspoons ground cinnamon
1 cup butter, softened
1 1/2 cups white sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 cup sour cream

Directions

Sift flour into large mixing bowl. Resift with salt, soda, baking powder and cinnamon. In a separate bowl, cream the butter or margarine with sugar until fluffy. Add eggs one at a time and mix well. Add butter mixture to dry ingredients alternately with sour cream, mixing until smooth after each addition. Add vanilla. Wrap dough in waxed paper and chill until firm enough to roll, about 2 hours.

Preheat oven to 350 degrees F 150 degrees C. Roll dough on floured surface to about 1/4 inch thick. Cut with large cookie cutter; place on ungreased cookie sheet.

Sprinkle with sugar and bake for 10 to 12 minutes or until lightly browned.

German Chocolate Cake Cookies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
2 eggs, beaten
2/3 cup shortening
1 (16 ounce) container prepared coconut pecan frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix, eggs and shortening until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Match up evenly sized cookies and sandwich them with the coconut pecan frosting.

Peanut Brittle Cookies

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 1/2 cups chopped peanuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 15x9 inch pan.

In a medium bowl, cream together the butter and the sugar. Mix in the egg and vanilla. Sift together the flour, baking soda and cinnamon; stir into the creamed mixture. Then stir in 1 cup of the peanuts.

Spread the mixture evenly into the prepared baking pan. Sprinkle the remaining peanuts over the top. Bake in the preheated oven for 20 to 25 minutes, until edges pull away from the sides of the pan. Cool and cut into bars.

Fudgy Brownie Cookies

Ingredients

1 egg
1 egg white
1 cup sugar
2 teaspoons instant coffee granules
1 tablespoon boiling water
1/4 cup butter or stick margarine, melted
1 tablespoon light corn syrup
1/2 cup all-purpose flour
1/2 cup baking cocoa
1/4 teaspoon baking powder
1/4 teaspoon salt
1/4 cup miniature semisweet chocolate chips
1/4 cup chopped walnuts

Directions

In a mixing bowl, beat egg, egg white and sugar. In a small bowl, dissolve coffee granules in boiling water. Add the coffee, butter and corn syrup to egg mixture; mix well. Combine the flour, cocoa, baking powder and salt; gradually add to egg mixture. Stir in chocolate chips and nuts.

Line baking sheets with parchment paper and lightly coat with nonstick cooking spray. Drop batter by tablespoonfuls onto prepared baking sheets. Bake at 350 degrees F for 10-12 minutes or until set. Cool for 2 minutes before removing to wire racks to cool completely.

Frosted Ginger Cookies

Ingredients

1 cup shortening
1 cup molasses
3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

FROSTING:

3/4 cup water
1 (.25 ounce) envelope unflavored gelatin
3/4 cup sugar
3/4 cup confectioners' sugar
1 teaspoon baking powder
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine shortening and molasses. Combine flour, baking soda, salt, ginger, nutmeg and cloves; gradually add to the creamed mixture. Cover and refrigerate for 2 hours or until easy to handle. On a lightly floured surface, roll out to 1/4-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until edges are firm. Remove to wire racks to cool.

For frosting, combine water and gelatin in a saucepan; let stand for 5 minutes to soften. Stir in sugar; bring to a boil. Reduce heat; stir in confectioners' sugar. Transfer to a mixing bowl; beat until foamy. Add baking powder and vanilla; beat on high until for 5-8 minutes or until thick. Frost cookies. Let dry on wire racks.

Easy Layer Bar Cookies

Ingredients

1/2 cup butter or margarine
1 cup graham cracker crumbs
1 1/2 cups semisweet chocolate chips
1 1/2 cups butterscotch chips
1 1/2 cups flaked coconut
1 cup chopped walnuts
1 (14 ounce) can sweetened condensed milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter or margarine in a 9x13 inch baking pan. Sprinkle the graham cracker crumbs evenly over the butter. Sprinkle on the chocolate chips and butterscotch chips. Cover with the flaked coconut. Sprinkle the walnuts on top of the coconut layer. Finally, pour the condensed milk over everything as evenly as you can.

Bake for 30 to 35 minutes in the preheated oven. Cool, and cut into bars.

Chocolate Coconut Mound Cookies

Ingredients

1/2 cup flaked coconut
1 cup milk
1/2 cup white sugar
1 1/2 tablespoons cornstarch

3 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
2 teaspoons cream of tartar
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 egg, beaten
1 cup milk

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Prepare the filling first. In a 2 quart saucepan, over medium heat, stir together the milk and coconut. Combine the cornstarch and 1/2 cup of sugar; stir into the saucepan. Bring to a simmer and cook, stirring constantly until thickened. Remove from heat and set aside to cool.

Sift together the flour, cocoa, baking soda, cream of tartar and salt; set aside. In a medium bowl, cream together the butter, 1 cup sugar and vanilla until smooth. Stir in the egg and milk. Gradually mix in the sifted ingredients to form a dough. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into 2 1/2 inch circles with a cookie cutter. Place half of the circles 1 1/2 inches apart onto the prepared cookie sheets. Spoon about 1 teaspoon of the filling onto the center of each cookie on the pan. Top with another circle and seal the edges by pinching.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Tender Crisp Sugar Cookies

Ingredients

1 1/2 cups butter
1 1/2 cups shortening
1 1/2 cups white sugar
1 1/2 cups confectioners' sugar
4 1/2 teaspoons vanilla extract
3 eggs
6 3/4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons cream of tartar
1/2 teaspoon salt

Directions

Cream butter, shortening and sugars until light and fluffy. Beat in eggs and vanilla. Sift dry ingredients, add to creamed mixture; mix to blend.

Shape dough into 1 inch balls. Dip in regular or colored sugar or decorator sprinkles. Place on lightly greased cookie sheet. Flatten slightly with the bottom of a water glass.

Bake at 375 degrees F (190 degrees C) for 10-12 minutes. *Larger cookies bake at 350 degrees F (175 degrees C) for 15 minutes.

Toffee Chocolate Chip Cookies

Ingredients

1 cup packed brown sugar
1/2 cup butter, softened
1/2 cup shortening
1/4 cup white sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
2 cups mini semi-sweet chocolate chips
1 (6 ounce) package almond
brickle chips
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix sugars, margarine and shortening until light and fluffy. Mix in egg and vanilla. Stir in flour, baking soda, baking powder and salt. Stir in chocolate chips and brickle chips.

Drop dough by rounded teaspoons onto ungreased cookie sheet. Make 9-10 minutes until lightly brown.

Cookies and Peppermint Ice Cream Cake

Ingredients

30 cream-filled chocolate sandwich cookies (such as Oreo®)
1/2 cup butter
2 cups confectioners' sugar
9 tablespoons unsweetened cocoa powder
1 tablespoon vegetable oil
2 eggs, beaten
1/2 gallon peppermint ice cream

Directions

In batches of 5 cookies at a time, pulverize the cookies in a blender until fine. Set the last batch of 5 crumbled cookies aside; place the remaining cookies into the bottom of a 9x13-inch pan, and smooth into a crust.

Melt butter in a saucepan over low heat, and stir in the confectioners' sugar, cocoa, and vegetable oil into a smooth mixture. Pour in the beaten eggs, and whisk constantly until the mixture is hot (do not boil) and thickened to a fudgy consistency, about 5 minutes. Pour the thickened fudge over the crushed cookie crust, smooth into a layer, and freeze cake at least 30 minutes.

Set the peppermint ice cream out to soften for about 10 minutes. Cut the softened ice cream into slices, and place the ice cream slices over the fudge filling. Smooth the ice cream out into an even layer, and sprinkle reserved crushed cookies on top for garnish. Freeze the dessert for 1 to 2 hours before serving.

German Spice Cookies

Ingredients

3 eggs
2 cups packed brown sugar
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 teaspoon pepper
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup raisins
1 cup chopped walnuts

Directions

In a mixing bowl, beat eggs. Add the brown sugar, cloves, cinnamon and pepper. Combine flour, baking soda and salt; gradually add to the egg mixture. Stir in raisins and walnuts.

Drop by tablespoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 400 degrees F for 8-10 minutes or until surface cracks. Remove to wire racks to cool.

Seattle Macadamia Cookies

Ingredients

1 1/2 cups sifted whole wheat flour
1/2 teaspoon baking soda
1 1/3 cups packed brown sugar
2/3 cup unsalted butter
1/4 teaspoon salt
2 eggs
1 teaspoon vanilla extract
1 tablespoon instant espresso powder
3 (1 ounce) squares unsweetened chocolate
3/4 cup halved macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and brown sugar. Add the eggs, one at a time, beating well after each addition. Beat in espresso and vanilla. Mix until well blended. Combine the whole wheat flour, baking soda and salt; stir into the creamed mixture until well blended. Melt chocolate in double boiler over low heat. Let cool to room temperature. Stir into mixture. Mix in nuts until well blended.

Drop 3 inches apart on cookie sheets and bake for 12 minutes, or until crisp around edges.

Simple Sugar Cookies

Ingredients

1/3 cup white sugar
1/3 cup shortening
1 egg
2/3 cup honey
1 teaspoon lemon extract
2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

Mix sugar, shortening, egg, honey, and lemon extract.

Stir in remaining ingredients and mix well.

Roll dough 1/4 inch thick. Use cookie cutters to cut into desired shapes. Place 1 inch apart on lightly greased cookie sheet. Bake 7 to 8 minutes or until no indentation remains when touched. Cool and decorate.

Peanuttiest Peanut Butter Cookies

Ingredients

1 1/2 cups packed brown sugar
1 cup confectioners' sugar
1 cup peanut butter
1 cup butter, softened
1 1/2 cups all-purpose flour
1 cup rolled oats
2 eggs
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon vanilla extract
1/4 cup real maple syrup
1 cup peanut butter chips
1/2 cup crushed peanuts

Directions

With an electric mixer, combine peanut butter, butter, vanilla extract, syrup, and eggs.

In another bowl, mix sugars, flour, oats, salt, and baking powder. When the dry ingredients are mixed, fold dry mixture into the earlier (wet) mixture.

Add crushed peanuts and peanut butter chips to the dough.

Roll dough into balls, pressing slightly with a fork. Bake at 350 degrees F (175 degrees C) for 12-15 minutes, until cookies are slightly browned.

Black Cat Cookies

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
2 eggs
3 teaspoons vanilla extract
3 cups all-purpose flour
1 cup baking cocoa
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
24 wooden craft sticks
48 pieces candy corn
24 red-hot candies

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine the flour, cocoa, baking powder, baking soda and salt; gradually add to the creamed mixture. Roll dough into 1-1/2-in. balls. Place 3 in. apart on lightly greased baking sheets.

Insert a wooden stick into each cookie. Flatten with a glass dipped in sugar. Pinch top of cookie to form ears. For whiskers, press a fork twice into each cookie. Bake at 350 degrees F for 10-12 minutes or until cookies are set. Remove from the oven; immediately press on candy corn for eyes and red-hots for noses. Remove to wire racks to cool.

The Best Mint Chocolate Cookies

Ingredients

2 cups all-purpose flour
1/2 cup whole wheat flour
1/2 cup unsweetened cocoa powder
1/4 cup nonfat dry milk powder
1 teaspoon baking soda
1 teaspoon salt
1 cup unsalted butter, softened
1 cup vegetable oil
1 cup light brown sugar
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 1/4 teaspoons peppermint extract
2 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the all-purpose flour, whole wheat flour, cocoa powder, dry milk, baking soda and salt; set aside.

In a large bowl, cream together the butter, vegetable oil, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla and peppermint extracts. Gradually stir in the dry ingredients using a wooden spoon. Finally, fold in the milk chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Old Fashioned Oatmeal Cookies

Ingredients

1 cup raisins
1 cup water
3/4 cup shortening
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon ground cloves
2 cups rolled oats
1/2 cup chopped walnuts

Directions

Simmer raisins and water over medium heat until raisins are plump, about 15 minutes. Drain raisins, reserving the liquid. Add enough water to reserved liquid to measure 1/2 cup.

Preheat oven to 400 degrees F.

Mix the shortening, sugar, eggs and vanilla thoroughly. Stir in reserved liquid.

Blend in the remaining ingredients.

Drop by rounded teaspoons about 2 inches apart onto ungreased baking sheets. Bake 8 to 10 minutes or until light brown.

Candy-Coated Milk Chocolate Pieces Party

Ingredients

1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
2 teaspoons vanilla extract
2 eggs
2 1/4 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups candy-coated milk chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Blend together shortening and sugars. Beat in vanilla and eggs. Sift dry ingredients together and add to mixture. Stir in candies.

Drop by teaspoon onto a ungreased cookie sheet. Bake for 10 to 12 minutes. Enjoy!!

Big Soft Sugar Cookie Cakes

Ingredients

1 cup margarine
2 cups white sugar
2 eggs
1 cup milk
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 (16 ounce) can vanilla ready to spread frosting
colored candy sprinkles

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the margarine and sugar until smooth. Beat in the eggs one at a time mixing well after each. Combine the flour, baking powder and baking soda; stir into the sugar mixture alternately with the milk. Drop by heaping tablespoonfuls onto ungreased cookie sheets. Space cookies at least 3 inches apart.

Bake for 12 to 15 minutes in the preheated oven, or until light brown. Remove from cookie sheets to cool on wire racks. When completely cool, frost with vanilla frosting and sprinkle with candy sprinkles.

Lemon-Cream Sandwich Cookies

Ingredients

3/4 cup butter (no substitutes),
softened

1/2 cup confectioners' sugar

2 teaspoons lemon extract

1 1/2 cups all-purpose flour

1/4 cup cornstarch

LEMON FILLING:

1/4 cup butter, softened

1 1/2 cups confectioners' sugar

2 tablespoons lemon juice

2 teaspoons grated lemon peel

Directions

In a mixing bowl, cream butter and confectioners' sugar. Beat in extract. Combine flour and cornstarch; beat into creamed mixture. Divide into two balls; wrap in plastic wrap and refrigerate for 1 hour.

On a lightly floured surface, roll each portion of dough to 1/8-in. thickness. Cut into 2-in. rounds. Place on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

For filling, in a small mixing bowl, cream butter and confectioners' sugar. Beat in lemon juice and peel. Spread over the bottoms of half of the cookies; top with remaining cookies.

Orange Meltaway Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup butter
1 1/2 cups sifted confectioners' sugar
1 teaspoon orange extract
1 tablespoon grated orange zest
1 beaten egg
1/2 cup confectioners' sugar, for dusting

Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper, and set aside.

Mix the flour, baking soda, and cream of tartar in a bowl. In another bowl, beat the butter and 1 1/2 cups confectioners' sugar together with an electric mixer until light and fluffy. Mix in orange extract, grated orange zest, and egg. Stir in the flour mixture, and blend well.

Drop teaspoon-sized portions of dough about 2 inches apart onto the parchment lined baking sheets. The cookies will spread out to about 1 1/2 inches when baked.

Bake in the preheated oven for 10 to 14 minutes, until the cookies are light brown. Remove from the oven, and sift remaining confectioners' sugar onto the hot cookies. Allow to cool, and store in an airtight container.

Lemon Refrigerator Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon lemon extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup finely chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in the egg and extracts. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in pecans. Shape into two 9-in. rolls; wrap each in plastic wrap. Refrigerate for 2 hours or until firm. Unwrap and cut into 1/8 -in. slices. Place 1 in. apart on ungreased baking sheets. Bake at 250 degrees F for 21-22 minutes or until edges are golden brown. Remove to wire racks to cool.

Banana Spice Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
2 eggs
1 cup mashed ripe bananas
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon baking soda
1/4 teaspoon ground cloves
1/4 teaspoon salt
1/2 cup chopped walnuts
1/2 cup raisins

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs and bananas; mix well. Combine dry ingredients; add to creamed mixture and mix well. Stir in nuts and raisins. Chill (dough will be very soft).

Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned.

Famous Amos Chocolate Chip Cookies

Ingredients

1 cup white sugar
1 cup packed light brown sugar
1 cup butter
1 cup vegetable oil
1 egg
1 tablespoon milk
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
1 teaspoon vanilla extract
1/2 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Thoroughly cream sugars, margarine, oil, egg, milk and vanilla.

Add dry ingredients, nuts and chocolate chips.

Drop by teaspoon onto ungreased cookie sheets. Bake at 350 degrees F (175 degrees C) for 8-12 minutes. (Cookies are light in color when done.)

Mini Caramel Cookie Tarts

Ingredients

48 (3 inch) tart shells, baked
1 (14 ounce) package individually wrapped caramels
3 tablespoons coffee-flavored liqueur
1/2 cup evaporated milk
1/4 cup shortening
1 cup white sugar
1/2 teaspoon vanilla extract
1/2 cup butter, softened
1/3 cup evaporated milk

Directions

In the top half of a double boiler melt the caramel with the coffee liqueur or rum and 1/2 cup evaporated milk. Cook until smooth, melted and slightly thickened. Pour caramel mixture into the tart shells and let cool.

Beat the shortening, sugar, vanilla, butter or margarine and 1/3 cup evaporated milk together until fluffy. Frost cooled tarts.

Frozen Chocolate Chip Cookie Dough Balls

Ingredients

1 cup butter, softened
1 1/2 cups brown sugar, packed
2 teaspoons vanilla extract
1 tablespoon water
2 cups all-purpose flour
3/4 cup mini semisweet chocolate chips
3/4 cup chopped walnuts, if desired

Directions

Cream the butter and sugar in a mixing bowl. Stir in the vanilla, water, flour, chocolate chips, and walnuts, if desired, and mix until well blended. Roll dough into bite-sized balls (or use a small ice cream scoop). Place on a baking sheet and freeze until firm, about 2 hours. Store balls in resealable plastic bags in the freezer.

Monster Cookies VI

Ingredients

3 eggs
1 1/2 cups packed brown sugar
1 cup white sugar
1 teaspoon vanilla extract
1 teaspoon corn syrup
2 teaspoons baking soda
1/2 cup butter
1 1/2 cups peanut butter
4 1/2 cups rolled oats
1 cup semisweet chocolate chips
1 cup candy-coated milk
chocolate pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a very large bowl, beat the eggs.

Add the remaining ingredients in order, mixing well.

Use an ice cream scoop to put on ungreased cookie sheet. Bake for 12 to 15 minutes.

Side of the Trail Cookies

Ingredients

1 1/2 cups shortening
1 1/2 cups peanut butter
2 cups packed brown sugar
3 eggs
2 teaspoons vanilla extract
3 cups quick cooking oats
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 Degrees C).

In mixing bowl, cream the shortening and peanut butter. Add the brown sugar, eggs, and vanilla. Mix well.

Combine oats, flour, baking powder, and salt. Add to creamed mixture and mix well.

Add chocolate chips and mix in well.

Drop by the rounded teaspoonful unto ungreased baking sheet. Flatten slightly with the bottom of a glass. Bake for 12 minutes or until done.

No Bake Peanut Butter Cookies I

Ingredients

2 cups white sugar
1/2 cup milk
1/4 cup butter
2 tablespoons unsweetened
cocoa powder
3 cups quick cooking oats
1/2 cup peanut butter
1 teaspoon vanilla extract
1 cup chopped walnuts (optional)

Directions

Combine sugar, milk, butter and cocoa in a saucepan and bring to a boil, cooking 1 minute.

Remove from heat and add remaining ingredients. Stir and mix well.

Drop by teaspoons onto wax paper, letting stand 30 minutes or when dry and cool. Store in well-sealed container.

Golden Harvest Cookies

Ingredients

2/3 cup butter or margarine,
softened
1/3 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
3/4 cup self-rising flour*
1 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 1/2 cups quick-cooking oats
1 cup shredded carrots
1 cup shredded Cheddar cheese
1 cup chopped pecans
1/2 cup raisins

Directions

In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine flour, cinnamon and cloves; gradually add to the creamed mixture. Stir in remaining ingredients.

Drop by heaping tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool. Store in the refrigerator.

Moravian Sugar Cookies

Ingredients

4 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon ground ginger
1 cup packed brown sugar
1/2 cup butter
1/2 cup shortening
1 1/2 cups dark molasses
1/2 teaspoon distilled white vinegar

Directions

Mix together flour, baking soda, salt, cinnamon, cloves and ginger.

In a separate bowl, cream together the brown sugar, butter and shortening. Add to the flour mixture and mix well. Add molasses and vinegar. Mix well.

Cover and chill dough overnight.

Roll out a small amount of dough to 1/8 (or less) inch thick. Cut into desired shapes.

Bake at 350 degrees F (180 degrees C) for 10 minutes or until light brown.

Chunky Peanut Butter Cookies

Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1 cup packed brown sugar
- 1 cup creamy peanut butter
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 cup quick-cooking oats
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup semisweet chocolate chips
- 1 cup raisins
- 1 cup dry roasted peanuts, chopped
- 1 cup flaked coconut

Directions

In a large mixing bowl, cream butter and sugars. Beat in peanut butter. Add eggs, one at a time, beating well after each addition. Combine the flour, oats, baking powder, salt and baking soda; gradually add to creamed mixture. Stir in the chocolate chips, raisins, peanuts and coconut.

Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until golden brown. Cool for 2 minutes before removing to wire racks.

Oat-Rageous Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup sugar
1/3 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup quick-cooking oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars; beat in egg and vanilla. Combine flour, oats, baking soda and salt. Add to the creamed mixture and mix well. Stir in chocolate chips. Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned.

Ranger Joe Cookies

Ingredients

1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon vanilla extract
1 cup rolled oats
1 cup crisp rice cereal
1/2 cup peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the butter, sugar and egg until smooth and creamy.

Sift the flour, baking soda and baking powder. Add this to the butter mixture. Stir in the vanilla, oatmeal, puffed rice cereal, and peanut butter. Mix until combined.

Drop by heaping teaspoons onto ungreased baking sheets and bake at 350 degrees F (175 degrees C) for 10 to 12 minutes or until lightly browned around the edges.

Mexican Wedding Cookies

Ingredients

1 cup butter
1/2 cup white sugar
2 teaspoons vanilla extract
2 teaspoons water
2 cups all-purpose flour
1 cup chopped almonds
1/2 cup confectioners' sugar

Directions

In a medium bowl, cream the butter and sugar. Stir in vanilla and water. Add the flour and almonds, mix until blended. Cover and chill for 3 hours.

Preheat oven to 325 degrees.

Shape dough into balls or crescents. Place on an unprepared cookie sheet and bake for 15 to 20 minutes in the preheated oven. Remove from pan to cool on wire racks. When cookies are cool, roll in confectioners' sugar. Store at room temperature in an airtight container.

Pumpkin Chip Cookies

Ingredients

1 1/2 cups butter (no substitutes), softened
2 cups packed brown sugar
1 cup sugar
1 (15 ounce) can solid pack pumpkin
1 egg
1 teaspoon vanilla extract
4 cups all-purpose flour
2 cups quick-cooking oats
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

In a large mixing bowl, cream butter and sugars. Beat in the pumpkin, egg and vanilla. Combine the flour, oats, baking soda, cinnamon and salt; gradually add to creamed mixture. Stir in chocolate chips.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Lemon Raisin Filled Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
3 eggs
4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
FILLING:
1 cup sugar
2 tablespoons cornstarch
1 cup water
1 cup raisins
1 egg, beaten
1 tablespoon butter or margarine
3 tablespoons lemon juice
1 teaspoon finely grated lemon
peel

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda and salt; add to creamed mixture and mix well. Cover and chill overnight. For filling, combine sugar and cornstarch in a saucepan. Add water; stir to dissolve. Add raisins; cook and stir 2 minutes more. Remove from the heat. Stir a little of the hot mixture into beaten egg; return all to saucepan. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in butter, lemon juice and peel. Cool. Divide chilled dough into thirds. Roll out a portion at a time on a lightly floured surface to 1/8-in thickness. Cut into 2-1/2-in circles. Place 1 teaspoon filling on half of the circles; top with remaining circles. Pinch edges together to seal; place on greased baking sheets. Bake at 375 degrees F for 12 minutes or until lightly browned. (Use any leftover filling in tarts or as a dessert sauce over cake.)

Scotch Shortbread Cookies

Ingredients

4 cups all-purpose flour
1 cup sugar
1 pound cold butter (no substitutes)

Directions

In a large mixing bowl, combine flour and sugar. Cut in butter until mixture resembles fine crumbs. Knead dough until smooth, about 6 to 10 minutes.

Pat dough into an ungreased 15-in. x 10-in. x 1-in. baking pan. Pierce with a fork. Bake at 325 degrees F for 25 to 30 minutes or until lightly browned. While warm, cut into squares. Cool.

Christmas Cut-Out Cookies

Ingredients

1 cup shortening
1 cup light brown sugar
2 eggs
1 teaspoon anise extract
4 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until smooth. Beat in the eggs one at a time, then stir in the anise extract. Combine the flour, baking powder and salt; stir into the creamed mixture alternately with the milk. Mix until just blended. Over-mixing will result in tough cookies.

On a lightly floured surface, roll out the dough to a thickness of 1/4 inch. Cut into desired shapes with cookie cutters. Place cookies at least one inch apart onto the prepared cookie sheets.

Bake in the preheated oven for about 12 to 15 minutes or until firm. Cookie will not turn a golden brown. If they do, they're over-done. Turn out onto rack to cool. Wait until cool if frosting.

Sour Cream Cookies I

Ingredients

2 eggs
1 cup packed brown sugar
5 tablespoons butter
1/2 cup sour cream
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F(190 degrees C). Grease cookie sheets.

Melt butter or margarine over low heat. In a separate bowl, beat together the eggs, sugar, sour cream, and vanilla. Mix in the melted butter and stir until well blended. Sift together the flour, baking soda, and nutmeg and add to egg mixture, stirring constantly. Drop by teaspoonfuls onto cookie sheets, about 1 inch apart.

Bake for 10 minutes, or until lightly browned.

Split-Second Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
2/3 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup seedless raspberry jam

Directions

In a mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine flour, baking powder and salt; gradually add to creamed mixture and mix well. Divide dough into four equal portions; shape each into a 12-in. x 3/4-in. log. Place 4 in. apart on greased baking sheets. Make a 1/2-in. depression down center of logs; fill with jam.

Bake at 350 degrees for 15-20 minutes or until lightly browned. Cool for 2 minutes; cut diagonally into 3/4-in. slices. Remove to wire racks to cool completely.

Peanut Butter Cookies VI

Ingredients

1/2 cup margarine
1/2 cup peanut butter
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the margarine, peanut butter, and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking powder and salt; stir into the peanut butter mixture. Drop by rounded spoonfuls onto the unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Do not overbake: cookies will be soft and chewy. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Cookies IV

Ingredients

1 1/4 cups sifted all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1/2 cup white sugar for decoration

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together flour, baking soda, and salt; set aside.

In a medium bowl, cream together butter, peanut butter, 1/2 cup white sugar, and brown sugar until smooth. Beat in egg, then stir in vanilla. Gradually blend in the sifted ingredients. Shape dough into 1 inch balls. Roll in remaining sugar. Place 2 inches apart on ungreased cookie sheets. Criss-cross with fork tines.

Bake at for 10 to 12 minutes in the preheated oven. Cool slightly, and remove from pan.

Chocolate Macadamia Nut and White Chocolate

Ingredients

2 (1 ounce) squares unsweetened chocolate
1/2 cup butter, softened
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup white chocolate chips
3/4 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets or line with parchment paper.

Melt unsweetened chocolate in top of double boiler or hot, not boiling water. Remove from heat; let cool.

Cream butter, melted chocolate and sugar in large bowl until blended. Add egg and vanilla; beat until light. Blend in flour, baking soda, chocolate chips and macadamia nuts.

Drop dough by rounded teaspoonfuls 2 inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until firm. DO NOT OVERBAKE. Remove to wire racks to cool.

Macadamia Nut Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/3 cup packed dark brown sugar
1/3 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup macadamia nuts, chopped
1 1/4 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 2 large cookie sheets with vegetable shortening.

Cream the butter and sugars together in a large bowl. Beat in the egg and vanilla extract until well blended. Sift together the flour, baking soda, and salt; gradually blend into the batter. Stir in the chopped macadamia nuts and chocolate chips. Drop by rounded teaspoonfuls onto the cookie sheets, about 2 inches apart.

Bake in preheated oven for 10 to 12 minutes, or until the cookies are golden brown. Remove from the oven, and transfer the cookies to cooling racks.

Chewy Rolo Cookie Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup chopped walnuts
2/3 cup evaporated milk
1/4 cup butter, melted
36 chocolate-covered caramel candies, halved

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 13 inch baking pan.

Combine the cake mix and nuts. Stir in the evaporated milk and melted butter. Spread half of the cake mix mixture into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Remove from oven and immediately place Rolo pieces, cut side down, over hot crust. Drop remaining cake mix mixture by teaspoonfuls over Rolo pieces. Return to oven and bake for 25 to 30 minutes or until lightly browned. Cut into squares to serve.

Mexican Bride Cookies

Ingredients

2 cups all-purpose flour
1/2 cup confectioners' sugar
1 cup butter, softened
1 pinch salt
1 cup chopped pecans
1 tablespoon vanilla extract

Directions

Preheat oven 350 degrees F (150 degrees C).

Mix the flour, sugar, salt, and nuts together in a medium bowl. Stir in the vanilla. Either with your hands (my favorite way) or with a pastry cutter, work the butter into the flour mixture until it becomes a ball. Shape the dough into 24 one inch flat circles, and place on a cookie sheet.

Bake for 30 minutes or until they are lightly browned. After they have cooled on a rack, dust them heavily with confectioners' sugar.

Yummy Chocolate Chip Cookies

Ingredients

- 1 cup shortening
- 1 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup honey
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup crispy rice cereal
- 1/2 cup rolled oats
- 1 cup jumbo semisweet chocolate chips
- 1 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, white sugar, brown sugar and honey until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Using a wooden spoon, stir in the oats, cereal, jumbo chocolate chips and milk chocolate chips. Drop by heaping teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Chocolate Sandwich Cookies

Ingredients

1 1/4 cups unbleached all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter
1/2 cup smooth peanut butter
1 cup white sugar
1 egg
1 tablespoon milk
6 (1 ounce) squares semisweet chocolate
2 teaspoons butter

Directions

In a large bowl mix together the butter until soft. Add the peanut butter and sugar and beat well. Mix in the egg and milk. Sift together the flour, salt, and baking soda. Add to the egg mixture slowly and mix until just blended. Form dough into 2 logs, and wrap in plastic wrap. Freeze for at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Chop chocolate into small pieces and place in the top of a double boiler over medium heat. Stir frequently until melted. Add butter or margarine and stir until melted. Remove from heat and let cool to room temperature.

Remove one package of the dough from the freezer and unwrap. With a sharp, serrated knife, cut a few slices of the dough 1/4 inch thick and place on cookie sheet about 2 inches apart.

Quickly spoon a teaspoonful of the chocolate on each slice. Cut more slices, and top each with another slice of dough. If dough becomes too soft, rewrap it and return to freezer. Reheat chocolate if it becomes too hard.

Bake 10 to 12 minutes until lightly colored.

Christmas Pinwheel Cookies

Ingredients

4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1 1/3 cups butter
1 cup packed brown sugar
2/3 cup white sugar
2 eggs, beaten
1 1/2 teaspoons vanilla extract
1 drop red food coloring, or as needed
1 drop green food coloring, or as needed

Directions

Sift the flour, baking powder, baking soda, and salt together into a bowl. Resift again into another bowl.

Beat the butter with the brown and white sugars in a mixing bowl until light and fluffy. Beat in the eggs and vanilla until smooth. Gradually stir in the flour mixture until evenly blended. Gather the dough into a ball, and divide into two equal parts. Place one half in a second bowl. Add red food coloring to the dough in one bowl, and green food coloring to the dough in the other bowl. Use a fork or wooden spoon to blend the food coloring into the dough until evenly blended. Add additional drops of food coloring to make the desired shade.

Roll out the red dough to 1/4 inch (5mm) thickness. Roll out the green dough to 1/4 inch (5mm) thickness, and place on top of the red dough. Beginning on one edge, roll the doughs to make a log so the two colors spiral inside each other. Wrap the log in waxed paper, then in a cotton towel, and refrigerate at least 8 hours.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 2 baking sheets.

Unwrap the dough log, and place on a clean, lightly floured surface. Slice the log into rounds 1/8 inch (3 mm) thick, and place on prepared baking sheets.

Bake in preheated oven until set, 5 to 6 minutes. Watch carefully to prevent edges from browning. Remove from oven, and cool on racks.

Classic Chocolate Cookies

Ingredients

7 tablespoons unsalted butter
3/4 cup all-purpose flour
1 teaspoon baking powder
1 pinch salt
1/3 cup unsweetened cocoa powder
1/3 cup white sugar
7 (1 ounce) squares semisweet chocolate
2 eggs

Directions

Preheat oven to 350 degrees F (150 degrees C). Grease cookie sheets.

Sift flour, baking powder, salt, sugar, and cocoa into a large mixing bowl. Chop chocolate into fine pieces and add to mixture. Cut the butter into small pieces and stir into the flour mixture. Add eggs and stir until the mixture forms a stiff dough. Wet hands with cold water and roll tablespoonfuls of dough into balls. Place on cookie sheets 3 inches apart.

Bake for 13 to 15 minutes in the preheated oven, until centers look dry. Transfer to wire racks to cool.

Flaky Cinnamon Cookies

Ingredients

1 (17.5 ounce) package frozen
puff pastry, thawed
1/4 cup ground cinnamon
1/4 cup packed brown sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small bowl, mix together the cinnamon and sugar. Flatten out each pastry sheet, sprinkle sugar mixture evenly over the surface. Roll up the sheet the long way, and slice into about 15 slices. Place on a cookie sheet and bake for 15 minutes in the preheated oven.

Double Peanut Butter Cookies II

Ingredients

2 1/2 cups whole wheat flour
2 cups pastry flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup vegetable oil
2 cups peanut butter
1 1/2 cups honey
3 tablespoons plain yogurt
1/2 cup peanut butter

Directions

Sift together the whole wheat flour, pastry flour, baking powder and salt, set aside. In a medium bowl, stir together the vegetable oil, 2 cups of peanut butter, honey and yogurt until smooth. Add the dry ingredients and mix by hand until well blended. Shape into a roll that is 2 inches in diameter, wrap and chill until firm.

Preheat oven to 350 degrees F (175 degrees C).

Unwrap the roll of dough, and slice into 1/4 inch slices. Place half of the cookies onto unprepared baking sheets. Spread 1/2 teaspoon of peanut butter onto the center of each cookie on the sheets, cover with the remaining cookie rounds, and seal edges tightly with a fork.

Bake for 10 to 12 minutes in the preheated oven. Remove cookies from baking sheets to cool on wire racks.

Thumbprint Cookies III

Ingredients

2 cups unsalted butter
1 cup packed brown sugar
4 eggs
2 teaspoons vanilla extract
1/4 teaspoon salt
4 cups all-purpose flour
1/2 cup seedless raspberry jam
2 cups finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat butter and sugar in large bowl at low speed until mixture becomes fluffy. Separate the eggs and beat in egg yolks, vanilla and salt until blended. Add flour all at once. Beat at low speed, scraping side of bowl often, 2 minutes or until well mixed.

Beat egg whites, slightly.

Roll dough into 1 inch balls and dip each ball into egg whites. Roll in nuts. Place about 1 inch apart on greased sheets. Make a depression in center of each cookie with thumb.

Bake for about 10 minutes or until light brown. Cool on wire rack. Fill with jam. To Make Ahead: Cookies can be frozen after baking if you do not put jam in them. The cookies can also be dusted with confectioners' sugar.

Mrs. Schaller's Sugar Cookies

Ingredients

2 cups white sugar
1 cup butter
2 teaspoons vanilla extract
2 eggs
6 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 cup buttermilk

Directions

In a mixing bowl, cream sugar, butter and vanilla until light colored. Beat in eggs.

In a large bowl, sift together flour and baking powder. In a separate small bowl, dissolve the baking soda in the buttermilk. Stir the egg mixture and buttermilk mixture into the dry incrementally. The dough should be stiff. Refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Roll dough out on a lightly floured surface to 1/4 inch thick. Cut with cookie cutters and arrange on cookie sheets.

Bake in a preheated 350 degrees F (175 degrees C) oven for 8 to 10 minutes.

Chinese Cookies

Ingredients

1 1/2 cups white sugar
1 1/2 cups shortening
1 egg
1 teaspoon vanilla extract
3 1/2 cups cake flour
1 1/4 teaspoons baking soda
3/4 teaspoon salt
1/2 cup ground walnuts
1 cup prepared chocolate fudge frosting

Directions

In a medium bowl, cream together the sugar and shortening. Stir in the egg and vanilla, beat until light and fluffy. Combine the cake flour, baking soda and salt, stir into the creamed mixture. Dough will be stiff, you may need to use your hands to mix. Roll dough into a log about 15 inches long, and roll in the ground nuts. Wrap and chill dough for at least an hour or until firm.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Unwrap dough and cut into 1/2 inch slices. Place cookies 1 1/2 inches apart on the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven. Allow cookies to cool for a few minutes on the baking sheets before removing to cool completely on wire racks. When cool, place a dollop of fudge icing onto the center of each cookie.

Creme de Menthe Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1 cup brown sugar
3/4 cup white sugar
2 eggs
2 tablespoons creme de menthe
liqueur
3 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
3 cups mint chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, then stir in the creme de menthe liqueur. Combine the flour, baking soda and salt; stir into the mint mixture. Mix in the chocolate chips by hand using a wooden spoon. Drop dough by heaping teaspoonfuls onto an ungreased cookie sheet. Cookies should be at least 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cherry-Cornflake Cookies

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter, softened
1 cup white sugar
2 eggs
1/8 cup milk
1 teaspoon vanilla extract
1 cup chopped walnuts
1 cup chopped raisins
1/3 cup finely chopped candied cherries
1 1/3 cups crushed cornflakes cereal
20 candied cherries, quartered

Directions

Mix together flour, baking powder and salt and set aside.

In large mixing bowl, beat butter and sugar until light and fluffy. Add eggs and beat well. Stir in milk and vanilla, then add flour mixture. Combine well. Add nuts, raisins and chopped cherries.

Shape dough into balls using level tablespoon as measure. Roll in crushed cornflakes. Place two inches apart on greased cookie sheets. Top with cherry quarter.

Bake at 375 degrees F (190 degrees C) for approximately 10 minutes until lightly browned. Remove immediately from sheets and cool on wire racks.

Chocolate Chip Meringue Cookies

Ingredients

3 egg whites
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1 cup sugar
3 tablespoons baking cocoa
3 tablespoons miniature
semisweet chocolate chips
3 tablespoons finely crushed
almonds

Directions

Place egg whites in a large mixing bowl; let stand at room temperature for 30 minutes. Beat egg whites until foamy. Add cream of tartar and salt; beat until soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating on high until stiff peaks form, about 6 minutes. Beat in cocoa. Fold in chocolate chips and nuts if desired.

Cut a small hole in the corner of a pastry or plastic bag; insert No. 806 round tip. Spoon meringue into bag. Pipe 1-1/2-in. hearts 2 in. apart onto lightly greased baking sheets. Bake at 300 degrees F for 20-25 minutes or until firm to the touch. Remove to wire racks to cool. Store in an airtight container.

Cookie Dough for Ice Cream (Eggless)

Ingredients

1/2 cup all-purpose flour
2 1/2 tablespoons brown sugar
3 tablespoons white sugar
2 tablespoons butter, softened
1/8 teaspoon vanilla extract
2 tablespoons water

Directions

In a medium bowl, mix together the brown sugar, white sugar, and butter until smooth. Stir in vanilla and water. Mix in the flour until well blended. Shape into a loaf or log, and freeze for 1 to 2 hours.

Cut into small chunks, and mix into softened ice cream. Freeze for 15 minutes or until firm before serving.

Almond Chocolate Coconut Cookies II

Ingredients

1 cup butter
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
5 cups semisweet chocolate chips
2 cups flaked coconut
2 cups chopped almonds

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Finally, stir in the chocolate chips, coconut and almonds. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Gingerbread Cookies II

Ingredients

6 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon ground ginger
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 cup shortening, melted and cooled slightly
1 cup molasses
1 cup packed brown sugar
1/2 cup water
1 egg
1 teaspoon vanilla extract

Directions

Sift 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 they are completely absorbed. 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 (175 degrees C). 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 an ungreased cookie sheet.

Bake for 10 to 12 minutes in the preheated oven. When the cookies are done, they will look dry, but still 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.

Honey Wheat Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup natural peanut butter
1/2 cup honey
1 egg
1 tablespoon vanilla extract
1 cup sifted whole wheat flour
1/2 cup dry milk powder
1/2 cup wheat bran
1 teaspoon baking soda

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the butter and peanut butter until smooth. Mix in the honey, egg and vanilla. Combine the whole wheat flour, dry milk powder, wheat bran and baking soda; stir into the peanut butter mixture. Drop by teaspoonfuls onto ungreased baking sheets.

Bake for 8 to 10 minutes in the preheated oven, or until edges begin to brown. Remove from baking sheet to cool on wire racks.

Frosted Pumpkin Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 cups canned cooked pumpkin
4 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/8 teaspoon salt
1 cup chopped pecans
1 cup chopped dates
CARAMEL FROSTING:
1/2 cup butter (no substitutes)
1 1/2 cups packed brown sugar
1/4 cup milk
1 teaspoon maple flavoring
1/2 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

In a mixing bowl, cream shortening and brown sugar. Add pumpkin; mix well. Combine the flour, baking powder, baking soda, cinnamon and salt; gradually add to pumpkin mixture. Stir in pecans and dates. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 13-15 minutes or until firm.

Meanwhile, for frosting, combine the butter, brown sugar and milk in a saucepan. Bring to a boil over medium heat, stirring constantly; boil for 3 minutes. Remove from the heat; stir in maple flavoring and vanilla. Cool slightly; beat in enough confectioners' sugar to achieve spreading consistency. Remove cookies to wire racks; frost while warm.

Chocolate Peanut Butter Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
1 cup butter, softened
1 cup packed brown sugar
3/4 cup white sugar
3 eggs
2 teaspoons vanilla extract
2 cups peanut butter chips

Directions

Preheat the oven to 300 degrees F (150 degrees C). In a small bowl, whisk together the flour, baking soda, salt and cocoa. Set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Gradually blend in the dry ingredients until just moistened, then stir in the peanut butter chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 18 to 20 minutes in the preheated oven. Remove cookies to cool on a wire rack.

Cinnamon Sugar Cookies

Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1 cup confectioners' sugar
- 1 cup vegetable oil
- 2 eggs
- 1 teaspoon vanilla extract
- 4 1/3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon cream of tartar
- 1 cup finely chopped pecans
- Colored sugar (optional)

Directions

In a large mixing bowl, cream the butter, sugars and oil. Add eggs and vanilla; mix well. Add flour, salt, baking soda, cinnamon and cream of tartar. Stir in the pecans if desired.

Roll into 1-in. balls. Place on greased baking sheets; flatten with the bottom of a glass dipped in sugar. Sprinkle with colored sugar if desired.

Bake at 375 degrees F for 10-12 minutes.

Butter Icing for Sugar Cookies

Ingredients

1 1/2 cups confectioners' sugar
3 tablespoons butter, softened
1 tablespoon vanilla extract
1 tablespoon milk
3 drops red food coloring
1 (2.25 ounce) jar red decorator
sugar

Directions

Combine confectioners' sugar butter, vanilla and milk, beating until creamy. Thin with a few more drops of milk (if necessary) to reach desired spreading consistency. Stir in optional food coloring. Spread frosting over cooled cookies and decorate with colored sugar, if desired.

Easy Valentine Sandwich Cookies

Ingredients

1 cup butter
1 1/2 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
(optional)
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Directions

In a large bowl, cream together butter and confectioners' sugar. Beat in egg, vanilla and almond extract. Mix well.

In a medium bowl, stir together flour, baking soda and cream of tartar; blend into the butter mixture. Divide dough into thirds and shape into balls.

Working with 1/3 of dough at a time, roll out dough into desired thickness on a lightly floured surface. For each heart sandwich cookie, cut out 2 3-inch hearts. Cut out the center of ONE of the 3-inch hearts with the 1 1/2-inch cutter.

Place each piece separately on an ungreased cookie sheet, 1 - 2 inches apart. Bake in a preheated, 350 degrees F (175 degrees C) oven until lightly browned (7-8 minutes for 1/4 inch thick cookies). Cool completely on wire rack. Frost bottom cookie with Pink Valentine Frosting and place an open centered cookie on top to form the sandwich. Also frost the small 1 1/2 inch hearts and serve as separate cookies.

Sarah's Raisin Cookies

Ingredients

3 eggs, beaten
2 teaspoons vanilla extract
1/2 teaspoon almond extract
1 1/4 cups raisins
1 cup butter, softened
1 cup light brown sugar
1 cup white sugar
2 1/2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 cups quick-cooking oats

Directions

In a small bowl, combine the eggs, vanilla extract, almond extract and raisins. Cover and refrigerate for at least one hour. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Combine the flour, baking soda, salt and cinnamon; stir into the sugar mixture. Mix in the raisin mixture until well blended. Stir in oats. Roll into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oregon's Hazelnut Chocolate Chip Cookie

Ingredients

1 cup butter or margarine,
softened
1/2 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
3/4 cup chopped hazelnuts

Directions

In a large mixing bowl, cream butter and sugars on medium speed for 3 minutes. Add eggs, one at a time, beating well after each addition. Add vanilla. Combine flour, baking soda and salt; gradually add to batter. Fold in chocolate chips and nuts. Drop by heaping tablespoonfuls 3 in. apart onto lightly greased baking sheets. Flatten lightly with a fork. Bake at 350 degrees F for 10-12 minutes or until light brown. Remove to a wire rack to cool.

Squash Cookies

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 1/2 cups mashed, cooked
butternut squash
2 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 cup raisins
1 1/2 cups chopped pecans
1/4 teaspoon ground allspice
2 1/2 teaspoons baking powder

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large mixing bowl, cream butter and sugars until fluffy. Beat in the eggs and squash. Sift together the flour, baking soda, baking powder, and spices; add to mixture, stirring until well blended. Stir in raisins and nuts. Spoon onto cookie sheets spacing cookies 2 inches apart.

Bake for 10 to 12 minutes in the preheated oven, until edges are golden.

Almondy Warmth Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1 tablespoon ground cinnamon
1 1/2 teaspoons ground nutmeg

1/2 cup packed light brown sugar
1/2 cup white sugar
1 cup butter-flavored spread
2 tablespoons sour cream
1 tablespoon olive oil
1 1/2 teaspoons almond extract
1 tablespoon amaretto liqueur
1 1/2 teaspoons bourbon
1/2 cup chopped almonds
(optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a cookie sheet. Sift together flour, baking powder, baking soda, salt, cinnamon, and nutmeg in a medium bowl. Set aside.

Cream together brown sugar, white sugar, and vegetable oil spread in a medium bowl. Stir in sour cream, olive oil, almond extract, amaretto and bourbon, blending well after each addition.

Gradually stir flour mixture into sugar mixture until well blended. Stir in almonds if desired. Drop by rounded spoonfuls onto prepared cookie sheet.

Bake until just crisp around the edges, 12 to 14 minutes.

Potato Chip Cookies I

Ingredients

1 pound butter, softened
1 1/2 cups white sugar
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 1/2 cups crushed potato chips
2 eggs

Directions

Preheat oven to 350 degrees F. Lightly grease cookie sheets.

Cream together the butter, sugar, eggs and vanilla.

Mix in the flour and potato chips and stir well.

Drop by teaspoon onto cookie sheets about 2 inches apart. Bake for 12 to 15 minutes.

No Bake Cookies V

Ingredients

2 cups white sugar
1/4 cup unsweetened cocoa powder
1/2 cup milk
1/2 cup margarine
1 teaspoon vanilla extract
1 pinch salt
1/2 cup chunky peanut butter
3 cups quick cooking oats

Directions

In a saucepan over medium heat, combine the sugar, cocoa, milk and margarine. Bring to a boil, stirring occasionally. Boil for 1 minute, then remove from heat and stir in the vanilla, salt, peanut butter and oats.

Drop by rounded spoonfuls onto waxed paper. Allow cookies to cool for at least 1 hour. Store in an airtight container.

Laura's Tahini Cookies

Ingredients

1 cup butter
3/4 cup white sugar
1 egg
1/2 cup tahini
2 cups all-purpose flour
1/2 teaspoon ground cinnamon
2 teaspoons honey
1/4 teaspoon ground cloves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, cream the butter and sugar. Stir in the egg, then add the tahini and honey, mixing until well blended. Sift together the flour, cinnamon, and cloves, and stir them into the creamed mixture.

Drop dough 1 tablespoon at a time onto the prepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven. Remove and cool on wire racks.

Soft Molasses Cookies II

Ingredients

3 cups sifted all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 cup butter
1 cup white sugar
1 egg
1/3 cup molasses
3/4 cup sour cream

Directions

Preheat oven to 375 degrees F (190 degrees C). Sift together flour, baking soda, salt, ginger, and cinnamon; set aside.

Cream butter, and gradually blend in sugar until light and fluffy. Beat in egg and molasses. Mix in sour cream alternately with sifted dry ingredients. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake 10 to 12 minutes in preheated oven. Transfer to wire racks to cool.

Chocolate Chocolate Chip Cookies III

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2 cups semisweet chocolate chips
6 tablespoons butter, softened
1 cup white sugar
1 1/2 teaspoons vanilla extract
2 eggs
1/2 cup confectioners' sugar

Directions

Combine flour, baking powder and salt. Set aside.

Melt 1 cup of chocolate chips over low heat. Cream butter and sugar. Add melted chocolate chips and vanilla; beat in eggs; add flour mixture and remaining chocolate chips.

Wrap in plastic and freeze until firm (about 20 minutes).

Make small balls (1 inch); roll in confectioners' sugar. Place on ungreased cookie sheet and bake for 10-12 minutes at 350 degrees F (175 degrees C). Cool on wire rack.

Date Filled Cookie Bars

Ingredients

1 pound dates, pitted and chopped

1 cup white sugar

1/2 cup water

1 teaspoon lemon zest

2 teaspoons orange zest

1 1/2 cups rolled oats

1 3/4 cups all-purpose flour

1/2 teaspoon baking soda

1 cup packed brown sugar

1 teaspoon ground cinnamon

1 cup chopped walnuts

1 cup butter, melted

1/3 cup confectioners' sugar for dusting

Directions

In a medium saucepan bring the dates, sugar, water, lemon zest and orange zest to a boil. Boil for 3 minutes, stirring constantly, then remove from the heat and set aside to cool.

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, stir together the rolled oats, flour, baking soda, brown sugar and cinnamon. Stir in the walnuts and melted butter. Mixture will be somewhat crumbly. Press half of the mixture into the bottom of the prepared pan. Spread the date filling evenly over the crust. Crumble the rest of the crust mixture over the filling, and pat down slightly.

Bake for 25 to 30 minutes in the preheated oven. Cut into bars while warm. Dust with confectioners' sugar when cooled.

Chinese Almond Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup sliced almonds
1 egg white
1/2 teaspoon water

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and extract. Combine the flour, baking soda and salt; gradually add to creamed mixture. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork. Sprinkle with almonds.

In a small bowl, beat egg white and water. Brush over cookies. Bake at 325 degrees F for 14-16 minutes or until edges and bottoms are lightly browned. Cool for 2 minutes before removing to wire racks.

Raisin Cookies

Ingredients

2 cups packed brown sugar
1 cup shortening
2 eggs
3 cups all-purpose flour
1 teaspoon ground cinnamon
1 3/4 teaspoons baking soda
3/4 cup milk
3/4 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream the shortening and brown sugar. Add eggs, mix well. Sift together the flour, cinnamon and baking soda; stir into the creamed mixture. Finally, stir in the milk and the raisins.

Drop dough by rounded spoonfuls onto an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Remove from baking sheet to cool on wire racks.

Cherry Oatmeal Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 tablespoon maraschino cherry juice
1 teaspoon vanilla extract
2 cups rolled oats
1/2 cup maraschino cherries, drained and chopped
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together flour, baking soda and salt.

In a separate bowl, cream together shortening, butter or margarine, sugar, eggs, cherry juice and vanilla. Stir in flour mixture and mix well.

Blend in oatmeal, chopped cherries and chopped nuts. Mix well.

Roll into balls the size of walnuts and slightly mash down. Bake to a golden brown, 8 - 10 minutes.

Poppy Seed Cookies II

Ingredients

1 cup unsalted butter, cubed
1 cup white sugar
2 egg yolks
2 tablespoons grated orange zest
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
2 1/4 cups cake flour
2 tablespoons poppy seeds

Directions

Combine the butter, sugar, egg yolks, lemon or orange zest, nutmeg and salt. Beat until light and fluffy.

Sift the flour, then add it and the poppy seeds to the butter mixture. Mix until just combined.

Divide dough into 4 equal parts. Form each piece into a 2 inch diameter cylinder and wrap in plastic and refrigerate for 2 hours or until firm. At this point you can freeze the dough for later use.

Preheat oven to 350 degrees F (175 degrees C).

Cut dough cylinders into 1/4 inch thick slices and place on ungreased baking sheets. Bake at 350 degrees F (175 degrees C) for 9 minutes. Let cookies cool on sheets for 2 minutes, then transfer to wire racks to cool. Once cool, store in an airtight container.

Icebox Cookies II

Ingredients

2 1/8 cups shortening
1 cup white sugar
5 cups all-purpose flour
1 tablespoon cream of tartar
1 tablespoon ground cinnamon
1 tablespoon vanilla extract
1 cup packed brown sugar
2 eggs
1 teaspoon salt
1 tablespoon baking soda
1 cup chopped pecans

Directions

Cream shortening with sugars. Mix in beaten eggs. Sift together flour, cream of tartar, baking soda, salt, and cinnamon; mix into creamed mixture. Stir in nuts and vanilla.

Make rolls about 2 inches in diameter. Refrigerate overnight.

Slice about 3/8 inch thick, and place on greased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Cookie Salad II

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
1 pint buttermilk
16 ounces frozen whipped topping, thawed
2 (11 ounce) cans mandarin orange segments, drained
1 (20 ounce) package chocolate sandwich cookies, crushed

Directions

In a large bowl, mix together the pudding mix, buttermilk and whipped topping. Cover and refrigerate until serving. Just before serving, fold in the oranges and cookie crumbs.

Lollipop Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
2 (1 ounce) squares semisweet
chocolate, melted
FROSTING:
1 cup confectioners' sugar
1/4 teaspoon almond extract
1/4 teaspoon salt
1 teaspoon milk
Food coloring
36 wooden craft sticks

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and extracts. Combine flour, baking soda and cream of tartar; gradually add to the creamed mixture. Divide dough in half; stir chocolate into one half. Refrigerate for 2 hours or until easy to handle. On a lightly floured surface, roll out each portion to 18-in. thickness. Cut with a 2-1/2-in. cookie cutter. Place 1 in. apart on lightly greased baking sheets. Bake at 375 degrees F for 7-8 minutes or until lightly browned. Remove to wire racks to cool.

For frosting, combine sugar, extract, salt and enough milk to achieve spreading consistency. Add food coloring if desired. Frost chocolate cookies. Place a wooden stick on each cookie, leaving 3 in. for handle. Top each with a plain cookie. Frost tops.

Cinnamon Pecan Cookie Bars

Ingredients

1 cup butter, softened
1/4 cup white sugar
1 egg yolk
1 teaspoon vanilla extract
2 cups all-purpose flour
4 teaspoons ground cinnamon
1 egg white
1 cup chopped pecans
2 tablespoons confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, cream together the butter and sugar. Beat in the egg yolk and vanilla until the mixture is smooth. Combine the flour and cinnamon, stir into the creamed mixture. Press the mixture evenly into the prepared pan until it is about 1/4 inch thick. Brush the top with egg white and sprinkle with chopped pecans. Lightly press the pecans down into the dough.

Bake for 20 to 25 minutes in the preheated oven, until golden brown at the edges. When cool, dust with confectioners' sugar and cut into squares.

Holly Berry Cookies

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 teaspoon ground cinnamon
3/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter, chilled
1 egg
1/4 cup milk
2/3 cup seedless raspberry jam
2 cups confectioners' sugar
2 tablespoons milk
1/2 teaspoon vanilla extract
1/4 cup cinnamon red hot candies
4 drops green food coloring

Directions

In a large bowl combine the flour, white sugar, ground cinnamon, baking powder and salt. Cut in the butter until the mixture resembles coarse crumbs. In a small bowl beat the egg and 1/4 cup of milk. Add this to the crumb mixture until the dough is moistened. Cover and refrigerate for at least 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

On a lightly floured surface roll out the dough to 1/8 inch thick. Cut with a 2 inch round cookie cutter. Place on ungreased baking sheets.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until edges are lightly browned. Cool on wire racks. Once cool spread jam on half of the cookies then top each with another cookie.

To Make Glaze: Combine the confectioners' sugar, 2 tablespoons milk and vanilla until smooth. Spread glaze over the cookie and decorate with red cinnamon candy before the glaze is set. Let dry. Using a small new paintbrush and green food coloring, paint holly leaves on cookies.

Swedish Ground Almond Spritz Cookies

Ingredients

3/4 cup blanched slivered almonds
1 cup butter, softened
1 cup sugar
1 egg
1 teaspoon almond extract
1 tablespoon milk
2 cups all-purpose flour
1/8 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spread the almonds out on a baking sheet. Bake in the preheated oven for 10 to 15 minutes, until lightly browned or until they give off an aroma. Remove from the oven, and allow to cool completely. Grind to a consistency resembling rough sand in a food processor or blender. Be sure almonds are cool, or you will make almond butter.

In a medium bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the almond extract and milk. Sift in the flour, baking powder and salt, and mix in along with the ground toasted almonds to form a soft dough. Refrigerate the dough for 15 to 20 minutes. This will help the cookies keep their shape after pressing.

Lightly grease cookie sheets, and fill cookie press with dough. Press out cookies at least 1 inch apart depending on the size. You can experiment with different cookie designs. I've found most true Swedes tend to use the star shape, however, you're free to use whatever shape suits your fancy.

Bake for 8 to 10 minutes in the preheated oven, until cookies are lightly browned. Cool on the cookie sheets for a minute before transferring to a wire rack to cool completely.

The Rebbetzin Chef's Persian Walnut Cookies

Ingredients

1 1/2 cups finely ground walnuts
3 egg yolks
3/4 cup white sugar
1 tablespoon ground cardamom
1 teaspoon baking soda
1 tablespoon rose water
1 egg yolk
1 teaspoon water
1/2 cup walnut pieces for decoration

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the ground walnuts, 3 egg yolks, sugar, cardamom, baking soda and rose water until well blended. Roll teaspoon sized pieces of dough into balls and place onto parchment-lined baking sheets. Cookies should be spaced 2 inches apart. Whisk together the remaining egg yolk and water using a fork. Press a walnut piece into each cookie, then brush with the egg yolk glaze.

Bake for 20 minutes in the preheated oven, or until golden. The cookies will appear soft and undercooked but take heart, they will harden considerably when cooled. Allow them to cool on the baking sheets for at least 10 minutes before transferring to a wire rack to cool completely.

Aunt Anne's Sesame Cookies

Ingredients

1 cup butter
3/4 cup sugar
1 egg, room temperature
2 teaspoons anise extract
2 1/2 cups all-purpose flour
1/4 teaspoon baking powder
1/8 teaspoon salt
1/2 cup milk, or as needed
1 cup sesame seeds

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until smooth. Beat in the egg and anise extract until well blended. Sift together the flour, baking powder and salt; stir into the butter mixture until well incorporated. If you are using a stand mixer, let the dough mix for another minute to add lightness to the dough. The dough will be soft, but will hand roll easily.

Pinch off pieces of dough slightly smaller than a walnut, and roll them into small logs. Dip in milk, then roll in sesame seeds. Place cookies one inch apart on a cookie sheet. Cookies will not spread very much.

Bake for 17 to 20 minutes in the preheated oven, or until bottom and sides of cookies are lightly toasted. Remove from cookie sheets to cool on wire racks. Store in an airtight container at room temperature.

Spicy Pear Cookies

Ingredients

1/2 cup butter, softened
1 1/2 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 pear - peeled, cored and diced
1/2 cup raisins
1/2 cup chopped walnuts
1 1/2 cups confectioners' sugar
2 1/2 tablespoons lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, beat margarine and sugar until smooth. Beat in egg and vanilla. Combine flour, baking powder, cinnamon, and ginger; mix into batter. Stir in chopped pears, chopped nuts and raisins.

Drop about two inches apart by rounded tablespoonfuls onto baking sheets and bake 15 minutes or until edges are golden brown and center springs back when lightly touched. Remove to wire racks to cool.

Combine confectioners' sugar and lemon juice and mix until smooth. Spoon icing over cookies.

Chocolate Swirl and Chip Cookies

Ingredients

1/2 cup butter
1 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 cup rolled oats
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips
1/8 teaspoon unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and brown sugar until smooth. Stir in the egg and vanilla. Combine the flour, rolled oats, baking soda and salt, stir into the creamed mixture. Then stir in the chocolate chips. Fold the cocoa powder in slightly, to create a marbled effect.

Drop dough by rounded teaspoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool for 2 minutes on the baking sheet before removing to cool on wire racks. Store in an airtight container.

Whip-Up German Chocolate Cookies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 cup vanilla yogurt
1/4 cup sour cream
1 egg
1 (16 ounce) container coconut pecan frosting
1/2 cup flaked coconut
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Empty the package of cake mix into a large bowl. Combine the yogurt, sour cream and egg; stir into the cake mix until well blended. Mix in the coconut pecan frosting, coconut and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Dad's Oatmeal Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 2 teaspoons ground allspice
- 2 teaspoons ground cloves
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 3 cups quick cooking oats

Directions

Cream first three ingredients until fluffy, add eggs and vanilla. Mix all dry ingredients into butter mixture. Stir in oats. Let dough stand at room temperature for 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Drop dough by tablespoonfuls onto lightly greased cookie sheets. Flatten cookies slightly and bake for 10 minutes. Do not overbake.

Take cookies from the oven when still puffy and edges are just beginning to brown. Let cookies cool a minute or two on cookie sheets before removing. Cool completely on racks. They are fragile and difficult to remove from the cookie sheets when they are still warm, so work gently.

Chocolate Chip Chunk Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening
1/2 cup white sugar
3/4 cup packed brown sugar
1 egg
2 1/2 teaspoons vanilla extract
1 1/3 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Combine flour, baking soda, and salt. Set aside.

In a large bowl, cream the vegetable shortening and the two sugars. Beat in the egg and vanilla. Gradually blend in the dry ingredients.

Fold in the chocolate chips and the nuts. Cover and chill for 2 to 3 hours.

Preheat oven to 350 degrees F (175 degrees C).

Drop cookie by teaspoonfuls onto shiny lightly greased cookie sheets. Bake 10-12 minutes and transfer to wire racks to cool. Take out of oven when lightly colored - they will darken after being taken off cookie sheet.

Oatmeal Pecan Cookies

Ingredients

- 1 cup shortening
- 1 cup packed brown sugar
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups old-fashioned oats
- 1 cup chopped pecans

Directions

In a mixing bowl, cream shortening and sugars. Add eggs and vanilla. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in oats and nuts. Chill for 30 minutes. Shape into 1-1/2-in. balls; place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool on wire racks.

Anisette Cookies I

Ingredients

7 eggs
2 cups white sugar
1/2 cup vegetable oil
3/4 cup orange juice
1 teaspoon almond extract
2 teaspoons vanilla extract
1 teaspoon lemon extract
1 teaspoon anise extract
5 teaspoons baking powder
7 cups sifted all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs. Blend in vegetable oil, orange juice, vanilla, lemon and anise flavoring.

Sift the flour with the sugar and baking powder. Add the flour mixture to the egg mixture. The dough will probably be sticky. Add additional flour until dough no longer sticks to your hands and can rolled.

Pull off a piece of dough about the size of a walnut. Roll it into a rope and shape it into a knot. Place finished knots 2 inches apart on an ungreased cookie sheet.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Bottoms should slightly brown. Cool cookies on a wire rack. If desired ice with confectioner's sugar icing.

Fresh Strawberry-Oatmeal Cookies

Ingredients

2 cups finely chopped fresh strawberries
1/4 cup white sugar

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup regular rolled oats
1/2 cup butter, softened
3/4 cup packed brown sugar
1/4 cup white sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the strawberries with 1/4 cup sugar in a medium bowl. Toss gently to blend, and set aside.

Combine the flour, baking soda, and cinnamon in a large bowl. Stir in the rolled oats and blend evenly; set aside.

Beat the butter, brown sugar, and white sugar in the large mixing bowl of an electric mixer at medium speed until fluffy. Add the egg, milk, and vanilla, and continue beating until smooth. Stir in the flour mixture, and mix well to blend. Combine the strawberries with the flour mixture, and stir to blend. Drop by teaspoonfuls onto ungreased baking sheets.

Bake in preheated oven until slightly brown, about 8 minutes. Cool on baking sheets. Store in an airtight container.

Cake Mix Cookies II

Ingredients

1/3 cup butter
1/3 cup shortening
2 egg yolks
1/2 teaspoon vanilla extract
1 (18.25 ounce) package yellow cake mix

Directions

Mix butter, shortening, egg yolks and vanilla. Thoroughly blend in cake mix 1/3 at a time.

If dough is dry add 1 to 1/2 teaspoons water. Half cup chopped nuts, chocolate morsels, coconut, or raisins can be added to dough.

Roll dough into long smooth roll and chill until firm.

Preheat oven to 375 degrees F (190 degrees C).

Slice cookies about 1/4 inch thick and bake on ungreased cookie sheet about 8 minutes or until cookie is light brown around edges. Cool cookie on sheet about 1 minute before removing to rack.

Goosey Marshmallow Chocolate Chip Cinnamon

Ingredients

1 cup butter, softened
1/2 cup brown sugar
1 cup white sugar
1 teaspoon orange extract
2 eggs
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
2 cups semisweet chocolate chips
1 cup miniature marshmallows,
frozen

Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, one at a time then stir in the orange extract. Combine the flour, baking soda, salt and cinnamon; stir into the sugar mixture. Fold in the chocolate chips and frozen marshmallows. Drop dough by heaping spoonfuls onto the prepared cookie sheet.

Bake for 20 to 22 minutes in the preheated oven. Remove from cookie sheets to cool on wire racks.

Mom's Cookie Recipe

Ingredients

1 cup roasted Spanish peanuts
5 cups crisp rice cereal
1 cup white sugar
1 cup light corn syrup
1 cup peanut butter

Directions

Grease a 9x13 inch baking pan. Pour cereal and peanuts into the pan and spread around evenly.

In a heavy sauce pan, bring sugar and corn syrup to a rolling boil, over medium heat. Remove from heat and stir in the peanut butter. Pour the sugar mixture evenly over the cereal and peanuts. Let cool and cut into squares.

Chocolate Covered Cherry Cookie Frosting

Ingredients

1/2 cup milk
1/4 cup butter
2 (1 ounce) squares unsweetened chocolate
1/8 teaspoon salt
1 teaspoon vanilla extract
2 1/4 cups sifted confectioners' sugar

Directions

In double boiler, over boiling water, cook the milk, butter, chocolate and salt until thick.

Remove from heat and stir in the vanilla and confectioner's sugar until of spreading consistency. Spread on Chocolate Covered Cherry Cookies III.

Martian Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup quick cooking oats
1 cup grated zucchini
1 cup chopped walnuts
1/2 cup semisweet chocolate chips
1/2 cup butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl beat butter until soft, add sugar, and beat until fluffy. Add egg and vanilla, beat well.

In a medium bowl stir together flour, cinnamon, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beat until well mixed. With a wooden spoon, stir in oats, zucchini, walnuts or pecans, chocolate and butterscotch pieces.

Drop by rounded teaspoons about 2 inches apart onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool sheets and then cookies on a cooling rack. ENJOY!

Munn Cookies

Ingredients

3 cups all-purpose flour
1/2 cup poppy seeds
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup butter, softened
2/3 cup white sugar
1 egg, separated
2 tablespoons lemon zest
1/4 cup lemon juice
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Stir together the flour, poppy seeds, baking powder and salt.

In a medium bowl cream the butter and sugar together until light; beat in the egg yolk, lemon zest and lemon juice. Fold in the flour mixture and mix well.

Divide dough in half and roll each half out on a lightly floured surface until 1/8 to 1/4 inch thick. Cut with cookie cutters and place cookies on the prepared baking sheet. Brush tops of cookies with beaten egg white and sprinkle with white sugar.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes or until golden, the edges should be light brown.

Break-Apart Cookie Bites

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
1 cup sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon salt
1 cup miniature semisweet
chocolate chips
1 cup finely chopped walnuts,
divided

Directions

In a mixing bowl, cream butter, shortening and sugar. Beat in vanilla. Combine flour and salt; gradually add to creamed mixture. Stir in chocolate chips and 3/4 cup walnuts. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Sprinkle with remaining nuts; press down gently. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool completely. Break into pieces.

Oatmeal Lace Cookies

Ingredients

1/2 cup all-purpose flour
1/4 teaspoon baking powder
1/2 cup white sugar
1/2 cup rolled oats
2 tablespoons light corn syrup
1/3 cup melted butter
2 tablespoons cream
1 tablespoon vanilla extract

Directions

Sift together flour, baking powder and sugar. Add oatmeal, light corn syrup, melted butter, cream and vanilla. Blend well.

Drop on ungreased cookie sheet 4 inches apart, using 1/4 teaspoon as a measure. Bake in 375 degree F (190 degrees C) oven for 5-7 minutes. Let stand a few seconds before removing from pan.

Grandma's Oatmeal Raisin Cookies

Ingredients

2 cups shortening
2 cups brown sugar
1/2 cup white sugar
4 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground cloves
6 cups rolled oats
1 cup milk
2 cups raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt, cinnamon, allspice and cloves; stir into the sugar mixture until well blended. Mix in the rolled oats alternately with the milk. Finally, stir in the raisins. Drop by heaping spoonfuls 3 inches apart onto the prepared cookie sheets.

Bake in the preheated oven for 10 to 11 minutes, or until edges are golden and tops are dry. Cool on cookie sheets for 1 minute before removing to cool on wire racks.

Chocolate Covered Cherry Cookies II

Ingredients

1/2 cup butter
1 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1 (10 ounce) jar maraschino cherries
1/2 cup sweetened condensed milk
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat the butter and sugar together in a bowl. Add egg and vanilla and beat well. Add the flour, cocoa powder, salt, baking soda, and baking powder and stir until smooth. Roll the mixture into 1-inch balls about the size of a walnut (larger if desired). Place on ungreased cookie sheet. Press center of each ball with thumb.

Drain cherries and reserve juice. Place a cherry in indentation of each cookie ball.

In a saucepan, heat condensed milk and chocolate chips until chips are melted. Stir in 4 teaspoons of cherry juice. Spoon about 1 teaspoon of mixture over each cherry and spread to cover cherry. (More cherry juice may be added to keep frosting of spreading consistency.)

Bake in preheated oven for 10 minutes.

Oatmeal Cranberry White Chocolate Chunk

Ingredients

2/3 cup butter, softened
2/3 cup packed brown sugar
2 eggs
1 1/2 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 1/4 cups dried cranberries
2/3 cup coarsely chopped white chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time. Combine oats, flour, salt, and baking soda; stir into butter mixture one cup at a time, mixing well after each addition. Stir in dried cranberries and white chocolate. Drop by rounded teaspoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until golden brown. Cool on wire racks.

Fabulous Chocolate Cookies

Ingredients

1/3 cup butter, softened
1 cup brown sugar
1/3 cup shortening
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons unsweetened
cocoa powder
3 tablespoons confectioners'
sugar for dusting

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, shortening and brown sugar until smooth. Beat in the egg and vanilla. Combine the flour, baking soda, salt and cocoa; gradually stir into the creamed mixture. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. When cookies are cool, dust with confectioners' sugar.

Peanut Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup creamy peanut butter
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup Spanish peanuts
1 cup chocolate chips

Directions

In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Add vanilla; beat until fluffy. Blend in peanut butter. Combine dry ingredients; gradually add to batter. Stir in peanuts and chips. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for about 8 minutes.

Oatmeal Peanut Butter and Chocolate Chip

Ingredients

3/4 cup butter
1/2 cup white sugar
1 cup packed brown sugar
2 eggs
1/3 cup peanut butter
1/4 cup water
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
2 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs one at a time, then stir in the peanut butter, water and vanilla. Combine the flour and baking soda, stir into the creamed mixture. Finally, stir in the rolled oats and chocolate chips. Drop by teaspoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until the cookies are lightly toasted on the edges. Remove from the baking sheet to cool on wire racks.

Anise Cookies

Ingredients

2 1/2 cups all-purpose flour
3 teaspoons baking powder
1 1/2 teaspoons crushed anise seeds
3/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup butter, softened
1 cup sugar, divided
1 1/4 teaspoons vanilla extract
2 eggs
1 cup blanched almonds, toasted and finely chopped
2 teaspoons milk

Directions

Combine flour, baking powder, anise seed, salt, cinnamon and nutmeg; set aside. In a separate bowl, cream butter and 3/4 cup sugar until fluffy. Beat in vanilla and eggs. Stir in almonds and flour mixture. Line a baking pan with foil. Divide the dough in half and mold into two 12-in. x 2-in. rectangles on the foil. Smooth the surface of each rectangle, then brush with milk and sprinkle with remaining sugar. Bake at 375 degrees F for 20 minutes or until golden brown and firm to the touch. Remove from the oven and reduce heat to 300 degrees F. Lift rectangles with foil onto a wire racks; cool 15 minutes. Place rectangles on a cutting board; slice 1/2 in. thick crosswise on the diagonal. Place slices, cut side down, on baking sheets. Bake 10-12 minutes longer. Turn oven off, leaving cookies in oven to cool with door ajar. Store cookies in airtight containers.

Chocolate Chip Cookies Without Chocolate Chips

Ingredients

2 1/2 cups all-purpose flour
2 eggs
1 teaspoon vanilla extract
3/4 teaspoon salt
1 teaspoon baking soda
4 (1 ounce) squares semisweet chocolate, chopped
3/4 cup chopped walnuts
1 cup white sugar
2 tablespoons honey
1 1/4 cups butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the butter with the sugar and the honey. Stir in the eggs and vanilla. Add the flour and baking soda. Stir in the chopped candy bars and chopped walnuts.

Place teaspoon sized cookies about 2 inches apart on an ungreased baking sheet. Bake at 375 degrees F (190 degrees C) for 10 minutes or until golden brown.

Oatmeal Sugar Cookies

Ingredients

1 cup white sugar
1 cup shortening
2 eggs
1 teaspoon vanilla extract
1 cup rolled oats
1/2 cup raisins
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Directions

Cream sugar, shortening (may substitute 1/2 cup butter or margarine), eggs and vanilla thoroughly. Mix in remaining ingredients. Refrigerate 4 to 5 hours or overnight.

Preheat oven to 375 degrees F (190 degrees C).

Shape dough by rounded teaspoonfuls into balls. Place on ungreased baking sheet. Flatten with greased bottom of glass dipped in sugar. Bake for 10 minutes.

Beer Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 cup butter
1 1/4 cups room temperature beer
1/2 cup chopped walnuts

Directions

Cream together the butter or margarine and the brown sugar. Cut in flour, baking soda and spice. Blend in beer slowly to form a soft dough.

Drop by teaspoonfuls and top with a walnut piece.

Bake 12-15 minutes at a 350 degree F (175 degrees C) oven until lightly brown. Cool one minute on cookie sheet and remove to wire rack.

Oatmeal Cookies

Ingredients

6 tablespoons margarine
1 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 1/2 cups rolled oats
1 (8 ounce) can crushed
pineapple, drained
1 cup raisins
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the margarine with the brown sugar and white sugar. Stir in the egg and vanilla. Sift together the flour, baking soda and cinnamon; add to the creamed mixture and stir until just combined. Finally, mix in the oats, raisins, pineapple and walnuts.

Drop dough by heaping teaspoonfuls onto the prepared cookie sheet. Cookies should be about 2 inches apart. Bake for 10 to 12 minutes in the preheated oven. Cool for a few minutes on the cookie sheet before removing to wire racks to cool completely.

Oatmeal Raisin Cookies V

Ingredients

3/4 cup raisins
3/4 cup water
3/4 cup butter, melted
1 1/2 cups white sugar
1 teaspoon vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2 cups rolled oats

Directions

In a small saucepan, combine the raisins and the water. Cook over medium heat until just boiling, then remove from heat and set aside to cool.

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mix together the melted margarine, sugar, and eggs. Stir in the vanilla, raisins, and the raisin water. Sift together the flour, baking powder, baking soda, cinnamon, and cloves; stir into the egg mixture. Then stir in the oatmeal. If the batter seems too runny, let it sit for 5 minutes.

Drop dough by teaspoonfuls onto an unprepared cookie sheet. Bake for 8 minutes in the preheated oven.

David's Secret Ingredient Chocolate Chip Cookies

Ingredients

4 1/2 cups crispy rice cereal
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
3/4 cup white sugar
3/4 cup light brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Process cereal in a food processor or blender to a fine powder. Measure out 1 cup of the powder and combine it with the flour, baking soda and salt; set aside.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. Gradually blend in the dry ingredients. Stir in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. To keep cookies from getting too brown on the bottom place the cookie sheet with the raw cookie dough on it on top of another empty cookie sheet before placing the cookies in the oven. The extra cookie sheet helps keep the cookies from getting too brown on the bottoms.

Chocolate Chip Coffee Cookies

Ingredients

1 cup butter, softened
1 cup brown sugar
3/4 cup white sugar
2 egg, beaten
3 tablespoons coffee-flavored
liqueur
3 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon ground cinnamon
3 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the coffee liqueur. Combine the flour, baking soda, salt and cinnamon, stir into the creamed mixture. Fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing to a wire rack to cool completely.

No Butter Choco-Chip Cookies

Ingredients

1 cup applesauce
1/2 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
2 1/4 cups quick-cooking oats
1 cup semisweet chocolate chips
1/4 cup butterscotch-flavored chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, mix together the applesauce, white sugar and brown sugar until well blended. Beat in the eggs and vanilla. Gradually stir in the flour and oats, then fold in the chocolate chips and butterscotch chips. Drop by heaping spoonfuls onto the prepared baking sheets.

Bake for 12 to 15 minutes in the preheated oven, until the bottoms are golden. Cool on wire racks. Tip: when you take them out, put them on a spread out paper bag. It'll absorb even more grease and it's easy clean-up.

Giant Spice Cookies

Ingredients

1 (18.25 ounce) package spice cake mix
1/4 teaspoon baking soda
1/2 teaspoon ground ginger
1/4 cup water
1/3 cup molasses
2 tablespoons vanilla extract

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix, baking soda and ginger. Make a well in the center and pour in the water, molasses and vanilla. Mix until thoroughly blended. Roll into 10 balls and place them 3 inches apart onto the prepared cookie sheets. Flatten slightly.

Bake for 13 to 15 minutes in the preheated oven, or until the tops are cracked and cookies are firm. Remove from cookie sheets to cool on wire racks.

Cookie Mix in a Jar I

Ingredients

1 cup packed brown sugar
1/2 cup white sugar
1 1/2 cups semisweet chocolate chips
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda

Directions

Mix the salt and baking soda with the flour, then layer the ingredients into a 1 quart, wide mouth jar. Use scissors to cut a 9 inch-diameter circle from calico. Place over lid, and secure with rubber band. Tie on a raffia or ribbon bow to cover rubber band.

Enclose a card with the following mixing and baking directions:
Chocolate Chip Cookies 1. Preheat oven to 375 degrees F (190 degrees C). 2. In a large bowl, cream 1 cup of unsalted butter or margarine until light and fluffy. Beat in 1 egg and 1 teaspoon of vanilla. Mix in cookie mix. Drop teaspoonfuls of dough, spaced well apart, onto a greased cookie sheet. 3. Bake for 8 to 10 minutes in preheated oven, or until lightly browned. Cool on wire racks.

Cinnamon Sugar Butter Cookies II

Ingredients

3 tablespoons white sugar
1 tablespoon ground cinnamon
1 cup dark brown sugar
1/2 cup white sugar
1 cup butter, softened
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 300 degrees F (150 degrees C).

Combine the 3 tablespoons white sugar and the cinnamon in a small bowl and set aside.

Blend dark brown sugar and white sugar in a large bowl with mixer on medium speed. Add butter and blend until grainy. Add eggs and vanilla extract, mixing until light and fluffy.

Whisk flour, baking soda and salt together in a separate bowl. Add to sugar mixture, mixing at low speed just long enough to combine. Overmixing makes tough cookies!

Roll dough into 1 inch balls, then roll each ball into cinnamon-sugar to coat. Place cookies on ungreased cookie sheets and bake at 300 degrees F (150 degrees C) for 18 to 20 minutes. Remove from sheets and let cool on racks.

Spice Cookies with Crystallized Ginger

Ingredients

1/2 cup white sugar
3/4 cup unsalted butter
1 egg white
2 tablespoons dark corn syrup
3 tablespoons chopped crystallized ginger
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 1/2 teaspoons ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cloves
1/3 cup granulated sugar for decoration
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 large cookie sheets.

In a large bowl, cream the butter and sugar. Add egg white, and corn syrup; mix until fluffy. Stir in the crystallized ginger. Sift together the flour, baking soda, salt, cinnamon, ground ginger, and cloves; stir into the egg mixture. When dough starts to come together, mix with your hands to form a smooth dough.

Form dough into 1 inch balls and roll in white sugar. Place balls on a cookie sheet 2 inches apart, and press down with the bottom of a glass dipped in sugar. Bake in the preheated oven for 12 to 15 minutes, cookies should be golden brown. Let the cookies cool on the baking sheet for a few minutes before Moving to a rack to cool completely. Dip 1/2 of each cookie into confectioners' sugar for decoration.

Pumpkin Cookies VII

Ingredients

1 cup butter flavored shortening
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup canned pumpkin puree
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 (3.4 ounce) package instant vanilla pudding mix

1 (16 ounce) container cream cheese frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening and sugar. Beat in the egg and vanilla, then stir in the pumpkin puree. Combine the flour, baking soda, salt, cinnamon and vanilla instant pudding mix; gradually mix into the pumpkin mixture. Roll into walnut sized balls and place them 2 inches apart onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until lightly browned at the edges. Allow to cool completely before frosting with cream cheese frosting.

Sugar Cookies VII

Ingredients

1 cup butter
2 cups white sugar
3 eggs
1 teaspoon baking soda
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon vanilla extract

Directions

Cream the butter and then gradually add the sugar. Cream thoroughly.

Add the eggs one at a time to the sugar and butter. Add the baking soda next. Lastly, add the flour, salt, and flavoring.

Cover and chill for several hours or freeze.

Preheat oven to 350 degrees F (175 degrees C).

Roll out on a lightly floured surface and cut in fancy shapes. Bake until golden brown, 8 to 10 minutes.

Wednesday Cookies

Ingredients

1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda

1 cup shortening
1/4 cup milk
2 egg whites
1/4 cup all-purpose flour
2 teaspoons vanilla extract
1 pound confectioners' sugar

Directions

In a medium bowl, cream together the butter and sugar. Stir in the eggs and vanilla, then the sour cream. Sift together the flour, baking powder, salt and baking soda, stir into the creamed mixture. Cover and chill for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Drop cookies by heaping teaspoonfuls onto cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Remove from baking sheets to cool on wire racks. Frost the flat side with icing when cool.

To make the icing, combine the shortening, milk, egg whites, 1/4 cup of flour, vanilla and confectioners' sugar in a medium bowl. Mix on the high speed of an electric mixer until fluffy. The longer you mix, the fluffier it will be.

Champagne Cookies

Ingredients

1/2 cup multicolored candy sprinkles
1/2 cup shortening
1 cup white sugar
1 cup champagne
2 cups all-purpose flour
2 teaspoons baking powder
4 drops red food coloring, or as needed

Directions

Preheat oven to 375 degrees F (190 degrees C). Place the sprinkles in a shallow bowl.

Beat the shortening and sugar in a bowl with an electric mixer until the mixture is light and creamy. Pour in the champagne, and mix for about 1 minute on low speed. Mixture will be lumpy. Mix in the baking powder, and stir in flour to make a smooth dough. Stir in red food coloring by drops until the mixture is desired shade of pink.

Pinch off about 1 rounded tablespoon of dough, roll into a ball, and dip the ball into the sprinkles, covering the top. Place the ball onto a baking sheet with the sprinkles up, and repeat with the rest of the dough. Use the bottom of a glass to press the cookies flat.

Bake in the preheated oven until the edges of the cookies are very lightly browned and the cookies are crisp, 12 to 14 minutes. Let cool 1 minute on baking sheet before removing to a rack to finish cooling.

Chocolate Rainbow Cookie Bars

Ingredients

2 cups graham cracker crumbs
1/3 cup melted butter
1 (12.5 ounce) can chocolate
sweetened condensed milk
2 cups mini candy-coated
chocolates
1 cup flaked coconut
1 cup chopped walnuts

Directions

preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a small bowl, combine the graham cracker crumbs and butter. Press into the bottom of the prepared baking pan. Pour the condensed milk over the crumbs as evenly as possible. Sprinkle the candies, coconut and nuts over the milk, press in lightly.

Bake in the preheated oven for 15 to 20 minutes. Cool before cutting into bars.

Peanut Butter Chip Cookies I

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 cup butter flavored shortening
1 cup white sugar
1/2 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
1 2/3 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together dry ingredients with a whisk. Cream sugars, shortening, and vanilla. Add eggs, one at a time. Beat well. Stir in chips. Gradually add dry mixture, mixing well.

Drop by spoonful onto ungreased cookie sheet. Bake for 8 to 10 minutes. Remove from pan to cool. Enjoy!

Everything Cookies II

Ingredients

- 1 cup butter
- 1 cup packed light brown sugar
- 1 cup white sugar
- 1 egg
- 1 teaspoon cream of tartar
- 1 cup rolled oats
- 1 cup flaked coconut
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup crisp rice cereal
- 2 cups semisweet chocolate chips

Directions

In a large bowl, cream together the butter or margarine with the sugars. Beat in the egg.

Add in the cream of tartar, oats, coconut, vegetable oil and vanilla. Sift together the flour, salt and baking soda and add to the mixture. Stir in crisp rice cereal and chocolate chips.

Drop by teaspoon on greased baking sheets. Bake in a 350 degree F (175 degree C) oven for 12 minutes.

Best Ever Chocolate Chip Cookies III

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter, softened
3/4 cup white sugar
2 eggs
2 teaspoons vanilla extract
2 cups jumbo semisweet chocolate chips
1 cup white chocolate chips
1 1/2 cups chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking soda and salt; set aside.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. Blend in the sifted ingredients to form a soft dough. Stir in the chocolate chips, white chocolate chips and walnuts. Drop by heaping teaspoonfuls about 2 inches apart onto ungreased baking sheets.

Bake for 8 to 11 minutes in the preheated oven, or until lightly golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Breakfast Cookies

Ingredients

1/2 cup butter, softened
3/4 cup sugar
1 egg
1 cup all-purpose flour
1/4 teaspoon baking soda
10 bacon strips, cooked and crumbled
2 cups cornflakes
1/2 cup raisins

Directions

In a mixing bowl, cream butter and sugar. Beat in egg. Add flour and baking soda; mix well. Stir in bacon, cornflakes and raisins. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets.

Bake at 350 degrees F for 15-18 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks. Store in the refrigerator.

German Chocolate Toffee Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup shortening
2 1/2 cups sugar
1/2 cup packed brown sugar
1 (4 ounce) bar German sweet
chocolate, melted
4 eggs
2 teaspoons water
2 teaspoons vanilla extract
6 1/2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons salt
1 1/2 cups English toffee bits or
almond brickle chips
1 1/2 cups chopped walnuts

Directions

In a mixing bowl, cream butter, shortening and sugar. Beat in chocolate. Add eggs, one at a time, beating well after each addition. Beat in water and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in toffee bits and walnuts.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until golden brown. Remove to wire racks to cool.

Pumpkin Cookies V

Ingredients

2 cups shortening
2 cups white sugar
2 cups canned pumpkin
2 eggs
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 teaspoon salt
4 cups all-purpose flour
6 tablespoons butter
8 tablespoons milk
2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
1 cup packed brown sugar

Directions

Cream shortening, white sugar and pumpkin. Add eggs and mix well. Sift together the baking soda, ground cinnamon, salt and flour. Add to pumpkin mixture and mix well.

Drop from spoon to cookie sheet. Bake 10 minutes at 350 degrees F (175 degrees C).

To Make Frosting: Cook butter, milk, and brown sugar until dissolved. Cool and add confectioners' sugar and vanilla. Spread over warm cookies.

Cathedral Cookies

Ingredients

1 cup semisweet chocolate chips
2 tablespoons butter (no substitutes)
1 egg, beaten
3 cups pastel miniature marshmallows
1/2 cup chopped pecans or walnuts
1 cup flaked coconut

Directions

In a heavy saucepan, melt chocolate chips and butter over low heat, stirring occasionally. Stir a small amount into the egg, then return all to pan. Cook and stir over low heat for 2 minutes. Pour into a bowl; let cool for 15 minutes. Gently stir in marshmallows and nuts. Chill for 30 minutes. Turn onto a sheet of waxed paper. Form into a roll about 1-1/2 in. diameter. Gently roll onto another sheet of waxed paper, cover the outside of the roll with the coconut. Wrap roll tightly, twisting ends to seal. Freeze for 4 hours or overnight. Remove waxed paper. Cut into 1/4-in. slices. Store in an airtight container in the refrigerator.

Death By Caramel Cookies

Ingredients

1 (14 ounce) can sweetened condensed milk
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
3 tablespoons confectioners' sugar
1/2 cup shortening, chilled and diced
1/2 cup unsalted butter, cubed
1/4 teaspoon salt
1 egg yolk
1 cup heavy cream, chilled
1/3 cup confectioners' sugar for decoration

Directions

To Make Filling: Pour the condensed milk into a heavy saucepan. Cook over medium heat until hot. Stirring constantly, lower the heat to low and continue to cook the milk takes on a golden color, about 20-25 minutes. Remove from heat and add vanilla. Transfer to a bowl and cover directly with plastic wrap. Set aside and let cool to room temperature.

Preheat oven to 350 degrees F (175 degrees C).

Combine the flour, 3 tablespoons confectioners' sugar, and the salt in a bowl. Cut in the shortening and the butter until crumbly. Beat in the yolk and the cream. Mix to form a dough, adding more cream if necessary.

Roll dough on a floured counter to 1/8 inch thick. Cut into 2-1/2 inch rounds and place on ungreased sheets. Prick the top of the rounds a few times with a fork.

Bake for 12-15 minutes or until the edges are light brown. Cool on sheet 1 minute and remove to rack. Spread the filling on one half and sandwich with another round. Dust cookies with confectioners' sugar.

No-Bake Cornflake Cookies

Ingredients

4 cups cornflakes
1 1/2 cups flaked coconut
3/4 cup chopped pecans
1/2 cup light corn syrup
1 1/2 cups sugar
Dash salt
1/2 cup evaporated milk
1/4 cup butter

Directions

In a large bowl, combine cornflakes, coconut and pecans; set aside. Place remaining ingredients in a 1-qt. saucepan. Bring mixture to 240 degrees F (soft-ball stage), stirring constantly. Add syrup mixture to dry ingredients; stir well. Drop by tablespoonfuls onto waxed paper.

Persimmon Cookies IV

Ingredients

4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 cup butter
2 cups white sugar
2 eggs
2 cups persimmon pulp

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Whisk the flour, baking soda, cinnamon, and ginger in a bowl; set aside. Beat the butter and sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the persimmon pulp. Mix in the flour mixture until just incorporated. Drop spoonfuls of the dough 2 inches apart onto ungreased baking sheets.

Bake in the preheated oven until slightly puffed and golden brown, about 12 minutes. Cool on the pan for 5 minutes before removing to cool completely on a wire rack.

Italian Butterball Cookies

Ingredients

1 stick butter
3/4 cup confectioners' sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon almond extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
1/4 cup confectioners' sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Beat together the butter and 3/4 cup confectioners' sugar with an electric mixer in a large bowl until smooth. Add the egg, vanilla extract, and almond extract. Stir together the flour, baking powder, and salt in a bowl and mix into the butter mixture until just incorporated. Shape the dough into 1-inch balls and arrange on the prepared baking sheet spaced about 2 inches apart.

Bake in the preheated oven until firm, about 10 minutes. Cool on the sheet for 10 minutes before removing to cool completely on a wire rack.

Spread the 1/4 cup confectioners sugar on a plate; roll the cooled cookies in the confectioners' sugar to coat.

Banana Chip Cookies

Ingredients

3/4 cup shortening
1 cup sugar
2 eggs
1/2 cup milk
1/4 cup honey
1 medium ripe banana, mashed
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 cup miniature semisweet
chocolate chips

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in milk, honey and banana. Combine flour, baking powder and salt; gradually add to the creamed mixture. Stir in chocolate chips.

Drop by heaping teaspoonfuls 2 in. apart onto lightly greased baking sheets. Flatten with a glass dipped in sugar. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

Cowboy Oatmeal Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup margarine
1/2 cup vegetable oil
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 cups quick cooking oats
1 cup butterscotch chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Sift together flour, baking powder, baking soda, and salt; set aside.

In a medium bowl, cream margarine, oil, brown sugar, and white sugar until smooth. Beat in eggs one at a time. Gradually stir in the sifted ingredients until well blended. Mix in oats and butterscotch chips. Drop from a teaspoon onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until edges are golden. Let set up on the cookie sheets for a few minutes before transferring to wire racks to cool completely.

Peanut Butter/Chocolate Chip Cookie Bars

Ingredients

1/2 cup butter
1 1/2 cups graham cracker
crumbs
1 (14 ounce) can sweetened
condensed milk
2 cups semisweet chocolate chips
1 cup peanut butter chips

Directions

Preheat oven to 350 degrees F.

Melt butter over low heat.

Pour butter into 13 x 9 inch pan. Sprinkle graham cracker crumbs over butter.

Pour condensed milk over crumbs. Sprinkle chocolate and peanut butter chips over milk mixture and press down firmly.

Bake 25 to 30 minutes.

Potato Chip Cookies VII

Ingredients

1/2 cup butter, softened
1/4 cup brown sugar
1/4 cup white sugar
1/2 cup applesauce
1 3/4 cups all-purpose flour
1/3 cup rolled oats
3/4 cup chopped almonds
3/4 cup crushed plain potato chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Mix in applesauce. Stir in the flour and oats, then mix in the almonds and potato chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Scandinavian Snowflake Cookies

Ingredients

2 cups milk
4 cups all-purpose flour
1 teaspoon baking powder
1 tablespoon white sugar
1 tablespoon butter, softened
3 cups vegetable oil for frying
1 cup confectioners' sugar, or as needed

Directions

Line baking sheets with waxed paper or parchment paper, and sprinkle with flour.

Heat the milk just to the boiling point in a saucepan. Stir together the flour, baking powder, and sugar in a bowl until well combined, then mix in the butter and gradually pour in the hot milk, mixing between each addition, until the mixture forms a stiff dough.

Turn the dough out onto an oiled work surface, and knead until the dough is cool and smooth, about 5 minutes. Cut the dough into 4 equal-sized pieces, then cut those pieces into 4 pieces, making 16 pieces. Divide each of the 16 pieces in half to make 32 equal-sized pieces of dough. Cover the pieces with a cloth, and let the dough rest for about 20 minutes.

Working on a floured surface, roll each piece of dough out into a thin circle about 8 inches in diameter. Place the circles onto the prepared baking sheets, cover with a cloth, and allow to rest for 30 minutes.

Fold each circle in half, then in half again. With a sharp knife or small cookie cutters, snip and cut shapes out of the folded dough the way you make a paper snowflake. Carefully open the circle back up, revealing the pattern. Stack the cut snowflakes between sheets of waxed paper on a flat surface.

Heat oil in a deep skillet to 375 degrees F (190 degrees C). The oil should be about 2 inches deep.

Carefully lay a snowflake into the hot oil, keeping it flat. Allow it to fry until golden brown and crisp, about 1 minute per side. Gently flip the snowflakes over with a tongs to prevent breakage. Drain the fried snowflakes on paper towels, and sprinkle with confectioners' sugar.

Chocolate Peanut Butter Pudding Cookies

Ingredients

1 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 (3.9 ounce) package instant
chocolate pudding mix
1 3/4 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder and instant pudding mix; stir into the creamed mixture. Fold in the peanut butter chips. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Ceramic Mold Cookies

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
1 egg
2 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon milk
1/4 teaspoon ground nutmeg

Directions

Thoroughly cream the butter by hand. Add sugar and mix til fluffy. Beat in the egg and then the milk or cream.

In a separate bowl mix together all the dry ingredients. Stir them into the butter. Knead the dough for just a minute. Chill the dough until firm.

Preheat oven to 350 degrees F (180 degrees C).

Form the cookies as directed above. Bake for 10 - 12 minutes or until the edges brown. *Quantity will vary depending on the size of your ceramic molds.

Peanut Butter Oatmeal Cookies II

Ingredients

2 cups white sugar
1/2 cup evaporated milk
1/4 cup unsweetened cocoa
powder
1/2 cup butter
1/2 cup peanut butter
2 cups rolled oats

Directions

In a medium saucepan, put together the sugar, evaporated milk, cocoa powder, and butter; bring to a boil while stirring. Boil for 1 minute; remove from heat. Stir in the peanut butter and rolled oats. Drop by heaping teaspoonfuls onto waxed paper. Cool and serve.

Super Chunky Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/8 teaspoon salt
1 cup unsalted butter
3/4 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 cup mini semi-sweet chocolate chips
1 cup milk chocolate chips
4 (1 ounce) squares bittersweet chocolate, cut into 1/2 inch chunks
2 ounces white chocolate, chopped
1/2 cup chopped toasted pecans
3/4 cup toffee baking bits

Directions

Position one rack in the top and another in the bottom third of the oven and preheat to 350 degrees F (175 degrees C).

In a medium bowl, using a wire whisk, stir together the flour, baking soda and salt until thoroughly blended.

In a medium size bowl, beat the butter for 30 seconds at medium speed until creamy. Add the sugars and continue beating for another 3 to 4 minutes, until the mixture is light in texture and color. Scrape down the sides of the bowl with a rubber spatula. Add the eggs one at a time, beating well after each addition. Beat in the vanilla.

At low speed, beat in the flour mixture a third at a time, scraping down the sides of the bowl after each addition. Using a wooden spoon, stir in all of the chocolate chips, bittersweet chocolate and white chocolate. Stir in pecans and toffee bits. The dough will be very stiff.

Drop the dough by slightly rounded tablespoonfuls onto 2 ungreased baking sheets, leaving about 1 1/2 inches between the cookies. Refrigerate the remaining dough. Bake the cookies for 11 to 13 minutes, or until the cookies are set and the edges are lightly browned; switch the positions of the baking sheets halfway through baking time for even browning.

Cool the cookies on the baking sheets on wire racks for 1 to 3 minutes. Using a metal spatula, transfer the cookies to wire racks to cool completely. Repeat with the remaining dough.

Almond Cookies II

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
1 teaspoon almond extract
1 egg
1/2 cup white rice flour
2 cups crisp rice cereal
2 tablespoons chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream butter or margarine and sugar together until light and fluffy. Add almond extract and egg. Beat well. Stir in flour, crispy rice and almonds.

Shape into balls one inch in diameter and place on ungreased baking sheets. Press with a floured fork to flatten slightly. Bake for 12 to 15 minutes until lightly browned.

Coconut Raisin Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 egg yolk
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
2 1/4 cups flaked coconut
1/2 cup raisins
1/4 cup finely chopped pecans
(optional)

Directions

In a medium bowl, cream together the butter, white sugar, egg yolk and vanilla until smooth. Stir in the flour until well blended, then mix in coconut raisins and pecans (if desired). Chill for at least 4 hours or overnight.

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets. Roll tablespoonfuls of dough into balls or logs and place them 2 inches apart onto the prepared cookie sheets.

Bake for 25 to 30 minutes in the preheated oven, or until lightly browned. Remove from cookie sheets to cool on wire racks.

Giant Crisp Chocolate Chip Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C). Mix flour, baking soda and salt; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Mix in the dry ingredients until well blended. Stir in the chocolate chips and walnuts. Roll the dough into 2 inch balls and place them 3 inches apart onto ungreased cookie sheets.

Bake for 20 to 23 minutes in the preheated oven. Allow cookies to cool for a few minutes on the baking sheet before removing to a wire rack to cool completely.

Sun Up Cookies

Ingredients

3/4 cup packed brown sugar
3/4 cup butter
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup white sugar
2 eggs
1/2 teaspoon baking powder
1 teaspoon vanilla extract
1 cup raisins
1 cup flaked coconut
1 cup whole wheat flake cereal

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix ingredients well in the order given.

Drop by teaspoon on cookie sheet and bake for 10-12 minutes.
Under bake for a chewy cookie.

Golden Chocolate Chip Cookies

Ingredients

1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup white sugar
1/4 cup light brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup butter, softened
1/2 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together in a large bowl flour, baking soda and salt. To this add sugars, egg, vanilla extract and butter. Beat until smooth and well blended. Stir in nuts and chocolate chips.

Drop by teaspoonfuls 2 inches apart on ungreased cookie sheet. Bake for 10-12 minutes or until golden colored. Cool on wire rack.

Oatmeal Raisin Cookie Mix

Ingredients

1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
3/4 cup packed brown sugar
1/2 cup sugar
3/4 cup raisins
2 cups quick-cooking oats
Additional Ingredients:
3/4 cup butter or margarine,
softened
1 egg
1 teaspoon vanilla extract

Directions

In a bowl, combine the first five ingredients; set aside. In a 1-qt. glass container, layer brown sugar, sugar, raisins and oats, packing well between each layer. Top with reserved flour mixture. Cover and store in a cool dry place for up to 6 months.

To prepare cookies: In a mixing bowl, cream the butter. Beat in egg and vanilla. Add cookie mix and mix well. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 9-11 minutes or until golden brown. Cool for 2 minutes before removing to wire racks.

Ashley's Chocolate Chip Cookies

Ingredients

1 2/3 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter, softened
3/4 cup packed brown sugar
1/3 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups milk chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Sift together the flour, baking powder, and salt; set aside.

In a medium bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and vanilla. Gradually stir in the sifted ingredients, then stir in the chocolate chips. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Austrian Peach Cookie

Ingredients

1 cup white sugar
3/4 cup vegetable oil
1/2 cup milk
2 eggs
3/4 teaspoon baking powder
1/2 teaspoon vanilla extract
3 2/3 cups all-purpose flour
1 cup apricot preserves
1/2 cup chopped almonds
3 ounces cream cheese, softened
2 tablespoons instant tea powder
2 1/2 tablespoons brandy
3/4 teaspoon ground cinnamon
1/4 cup red decorator sugar
1/2 cup orange decorator sugar

Directions

Preheat oven to 325 degrees F (170 degrees C).

Combine sugar, oil, milk, eggs, baking powder and vanilla in large bowl. Blend in enough flour to form a soft dough.

Roll into walnut size balls. Place on ungreased cookie sheets

Bake for 15-20 minutes. Cookies will be pale. Remove to rack to cool.

Hollow out cookie center. Reserve crumbs. Combine 2 cups crumbs, preserves, almonds, cream cheese, instant tea powder, brandy and cinnamon. Mix to blend.

Fill cookies with crumb mixture. Press 2 cookies together to form peach.

Brush lightly with brandy or water and dip one spot in the red sugar for blush and roll entire cookie in orange sugar. Top with a icing leaf or purchase the plastic peach leaves.

Grandma's Oatmeal Cookies

Ingredients

- 1 cup raisins
- 1 cup white sugar
- 1 cup butter, softened
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 cups quick cooking oats

Directions

In a small saucepan, combine raisins and enough water to cover. Bring to a boil, and remove from heat. Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet. Drain plumped raisins, reserve 6 tablespoons of the liquid.

In a large bowl, cream butter and sugar. Gradually add eggs, vanilla, and the 6 tablespoons water from the raisin pan; mix until light and fluffy. Sift together the flour, baking soda, salt, cinnamon, and nutmeg; stir into the creamed mixture. Finally, stir in the oats and raisins; mixing until just combined. Drop by rounded teaspoonfuls onto the prepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven, edges should be golden brown.

Date Nut Pinwheel Cookies II

Ingredients

1 cup butter (at room temperature)
2 cups packed brown sugar
3 eggs
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 teaspoon baking soda
4 1/2 cups all-purpose flour
8 ounces dates, pitted and chopped
1 cup finely chopped pecans
1/2 cup water
1/2 cup white sugar

Directions

Cream the butter and brown sugar together in a mixing bowl until smooth. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. Sift the cinnamon, salt, baking soda, and flour together in a second mixing bowl. Slowly stir the flour mixture into the egg mixture until evenly blended.

Divide the dough evenly into three portions and place each on a square of waxed paper. Wrap and refrigerate until firm, about 1 hour.

Meanwhile, make the filling by combine the dates, pecans, water and white sugar in a saucepan set over low heat. Cook and stir until the filling has a paste-like consistency. Cool slightly.

Working with one portion at a time, roll out the dough on a lightly floured surface to make a rectangle about 1/4 inch thick. Spread 1/3 of the filling evenly over the dough; roll up to make a log. Repeat the process with the remaining dough. Refrigerate until firm, about 1 hour.

Preheat oven to 350 degrees F (180 degrees C). Lightly grease two baking sheets.

Using a sharp, serrated knife, cut the rolls into 1/4 inch slices. Place the slices on prepared baking sheets.

Bake in preheated oven until set and lightly browned, about 15 minutes. Cool on racks.

Triple Layer Cookie Bars by EAGLE BRAND®

Ingredients

1/2 cup butter or margarine,
melted
1 1/2 cups graham cracker
crumbs
1 (7 ounce) package flaked
coconut
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 (12 ounce) package semi-sweet
chocolate chips
1/2 cup Jif® Creamy Peanut
Butter

Directions

Preheat oven to 350 degrees F (325 degrees F for glass dish). In small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13x9-inch baking pan. Top evenly with coconut then pour sweetened condensed milk evenly over coconut layer.

Bake 25 minutes or until lightly browned.

In small saucepan, over low heat, melt chocolate chips with peanut butter. Spread evenly over hot coconut layer.

Cool 30 minutes. Chill thoroughly. Cut into bars. Garnish as desired. Store loosely covered at room temperature.

Caramel Filled Chocolate Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
3/4 cup unsweetened cocoa powder
1 cup chopped walnuts
1 tablespoon white sugar
48 chocolate-covered caramel candies

Directions

Beat butter until creamy. Gradually beat in white sugar and brown sugar. Beat in eggs and vanilla. Combine flour, baking soda, and cocoa. Gradually add to butter mixture, beating well. Stir in 1/2 cup walnuts. Cover and chill at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Combine remaining 1/2 cup nuts with the 1 tablespoon sugar. Divide the dough into 4 parts. Work with one part at a time, leaving the remainder in the refrigerator until needed. Divide each part into 12 pieces. Quickly press each piece of dough around a chocolate covered caramel. Roll into a ball. Dip the tops into the sugar mixture. Place sugar side up, 2 inches apart on greased baking sheets.

Bake for 8 minutes in the preheated oven. Let cool for 3 to 4 minutes on the baking sheets before removing to wire racks to cool completely.

Absolutely Sinful Chocolate Chocolate Chip

Ingredients

2 1/2 (1 ounce) squares
unsweetened chocolate
1/2 cup butter
2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cups white sugar
2 eggs
1 teaspoon vanilla extract
2/3 cup sour cream
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). In the microwave or over a double boiler, melt unsweetened chocolate and butter together, stirring occasionally until smooth. Sift together flour, baking soda, baking powder, and salt; set aside.

In a medium bowl, beat sugar, eggs, and vanilla until light. Mix in the chocolate mixture until well blended. Stir in the sifted ingredients alternately with sour cream, then mix in chocolate chips. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. Store in an airtight container.

Amazingly Yummy Surprise Inside Cookies

Ingredients

2 cups butter, softened
2 3/4 cups all-purpose flour
1 (18.25 ounce) package yellow cake mix
1 (13 ounce) package chocolate covered caramel candies (e.g. Rolo TM)
1/4 cup confectioners' sugar for rolling

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat the butter and flour together until soft and smooth. Stir in the cake mix to form a soft dough. Roll dough into 1 inch balls. Press a candy into the center of each ball, covering completely. Place 2 inches apart onto an ungreased cookie sheet.

Bake for 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Roll cookies in confectioners sugar while still warm.

Pecan Praline Cookies

Ingredients

35 graham crackers
1 cup packed brown sugar
1 cup butter
1/4 teaspoon cream of tartar
1 cup chopped pecans

Directions

Place crackers on ungreased 10 x 15 sheet cake pan, covering bottom.

Bring sugar, margarine and cream of tartar to a boil. Add nuts. Pour mixture over the top of the crackers.

Preheat oven to 325 degrees F (170 degrees C).

Bake for 10 minutes. Cool for a few minutes, and remove from pan while still warm.

Aunt Sally Cookies

Ingredients

1 cup white sugar
2 cups shortening
2 egg yolks
1 cup molasses
5 1/2 cups all-purpose flour
2 teaspoons cream of tartar
4 teaspoons baking soda
2 teaspoons salt
1 tablespoon ground cinnamon
1 tablespoon ground ginger
1 cup sour milk

1 1/2 cups white sugar
1/2 teaspoon distilled white vinegar
1/2 cup water
18 large marshmallows
2 egg whites
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a large bowl, cream together 1 cup white sugar and shortening until smooth. Stir in the egg yolks and molasses. Combine the flour, cream of tartar, baking soda, salt, cinnamon and ginger; stir into the molasses mixture alternately with the sour milk. Cover and chill for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface roll the dough out to 1/8 inch thickness. Cut into rectangular shapes (I like to use a Spam can). Place cookies 1 inch apart onto an ungreased baking sheet.

Bake for 8 to 10 minutes in the preheated oven, until lightly browned. Remove from baking sheets to cool on wire racks.

To make the frosting, combine 1 1/2 cups sugar, vinegar, water and marshmallows. Mix well and place over a pot of simmering water. when the marshmallows have melted, stir in the egg whites. Remove from heat and beat with an electric mixer for 7 minutes. Stir in the vanilla and confectioners' sugar until well blended. Frost cooled cookies.

#1 Pumpkin Spice Cookies

Ingredients

2 1/2 cups all-purpose flour
1 cup rolled oats
4 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon pumpkin pie spice
1/2 teaspoon ground ginger
1/4 teaspoon salt
2 tablespoons butter
1 1/3 cups light brown sugar
2 eggs
1 teaspoon vanilla extract
1 (15 ounce) can pumpkin
1/2 cup apple butter
1 cup chopped walnuts

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 2 baking sheets.

Stir the flour, oats, baking powder, cinnamon, nutmeg, pumpkin pie spice, ginger, and salt in a bowl.

Beat the butter and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and allow it to blend into the mixture before adding the other along with the vanilla. Add the pumpkin and apple butter; continue beating. Mix in the flour mixture until just incorporated. Fold in the walnuts, mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto the prepared baking sheets.

Bake in the preheated oven until the edges are golden, about 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

LauHillLau Cookies

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup brown sugar
1 1/8 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/2 banana
1/2 cup peanut butter
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/4 cups rolled oats
1 1/2 cups semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla, bananas and peanut butter. Combine the flour, baking powder, baking soda and salt; gradually stir into the creamed mixture. Finally, stir in the rolled oats and chocolate chips. Drop by rounded spoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Soft Peanut Butter Cookies

Ingredients

1/2 cup margarine, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 teaspoon baking soda
1/4 teaspoon salt
1 3/4 cups all-purpose flour

Directions

Combine margarine, peanut butter, sugars, egg, and vanilla. Blend together very well.

Add flour, baking soda and salt with mixer. Chill dough 15 minutes in the refrigerator. Roll into balls by hand.

Place on sprayed cookie sheet and bake in a preheated 350 degrees F (175 degrees C) oven until edges very lightly browning (about 7 to 10 minutes). Don't overcook. We store them in a plastic storage containers, and they stay soft!

Butterscotch Pecan Cookies

Ingredients

1 (18.25 ounce) package butter
recipe cake mix*
1 (3.4 ounce) package instant
butterscotch pudding mix
1/4 cup all-purpose flour
3/4 cup vegetable oil
1 egg
1 cup chopped pecans

Directions

In mixing bowl, combine the first five ingredients; mix well. Stir in pecans (the dough will be crumbly).

Roll tablespoonfuls into balls; place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool for 2 minutes; remove from pans to wire racks.

Amish Raisin Cookies

Ingredients

1 cup raisins
1 cup water
3/4 cup butter, softened
1 teaspoon baking soda
2 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt

Directions

In a small saucepan, combine raisins and water. Bring to a boil; cook until liquid is reduced to 1/2 cup. Set aside to cool.

In a large mixing bowl, cream butter and brown sugar until light and fluffy. Beat in egg and vanilla. Combine the flour, baking soda, baking powder and salt; gradually add to creamed mixture. Stir in raisins with liquid.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until the surface cracks. Remove to wire racks to cool.

Popularity Cookies

Ingredients

35 soda crackers
1 cup butter
1 cup packed light brown sugar
1 cup semisweet chocolate chips
1 cup milk chocolate chips
1 cup blanched slivered almonds

Directions

Preheat oven to 400 degrees F (205 degrees C). Cover a sided cookie sheet with aluminum foil and line crackers on foil.

Combine butter and brown sugar in a saucepan. Stirring constantly, bring to a boil and boil for 3 minutes. Pour over crackers completely.

Bake for 5-6 minutes, watch carefully. Remove cookie sheet from oven, place it on oven door and sprinkle chips over baked crackers. When chocolate gets soft, spread over crackers with back of a spoon. Sprinkle slivered almonds on melted chocolate. Place in refrigerator for at least 8 hours. Break into cookie-size pieces. This recipe freezes well.

Zucchini Nut Cookies

Ingredients

1/2 cup packed brown sugar
1/2 cup white sugar
1/2 cup shortening
1 egg
2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/4 teaspoon salt
1 cup grated zucchini
1 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets.

Cream together shortening, brown sugar, and white sugar until smooth. Beat in egg. Combine the flour, baking soda, salt, cinnamon, nutmeg, and cloves; stir into the creamed mixture. Mix in zucchini, raisins, and walnuts. Drop by rounded tablespoons onto the prepared baking sheets.

Bake 15 minutes in the preheated oven, or until lightly browned. Cool on the cookie sheets for a few minutes before removing to wire racks to cool completely.

Pioneer Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup rolled oats
1 cup raisins

Directions

Cream together butter or margarine, brown sugar, milk and vanilla. Mix well.

Stir in flour and baking soda. Blend well. Mix in one cup oatmeal and stir. Add in raisins and mix well.

Drop by teaspoonfuls onto cookie sheets and bake at 350 degrees F (175 degrees C) for 10 - 12 minutes.

Coconut Chocolate Cookies

Ingredients

1 2/3 cups sweetened condensed milk
3 (1 ounce) squares unsweetened chocolate
2 cups shredded coconut
1 pinch salt
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease cookie sheets.

Combine milk and chocolate in double boiler over low heat. Stir frequently until chocolate has melted. Remove from heat and pour into mixing bowl. Stir in coconut, pecans, vanilla and salt. Mix well. Drop by teaspoonfuls onto cookie sheets.

Bake for about 15 minutes, or until firm.

Chocolate Chip Cookie Brittle

Ingredients

1 cup butter or margarine
1 cup granulated sugar
1 1/2 teaspoons vanilla extract
1 teaspoon salt
2 cups all-purpose flour
2 cups NESTLE® TOLL HOUSE®
Semi-Sweet Chocolate Morsels
1 cup chopped nuts

Directions

PREHEAT oven to 375 degrees F.

BEAT butter, sugar, vanilla extract and salt in large mixer bowl. Gradually beat in flour. Stir in 1 1/2 cups morsels and nuts. Press into ungreased 15 x 10-inch jelly-roll pan.

BAKE for 20 to 25 minutes or until golden brown and set. Cool until just slightly warm.

MICROWAVE remaining morsels in small, heavy-duty plastic bag on HIGH (100 percent) power for 30 to 45 seconds; knead. Microwave at additional 10- to 20-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over cookie. Allow chocolate to cool and set; break cookies into irregular pieces.

Double Chip Cookies

Ingredients

3/4 cup creamy peanut butter
1/2 cup butter flavored shortening
1 1/4 cups packed brown sugar
1 egg
3 tablespoons milk
1 tablespoon vanilla extract
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

In a mixing bowl, cream peanut butter, shortening and brown sugar. Add egg; mix well. Stir in milk and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in the chips. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 7-9 minutes or until golden brown.

Oatmeal Shortbread Cookies

Ingredients

1 cup butter, softened
3/4 cup packed brown sugar
1 cup all-purpose flour
2 cups rolled oats

Directions

Cream together butter and brown sugar until smooth. Stir in flour and oats. Chill in refrigerator for at least two hours.

Preheat oven to 350 degrees F (175 degrees C)

Roll out dough on a lightly floured and sugared surface to 1/4 inch thickness. Cut out with a cookie cutter and bake for 8 to 10 minutes or until edges are golden brown.

Beacon Hill Cookies

Ingredients

1 cup semisweet chocolate chips
2 egg whites
1 pinch salt
1/2 cup white sugar
1/2 teaspoon vanilla extract
1/2 teaspoon distilled white vinegar
3/4 cup chopped pecans

Directions

Melt chocolate over hot, not boiling water. (Or 30 seconds on High in microwave, stir then another 30 seconds.)

Beat egg whites with a dash of salt until foamy. Gradually add sugar, beating well, then beat until stiff peaks form.

Beat in vanilla and vinegar. Fold in melted chocolate and nuts.

Drop by teaspoonfuls on well greased cookie sheet. Bake at 350 degrees F (180 degrees C) for 10+ minutes. Remove from pan *immediately*. Decorate with nuts if desired.

Chocolate Cookie Buttercream Frosting

Ingredients

1/4 cup butter
2 cups confectioners' sugar
3 tablespoons cocoa powder
1 teaspoon vanilla extract
2 tablespoons milk

Directions

Mix together all ingredients. May need to add more milk (slowly) until frosting reaches a spreadable consistency. Spread on Chocolate Cookies or other cookies or bars of your choice. Enjoy!

Mexican Pecan Cookies

Ingredients

4 cups all-purpose flour
2 cups very soft butter
3 1/2 cups chopped pecans
1/4 cup confectioners' sugar
1 cup confectioners' sugar for rolling

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mash together the flour, butter, pecans, and 1/4 cup of confectioners' sugar in a bowl until the mixture is thoroughly combined and forms a soft dough. Pinch off about 2 teaspoons of dough per cookie, and roll into 3/4-inch balls. Place the balls on ungreased cookie sheets.

Bake in the preheated oven until the bottoms of the cookies are lightly golden brown but the tops are still pale, 8 to 12 minutes.

Let the cookies cool completely, then roll in remaining confectioners' sugar.

Graham Cracker Cookies

Ingredients

3/4 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 cup graham cracker crumbs
1/2 teaspoon salt
1/2 teaspoon baking soda

3/4 cup candy-coated milk
chocolate pieces
2 cups semisweet chocolate chips
1/2 cup chopped pecans

Directions

Beat together margarine and sugars until light and fluffy. Blend in egg and vanilla. Add combined flour, graham cracker crumbs, baking soda and salt. Mix well. Stir in chocolate chips , M & M's, and nuts.

Drop dough by heaping tablespoonfuls onto greased cookie sheets about 3 inches apart . Press 2 or 3 additional M & M candies on top of cookies if desired.

Bake in pre-heated oven 375 degrees F (190 degrees C) for 8-10 minutes or until lightly browned. Cool on sheet about 3 minute and remove to wire racks.

Sour Cream Raisin Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 1/2 cups white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
1 cup raisins
1/2 cup white sugar
1 teaspoon ground cinnamon

Directions

In a large bowl, beat the butter or margarine, 1 1/2 cups sugar, eggs, and vanilla until fluffy.

Sift flour with baking powder, baking soda and salt. At low speed, beat sour cream into the egg mixture, gradually beat in the flour until well mixed. Add raisins and mix by hand. Refrigerate dough for 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Mix the 1/2 cup white sugar with the ground cinnamon.

Drop spoonfuls of dough 2 inches apart on the prepared baking sheets. Sprinkle cookies with the cinnamon sugar mixture. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes or until golden brown. Remove to wire racks to cool.

Joey's Peanut Butter Cookies

Ingredients

1 cup peanut butter
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
3 tablespoons milk
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the peanut butter, butter, white sugar, and brown sugar until well blended. Beat in the egg, milk, and vanilla one at a time. Combine the flour, baking powder, and salt; stir into creamed mixture. Roll tablespoonfuls of dough into balls. Place cookies 2 inches apart onto ungreased cookie sheets. Press each ball once with fork tines.

Bake for 8 to 10 minutes in the preheated oven, or until edges are lightly browned.

Bacon Cookies

Ingredients

4 slices bacon, cut into small pieces
2 cups all-purpose flour
1/2 cup butter or margarine, chilled
1 egg
1 pinch salt
3 tablespoons heavy cream
1 dash ground black pepper
1 egg yolk, beaten

Directions

Fry bacon pieces in a large skillet over medium heat until crispy. Remove with a slotted spoon to paper towels, and cool completely.

Into a large mixing bowl, place the flour, butter or margarine, egg, salt, and heavy cream. Using the mixer's hook attachment, mix the contents of the bowl together until combined; then transfer the dough to the counter, and quickly mix with your hands. Knead in cooled bacon pieces and pepper.

Roll up the dough into a log, to a diameter of about 1 1/2 inches. Wrap in aluminum foil, and refrigerate for 2 hours, until firm.

Preheat oven to 350 degrees F (175 degrees C). Remove foil, cut dough roll into slices, and place slices on greased baking sheet. Brush each slice with beaten egg yolk.

Bake in a preheated oven for 12 to 15 minutes, until brown. Remove to a wire rack until cooled completely.

Fresh Strawberry Pecan Cookies

Ingredients

1 1/2 cups white sugar
1 cup shortening
1/2 teaspoon baking soda
2 eggs, beaten
1 pint strawberries, pureed
3 cups sifted all-purpose flour
1 teaspoon salt
3/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease, or line baking sheets with parchment paper.

Cream the sugar and shortening together in a mixing bowl. Stir in the baking soda, eggs, and strawberries until just blended. Stir in the flour, salt, and pecans, and mix well. Drop dough by rounded tablespoonfuls onto the prepared baking sheets.

Bake in preheated oven until tops set and are lightly browned, about 15 minutes.

Crunchy Chip Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups packed brown sugar
1/2 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups quick-cooking oats
2 cups semisweet chocolate chips
2 cups chow mein noodles
1/2 cup chopped pecans, toasted

Directions

In a large mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in oats, chocolate chips, chow mein noodles and pecans. Drop by teaspoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

The Best Rolled Sugar Cookies

Ingredients

1 1/2 cups butter, softened
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Directions

In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour (or overnight).

Preheat oven to 400 degrees F (200 degrees C). Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets.

Bake 6 to 8 minutes in preheated oven. Cool completely.

Can't Get Enough Caramel Cookies!

Ingredients

1/2 cup margarine, melted
1 cup packed brown sugar
1 teaspoon salt
2 cups rolled oats
1 teaspoon baking powder

Directions

Melt butter or margarine over low heat. Remove from heat and mix with brown sugar and salt. Mix in oats and baking powder.

Press onto a greased 9 x 13 inch cookie sheet. Bake at 400 degrees F (205 degrees C) until melted together and lightly brown, about 8 minutes. Watch carefully! Cut while hot.

Cookie Pralines

Ingredients

1 cup packed dark brown sugar
1 tablespoon all-purpose flour
1/4 teaspoon salt
1 egg white
1 teaspoon vanilla extract
2 cups chopped pecans

Directions

Mix together until smooth: sugar, flour and salt. Set aside.

In separate bowl, beat eggwhite until stiff. Fold sugar mixture into stiffened eggwhite. Add pecans and vanilla. Stir gently.

Drop by teaspoonfuls onto heavily greased cookie sheet. Bake at 275 degrees F (135 degrees C) for 25-30 minutes until brown. Cool 5 minutes on cookie sheet, then remove to wire rack to cool completely.

Chewy Raisin Molasses Cookies

Ingredients

- 1 1/2 cups raisins
- 1/2 cup shortening
- 1 1/4 cups sugar
- 2 eggs
- 1/2 cup molasses
- 2 cups quick-cooking oats
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon

Directions

Place raisins in a bowl. Cover with boiling water; let stand for 5 minutes. Drain and set aside. In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in molasses. Combine oats, baking soda, salt and cinnamon; gradually add to the creamed mixture. Stir in raisins. Drop by tablespoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

Ricotta Cookies III

Ingredients

1 cup butter
2 cups white sugar
2 eggs
16 ounces ricotta cheese
2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda

1/2 cup milk
1/2 teaspoon butter
1/2 teaspoon shortening
4 cups confectioners' sugar
1 tablespoon lemon extract
1/2 cup colored candy sprinkles

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the 1 cup of butter and sugar. Beat in the eggs, one at a time, then stir in the ricotta cheese and vanilla. Combine the flour, baking powder and baking soda, stir into the ricotta mixture. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

To make the frosting warm the milk, 1/2 teaspoon of butter and shortening, in a small saucepan. Cook over medium heat, stirring occasionally until solids are melted. Remove from heat and gradually stir in the confectioners' sugar and lemon extract. Dip each cookie into the icing then dip in colored sugar or sprinkles.

Emily's Famous Chocolate Shortbread Cookies

Ingredients

2 cups confectioners' sugar
1/2 cup Dutch process cocoa powder
3 1/2 cups all-purpose flour
1/2 teaspoon salt
1 1/2 cups unsalted butter, chilled and cubed
1 teaspoon vanilla extract
2 eggs
1 cup chopped semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the confectioners' sugar, cocoa, flour and salt until well blended. Cut in the butter until lumps are no larger than peas. Add eggs and vanilla; mix until a stiff dough forms. It may take a minute to come together.

On a lightly floured surface, roll out dough to 1/4 inch thickness and cut into desired shapes using cookie cutters. If the dough is too sticky, chill for a little bit. Place cookies 2 inches apart onto an ungreased baking sheet.

Bake for 8 to 10 minutes in the preheated oven, or until the surface appears dry. Allow cookies to cool for a couple minutes on the baking sheet before removing to wire racks to cool completely. When cookies are completely cool, melt the chocolate over a double boiler or in the microwave. Stir frequently until smooth. Dip cookies or drizzle with the chocolate and place on waxed paper to set.

Pistachio Chocolate Chip Cookies

Ingredients

3 1/4 cups sifted all-purpose flour
2 teaspoons baking powder
3/4 teaspoon salt
1 cup butter
1 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (3 ounce) package instant
pistachio pudding mix
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Sift flour, baking powder and salt. Cream butter and sugar. Add eggs, milk and vanilla. Add flour mixture until blended. Do not overmix. By hand, mix in pistachio pudding mix, chocolate chips and nuts (optional).

Shape by rounded teaspoonfuls into balls on sheet, about 2 1/2 inches apart. Flatten dough with dampened bottom of drinking glass. Bake for 8-10 minutes or until set. These cookies do not get very brown.

Tahini Almond Cherry Cookies

Ingredients

1/2 cup butter, softened
1/2 cup roasted tahini
3/4 cup brown sugar
3/4 cup turbinado sugar
1/2 cup almond paste
1 egg
2 teaspoons vanilla extract
2 tablespoons orange juice
1 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup almond meal
1/2 teaspoon ground cinnamon
1/2 cup multigrain flake cereal
2/3 cup dried sour cherries
3 tablespoons turbinado sugar

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets, or line with parchment paper.

In a large bowl, cream together the butter, tahini, brown sugar, 3/4 cup of turbinado sugar, and almond paste until smooth. Mix in the egg, vanilla and orange juice. Combine the flour, baking powder, salt, almond meal, and cinnamon; stir into the batter until well blended. Mix in the cereal and sour cherries.

Drop dough by heaping spoonfuls onto the prepared cookie sheets. Sprinkle the remaining 3 tablespoons of turbinado sugar over the tops.

Bake for 8 to 10 minutes in the preheated oven, until golden at the edges. Cool for a few minutes on the cookie sheets, then transfer to wire racks to cool completely.

Persimmon Raisin Cookies

Ingredients

2 cups white sugar
1 cup shortening
2 eggs
4 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
2 cups persimmon pulp
2 cups raisin paste
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets.

Cream the sugar and shortening together in a large mixing bowl until light and fluffy. Beat in the eggs, one at a time. Stir in the flour, salt, baking soda, cinnamon, and nutmeg, blending thoroughly. Mix in the persimmon pulp, raisin paste, and walnuts. Drop by spoonfuls onto prepared cookies sheets, and spread out slightly.

Bake in preheated oven until cookie top springs back when touched, 12 to 15 minutes. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Roll-Out Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
3 cups all-purpose flour
2 teaspoons baking powder
GLAZE:
1 cup confectioners' sugar
2 tablespoons water
1 tablespoon light corn syrup
Food coloring

Directions

In a mixing bowl, cream butter and sugar. Add egg and extracts. Combine flour and baking powder; gradually add to creamed mixture and mix well. (Dough will be very stiff. If necessary, stir in the last cup of flour mixture by hand. Do not chill.) On a lightly floured surface, roll dough to 1/8-in. thickness. Cut out cookies into desired shapes. Place 2 in. apart on ungreased baking sheets. Bake at 400 degrees F for 6-7 minutes or until edges are lightly browned. Cool 2 minutes before removing to wire racks; cool completely. For glaze, combine the sugar, water and corn syrup until smooth. Tint with food coloring if desired. Using a small brush and stirring glaze often, brush on cookies, decorating as desired.

Sugar Cookie Slices

Ingredients

1 1/2 cups butter or margarine,
softened
1 1/2 cups sugar
1/2 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Shape into two 8-in. rolls; wrap each in plastic wrap. Refrigerate for 4 hours or until firm. Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until set (do not brown). Remove to wire racks to cool.

Christmas Fruit Cookies

Ingredients

3/4 cup packed brown sugar
1 cup dark corn syrup
1 egg, beaten
1 tablespoon lemon juice
1 teaspoon lemon zest
2 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
3/4 teaspoon ground cardamom
1/2 cup diced mixed candied fruit
1/2 cup chopped walnuts

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a cookie sheet with parchment paper and lightly grease. These cookies are really sticky.

In a large bowl, mix together the corn syrup, brown sugar, egg, lemon juice, and lemon zest, with an electric mixer. Sift together the flour, baking soda, cinnamon, cloves, nutmeg, and cardamom, and stir into the sugar mixture. Add candied fruits and chopped nuts; mix well.

Drop dough by tablespoons onto prepared cookie sheet, about 4 inches apart. Spread dough into a 3 inch circle. Bake in the preheated oven for 12 to 14 minutes, cookies should be browned and firm.

Chocolate Chip Shortbread Cookie Logs

Ingredients

1 cup butter, softened
1/2 cup sifted confectioners' sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
2 cups miniature semisweet chocolate chips
1 tablespoon shortening
3/4 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Cream together butter and confectioners' sugar until smooth. Stir in vanilla. Mix in the flour, and then one cup of the chocolate chips. Shape dough into 2x1/2 inch logs. Place logs 2 inches apart on prepared cookie sheets.

Bake for 10 to 13 minutes in preheated oven, or until firm. Let cookies cool completely before removing from pan (shortbread is brittle).

Melt the remaining 1 cup chocolate chips and shortening over a double boiler, stirring frequently until smooth. Dip one end of each cookie into the chocolate, then into the nuts. Place onto waxed paper until set.

Banana Cake Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
2 eggs
1 cup mashed bananas
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cloves
1/2 cup chopped pecans
3 cups sifted confectioners' sugar
1 tablespoon butter, melted
3/4 teaspoon vanilla extract
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream shortening; add brown sugar, beating well. Add eggs and banana; beat well.

Sift together flour, baking powder, baking soda, salt, and spices. Add to creamed mixture; mix well. Stir in pecans.

Drop dough by rounded tablespoonfuls, 2 inches apart onto greased cookies sheets. Bake for 12 minutes. Remove to wire racks to cool. Dip half of cooled cookies into Powdered Sugar Icing.

To Make Icing: Combine 3 cups confectioner's sugar, 1 tablespoon melted butter or margarine, and 3/4 teaspoon vanilla extract. Add milk to yield desired consistency (you may need to add a little extra), beating until smooth.

Captain's Crunch Cookies

Ingredients

1 1/2 cups brown sugar and
butter flavored crispy corn and oat
breakfast cereal (such as
Cap'n CrunchTM CrunchB[®])
1 1/2 cups bread flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 cup butter, softened
1/3 cup butter flavored shortening
(such as Crisco[®])
1/2 cup brown sugar
1/2 cup white sugar
2 eggs
1 tablespoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease three baking sheets.

Process the cereal in a food processor or blender until a fine crumb is achieved. Whisk the cereal crumbs together with the bread flour, baking powder, and baking soda in a mixing bowl; set aside.

Beat the butter, shortening, brown sugar, and white sugar with an electric mixer in a large bowl until smooth. Add 1 egg and allow to blend into the butter mixture before adding the other with the vanilla. Mix in the flour mixture until just incorporated. Drop by heaping spoonfuls onto the prepared baking sheets.

Bake in the preheated oven until the edges are golden, about 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Fruit Madness Cookies

Ingredients

1 cup crushed cornflakes cereal
2 cups shredded coconut
1/2 teaspoon salt
1 cup sweetened condensed milk
1 cup dates, pitted and chopped
1 cup coarsely chopped prunes
1 cup chopped dried figs
1 cup chopped golden raisins
1 cup dried currants

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two cookie sheets.

In large bowl combine cereal flakes, coconut and salt. Stir in condensed milk. Stir all fruit and blend thoroughly.

Drop by teaspoonfuls 1 inch apart on greased cookie sheets. Bake 12-15 minutes until golden. Cool on wire racks.

Macaroon Cookie Bars

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter, softened
1 egg
1 (14 ounce) can sweetened
condensed milk
1 teaspoon vanilla extract
1 egg
1 1/4 cups flaked coconut
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In large bowl, mix together the cake mix, butter and 1 egg. Mixture will be crumbly. Press into the prepared pan.

In another bowl, mix together the sweetened condensed milk, vanilla and 1 egg until smooth. Stir in 1 cup of the coconut and pecans. Spread the mixture evenly over the prepared crust. Sprinkle remaining 1/4 cup coconut over top.

Bake for 30 to 35 minutes in the preheated oven, or until golden brown. Cool on a wire rack before cutting into bars.

Apple Butter Cookies

Ingredients

1/4 cup butter or margarine,
softened
1 cup packed brown sugar
1 egg
1/2 cup quick-cooking oats
1/2 cup apple butter
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 tablespoons milk
1/2 cup chopped nuts
1/2 cup raisins

Directions

In a small mixing bowl, cream butter and sugar. Beat in egg, oats and apple butter. Combine dry ingredients; gradually add to creamed mixture along with the milk; beat until blended. Stir in nuts and raisins. Cover and refrigerate until easy to handle.

Drop by teaspoonfuls onto lightly greased baking sheets. Bake at 350 degrees F for 15 minutes or until set. Remove to wire racks.

Pfeffernuesse Cookie Mix

Ingredients

4 cups all-purpose flour
1/2 teaspoon ground nutmeg
1/2 cup white sugar
3/4 cup light molasses
1 1/4 teaspoons baking soda
1/2 cup butter
1 1/2 teaspoons ground cinnamon
2 eggs
1/2 teaspoon ground cloves
1/3 cup confectioners' sugar for decoration

Directions

Stir together flour, sugar, baking soda, spices, and dash black pepper.

In large saucepan, combine molasses and butter; heat and stir until butter melts. Cool to room temperature.

Stir in eggs. Add dry ingredients to molasses mixture; mix well. Cover. Chill several hours or overnight.

Shape into 1" balls. Place on greased cookie sheet.

Bake at 350 degrees F (180 degrees C) for 12 to 14 minutes or until cookies are done. Remove. Cool. Roll in powdered sugar.

Swedish Rye Cookies

Ingredients

1/2 cup butter
1/4 cup white sugar
1/2 cup rye flour
1 cup all-purpose flour
1/8 teaspoon baking powder
1/4 teaspoon salt
3 tablespoons water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together butter and sugar until light and fluffy. Stir in rye flour, all-purpose flour, baking powder and salt. Mix well and add enough water to moisten dough.

Roll out onto floured board. The thinner the dough, the crispier the cookies will be. Cut into 2 1/2 inch rounds using cutter or floured glass. Cut small hole off center with a thimble (to hang on tree when done).

Bake on ungreased cookie sheet at 375 degrees F (190 degrees C) or until slightly brown. Cool and hang on tree with ribbon or yarn.

Biscotti Dessert Cookies

Ingredients

1 1/2 cups whole wheat flour
1 cup ground toasted hazelnuts
2 teaspoons baking powder
1/2 cup butter, softened
6 tablespoons honey
2 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine flour, hazelnuts, and baking powder.

In a large bowl, beat butter and honey until smooth. Beat in eggs one at a time, beating well after each addition. Gradually blend in the dry ingredients.

Divide dough in half. On prepared baking sheet, form each half into a log about 12 inches long and 2 inches wide, spacing about 2 inches apart.

Bake for 14 to 16 minutes until golden brown. Transfer logs to a cutting board and cut on diagonal into 1/2 inch thick slices. Lay slices on ungreased baking sheet and bake for 10 to 12 minutes longer -- until dry. Transfer to wire racks to cool. Store in a tightly sealed container and let them age for a few days before serving.

Old Time Refrigerator Cookies

Ingredients

2 cups butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
6 cups all-purpose flour
1 cup chopped pecans
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup candy-coated milk chocolate pieces
1/2 cup colored sugar for decoration (optional)

Directions

In a large bowl, cream together butter and sugars. Add beaten eggs. Mix and sift flour, baking soda, salt, and cinnamon in another bowl. Add flour mixture to the creamed mixture. Stir nuts into the dough.

Shape dough into 6 balls. Roll out each ball on floured wax paper into a cylinder about the size of a silver dollar.

Shake chocolate decorative candies or colored sugar onto wax paper. Roll dough into the sugars or chocolate, enough to coat the sides of the dough. Roll cylinders in wax paper, and place in the refrigerator overnight.

Slice rolls into 1/4 inch slices, and place on greased cookie sheets. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes.

Mountain Cookies I

Ingredients

1/2 cup all-purpose flour
1 1/2 (1 ounce) squares
unsweetened chocolate, melted
1/2 cup white sugar
1/4 cup butter, softened
1 egg
1 1/2 teaspoons vanilla extract
1/2 teaspoon salt
1/4 teaspoon baking powder
2 cups chopped walnuts
1/3 cup confectioners' sugar for
decoration

Directions

Preheat oven to 350 degrees F. Grease cookie sheets.

In large bowl mix all ingredients at medium speed, except walnuts and confectioners' sugar, occasionally scraping bowl with rubber spatula.

Stir in walnuts.

Drop mixture by rounded teaspoonfuls, 1/2 inch apart, onto cookie sheets.

Bake 10 minutes. Remove cookies to wire racks; cool. Sprinkle with confectioners' sugar.

Basic Chocolate Chip Cookies

Ingredients

1 egg
2 cups Basic Cookie Mix
1/2 cup butter, melted
1 teaspoon vanilla extract
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Lightly beat egg and stir into Basic Cookie Mix. Stir in the butter. Add vanilla and chocolate chips. Mix well. Drop by teaspoonfuls onto greased baking sheet.

Bake for 12 to 15 minutes in the preheated oven.

Christmas Cookies I

Ingredients

4 cups molasses
6 cups white sugar
1 cup butter
4 eggs
1 teaspoon salt
2 teaspoons ground cinnamon
2 teaspoons ground cloves
1 pound chopped nuts
2 teaspoons ground allspice
2 teaspoons ground nutmeg
2 teaspoons anise oil
1 pound raisins
1 pound dried currants
1/2 pound chopped candied citron
2 cups sour milk
1 tablespoon baking soda
20 cups all-purpose flour

Directions

Grind the nuts, raisins, currants and citron. Boil the molasses and the sugar. Let cool then add the ground mixture, the eggs, salt, cinnamon, cloves, nutmeg, anise oil, sour milk and baking soda. Add enough flour to stiffen dough. Refrigerate dough for several days.

When ready to bake preheat oven to 350 degrees F (175 degrees C). Dough may be rolled out to 1/4 inch thick and cut with cookie cutters or you can shape dough into logs and slice. Place cookies on greased cookie sheets and bake for 10 to 12 minutes.

Cracked Sugar Cookies I

Ingredients

1 1/4 cups white sugar
1 cup butter
3 egg yolks
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon cream of tartar

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease 2 cookie sheets.

Cream together sugar and butter. Beat in egg yolks and vanilla.

Add flour, baking soda, and cream of tartar. Stir.

Form dough into walnut size balls and place 2 inches apart on cookie sheet. Don't flatten. Bake 10 to 11 minutes, until tops are cracked and just turning color.

Lollipop Sugar Cookies

Ingredients

1 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
1/2 teaspoon vanilla
1 egg
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening, white sugar and brown sugar. Beat in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture. Roll the dough into walnut sized balls. Push craft sticks into the center of each ball. Place balls, with sticks parallel to the cookie sheet, 3 inches apart onto an ungreased cookie sheet. Flatten them slightly using the bottom of a glass dipped in sugar. This is the time to decorate with sprinkles or colored sugar if you desire.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. When cookies are completely cool, wrap in plastic wrap and tie with a pretty ribbon.

Championship Cookies

Ingredients

2/3 cup shortening
1 1/4 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 Snickers® bars (2.07 ounces each), chopped
1/2 cup quick-cooking oats

Directions

In a mixing bowl, cream shortening and brown sugar. Beat in egg and vanilla. Combine the flour, baking powder, baking soda, cinnamon and salt; gradually add to the creamed mixture. Stir in chopped candy bars and oats.

Drop by round tablespoonfuls 2 in. apart onto greased or parchment-lined baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Elena's Cookies

Ingredients

2/3 cup butter, softened
1/2 cup applesauce
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup dry infant cereal
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup wheat germ

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease or line baking sheets with parchment paper.

In a medium sized bowl mix the shortening, applesauce, white sugar, brown sugar, egg and vanilla. Beat until well combined.

In another bowl combine the infant cereal, flour, baking soda, salt and wheat germ. Add the dry ingredients to the wet ingredients and mix well.

Spoon tablespoonfuls of dough onto the prepared baking sheets. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until just set. Let cool on wire racks before storing.

Golden Raisin Oatmeal Cookies

Ingredients

3/4 cup butter, softened
1 cup packed brown sugar
1/2 cup sugar
1 egg
2 tablespoons water
1 teaspoon vanilla extract
3 cups quick-cooking oats
2/3 cup all-purpose flour
2 tablespoons grated orange peel
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
2/3 cup golden raisins

Directions

In a large mixing bowl, cream butter and sugars until light and fluffy. Beat in egg, water and vanilla. Combine the oats, flour, orange peel, cinnamon and baking soda; gradually add to the creamed mixture. Stir in the raisins (dough will be stiff).

Drop by level tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-15 minutes or until the edges are lightly browned. Remove to wire racks to cool.

Hearty Whole Wheat Cookies

Ingredients

1 cup butter (no substitutes),
softened
2 cups packed brown sugar
3 eggs
3 tablespoons half-and-half cream
2 teaspoons vanilla extract
2 cups quick-cooking oats
2 cups whole wheat flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 (12 ounce) package miniature
semisweet chocolate chips
2 cups coarsely chopped peanuts

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in the cream and vanilla. In a blender or food processor, process oats until finely ground. Combine oats, flour, baking soda, baking powder and salt; gradually add to the creamed mixture. Stir in chocolate chips and peanuts.

Drop by tablespoonfuls 1-1/2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Spritz Cookies II

Ingredients

1 cup butter, softened
3 egg yolks
2 1/2 cups all-purpose flour
2/3 cup white sugar
1 teaspoon vanilla extract

Directions

Mix the butter or margarine, sugar, egg yolks and vanilla. Add the flour and mix by hand.

Spoon into cookie press and press onto ungreased cookie sheets. Sprinkle with colored sugars.

Bake in preheated 400 degrees F (200 degrees C) oven for 7-10 minutes.

Cookie Mix in a Jar VII

Ingredients

1 cup packed brown sugar
1 1/2 cups confectioners' sugar
3/4 cup unsweetened cocoa powder
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

In a separate bowl, mix together the flour, baking powder and salt.

Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

Instructions to attach to Jar: Peanut Butter Cookies 1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla. 3. Mix until completely blended. You will need to use your hands to finish mixing. 4. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. Press balls down with a fork. 5. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

Raspberry Chocolate Cookies

Ingredients

1/2 cup butter at room temperature
1 cup white sugar
2 eggs
2 teaspoons raspberry extract
1/2 teaspoon almond extract
1/4 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Mash the butter and sugar together in a bowl with a wooden spoon until the mixture is creamy and well blended, and beat in eggs, one at a time. Stir in the raspberry extract, almond extract, and milk. In a separate bowl, stir the flour and baking powder together until thoroughly combined, and gradually beat into the butter-egg mixture. Stir in the chocolate chips, and drop by spoonfuls onto the prepared baking sheets.

Bake in the preheated oven until very lightly browned at the edges, 8 to 10 minutes.

Monster Cookies V

Ingredients

9 cups rolled oats
4 teaspoons baking soda
1 1/2 cups semisweet chocolate chips
1 cup candy-coated milk chocolate pieces
1 cup peanuts
2 cups white sugar
2 1/2 cups packed brown sugar
1 cup butter
1 teaspoon vanilla extract
6 eggs
2 1/2 cups peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together oatmeal, baking soda, chocolate chips, M & M's , and peanuts. Set aside.

In a separate bowl, mix together white sugar, brown sugar, butter or margarine, vanilla, eggs and peanut butter.

Combine the two mixes. Wet your hands. Roll into 1 inch balls.

Bake on a greased cookie sheet for 10 to 12 minutes.

Frosted Orange Cookies

Ingredients

2 medium navel oranges
1/2 cup butter flavored shortening
1 cup sugar
1/2 cup milk
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups confectioners' sugar
1 tablespoon butter or margarine,
melted

Directions

With a sharp paring knife, score each orange into quarters; remove peel. use knife to remove white pith from peel and fruit; discard. Quarter oranges and place in a blender. Add peel; cover and process until smooth (mixture should measure 3/4 cup).

In a mixing bowl, cream shortening and sugar. Beat in milk and 6 tablespoons orange mixture. Combine the flour, baking powder, baking soda and salt; add to creamed mixture until blended.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-13 minutes or until set and edges are lightly browned. Remove to wire racks to cool.

For frosting, in a mixing bowl, combine confectioners' sugar, butter and enough of the remaining orange mixture to achieve spreading consistency. Frost cookies.

Meg's Chocolate Chip Oatmeal Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup rolled oats
1 cup unsalted butter, softened
1 1/3 cups packed dark brown sugar
2 eggs
2 teaspoons vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease cookie sheets. Stir together the flour, baking soda, salt and oats; set aside.

In a medium bowl, cream together the butter and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Mix in the dry ingredients until well blended before stirring in the chocolate chips. Drop by heaping spoonfuls onto the prepared cookie sheet at least 3 inches apart. Flatten cookies to 1/2 inch thick.

Bake for 21 minutes in the preheated oven, until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cookie Dough Hummus

Ingredients

- 1 cup hot water
- 1 tablespoon raisins
- 1 pinch ground cinnamon
- 1/4 cup unsweetened applesauce
- 1 1/2 tablespoons peanut butter
- 1 teaspoon vanilla extract
- 1 teaspoon maple syrup
- 1/2 teaspoon canola oil
- 1 teaspoon ground cinnamon
- 1 tablespoon ground flax seed
- 1 (15 ounce) can garbanzo beans, drained
- 1 tablespoon instant oatmeal
- 1 tablespoon shredded coconut

Directions

Pour the hot water over the raisins and cinnamon. Let stand for 10 minutes, then drain, and set aside.

Place the applesauce, peanut butter, vanilla extract, maple syrup, canola oil, and ground flax seed in the bowl of a food processor; process until smooth. With the motor running, slowly add the garbanzo beans, drained raisins, instant oatmeal, and coconut. Process until the mixture is smooth or to your desired consistency.

Preacher Cookies

Ingredients

1/2 cup butter
4 tablespoons unsweetened
cocoa powder
2 cups white sugar
1/2 cup milk
1/8 teaspoon salt
3 cups quick cooking oats
1/2 cup crunchy peanut butter
1 teaspoon vanilla extract

Directions

Mix butter or margarine, cocoa, sugar, milk, and salt together in saucepan. Boil for 1 minute.

Stir in oatmeal, peanut butter and vanilla. Drop by tablespoonfuls onto waxed paper. Allow to cool and harden.

Cat Poop Cookies II

Ingredients

1/4 cup honey
1/4 cup molasses
2/3 cup butter
1 egg
2 1/3 cups whole wheat flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1 (32 ounce) package wheat and barley nugget cereal (e.g. Grape-Nuts[®])
1/2 cup crushed ramen noodles

Directions

In a medium bowl, Microwave the honey until it bubbles. This may take up to 1 minute. Stir in the molasses, butter and egg. Beat until smooth. Stir in the flour, cinnamon, ginger, and cloves until combined. Then add the dramatic additions of your choice such as coconut, ramen, chocolate chips, or peanuts. Chill dough until firm.

Preheat oven to 350 degrees F (175 degrees C). Roll dough into logs about 3/4 inch in diameter. Cut into pieces the approximate length of cat poop. Roll pieces in the cereal, place on an unprepared cookie sheet, and bake for 10 to 15 minutes in the preheated oven.

Serve the cookies in a disposable cat litter box, on a bed of cereal, with a brand new litterbox scoop. Add plastic flies, and dip the litter scoop in chocolate for added fun.

Sugar Cookies with Buttercream Frosting

Ingredients

1 cup butter
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
3 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

1/2 cup shortening
1 pound confectioners' sugar
5 tablespoons water
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1/4 teaspoon butter flavored
extract

Directions

In a large bowl, mix together butter, sugar, eggs, and vanilla with an electric mixer until light and fluffy. Combine the flour, baking powder, baking soda, and salt; gradually stir flour mixture into butter mixture until well blended using a sturdy spoon. Chill dough for 2 hours.

Preheat the oven to 400 degrees F (200 degrees C). On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut into desired shapes using cookie cutters. Place cookies 2 inches apart onto ungreased cookie sheets.

Bake for 4 to 6 minutes in the preheated oven. Remove cookies from pan and cool on wire racks.

Using an electric mixer, beat shortening, confectioners sugar, water, salt, vanilla extract, and butter flavoring until fluffy. Frost cookies after they have cooled completely.

Owl Cookies

Ingredients

1 1/4 cups candy-coated milk
chocolate pieces
2 tablespoons milk
24 ounces dry sugar cookie mix
1 cup cashew halves

Directions

In a small saucepan combine 3/4 cup of the candies and milk. Melt over low heat, stirring until smooth. Remove from heat.

Prepare cookie mixes according to package directions. Stir melted chocolate into half the dough. Form chocolate dough into two 12-inch long rolls about 1 inch in diameter. Wrap in wax paper or foil. Chill until firm, about 2 hours.

Divide plain dough in half. On a well-floured surface, roll each plain half out to a 12 x 6 inch rectangle. Place a chocolate roll on long edge. Roll up, pressing doughs lightly together so plain dough encases chocolate roll. Repeat with remaining dough.

Wrap each roll in wax paper or foil. Chill about 2 hours until firm. Preheat oven to 375 F (190 C).

Cut each roll into 1/4 inch slices. Place 2 slices so they are touching on greased baking sheet. In the center of each chocolate circle, place one of the remaining candies for eye. Where the slices touch, place a cashew to form nose.

Bake until the plain cookie is lightly browned, 8 to 10 minutes. Cool cookies on baking sheets 2 to 3 minutes. Remove and cool on wire racks.

Molasses Cookies I

Ingredients

1 cup unsulfured molasses
1 1/2 cups white sugar
1 cup melted butter
2 eggs
1 teaspoon ground ginger
3 tablespoons cider vinegar
3 teaspoons baking soda
1/2 cup warm water
6 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix ingredients in order given, by hand (mixers ruin this recipe!).
Mix in baking soda dissolved in water. Add the flour last.

Lightly flour board, and add flour as needed to keep dough from being really sticky. Roll out thin and cut into any shapes you want.

Bake 10 to 12 minutes.

Chocolate Chip Cookie Bars

Ingredients

1 cup butter, softened
2 cups all-purpose flour
1 teaspoon vanilla extract
1 cup packed brown sugar
1 pinch salt
1 cup semisweet chocolate chips
3/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together the butter, vanilla and sugar until light and fluffy. Sift together the salt and flour and mix into the butter mixture. Fold in the chocolate chips and nuts. Mix until well blended. Press batter into a 15x10 inch jelly roll pan.

Bake 20 minutes or until golden brown. Cut into bars and let cool in pan on wire rack.

Easy Lemon Cake Cookies with Icing

Ingredients

1 (18.25 ounce) package lemon cake mix
2 eggs
1/3 cup vegetable oil
1 cup confectioners' sugar
1/4 teaspoon lemon extract
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with foil.

Mix together cake mix, eggs, and vegetable oil. Drop by rounded teaspoons onto baking sheets and bake for no more than 8 minutes. Do not overbake! Once all the cookies are done. Remove the foil. You have a no need to clean baking sheet.

To Make Lemon Icing: Mix together confectioners' sugar, lemon extract, and milk. Mix ingredients together (more or less to your desired liking). When the cookies are warm or completely cooled, place as much icing on them as you like!

Pope's Valentine Cookies

Ingredients

1/2 pound butter, softened
2 1/2 cups sifted all-purpose flour
1 cup sifted confectioners' sugar
1 tablespoon milk
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (170 degrees C).

Mix butter in a mixer until light, add remaining ingredients.

Knead until velvety. Roll one-half of the dough at a time to about 1/4 inch thickness using the smallest amount of flour possible.

Cut out and bake on a lightly greased pan for 12 minutes. Cookies will be almost white when cooked.

Persimmon Cookies I

Ingredients

2 ripe persimmons, pureed
1 teaspoon baking soda
2 cups all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 egg
1 cup white sugar
1/2 cup butter
1 cup raisins
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Dissolve baking soda in persimmon pulp and set aside.

Sift flour, spices and salt together, set aside.

Cream together butter or margarine and sugar until fluffy, beat in egg and persimmon. Stir in dry ingredients. Stir in nuts and raisins.

Drop by teaspoonfuls onto greased cookie sheet. Bake for 15 minutes.

Lavender Cookies

Ingredients

5/8 cup butter
1/2 cup white sugar
1 egg
1 tablespoon lavender flowers
1 1/2 cups all-purpose flour
1/2 cup colored sugar for
decoration (optional)
1 tablespoon lavender flowers

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Cream together the butter and sugar. Beat the egg, and blend into the butter and sugar. Mix in the lavender flowers and the flour. Drop batter by teaspoonfuls onto cookie sheets.

Bake 15 to 20 minutes, or until golden. Remove cookies to cooling racks, and sprinkle with decorative sugar and additional lavender flowers if desired.

PMS Cookies

Ingredients

4 cups semisweet chocolate chips
2 cups peanut butter chips
1 (8 ounce) bag plain salted
potato chips
2 1/2 cups dry-roasted peanuts

Directions

In a large microwave-safe bowl, melt chocolate and peanut butter chips for about 3 minutes on high. Stir every 30 seconds after the first minute until chips are melted and smooth. Slightly crush the potato chips before stirring into the mixture along with the peanuts. Drop by spoonfuls onto waxed paper and let stand until chocolate is set, about 15 minutes. Store at room temperature or in the refrigerator.

WWII Oatmeal Molasses Cookies

Ingredients

2 cups all-purpose flour
2 cups oatmeal
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup sugar
3/4 cup shortening
2 eggs, beaten
5 tablespoons light molasses
2 teaspoons vanilla extract
1/2 cup chopped walnuts
(optional)
1/2 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the flour, oatmeal, baking soda, baking powder, and salt.

In another large bowl, beat the sugar with the shortening until smooth and creamy; mix in beaten eggs, molasses, and vanilla. Gradually mix in the dry ingredients. Stir in walnuts and raisins. Drop by teaspoonfuls onto ungreased baking sheets.

Bake for 10 to 12 minutes, or until slightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Caramel Cookies

Ingredients

1 cup butter (no substitutes),
softened
17 tablespoons sugar, divided
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking soda
1 cup chopped pecans, divided
1 (13 ounce) package Rolo
candies

Directions

In a mixing bowl, cream butter, 1 cup sugar and brown sugar. Add eggs and vanilla; mix well. Combine flour, cocoa and baking soda; add to the creamed mixture and beat just until combined. Stir in 1/2 cup pecans.

Shape dough by tablespoonfuls around each candy. In a small bowl, combine remaining pecans and sugar; dip each cookie halfway. Place with nut side up on ungreased baking sheets.

Bake at 375 degrees F for 7-10 minutes or until top is slightly cracked. Cool for 3 minutes; remove to wire racks to cool completely.

Ginger Snap Cookies

Ingredients

1 1/2 cups unsalted butter
2 cups packed brown sugar
1/2 cup molasses
2 eggs
4 1/2 cups unbleached all-purpose flour
4 teaspoons ground ginger
4 teaspoons baking soda
1 teaspoon salt
3 tablespoons grated fresh ginger
1 cup chopped crystallized ginger

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter and the brown sugar until fluffy. Add molasses and eggs and mix well.

Combine flour, ground ginger, baking soda and salt and add to butter mixture. Blend in fresh and candied ginger. Drop by teaspoonfuls onto parchment covered baking sheet, about 2 inches apart. Bake about 10 minutes, or until lightly golden. Cool.

Orange Drop Cookies

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
3 eggs
1/3 cup orange juice
1 tablespoon grated orange peel
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs, orange juice and peel. Combine the flour, baking powder and baking soda; gradually add to creamed mixture and mix well. Drop by teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until edges begin to brown. Remove to wire racks to cool.

Easy Cookies

Ingredients

1 (18.25 ounce) package vanilla
flavored cake mix
2 egg yolks
1 cup butter
1 teaspoon vanilla extract
1/3 cup granulated sugar for
decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat egg yolks and margarine together until well blended. Stir in vanilla. Gradually add cake mix while beating with an electric mixer. Mixture should be stiff. If it is sticky to the touch, refrigerate for 20 minutes.

Form teaspoonfuls of the dough into balls, and roll in sugar. Place on ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 11 minutes for soft cookies, and for 13 minutes for crispy cookies.

Soft Chocolate Chip Cookies I

Ingredients

1 cup packed brown sugar
1 cup shortening
2 eggs
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla extract
2 1/2 cups sifted all-purpose flour
1/2 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix sugar and shortening until smooth and fluffy. Beat eggs and add baking soda which has been dissolved in 1 tablespoon hot water.

Sift flour and salt together and add to the creamed mixture. Add vanilla and fold in nuts and chocolate chips.

Drop by spoonfuls onto lightly greased cookie sheets. Bake for 9 to 10 minutes.

Ribbon of Hope Cookies

Ingredients

DOUGH

1 cup sugar
3/4 cup butter, softened
1 egg
2 1/4 cups all-purpose flour
1 teaspoon Argo® Baking Powder
1/4 teaspoon salt
1 teaspoon Spice Islands® 100%
Pure Bourbon Vanilla Extract

ICING

2 cups powdered sugar
2 tablespoons Karo® Light Corn
Syrup
1/2 teaspoon almond extract
2 tablespoons milk, or as needed
Food coloring (optional)

Directions

TO MAKE DOUGH: Cream sugar and butter in mixer; add egg. Beat in flour, baking powder, salt and vanilla. Form into two balls. Cover and chill 20 to 30 minutes.

Roll one portion of the dough to 1/4-inch thickness on lightly floured surface. Cut with cookie cutters and place on ungreased cookie sheets. Repeat with remaining dough.

Bake in a preheated 350 degrees F oven 7 to 8 minutes or until golden brown.

Cool for 1 to 2 minutes on baking sheet and then transfer to cooling rack. Ice and decorate as desired.

TO MAKE ICING: Combine powdered sugar, corn syrup, almond extract and enough milk for desired spreading consistency. Tint with food coloring, if desired.

Cookie Mix in a Jar II

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 1/4 cups rolled oats
1 (1.55 ounce) bar milk chocolate
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup chopped walnuts
1/2 cup semisweet chocolate chips

Directions

(Use a funnel that has a 2-inch opening, to layer nicely in jar.) With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object.

Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar.

Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with mini or regular chocolate chips until even with the top (no more than 1/2 cup).

RECIPE TO ATTACH TO JAR: Preheat oven to 375 degrees F (190 degrees C). Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Stir in chocolate chips and nuts. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min. **INGREDIENTS:** flour, oatmeal, brown and white sugars, soda, baking powder, grated chocolate, chocolate chips, nuts.

Chocolate Drop Cookies I

Ingredients

1/2 cup butter, softened
1 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon baking soda
2 cups sifted all-purpose flour
3/4 cup milk
2 (1 ounce) squares unsweetened chocolate, melted
1/2 cup chopped black walnuts
2 1/2 cups confectioners' sugar
1/4 cup unsweetened cocoa powder
2 tablespoons butter, softened
1/2 teaspoon vanilla extract
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together 1/2 cup butter or margarine and 1 cup light brown sugar until light and fluffy. Add egg, beat thoroughly. Add 1 teaspoon vanilla and mix well. Sift together flour and 1/2 teaspoon baking soda, add alternating with 3/4 cup milk to creamed mixture beginning and ending with dry ingredients. Blend in melted chocolate, then nuts.

Drop by teaspoonfuls onto greased cookie sheets. Bake 10 -12 minutes. Cool on wire rack. When cool, frost with Chocolate Icing.

To Make Icing: Mix confectioners' sugar; 1/4 cup cocoa ; 2 tablespoons butter or margarine, 1/2 teaspoon vanilla and milk. Mix all ingredients until smooth and creamy (may need to add more milk to get creamy consistency) . Frost cookies.

Chocolate Raspberry Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
3/4 cup semisweet chocolate
chips, melted and cooled
1/2 cup raspberries, pureed
3 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1 cup vanilla chips

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in melted chocolate and raspberries. Combine the flour, baking soda and salt; gradually add to the creamed mixture. Stir in vanilla chips.

Drop by teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges begin to brown. Remove to wire racks to cool.

Cut-Out Cookies in a Flower Pot

Ingredients

2 cups butter, softened
3 cups white sugar
4 eggs
1 tablespoon vanilla extract
1 tablespoon butter flavored
extract
7 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Directions

Cream margarine and sugar. Add eggs and flavorings and mix well. Stir flour, baking powder and salt together. Add to batter and mix well.

CHILL 3-4 hours or overnight before using.

Roll cookies out approximately 1/4 inch thick and insert cookie sticks at least 1/3 to 1/2 way into cookie.

Bake cookies at 350 degrees F (175 degrees C) for 8-10 minutes. This dough keeps well in a covered container in the refrigerator for a couple of weeks.

Decorate as desired. Display 3-7 cookies in a 6 inch clay pot (depending on size of cookie). Weigh pot down with dried beans and cut a circle of Styrofoam to fit snugly into top. Add ribbons and enjoy.

Old Fashioned Sugar Cookies in a Jar

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1 1/2 cups white sugar

1 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon lemon extract

Directions

In a medium bowl, stir together the flour, baking powder, baking soda and salt; set aside. In a 1 quart large mouth jar, layer the sugar on the bottom and the flour mixture on top. Attach a tag with the following instructions:

Empty the contents of the jar into a large bowl. Cut in 1 cup of softened butter until the mixture is crumbly. In a separate bowl, beat 2 eggs, 1 teaspoon vanilla and 1/2 teaspoon of lemon extract until light and fluffy. Pour into the dry ingredients and mix until well blended. Cover bowl and chill for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until edges begin to brown. You can decorate them with sugar before baking or frost after baking.

Rum Cookie Balls

Ingredients

1 cup semisweet chocolate chips
1/4 cup corn syrup
1/2 cup rum
2 2/3 cups crushed vanilla wafers
1/2 cup confectioners' sugar
1 cup chopped pecans

Directions

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, stirring frequently until smooth. Remove from heat and stir in corn syrup and rum. Combine the vanilla wafer crumbs, confectioners' sugar and pecans; stir into the chocolate mixture until well blended. Chill until firm, about 1 hour.

Roll dough into 1 inch balls. Refrigerate in an airtight container until serving.

Pepper Cookies II

Ingredients

3 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1 teaspoon vanilla extract
1/2 cup shortening, melted and cooled slightly
1 egg
3/4 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the shortening, egg, water and vanilla. Stir in the sugar, flour, baking powder, cinnamon, nutmeg, cloves and salt. Mix to combine. Shape the dough into walnut sized balls. Bake on a ungreased cookie sheet at 350 degrees F (175 degrees C) for 15 minutes. When cool frost with confectioners' sugar or dip into melted white morsels.

Polish Christmas Cookies

Ingredients

1 cup butter
1 cup shortening
2 cups white sugar
5 eggs
7 1/2 cups all-purpose flour
6 teaspoons baking powder
1/2 teaspoon salt
1/2 ounce anise extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter, shortening and the sugar together. Stir in the eggs and continue to beat. Add the anise flavoring. Stir in 7 cups of the flour, the baking powder and the salt. Mix until the dough is soft. Add the additional cup of flour if needed. Chill the dough.

On a lightly floured surface roll out the dough and cut with cookie cutters. Place cookies on greased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes. Frost and decorate when cookies are cooled.

Mom's Buttermilk Cookies

Ingredients

1/2 cup butter, softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup buttermilk

FROSTING:

3 tablespoons butter, softened
3 1/2 cups confectioners' sugar
1/4 cup milk
1 teaspoon vanilla extract
1/2 cup finely chopped walnuts

Directions

In a mixing bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda and salt; add to the creamed mixture alternately with buttermilk and mix well. Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

For the frosting, combine butter, confectioners' sugar, milk and vanilla in a mixing bowl; beat until smooth. Frost the cookies; sprinkle with chopped walnuts if desired.

Lepp Cookies I

Ingredients

2 eggs
3 cups white sugar
1 cup vegetable oil
2 cups buttermilk
6 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon cream of tartar
1 tablespoon vanilla extract
1 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup shortening

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the 1 cup flour, 1/2 cup brown sugar and 1/2 cup shortening. Mix until it reaches a coarse crumb mixture.

Stir together eggs, sugar, oil, and buttermilk. Then add dry ingredients and vanilla. Drop from tablespoon onto ungreased cookie sheet. Sprinkle crumb mixture on dough.

Bake until slightly browned, 8 to 10 minutes.

Party Sugar Cookies

Ingredients

1 (3 ounce) package fruit flavored gelatin mix
1 cup white sugar
1 cup shortening
3 eggs
1 teaspoon vanilla extract
1/2 teaspoon salt
3 1/4 cups all-purpose flour
1 egg white
1/4 cup colored sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the flavored gelatin, sugar and shortening until smooth. Beat in the eggs, one at a time, then stir in vanilla. Combine the flour and salt, stir into the creamed mixture.

Divide the dough into four pieces, and refrigerate any dough that is not yet being used. On a lightly floured surface, roll one piece of dough at a time out to 1/4 inch thickness. cut with cookie cutters and place onto an ungreased cookie sheet. Brush the tops of the cookies with egg white, and sprinkle with colored sugar.

Bake for 8 to 10 minutes in the preheated oven. Do not brown. allow cookies to cool for a few minutes on the cookie sheets before removing to a wire rack to cool completely.

Chocolate Oatmeal Cookies

Ingredients

1 cup all-purpose flour
3 tablespoons unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup margarine
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups rolled oats
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the flour, cocoa, baking powder, baking soda, salt and cinnamon; set aside.

In a large bowl, cream together the margarine, brown sugar and white sugar. Beat in the egg and vanilla. Stir in the dry ingredients using a wooden spoon. Mix in the oats and chocolate chips. Drop by tablespoonfuls onto cookie sheets, leaving 2 inches between cookies.

Bake for 8 to 10 minutes in the preheated oven, or until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Cookies with Chocolate Chunks

Ingredients

1 1/2 cups unbleached all-purpose flour
1/3 cup rolled oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup crunchy peanut butter
1 cup packed brown sugar
1/2 cup unsalted butter
1/4 cup honey
1 egg
1 teaspoon vanilla extract
5 (1 ounce) squares semisweet chocolate

Directions

Mix flour, oats, baking soda, and salt in medium bowl.

Using an electric mixer, beat peanut butter, brown sugar, butter, honey, egg, and vanilla in large bowl until well blended. Stir dry ingredients into the peanut butter mixture in 2 additions. Stir in chopped chocolate.

Cover and refrigerate until dough is firm and no longer sticky, about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Butter 2 heavy large baking sheets.

With hands, roll 1 heaping tablespoonful of dough for each cookie into 1 3/4 inch diameter ball. Arrange cookies on prepared baking sheets, spacing 2 1/2 inches apart.

Bake cookies until puffed, beginning to brown on top and still very soft to touch, about 12 minutes. Cool cookies on baking sheets for 5 minutes. Using metal spatula, transfer cookies to rack and cool completely. (Can be made 2 days ahead. Store in airtight container at room temperature.)

Toasty Campfire Cookies

Ingredients

5 (1 ounce) squares chopped
white chocolate
20 oatmeal cookies
1 (1.55 ounce) bar milk chocolate
candy
1 cup miniature marshmallows

Directions

Melt white chocolate in a double boiler, spread evenly over the bottoms of the cookies. Break up the milk chocolate bar into 10 pieces, and place 1 piece onto the white chocolate side of 10 cookies. Place the marshmallows on top of the milk chocolate. Top with the remaining cookies, creating a chocolate-marshmallow sandwich.

Toast cookies over a campfire, or stove using tongs until the chocolate and marshmallow has melted, about 3 minutes.

Chocolate Maple Cookies

Ingredients

1 1/4 cups shortening
1 1/2 cups packed brown sugar
5 eggs
1 teaspoon vanilla extract
1/2 teaspoon maple flavoring
2 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
FROSTING:
2 (1 ounce) squares semisweet chocolate
1 tablespoon butter (no substitutes)
1 1/2 cups confectioners' sugar
1/4 cup milk

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla and maple flavoring. Combine flour, baking soda and salt; gradually add to the creamed mixture. Drop by teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until edges begin to brown. Remove to wire racks to cool.

For frosting, melt chocolate and butter in a microwave or heavy saucepan. Add sugar and milk; mix well. Frost cooled cookies.

Amy's Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup margarine, softened
1/4 cup white sugar
3/4 cup packed light brown sugar
1 teaspoon vanilla extract
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium-sized mixing bowl, combine flour and baking soda. Set aside. In another large mixing bowl, combine butter, white sugar, brown sugar, vanilla, and pudding mix. Beat until smooth and creamy. Beat in eggs. Gradually stir in flour mixture. Stir in chocolate chips.

Drop batter by heaping teaspoonfuls, about 2 inches apart, onto an ungreased cookie sheet. Bake for 9 to 9 1/2 minutes, or until browned.

Raisin Oatmeal Cookies

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs
1/4 cup milk
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 cup raisins
1 2/3 cups quick cooking oats

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening and sugar until smooth. Beat in the eggs one at a time, then stir in the milk. Combine the flour, baking soda, salt and cinnamon, gradually stir into the creamed mixture. Add the raisins and quick oats; mix until just combined. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Macadamia Coconut Icebox Cookies

Ingredients

- 1 1/2 cups butter, softened
- 1 1/4 cups white sugar
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups rolled oats
- 2 cups chopped macadamia nuts
- 1 cup flaked coconut

Directions

In a large bowl, cream butter and sugar until fluffy. Stir in vanilla. Sift together flour, baking soda, and salt. Stir into the butter mixture. Then stir in the oatmeal, macadamia nuts and coconut.

Divide dough into three portions and roll each portion into a log about 2 1/2 inches in diameter. Wrap each log in plastic wrap and put into the refrigerator to chill for 2 hours, or wrap and freeze for up to 2 months.

Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets or line them with parchment paper. If frozen, let dough logs sit out at room temperature for 5 minutes.

Slice each log into 1/4 inch rounds and place about 1 inch apart on prepared baking sheets. Bake for 12 to 15 minutes until golden brown.

No Bake Fudge Cookies

Ingredients

2 cups white sugar
1/2 cup milk
1/2 cup butter
3/4 cup peanut butter
3 cups quick cooking oats
6 tablespoons unsweetened
cocoa powder
1 teaspoon vanilla extract
1/2 cup raisins

Directions

In a large saucepan combine, 2 cups sugar, 1/2 cup milk, 1/2 cup butter, and boil for 1 minute.

Take off heat and add peanut butter, quick cooking oats, cocoa, vanilla and raisins.

Stir well. Drop by teaspoon on wax paper Let sit one hour.

Persimmon Cookies

Ingredients

1/2 cup shortening
1 cup white sugar
1 egg
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cloves
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup raisins
1 cup chopped walnuts
1/4 teaspoon salt
1 cup persimmon pulp

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together the shortening and sugar. Add egg and vanilla; mix well.

Sift together the flour, baking soda, baking powder, 1/4 teaspoon salt, cloves, cinnamon, and nutmeg. Stir flour mixture into creamed sugar mixture.

Stir in the raisins, chopped nuts, 1/4 teaspoon salt and persimmon pulp; mix well.

Drop by the teaspoonful on greased or parchment lined cookie sheet. Bake for 12 to 15 minutes. Transfer to wire racks to cool.

Thumbprint Cookies II

Ingredients

1/2 cup butter
1/4 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
3/4 cup chopped pecans
1/3 cup apricot preserves

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease cookie sheets.

Separate egg, reserving egg white. Cream butter or margarine, sugar and egg yolk.

Add vanilla, flour and salt, mixing well.

Shape dough into balls. Roll in egg white, then nuts. Place on cookie sheets about 2 inches apart. Bake for 5 minutes.

Remove cookies from oven. With thumb, dent each cookie. Put jelly or preserves in each thumbprint. Bake for another 8 minutes.

Pumpkin Protein Cookies

Ingredients

3/4 cup SPLENDA® Granular
1 cup rolled oats
1 cup whole wheat flour
1/2 cup soy flour
1 3/4 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 cup pumpkin puree
1 tablespoon canola oil
2 teaspoons water
2 egg whites
1 teaspoon molasses
1 tablespoon flax seeds (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, whisk together Splenda®, oats, wheat flour, soy flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Stir in pumpkin, canola oil, water, egg whites, and molasses. Stir in flax seeds, if desired. Roll into 14 large balls, and flatten on a baking sheet.

Bake for 5 minutes in preheated oven. DO NOT OVERBAKE: the cookies will come out really dry if overbaked.

Cherry Shortbread Cookies

Ingredients

1 cup all-purpose flour
1/2 cup confectioners' sugar
1/2 cup cornstarch
1/2 cup chopped cherries
1 cup butter

Directions

Preheat oven to 300 degrees F (150 degrees C).

Cream butter and confectioners' sugar together. Add the cornstarch and flour and mix well. Stir in the chopped cherries. Drop teaspoonfuls of the dough onto a cookie sheet then press with tines of a floured fork.

Bake at 300 degrees F (150 degrees C) until lightly golden, about 10 to 15 minutes.

Lacy Oatmeal Cookies

Ingredients

1 cup quick cooking oats
1/4 cup all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1 cup white sugar
1/2 cup butter, softened
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Cover baking sheets with foil, then coat the foil with a non-stick cooking spray.

In a medium bowl, combine oats, flour, salt, and baking powder. In a large bowl, cream sugar and butter until fluffy. Beat in egg and vanilla. Mix in the flour and oat mixture until just combined. Drop dough by teaspoonfuls onto the prepared baking sheets, 2 1/2 inches apart.

Bake at 325 degrees F (165 degrees C) for 10 to 12 minutes, or until edges turn golden. Cool, then peel cookies off with your fingers. Be sure to re-spray baking sheets with non-stick cooking spray between batches.

Prune and Raisin Filled Cookies

Ingredients

2 1/4 cups pitted prunes
3 cups raisins
1/2 cup white sugar
6 cups all-purpose flour
3 teaspoons baking soda
1 cup white sugar
1 teaspoon salt
1 tablespoon lemon zest
3 eggs
1 cup milk
1 cup vegetable oil
1 lemon
1/3 cup confectioners' sugar for decoration

Directions

To Make Filling: Boil prunes until plump. Put raisins in pan, cover with water and heat until water steams. Strain and add 1/2 cup of sugar to raisins, mix well and heat again until almost dry. Remove from heat and set aside. Pit the cooked prunes, if not already pitted, chop and add to raisins. Add chopped nuts, if desired. Set fruit mix aside overnight.

The next day make the dough. In large bowl, mix together the flour, baking soda, sugar and salt. Make a well in the center. Add the eggs, milk, grated lemon rind and oil and mix to form dough. Knead the dough to the consistency for rolling.

Divide the dough into 6 parts. Roll each part into a rectangle of 1/8 inch thickness. Put 1/6 of the fruit mix onto the dough rectangle and spread evenly.

Fold the dough lengthwise into the center. Fold the other side in slightly past center, and press seam lightly. Pinch ends to close. Lift the loaf with a spatula and place on lightly greased cookie sheet with seam under.

Bake in 400 degree F (205 degrees C) oven for 18 - 20 minutes (top should be lightly brown). Allow to cool then cut crosswise slices about 1 inch thick.

To Make Glaze: Use juice of 1 lemon and enough confectioners' sugar to obtain consistency for brushing top of cookie. Drop sprinkles onto glaze and allow glaze to set. Enjoy!

Peanut Butter Shortbread Cookies

Ingredients

2 cups natural peanut butter
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F.

Mix in the order given. Spoon onto cookie sheet and gently press into cookie shape. Bake for 10 to 15 minutes until golden. NOTE: You can add chocolate chips to half the recipe for an awesome taste.

Skillet Cookies II

Ingredients

1/2 cup butter
1 cup white sugar
1 cup dates, pitted and chopped
1 egg, beaten
2 cups crisp rice cereal
1/2 cup flaked coconut
1 teaspoon vanilla extract
1/4 cup confectioners' sugar

Directions

In a large skillet, melt the margarine. Add the sugar and dates; cooking and stirring until thick. Stir in the egg, and cook 5 more minutes over low heat. Remove from heat, mix in the cereal, nuts (or coconut), and vanilla. Let the mixture cool for a minute , then shape into walnut sized balls. Roll in confectioners' sugar, and serve.

Neiman Marcus Chocolate Chip Cookie

Ingredients

1/2 cup unsalted butter
1 cup packed brown sugar
3 tablespoons white sugar
1 egg
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/2 teaspoons instant espresso
coffee powder
1 1/2 cups semisweet chocolate
chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a cookie sheet.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and vanilla. Sift together the flour, baking soda, baking powder, salt and espresso powder; stir into the creamed mixture. Finally, stir in the chocolate chips.

Drop dough by heaping tablespoonfuls onto the prepared baking sheet. Cookies should be 1 1/2 to 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. For crispier cookies, bake 2 minutes longer. Remove from baking sheets to cool on wire racks.

Mellow Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips
1 cup miniature marshmallows

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, baking soda and salt; stir into the creamed mixture. Mix in the chocolate chips and marshmallows. Drop by rounded spoonfuls onto the prepared cookie sheets about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chewy Date Cookies

Ingredients

1/3 cup butter (no substitutes),
softened
2/3 cup packed brown sugar
1 egg
3/4 cup all-purpose flour
2/3 cup whole wheat flour
2 teaspoons grated lemon peel
1 1/2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1/4 cup fat-free milk
1 cup chopped dates

Directions

In a mixing bowl, cream butter and brown sugar. Add egg; mix well. Combine the flours, lemon peel, baking powder, cinnamon, nutmeg and salt; add to creamed mixture alternately with milk, beating well after each addition. Stir in dates.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 325 degrees F for 13-15 minutes or until golden brown. remove to wire racks to cool. Store in an airtight container.

Carrot Cookies III

Ingredients

3/4 cup white sugar
3/4 cup shortening
1 egg
1 cup mashed cooked carrots,
cooled
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 teaspoon vanilla extract
2 tablespoons orange juice
1 tablespoon orange zest
1/3 cup confectioners' sugar for
decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together the sugar, shortening and the egg.

Add cooked cooled mashed carrots, flour, baking powder, salt and vanilla. Mix well.

Drop on greased cookie sheet and bake for 15 minutes.

To Make Frosting: Combine orange juice with the grated rind of one orange. Add enough confectioners' sugar to thicken. Put on cookies while hot.

Spur Sugar Cookies

Ingredients

2 cups white sugar
1 egg
1 cup shortening
1 teaspoon salt
1 teaspoon lemon extract
1 teaspoon baking soda
1/2 cup milk
1/2 cup evaporated milk
5 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the sugar with the shortening. Stir in the egg, salt and lemon flavoring.

Combine the milk and the evaporated milk. Dissolve the baking soda in the milks. Add this mixture to the creamed mixture and combine well. Stir in enough of the flour to make a stiff dough.

You can either roll out the dough and cut with cookie cutters or roll the dough into balls and press flat with the bottom of a glass. If desired sprinkle the cookies with sugar before baking.

Bake at 350 degrees F (175 degrees CO for 10 to 12 minutes or until cookies are soft and lightly browned around the edges. Be careful not to overbake!

Peppermint Ammonia Cookies

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
1 cup heavy cream
3 eggs, beaten
1/8 cup boiling water
1 1/2 tablespoons bakers'
ammonia
1/2 teaspoon peppermint oil
4 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together butter and sugar until smooth. Stir in the heavy cream and beaten eggs. Mix the ammonia into the boiling water and stir to dissolve; stir into the butter mixture along with the peppermint oil. Combine the flour and baking powder; stir into the batter until evenly blended. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until edges are golden. Cool slightly on baking sheets before removing to wire racks to cool completely.

Raspberry Star Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 egg
3 cups all-purpose flour
1/2 teaspoon salt
1 (8 ounce) jar raspberry preserves

2 cups confectioners' sugar
2 teaspoons almond extract

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar until smooth. Beat in the egg. Combine the flour and salt; stir into the creamed mixture. Dough will be stiff. On a lightly floured surface, roll half of the dough out to 1/8 inch thickness. Cut into star shapes using a cookie cutter. Set cookies 1 inch apart onto the prepared cookie sheets. Place a teaspoon of jam onto each cookie and spread out towards the points of the stars. Roll out remaining half of the dough and cut into stars the same size. cut holes in the center of each star, then place them onto the jam stars.

Bake for 7 to 10 minutes in the preheated oven, until golden around the edges. Remove from cookie sheets to cool on wire racks. In a small bowl, mix together the confectioners' sugar and almond extract to form a glaze. Add water a teaspoon at a time if the mixture is too thick to drizzle. Drizzle glaze over cooled cookies.

Peanut Butter Chocolate Chip Cookies from

Ingredients

1 cup butter, softened
1 1/2 cups packed brown sugar
2 eggs
1 cup peanut butter
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/4 cup cornstarch
3/4 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together butter and brown sugar. Beat in eggs, peanut butter and vanilla.

Add flour, cornstarch, salt, baking soda and baking powder. Stir in chocolate chips.

Roll into balls about 1 1/2 teaspoonfuls (or use cookie scoop) and place onto ungreased cookie sheets about 2 inches apart. Flatten slightly because they do not flatten much while cooking.

Bake for 10 minutes.

Strawberry-Nut Pinwheel Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup strawberry jam
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine flour and baking powder; gradually add to creamed mixture. On a lightly floured surface, roll dough into a 14-in. x 10-in. rectangle. Spread jam to within 1/2 in. of edges. Sprinkle nuts over jam. Roll up jelly-roll style, starting with a long side. Wrap in plastic wrap; refrigerate for at least 3 hours or overnight.

Unwrap and cut into 1/4-in. slices. Place 1 in. apart on greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Gingerbread Cookie Frosting

Ingredients

1 cup confectioners' sugar
1/4 cup milk
10 drops food coloring

Directions

Sift the confectioners' sugar into a small bowl. Stir in enough milk to make a smooth but not too runny consistency. You may need to adjust with some more sugar. Divide this mixture into small containers, depending on how many colors you want. Color each small container with colors appropriate for the season, using as much food coloring as needed to create desired hues.

No Bake Deluxe Hamburger Cookies

Ingredients

24 vanilla wafer cookies
12 small peppermint patties
4 drops green food coloring
12 medium green gumdrops,
sliced
2 tablespoons sesame seeds
4 small rolls of apricot fruit leather
1/2 cup flaked coconut

Directions

Place the coconut and the food coloring in a bowl with a lid. Shake till all coconut is covered. Set aside.

Place 12 of the vanilla wafers flat side up on a cookie sheet. After unwrapping all of the peppermint patties, place them on top of the wafers.

Unwrap the fruit roll-ups (optional) and cut into squares. Place on top of the all of the patties to look like cheese. Then place the sliced gumdrops on the top of that. Add the coconut.

Place the other half of the wafers over the top of the coconut. With a small kitchen brush lightly paint a VERY small amount of water on the tops of the cookies. Finally shake or sprinkle a small amount of sesame seeds over the wafers.

Snow-Topped Chocolate Mint Cookies

Ingredients

2 cups mint semisweet chocolate chips, divided
6 tablespoons butter (no substitutes), softened
1 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
confectioners' sugar

Directions

In a microwave, melt 1 cup chocolate chips; set aside to cool. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the melted chocolate chips and vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Stir in the remaining chocolate chips. Cover and refrigerate for 2 hours or until easy to handle.

Roll into 1-in. balls, then roll in confectioners' sugar. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are set and centers are almost set. Cool for 10 minutes before removing to wire racks.

Mississippi Mud Cookies

Ingredients

2 cups white sugar
1/2 cup butter
1/2 cup milk
3 cups rolled oats
6 tablespoons unsweetened
cocoa powder
1/2 cup chopped walnuts
1/2 cup flaked coconut
1 teaspoon vanilla extract

Directions

Bring sugar, milk and butter to boil. Boil for 2 minutes and remove from heat.

Stir in cocoa and vanilla. Stir in remaining ingredients to coat well.

Drop onto waxed paper by the tablespoonfuls. Cool and enjoy!

Kristil's Frat House Cookies

Ingredients

2 cups butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon salt
1 teaspoon baking soda
4 cups all-purpose flour
4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Cream butter and sugars together until fluffy. Add eggs and blend well. Stir in salt, baking soda and flour. Blend until the flour is incorporated. Stir in the chocolate chips.

Use a melon baller sized ice cream scoop to scoop out chunks of dough. Place onto greased or parchment lined cookie sheets. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes or until lightly browned. Cool cookies on a rack and place on a serving platter. Enjoy!

Egg Free Chocolate Chip Pumpkin Cookies

Ingredients

2 cups white sugar
1 cup shortening
1 (15 ounce) can pumpkin puree
2 teaspoons vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
12 ounces semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the sugar, shortening, pumpkin and vanilla together. Mix until light and well combined.

Mix the flour, baking soda and ground cinnamon. Stir the flour mixture into the creamed mixture. Mix until combined. Stir in the chocolate chips.

Drop by teaspoons onto an ungreased baking sheet. Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes or until set. Let cookies cool on a rack.

Christmas Cookies II

Ingredients

1 cup butter
1 1/2 cups white sugar
3 eggs
1 tablespoon cocoa
1 teaspoon ground cinnamon
1 teaspoon ground mace
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
3/4 teaspoon baking soda
1/2 cup chopped, peeled apple
1 cup golden raisins
1/2 pound candied pineapple
1/4 pound chopped candied orange peel
1/4 pound candied lemon peel
8 ounces dates, pitted and chopped
1 pound chopped pecans
1 tablespoon bourbon
3 cups all-purpose flour

Directions

Cream together butter, sugar, and eggs. Beat in flour, cocoa, and cinnamon, mace, nutmeg, cloves, allspice, and soda.

Meanwhile soak candied pineapple, orange peel, and lemon peel in bourbon.

Add apples, raisins, dates, pecans, and soaked fruits, and mix well.

On a greased cookie sheet spoon out half-dollar size cookies, spaced 1/2 inch apart.

In a preheated 350 degree (175 degrees C) oven, bake 12-15 minutes.

Selma's Best Oatmeal Cookies

Ingredients

- 1 cup shortening
- 1 cup white sugar
- 1/2 cup packed brown sugar
- 1 egg
- 1 1/2 cups quick cooking oats
- 3/4 cup finely chopped walnuts
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon

Directions

Cream together shortening, white sugar, brown sugar. Then add 1 beaten egg.

Sift together flour, baking soda, and ground cinnamon and add to first mixture. Then add quick rolled oats, finely crushed walnuts or pecans and vanilla.

Cover and chill for an hour.

Preheat oven to 350 degrees F (175 degrees C).

Place walnut sized pieces of dough on a greased cookie sheet. Butter the bottom of a small glass, dip in sugar and flatten out the little pieces. You need not rebutter each time. Bake for 10 minutes.

Cat Poop Cookies I

Ingredients

1/2 cup honey
2 cups all-purpose flour
2/3 cup butter
1/2 cup unsweetened cocoa powder
1 egg
1 teaspoon vanilla extract
1 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®],[™])

Directions

Microwave honey on high until bubbly (about 1 minute). Stir in the margarine. Add the egg and mix well. Stir in the flour, cocoa and vanilla. Mix well and chill dough for several hours in the refrigerator.

Preheat oven to 350 degrees F (175 degrees C).

Roll chunks of the chilled dough into cylindrical shapes in order to resemble cat poop. Roll cookies in cereal and place on ungreased baking sheet.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes. Serve cookies in a new litter box on a bed of malted barley cereal. Use a new litter scoop to remove cookies.

Jumbo Molasses Cookies

Ingredients

3 cups butter flavored shortening
4 cups sugar
1 cup molasses
4 eggs
8 cups all-purpose flour
2 2/3 tablespoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon ground cloves
1 teaspoon ground ginger
Additional sugar

Directions

In a large mixing bowl, cream shortening and sugar. Add molasses and eggs; mix well. Combine the flour, baking soda, cinnamon, salt, cloves and ginger; gradually add to creamed mixture. Cover and refrigerate for 1-2 hours.

Shape 1/4 cupfuls of dough into balls; roll in sugar. Place four cookies on a greased baking sheet at a time. Bake at 350 degrees F for 18-20 minutes or until edges are set. Remove to wire racks to cool.

Colossal Cookies

Ingredients

1/2 cup margarine, softened
1 1/2 cups white sugar
1 1/2 cups packed brown sugar
4 eggs
1 teaspoon vanilla extract
1 (16 ounce) jar crunchy peanut butter
2 1/2 teaspoons baking soda
6 cups quick cooking oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the margarine, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and peanut butter. Mix in the baking soda, oats, and chocolate chips until well blended. Drop 1/4 cupfuls of dough 4 inches apart onto ungreased cookie sheets. Flatten with a fork to 2 1/2 inches in diameter.

Bake for 10 to 12 minutes in preheated oven. Cool 1 minute on cookie sheet before transferring to wire racks to cool completely.

Cookies 'n Cream Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups water
1/3 cup vegetable oil
3 egg whites
1 cup chocolate sandwich cookie crumbs
3 cups confectioners' sugar
3/4 cup shortening
1 teaspoon vanilla extract
2 egg whites
12 chocolate sandwich cookies

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, mix the cake mix, water, oil, and 3 egg whites with an electric mixer on high speed for 2 minutes. Gently stir in crushed cookies. Pour batter into the prepared pans.

Bake for 25 to 35 minutes in the preheated oven, or until a knife inserted in the center of the cake comes out clean. Cool 10 minutes in pans. Remove from pans, and completely cool on racks.

To Make Frosting: In a small bowl, thoroughly blend the 1/2 cup confectioners' sugar, shortening, vanilla, and 2 egg whites. Beat in remaining confectioners' sugar until creamy. Frost the cake, and garnish with remaining cookies.

Dora's Christmas Cookies

Ingredients

2 cups white sugar
1 cup shortening
1 tablespoon vanilla extract
1 teaspoon almond extract
2 eggs
6 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup milk

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix together sugar, shortening or margarine, vanilla extract and almond extract. Cream these together until light. Add eggs and beat well.

Combine flour, baking soda, baking powder and salt (use 1/2 teas. if using margarine). Add to sugar mixture alternately with milk, ending with flour mixture. Dough will be quite stiff and may require mixing the last bit of flour in by hand.

Roll out portions of dough on floured board and cut with your favorite cookie cutters.

Place on greased cookie sheets and bake for 10 to 12 minutes . Test for doneness by touching lightly with your finger. If there is no dent, they're done. Cool and frost, decorate with colored sugars and colored frosting..

Note: If you like crisp cookies, roll the dough thinner. For more cake-like dough roll thicker and use metal cookie cutters. Originally we used Anise oil to flavor the dough (5 to 6 drops) in place of the vanilla and almond extracts. But my children prefer the extracts.

Chocolate Cream Filled Cookies

Ingredients

6 tablespoons butter, softened
1/4 cup white sugar
1 large egg
2 tablespoons corn syrup
1 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1/3 cup semisweet chocolate chips
1 cup confectioners' sugar
1/4 cup confectioners' sugar
1/2 cup butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.

Using an electric mixer, beat 6 tablespoons butter and 1/4 cup sugar in a large bowl until creamy. Add the egg; beat until smooth. Beat in corn syrup. Whisk together the flour and cocoa in a small bowl. Beat half of the flour mixture into the butter mixture until well incorporated. Beat in the remaining flour. Divide dough in half.

On a lightly floured board, roll each half of the dough into a rectangle. Cut each large rectangle into 1x3 inch rectangles. Place cookies on prepared baking sheets, 2 inches apart. Bake until firm, 10 to 15 minutes. Let cookies stand on baking sheets for 5 minutes; remove to wire racks to cool completely.

While the cookies are baking, make the filling. Heat chocolate chips in a small saucepan on lowest heat. Stir until chocolate is almost completely melted. Remove from heat; stir until smooth. Allow to cool to room temperature. Beat 1 cup confectioners' sugar and 1/2 cup butter in a large bowl until smooth. Scrape the melted chocolate into the bowl; beat well.

Spread 1/2 teaspoon filling on the bottom of 30 cooled cookies; top with remaining cookies. Sprinkle filled cookies with confectioners' sugar.

Soft Gingerbread Cookies

Ingredients

3/4 cup molasses
1/3 cup packed brown sugar
1/3 cup water
1/8 cup butter, softened
3 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground allspice
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon ground cinnamon

Directions

In a medium bowl, mix together the molasses, brown sugar, water and butter until smooth. Combine the flour, baking soda, allspice, ginger, cloves and cinnamon, stir them into the wet mixture until all of the dry is absorbed. Cover the dough and chill for at least 3 hours.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut out into desired shapes. Place cookies 1 inch apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Remove from the cookie sheets to cool on wire racks.

Eggnog Cookies II

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/4 cups white sugar
3/4 cup butter, softened
1/2 cup eggnog
1 teaspoon vanilla extract
2 egg yolks
1 tablespoon ground nutmeg

Directions

Preheat oven to 300 degrees F (150 degrees C).

Combine the flour, baking powder, cinnamon and nutmeg. Mix well and set aside.

Cream together the sugar and butter. Add eggnog, vanilla and egg yolks and beat until smooth.

Add the flour mixture and mix until combined; be careful not to overmix.

Drop by rounded teaspoonfuls onto ungreased baking sheets 1 inch apart. Sprinkle lightly with nutmeg. Bake for 23 to 25 minutes or until bottoms turn light brown. Transfer to cool, flat surface immediately with a spatula.

Sesame Seed Cookies

Ingredients

1/2 cup shortening
1/2 cup butter or margarine,
softened
2 cups sugar
5 eggs
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
5 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons milk
5 tablespoons toasted sesame
seeds

Directions

In a large mixing bowl, cream the shortening, butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture.

Drop by tablespoonfuls 3 in. apart onto greased baking sheets. Brush with milk; sprinkle with sesame seeds. Bake at 400 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Doubly Delicious Peanut Butter Cookies

Ingredients

1 cup white sugar
1 cup packed brown sugar
1 cup crunchy peanut butter
1/2 cup butter flavored shortening
2 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
2 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine sugars, peanut butter and shortening in large bowl. Beat at medium speed of mixer until well blended. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda and salt. Add gradually to creamed mixture at low speed. Mix just until blended. Stir in peanut butter chips with spoon. (Dough will be stiff.)

Shape into 1 1/2 inch balls. Place 2 inches apart on ungreased baking sheet. Make crisscross marks on top with floured fork tines.

Bake for 8 to 10 minutes or until edges are set and tops are moist. Cool about 8 minutes on baking sheet before removing to flat surface.

Viennese Crescent Holiday Cookies

Ingredients

2 cups all-purpose flour
1 cup butter
1 cup hazelnuts, ground
1/2 cup sifted confectioners' sugar
1/8 teaspoon salt
1 teaspoon vanilla extract
2 cups sifted confectioners' sugar
1 vanilla bean

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, combine flour, butter, nuts, 1/2 cup confectioners' sugar, salt, and vanilla. Hand mix until thoroughly blended. Shape dough into a ball. Cover and refrigerate for 1 hour.

Meanwhile, place sugar in a bowl or small container. With sharp chef's knife, split vanilla bean lengthwise. Scrape out seeds, and mix them into the sugar. Cut pod into 2 inch pieces and mix into sugar.

Remove dough from refrigerator and form into 1 inch balls. Roll each ball into a small roll, 3 inches long. Place rolls 2 inches apart on ungreased cookie sheet, and bend each one to make a crescent shape.

Bake 10 to 12 minutes in the preheated oven, or until set but not brown.

Let stand 1 minute, then remove from cookie sheets. Place hot cookies on a large sheet of aluminum foil. Sprinkle with prepared sugar mixture. Turn gently to coat on both sides. Cool completely and store in an airtight container at room temperature. Just before serving, coat with more vanilla flavored sugar.

Byron's Ginger Chocolate Chip Cookies

Ingredients

4 1/2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
1 cup butter, softened
1 cup butter flavored shortening
1 1/2 cups white sugar
1 1/2 cups packed light brown sugar
4 eggs
1 tablespoon vanilla extract
2 tablespoons skim milk
4 cups semisweet chocolate chips
3/4 cup finely chopped crystallized ginger

Directions

Preheat oven to 375 degrees F (190 degrees C). Sift together the flour, baking soda and salt into a small bowl; set aside.

In a large bowl, cream together the butter, shortening, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and milk. Gradually stir in the sifted ingredients using a wooden spoon. Finally, mix in the chocolate chips and crystallized ginger. Use two spoons to drop cookie dough 2 inches apart onto a cookie sheet.

Bake on the middle rack of the preheated oven for 12 to 15 minutes. The cookies should be golden brown on the sides and the top should have lost it's shine. Allow to cool on the baking sheet for a few minutes before removing to a wire rack to cool completely.

Hello Dolly Cookies

Ingredients

1 cup graham cracker crumbs
1 cup semisweet chocolate chips
1 cup chopped walnuts
1 cup shredded coconut
1/4 cup butter, melted
1 (14 ounce) can sweetened condensed milk

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease a 9 x 9 inch baking pan.

In a medium bowl, combine graham crackers, chocolate chips, walnuts and coconut.

Pour melted butter over the dry ingredients and stir. Press into prepared baking pan. Drizzle the condensed milk over the top.

Bake for 25 - 30 minutes, until lightly colored on top. Let cool before cutting into bars.

Fruitcake Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 1/2 cups sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 cups chopped pecans
1 (8 ounce) package chopped
dates
8 ounces candied cherries, halved
8 ounces candied pineapple,
diced

Directions

In a mixing bowl, cream butter and sugar. Add eggs; mix well. Combine flour, baking soda, cinnamon and salt; add to creamed mixture and mix well. Fold in pecans, dates and fruit. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 325 degrees F for 13-15 minutes or until lightly browned. Cool on wire racks.

Betty's Sugar Cookies

Ingredients

1 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup colored sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, white sugar and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Combine the flour, baking soda and salt; blend into the creamed mixture. Roll dough into 1/2 inch balls and place them 1 inch apart onto the prepared cookie sheets. Flatten each ball slightly and sprinkle with colored sugar.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Rosy Raisin Nut Cookies

Ingredients

1 cup shortening
1/2 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup ketchup
1/2 cup chopped walnuts
1/2 cup golden raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening, brown sugar and white sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour baking soda and salt, stir into the creamed mixture along with the ketchup. Fold in the walnuts and raisins last. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Walnut Cheesecake Cookies

Ingredients

1/2 cup butter, softened
1 (3 ounce) package cream cheese
1 egg, separated
1 teaspoon vanilla extract
1 teaspoon lemon zest
1/4 teaspoon salt
1 cup sifted confectioners' sugar
1 cup sifted all-purpose flour
1 cup finely chopped walnuts
1/4 cup apricot preserves

Directions

Cream butter, cream cheese, egg yolk, vanilla, lemon peel and salt until fluffy. Gradually mix in confectioners' sugar, then the flour to make stiff dough.

Chill dough for 2 hours.

Preheat oven to 325 degrees F (165 degrees C).

Shape dough into 30 - one inch balls.

Beat egg white until foamy. Dip balls in egg white then roll in chopped nuts. Arrange 2 inches apart on ungreased cookie sheet and make a depression in each with your thumb.

Bake for 12-15 minutes, until cookies begin to brown on the bottoms. Carefully remove to wire rack and while hot fill each depression with 1/2 teaspoon of apricot preserves or your favorite jam.

Sugar Cookies X

Ingredients

2 cups white sugar
1 teaspoon vanilla extract
1 cup butter
1 teaspoon cream of tartar
1 cup vegetable oil
1 teaspoon baking soda
2 eggs
4 cups all-purpose flour
1 teaspoon salt

Directions

In a large bowl, mix oil, butter, sugar, eggs, and vanilla until creamy.

Mix together cream of tartar, baking soda, flour, and salt. Add these dry ingredients to the creamed mixture. Chill dough for 15 to 20 minutes.

Roll dough into balls, and place on greased cookie sheets. Press balls with a glass dipped in sugar to flatten.

Bake at 350 degrees F (175 degrees C) for 8 to 10 min.

Prize Cookies

Ingredients

1 cup shortening
1 1/2 cups white sugar
3 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (9 ounce) package condensed mincemeat, crumbled

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until fluffy. Add the eggs one at a time, beating after each addition. Sift together the flour, baking soda and salt; stir into the creamed mixture. Finally, stir in the mincemeat.

Drop dough by teaspoons onto the prepared baking sheets. Bake 8 to 10 minutes in the preheated oven. Remove from baking pans to cool on wire racks.

Hint O' Mint Cookies

Ingredients

1/2 cup milk
1/2 teaspoon vinegar
1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
1/2 teaspoon vanilla extract
1/4 teaspoon peppermint extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon cream of tartar
FROSTING:
3 tablespoons butter or margarine,
softened
2 cups confectioners' sugar
1/3 cup baking cocoa
1/8 teaspoon salt
1 teaspoon vanilla extract
2 tablespoons milk

Directions

In a small bowl, combine milk and vinegar; set aside. In a mixing bowl, cream butter and sugar. Beat in egg and extracts. Combine flour, baking soda and cream of tartar; add to the creamed mixture alternately with milk mixture.

Drop by heaping teaspoonfuls 2 in. apart onto ungreased baking sheets. Flatten with a glass dipped in sugar. Bake at 350 degrees F for 6 to 8 minutes or until set. Remove to wire racks to cool.

In a small mixing bowl, cream butter, sugar, cocoa and salt. Beat in vanilla and enough milk to achieve spreading consistency. Frost cooled cookies.

Strawberry Cake Cookies

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 eggs, beaten
1/2 cup chopped fresh
strawberries
1 cup whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, mix together the cake mix, eggs and strawberries until well blended. Fold in the whipped cream until well blended. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Fresh Strawberry Cookies

Ingredients

2 cups fresh strawberries
2 cups blanched almonds
1 cup raisins

Directions

Soak almonds in water overnight.

Soak raisins in boiling water for 5 minutes then drain. Dice raisins and strawberries.

Coarsely grind the soaked almonds. Add them to the diced strawberry-raisin mixture and mix well.

Drop batter by spoonfuls onto a dehydrator plastic tray. Dehydrate for 24 hours or until dry at 105 degrees F (40 degrees C). Turn cookies over in 8 to 12 hours or when you see that one side is dry enough.

Moist Persimmon Cookie

Ingredients

- 2 persimmons
- 1/2 cup shortening
- 1 cup white sugar
- 1 egg
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1 cup chopped walnuts
- 1 cup raisins

Directions

Peel and de-stem the persimmons and process them in a food processor or blender. You will want enough pulp to equal 1 cup. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the sugar and shortening. Beat in the egg and persimmon pulp. Combine the flour, baking soda, salt, cinnamon, cloves and nutmeg, stir into the persimmon mixture. Finally, stir in the chopped nuts and raisins. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Family-Favorite Oatmeal Cookies

Ingredients

- 2 cups packed brown sugar
- 1 cup shortening
- 3 eggs
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 cup sour milk*
- 2 cups rolled oats
- 1 cup raisins
- 1 cup chopped walnuts

Directions

In a large mixing bowl, cream sugar and shortening. Add eggs, one at a time, mixing well after each addition. Combine flour, salt, baking powder, soda and cinnamon; add alternately with milk to the creamed mixture. Stir in oats, raisins and nuts. Drop dough by heaping tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for about 12 minutes or until lightly browned. Remove to a cooling rack.

Peanut Butter Kiss Cookies

Ingredients

1 cup white sugar
1 cup peanut butter
1 egg
18 milk chocolate candy kisses,
unwrapped

Directions

Preheat oven to 350 degrees F.

Combine sugar, peanut butter, and egg.

Shape into 1 inch balls and place on ungreased cookie sheet.

NOTE: If dough is too sticky, refrigerate 1/2 hour or until easy to handle.

Bake for 10 minutes. Remove cookies from oven. Press a chocolate kiss into the center of each warm cookie.

Brickle Cookies

Ingredients

1 (9 ounce) package yellow cake mix
1/4 cup vegetable oil
1 egg, lightly beaten
1/2 teaspoon vanilla extract
1/2 cup chopped pecans
1/2 cup almond brickle chips or English toffee bits

Directions

In a mixing bowl, combine the dry cake mix, vegetable oil, egg and vanilla; mix well. Stir in pecans. Refrigerate for 1 hour or until firm enough to handle.

Roll into 1-in. balls; dip top of each ball into toffee bits and set 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool for 3 minutes before removing to wire racks.

Toll House® White Chip Chocolate Cookies

Ingredients

2 1/4 cups all-purpose flour
2/3 cup NESTLE® TOLL HOUSE®
Baking Cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter or margarine,
softened
3/4 cup granulated sugar
2/3 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
1 (12 ounce) package NESTLE®
TOLL HOUSE® Premier White
Morsels

Directions

PREHEAT oven to 350 degrees F.

COMBINE flour, cocoa, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in morsels. Drop by well-rounded teaspoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until centers are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Caramel-Filled Chocolate Cookies

Ingredients

1 cup butter, softened
17 tablespoons sugar, divided
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking soda
1 1/4 cups chopped pecans,
divided
1 (13 ounce) package Rolo
candies
4 (1 ounce) squares white
chocolate, melted

Directions

In a large mixing bowl, cream butter, 1 cup sugar and brown sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa and baking soda; gradually add to the creamed mixture, beating just until combined. Stir in 1/2 cup pecans.

Shape a tablespoonful of dough around each candy, forming a ball. In a small bowl, combine the remaining sugar and pecans; dip each cookie halfway. Place nut side up 2 in. apart on greased baking sheets.

Bake at 375 degrees F for 7-10 minutes or until tops are slightly cracked. Cool for 3 minutes before removing to wire racks to cool completely. Drizzle with melted white chocolate.

Lemonia Cookies

Ingredients

2 cups milk
2 tablespoons bakers' ammonia
2 1/2 cups granulated sugar
1 cup lard
1/2 teaspoon salt
2 eggs
1 teaspoon lemon oil
6 cups all-purpose flour

Directions

Preheat the oven to 350 degrees F (175 degrees C). Dissolve the ammonia in the milk, and set aside.

In a large bowl, cream together the lard and sugar until smooth. Mix in the lemon oil, eggs, and salt. Stir in the milk alternately with the flour to form a soft but manageable dough. Roll the dough into walnut sized balls. Place 2 inches apart onto an ungreased cookie sheet. Flatten the cookies using the bottom of a glass dipped in sugar.

Bake for 10 to 12 minutes in the preheated oven, or until firm. Remove from cookie sheets to cool on wire racks.

Sweet Sourdough Cookies

Ingredients

1 cup sourdough starter
1 3/4 cups all-purpose flour
1/2 cup butter, softened
1 teaspoon salt
1/4 teaspoon baking soda
1 cup white sugar
2 teaspoons baking powder
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line a baking sheet with parchment paper.

In a large bowl cream the butter or margarine with the sugar. Beat in the egg and the Sweet Sourdough Starter. Stir in the flour, salt, baking soda, baking powder and vanilla. Mix until smooth.

Drop dough by teaspoonfuls onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Cookie Mix in a Jar VIII

Ingredients

3/4 cup white sugar
1/2 cup packed brown sugar
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
8 peanut butter cups, cut into 1/2 inch pieces

Directions

Mix together the flour, baking powder and baking soda. Set aside.

Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Press each layer firmly in place. It will be a tight fit. Add chopped peanut butter cups last.

Attach these directions to Jar: Reese's Peanut Butter Cup Cookies 1. Remove peanut butter cups from jar. Set aside. 2. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 3. Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla. 4. Mix until completely blended. You will need to finish mixing with your hands. 5. Mix in peanut butter cups. 6. Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets. 7. Bake at 375 degrees F (190 degrees C) 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.

Easy Oatmeal Cookies

Ingredients

- 1 cup raisins
- 1/2 cup hot water
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups quick cooking oats
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 cup packed brown sugar
- 1/2 cup chopped walnuts
- 2 eggs
- 3/4 cup vegetable oil
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Soak raisins in hot water and set aside.

In large bowl, sift flour with soda, salt and spices. Blend in rolled oats, sugar and nuts. In a separate bowl, beat eggs with fork and add oil, vanilla, and raisins and water mixture. Pour into dry ingredients, stirring until well mixed. Drop by teaspoonfuls about two inches apart onto ungreased cookie sheets.

Bake 10 to 13 minutes in the preheated oven, until the edges are golden.

Gingerbread Boy Cookies

Ingredients

1/2 cup butter, cubed
1/2 cup sugar
1/2 cup molasses
2 teaspoons white vinegar
1 egg, beaten
3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/4 teaspoon salt

Directions

In a saucepan, combine the butter, sugar, molasses and vinegar; bring to a boil, stirring constantly. Remove from the heat; cool to lukewarm. Stir in egg. Combine the flour, baking soda, ginger, cinnamon and salt; stir into molasses mixture to form a soft dough.

Divide dough into thirds. Shape each portion into a disk; wrap in plastic wrap. Refrigerate for at least 2 hours or until easy to handle.

On a lightly floured surface, roll dough to 1/4-in. thickness. Cut with a floured 3-in. gingerbread boy cookie cutter. Place on greased baking sheets. Bake at 375 degrees F for 7-9 minutes or until edges are firm. Remove to wire racks.

Chocolate Nut Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
1/2 cup sugar
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup vanilla baking chips
1 cup chopped almonds

Directions

In a mixing bowl, cream butter and sugars. Add egg and extract; mix well. Combine the flour, cocoa, baking soda and salt; add to creamed mixture and mix well. Stir in the chips and nuts. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 375 degrees F for 7-9 minutes. Cool on pans for 1 minute before removing to wire racks; cool completely.

Sour Cream Sugar Cookies II

Ingredients

1/2 cup butter
1/2 cup lard
1 1/2 cups white sugar
2 eggs
3 tablespoons sour cream
1/2 teaspoon baking soda
3 cups sifted all-purpose flour
1/4 teaspoon salt

Directions

Cream butter, lard and sugar. Add eggs and beat. Mix sour cream and baking soda together and add to egg mixture. Add flour and salt and mix well.

Chill dough until firm enough to roll.

Preheat oven to 400 degrees F (205 degrees C).

Roll out dough and cut with cookie cutter. It's wise to keep dough in refrigerator between rolling out batches. Bake for 5 - 7 minutes.

Macadamia Nut Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 (3.5 ounce) jars macadamia
nuts, chopped
2 cups semisweet chocolate chips
1 cup vanilla baking chips

Directions

In a mixing bowl, cream butter and sugars. Add eggs and vanilla; beat on medium speed for 2 minutes. Combine flour, baking soda and salt; add to creamed mixture and beat for 2 minutes. Stir in nuts and chips. Cover and refrigerate several hours or overnight.

Drop by tablespoonfuls 2 in apart onto ungreased baking sheets. Bake at 375 degrees for 10-12 minutes or until golden brown. Cool on pans for 1 minute before removing to wire racks; cool completely.

Cookie Press Shortbread

Ingredients

1 cup butter
1 1/2 cups all-purpose flour
1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract
1/2 cup cornstarch

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, cream together butter, confectioners' sugar, and vanilla until smooth with electric mixer. Stir in flour and cornstarch. Pop dough into your cookie press, and away you go! Press cookies out onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until the peaks are golden.

Butter Cookie Crust

Ingredients

1 1/2 cups finely crumbled vanilla wafers
1/4 cup white sugar
6 tablespoons butter, melted
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl combine the cookie crumbs, sugar, butter or margarine and cinnamon; mix until well blended. Press into a 9 inch pie plate.

Bake in the preheated oven for 7 minutes. Cool.

Blue Ribbon Fruit Cookies

Ingredients

3/4 cup butter
1 1/2 cups packed brown sugar
4 eggs
4 (1 ounce) squares unsweetened chocolate
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup candied pineapple
1 cup raisins
1 cup chopped walnuts

Directions

Combine melted butter and brown sugar in large mixer bowl; blend well. Add eggs; beat well.

Melt chocolate in top of a double boiler over hot (not boiling) water; add to egg-sugar mixture.

In a separate bowl, combine flour, baking powder, salt and cinnamon; gradually add to chocolate mixture. Stir in candied pineapple, raisins and nuts.

Drop by teaspoonfuls onto lightly greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 8-10 minutes or until almost set. Cool slightly on cookie sheet. Remove from cookie sheet; cool on wire rack.

Norway's Best Pepper Cookies

Ingredients

1 1/8 cups butter
1 cup white sugar
1/4 cup heavy whipping cream
1 teaspoon baking soda
3 1/4 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground black pepper
1 1/2 teaspoons ground
cardamom
1 teaspoon baking powder

Directions

Cream together the butter and the sugar until light and fluffy. Stir in the cream. Add the baking soda and little water (no more than 2 tablespoons) to the butter mixture.

Sift the spices, baking powder and flour into the butter mixture. Blend until a nice dough is formed. Roll dough into sausages about 2-1/2 inches in diameter wrap tightly and let dough chill thoroughly.

Preheat oven to 375 degrees F (190 degrees C). Remove chilled dough and cut into thin slices. Bake on a lightly greased cookie sheet for 6 to 8 minutes. Let cookies cool on wire rack.

Drop Butter Cookies

Ingredients

1/2 cup butter
1/3 cup white sugar
1 egg
3/4 cup all-purpose flour
1/2 teaspoon vanilla extract
2 tablespoons raisins

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cream butter, and sugar continuing to beat. Beat in egg, then flour, and then vanilla.

Drop 2 inches apart on a greased cookie sheet, and top with a raisin, chocolate chip, or nut.

Bake for 10 minutes.

Sugared Black Raspberry Tea Cookies

Ingredients

1/2 cup butter
1/4 cup packed brown sugar
1/3 cup white sugar
1 teaspoon vanilla extract
3 tablespoons milk
1 1/3 cups all-purpose flour
1/4 cup cornstarch
1/4 cup miniature semisweet chocolate chips
3 tablespoons white sugar
1 (10 ounce) jar black raspberry jam

Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

In a large bowl, cream butter with brown sugar and 1/3 cup white sugar. Blend in the vanilla and milk. Mix in the flour and corn starch. Stir in the mini chocolate chips.

Form the dough into 1 inch balls, and roll in the remaining white sugar. Place on the prepared cookie sheet, about 1 1/2 inches apart. Use your finger or thumb to press straight down into the center of each ball, making a well for the jam. Neatly fill each cookie with a small amount of jam.

Bake in preheated oven for 13 to 15 minutes, or until cookies are just beginning to turn golden around the edges. Let cookies cool before eating.

Linzer Cookies

Ingredients

DOUGH:

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 5/8 cup butter
- 1/2 cup brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon lemon zest
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup finely chopped almonds

FILLING:

- 1/4 cup chopped dried apricots
- 1/2 cup apricot preserves
- 2 teaspoons lemon juice

GLAZE:

- 1 egg white
- 2 tablespoons finely chopped almonds
- 1 tablespoon coarse granulated sugar

Directions

Sift together the flour, baking powder and salt; set aside. In a medium bowl, cream together the butter, brown sugar and cinnamon until light and fluffy. Beat in the lemon zest, egg and vanilla. Mix in 1 cup of chopped almonds, then stir in the sifted ingredients. Press 2/3 of the dough into the bottom of a greased or parchment lined 8x8 inch baking pan. Roll the remaining portion between two pieces of waxed paper, out to an 8 inch square. Refrigerate all of the dough for at least 2 hours.

While the dough is chilling, place the apricots into a small saucepan with water to cover. Bring to a boil and cook for three minutes. Remove from heat and set aside to cool. Drain the excess liquid from the apricots and mix in the preserves and lemon juice.

Preheat oven to 350 degrees F (175 degrees C). Spread the apricot filling evenly over the chilled crust, leaving a 1/4 inch border on edges. Cut the chilled square of dough into 1/2 inch strips. Place the strips over the filling in a lattice design. Trim edges to fit and press the edges into the border. Brush the top with egg white then sprinkle with remaining chopped almonds and coarse sugar.

Bake for 15 to 20 minutes in the preheated oven, until filling is bubbly and the crust is golden brown. Allow to cool completely before cutting into squares.

Coconut Gumdrops Cookies

Ingredients

- 1 cup shortening
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup flaked coconut
- 2 cups rolled oats
- 1 cup chopped pecans
- 1 cup gumdrops, chopped

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, baking soda and salt; gradually stir into the creamed mixture. Stir in the coconut, rolled oats, pecans and gumdrops. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets. Gently flatten cookies using a fork dipped in flour.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Big Soft Ginger Cookies

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3/4 cup margarine, softened
1 cup white sugar
1 egg
1 tablespoon water
1/4 cup molasses
2 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.

In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.

Old-Fashioned Raisin Cookies

Ingredients

1/2 cup sugar
1 1/2 teaspoons cornstarch
1/4 teaspoon ground cinnamon
1 cup chopped dates
1/2 cup raisins
1/2 cup water

DOUGH:

1 cup butter (no substitutes),
softened
2 cups sugar
3 eggs
1 teaspoon vanilla extract
4 cups all-purpose flour
1/2 teaspoon salt

Directions

In a saucepan, combine the first six ingredients. Cook and stir over medium heat until thickened and bubbly. Cool.

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 salt; gradually add to the creamed mixture. Cover and refrigerate for 2-3 hours or until easy to handle.

On a lightly floured surface, roll half of the dough to 1/8-in. thickness. Cut with a 2-in. round cookie cutter. Place 1 in. apart on ungreased baking sheets. Place 1 teaspoon of raisin filling in the center of each cookie. Roll out remaining dough. Cut with a 2-in. cookie cutter. With a 1-in. round cookie cutter, cut a hole in the center of each; place over filling. With a fork, press edges to seal.

Bake at 400 degrees F for 10-12 minutes or until edges begin to brown.

Old Fashioned Molasses Cookies

Ingredients

- 1 cup white sugar
- 1 cup shortening
- 1 cup molasses
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 4 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup sour milk
- 1/2 cup raisins for decorating

Directions

In a large bowl, cream together the sugar and shortening until smooth. Stir in the molasses and vanilla. Combine the flour, cinnamon, baking soda and salt; stir into the mixture alternately with the sour milk. Cover the dough and chill for at least one hour.

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. On a lightly floured surface, roll out about 1/3 of the dough to 1/4 inch in thickness. Cut into circles about 3 inches in diameter using a cookie cutter or drinking glass. Place cookies 2 inches apart onto the prepared cookies sheets. Place a raisin onto the center of each cookie.

Bake for 8 to 10 minutes in the preheated oven, or until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Sugar-Free Spice Cookies

Ingredients

1 1/2 cups whole wheat flour
3/4 cup wheat germ
1 1/2 teaspoons low sodium
baking powder
1 teaspoon baking soda
1/2 teaspoon ground allspice
1 1/4 teaspoons ground ginger
1 1/2 teaspoons ground cinnamon
1 cup frozen apple juice
concentrate, thawed
2/3 cup raisins
1/4 cup vegetable oil
2 egg whites

Directions

Combine the dry ingredients in a mixing bowl.

In a blender, combine the juice concentrate and the raisins. Mix on high until raisins are chopped. Add the egg whites and beat on slow speed just until combined.

Slowly add the juice mixture and the oil to the dry ingredients and mix until combined.

Wrap the somewhat soft dough in waxed paper and chill for 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Wet your hands and shape dough into balls 1 1/2 inches in diameter. Place on nonstick cookie sheet and flatten with fork. Bake 8 to 10 minutes until just done. Don't overbake! Cool on wire rack.

Banana Oatmeal Cookies I

Ingredients

- 1 cup white sugar
- 1 cup margarine
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 3 ripe bananas, mashed
- 2 cups rolled oats
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream butter and sugar together until smooth. Stir in the eggs and vanilla. Sift together the flour, baking soda, cloves and cinnamon, stir into the creamed mixture. Then add the mashed bananas, rolled oats and chocolate chips, mix until well blended.

Drop dough by rounded spoonfuls onto unprepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Remove cookies from pan to cool on wire racks.

My Grandma's Fruitcake Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda

1 cup butter, at room temperature
1 cup brown sugar, packed
3 eggs
1/2 cup milk
2 tablespoons vanilla-flavored cream sherry
7 cups chopped mixed nuts
2 cups chopped raisins
2 cups pitted chopped dates
1 pound candied pineapple, coarsely chopped
1 pound red and green candied cherries, chopped

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease several baking sheets. Sift together the flour, cinnamon, and baking soda in a bowl; set aside.

Beat together the butter and brown sugar in a large mixing bowl until fluffy, about 5 minutes. Beat in the eggs, one at a time. Gradually beat the flour mixture into the butter mixture, alternating each addition with about 2 tablespoons of milk until all the milk is incorporated and the dough is soft. Beat in the sherry, and mix in the nuts, raisins, dates, pineapple, and cherries until thoroughly mixed. Drop the dough by rounded teaspoons onto the prepared baking sheets.

Bake in the preheated oven until the cookies are set and the bottoms are very lightly browned, 20 to 30 minutes. Cool on wire racks.

No Bake Cookies II

Ingredients

2 cups white sugar
1/2 cup butter
1/2 cup milk
3 tablespoons cocoa powder
3 cups quick cooking oats
1 teaspoon vanilla extract

Directions

Mix together sugar, butter or margarine, and milk in a saucepan. Bring to a boil and boil for one minute, stirring constantly.

Remove from heat and mix in cocoa, quick oatmeal and vanilla. Drop by spoonfuls on waxed paper.

Peaches and Cream Cookies

Ingredients

1 cup shortening
1 1/2 cups white sugar
2 eggs
1 cup fresh peaches, pitted and chopped
3 cups all-purpose flour
1 teaspoon salt
1/2 tablespoon baking soda
3/4 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a cookie sheet.

Beat shortening and sugar together. Blend eggs and fruit into the shortening and sugar mixture. Stir flour, salt, baking soda and nuts into the egg mixture; mix well.

Drop dough by teaspoonfuls onto the greased cookie sheet. The cookies will double in size while baking, so set the cookies far apart on the cookie sheet. Bake for 12 to 15 minutes.

Half-Cup Cookies

Ingredients

2 cups whole wheat flour
1 teaspoon baking powder
3/4 teaspoon salt
1 teaspoon ground cinnamon
2 eggs
1/4 cup milk
1/2 teaspoon vanilla extract
1/2 cup peanut butter
1/2 cup honey
1/2 cup granola
1/2 cup packed brown sugar
1/2 cup butter, softened
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts
1/2 cup flaked coconut
1/2 cup raisins

Directions

Combine flour, baking powder, salt, and cinnamon; set aside.

In large bowl, beat eggs, milk, and vanilla. Beat in peanut butter, honey, brown sugar, and butter until creamy.

Stir in flour mixture until well blended. Stir in chocolate chips, nuts, coconut, raisins, and granola until blended.

Drop batter by heaping spoonful 1 inch apart on lightly greased baking sheets. Bake at 375 degrees F (190 degrees C) for 10 minutes until golden on bottom. Cool on rack.

Peanut Butter Cookies VIII

Ingredients

1 cup crunchy peanut butter
1/3 cup water
2 eggs
1 (18.25 ounce) package yellow
cake mix

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, stir together the peanut butter, water and eggs until smooth and well blended. Stir in the cake mix. Use your hands if necessary to blend thoroughly. Roll into walnut sized balls or drop by spoonfuls 3 inches apart onto ungreased cookie sheets. Press each cookie down using a floured fork.

Bake for 8 to 20 minutes in the preheated oven, until golden brown. Remove from baking sheets to cool on wire racks.

Cornmeal Cookies IV

Ingredients

1 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 tablespoon frozen orange juice concentrate
2 2/3 cups all-purpose flour
1 cup cornmeal
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
2/3 cup sweetened dried cranberries

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and orange juice concentrate. Combine the flour, cornmeal, baking powder, cinnamon, nutmeg and cloves; stir into the sugar mixture. Fold in the dried cranberries. Drop by rounded teaspoonfuls onto the prepared cookie sheets.

Bake for 8 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Vinegar Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 1/2 cups all-purpose flour
1 teaspoon distilled white vinegar
1 teaspoon baking soda
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (170 degrees C).

Cream butter or margarine and sugar. Add other ingredients. Drop by teaspoon on lightly greased cookie sheet.

Bake for 18-20 minutes.

Kindness Cookies

Ingredients

1/3 cup honey
1 tablespoon vegetable oil
2 eggs
1 tablespoon orange zest
1/2 teaspoon salt
1 1/2 cups rolled oats

Directions

Preheat oven to 400 degrees F (200 degrees C).

Stir together the honey, oil, and eggs. Add the orange rind and salt. Mix in the oatmeal and stir well.

Drop on cookie sheets and bake for 8 to 10 minutes.

Paydirt Peanut Butter Cookies

Ingredients

1 cup butter flavored shortening
1 cup creamy peanut butter
1 cup white sugar
1 cup packed brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/3 cup vegetable oil
3 tablespoons water
1 (17.5 ounce) package peanut butter cookie mix

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine peanut butter(including peanut butter from box mix), shortening, oil and water in a large mixing bowl, blend until smooth. Adding one at a time, blend in sugar, brown sugar , eggs and vanilla, mixing well.

In a smaller bowl combine flour, salt, and baking soda. When those are combined, add dry mix from boxed cookie mix to flour mixture and stir using a whisk to break up any lumps.

Combine dry mixture a little at a time into wet mixture and mix well. It may become necessary to finish mixing dough by hand.

Roll dough into 1 1/2 to 2 inch balls and place a baking sheet leave 2 to 2 1/2 inches between cookies. Cross-hatch dough balls using a fork to flatten to 1/2 to 3/4 inch thickness. Bake at 375 degrees F (190 degrees C) about 7 to 10 minutes, until edges start to turn light brown. Remove from oven let stand for 5 minutes and transfer cookies to wire rack.

Very Cranberry Chocolate Chip Cookies

Ingredients

1/4 cup brown sugar
1/8 cup honey
1/8 cup butter
1/8 cup natural peanut butter
1/2 banana, mashed
1 teaspoon vanilla extract
5/8 cup whole wheat flour
1/8 cup oat bran
1/2 cup rolled oats
1/4 teaspoon baking soda
1/8 teaspoon salt
1 pinch pumpkin pie spice
1/2 cup dried cranberries
1/2 cup semisweet chocolate chips
2 tablespoons sunflower seeds

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the brown sugar, honey, butter and peanut butter until smooth. Stir in the banana and vanilla. Combine the whole wheat flour, oat bran, oats, baking soda, salt and pumpkin pie spice in a separate bowl. Stir the dry ingredients into the wet ingredients until it forms a smooth dough. Mix in the cranberries, chocolate chips and sunflower seeds. Drop by spoonfuls onto an ungreased baking sheet.

Bake for 10 to 12 minutes in the preheated oven, until cookies are lightly browned at the edges.

Poppy Seed Cookies III

Ingredients

1 cup shortening
3/4 cup white sugar
1 egg
1/4 cup poppy seeds
2 tablespoons plain yogurt
1 1/2 teaspoons orange zest
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder

Directions

In a medium bowl, cream the shortening and sugar together until fluffy. Stir in the egg, poppy seeds, yogurt and orange zest. Sift the flour and baking powder together; mix into the creamed mixture. Divide dough into 3 portions, wrap in plastic, and chill overnight.

Preheat oven to 350 degrees F (175 degrees C).

Cut dough logs into 1/4 inch slices. Place circles onto an unprepared cookie sheet and bake for 8 to 10 minutes in the preheated oven. Transfer cookies to wire racks to cool.

Cut the dough log into 1/4 inch slices and place on greased cookie sheets. Bake in preheated oven for 5 to 8 minutes or until lightly browned. Remove from pan immediately to cooling racks.

Sesame Seed Cookies I

Ingredients

4 cups all-purpose flour
1 cup white sugar
1 1/2 cups shortening
3/4 cup milk
1/8 teaspoon anise oil (optional)
2 ounces sesame seeds

Directions

Combine flour and sugar in a bowl. Cut in shortening with a pastry blender-or work with your hands - until mixture resembles coarse meal.

Add anise oil (optional) small amount for it is very strong, to 1/2 cup of the milk and add to flour mixture. Gradually add more of the milk mixing until dough holds together.

Pull off small portions of dough and roll between palms of the hands into a roll about finger size. Roll in sesame seeds. Seeds stick better if put in sugared water and taken out and put on a clean lintless cloth. Roll on cloth with seeds, then flatten out too about 1/4-inch thickness. Cut into 2 inch strips, place on ungreased baking sheet.

Bake at 350 degrees F (180 degrees C) for 20 to 25 minutes, or until golden brown. Remove, cool completely, then store in an airtight container.

Apple Oatmeal Bar Cookies

Ingredients

1/2 cup butter, softened
1 cup packed brown sugar
2 1/2 cups uncooked rolled oats
1 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon vanilla extract
1/4 cup applesauce
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the oats, flour, cinnamon, and vanilla. Fold in the applesauce and walnuts. Transfer the mixture to the prepared pan.

Bake 35 minutes in the preheated oven, until golden brown. Cool in pan, and cut into squares.

Orange Poppyseed Cookies

Ingredients

1/3 cup unsalted butter
3/4 cup superfine sugar
1 egg
1 1/2 teaspoons grated orange
zest
2 teaspoons orange juice
1 cup all-purpose flour
1/4 cup cornstarch
1/4 teaspoon baking soda
1 tablespoon buttermilk
2 tablespoons poppy seeds
1 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, sugar and egg until light and fluffy. Stir in the orange juice and orange zest. Sift together the flour, cornstarch and baking soda; stir into the sugar mixture. Mix in the buttermilk and poppy seeds to form a soft dough. Drop dough by tablespoons onto cookie sheets and press a white chocolate chip into the center of each one.

Bake for 15 minutes in the preheated oven, or until just golden. Cool on cookie sheets for about 5 minutes before removing to wire racks to cool completely. Store up to one week in an airtight container.

Crisp 'n' Chewy Cookies

Ingredients

1 1/4 cups butter flavored shortening
3/4 cup sugar
3/4 cup packed brown sugar
1 egg
3 tablespoons maple syrup
1 teaspoon vanilla extract
3 cups quick-cooking oats
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3/4 cup semisweet chocolate chips
2 (2.1 ounce) bars Butterfinger candy, chopped

Directions

In a mixing bowl, cream shortening and sugars. Beat in egg, syrup and vanilla. Combine oats, flour, baking soda and salt; gradually add to the creamed mixture. Stir in chocolate chips and candy bars.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 7-9 minutes or until golden brown. Remove to wire racks to cool.

Pfeffernusse Cookies

Ingredients

1/2 cup molasses
1/4 cup honey
1/4 cup shortening
1/4 cup margarine
2 eggs
4 cups all-purpose flour
3/4 cup white sugar
1/2 cup brown sugar
1 1/2 teaspoons ground
cardamom
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 teaspoon ground ginger
2 teaspoons anise extract
2 teaspoons ground cinnamon
1 1/2 teaspoons baking soda
1 teaspoon ground black pepper
1/2 teaspoon salt
1 cup confectioners' sugar for
dusting

Directions

Stir together the molasses, honey, shortening, and margarine in a saucepan over medium heat; cook and stir until creamy. Remove from heat and allow to cool to room temperature. Stir in the eggs.

Combine the flour, white sugar, brown sugar, cardamom, nutmeg, cloves, ginger, anise, cinnamon, baking soda, pepper, and salt in a large bowl. Add the molasses mixture and stir until thoroughly combines. Refrigerate at least 2 hours.

Preheat oven to 325 degrees F (165 degrees C). Roll the dough into acorn-sized balls. Arrange on baking sheets, spacing at least 1 inch apart.

Bake in preheated oven 10 to 15 minutes. Move to a rack to cool. Dust cooled cookies with confectioners' sugar.

Old English Cookies

Ingredients

2 cups packed brown sugar
3/4 cup shortening
2 eggs
3 1/2 cups all-purpose flour
1 teaspoon ground cloves
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoon baking powder
1 cup brewed coffee
1 cup raisins
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the sugar and shortening. Add the egg and mix well. Sift together the flour, cloves, cinnamon, baking soda, and baking powder; add to the creamed mixture. Stir in the coffee until well blended, then stir in the raisins, nuts, and chocolate chips.

Drop cookies by tablespoonful onto the prepared cookie sheets. Bake for 15 minutes; cool on a wire rack.

Peanut Surprise Cookies

Ingredients

1/2 cup margarine, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup light brown sugar
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
2/3 teaspoon baking soda
1/4 teaspoon salt
1 (8.75 ounce) bag chocolate covered creamy caramel candies
1/4 cup white sugar for decoration

Directions

In a large bowl, cream together the margarine, peanut butter, 1/2 cup white sugar and brown sugar until smooth. Beat in the egg. Combine the flour, baking powder, baking soda and salt; stir into the peanut butter mixture. Cover and chill dough until firm, about 30 minutes.

Preheat the oven to 375 degrees F (190 degrees C). Roll chilled dough into 1 inch balls. Press a caramel candy into the center of each ball so that it is completely covered with dough. Roll balls in remaining sugar and place 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until set. Cool on baking sheets for 2 minutes before removing to wire racks to cool completely.

Soft Christmas Cookies

Ingredients

3 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup margarine, softened
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract

Directions

Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters.

Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks.

Frosted Rhubarb Cookies

Ingredients

1 cup shortening
1 1/2 cups packed brown sugar
2 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups diced fresh rhubarb
3/4 cup flaked coconut
CREAM CHEESE FROSTING:
1 (3 ounce) package cream
cheese, softened
1 tablespoon butter, softened
3 teaspoons vanilla extract
1 1/2 cups confectioners' sugar

Directions

In a large mixing bowl, cream shortening and brown sugar. Beat in eggs. Combine the flour, baking soda and salt; gradually add to creamed mixture.

Stir in rhubarb and coconut. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until lightly browned. Remove to wire racks to cool.

In a mixing bowl, beat cream cheese, butter and vanilla. Gradually beat in the confectioners' sugar until smooth. Spread over cooled cookies. Store in the refrigerator.

Jumbo Raisin Spice Cookies

Ingredients

3 cups unbleached all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup unsalted butter
1 3/4 cups white sugar
1 teaspoon vanilla extract
2 eggs
2 1/2 cups raisins
2 cups salted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, beat butter until soft. Mix in the vanilla and sugar. Add the eggs and mix well. In a separate bowl, sift together the flour, baking powder, baking soda, salt, ginger cinnamon and nutmeg. Gradually stir into the butter mixture. Stir in raisins and peanuts. Mixture will be stiff. Take tablespoon-sized pieces of dough and roll into a ball. Place onto cookie sheets and flatten slightly to 1/2 inch thickness.

Bake for 15 to 18 minutes in the preheated oven. Let cool on wire racks.

Cashew Nut Cookies

Ingredients

1/2 cup butter, softened
1 egg
1 teaspoon vanilla extract
1 cup packed brown sugar
1 teaspoon baking powder
2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup sour cream
1 cup chopped salted cashews
1/2 cup butter
2 cups confectioners' sugar
3 tablespoons milk

Directions

Blend together 1/2 cup butter, brown sugar, egg, vanilla, and sour cream. Add in the baking powder, soda, and flour. Stir in the nuts.

Drop dough by teaspoonfuls onto buttered baking sheets. Cook at 375 degrees F (190 degrees C) for 8 to 10 minutes. Remove from oven, and cool on wire racks.

To Make the Icing: Heat 1/2 cup butter or margarine in a saucepan until it is light amber colored. Remove pan from heat, and stir in confectioners' sugar and the milk. I sometimes have to use more milk to get the icing smooth and creamy. Frost cookies.

Brown Sugar Cut-Out Cookies and Icing

Ingredients

1 cup butter, softened
2 cups brown sugar
1 teaspoon pure vanilla extract
5 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/4 cup milk

Icing:

1 cup butter, very soft
1 teaspoon pure vanilla extract
confectioners' sugar
splash of milk

Directions

In a large bowl, stir together 1 cup butter and brown sugar until smooth and creamy. Stir in 1 teaspoon vanilla. In a separate bowl, combine the flour, salt, and baking soda; stir into creamed mixture. Mix in milk, stirring until a soft dough forms. Cover, and chill for 1 hour.

Preheat oven to 365 degrees F (185 degrees C). On a floured surface, roll out dough to 1/4 inch thick. Cut into desired shapes using cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets.

Bake in a preheated oven for 6 minutes. Cool on wire racks.

Meanwhile, in a large bowl, stir together 1 cup butter and 1 teaspoon vanilla until it becomes smooth and creamy. Gradually stir in sugar, one cup at a time, beating well after each addition. Beat in a splash of milk, and continue mixing until light and fluffy. Keep icing covered until ready to decorate. Spread icing on top of cookies.

Pudding No-Bake Oatmeal Cookies

Ingredients

2 cups white sugar
3/4 cup butter
1/2 (12 ounce) can evaporated milk
1 (3.4 ounce) package instant butterscotch pudding mix
3 1/2 cups quick-cooking oats

Directions

In 3 quart microwaveable bowl, combine the sugar, butter and evaporated milk. Cook on high power for 2 to 5 minutes, stirring occasionally until the mixture comes to a rapid boil. Allow the mixture to boil undisturbed for 20 to 30 seconds. Remove from heat and stir in the instant pudding and oatmeal. Spoon onto waxed paper lined cookie sheets. Allow to sit at least 15 minutes or until firm.

Apple Oatmeal Cookies II

Ingredients

1/2 cup margarine, softened
1/2 cup honey
1 egg
1 teaspoon vanilla extract
3/4 cup stone ground whole wheat flour
1/2 teaspoon baking soda
3/4 teaspoon ground cinnamon
1 1/2 cups quick-cooking oats
1 apple, cored and chopped

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, honey, egg and vanilla until smooth. Combine the whole wheat flour, baking soda and cinnamon; stir into the creamed mixture. Mix in oats and apple. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Gumdrop Cookies I

Ingredients

1 cup packed brown sugar
1/2 cup shortening
1 egg
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup buttermilk
1 1/2 cups spiced gumdrops,
chopped
3/4 cup chopped walnuts
1/2 cup golden raisins

Directions

In a medium bowl, cream together the brown sugar and shortening. Stir in the egg and buttermilk. Stir together the flour, baking soda and salt, add to the creamed mixture, mix until well blended. Stir in the chopped gumdrops, walnuts and raisins. Cover bowl, and chill for at least 1 hour.

Preheat oven to 400 degrees F (200 degrees C).

Drop cookies by rounded teaspoonfuls 2 inches apart onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Cool for 2 minutes on baking sheets before removing to cool on wire racks.

Big Soft Ginger Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1/4 cup molasses
2 1/4 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
3/4 teaspoon cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
Additional sugar

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and molasses. Combine the flour, ginger, baking soda, cinnamon, cloves and salt; gradually add to the creamed mixture. Roll into 1 -1/2-in. balls, then roll in sugar. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until puffy and lightly browned. Remove to wire racks to cool.

Chocolate Refrigerator Cookies

Ingredients

1/2 cup shortening
1 cup packed light brown sugar
1 egg
1 1/2 (1 ounce) squares
unsweetened chocolate
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
3 tablespoons milk
1/2 cup chopped walnuts

Directions

Thoroughly cream shortening and sugar; add egg and beat well. Melt chocolate over low heat. Add chocolate and vanilla to shortening mixture. Mix well.

Sift dry ingredients; add to creamed mixture alternately with milk. Stir in nuts.

Shape into rolls. Wrap in waxed paper; chill thoroughly or overnight.

Preheat oven to 400 degrees F (200 degrees C).

Using a sharp knife, cut 1/4 inch thick slices off the rolls and place about 2 inches apart on cookie sheets. Bake 8 to 10 minutes.

Sweet Potato Cookies II

Ingredients

2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
1/4 cup white sugar
1 1/2 teaspoons grated lemon
zest
1/4 teaspoon ground nutmeg
1/4 cup honey
1 egg
1 cup grated raw sweet potato

Directions

Preheat the oven to 350 degrees F (175 degrees C). Sift the flour, baking powder, baking soda and salt into a bowl, and set aside.

In a large bowl, cream together the butter and sugar until smooth. Stir in the lemon zest, honey, nutmeg and egg until well blended, then mix in the sweet potato. Stir in the flour using a large spoon until just blended in. Form tablespoons of dough into balls, and place onto ungreased baking sheets about 2 inches apart.

Bake for 7 minutes in the preheated oven, or until the edges are starting to brown lightly. Let the cookies cool on the baking sheet for about 5 minutes before removing to wire racks to cool completely.

Triple Chocolate Chip Cookies

Ingredients

1 1/4 cups unsalted butter
2 eggs
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3/4 cup white sugar
3/4 cup packed brown sugar
1 1/2 cups white chocolate chips
1 1/2 cups milk chocolate chips
1 1/2 cups semi-sweet chocolate chips
1 cup chopped walnuts

Directions

Melt butter in a small saucepan. Let butter cool and pour into a large mixing bowl.

Add sugars and beat for several minutes, until mixture is creamy. Add eggs and vanilla. Beat for one minute, or until eggs dissolve into butter mixture.

Combine flour, baking soda, and salt in a separate bowl. Add butter mixture, stirring well. Add chocolate chips and walnuts if desired. Refrigerate cookie dough for two hours or until firm.

Preheat oven to 325 degrees F (165 degrees C).

Drop by two tablespoonfuls of dough, spaced 2 inches apart on the baking sheet. Bake for 10-12 minutes, or until the cookies are lightly browned and puffed up. Cool on cookie sheet until they are firm enough to put on a wire rack.

Unbaked Chocolate Oatmeal Cookies

Ingredients

1/2 cup butter
1/2 cup milk
2 cups white sugar
1/2 cup peanut butter
3 cups quick cooking oats
5 tablespoons cocoa powder
1/2 cup chopped walnuts
(optional)
1/2 cup raisins (optional)
1/2 cup flaked coconut (optional)

Directions

Cook butter or margarine, milk and sugar in kettle and boil for 1 and 1/2 minutes.

Add peanut butter, oatmeal, cocoa powder and any one of the optional ingredients.

Drop on waxed paper and allow to cool before serving.

Great Grandma Candy's Cookie

Ingredients

1/3 cup butter
3/4 cup white sugar
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
4 tablespoons milk
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
3/4 cup chopped pecans

Directions

Cream butter, sugar, egg and vanilla. Add milk and flour sifted with baking powder, nutmeg and cinnamon. Let set several hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

Knead on floured sheet with extra flour. Roll out into a thin sheet about 1/4 inch thick and cut into circles with a cookie cutter. Arrange cookies on a cookie sheet.

Bake until lightly golden, about 10 minutes.

Raspberry Coconut Cookies

Ingredients

3/4 cup butter or margarine,
softened
1/2 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup flaked coconut
1 1/2 teaspoons baking powder
1/4 teaspoon salt

FILLING:

1/4 cup butter or margarine,
softened
3/4 cup confectioners' sugar
2 teaspoons milk
1/2 teaspoon vanilla extract
1/2 cup raspberry preserves

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine flour, coconut, baking powder and salt; gradually add to the creamed mixture. Shape into 1-in. balls. Place 1-1/2 in. apart on ungreased baking sheets; flatten with a glass dipped in flour. Bake at 350 degrees F for 12-14 minutes or until edges are very light brown. Cool on wire racks.

In a mixing bowl, combine the first four filling ingredients; beat until smooth. Place 1/2 teaspoon preserves and a scant teaspoon of filling on the bottom of half of the cookies; top with remaining cookies.

Cream Cheese Cookies II

Ingredients

1 cup packed light brown sugar
1 cup white sugar
1 cup butter
2 eggs
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla extract
1 cup chopped pecans
1 (8 ounce) package cream cheese
4 cups confectioners' sugar
1 cup chopped pecans (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together white and brown sugars, butter or margarine, eggs, baking soda, salt, and vanilla. Spoon in flour and mix well. Mix in 1 cup chopped pecans.

Drop by teaspoon onto cookie sheets. Bake 8 to 10 minutes. Let cookies cool, then place filling on one cookie and put together like a sandwich.

To Make Filling: Mix together cream cheese, confectioner's sugar and 1 cup chopped pecans (optional). Spread on cooled cookies.

Nut Filling for Kolacky Cookies

Ingredients

1/2 pound ground walnuts
2 egg whites
1/2 cup super fine sugar

Directions

Beat the egg whites and add the ground walnuts and white sugar. Mix well. Place about 1 teaspoon of filling on each square.

Better Than Fruitcake Cookies

Ingredients

3 cups chopped dried figs
2/3 cup raisins
2/3 cup candied cherries,
chopped
1 tablespoon honey
2 tablespoons dry sherry
1 tablespoon lemon juice
1 pinch salt
2 1/2 cups chopped walnuts
1 cup unsalted butter, softened
1/2 cup super fine sugar
1/3 cup packed brown sugar
1 egg
2 2/3 cups all-purpose flour
1/2 teaspoon ground cloves
1/4 teaspoon salt

Directions

In a large bowl, combine fruits, honey, sherry, lemon juice, salt and walnuts. Cover and marinate overnight.

Cream together with butter, brown sugar and white sugar until smooth. Add egg and mix well. Combine the flour, salt and cloves; gradually blend into the butter mixture. Blend in the fruit and nut mixture

Lightly flour work surface and divide dough into 2 equal portions. Roll into logs and wrap in plastic wrap or waxed paper. Place dough in freezer for at least an hour.

Preheat oven to 350 degrees F (175 degrees C). Cut logs into thin rounds and place on cookie sheet spaced at least 1 inch apart.

Bake 10 to 13 minutes in the preheated oven, or until golden brown.

Sesame Thumbprint Cookies

Ingredients

1 cup butter
1/4 cup white sugar
1 teaspoon almond extract
1/2 teaspoon salt
2 cups all-purpose flour
2 tablespoons sesame seeds
3/4 cup any flavor fruit jam

Directions

Preheat the oven to 400 degrees F (205 degrees C).

Cream the butter and sugar together. Add the almond extract and the salt. Stir in the flour and mix well.

Shape tablespoonfuls of the dough into walnut-sized balls then roll the balls in sesame seeds to cover completely. Place balls on ungreased cookie sheets and flatten slightly. With your thumb, indent the center of each cookie. Fill indentations with jam or preserves.

Bake at 400 degrees F (205 degrees C) for 10 to 12 minutes. Remove cookies from baking sheets and let cool on a rack. Store cooled cookies in an air-tight container.

Chocolate Covered Cherry Cookies III

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2/3 cup packed brown sugar
1/2 cup shortening
1 egg
1/4 cup maraschino cherry juice
2 tablespoons milk
2 (1 ounce) squares unsweetened chocolate
1/2 cup chopped walnuts
1/4 cup maraschino cherries, chopped
18 large marshmallows
36 walnut halves

Directions

Preheat oven to 350 degrees F (180 degrees C).

Sift together flour, soda and salt and set aside.

Cream shortening and gradually add 2/3 cup brown sugar. Blend in 1 unbeaten egg. Beat well. Stir in HALF of the flour mixture.

Add 1/4 cup maraschino cherry juice and 2 tablespoons milk. Stir in the remaining dry ingredients and mix well.

Blend in 2 squares of melted chocolate, walnuts, and maraschino cherries. Drop by rounded teaspoons onto ungreased baking sheets.

Bake for 12 to 15 minutes.

Cut the marshmallows in half and place cut side down on hot cookies. Cool on rack and frost with Chocolate Covered Cherry Cookie Frosting from this site (see footnote for the link) and top each with a nut half.

Mountain Cookies II

Ingredients

1 cup butter
1 cup confectioners' sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1 (3 ounce) package cream cheese, softened
1 cup confectioners' sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
1/2 cup chopped pecans
1/2 cup flaked coconut
1/2 cup semisweet chocolate chips
2 tablespoons water
1/2 cup confectioners' sugar
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (180 degrees C).

To Make Dough: In a mixing bowl, cream 1 cup butter, 1 cup confectioner's sugar and 2 teaspoons vanilla. Combine 2 cups flour and 1/2 teaspoon salt. Gradually add to the creamed mixture and mix well.

Shape into 1 inch balls; place 2 inches apart on ungreased baking sheets. Make a deep indentation in the center of each cookie.

Bake for 10 to 12 minutes or until the edges just start to brown. Remove to wire racks to cool completely.

To Make Filling: Beat cream cheese, 1 cup confectioner's sugar, 2 tablespoons flour, and 1 teaspoon vanilla in a mixing bowl. Add pecans and coconut; mix well.

Spoon 1/2 teaspoon of the filling into each cookie.

To Make Topping: Heat chocolate chips, 2 tablespoons butter or margarine and water in a small saucepan until melted. Stir in 1/2 cup confectioner's sugar. Drizzle over cookies.

Caramel Pecan Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
3/4 cup unsweetened cocoa
powder
1 teaspoon baking soda
1 cup chopped pecans, divided
1 tablespoon white sugar
5 rolls chocolate-covered caramel
candies

Directions

In a large bowl, cream together the butter, 1 cup white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, and baking soda; stir into the sugar mixture until well blended. Stir in 1/2 cup of the pecans. Cover, and refrigerate dough for 1 hour, or until firm.

Preheat oven to 375 degrees F (190 degrees C). In a shallow bowl, combine the remaining 1/2 cup pecans and 1 tablespoon of sugar; set aside.

Press 1 tablespoon of cookie dough around each chocolate coated caramel, forming a ball. Dip one side of each ball into the pecan mixture; and place pecan side up, 2 inches apart on ungreased baking sheets.

Bake for 8 minutes in the preheated oven (the cookies will look soft). Cool on the pans for one minute before removing to wire racks to cool completely.

Strawberry Sandwich Cookies

Ingredients

1 cup blanched almonds
3/4 cup stick margarine, softened
1 cup confectioners' sugar,
divided
1 egg
1/2 teaspoon almond extract
1 1/2 cups all-purpose flour
1/8 teaspoon salt
1 tablespoon lemon juice
3 tablespoons strawberry jam

Directions

In a food processor or blender, process almonds until ground; set aside. In a mixing bowl, cream margarine and 1/2 cup sugar. Beat in egg and extract. Combine flour and salt; gradually add to creamed mixture. Stir in the ground almonds. Divide dough in half; cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out each portion of dough into a 12-in. x 9-in. rectangle. Cut lengthwise into three strips; cut each strip widthwise into six pieces. With a 3/4-in. round cutter, cut out a circle in the center of half of the pieces (discard circles). Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

For glaze, combine lemon juice and remaining sugar; thinly spread over whole cookies. Top with cutout cookies; fill center with 1/2 teaspoon jam.

Ginger Poppy Seed Cookies

Ingredients

3 cups butter (no substitutes),
softened
1 1/2 cups sugar
1 1/2 cups packed brown sugar
3 eggs
2 teaspoons vanilla extract
7 1/2 cups all-purpose flour
1/2 cup poppy seeds
4 teaspoons ground cinnamon
2 teaspoons ground ginger
1 1/2 teaspoons baking soda
3/4 teaspoon salt

Directions

In a large mixing bowl, cream the butter and sugars. Add eggs and vanilla. Combine the remaining ingredients; add to creamed mixture. Shape into four 13-in. rolls. Wrap each in plastic wrap. Refrigerate for 2 hours or overnight.

Unwrap dough and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 9-11 minutes or until edges are golden brown. Remove to wire racks to cool.

Surprise Cookies

Ingredients

1/2 cup butter, softened
1/2 cup crunchy peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/4 cups all-purpose flour
1 teaspoon baking powder
42 chocolate-covered caramel candies

Directions

Beat butter or margarine, peanut butter, 1/2 cup granulated sugar and brown sugar together until fluffy. Beat in egg. Sift flour and baking powder together; stir into butter mixture. Chill dough thoroughly, 2 to 3 hours.

Preheat oven to 375 degrees F (190 degrees C).

Roll dough into 1-inch balls. Press a chocolate-covered caramel into the middle of each ball. Roll dough around it. Roll each ball in granulated sugar. Place 2 inches apart on ungreased cookie sheets. Bake for 10 minutes or until golden brown. Let cool 2-3 minutes, then remove from cookie sheets.

Molasses Cookies IV

Ingredients

2 cups white sugar
1 cup shortening
2 eggs
1 teaspoon vanilla extract
2/3 cup molasses
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon salt

Directions

In a medium bowl, cream together the shortening and sugar. Stir in the eggs, vanilla and molasses. Sift together the flour, baking soda, cinnamon, nutmeg, ginger and salt; stir into the molasses mixture. Shape dough into a log 2 inches in diameter. Wrap in wax paper and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees c). Grease cookie sheets or line with parchment paper.

Unwrap cookie dough, and cut into 1/4 to 1/2 inch slices. Place on prepared cookie sheets and bake for 10 to 12 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Crisp Little Lemon Cookies

Ingredients

1 (18.25 ounce) package lemon cake mix
1 cup crisp rice cereal
1/2 cup butter, melted
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the cake mix and crispy rice cereal. Stir in the egg and melted butter until everything comes together.

Roll into firm 1 inch balls and place them 2 inches apart on an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Cool for 1 minute on the baking sheets before removing to cool completely on wire racks.

Molasses Spice Cookies

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1/4 cup molasses
2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
sugar

Directions

In a large mixing bowl, cream shortening and brown sugar. Add egg and molasses; mix well. Combine the flour, baking soda, salt, ginger, cinnamon and cloves. Add to the creamed mixture and mix well.

Shape into 1-in. balls; roll in sugar. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until the tops crack. Remove cookies to wire racks to cool.

Anise Seed Cookies

Ingredients

3 eggs
3 cups confectioners' sugar
1 1/2 cups all-purpose flour
1/2 teaspoon anise oil
1 teaspoon anise seed

Directions

In a large bowl, whip eggs and sugar together for 15 minutes on the high speed of an electric mixer. Gradually stir in the flour, anise oil and anise seeds. Spoon out dough by rounded teaspoonfuls onto well greased cookie sheets. Decorate at this time if desired. Let the cookies stand uncovered for at least 4 hours.

Preheat the oven to 300 degrees F (150 degrees C). Bake cookies for 12 to 15 minutes, until cookies begin to brown. remove from baking sheets to cool on wire racks.

Pudding Cookies III

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup sour cream
2 eggs
1 (16 ounce) container prepared
chocolate frosting (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix and instant pudding. Stir in the sour cream and eggs until well blended. Batter will be stiff. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. When cool, frost with chocolate frosting if desired.

Soft Chocolate Chip Cookies II

Ingredients

1/2 cup butter
1/2 cup shortening
3/4 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups semisweet chocolate chips
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine flour, baking soda and salt. In another bowl, combine soften butter with shortening, sugar and brown sugar and vanilla. Beat until creamy. Beat in egg. Gradually add flour mixture and mix well. Stir in chocolate chips.

Bake on ungreased cookie sheet for 8-10 min. Note: I take them out of the oven before they start to turn dark! Do not double this recipe, or they don't bake soft. Can make this recipe for bars too. Spread dough into greased 9x13 inch pan. Bake them at 375 degrees F (190 degrees C) for 15-20 minutes.

Licorice Cookie Strips

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
1 cup packed brown sugar
1 egg
2 1/2 cups all-purpose flour
2 teaspoons anise seed
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup chopped nuts

Directions

In a mixing bowl, cream butter and sugars. Beat in egg. Combine dry ingredients; add to creamed mixture and mix well. Stir in nuts.

Divide dough into 10 portions; shape each into a 12-in. log. Place 3 in. apart on ungreased baking sheets. Flatten with a fork to 1/4-in. thickness.

Bake at 350 degrees F for 8-10 minutes or until golden brown. Cool for 5 minutes; cut diagonally into 1-in. slices. Remove to wire racks to cool completely.

Black and White Cookies I

Ingredients

1 cup unsalted butter
1 3/4 cups white sugar
4 eggs
1 cup milk
1/2 teaspoon vanilla extract
1/4 teaspoon lemon extract
2 1/2 cups cake flour
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

4 cups confectioners' sugar
1/3 cup boiling water
1 (1 ounce) square bittersweet chocolate, chopped

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter 2 baking sheets.

In a medium bowl, cream together butter and sugar until smooth. Beat in eggs one at a time, then stir in the milk, vanilla, and lemon extract. Combine cake flour and all-purpose flour, baking powder, and salt; gradually blend into the creamed mixture. Drop tablespoonfuls of the dough 2 inches apart on prepared baking sheets.

Bake until edges begin to brown, about 20 to 30 minutes. Cool completely.

Place confectioners sugar in large bowl. Mix in boiling water one tablespoon at a time until mixture is thick and spreadable. (Add more than the indicated amount if you need to).

Transfer half of the frosting to the top of a double boiler set over simmering water. Stir in the chocolate. Warm mixture, stirring frequently, until the chocolate melts. Remove from heat.

With a brush, coat half the cookie with chocolate frosting and the other half with the white frosting. Set on waxed paper until frosting hardens.

Crazy Yummy Cranberry Pecan Cookies with

Ingredients

Cookie:

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter
3/4 cup white sugar
3/4 cup brown sugar, packed
1 teaspoon vanilla extract
2 eggs
1 cup chopped pecans
1 cup rolled oats
1 cup sweetened dried
cranberries (such as Ocean
SprayB® CraisinsB®)

Glaze:

1 1/2 cups confectioners' sugar
1/2 cup freshly squeezed orange
juice
1 orange, zested
1 tablespoon butter

Directions

Preheat an oven to 375 degrees F (190 degrees C). Sift the flour, baking soda, and salt together in a bowl.

In a large bowl, beat together the butter, white and brown sugars, and vanilla extract with an electric mixer until the mixture is creamy and well blended. Beat in eggs, one at a time, and then gradually beat in the flour just until the mixture makes a soft dough. Stir in the pecans, rolled oats, and cranberries, and drop by heaping spoonfuls onto ungreased baking sheets.

Bake in the preheated oven until the cookies are set and the edges are slightly brown, 10 to 12 minutes. Let the cookies cool for 1 minute on baking sheets before removing to wire racks to finish cooling. Glaze cookies while still a little warm.

Place the confectioners' sugar and orange juice in a microwave-safe bowl, and stir to dissolve the sugar. Stir in the orange zest and butter, and microwave on medium power until the butter melts and the mixture is warm, about 30 seconds. Stir the warm glaze until smooth, and drizzle over cookies.

Busia's Cutout Cookies

Ingredients

2/3 cup butter
1 cup white sugar
1/4 cup milk
2 eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
1 teaspoon baking soda
4 cups all-purpose flour

Directions

Cream butter and sugar. Beat in eggs.

Dissolve the baking soda in the milk, then add to mixture. Add the vanilla and mix well

Place salt in with flour and slowly stir into mixture. The dough should not be too sticky and should pull away from the sides of the bowl easily. If the dough is sticky, add a little more flour.

Form the dough into a roll about a foot long and 2-3 inches in diameter. Roll up in wax paper and put in the refrigerator for 1 hour.

Remove from refrigerator and let dough come to room temperature. Roll out dough a chunk at a time (one dough log makes about 4 chunks).

Preheat oven to 350 degrees F (180 degrees C).

Cut your cookies and decorate or bake plain for 8-10 minutes. Enjoy!

Crazy Cookie Calzones

Ingredients

1 cup quick cooking oats
1/2 cup applesauce
1 cup all-purpose flour
1/2 cup packed brown sugar
2 egg whites
1/4 cup nonfat milk
1 teaspoon active dry yeast
24 individually wrapped caramels,
unwrapped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the applesauce, egg whites and milk. Combine the oats, flour, brown sugar and yeast. Add the oat mixture to the applesauce mixture and stir well.

Separate the dough into 24 pieces. Flatten each piece into 1/4 inch thick patties. Take 12 of the patties and sprinkle candy and/or fruit in the center. Take the other 12 patties and place them on top. Seal the edges with a fork. Place on a baking sheet.

Bake at 375 degrees F (190 degrees C) for 20 to 25 minutes or until golden brown but still soft.

Easy Pudding Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
2 eggs
1 teaspoon baking soda
2 cups flour
1 (6 ounce) package BAKER'S
White Chocolate, chopped

Directions

Heat oven to 350 degrees F.

Beat butter and sugar in large bowl with mixer until light and fluffy. Add dry pudding mix; beat until well blended. Add eggs and baking soda; mix well. Gradually add flour, beating after each addition until well blended. Stir in chocolate.

Drop tablespoons of dough, 2 inches apart, onto baking sheets.

Bake 10 to 12 min. or until edges are lightly browned. Cool 1 min. on baking sheets; remove to wire racks. Cool completely.

Fortune Cookies IV

Ingredients

1/4 cup all-purpose flour
2 tablespoons white sugar
1 tablespoon cornstarch
1/4 teaspoon salt
2 tablespoons vegetable oil
1 egg white
1 tablespoon water

Directions

In a mixing bowl, stir together flour, sugar, cornstarch and salt. Add cooking oil and egg white; stir until smooth. Add water; mix well.

Make 1 cookie at a time by pouring 1 tablespoon of batter on a lightly greased skillet or griddle; spread into a 3 1/2 inch circle. Cook over low heat about 4 minutes, or until lightly browned. Turn cookie with a wide spatula; cook 1 minute more.

Working quickly, place cookie on pot holder. Place fortune in center of cookie. Fold cookie in half, then fold again over edge of bowl. place in muffin pan to cool. Repeat with remaining batter.

Happy Dreams Cookies

Ingredients

2 egg whites
2/3 cup white sugar
1/2 cup chopped walnuts
1/2 cup peanut butter chips
1/2 cup semi-sweet chocolate chips
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees). Line baking sheets with foil.

Beat the egg whites until creamy. Gradually beat in the sugar and beat until stiff peaks form. Fold in the peanut butter chips, chocolate chips and walnuts. Fold in the vanilla. Drop by teaspoonfuls onto the prepared baking sheets.

Put them in the preheat 375 degrees F (190 degrees C) oven, turn off oven and go to bed. Cookies will be ready in the morning. Happy Dreams!

Amish Sugar Cookies

Ingredients

1 1/2 cups vegetable oil
1 1/2 cups white sugar
2 eggs
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup buttermilk
3/4 teaspoon salt
3/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together vegetable oil (yes, 1 1/2 cups of vegetable oil), sugar and eggs. Mix in the flour, baking soda, baking powder, buttermilk, salt and vanilla.

Pour teaspoon-sized amounts of batter onto cookie sheets, leaving plenty of room in between. These cookies will puff up and get large.

Bake for 8 to 10 minutes.

Chewy Jumbo Chocolate Chip Cookies

Ingredients

3 1/2 cups all-purpose flour
1 cup cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups butter, softened
1 1/4 cups white sugar
1 1/4 cups packed brown sugar
2 eggs
1 tablespoon vanilla extract
2 cups semisweet chocolate chips
1 cup chopped walnuts (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the all-purpose flour, cake flour, baking powder and baking soda; set aside.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs and vanilla, until well blended. Gradually stir in the flour mixture. Stir in the chocolate chips by hand using a wooden spoon, stir in walnuts if desired. Drop cookies by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 14 minutes in the preheated oven, until the edges are light brown. Let cookies cool on the baking sheet before removing to wire racks to cool completely.

Cookie Jar Nut Cookies

Ingredients

1 cup butter or margarine,
softened
2 cups packed brown sugar
2 eggs
1/4 cup milk
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in milk and vanilla. Combine flour, baking soda, salt and nutmeg; gradually add to the creamed mixture. Stir in walnuts. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Flatten with a glass dipped in sugar. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Thin Mint Cookies

Ingredients

1 1/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
1 egg
1/2 teaspoon mint extract
3 (1 ounce) squares semisweet chocolate, chopped
1/4 cup butter

Directions

In a large bowl, beat 1/2 cup butter or margarine until creamy. Add the sugar, and beat until mixed well. Beat in egg and mint extract.

Sift flour, cocoa, and salt together into a small bowl. Add flour mixture by halves into creamed mixture, beating well after each addition.

Divide dough in half. On lightly floured surface roll dough into two 1 1/2 inch diameter cylinders. Wrap each cylinder in waxed paper, and refrigerate 5 hours.

Preheat oven to 350 degrees F (175 degrees C). Thirty minutes prior to baking, place both cylinders in freezer.

Remove one cylinder at a time, and slice 1/4 inch thick pieces with very sharp knife. Place on cookie sheets about 1 1/2 inches apart. Bake 10 to 12 minutes.

Melt 1/4 cup butter or margarine and the semisweet chocolate in a double boiler or in the microwave. Drizzle over warm cookies. Place on wire racks, and let cool and harden completely.

Potato Chip Cookies VI

Ingredients

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups crushed potato chips
- 1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening, white sugar, and brown sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda, and salt; gradually stir into the creamed mixture. Finally, fold in the potato chips and walnuts. Drop by rounded spoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chewy Chocolate Cookies I

Ingredients

1 1/4 cups butter, softened
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Sift together the flour, cocoa, baking soda, and salt; stir into the creamed mixture. Mix in the chocolate chips. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake 8 to 9 minutes in the preheated oven. Cookies will be soft. Cool slightly on cookie sheet; remove from sheet onto wire rack to cool completely.

Easy Lemon Cookies

Ingredients

1 (18.25 ounce) package lemon cake mix
2 eggs
1/3 cup vegetable oil
1 teaspoon lemon extract
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C).

Pour cake mix into a large bowl. Stir in eggs, oil, and lemon extract until well blended. Drop teaspoonfuls of dough into a bowl of confectioners' sugar. Roll them around until they're lightly covered. Once sugared, put them on an ungreased cookie sheet.

Bake for 6 to 9 minutes in the preheated oven. The bottoms will be light brown, and the insides chewy.

Irish Cream Sugar Cookies

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 egg yolk
1 egg
1/2 cup Irish cream liqueur
4 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder

Directions

Cream together butter and sugar until fluffy. Beat in vanilla and egg yolk until combined, then beat in egg; beat until smooth. Pour in Irish cream, and beat until incorporated.

Sift together flour, salt, and baking powder. Stir into butter mixture until evenly mixed. Form into a flattened ball, wrap well with plastic wrap, and refrigerate 2 hours to overnight.

Preheat oven to 350 degrees F (175 degrees C). Line two baking sheets with parchment paper.

Roll dough out to 1/4 inch thickness on a floured work surface. Cut into shapes using cookie cutters and place onto prepared baking sheets.

Bake in preheated oven until golden brown around the edges, 6 to 8 minutes. Cool on a wire rack until they reach room temperature.

Strawberry Cinnamon Oatmeal Cookies

Ingredients

1/2 cup strawberry yogurt fruit spread
1/2 cup margarine, softened
3/4 cup white sugar
3/4 cup brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup olive oil
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
3 1/4 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the strawberry spread, margarine, white sugar and brown sugar until smooth. Beat in the egg and vanilla, then stir in the olive oil. Combine the flour, baking soda and cinnamon; stir into the creamed mixture. Mix in the oats until well blended. Drop dough by heaping spoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until the tops are lightly browned. Let cookies stand for 1 minute on the baking sheet before removing to wire racks to cool completely.

Chocolate Chip Pumpkin Cookies

Ingredients

4 cups all-purpose flour
2 cups sugar
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoon salt
1 (16 ounce) can solid pack pumpkin
1 cup vegetable oil
2 eggs
2 tablespoons milk
2 teaspoons vanilla extract
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

In a mixing bowl, combine flour, sugar, cinnamon, baking soda and salt. Add pumpkin, oil, eggs, milk and vanilla; beat on medium speed until well mixed. Stir in chocolate chips and nuts. Drop by tablespoonfuls onto greased baking sheets. Bake at 375 degrees F for 13-14 minutes or until edges just begin to brown. Cool for 2 minutes; remove to a wire rack to cool completely.

Anna's Chocolate Chip Cookies

Ingredients

1 cup butter
1/2 cup white sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter and sugar until smooth. Beat in the vanilla and eggs one at a time. Combine the flour, baking soda and salt; stir into the sugar mixture. Finally, mix in the chocolate chips. Drop by tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until edges are golden. Remove from baking sheet to cool on wire racks.

Lemon-Lime Crackle Cookies

Ingredients

1/2 cup flaked coconut
2 teaspoons grated lemon peel
2 teaspoons grated lime peel
2 cups whipped topping
2 eggs
2 tablespoons whipped topping
mix
1 teaspoon lemon juice
1 (18.25 ounce) package lemon
cake mix
confectioners' sugar

Directions

In a blender or food processor, combine the coconut, lemon peel and lime peel. Cover and process until finely chopped, about 30 seconds; set aside. In a mixing bowl, combine whipped topping, eggs, dry whipped topping mix and lemon juice. Add dry cake mix and coconut mixture; mix well.

Drop by tablespoonfuls into a bowl of confectioner's sugar. Shape into balls. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are golden brown. Remove to wire racks to cool.

Eggless Peanut Butter Cookies

Ingredients

1 cup shortening
1 cup creamy peanut butter
1 cup white sugar
1 cup packed brown sugar
1/2 cup buttermilk
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

Mix the shortening, peanut butter, white sugar, brown sugar and buttermilk until smooth and fully combined.

Add the flour, baking powder, baking soda and salt to the peanut butter mixture and mix until well blended.

Drop cookies 2 inches apart on lightly greased cookie sheet. Flatten with a fork that has been dipped in flour. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

Old-Fashioned Oatmeal Cookies

Ingredients

- 1 cup raisins
- 1 cup water
- 3/4 cup shortening
- 1 1/2 cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking powder
- 1/4 teaspoon ground cloves
- 2 cups quick-cooking oats
- 1/2 cup chopped walnuts

Directions

In a saucepan, cook raisins in water over medium heat until plump, about 15 minutes. Drain, reserving liquid. Add enough water to liquid to measure 1/2 cup. In a mixing bowl, cream shortening, sugar, eggs and vanilla. Stir in raisin liquid. Blend in dry ingredients. Stir in raisins and oats. Add nuts if desired. Drop by teaspoonfuls about 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10 to 12 minutes or until light brown.

Guilty Chocolate Chip Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup white sugar
3/4 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening, white sugar and brown sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture. Adjust the amount of chocolate chips to your liking, then stir them in by hand using a wooden spoon. Drop dough by heaping spoonfuls onto the prepared cookie sheets. Clumps of dough should be about 3 inches apart.

Bake for 7 minutes in the preheated oven, until brown around the edges. Let cool for 20 minutes. Eat and enjoy!

Sugar-Free Maple Cookies

Ingredients

1/2 cup reduced fat margarine,
softened
1/2 cup sour cream
1 cup peeled, shredded tart apple
2 eggs
1 teaspoon maple flavoring
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/3 cup brown sugar substitute (e.
g., Splenda ®)
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Directions

In a mixing bowl, combine margarine, sour cream, apple, eggs, maple flavoring and vanilla. Combine flour, sweetener, baking soda and baking powder; add to apple mixture and mix well. Drop by heaping tablespoonfuls onto baking sheets coated with nonstick cooking spray. Bake at 375 degrees F for 9-10 minutes or until lightly browned. Cool on wire racks. Store in airtight container.

Frosted Spice Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup molasses
1 egg
1 cup sour milk*
6 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon salt
1 cup chopped walnuts
1 cup golden raisins
1 cup chopped dates
FROSTING:
3 3/4 cups confectioners' sugar
1/3 cup orange juice
2 tablespoons butter or margarine,
melted

Directions

In a large mixing bowl, cream butter and sugar. Add molasses, egg and buttermilk; mix well. Combine the flour, baking powder, baking soda, cinnamon, ginger and salt; gradually add to creamed mixture. Stir in walnuts, raisins and dates. Chill for 2 hours or until easy to handle.

On a floured surface, roll out dough to 1/4-in. thickness. Cut with a 2-1/2-in. round cookie cutter. Place on greased baking sheets. Bake at 350 degrees F for 12-15 minutes. Cool completely.

For frosting, beat all ingredients in a small bowl until smooth. Frost cookies.

Banana Cookies

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup shortening
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/4 teaspoon lemon extract
3 ripe bananas, mashed
1/2 cup ground walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line baking sheets with parchment paper.

In a large bowl cream the shortening and the sugar together. Beat in the eggs, vanilla and lemon extract. Beat in the bananas and the nuts. Gradually add the flour, baking powder and salt.

Drop the dough by spoonfuls onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes or until lightly colored. Transfer to wire racks to cool.

Chocolate Chip Cookies for Special Diets

Ingredients

1/2 cup butter, softened
3/4 cup granulated artificial sweetener
2 tablespoons water
1/2 teaspoon vanilla extract
1 egg, beaten
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup semisweet chocolate chips
1/2 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter and sugar substitute. Mix in water, vanilla, and egg. Sift together the flour, baking soda, and salt; stir into the creamed mixture. Mix in the chocolate chips and pecans. Drop cookies by heaping teaspoonfuls onto a cookie sheet.

Bake in the preheated oven for 10 to 12 minutes. Remove from cookie sheets to cool on wire racks. These cookies freeze well.

Cherry Icebox Cookies

Ingredients

1/2 cup butter
1/2 cup butter flavored shortening
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 (10 ounce) jars maraschino cherries, drained and chopped
1 1/4 cups chopped pecans
1 (2.25 ounce) jar red decorator sugar

Directions

In a medium bowl, beat together the butter and shortening. Add the sugar; cream well. Mix in the egg and vanilla. Sift together the flour, baking powder, and salt; stir into the creamed mixture. Pat the cherries between paper towels to remove excess moisture. Stir cherries and pecans into the dough. Cover and chill for 2 hours.

Shape the cold dough into 2 logs. Roll them in the colored sugar, wrap in wax paper and chill again until firm (about 1 hour).

Preheat oven to 400 degrees F (200 degrees C). Lightly grease cookie sheets.

Unwrap dough and slice into 1/4 inch slices. Place on the prepared cookie sheets, and bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool 1 minute before removing from cookie sheets to cool on wire racks.

Banana Oatmeal Cookies II

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1 egg
1/2 cup mashed ripe banana
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
3 cups rolled oats
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together shortening and brown sugar. Beat in egg and mashed banana, then stir in vanilla. Combine flour, baking soda, salt, cinnamon, and cloves; stir into the banana mixture. Mix in rolled oats and walnuts. Drop by rounded spoonfuls onto prepared cookie sheets. Leave room for spreading.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on cookie sheets for 5 minutes before transferring to a wire rack to cool completely.

Pumpkin Chocolate Chip Cookies III

Ingredients

1 cup canned pumpkin
1 cup white sugar
1/2 cup vegetable oil
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon milk
1 tablespoon vanilla extract
2 cups semisweet chocolate chips
1/2 cup chopped walnuts
(optional)

Directions

Combine pumpkin, sugar, vegetable oil, and egg. In a separate bowl, stir together flour, baking powder, ground cinnamon, and salt. Dissolve the baking soda with the milk and stir in. Add flour mixture to pumpkin mixture and mix well.

Add vanilla, chocolate chips and nuts.

Drop by spoonful on greased cookie sheet and bake at 350 degrees F (175 degrees C) for approximately 10 minutes or until lightly brown and firm.

Ocean Spray® Oatmeal Cranberry White

Ingredients

2/3 cup butter or margarine,
softened
2/3 cup brown sugar
2 large eggs
1 1/2 cups old-fashioned oats
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (6 ounce) package Ocean
Spray® Craisins® Original Dried
Cranberries
2/3 cup white chocolate chunks or
chips

Directions

Preheat oven to 375 degrees F.

Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

Honeybee Cookies

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup honey
1 egg
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

In a medium bowl, beat the butter, brown sugar, hone and egg on medium speed, scraping bowl constantly, until smooth.

Stir in the flour, baking soda, salt and cinnamon. Mix until just combined.

Drop dough by teaspoonfuls onto an ungreased or parchment lined baking sheet. Bake until set and light brown around edges (surfaces of cookies will appear shiny), 7 to 9 minutes. Let stand 3 to 5 minutes before removing cookies to a wire rack to cool.

Shortbread Cookies I

Ingredients

2 cups butter, softened
1 3/4 cups white sugar
6 eggs
1 tablespoon caraway seed
8 cups all-purpose flour

Directions

Preheat oven to 400 degrees F.

In a large bowl, cream the butter, and sugar. Mix well.

In a separate bowl, beat eggs and add to the butter mixture. Stir in the caraway seeds and flour. Mix well.

Roll out the dough on a floured surface to 1/4 inch thickness. Cut into 1 inch squares (or other shapes) and place at least 1 inch apart on cookie sheets.

Bake for 12 to 15 minutes...watch closely...until lightly colored. Cool on wire racks.

Coconut Rolled Sugar Cookies

Ingredients

1 cup butter
1 cup white sugar
1 tablespoon milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 cup finely chopped red and green candied cherries
1/2 cup chopped pecans
1 cup flaked coconut

Directions

In mixing bowl beat butter or margarine until softened. Add the sugar and beat until fluffy. Add the milk and vanilla and mix well.

Add the flour and beat until well mixed. Stir in the cherries and pecans.

Shape into three 7-inch long rolls. Roll in the coconut to coat.

Wrap in plastic wrap and chill for several hours or overnight.

Preheat oven to 375 degrees F.

Cut rolls into 1/4-inch slices and place on an ungreased cookie sheet. Bake about 12 minutes or until done. Remove to a wire rack and cool.

Panellets - Catalan Potato Cookies

Ingredients

1 pound small potatoes, scrubbed
1 cup almonds
1 cup white sugar
1 egg white
1 cup chopped almonds

Directions

Place potatoes in a saucepan with enough water to cover. Bring to a boil, and cook until tender, 20 to 30 minutes. When done, you can stab them with a fork, and they will fall off easily. Drain, cool slightly, and peel.

Preheat the oven to 350 degrees F (175 degrees C).

Place 1 cup of almonds into a food processor, and grind to a fine powder. Add sugar to almonds, and process to mix. Transfer to a medium bowl. Add potatoes to the almond mixture, and mash together until it becomes a very thick paste. Roll into 1 inch balls, and roll the balls in chopped almonds. Place cookies on a baking sheet, and brush with egg white.

Bake for 10 to 15 minutes in the preheated oven, until the tops are brown. Gently remove from the baking sheets, and cool on a plate in the refrigerator. Serve cold. They are supposed to be squishy when you eat them.

Soft and Chewy Peanut Butter Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups packed brown sugar
1 1/4 cups white sugar
1 cup butter, softened
3 eggs
1 cup creamy peanut butter
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, combine flour, soda, and salt. Mix well with a wire whisk set aside.

In a large bowl, blend sugars, using an electric mixer set at medium speed. Add butter, and mix to form a grainy paste, scraping the sides of the bowl. Add eggs, peanut butter and vanilla and mix at medium speed until light and fluffy.

Add the flour mixture and mix at low speed until just mixed.

Drop by rounded spoonfuls onto an ungreased cookie sheet. With a wet fork gently press cookies in a crisscrossed pattern. Bake for 18-22 minutes or until slightly brown along edges.

Sugarless Cookies II

Ingredients

1 cup all-purpose flour
1 1/4 teaspoons ground cinnamon
1 teaspoon baking soda
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 teaspoon ground allspice
1/2 cup chopped walnuts
1 cup quick cooking oats
1 cup raisins
1 cup unsweetened applesauce
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix dry ingredients, then add remaining ingredients. Dough will be thin.

Drop by teaspoonfuls onto cookie sheet. Bake for 10 to 12 minutes.

Candy-Coated Milk Chocolate Pieces Cookies II

Ingredients

3/4 cup butter
1 cup packed brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups candy-coated milk
chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together butter or margarine, brown sugar, vanilla, and sugar until fluffy. Add 2 beaten eggs.

Combine flour, baking soda, and salt. Add to cream mixture. Stir in candies.

Drop by teaspoon on baking sheets about 2 inches apart. Bake for 8 - 10 minutes.

Mom's Excellent Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup butter flavored shortening
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Cream butter, shortening, both sugars, egg, and vanilla in an electric mixer until fluffy.

Stir in sifted dry ingredients.

Add chocolate chips and walnuts.

Drop by teaspoonfuls, 2 inches apart onto greased cookie sheet. Bake for 10-12 minutes or until golden.

Nitey Night Cookies

Ingredients

2 egg whites
3/4 cup white sugar
1 cup chopped pecans
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat egg whites with an electric mixer until soft peaks form. Gradually add sugar and beat until stiff peaks form. Fold in the pecans and chocolate chips. Drop by teaspoonfuls onto a prepared cookie sheet. Put cookies into the preheated oven and turn off the oven, keeping the door shut. Do not open the door until the next morning. Then the cookies should be done. It is best to do this at bedtime so the waiting is easier.

Irish Flag Cookies

Ingredients

1 cup butter
1 1/2 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Directions

In a large bowl, cream together butter and confectioners' sugar. Beat in egg and vanilla extract. Mix well.

In a medium sized bowl, stir together the flour, baking soda and cream of tartar. Blend into the butter mixture. Divide dough into thirds and shape into balls.

Working with 1/3 of the dough at a time, roll out dough to 1/4 inch thick on a floured surface. With a knife, cut dough into rectangles about 2 inches high by 3 inches long. (6 x 8 cm).

Place rectangles on an ungreased cookie sheet, 2 inches apart. Bake in a preheated 350 degree F (175 degrees C) oven until lightly browned. Cool completely on wire rack.

Magic Walnut Cookies

Ingredients

2 egg whites
1 cup white sugar
1 1/2 cups ground walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

In a small bowl mix together the egg whites, sugar, and nuts until well blended. Drop dough by teaspoonfuls, three inches apart, onto the lined cookie sheets. Using the back of a spoon, dipped in water, flatten into rounds about 1.5 inches in diameter. Bake for 8 to 10 minutes in the preheated oven. Cookies should be lightly browned. Let cool slightly before removing from sheets. If the cookies are stuck, they need to be baked a little longer.

In a plastic bowl, melt the chocolate in the microwave oven, stirring every 15 or 30 seconds until smooth and creamy. This can also be done over a double boiler. Spread the chocolate onto the flat side of a cookie and stick it together with the flat side of another cookie to make a sandwich until all the cookies are used up.

Crispy Butterscotch Cookies

Ingredients

1/2 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking soda
2 cups crisp rice cereal
1 cup butterscotch chips

Directions

In large bowl, cream butter or margarine and sugar until light and fluffy. Add egg and vanilla; beat until well blended. Add flour, salt, and baking soda, mixing well. Stir in cereal and butterscotch chips.

Drop by heaping tablespoon onto greased cookie sheet.

Bake at 350 degrees F (175 degrees C) for 12-15 minutes, until lightly browned. Remove cookies to cool on racks.

My Grandmother's Potato Chip Cookies

Ingredients

2 cups butter, softened
1 cup white sugar
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 1/2 cups crushed salted potato chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease baking sheets.

Mash the butter, sugar, and vanilla extract together in a bowl until creamy and well combined; mix in the flour a little at a time. Gently fold in the potato chips. Drop dough onto the prepared baking sheets by teaspoonful.

Bake in the preheated oven until the edges are golden brown, about 15 minutes. Remove cookies from sheets immediately and cool on wire racks.

Coconut Fruitcake Cookies

Ingredients

3 cups chopped pecans
2 1/2 cups flaked coconut
1 1/4 cups chopped candied cherries
1 1/4 cups chopped candied pineapple
1 cup chopped dates
2 cups sweetened condensed milk

Directions

In a bowl, combine the first five ingredients. Stir in milk. Fill paper-lined miniature muffin cups two-thirds full. Bake at 300 degrees F for 20-25 minutes or until brown. Cool for 10 minutes before removing from pans to waxed paper to cool completely. Let stand for 24 hours in an airtight container at room temperature before serving.

Special K Cookies

Ingredients

1 cup white sugar
1 1/3 cups peanut butter
1 cup white corn syrup
4 cups high protein crisp rice and wheat cereal
1 teaspoon vanilla extract
1 pinch salt

Directions

Blend syrup, sugar, vanilla and salt in a 2 quart microwave-safe dish. Cook on high 4 minutes, or until mixture boils and sugar dissolves.

Stir in peanut butter, then add the cereal.

Drop by teaspoonfuls onto waxed paper. Let cool before storing.

New Year's Cookies

Ingredients

5 1/2 cups all-purpose flour
1 1/2 teaspoons white sugar
1 1/2 teaspoons salt
1 pinch ground nutmeg
1 (.25 ounce) envelope active dry yeast
1/4 cup warm water
1 1/2 cups warm milk
3 egg, lightly beaten
1 1/2 cups raisins
1 quart oil for frying

1 teaspoon melted butter
1 teaspoon warm water
1 cup confectioners' sugar
3/4 teaspoon cornstarch
1 teaspoon heavy cream
1/4 teaspoon vanilla extract

Directions

In a large bowl, mix the flour, sugar, salt, and nutmeg. Dissolve the yeast in warm water. Stir the yeast mixture, milk, and eggs into the dry ingredients until just combined. Fold in the raisins. Cover and let rise for about 2 hours.

Heat the oil in a deep-fryer to 375 degrees F (190 degrees C).

To prepare the glaze, mix the melted butter and 1 teaspoon warm water in a small bowl. Stir in the confectioners' sugar, cornstarch, cream, and vanilla.

Drop the dough by rounded tablespoons into the hot oil. Cook 2 to 5 minutes, until golden brown. Drain on paper towels and cool slightly. Dip each cookie into the glaze and set aside to completely cool.

Two-Tone Butter Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup confectioners' sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
Red and green paste or liquid
food coloring (optional)
Red colored sugar

Directions

In a mixing bowl, cream butter and confectioners' sugar. Beat in vanilla. Add flour and mix well. Divide dough in half; with food coloring, tint half red and half green. Shape each portion into an 8-in. log. Wrap in plastic wrap and refrigerate for at least 1 hour.

Cut each log in half lengthwise. Press red and green halves together. Tightly wrap each roll in plastic wrap; freeze for up to 6 months.

To prepare cookies: Let dough stand at room temperature for 15 minutes. Cut into 1/4-in. slices; place 2 in. apart on ungreased baking sheets. Sprinkle with colored sugar if desired. Bake at 350 degrees F for 12-14 minutes or until set. Cool on wire racks.

Sugar Cookie Glaze

Ingredients

1 cup confectioners' sugar
1 tablespoon light corn syrup
2 tablespoons water
10 drops food coloring

Directions

Stir confectioners' sugar, corn syrup, and water together. Stir in food coloring if desired. This glaze must be stirred each time you use it. If it is not stirred before each use it will dry with a mottled look instead of a solid color.

Princess Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 1/2 cups white sugar
2 eggs
1/4 cup lemon juice
1 lemon, zested
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk together the flour, baking soda, and salt in a bowl until thoroughly combined. In a mixing bowl, beat the butter and sugar with an electric mixer until creamy, about 5 minutes, then beat in eggs, one at a time, incorporating each before adding the next. Beat in the lemon juice, lemon zest, and vanilla extract. Gently mix in the flour mixture until just incorporated. Chill the dough about 30 minutes.

Scoop up about 1 1/2 teaspoon of dough per cookie, gently form into a ball, and place the balls onto baking sheets about 2 inches apart.

Bake in the preheated oven until the cookies are set and just beginning to brown at the edges, about 8 minutes; cool on baking sheets for 1 minute before removing to finish cooling on racks.

Sweetheart Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1/2 cup sugar
1 egg yolk
1 1/2 cups all-purpose flour
2 tablespoons raspberry or
strawberry preserves
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add egg yolk; mix well. Stir in the flour by hand. On a lightly floured surface, gently knead dough for 2-3 minutes or until thoroughly combined.

Roll into 1-in. balls. Place 2 in. apart on greased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each. Fill each with 1/4 teaspoon preserves. Bake at 350 degrees F for 13-15 minutes or until edges are lightly browned. Remove to wire racks. Dust warm cookies with confectioners' sugar if desired. Cool.

Almond Bark Drop Cookies

Ingredients

2 pounds white confectioners' coating
1 cup peanut butter
2 cups dry-roasted peanuts
3 cups crisp rice cereal
2 cups miniature marshmallows

Directions

In a microwave oven or over a double boiler, melt the white confectioners' coating, stirring frequently until smooth. Remove from heat. Stir in peanut butter until well blended. Fold in the peanuts crisp rice cereal and marshmallows. Drop by heaping spoonfuls onto waxed paper lined baking sheets.

Chill until set. Store in refrigerator.

Ricotta Cheese Cookies

Ingredients

2 cups white sugar
1 cup butter, softened
15 ounces ricotta cheese
2 teaspoons vanilla extract
2 eggs
4 cups all-purpose flour
2 tablespoons baking powder
1 teaspoon salt
1 1/2 cups confectioners' sugar
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

In a large bowl, with the mixer a low speed, beat the sugar and butter until combined. Increase speed to high and beat until light and fluffy (about 5 minutes). Reduce speed to medium and beat in the ricotta, vanilla and eggs.

Reduce speed to low. Add flour, baking powder and salt; beat until dough forms.

Drop dough by level tablespoons, about 2 inches apart; onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for about 15 minutes or until cookies are very lightly golden (cookies will be soft). With spatula, remove cookies to wire rack to cool.

When cookies are cool, prepare icing. In small bowl, stir confectioners' sugar and milk until smooth. With small spreader, spread icing on cookies; place a candied cherry piece on top of each cookie or sprinkle with colored sugar or candy sprinkles.

Hugs 'n' Kisses Cookies

Ingredients

1 (18 ounce) package refrigerated
sugar cookie dough
Red colored sugar

Directions

Cut cookie dough into 1/4-in. slices. On a floured surface, roll each slice into a 6-in. rope. Cut half of the ropes in half widthwise. Form into X's on ungreased baking sheets; seal edges and flatten slightly. Shape remaining ropes into O's on ungreased baking sheets; seal the edges and flatten slightly. Sprinkle with sugar if desired. Bake at 350 degrees F for 8-10 minutes or until the edges are lightly browned. Cool for 3 minute; remove from pans to wire racks to cool completely.

Easy Chocolate Chip Cookies

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter, softened
2 eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the cake mix into a large bowl. Stir in the butter, eggs and vanilla with an electric mixer until well blended. Stir in the chocolate chips. Drop by rounded spoonfuls onto cookie sheets.

Bake for 11 to 15 minutes in the preheated oven, until the edges are golden. Cool on baking sheets for a few minutes before removing to cool on wire racks.

Grandma Weld's Cookies

Ingredients

1 cup unsalted butter, softened
1/3 cup white sugar
2 cups all-purpose flour
2 teaspoons almond extract
1/8 teaspoon salt
1 cup mini semi-sweet chocolate chips

Directions

Cream the butter and the sugar together until light beat in the flour, almond extract and salt. Stir in the chocolate chips. Wrap the dough in plastic wrap and chill for at least one hour.

Preheat the oven to 300 degrees F (150 degrees C). Shape the dough into 1 1/2 inch long crescents. Bake on ungreased cookie sheets for 15 to 20 minutes, until cooked through but not browned at all about 10 minutes. Cool cookies on racks and store in an airtight container.

Butterscotch Apple Cookies

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 1/3 cups packed brown sugar
10 tablespoons butter, softened
1 egg
2/3 cup apple juice
2 cups butterscotch chips
3/4 cup grated apple
3/4 cup chopped walnuts
2 tablespoons butter
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Mix together flour, cinnamon, baking soda and salt in medium bowl.

Beat brown sugar and 1/2 cup butter in large mixer bowl until creamy. Beat in egg. Gradually beat in flour mixture alternately with apple juice. Stir in 1 1/2 cups butterscotch chips, apple and 1/2 cup walnuts. Drop by slightly rounded tablespoon onto lightly greased cookie sheets.

Bake for 10 to 12 minutes, until lightly browned. Let stand 2 minutes; cool on wire racks.

While the cookies cool make the butterscotch glaze: Melt remaining butterscotch chips and 2 tablespoons butter in small, heavy saucepan over lowest possible heat.

When the butter and chips have melted remove the pan from heat and stir in 1 cup confectioners' sugar and 1 1/2 tablespoon apple juice until the glaze is smooth. Spread the glaze on the cooled cookies and sprinkle with remaining walnuts.

Citrus Cookies

Ingredients

1/2 cup butter
2/3 cup white sugar
1/8 teaspoon salt
1 tablespoon lemon juice
2 teaspoons lemon zest
6 drops yellow food coloring
1 1/2 cups all-purpose flour

Directions

Cream together butter or margarine and sugar. Add salt, zest, juice, and food coloring. Mix until well blended.

Add flour a half cup at a time, mixing well. Dough should ball up when finished. Shape into a cylinder about 2 1/2 inches in diameter. Chill for 4 hours.

Preheat oven to 350 degrees F (180 degrees C).

Slice into 24 cookies and bake on cookie sheet 6 to 8 minutes.

Super Strawberry-Banana Cookies

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 eggs
1/3 cup vegetable oil
1/3 cup confectioners' sugar for
decoration
1 banana

Directions

Mix together the cake mix, eggs, and vegetable oil.

Drop by teaspoonful onto foil covered cookie sheet. Cook at 350 degrees F (175 degrees C) for 7 to 8 minutes. Do not overbake. (Overbaking will cause your cookies to be hard as rocks!)

Once your cookies are all done, lightly dust with confectioners' sugar. Place in container with the banana (leave the peel on), and cover with the foil from the baking sheet. After a couple of hours, or overnight, the cookies will take on some of the banana flavor and taste great! I discovered this by accident when I sent the strawberry cookies and a banana together for the dessert in my husband's lunch!

Oatmeal Raisin Toffee Cookies

Ingredients

- 1 cup butter, softened
- 1 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 3 cups rolled oats
- 1 cup raisins
- 1 cup crushed toffee candy

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour, baking soda and cinnamon; stir into the creamed mixture. Blend in the oatmeal and toffee bits. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pineapple Cookies II

Ingredients

1 cup shortening
1 1/2 cups white sugar
1 egg
1 (8 ounce) can crushed pineapple with juice
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup chopped walnuts (optional)

Directions

Mix shortening, sugar and egg thoroughly. Stir in pineapple.

Mix flour, baking soda, salt, nutmeg, and nuts. Add to pineapple mixture.

Chill at least one hour.

Preheat oven to 400 degrees F (200 degrees C).

Drop by teaspoonfuls on lightly greased cookie sheet, about 2 inches apart. Bake for about 8 to 10 minutes, or until no imprint is made when touched lightly. Variations: Add one cup of coconut (omit nutmeg) or add one cup of raisins, if desired

Irish Shamrock Cookies

Ingredients

1/2 cup butter, softened
1 (3 ounce) package instant
pistachio pudding mix
1 1/3 cups baking mix
1 egg
1 tablespoon white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheet.

Cream together the butter or margarine and the pudding mix. Blend in the baking mix, egg and sugar and mix well.

On a lightly floured surface roll out the dough to 3/8 inch thickness and cut into cookies with a shamrock cookie cutter.

Place cookies on the prepared baking sheet and bake at 350 degrees F (175 degrees C) for 9 to 10 minutes or until lightly browned on the edges. Let cookies cool on rack. Frost with green colored icing if desired.

Cranberry Oat Cookies

Ingredients

2/3 cup butter (no substitutes),
softened
2/3 cup brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 1/2 cups old-fashioned oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/4 cups dried cranberries
1 cup chopped pecans, toasted
2/3 cup vanilla or white chocolate
chips

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs; mix well. Combine the dry ingredients; gradually add to the creamed mixture. Stir in the remaining ingredients. Drop by tablespoonfuls 3-in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Cream Cheese Macadamia Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 (8 ounce) package cream
cheese, softened
3/4 cup packed brown sugar
4 teaspoons grated orange peel
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
3/4 cup coarsely chopped salted
macadamia nuts* or almonds

Directions

In a mixing bowl, cream the butter, cream cheese, brown sugar, orange peel and vanilla. Combine flour and baking powder. Gradually add to the creamed mixture; mix well. Fold in nuts. Cover and refrigerate for 1 hour or until firm. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets; flatten slightly. Bake at 400 degrees F for 9-11 minutes or until lightly browned. Remove to wire racks to cool.

Whole Wheat Cut Out Cookies

Ingredients

4 cups whole wheat flour
2 teaspoons baking powder
1 cup butter
1 cup honey
1 egg, beaten
1/3 cup hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, stir together whole wheat flour and baking powder. Cut in butter with a pastry tool or pinch in by hand until butter lumps are no larger than peas. Add honey, egg, and water, mix until the dough comes together into a ball.

Roll out dough to 1/4 to 1/8 inch thickness. Cut into squares or with a cookie cutter. Place 1 inch apart on cookie sheet and bake 10 to 15 minutes or until edges are light brown.

Italian Cookies III

Ingredients

5 cups all-purpose flour
1 1/2 cups confectioners' sugar
2 tablespoons baking powder
1 cup butter
3 eggs
1 tablespoon vanilla extract
1 tablespoon anise

1 cup confectioners' sugar
1 1/2 tablespoons water
2 tablespoons multicolored candy sprinkles

Directions

Preheat oven to 450 degrees F (230 degrees C). Grease cookie sheets.

In a large bowl, stir together the flour, 1 1/2 cups confectioners' sugar and baking powder. Cut in butter using a pastry blender or rub between fingers until well blended. Stir in the eggs, vanilla and anise extracts and mix into a firm dough. Turn dough out onto a floured surface and knead for about 5 minutes. Roll tablespoonfuls of dough into balls and place them 1 inch apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until firm. Remove from cookie sheets to cool on wire racks. In a small bowl, stir together 1 cup confectioners' sugar and 1 1/2 tablespoons water. Drizzle over cooled cookies and decorate with sprinkles.

Frosted Peanut Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 cup quick-cooking oats
1 cup coarsely chopped salted
peanuts
FROSTING:
1/2 cup peanut butter
3 cups confectioners' sugar
1/3 cup milk

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking powder; gradually add to the creamed mixture. Stir in oats and peanuts.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

In a mixing bowl, combine frosting ingredients; beat until smooth. Frost cooled cookies.

Lemonade Cookies

Ingredients

1 cup butter
1 cup white sugar
2 eggs
3 cups sifted all-purpose flour
1 teaspoon baking soda
1 (6 ounce) can frozen lemonade concentrate, thawed
2 tablespoons white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet.

In a large bowl, cream together butter and 1 cup sugar. Blend in eggs. In a medium bowl, sift together flour and baking soda; gradually beat into butter mixture, alternating with 1/2 cup lemonade concentrate. Drop mixture by rounded teaspoons onto the prepared cookie sheet.

Bake 8 to 10 minutes in the preheated oven, until lightly brown. Brush lightly with remaining lemonade, and sprinkle with remaining sugar.

Maple-Bacon Chocolate Chip Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, room temperature
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon maple extract
1/3 cup chopped cooked bacon
1 cup bittersweet chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper. Whisk together the flour, baking powder, baking soda, and salt; set aside.

Beat together the butter, brown sugar, and white sugar with an electric mixer until smooth. Add one egg; beat until blended into the butter mixture. Add the remaining egg, vanilla extract, and maple extract; beat until well blended and slightly fluffy. Stir in the flour mixture a little at a time, mixing just until combined. Stir in the bacon and chocolate chips. Scoop by rounded tablespoonfuls onto prepared cookie sheets.

Bake in the preheated oven until edges turn golden brown, 10 to 12 minutes. Remove from the oven, and cool on a wire rack.

Cranberry Orange Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon grated orange zest
2 tablespoons orange juice
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped cranberries
1/2 cup chopped walnuts
(optional)

1/2 teaspoon grated orange zest
3 tablespoons orange juice
1 1/2 cups confectioners' sugar

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoons orange juice. Combine the flour, baking soda and salt; stir into the orange mixture. Mix in cranberries and if using, walnuts, until evenly distributed. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Cookies should be spaced at least 2 inches apart.

Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool on wire racks.

In a small bowl, mix together 1/2 teaspoon orange zest, 3 tablespoons orange juice and confectioners' sugar until smooth. Spread over the tops of cooled cookies. Let stand until set.

No-Bake Chocolate Cookies

Ingredients

2 cups sugar
1/2 cup fat-free milk
1/2 cup butter or stick margarine
3 cups quick-cooking oats
1 cup flaked coconut
6 tablespoons baking cocoa
1/2 teaspoon vanilla extract

Directions

In a large saucepan, combine the sugar, milk and butter; bring to a boil, stirring constantly. Boil for 2 minutes. Remove from the heat.

Stir in the oats, coconut, cocoa and vanilla. Working quickly, drop by rounded tablespoonfuls onto waxed paper. Let stand until set, about 1 hour.

Apricot Raisin Cookies

Ingredients

- 1 cup dried apricots
- 1 teaspoon baking powder
- 1 teaspoon ground allspice
- 2 cups all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 cup white sugar
- 1 teaspoon baking soda
- 1 tablespoon warm water
- 1 egg
- 1 cup raisins
- 1 cup chopped pecans

Directions

Grind apricots in food processor or blender.

In small bowl, combine flour, baking powder, spices and salt.

In a large bowl, cream the shortening and sugar. Dissolve baking soda in warm water and add to creamed mixture, beating until smooth. Beat in the egg.

Slowly blend in the dry ingredients, mixing until well blended. Fold in the apricots, raisins and pecans. Cover and chill for one hour.

Preheat oven to 375 degrees F. Grease cookie sheets.

Drop dough by teaspoonfuls two inches apart. Bake for 18 to 20 minutes.

Orange Slice Cookies I

Ingredients

1 cup white sugar
1 cup packed brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups quick cooking oats
2 cups orange-flavored fruit slice
jelly candies

Directions

In large mixing bowl, cream together sugars and shortening till fluffy. Add eggs and vanilla; beat well. Stir together the flour, baking powder, baking soda, and salt. Stir into creamed mixture.

Stir in the oats, and the orange candy. NOTE: Dip a pair of kitchen shears into a glass of hot water or spray with a non-stick spray to make snipping the orange slices easier. Using about one tablespoon of mixture for each cookie, roll into one inch balls. Place on greased cookie sheets.

Bake in a 350 degree F (175 degrees C) oven for 10 to 12 minutes or until lightly browned. Remove and cool on a wire rack.

Peanut Butter Chocolate Chip Cookies III

Ingredients

1/2 cup unsalted butter, softened
3/4 cup peanut butter
1/2 cup packed light brown sugar
1/2 cup white sugar
2 eggs
3 tablespoons orange juice
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, peanut butter, brown sugar and white sugar. Beat in the eggs one at a time, then stir in the orange juice and vanilla. Combine the flour, baking soda, baking powder and salt; stir into the peanut butter mixture. Finally, mix in the chocolate chips. Drop dough by rounded teaspoonfuls onto the prepared cookie sheet. Cookies should be 2 inches apart.

Bake for about 14 minutes in the preheated oven, until the edges are slightly golden and the center is firm. Remove from baking sheets to cool on wire racks.

White Chocolate and Cranberry Cookies

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 tablespoon brandy
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
3/4 cup white chocolate chips
1 cup dried cranberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and brandy. Combine the flour and baking soda; stir into the sugar mixture. Mix in the white chocolate chips and cranberries. Drop by heaping spoonfuls onto prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. For best results, take them out while they are still doughy. Allow cookies to cool for 1 minute on the cookie sheets before transferring to wire racks to cool completely.

Malted Milk Cookies

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup packed brown sugar
1/3 cup sugar
1 egg
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
2 tablespoons instant chocolate
drink mix
1 teaspoon baking soda
1/2 teaspoon salt
2 cups malted milk balls, crushed

Directions

In a mixing bowl, cream the butter and sugars. Beat in egg and vanilla. Combine the flour, drink mix, baking soda and salt; gradually add to creamed mixture. Stir in malted milk balls. Shape into 1-1/2-in. balls. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until set. Cool for 1 minute before removing from pans to wire racks.

Howler Cookies

Ingredients

3/4 cup butter, softened
1 cup white sugar
1 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/4 cups quick cooking oats
1/2 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped pecans
3/4 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

In a medium bowl, cream together the butter, white sugar and brown sugar. Beat in the egg and vanilla. Combine the flour, oats, baking soda, baking powder and salt; stir into the wet mixture until just blended. Finally, fold in the pecans and coconut. Dough may be a little dry. Shape dough into walnut sized mounds and place 1 1/2 inches apart on the prepared cookie sheet.

Bake for 12 to 14 minutes in the preheated oven, or until golden. Cool on baking sheets.

Lemon Snowflake Cookies

Ingredients

1 (18.25 ounce) package lemon cake mix with pudding
1 egg
2 1/4 cups frozen whipped topping, thawed
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the cake mix, egg and whipped topping together. Beat with an electric mixer on medium speed until well blended (batter will be sticky).

Drop batter by teaspoonfuls into the confectioners' sugar and roll to coat. Place cookies onto ungreased baking sheets and bake at 350 degrees F (175 degrees C) for 8 to 10 minutes or until lightly browned.

Biscotti Cookies

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
1/2 teaspoon baking powder
6 tablespoons shortening
4 eggs
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees F). Grease 2 baking sheets.

In a medium bowl, combine flour, sugar, and baking powder. Cut in the vegetable shortening until mixture resembles coarse crumbs.

In a large bowl, beat the eggs until thick and light-colored. Gradually beat the eggs into the flour mixture. Fold in the walnuts.

On a floured surface, roll out the dough 1/4 inch thick. Using a cookie cutter, cut into desired shapes and place 1 1/2 inches apart on baking sheets.

Bake for 12 to 14 minutes, until lightly colored. Transfer to wire racks to cool.

Cranberry Oatmeal Cookies

Ingredients

10 tablespoons butter
2/3 cup packed dark brown sugar
1 teaspoon vanilla extract
2 eggs
1 1/2 teaspoons baking soda
1 pinch salt
1 2/3 cups whole wheat flour
1 cup rolled oats
2 cups chopped cranberries
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend butter and sugar until fluffy. Add eggs and vanilla and mix well. In a separate bowl sift flour, baking soda, and salt together. Stir into butter mixture. Stir in the oats. Fold in nuts and cranberries. Drop spoonfuls of cookie dough onto ungreased cookie sheets, spaced at least 2 inches apart. These cookies spread.

Bake 8 to 10 minutes in the preheated oven, until the edges are crisp and the centers appear dry. Cool on wire racks and enjoy.

Chocolate Chip Butter Cookies

Ingredients

1 cup butter (no substitutes)
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1 cup confectioners' sugar
1 cup miniature semisweet
chocolate chips

Directions

Melt butter in a microwave or double boiler; stir in vanilla. Cool completely. In a large bowl, combine flour and sugar; stir in butter mixture and chocolate chips (mixture will be crumbly).

Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets; flatten slightly. Bake at 375 degrees F for 12 minutes or until edges begin to brown. Cool on wire racks.

Fluffy Chocolate M&M's Cookies

Ingredients

1 1/2 cups butter, melted
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups candy coated, peanut butter-filled chocolate piece

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the butter and sugar until light and fluffy. Stir in the eggs and vanilla. Sift together the flour, cocoa, baking soda and salt, stir into the creamed mixture. Finally, stir in the M&M's.

Drop by rounded tablespoonfuls onto an unprepared cookie sheet. Bake for 8 to 10 minutes in the preheated oven. Be careful not to overbake, the cookies will be puffed up when they are done, but flatten when cool. Allow cookies to cool on the baking sheet for 1 minute before removing to wire racks to cool completely.

Pumpkin Cookies VI

Ingredients

1 cup all-purpose flour
1/2 cup quick cooking oats
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup butter, softened
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1/2 cup canned pumpkin puree
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine the flour, oats, baking soda, cinnamon and salt; set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and vanilla then stir in the pumpkin puree. Gradually stir in the dry ingredients until well blended. Mix in raisins. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Easy Cut-Out Cookies

Ingredients

2 1/4 cups all-purpose flour
1 cup confectioners' sugar
1 cup butter, melted
1 egg
1 teaspoon vanilla extract

Directions

In a medium bowl, combine the flour and confectioners' sugar. Stir in the melted butter, egg, and vanilla until well blended. Cover, and refrigerate dough for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

On a lightly floured surface, roll the dough out 1/4 inch thick. Cut into desired shapes using cookie cutters.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Italian Fig Cookies I

Ingredients

- 2 cups shortening
- 3 cups white sugar
- 6 eggs
- 8 cups all-purpose flour
- 7 teaspoons baking powder
- 2 tablespoons vanilla extract
- 1 pinch salt
- 2 cups whole milk
- 4 pounds dried figs
- 1 pound raisins
- 2 teaspoons ground cinnamon
- 1/2 cup white sugar
- 1 whole orange, with peel
- 1 small apple
- 1 1/2 cups chopped pecans
- 1 cup water (optional)

Directions

To Make Dough: Cream sugar and shortening. Add eggs, vanilla, and salt. Blend in flour and baking powder by hand. Knead dough until smooth and workable. Add milk to reach workable consistency. (This takes a while and you will get a workout, but you'll know when it's right.)

To Make Filling: Cut up figs, orange, and apple into small pieces. (It is easier to grind this way). Grind figs, raisins, orange, and apple. If the mixture is too dry or thick, mix in up to 1 cup of water, if desired. (I do not use the water, the juice from the apple and orange are enough). The spices and chopped nuts are added to the ground fig mixture. After the fig mixture is ground, I sprinkle them in over the mixture and mix (knead) it in by hand. STICKY! But good.

Preheat oven to 375 degrees F (190 degrees C).

Roll out some dough. (should be kind of thin). Put fig mixture in a line. Wrap dough over mixture, sealing figs inside dough. Trim to desired length, using a diagonal cut. Make small diagonal slits in the sides of the cookies. Bake on ungreased cookie sheet for 10-15 minutes. (Dough makes good cookies without the filling also). Wonderful with coffee.

Grandma's Brown Sugar Drop Cookies

Ingredients

2/3 cup shortening
1 cup packed brown sugar
2 eggs
1 1/2 teaspoons baking soda
1 1/2 tablespoons hot water
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon ground cinnamon

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together shortening and brown sugar. Add eggs and mix well.

Dissolve baking soda in hot water. Stir into mixture. Add flour, salt and cinnamon. Mix well.

Drop by spoonful onto cookie sheet. Bake 10 - 12 minutes.

Zucchini Granola Cookies

Ingredients

3/4 cup butter or margarine,
softened
1 1/2 cups packed brown sugar
1 egg
1 tablespoon grated orange peel
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
3 cups granola cereal
1 teaspoon baking soda
1 teaspoon salt
3 cups shredded zucchini
2 (12 ounce) packages semisweet
chocolate or butterscotch chips

Directions

In a mixing bowl, cream butter and brown sugar. Beat in the egg, orange peel and vanilla. Combine flour, granola, baking soda and salt; add to creamed mixture alternately with zucchini. Stir in chips.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Blue Ribbon Sugar Cookies

Ingredients

3/4 cup butter, softened
1 cup vegetable oil
1 cup confectioners' sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 teaspoons lemon extract
4 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
1 teaspoon salt
1/2 cup white sugar for decoration

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, cream of tartar, baking soda and salt; set aside.

In a large bowl, cream together the butter, oil, confectioners' sugar and white sugar until well blended. Stir in the eggs, vanilla and lemon extracts. Gradually mix in the dry ingredients until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet. Flatten cookies to 1/8 inch thickness using the bottom of a glass dipped in sugar. Colored sugar may be used if you do not plan to frost cookies later.

Bake for 9 to 12 minutes in the preheated oven, or until the edges are golden brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Brown Sugar Cookies I

Ingredients

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 pinch salt
1/2 cup butter, softened
1 egg
1 tablespoon heavy whipping cream
1 1/2 teaspoons vanilla extract
1/2 cup packed brown sugar

Directions

In a large mixing bowl, cream the butter and brown sugar. Beat in egg, heavy cream, and vanilla.

Slowly add in flour, baking powder and salt. Mix until well blended. If dough seems too dry, add in water, 1/2 teaspoon at a time.

Cover and refrigerate for 4 hours.

Preheat oven to 375 degrees F.

Roll out dough on a floured surface to a thickness of 1/8 of an inch. Cut with cookie cutters and place 1 1/2 inches apart on cookie sheets.

Bake 8 to 10 minutes, until lightly colored.

Granola-Chocolate Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 3/4 cups granola
1 cup semi-sweet chocolate chips
1/2 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, salt and baking soda, stir into the creamed mixture. Finally, stir in the granola, chocolate chips and peanuts. Drop dough by heaping teaspoonfuls onto greased cookie sheets, about 2 inches apart.

Bake 12 to 15 minutes in the preheated oven, until cookies are lightly browned around edges. Remove cookies to wire racks and allow to cool.

Ranger Cookies I

Ingredients

3 cups all-purpose flour
1 cup flaked coconut
1 teaspoon baking soda
1 cup shortening
1/2 teaspoon salt
1 cup white sugar
1/2 teaspoon baking powder
1 cup packed brown sugar
2 cups rolled oats
2 eggs
2 cups crisp rice cereal
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream shortening, add sugar gradually. Add eggs and vanilla; beat until light and fluffy.

Sift flour, baking soda, salt, and baking powder together and mix with the first mixture. Add oatmeal, rice cereal, and coconut. Mix well.

Drop by tablespoons on slightly greased cookie sheet and bake for 12 minutes.

Triple the Ginger Cookies

Ingredients

3/4 cup butter
1 cup packed brown sugar
1 egg
1/4 cup molasses
2 1/4 cups all-purpose flour
2 teaspoons ground ginger
2 teaspoons baking soda
1/2 teaspoon salt
1 1/2 tablespoons minced fresh
ginger root
1/2 cup chopped crystallized
ginger

Directions

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the egg and molasses. Combine the flour, ground ginger, baking soda, and salt; stir into the molasses mixture using a wooden spoon. Mix in the fresh and crystallized gingers. Cover, and refrigerate dough for at least 2 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C). Shape dough into 1 inch balls, and place about 2 inches apart onto ungreased cookie sheet.

Bake for 10 minutes in the preheated oven, or until lightly browned. Cool on wire racks.

Crispy Almond Cookies

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon cream of tartar
1/8 teaspoon salt
1/2 cup shortening
3/4 cup white sugar
2 eggs
1 1/2 teaspoons warm water
1 1/2 teaspoons baking soda
1/2 teaspoon almond extract
2 tablespoons milk
1/4 cup ground almonds

Directions

In a large bowl, cream the shortening, and sugar. Separate the eggs and refrigerate the whites. Mix in the egg yolks and almond extract. Dissolve the baking soda in the water, and stir into the mixture along with the milk. Combine the flour, cream of tartar and salt; gradually stir into the sugar mixture. Fold in the almonds.

Roll the dough into a log about 2 inches in diameter. Wrap in waxed paper and refrigerate for at least 4 hours.

Preheat oven to 375 degrees F. Cut the dough into 1/8 inch thick slices and place 2 inches apart on ungreased cookie sheets. Brush with egg whites and sprinkle with sugar.

Bake for 10 to 12 minutes, or until lightly colored. Let cool on wire racks.

Sunflower Drop Cookies

Ingredients

1 1/8 cups all-purpose flour
1 1/8 cups whole wheat flour
1 teaspoon salt
1 teaspoon baking soda
1 cup butter
5 tablespoons brown sugar
5 tablespoons white sugar
2 eggs
1 teaspoon vanilla extract
1 cup sunflower seeds
2 cups flaked coconut

Directions

In a large mixing bowl, cream together sugar and butter or margarine. Beat in eggs and vanilla.

Stir in flour, salt and baking soda. Add coconut and sunflower seeds. Mix together well.

Drop by spoonfuls onto greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes.

Chocolate Truffle Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate, chopped
1 cup semisweet chocolate chips
6 tablespoons butter
3 eggs
1 cup white sugar
1 1/2 teaspoons vanilla extract
1/2 cup all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

In the microwave or in a metal bowl over a pan of simmering water, melt unsweetened chocolate, 1 cup of the chocolate chips, and the butter stirring occasionally until smooth. Remove from heat and set aside to cool. In a large bowl, whip eggs and sugar until thick and pale, about 2 minutes. Stir in the vanilla and the chocolate mixture until well mixed. Combine the flour, cocoa, baking powder and salt; gradually stir into the chocolate mixture. Fold in remaining 1 cup chocolate chips. Cover dough and chill for at least an hour or overnight.

Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets so they are 2 inches apart.

Bake for 9 to 11 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Caramel Oatmeal Pudding Cookies

Ingredients

2 cups white sugar
3/4 cup butter
1 (5 ounce) can evaporated milk
1 (3.4 ounce) package instant
butterscotch pudding mix
2 1/2 cups quick cooking oats

Directions

In a saucepan combine the sugar, butter or margarine and evaporated milk. Bring to a boil. Add the instant pudding and oats. Remove from heat and stir to mix.

Drop by spoonfuls onto waxed paper. Let cool for 15 minutes.

Wine Drop Cookies

Ingredients

3/4 cup vegetable oil
1 cup white sugar
2 eggs
1/2 cup molasses
1/2 teaspoon salt
1 teaspoon vanilla extract
1/2 cup cold water
3 2/3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat oil, sugar and eggs. Add molasses, vanilla, and water.

Stir in dry ingredients.

Drop by teaspoons on cookie sheets sprayed with non stick spray.

Bake for 15 minutes. Cool tray slightly before removing.

Egg-Free Bonbon Cookies

Ingredients

1 1/2 cups butter, softened
1 1/2 cups confectioners' sugar
2 tablespoons vanilla extract
3 cups all-purpose flour
1 (10 ounce) jar maraschino
cherries, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream butter or margarine, sugar and vanilla until mixture is light and fluffy. Slowly blend in the flour.

For each cookie, shape one level tablespoon of dough around a cherry. Form each cookie into a ball and place them on an ungreased cookie sheet 1 inch apart.

Bake 12 to 15 minutes.

Banana Split Cookies

Ingredients

1/2 cup butter
1 cup packed brown sugar
2 eggs
1 cup mashed bananas
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 cup chopped walnuts

Directions

In a medium bowl, cream together the butter and brown sugar. Beat in the eggs and mashed banana. Sift together the flour, baking powder, baking soda, salt, cinnamon, and cloves; blend into the banana mixture. Stir in the nuts. Cover, and chill for at least 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets. Drop dough by rounded teaspoons onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until no imprint remains when touched. Cool on wire racks.

Best Chocolate Chip Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons hot water
- 1/2 teaspoon salt
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.

Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

Mary Ann's Cookies

Ingredients

1 cup white sugar
3/4 cup molasses
1 teaspoon ground cinnamon
1 cup hot water
3/4 cup shortening
5 cups all-purpose flour
1 teaspoon ground ginger
3 teaspoons baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream sugar, shortening and molasses together. Mix the baking soda into the hot water. Add dry ingredients alternately with the water mixture.

Drop from a spoon onto a greased cookie sheet. Bake for 10 minutes. DO NOT BROWN. Frost with a vanilla frosting if desired.

Sugar Cookie Drops

Ingredients

1 cup butter
1 cup vegetable oil
1 1/2 cups confectioners' sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
4 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/2 cup white sugar for decoration

Directions

Preheat oven 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, oil, confectioners' sugar, and 1 cup white sugar until light and fluffy. Beat in eggs one at a time, and stir in the vanilla. Combine the flour, baking soda, and cream of tartar; stir into the creamed mixture. Roll dough into 1 inch balls, and then roll the balls in remaining white sugar. Place onto ungreased cookie sheets, and flatten with a fork.

Bake for 8 to 10 minutes in the preheated oven, or until the edges begin to brown. Cool on wire racks.

Piggies (Sugar and Cinnamon Pie Dough Cookies)

Ingredients

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/3 cup shortening
2 tablespoons warm water, or as needed

1 tablespoon shortening
1/4 cup white sugar
ground cinnamon

Directions

Preheat oven to 450 degrees F (230 degrees C). Spray a baking sheet with cooking spray, or line with parchment paper.

Mix flour and salt together in a bowl, and use a pastry cutter to cut in 1/3 cup of shortening until the mixture forms pea-size balls. With a fork, form a small well in the center of the mixture, and pour in water, a couple of teaspoons at a time, and stir with the fork to mix in the water and form a dough. Incorporate each addition of water before adding the next, until about 3/4 of the flour mixture has formed a stiff dough. Work a little more water in with your hands, and shape the dough into a ball.

Working on a well-floured work surface with a floured rolling pin, roll the dough out into a rectangle about 12 by 16 inches, and about 1/8-inch thick. Spread 1 tablespoon of shortening over the surface of the dough with a soft spatula, and sprinkle sugar all over the dough square. Sprinkle the dough with cinnamon. Pick up a long edge of dough, and tightly roll the dough into a log shape. With a sharp knife, slice the log into 3/4-inch thick slices. Place the slices onto the prepared baking sheet.

Bake in the preheated oven until the cookies are lightly browned and sizzling on the bottom, about 8 minutes. Cool on paper towels; freeze extras for later.

Oatmeal Raisin Cookies X

Ingredients

1/2 cup margarine, softened
1/2 cup canola oil
3/4 cup brown sugar
3/4 cup white sugar
1/2 cup egg substitute
1 teaspoon vanilla extract
1 teaspoon water
1 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
2 1/2 cups rolled oats
1/4 cup oat bran
1/4 cup wheat germ
3/4 cup raisins
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a large bowl, cream together the margarine, oil, brown sugar and white sugar until smooth. Beat in the egg substitute, vanilla and water. Combine the flour, baking soda, cinnamon and nutmeg; stir into the sugar mixture. Stir in the oats, oat bran, wheat germ, raisins and walnuts. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 18 to 20 minutes in the preheated oven, or until the edges are lightly browned. Remove from cookie sheets to cool on wire racks.

Cat Poop Cookies III

Ingredients

1/2 cup honey
2/3 cup butter
1 egg
1 teaspoon vanilla extract
2 cups whole wheat flour
1/3 cup unsweetened cocoa powder
1 (32 ounce) package wheat and barley nugget cereal (e.g. Grape-Nuts[®])

Directions

In a medium bowl, heat honey in the microwave until bubbly, about 1 minute. Stir in the butter until melted. Beat in the egg and vanilla. Combine the wheat flour and cocoa; stir into the batter until well blended. Cover dough and chill in the freezer for 1 hour or several hours in the refrigerator.

Preheat oven to 350 degrees F (175 degrees C). Roll dough into small logs of random length and shape like poops. Roll the poops in the nugget cereal and place them 1 inch apart onto ungreased cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until firm. Serve in a disposable cat litter box on a bed of nugget cereal, with a cat litter scoop. I hear you get lovely effects by decorating the box and scoop with melted chocolate or pudding

Cute Kitty Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/4 cup shortening
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon salt
1 cup quick-cooking oats
2 (1 ounce) squares unsweetened
chocolate, melted and cooled
Semisweet chocolate chips
Red-hot candies
Black shoestring licorice, cut into
1-1/2-inch pieces

Directions

In a mixing bowl, cream butter, shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Stir in oats. Divide dough in half. Add melted chocolate to one portion. Roll plain dough into an 8-in. log. Roll chocolate dough between waxed paper into an 8-in. square. Place log at one end of square; roll up. Wrap in plastic wrap; refrigerate for at least 3 hours.

Cut into 1/2-in. slices. Place on ungreased baking sheets. To form ears, pinch two triangles on the top of each cookie. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Immediately place two chocolate chips for eyes, a red-hot for the nose and six pieces of licorice on each for whiskers. Cool on wire racks.

Ranger Cookies III

Ingredients

- 1 1/2 cups butter
- 1 1/2 cups white sugar
- 1 1/2 cups packed brown sugar
- 3 eggs
- 2 teaspoons vanilla extract
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 3 cups all-purpose flour
- 3 cups rolled oats
- 2 cups raisins
- 1 cup flaked coconut
- 1 cup chopped walnuts

Directions

Cream butter with sugars; beat in eggs and vanilla. Stir in remaining ingredients.

Bake on ungreased cookie sheet for 8-10 minutes at 375 degrees F (190 degrees C).

Master Cookie Mix

Ingredients

9 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
3 cups packed brown sugar
3 cups white sugar
4 cups shortening
8 cups semisweet chocolate chips
4 cups butterscotch chips

Directions

In your largest bowl, stir together the flour, baking soda, salt, brown sugar, and white sugar. Add the shortening and stir until mixture is mealy. Lightly stir in the chocolate chips and butterscotch chips until they are distributed evenly. Place 4 cups of the master mix into each 1 quart jar.

Attach the following directions to the jar: Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, beat 2 eggs and 1 teaspoon of vanilla until well blended. Add entire contents of the jar to the bowl, stir until combined. Drop by teaspoonfuls onto cookie sheet and bake in the preheated oven for 10 to 12 minutes. This recipe makes about 2 dozen.

Zucchini Cookies

Ingredients

1/2 cup margarine, softened
1 cup white sugar
1 egg
1 cup grated zucchini
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 cup raisins

Directions

In a medium bowl, cream together the margarine and sugar until smooth. Beat in the egg then stir in the zucchini. Combine the flour, baking soda, salt and cinnamon; stir into the zucchini mixture. Mix in raisins. Cover dough and chill for at least 1 hour or overnight.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Drop dough by teaspoonfuls onto the prepared cookie sheet. Cookies should be about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven until set. Allow cookies to cool slightly on the cookie sheets before removing to wire racks to cool completely.

Dishpan Cookies IV

Ingredients

2 cups vegetable oil
2 cups brown sugar
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups rolled oats
4 cups cornflakes cereal
2 cups flaked coconut
1 1/2 cups salted peanuts

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets.

In a large bowl, cream together the oil, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Combine the flour, baking soda and salt; stir into the sugar mixture. Mix in the rolled oats, cornflakes, coconut and peanuts. Drop by heaping tablespoonfuls 3 to 4 inches apart onto the prepared cookie sheets. Flatten slightly.

Bake for 10 to 12 minutes in the preheated oven, or until top is lightly browned. Allow cookies to cool one minute on the baking sheet before removing to wire racks to cool completely.

Germantown Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon orange zest
- 1 cup coconut
- 1 cup rolled oats
- 1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, baking soda and salt; stir into the butter mixture. Finally, mix in the orange zest, coconut, oats and pecans. Drop by tablespoonfuls onto cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until the edges begin to brown slightly. Allow cookies to cool on the baking sheet for 2 to 3 minutes before removing to a wire rack to cool completely.

Peanut Butter Cup Cookies II

Ingredients

1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup peanut butter
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
2/3 teaspoon baking soda
1/4 teaspoon salt
15 miniature chocolate covered
peanut butter cups, unwrapped

Directions

Preheat oven to 350 degrees.

In a medium bowl, cream the butter, white sugar, brown sugar, and peanut butter together. Stir in the egg and vanilla. Sift together the flour, baking soda and salt; stir into the creamed mixture.

Drop by tablespoonfuls into the cups of a muffin tin. Cups should be about 1/4 full. Bake for 8 to 10 minutes, until lightly browned. Remove from oven and immediately press a peanut butter cup into the center of each cookie. Allow the cookies to cool completely before removing from their pan.

Kourambiathes (Greek Cookies)

Ingredients

1 cup butter
1 egg yolk
2 tablespoons anise extract
1/4 cup confectioners' sugar
2 1/2 cups all-purpose flour
1/3 cup confectioners' sugar for
dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the butter, egg yolk and anise extract until light. Stir in the 1/4 cup confectioners' sugar and flour until blended.

Shape dough into crescents and place 2 inches apart on the prepared baking sheets. Bake for 15 to 20 minutes in the preheated oven. Dust heavily with confectioners' sugar before they are completely cool.

Peanut Butter and Jelly Cookies

Ingredients

1/2 cup shortening
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup any flavor fruit jam

Directions

In a mixing bowl, cream shortening peanut butter and sugars. Beat in egg. Combine dry ingredients; gradually add to creamed mixture.

Cover and chill for 1 hour.

Roll into 1 inch balls; place 2 inches apart on greased baking sheets. Flatten slightly. Bake at 375 degrees F (190 degrees C) for 10 minutes. Cool on wire rack. Spread jam on the bottom of half of the cookie; top with remaining cookie half.

Smart Cookies

Ingredients

1 cup shortening
1 cup brown sugar
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups candy-coated
chocolate pieces

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the shortening, brown sugar, and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Finally, stir in the Smarties. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Truffle Cookies

Ingredients

1 1/4 cups butter (no substitutions), softened
2 1/4 cups confectioners' sugar
1/3 cup baking cocoa
1/4 cup sour cream
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
2 cups semisweet chocolate chips
1/4 cup chocolate sprinkles

Directions

In a large mixing bowl, cream butter, sugar and cocoa until light and fluffy. Beat in sour cream and vanilla. Add flour; mix well. Stir in chocolate chips. Refrigerate for 1 hour.

Shape into 1-in. balls; dip in chocolate sprinkles. Place, sprinkled side up, 2 in. apart on ungreased baking sheets.

Bake at 325 degrees for 10 minutes or until set. Cool for 5 minutes before removing to wire racks to cool completely.

Christie B's Fabulous Cherry Cookies

Ingredients

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 cups white sugar
1 cup butter
1 egg
1 teaspoon vanilla extract
1/2 cup pitted ground cherries

Directions

Preheat oven 375 degrees F (190 degrees C).

In a small bowl combine flour, baking soda and baking powder and set aside.

In a large bowl, cream the butter and sugar together until light. Beat in the eggs and the vanilla. Gradually mix in the flour then add the cherry mixture. Cover and refrigerate for 10 to 15 minutes.

Roll small round balls of dough and place on ungreased cookie sheet. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until golden brown. Remove and let cool.

German Chocolate Thumbprint Cookies

Ingredients

Topping:

1 cup white sugar
1 cup evaporated milk
1/2 cup butter
1 teaspoon vanilla extract
3 egg yolks, beaten
1 1/2 cups flaked coconut
1 1/2 cups chopped pecans

Cookie:

1 (18.25 ounce) package German chocolate cake mix
1/3 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a heavy 2 quart saucepan, combine sugar, milk, 1/2 cup butter, vanilla and egg yolk. Blend well. Cook over medium heat for 10 to 13 minutes or until thickened and bubbly. Stir frequently. Stir in coconut and pecans. Remove from heat and cool to room temperature.

Reserve 1 1/4 cups of the topping mixture and set aside. In a large bowl, combine cake mix, melted butter and remaining topping mixture. Stir by hand until thoroughly moistened. Shape dough into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Using your finger, make an indentation in center of each ball. Fill each indentation with 1/2 teaspoon of reserved topping.

Bake for 10 to 13 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pink Icing Cookies

Ingredients

1 cup butter
2 cups white sugar
4 eggs
1 cup milk
5 cups all-purpose flour
1/2 teaspoon salt
3 teaspoons baking powder
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a large bowl, cream the margarine and sugar together. Add the eggs one at a time, mix well. Stir in the milk and vanilla. Sift together the flour, salt and baking powder; stir into the creamed mixture until everything is well blended. Drop cookie dough by heaping spoonfuls onto the prepared cookie sheet.

Bake for 10 to 12 minutes in the preheated oven. The tops of the cookies should spring back to the touch like a cake. Cool on wire racks before frosting.

Easy Fruit-Filled Pastry Heart Cookies

Ingredients

1 cup all-purpose flour
1/2 cup cold butter
1/2 (8 ounce) package cold cream cheese
1/8 teaspoon salt
1 beaten egg
6 tablespoons apricot preserves
2 tablespoons white sugar, for sprinkling

Directions

Preheat an oven to 375 degrees F (190 degrees C). Spray baking sheets with cooking spray, or line with parchment paper.

Place the flour, butter, cream cheese, and salt in a bowl. Cut it together with 2 knives or a pastry cutter until the butter and cream cheese is the size of small peas. Shape the dough into a ball, wrap with plastic wrap, and refrigerate for at least 2 hours.

Cut the dough in half and place half in the refrigerator to stay cold. Roll the other half between 2 pieces of wax paper or parchment into a sheet about 1/8 inch thick. Lift off the top sheet, and use a heart-shaped cookie cutter to cut 18 cookies. Before lifting the cutouts from the wax paper, put the dough onto a flat baking sheet and into the freezer for a few minutes to firm up the cookies. Set the 18 cookies aside. Repeat with the other half of the dough, also making 18 heart-shaped cookies.

Place 18 cookies onto the prepared baking sheets so they don't touch. Carefully brush a little beaten egg around the top of each cookie, and spoon about 1 teaspoon of preserves into the center of the cookie. Top each with another unfilled cookie, press together around the edges, and crimp the edges with a fork to seal in the filling and make a pretty edge. Brush the tops of the filled cookies with beaten egg, and sprinkle with sugar.

Bake in the preheated oven until the cookies are a light golden brown, 10 to 12 minutes. Cool completely before placing in containers.

Cyclops Cookies (Vegan)

Ingredients

2 cups all-purpose flour
1/4 teaspoon ground cinnamon
1/4 cup shortening
1/4 cup margarine
3/4 cup confectioners' sugar
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Mix together the flour and cinnamon. In separate large bowl cream together shortening, margarine and powdered sugar. Gradually add in the flour/cinnamon mixture. Fold in the chopped nuts.

Roll out on floured surface to 1/4 inch thickness and cut out cookies with a 2 inch round cookie cutter. Place 1 inch apart on ungreased cookie sheet.

Put one single chocolate chip in the center of each cookie. Bake 8 -10 minutes at 400 degrees F (205 degrees C) until lightly colored. Cool on wire racks.

Light and Chewy Cake Cookies

Ingredients

1 (18.25 ounce) package reduced fat white cake mix
1/2 cup low-fat sweetened condensed milk
1/2 cup egg substitute
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray cookie sheets with non-stick cooking spray.

Mix ingredients in the order given. Drop by tablespoons onto cookie sheets about 2 inches apart.

Bake for 3 1/2 to 4 minutes, then switch racks and bake another 3 1/2 to 4 minutes. Remove from oven and let cool on racks.

Crystal's Chocolate Chip Pumpkin Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 1/2 teaspoons pumpkin pie spice
1 cup butter, softened
1 cup sugar
2 eggs
1 (16 ounce) can 100% pure pumpkin
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (12 ounce) bag semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease two cookie sheets.

Mix the flour, baking powder, baking soda, and pumpkin pie spice together in a mixing bowl.

Beat the butter and sugar together in a second mixing bowl until light and fluffy. Beat in the eggs, one at a time, until smooth and well blended. Mix in the pumpkin and vanilla extract until smooth. Gradually add the flour mixture, stirring to make a smooth batter. Stir in the walnuts and chocolate chips. Drop by tablespoon-sized spoonfuls on prepared cookie sheets.

Bake in preheated oven until edges are golden, 18 to 20 minutes. Cool briefly on the cookie sheet before transferring to wire racks to cool completely.

Banana Pudding Sugar Cookies

Ingredients

2/3 cup shortening
2/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1/2 teaspoon salt
1 (3.5 ounce) package instant
banana pudding mix
2 1/2 cups all-purpose flour

Directions

In a medium bowl, cream together shortening and sugar until light and fluffy. Beat in eggs one at a time. Stir in vanilla extract, baking powder, salt, and instant banana pudding mix. Mix in 2 cups flour. Gradually mix in remaining 1/2 cup flour as needed to form a workable dough. Cover, and chill in the refrigerator at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Grease baking sheets. Shape dough into walnut sized balls, and place 2 inches apart on the prepared baking sheets. Flatten balls to a thickness of about 1/4 inch.

Bake 8 to 10 minutes in the preheated oven, or until lightly browned.

Banana Oat and Bran Cookies

Ingredients

2 ripe bananas, mashed
1/2 cup whole wheat flour
1/4 cup wheat bran
1/4 cup rolled oats
1/2 cup packed brown sugar
1/2 cup low-fat plain yogurt
1/8 cup real maple syrup
2 egg whites
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat mashed bannanas, egg whites, brown sugar, maple syrup, yogurt, and cinnamon.

Combine the remaining dry ingredients: flour, oats, wheat bran, salt and baking powder in a separate bowl. Use an electric mixer to combine dry ingredients with wet mixture.

Add in raisins, chopped prunes, and/ or nuts.

Roll cookies into balls, place on a cookie sheet coated with cooking spray. Bake for 8-12 minutes until cookies are firm and dry.

Pecan Squares Cookies

Ingredients

CRUST:

2 cups all-purpose flour
1/3 cup sugar
3/4 cup butter or margarine,
softened
1/4 teaspoon salt

FILLING:

4 eggs, lightly beaten
1 1/2 cups light or dark corn syrup
1 1/2 cups sugar
3 tablespoons butter or margarine,
melted
1 1/2 teaspoons vanilla extract
2 1/2 cups chopped pecans

Directions

In a large mixing bowl, blend together flour, sugar, butter and salt until mixture resembles coarse crumbs. Press firmly and evenly into a greased 15-in. x 10-in. x 1-in baking pan. Bake at 350 degrees F for 20 minutes. Meanwhile, in another bowl, combine first five filling ingredients. Stir in pecans. Spread evenly over hot crust. Bake at 350 degrees F for 25-30 minutes or until set. Cool on a wire rack.

Spiced Oatmeal Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
2 tablespoons milk
2 1/2 cups all-purpose flour
2 cups old-fashioned oats
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs and milk; mix well. Combine flour, oats, baking soda, salt and cinnamon; add to the creamed mixture. Drop by rounded teaspoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until done.

Cori's Krispie Cookies

Ingredients

1 cup butter
3/4 cup white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 cup mini candy-coated
chocolates
1/2 cup chopped walnuts
(optional)
2 cups colored crispy rice cereal

Directions

Cream together butter or margarine, sugar, and vanilla. Mix together flour and baking soda; add to creamed mixture. Mix well. Stir in chocolate candy and nuts.

Form dough into 1 to 1 1/2 inch balls. Roll in puffed rice cereal, and place on lightly buttered cookie sheet. Flatten.

Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes. Cool on a wire rack.

Pecan Cardamom Bar Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg, separated
1 tablespoon vanilla extract
2 cups all-purpose flour
1 tablespoon cardamom
3/4 teaspoon salt
1/3 cup chopped pecans

1 1/2 tablespoons Butter
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 tablespoon milk, or as needed

Directions

Preheat the oven to 275 degrees F (135 degrees C). Grease a 10x15 inch jellyroll pan.

In a large bowl, cream together 1cup of butter, white sugar and brown sugar until light and fluffy. Mix in the egg yolk and 1 tablespoon of vanilla. Combine the flour, cardamom and salt; stir into the batter until it forms a soft dough. Spread evenly in the prepared pan. Brush the top with egg white and sprinkle pecans over the top.

Bake for 1 hour in the preheated oven. Prepare the frosting while the cookies bake.

Melt the remaining butter in a saucepan over low heat until it starts to brown. Remove from the heat and stir in confectioners' sugar until smooth. Stir in enough milk to achieve a drizzling consistency. Drizzle frosting onto the bars when warm. Cool, then cut into bars.

Oatmeal Chip Cookie Mix

Ingredients

1 1/4 cups quick cooking oats
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup milk chocolate chips
1/3 cup white vanilla chips
1/2 cup slivered almonds
1/4 cup flaked coconut
1/2 cup packed brown sugar
1/2 cup sugar
ADDITIONAL INGREDIENTS:
1/2 cup butter, softened
1 egg
1/2 teaspoon vanilla extract

Directions

Place oats in a food processor; cover and pulse until fine; set aside. In a bowl, combine the flour, baking powder, baking soda and salt. In a 1-qt. glass jar, layer the oats, flour mixture, chips, almonds, coconut, brown sugar and sugar, packing well between each layer. Cover and store in a cool dry place for up to 6 months. Yield: 1 batch (about 4 cups total),

To prepare cookies: In a large mixing bowl, cream butter. Beat in egg and vanilla. Add cookie mix and mix well (mixture will be dry). Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-15 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks.

Snowy Pecan Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1/2 cup vegetable oil
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 cup chopped pecans
1/3 cup confectioners' sugar for decoration

Directions

Melt chocolate squares and cooking oil in a saucepan.

Let cool and pour into mixing bowl. Add sugar, eggs and vanilla, mixing until well blended.

Sift dry ingredients together and gradually add to chocolate/egg mixture, stirring well.

Stir in nuts, cover and place in refrigerator overnight.

Preheat oven to 375 degrees and grease cookie sheets.

Shape dough into small balls, about an inch in diameter. Roll in powdered sugar and place about 2 inches apart on cookie sheet .

Bake for 8 minutes.

Double Chocolate Cookies

Ingredients

2 (1 ounce) squares unsweetened chocolate
3/4 cup white sugar
1/2 cup margarine, softened
1 egg
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). In the microwave or over a double boiler, melt chocolate stirring frequently until smooth. Remove from heat.

In a medium bowl, cream together the sugar and margarine until smooth. beat in the egg, melted chocolate and vanilla until well blended. Combine the flour, baking soda and salt; stir into the chocolate mixture alternately with the milk. Drop batter by heaping teaspoonfuls onto cookie sheets, about 1 inch apart.

Bake 8 to 10 minutes until cookies are puffy and slightly cracked on top. Let cool on wire racks.

Top cookies with Chocolate Butter-Cream Frosting (see recipe) and garnish with pecans.

Buttery Almond Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup confectioners' sugar,
divided
2 cups all-purpose flour
1 teaspoon vanilla extract
3/4 cup chopped almonds

Directions

In a mixing bowl, cream butter and 1/2 cup confectioners' sugar. Add flour and vanilla; mix well. Stir in almonds. Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets.

Bake at 350 degrees F for 13-16 minutes or until bottoms are golden brown and cookies are set. Cool for 1-2 minutes before removing to wire racks to cool completely. Roll in remaining confectioners' sugar.

Mint Wafer Cookies

Ingredients

3/4 cup butter
1 1/2 cups packed light brown sugar
2 teaspoons water
1 3/4 cups mint chocolate chips
2 eggs
2 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
20 chocolate covered thin mints

Directions

In a small saucepan, combine the butter, brown sugar, water and mint chocolate chips. Cook over low heat, stirring occasionally until melted. Transfer to a medium bowl and set aside to cool for about 10 minutes.

Beat the eggs into the chocolate mixture one at a time. Combine the flour, baking soda and salt, stir into the chocolate mixture. Cover dough, and chill for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Roll dough into 1 inch balls and place 1 1/2 inches apart onto an unprepared cookie sheet.

Bake for 12 to 13 minutes in the preheated oven. As soon as the cookies are out of the oven, place 1/2 of a mint candy on top of each one. Let sit for 30 seconds, then swirl with a toothpick. Cool on wire racks.

Butterscotch Cookie Bars

Ingredients

1 cup butterscotch chips
1/4 cup butter
2 eggs
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1 teaspoon baking powder
3/4 teaspoon salt
1 cup brown sugar
1 cup semi-sweet chocolate chips
1/2 cup chopped walnuts
1/2 cup raisins (optional)

Directions

Place butterscotch chips and butter into a glass bowl. Heat in the microwave for about 3 minutes, stirring at 30 second intervals until smooth. Set aside to cool until firm.

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, beat the butterscotch chip mixture with eggs and vanilla until well blended. Combine the flour, baking powder, and salt; stir into the batter until evenly mixed. Mix in the brown sugar, chocolate chips, walnuts, and raisins. Spread the batter evenly in the prepared pan.

Bake for 25 minutes in the preheated oven, just until the bars begin to pull away from the sides of the pan. Cut into squares while warm.

Date Filled Cookies

Ingredients

1 cup dates, pitted and chopped
1/2 cup white sugar
3/4 cup water
1/2 cup butter, softened
1/2 cup packed brown sugar
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1 1/4 cups rolled oats
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan over low heat, mix dates, sugar and 1/2 cup of water. Bring to a boil, and cook for 15 minutes, or until thick and smooth. Set aside to cool.

Cream butter and brown sugar together until smooth. Gradually mix in flour, baking soda, and salt. Add the oatmeal and mix well. Stir in 2 to 4 tablespoons of water. Form the dough into a ball and refrigerate for 15 minutes.

On a floured surface, roll dough to 1/8 inch thickness and cut into 2 inch rounds. Place 1/2 of the rounds on cookie sheets. Spoon date mixture in the center of each round and top with another round. Press edges firmly together.

Bake 15 minutes in the preheated oven, or until browned.

Christmas Cookies I

Ingredients

4 cups molasses
2 cups butter
1 teaspoon salt
2 teaspoons ground cloves
2 teaspoons ground allspice
2 teaspoons anise oil
3 cups dried currants
2 cups sour milk
6 cups white sugar
4 eggs
2 teaspoons ground cinnamon
4 cups walnut halves
2 teaspoons ground nutmeg
3 cups raisins
1 (8 ounce) package candied
citron peel
1 tablespoon baking soda
16 cups all-purpose flour

Directions

Boil molasses and sugar until the sugar dissolves. Let the syrup cool.

Grind nuts, raisins, currants and citron, and blend together with the butter or lard in a large bowl. Add the cooled syrup. Mix in the spices, anise oil, eggs, salt, and the sour milk. Mix in soda and flour. Rest the dough in the refrigerator for several days.

The dough can be rolled out and cut, or shaped into rolls and sliced. Place on greased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 10 to 20 minutes. Cool on wire racks.

Grandmas Cowboy Cookies

Ingredients

3/4 cup shortening
3/4 cup margarine
1 cup white sugar
1 cup brown sugar
1/2 cup peanut butter
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup rolled oats
1 cup flaked coconut
1/2 cup chopped walnuts (optional)
2 cups miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, margarine, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the peanut butter and vanilla. Combine the flour, cocoa, baking powder, baking soda and cream of tartar; stir into the sugar mixture. Mix in the oats, walnuts (if desired) and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cool Whip Cookies

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
2 eggs
1 (18.25 ounce) package lemon
cake mix
1/3 cup confectioners' sugar for
decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Beat together the whipped topping and eggs together. Add the lemon cake mix and continue to mix. Dough will be thick.

Drop by teaspoonfuls into a bowl of confectioners' sugar and roll to coat. Place cookies on the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 8 minutes.

Chocolate Drop Cookies II

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1/2 cup margarine
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1/4 cup milk
18 large marshmallows

2 cups confectioners' sugar
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt
3 tablespoons margarine, softened
1 1/2 tablespoons heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking soda, salt and cocoa, set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the egg, then stir in the vanilla and milk. Gradually stir in the dry ingredients until well blended. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 minutes in the preheated oven. Cut the large marshmallows into halves. When the cookies come out of the oven, press one piece of marshmallow into the top of each one. Return the cookies to the hot oven for an additional 2 minutes. Cool on baking sheets for a few minutes before removing to wire racks to cool completely.

In a medium bowl, combine the confectioners' sugar, cocoa and salt. Beat in the softened margarine and heavy cream until icing is smooth. Frost cooled cookies.

Super Sugar Cookies

Ingredients

1 cup butter
1 cup vegetable oil
1 teaspoon salt
1 cup confectioners' sugar
2 eggs
1 cup white sugar
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon vanilla extract
4 cups all-purpose flour

Directions

Cream vegetable oil and butter or margarine. Add sugars and blend well. Add eggs and vanilla. Sift dry ingredients and add above. Refrigerate dough for several hours after mixing.

Preheat oven to 350 degrees F (180 degrees C).

Dough will be soft. Shape into balls. Dip in sugar. Place on greased cookie sheet. Flatten slightly with a glass dipped in sugar. Bake for 12 minutes.

Dixie Sugar Cookies

Ingredients

1/2 cup shortening
1/4 teaspoon salt
1/2 teaspoon lemon zest
1/2 teaspoon ground nutmeg
1 cup white sugar
2 eggs, beaten
2 tablespoons milk
2 cups all-purpose flour
1 teaspoon baking powder
1/2 tablespoon baking soda

Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

In a large bowl blend the shortening, salt, lemon zest and nutmeg together. Add the sugar and beat well. Beat in the eggs and milk and mix until well combined.

Sift flour, baking powder and baking soda together. Add to the shortening mixture and blend until combined.

Drop dough by teaspoonfuls onto the baking sheets and flatten with a glass. Sprinkle tops with sugar. Bake at 375 degrees F (190 degrees C) for 8 to 12 minutes. Enjoy!

Butterfinger Cookies

Ingredients

1 1/3 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup butter
1 egg
3/4 cup white sugar
2 (2.1 ounce) bars chocolate-covered crispy peanut butter flavored candy (e.g., Butterfinger, B,,ŷ), crushed

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Cream the butter or margarine with the sugar until light and fluffy. Beat in the egg.

Sift the flour, baking soda and salt together. Toss the Butterfinger pieces with the flour mixture.

Stir the flour and Butterfinger mixture into the egg mixture. Mix until combined. Drop by teaspoonfuls onto the prepared baking sheet.

Bake at 375 degrees F (190 degrees C) for about 12 minutes. Remove cookies from pan immediately and let cool on racks.

Grandma's Star Cookies

Ingredients

1 1/2 cups butter (no substitutes), softened
1/2 cup shortening
1 cup sugar
1 cup packed brown sugar
2 eggs
1/4 cup orange juice concentrate, undiluted
1 teaspoon vanilla extract
5 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
FROSTING:
3 cups confectioners' sugar
1/4 cup butter, melted
1 1/2 teaspoons frozen orange juice concentrate, undiluted
1 teaspoon vanilla extract

Directions

In a large mixing bowl, cream butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in orange juice concentrate and vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with a 3-in. star shaped cookie cutter dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 7-8 minutes or until edges are firm. Remove to wire racks to cool.

For frosting, combine confectioners' sugar, butter, orange juice concentrate, vanilla and enough milk to achieve spreading consistency. Tint with food coloring if desired. Frost cookies; sprinkle with colored sugar if desired.

Raspberry Linzer Cookies

Ingredients

1 cup butter, softened
1 1/4 cups sugar, divided
2 eggs, separated
2 1/2 cups all-purpose flour
1/4 teaspoon salt
confectioners' sugar
1/2 cup ground almonds
3/4 cup raspberry preserves

Directions

In a large mixing bowl, cream butter. Gradually add 2/3 cup sugar, beating until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Combine flour and salt; gradually add to creamed mixture and mix well. Shape dough into a ball; cover and refrigerate for 30-45 minutes or until firm.

On a surface dusted with confectioners' sugar, roll half of the dough to 1/8-in. thickness; cut with a floured 2-1/2-in. round cookie cutter. Repeat with remaining dough, using a floured 2-1/2-in. doughnut cutter so the center is cut out of each cookie.

Beat egg whites until frothy. Combine almonds and remaining sugar. Brush each cookie with egg white and sprinkle with the almond mixture. Place on greased baking sheets. Bake at 350 degrees F for 6-8 minutes or until lightly browned. Remove to wire racks to cool completely.

Spread 2 teaspoons of raspberry preserves over the plain side of solid cookies. Place cookies with centers cut out, almond side up, on top of the preserves, making a sandwich.

Butterfinger Cookies

Ingredients

1/2 cup butter, softened
3/4 cup sugar
2/3 cup packed brown sugar
2 egg whites
1 1/4 cups chunky peanut butter
1 1/2 teaspoons vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
5 Butterfinger candy bars (2.1 ounces each), chopped

Directions

In a mixing bowl, cream butter and sugars. Add egg whites; beat well. Blend in peanut butter and vanilla. Combine flour, baking soda and salt; add to creamed mixture and mix well. Stir in candy bars. Shape into 1-1/2-in. balls and place on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool on wire racks.

Gelatin Spritz Cookies

Ingredients

3 1/2 cups all-purpose flour
1 1/2 cups butter
1 (3 ounce) package fruit flavored gelatin mix
1 teaspoon baking powder
1 cup white sugar
1 egg
1 teaspoon vanilla extract

Directions

Cream butter, sugar and gelatin. Add egg and vanilla. Beat well. Gradually add flour and baking powder. Blend until smooth.

Refrigerate dough until firm. (If using a cookie press, no need to refrigerate dough before use.) Roll into balls and press with bottom of glass with sugar. (Use an ungreased cookie sheet). Bake at 400 degrees F (205 degrees C) for 7-10 minutes.

Humungous Cookies

Ingredients

1 cup unsalted butter
1 (8 ounce) package cream cheese
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
2 cups chopped semisweet chocolate
1 cup coarsely chopped walnuts

Directions

Preheat oven to 375 degrees F. Lightly grease two 12 inch pizza pans.

Stir together flour, baking soda and salt and set aside.

Using a large bowl, cream together butter, cream cheese and sugars. Add eggs and beat until fluffy. Add flour mixture to creamed mixture, blending until dough becomes stiff. Stir in chocolate chunks and nuts until well blended.

Divide dough in two. Press each half into the prepared pans. Bake 20-25 minutes or until lightly browned around the edges. Centers should be firm. Cool in the pan on wire rack. Serve by cutting into wedges.

Double Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1/2 cup packed dark brown sugar
1 teaspoon vanilla extract
1 egg
1/3 cup baking cocoa
2 tablespoons milk
1 3/4 cups all-purpose flour
1/4 teaspoon baking powder
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream the butter, sugars and vanilla. Beat in egg. Add cocoa and milk. Combine flour and baking powder; fold into creamed mixture with walnuts and chocolate chips.

Roll teaspoonfuls of dough into balls; place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes. Cool for 5 minutes before removing to wire racks to cool.

Cherry Date Cookies

Ingredients

1 cup shortening
1 1/2 cups packed brown sugar
3 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 tablespoons hot water
1 cup chopped walnuts
1/2 cup chopped dates
1/2 cup quartered maraschino
cherries

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, cinnamon and salt; add to creamed mixture alternately with water. Stir in walnuts, dates and cherries.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 8-9 minutes or until golden brown. Remove to wire racks to cool.

Chocolate Chip Pumpkin Cookies

Ingredients

- 1 cup shortening
- 2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 (15 ounce) can pumpkin puree
- 4 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 pinch ground nutmeg
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and white sugar until smooth. Beat in the eggs one at a time. Stir in the vanilla and pumpkin until well blended. Combine the flour, baking soda, baking powder, salt, cinnamon and nutmeg; stir into the pumpkin mixture. Mix in the chocolate chips. Stir in the walnuts if desired. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until edges begin to brown. Allow to cool for a few minutes on the baking sheets before removing to wire racks to cool completely.

Cut-Out Cookies by EAGLE BRAND®

Ingredients

3 1/2 cups Pillsbury BEST® All Purpose Flour
2 teaspoons baking powder
1/4 teaspoon salt
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
3/4 cup butter or margarine, softened
2 eggs
1 tablespoon vanilla extract
Colored sugar sprinkles (optional)

Confectioners' Sugar Glaze (optional):
2 cups confectioners' sugar
1/2 teaspoon vanilla extract, almond extract or lemon extract
2 tablespoons milk
1 dash food color (optional)

Directions

In small bowl, combine flour, baking powder and salt; set aside.

In large bowl, with mixer on low speed, beat sweetened condensed milk, butter, eggs and vanilla until combined. Beat at medium speed for 1 minute, until smooth. Add flour mixture and beat on low speed until combined. (If using portable mixer, use wooden spoon to stir in last portion of flour mixture.)

Divide dough into thirds. Wrap and chill dough about 2 hours or until easy to handle.

Preheat oven to 350 degrees F. On lightly floured surface, roll out dough, one portion at a time, to 1/8-inch thickness; cut with floured cookie cutters. Reroll as necessary to use all dough. Place 1 inch apart on ungreased baking sheets. Sprinkle with colored sugar (optional).

Bake 9 to 11 minutes or until very lightly browned around the edges (do not overbake). Cool. Glaze and decorate as desired. Store loosely covered at room temperature.

Confectioners' Sugar Glaze (optional): Combine confectioners' sugar and vanilla extract, almond extract or lemon extract. Stir in enough milk to make glaze consistency. Tint with food coloring (optional).

Gingerbread Cookie Mix in a Jar

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 cup packed brown sugar

Directions

Mix 2 cups of the flour with the baking soda and baking powder. Mix the remaining 1 1/2 cups flour with the ginger, cloves, cinnamon, and allspice. In a 1 quart, wide mouth canning jar, layer the ingredients starting with the flour and baking powder mixture, then the brown sugar, and finally the flour and spice mixture. Pack firmly between layers.

Attach a card to the jar with the following directions: Gingerbread Cookies 1. Empty contents of jar into a large mixing bowl. Stir to blend together. Mix in 1/2 cup softened butter or margarine, 3/4 cup molasses, and 1 slightly beaten egg. Dough will be very stiff, so you may need to use your hands. Cover, and refrigerate for 1 hour. 2. Preheat oven to 350 degrees F (175 degrees C). 3. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart. 4. Bake for 10 to 12 minutes in preheated oven. Decorate as desired.

Farm Mouse Cookies

Ingredients

1 cup creamy peanut butter
1/2 cup butter or margarine,
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
Peanut halves
Black shoestring licorice, cut into
2-1/2-inch pieces

Directions

In a mixing bowl, cream peanut butter, butter and sugars. Beat in egg and vanilla. Combine flour and baking soda; gradually add to creamed mixture. Cover and chill dough for 1 hour or overnight.

Roll into 1-in. balls. Pinch one end, forming a teardrop shape. Place 2 in. apart on ungreased baking sheets; press to flatten. For ears, press two peanuts into each cookie near the pointed end. Using a toothpick, make a 1/2-in.-deep hole for the tail in the end opposite the ears. Bake at 350 degrees F for 8-10 minutes or until golden. While cookies are warm, insert licorice for tails. Cool on wire racks.

Buttery Spritz Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 1/4 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
Food coloring

Directions

In a mixing bowl, cream butter and sugar until smooth. Beat in egg and extracts. Combine the flour and salt; gradually add to creamed mixture. Tint with food coloring if desired.

Using a cookie press fitted with the disk of your choice, press dough 2 in. apart onto ungreased baking sheets. Top with colored sugar and decorating candies if desired. Bake at 375 degrees F for 6-8 minutes or until set (do not brown). Remove to wire racks to cool.

Easy Chocolate Crackled Cookies

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter flavored shortening
1 tablespoon water
2 eggs
1 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, beat together the shortening, water, and eggs. Add the cake mix, and mix until smooth.

Roll the dough into walnut sized balls, and roll the balls in the confectioners' sugar. Place cookies 2 inches apart on the prepared cookie sheets. Bake for 10 minutes in the preheated oven. These are best served the same day, as the confectioners' sugar becomes absorbed by the cookie giving it a pasty look. This can be fixed by dusting the cookies with sugar again.

Strawberry Cookies

Ingredients

1 (18.25 ounce) package
strawberry cake mix
1 egg, lightly beaten
1 (8 ounce) carton frozen whipped
topping, thawed
2 cups confectioners' sugar

Directions

In a mixing bowl, combine the cake mix, egg and whipped topping until well combined. Place confectioners' sugar in a shallow dish.

Drop dough by tablespoonfuls into sugar; turn to coat. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned around the edges. Remove to wire racks to cool.

Peanut Butter Chip Chocolate Cookies

Ingredients

1 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup unsweetened cocoa powder
3/4 teaspoon baking soda
1/2 teaspoon salt
2 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and sugar. Stir in the eggs and vanilla. Combine the flour, cocoa, baking soda and salt, stir into the creamed mixture. Finally, fold in the peanut butter chips. Drop cookies by heaping teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until set. Cool on wire racks.

Belgian Christmas Cookies

Ingredients

2/3 cup butter
1 teaspoon almond extract
1 cup packed brown sugar
2 eggs
1 2/3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup finely chopped blanched almonds
1/2 teaspoon ground cinnamon
2 teaspoons red decorator sugar
2 teaspoons green decorator sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter and brown sugar. Add eggs, one at a time, beating thoroughly after each addition, then stir in the almond extract. Sift flour, baking powder, and salt together; stir into the creamed mixture until well blended. Turn into a greased 15x10x1 inch jelly roll pan and spread evenly to edges.

Sprinkle a mixture of almonds and cinnamon over batter, then sprinkle with a mixture of red and green sugars.

Bake for 10 to 12 minutes in the preheated oven, until the edges start to pull away from the sides of the pan. Cut into bars while still warm.

A to Z Everything-but-the-Kitchen-Sink Chocolate

Ingredients

- 1 1/2 cups all-purpose flour
- 1 1/4 teaspoons baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground mace
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 cup butter, softened
- 1 1/2 cups packed brown sugar
- 1 cup white sugar
- 2 eggs
- 1 tablespoon milk
- 1 1/2 teaspoons vanilla extract
- 1 cup cornflakes cereal, crumbled
- 3 cups rolled oats
- 1/2 cup flaked coconut
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together flour, baking soda, salt, cinnamon, mace, nutmeg, and cloves; set aside.

In a large bowl, cream together butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in milk and vanilla. Gradually mix in the sifted ingredients until well blended. Using a wooden spoon, stir in the cornflakes, oats, coconut, chocolate chips, and walnuts. Roll the dough into walnut sized balls, and place 2 inches apart on prepared cookie sheets; flatten slightly.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. I found that slightly under baking these yields wonderfully chewy cookies!

JELL-O Fruit and Cookie Dream

Ingredients

2 (6 ounce) containers strawberry flavored yogurt
1 (4 serving size) package JELL-O Strawberry Flavor Sugar Free Gelatin
3/4 cup thawed COOL WHIP LITE Whipped Topping
1 cup blueberries
1 cup raspberries
1 cup sliced fresh strawberries
6 OREO Chocolate Sandwich Cookies, crushed

Directions

Mix yogurt and dry gelatin mix in medium bowl until well blended.

Add whipped topping; stir with wire whisk until well blended.

Spoon layers of yogurt mixture, berries and chopped cookies alternately into each of six dessert dishes. Store leftovers in refrigerator.

Frosted Chocolate Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3 (1 ounce) squares unsweetened chocolate
1 cup packed brown sugar
1/2 cup butter
1 egg
3/4 cup sour cream
1/2 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Sift flour, soda, and salt together.

In the top half of a double boiler, melt the chocolate over low heat.

Cream together brown sugar, butter, and egg in a large mixing bowl. Slowly mix in the flour mixture and mix until well blended. Pour in melted chocolate, sour cream, and vanilla. Mix well and stir in nuts.

Drop dough by teaspoonful onto greased cookie sheet about 1 inch apart. Bake for 10 minutes. Cool on wire racks. Cookies will be soft and about the size of a half dollar.

When cooled top with Chocolate Frosting.

Chocolate Chip Apricot Cookies

Ingredients

1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup butter, softened
1/2 cup turbinado sugar
1/2 cup packed brown sugar
1 egg, lightly beaten
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt
1 cup chocolate chips
1 cup chopped dried apricots

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a cookie sheet.

Mix the flour and baking soda in a bowl. In a separate bowl, beat together the butter, turbinado sugar, and brown sugar until fluffy, then beat in the egg, vanilla, and salt. Stir the flour and baking soda into the butter mixture. Fold in the chocolate chips and apricots. Drop by rounded teaspoonfuls onto the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Butterscotch Icebox Cookies

Ingredients

1 cup butter
2 cups packed dark brown sugar
2 eggs
3 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Cream butter, add sugar and cream well. Beat in eggs, then add sifted dry ingredients, vanilla and nuts.

Shape into rolls, wrap in wax paper and freeze or put in refrigerator until firm.

Slice and place about an inch apart on greased cookie sheet. Bake about 12 minutes at 400 degrees F (200 degrees C).

When done, remove from pan at once with a spatula. Store in a covered container and they will remain crisp.

Gumdrop Cookies II

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup shortening
2/3 cup white sugar
1 egg
1/2 teaspoon vanilla extract
2 tablespoons milk
3/4 cup gumdrops, chopped
1/2 cup blanched almonds

Directions

Preheat oven to 400 degrees F (205 degrees C).

Sift and measure flour; resift 3 times with baking powder and salt.

In a separate bowl, cream shortening; add sugar gradually and continue creaming. Add well-beaten egg and beat until fluffy. Stir in vanilla. Add flour mixture alternately with milk, beating well after each addition. Add gum drops and mix well.

Drop by rounded teaspoonfuls onto a greased baking sheet, about 2 inches apart. Stick 4 almond halves in top of each cookie. Bake for about 10 minutes, or until cookies are lightly browned. Remove immediately to cool.

Whipped Shortbread Cookies

Ingredients

1 cup butter
1 1/2 cups all-purpose flour
1/2 cup confectioners' sugar
12 maraschino cherries

Directions

Preheat oven to 350 degrees F (180 degrees C.)

Combine butter or margarine, flour and confectioner's sugar and beat for 10 minutes.

Drop from teaspoon onto cookie sheet. Decorate with maraschino cherry pieces.

Bake in preheated oven for 15 to 18 minutes, or until bottoms are lightly browned.

T. T.'s Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup unsalted butter
1 1/2 cups white sugar
1/3 cup peanut butter
1 egg
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
4 chocolate covered peanut butter cups, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together the flour, baking soda and salt, set aside. In a medium bowl, cream together the sugar and butter. Stir in the peanut butter, egg and vanilla. Add the dry ingredients, mix well. Then fold in the chocolate chips and chopped peanut butter cups. Shape into 2 inch balls and place on unprepared cookie sheets 3 inches apart.

Bake for 12 to 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Pumpkin Cookies with Penuche Frosting

Ingredients

1 cup shortening
1/2 cup packed brown sugar
1/2 cup white sugar
1 cup pumpkin puree
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup chopped walnuts

3 tablespoons butter
1/2 cup packed brown sugar
1/4 cup milk
2 cups confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together shortening, 1/2 cup brown sugar, and white sugar. Mix in pumpkin, egg, and vanilla. Sift together flour, baking soda, baking powder, cinnamon, and salt; mix into the creamed mixture. Stir in walnuts. Drop dough by heaping spoonfuls onto the prepared baking sheets.

Bake for 10 to 12 minutes in the preheated oven. Cool on wire racks.

In a small saucepan over medium heat, combine the 3 tablespoons butter and 1/2 cup brown sugar. Bring to a boil; cook and stir for 1 minute, or until slightly thickened. Cool slightly, then stir in the milk, and beat until smooth. Gradually stir in 2 cups confectioners' sugar until frosting has reached desired consistency. Spread on cooled cookies.

Perfect Gingerbread Cookies

Ingredients

6 cups all-purpose flour, or as needed
1 1/2 teaspoons baking soda
1/2 teaspoon baking powder
1 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
2 pinches ground nutmeg
1 1/2 teaspoons ground ginger

1 cup white sugar
1 cup brown sugar
1 cup molasses
2 tablespoons softened butter
2 tablespoons canola oil
3/4 cup applesauce
1/2 cup water
1/4 cup liquid egg substitute (such as Egg Beaters®)
1 teaspoon vanilla extract

1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease several baking sheets. Whisk the flour, baking soda, baking powder, salt, 2 teaspoons cinnamon, allspice, cloves, nutmeg, and ginger in a bowl; set aside.

Beat together 1 cup white sugar, brown sugar, molasses, butter, canola oil, applesauce, water, egg substitute, and vanilla extract in a large bowl until evenly combined. Stir in the flour mixture to make a soft, thick, not-very-sticky dough. Cover and refrigerate at least 30 minutes. Stir 1 1/2 teaspoons cinnamon together with 1 1/2 teaspoons white sugar in a small bowl; set aside.

Roll the dough on a heavily floured surface to a thickness of 1/4-inch. Cut into shapes using a cookie cutter. Place the cookies onto the prepared baking sheets, and sprinkle with the cinnamon sugar mixture.

Bake in the preheated oven until the edges are golden, and the bottoms are slightly darker than the tops, 9 to 11 minutes. Remove the cookies from the baking sheets immediately, and place on a wire rack to cool. After 10 minutes of cooling, they should be hard, like typical gingerbread cookies, but still slightly bendable, and soft on the inside.

Mom's Chocolate Chip Cookies

Ingredients

1 cup butter, softened
3/4 cup packed brown sugar
1/4 cup white sugar
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.

Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.

Pineapple Chocolate Chip Cookies

Ingredients

- 1 cup shortening
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 (8 ounce) cans crushed pineapple, drained
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in pineapple and vanilla. Combine the flour, baking soda, baking powder and salt; gradually add to creamed mixture. Stir in chocolate chops and walnuts if desired.

Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Press down lightly. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Cookies 'N' Cream Pie

Ingredients

1 1/2 cups half-and-half cream
1 (3.4 ounce) package instant
vanilla pudding mix
1 (8 ounce) carton frozen whipped
topping, thawed
1 cup finely crushed chocolate
cream-filled sandwich cookies
1 chocolate crumb crust (9 inches)

Directions

In a mixing bowl, combine the cream and pudding mix; beat on medium speed for 1 minute. Let stand for 5 minutes. Fold in whipped topping and cookies. Spoon into crust. Freeze until firm, about 6 hours or overnight. May be frozen for up to 3 months. Remove from the freezer 10 minutes before serving.

Fortune Cookies I

Ingredients

1 egg white
1/8 teaspoon vanilla extract
1 pinch salt
1/4 cup unbleached all-purpose flour
1/4 cup white sugar

Directions

Preheat oven to 400 degrees F. Butter a cookie sheet. Write fortunes on strips of paper about 4 inches long and 1/2 inch wide. Generously grease 2 cookie sheets.

Mix the egg white and vanilla until foamy but not stiff. Sift the flour, salt, and sugar and blend into the egg white mixture.

Place teaspoonfuls of the batter at least 4 inches apart on one of the prepared cookie sheets. Tilt the sheet to move the batter into round shapes about 3 inches in diameter. Be careful to make batter as round and even as possible. Do not make too many, because the cookie have to be really hot to form them and once they cool it is too late. Start with 2 or 3 to a sheet and see how many you can do.

Bake for 5 minutes or until cookie has turned a golden color 1/2 inch wide around the outer edge of the circle. The center will remain pale. While one sheet is baking, prepare the other.

Remove from oven and quickly move cookie with a wide spatula and place upside down on a wooden board. Quickly place the fortune on the cookie, close to the middle and fold the cookie in half. Place the folded edge across the rim of a measuring cup and pull the pointed edges down, one on the inside of the cup and one on the outside. Place folded cookies into the cups of a muffin tin or egg carton to hold their shape until firm.

Frosted Molasses Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
3 egg yolks
1 cup molasses
1/2 cup water
5 cups all-purpose flour
3 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 teaspoon baking powder
FROSTING:
1 1/2 cups sugar
1/4 cup water
3 egg whites
1 cup confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Beat in egg yolks, molasses and water. Combine flour, baking soda, cinnamon and baking powder; gradually add to the creamed mixture. Cover and refrigerate for 2 hours or until easy to handle. On a lightly floured surface, roll out to 1/8-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are firm. Remove to wire racks to cool.

In a saucepan, combine sugar and water. Cook and stir over medium heat until a candy thermometer reads 240 degrees F (soft-ball stage). In a mixing bowl, beat egg whites until stiff peaks form. Gradually add sugar syrup, beating until stiff. Beat in confectioners' sugar. Frost the cookies. Let dry on wire racks.

Henry and Maudie's Oatmeal Cookies

Ingredients

1 cup sifted whole wheat flour
1/2 teaspoon salt
1/2 teaspoon baking soda
3/4 cup butter, softened
1 1/2 cups brown sugar
1 egg
1/4 cup water
1 teaspoon vanilla extract
3 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the whole wheat flour, salt and baking soda; set aside.

In a medium bowl, cream together the butter and brown sugar until light and fluffy. Stir in the egg, water and vanilla. Mix in the flour mixture, then stir in the oats. Drop by teaspoonfuls onto the prepared cookie sheets. Cookies should be about 2 inches apart.

Bake for 12 to 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Mocha Chocolate Cookies

Ingredients

2 cups semisweet chocolate chips, divided
2 tablespoons boiling water
2 tablespoons instant coffee powder
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Melt 1/2 cup chocolate chips in microwave or double-boiler, stirring occasionally until smooth. Cool to room temperature. In a small bowl, dissolve instant coffee in boiling water; set aside.

In a large bowl, cream together the butter, white sugar, and brown sugar until smooth. Beat in egg, coffee, and melted chocolate. Combine flour, baking soda, and salt; mix into batter. Stir in the remaining chocolate chips and walnuts. Drop dough by heaping teaspoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven. Allow to stand 2 to 3 minutes on the cookie sheets before transferring to wire racks to cool completely.

Honey-butter Biscuit Cookies

Ingredients

1 cup unsalted butter
1 cup white sugar
1 cup honey
1 teaspoon vanilla extract
2 eggs
5/8 teaspoon salt
2 teaspoons baking powder
5 cups all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter and honey and add sugar; beat until light and fluffy. Add eggs, vanilla, salt and baking powder and mix well; gradually add flour and mix until semi-soft dough forms. Roll tablespoons of dough into balls and place them 2 inches apart onto an ungreased cookie sheet.

Bake for about 10 minutes, or until bottoms are light golden brown. Remove from oven and immediately remove from cookie sheets. Let cool and serve warm or cold. Enjoy!

Potato Flake Cookies

Ingredients

1/2 cup butter
1 cup white sugar
1 egg
1 1/2 cups buttermilk baking mix
1 1/2 tablespoons coconut extract
1 1/4 cups dry potato flakes

Directions

Cream together butter or margarine, sugar, egg, and coconut flavoring. Add baking mix to mixture. Fold in potato flakes.

Drop by teaspoon on lightly greased cookie sheet and bake at 350 degrees F (175 degrees C) for 12 minutes or until lightly browned.

Kori's Whole Wheat Cookies

Ingredients

1 cup butter
1 1/2 cups white sugar
3 eggs
3 cups sifted whole wheat flour
1 tablespoon baking powder
1 tablespoon milk
2 teaspoons vanilla extract

Directions

In a medium bowl, cream butter and sugar until fluffy. Mix in the eggs. Stir together the flour and baking powder. Add the flour mixture to the butter mixture and mix until blended. Stir in milk and vanilla. Cover and chill dough for 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Roll dough into 1 inch balls, place 1 to 2 inches apart on an unprepared cookie sheet. Bake for 8 to 10 minutes in the preheated oven. Remove to cool on wire racks.

Coconut Icebox Cookies

Ingredients

1/2 cup butter
1 cup white sugar
1 egg
2 teaspoons vanilla extract
1/2 teaspoon coconut extract
1 3/4 cups sifted all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking soda
1 cup shredded coconut

Directions

Cream butter or margarine, add sugar and continue creaming until light and fluffy. Stir in egg, vanilla and coconut flavoring.

Sift the flour with the salt and baking soda. Alternately add the flour mixture and the shredded coconut to the creamed mixture. Form dough into sausage shapes about 2 inches in diameter. Tightly wrap dough and chill for several hours or overnight.

Preheat oven to 375 degrees F (190 degrees C). Remove dough from refrigerator and cut into 1/4 inch slices. Bake on an ungreased cookie sheet for 10 minutes.

Kahlua Cream Cookies

Ingredients

Dough:

2 cups sifted all purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup butter
1 cup sugar
1 large egg
1/4 cup Kahlua
1 teaspoon vanilla
2/3 cup finely chopped walnuts

Kahlua Cream Filling:

2/3 cup softened butter
5 cups sifted powdered sugar
1/4 cup Kahlua

Directions

Lightly grease baking sheets.

Preheat oven to 350 degrees F (175 degrees C).

Resift flour with cocoa, baking powder and salt.

In a bowl, cream butter, sugar and egg together well. Blend in about half the flour mixture. Stir in Kahlua and vanilla, and then stir in remaining flour. Mix in walnuts. Divide mixture in half. Shape each into a 7 inch roll. Wrap well in waxed paper or foil and place in freezer until firm.

To bake, cut into thin slices approximately 1/8 inch and place on baking sheets. Bake above oven center for 10 minutes until firm to touch.

Cool on pan a minute. Remove with broad spatula to cool on wire racks.

Prepare Kahlua Cream Filling: Cream together butter, icing sugar and Kahlua until smooth and creamy.

When cold, sandwich 2 cookies together with a slightly rounded teaspoonful of Kahlua Cream Filling.

Apricot and White Chip Cookies with Almonds

Ingredients

1 2/3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter, softened
1 cup packed brown sugar
1 teaspoon vanilla extract
1 egg
2 cups white chocolate chips
3/4 cup chopped almonds
3/4 cup dried apricots, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour, baking soda, and salt. In a large bowl, cream the butter and sugar until smooth. Beat in the egg and vanilla. Stir in the dry ingredients until well blended, then stir in the white chips, almonds, and apricots.

Drop dough by rounded teaspoonfuls onto an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Cookies should be golden brown. Remove from the baking sheet to cool on wire racks.

CheckerBoard Cookies II

Ingredients

2 cups all-purpose flour
1 1/4 cups confectioners' sugar
1 teaspoon baking powder
3/4 cup butter
3 egg yolks
2 teaspoons vanilla extract
1/4 cup unsweetened cocoa powder

Directions

In a medium bowl, stir together the flour, confectioners' sugar and baking powder. Cut in the butter until the mixture has a mealy texture. Stir in the egg yolks and vanilla until dough forms. Divide dough into halves. Knead the cocoa into one half.

Roll out each half of the dough into a rectangle, 8x10 inches. Slice each rectangle lengthwise into 8-1x10 inch strips. Place two strips of opposing colors next to each other. Place two more on top of those, placing opposing colors on top of each other. Repeat until the checkerboard is four strips high. Repeat with remaining strips. Wrap in plastic and refrigerate for at least an hour.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Unwrap dough and slice into 1/4 inch slices. Place slices 1 inch apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until firm. Remove from baking sheets to cool on wire racks.

Pride Of Iowa Cookies

Ingredients

1 cup packed brown sugar
1 cup shortening
1 cup flaked coconut
1/2 teaspoon salt
3 cups rolled oats
1 teaspoon vanilla extract
1 cup white sugar
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
2 cups all-purpose flour
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Cream together shortening and sugars. Mix in flour, salt, soda, baking powder, and oatmeal. Stir in coconut, eggs, vanilla, and nuts. Drop by teaspoonfuls onto cookie sheets.

Bake for 15 minutes. Cool on wire racks.

White Chocolate Chunk Pecan Cookies

Ingredients

1 1/4 cups all-purpose flour
1/2 cup unsalted butter
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup white sugar
1/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup chopped white chocolate
1/3 cup chopped pecans

Directions

Blend sugar and butter together until smooth and creamy. Add the egg and vanilla; blend well.

Sift together the flour, salt, and baking powder; combine these ingredients with the creamed mixture. Add chopped white chocolate and nuts.

Spoon dough out onto a cookie sheet. Bake at 375 degrees F (190 degrees C) for about 5 to 10 minutes, or until golden brown on the bottom. Let cool slightly on the cookie sheet before removing, or they'll break.

Green Tea Mint Cookies

Ingredients

1 cup butter, softened
1/3 cup honey
3 (2 g) bags green tea blend with lemongrass
1 egg yolk
1 teaspoon peppermint extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder

Directions

In a medium bowl, mix together the butter and honey until smooth. Empty the contents of the tea bags into the mixture and discard the bags. Mix until well blended. Stir in the egg yolk and peppermint extract. Blend in the flour and baking powder. Divide into 3 sections, wrap in waxed paper or plastic wrap, and refrigerate for 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). On a floured surface, roll out one portion of the dough at a time to 1/4 inch thickness. Cut into 2 inch round shapes using a cookie cutter. Place cookies onto ungreased baking sheets spaced 1 inch apart.

Bake for 7 to 10 minutes in the preheated oven, until the tops are dry, and the edges begin to brown lightly. Transfer to wire racks to cool. Store in an airtight container at room temperature when completely cooled.

Sour Cream Sugar Cookies V

Ingredients

5 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
2 cups sour cream

Directions

Sift together the flour, baking powder, baking soda and salt; set aside. In a large bowl, cream together the shortening and sugar until smooth. Beat in the eggs one at a time then stir in the vanilla and sour cream. Gradually mix in the sifted ingredients until just blended. Cover or wrap dough and chill overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until edges are lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Easy No Bake Cookies

Ingredients

2 cups white sugar
3/4 cup butter
2/3 cup milk
1 (3.9 ounce) package instant
chocolate pudding mix
3 1/2 cups quick cooking oats
1/2 teaspoon vanilla extract

Directions

Mix together the sugar, butter or margarine and the milk in a large pot and bring to a boil. Boil for 2 minutes.

Turn off heat and add in the pudding, oats and vanilla. Mix well and let stand for 5 minutes.

Drop by spoonfuls onto wax paper.

Heloise's Toffee Cookies

Ingredients

2 cups sifted cake flour
1/2 teaspoon cream of tartar
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup packed brown sugar
1/2 cup vegetable oil
1 egg, beaten
1 teaspoon vanilla extract
1/4 cup water
1 cup chopped walnuts

Directions

Sift together the flour, cream of tartar, baking soda and salt; set aside.

In a large bowl, cream together the sugar and oil. stir in the egg, vanilla and water; blend well. Gradually blend in the sifted ingredients. Stir in the chopped nuts last. Roll dough into 2 logs, wrap in waxed paper and chill for several hours or overnight.

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Cut the dough into thin slices and place 1 to 2 inches apart onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Jumbo Banana Cookies

Ingredients

1/2 cup shortening
1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup mashed bananas
1/2 cup evaporated milk
1 teaspoon vanilla extract
1 teaspoon distilled white vinegar
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 cup chopped walnuts
2 1/2 cups confectioners' sugar
2 tablespoons butter, softened
1/4 cup evaporated milk
1/4 teaspoon vanilla extract

Directions

Mix together shortening, 1/2 cup butter, white sugar, eggs, bananas, vanilla, 1/2 cup evaporated milk and vinegar till light and creamy.

In a separate bowl mix together flour, baking soda, and salt. Add to other mixture. Add nuts.

Chill one hour in refrigerator.

Drop by teaspoonful on greased cookie sheet about two inches apart. Bake at 375 degrees F (190 degrees C) for about 15 minutes. Let cool then frost them.

To Make Frosting: Mix 2 1/2 cups confectioners' sugar with 2 tablespoons soft butter or margarine, 1/4 cup evaporated milk, and 1/4 tsp vanilla. Beat until soft. Spread on tops of cooled cookies.

Self Frosting Oatmeal Cookies

Ingredients

1 cup brown sugar
1 cup white sugar
1 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon salt
2 1/2 cups rolled oats
1/2 cup confectioners' sugar

Directions

In a large bowl, cream together the brown sugar, white sugar, and vegetable oil until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture, then mix in the rolled oats. Cover and chill for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Roll cookie dough into walnut sized balls, roll the balls in the confectioners sugar to coat, and place 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Icebox Cookies

Ingredients

1/2 cup shortening
3/4 cup packed brown sugar
1 egg
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 1/2 cups rolled oats
1 tablespoon water
3/4 cup any flavor fruit jam

Directions

Cream together the shortening and sugar and beat in the egg until light.

Sift together the flour, baking powder and salt and mix into the creamed mixture. Stir in the oatmeal and water until blended. Roll into a 2 inch roll and chill in the refrigerator for several hours or overnight.

Preheat the oven to 375 degrees F (190 degrees C).

Slice cookie dough thinly and bake at 375 degrees F (190 degrees C) for 6-8 minutes. Cool and put together in sandwiches with jam.

Double Chocolate Mint Cookies

Ingredients

2 1/2 cups butter, softened
4 cups white sugar
4 eggs
1 teaspoon vanilla extract
1 teaspoon peppermint extract
4 cups all-purpose flour
1 1/2 cups unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together, butter, sugar and eggs. Mix in remaining ingredients. Blend well.

Drop by teaspoonful onto a cookie sheet. Bake at 350 degrees F (175 degrees C) for 8-9 minutes. Cookies will be soft. Cool about 1 minute on cookie sheet then remove to a wire rack to cool completely.

Recipe Variation: For a different flavor, omit peppermint extract and use a total of 2 teaspoons of vanilla. Also substitute peanut butter flavored chips for the chocolate chips.

Rhubarb Drop Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
1/2 cup butter
1 cup white sugar
1 egg
1 cup chopped rhubarb
1/2 cup raisins (optional)
1/2 cup chopped nuts (optional)
3 tablespoons flax seeds
(optional)

Directions

Preheat an oven to 375 degrees F (190 degrees C). Combine flour, baking soda, baking powder, cinnamon, cloves, and salt in a bowl. Set aside.

Beat the butter and sugar with an electric mixer in a large bowl until smooth. Beat the egg into the butter until completely blended, then stir in the rhubarb. Mix in the flour mixture until just incorporated. Fold in the raisins, nuts, and flax seeds; mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto ungreased baking sheets.

Bake in the preheated oven until lightly browned, 12 to 15 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Stained Glass Window Cookies

Ingredients

2/3 cup butter
1 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk
40 fruit flavored hard candies

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar. Stir in vanilla and eggs.

In another bowl, sift together flour, baking powder and salt; add to egg mixture alternately with milk.

On a lightly floured surface, roll the dough 1/4 inch thick. Cut into 1/4 to 1/2 inch wide strips and, on a well-buttered baking sheet, form into window frames.

Keeping the colors separate, place candy in plastic bags and crush with a meat mallet. Place crushed candies inside window frames.

Bake for six minutes, or until candy is just melted. Cool on baking sheet for 5 minutes, until candy is hard. Carefully lift cookies off baking sheet with spatula.

Mincemeat Cookies

Ingredients

1 cup butter, softened
1 1/2 cups sugar
3 eggs
3 1/4 cups prepared mincemeat
pie filling

3 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt

1 cup chopped pecans

FROSTING:

1 1/2 cups packed brown sugar
3/4 cup butter, cubed
1 cup confectioners' sugar
6 tablespoons half-and-half cream
1 teaspoon rum extract
108 pecan halves

Directions

In a large mixing bowl, cream butter and sugar. Beat in the eggs. Add mincemeat; mix well. Combine the flour, baking powder, baking soda, cinnamon and salt; add to the creamed mixture and mix well. Stir in pecans. Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 14-16 minutes or until edges begin to brown. Remove to wire racks to cool.

For the frosting, combine the brown sugar and butter in a saucepan; bring to a boil over medium heat. Boil for 6-8 minutes, stirring twice, or until the sugar is dissolved. Remove from the heat. Add the confectioners' sugar, cream and extract; beat until smooth. Frost the cookies; top each with a pecan half.

Banana Bread Cookies

Ingredients

1 cup butter flavored shortening
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 banana, peeled and mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

3 tablespoons butter
1/3 cup confectioners' sugar
1 tablespoon milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

In a medium bowl, cream together shortening and white sugar until smooth. Beat in eggs, vanilla extract, and banana. Combine flour, baking soda, and salt; blend thoroughly into the shortening mixture to make a sticky batter. Drop by rounded tablespoons onto the prepared baking sheets.

Bake 10 to 15 minutes in the preheated oven, or until lightly browned.

In a medium bowl, blend butter, confectioners' sugar, milk and vanilla extract. Adjust amount of milk as necessary to attain a drizzling consistency. Drizzle over warm cookies.

Chocolate Mint Cookies II

Ingredients

1 (18.25 ounce) package devil's
food cake mix
2 eggs
2 tablespoons water
2 tablespoons vegetable oil
1/2 cup unsweetened cocoa
powder
2 cups semisweet chocolate chips
3 drops peppermint oil

Directions

In a large bowl, combine the cake mix, eggs, water, oil and cocoa; mix until smooth, about 3 minutes. Let stand for 15 to 20 minutes to set up.

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets. Roll the dough into very small balls, about 1/2 inch. Place onto the prepared cookie sheet, 2 inches apart and smash down flat.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Melt chocolate chips in a microwave oven or in a bowl over a pan of simmering water. Stir in the peppermint oil. Dip the cookies into the chocolate, or spread it on. set on parchment lined sheets and chill to set.

Puffy Chocolatey Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter
3/4 cup packed brown sugar
1/3 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix together flour, cocoa, baking soda and salt. Cream margarine, both sugars, and vanilla until creamy. Beat in eggs 1 at a time, beating 1 1/2 minutes after each addition. Beat in the flour mixture. Stir in the chocolate chips.

Drop by tablespoon onto ungreased cookie sheets. Bake for 8 to 10 minutes or until puffy. Centers will be soft. Let stand on cookie sheets for 2 minutes, then remove to wire racks to cool completely.

Potato Chip Cookies

Ingredients

1 cup butter or margarine,
softened
1/2 cup sugar
3/4 cup crushed ridged potato
chips
1/2 cup ground pecans
1 teaspoon vanilla extract
2 cups all-purpose flour

Directions

In a mixing bowl, cream butter and sugar. Stir in potato chips and pecans. Add vanilla; mix well. Stir in flour just until dough pulls away from the sides of the bowl and forms a ball. Shape into 1-in. balls; place 2 in. apart on greased baking sheets. Flatten with a glass dipped in flour. Bake at 350 degrees F for 12-15 minutes or until lightly browned.

Peanut Butter Carrot Cookies

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
3/4 cup white sugar
1/2 cup peanut butter
1 egg
1/4 cup milk
1 cup all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking soda
2 cups rolled oats
1 cup grated carrots
1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together the margarine, brown sugar, white sugar, and peanut butter.

Add in the egg and the milk. Sift together the flour, salt and baking soda and stir in. Stir in oats. Add in the carrots and chocolate chips. Drop by teaspoon onto cookie sheets and bake for 15 minutes.

Pumpkin Raisin Cookies

Ingredients

1/2 cup shortening
1 cup sugar
1 cup canned pumpkin
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
Dash salt
1 cup raisins

FROSTING:

2 tablespoons butter or margarine
1 1/2 cups confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream shortening and sugar. Add pumpkin and vanilla. Combine flour, baking powder, baking soda, cinnamon and salt; add to the creamed mixture and mix well. Fold in the raisins. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Cool on wire racks.

For frosting, melt butter in a saucepan. Stir in the sugar, milk and vanilla until smooth. Frost cooled cookies.

Greek Easter Cookies from Smyrna

Ingredients

2 cups butter
1 1/2 cups white sugar
4 egg yolks
1/2 cup milk
8 cups sifted all-purpose flour
2 teaspoons baking powder
1 tablespoon orange zest
1 egg

Directions

Sift together flour and baking powder and set aside. In large bowl, cream together butter and sugar. Add 4 egg yolks one at a time, beating well after each one. Add milk and flour.

Work with the hands until dough is smooth. Add grated orange rind. Dough should be stiff so add additional flour if needed.

Break off small portions of dough and roll out into pencil-size strips about 11 inches long. Fold each strip into thirds, sideways, and press lightly together at ends.

Place cookies on ungreased baking sheet. Brush tops with beaten egg. Bake at 350 degrees F (175 degrees C) for 18 to 20 minutes.

Grammie's Sweet Milk Cookies

Ingredients

1 egg
1 cup white sugar
1/2 cup shortening
1 teaspoon baking soda
2 teaspoons cream of tartar
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
2 cups all-purpose flour
1/3 cup granulated sugar for
decoration
3/4 cup sweetened condensed
milk

Directions

Mix all ingredients, except flour. Add enough flour to make a rollable dough, about 2 cups.

Roll out to approximately 1/2 inch thick. Cut with round biscuit cutter and sprinkle with sugar.

Bake in a preheated 350 degree F (175 degree C) oven for 8 - 10 minutes.

Cake Mix Cookies V

Ingredients

1/2 cup butter
2 eggs
1 (18.25 ounce) package yellow cake mix
2/3 cup quick cooking oats
1/2 cup finely chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

In a large bowl, mix butter and eggs until light and fluffy. Stir in cake mix, quick oats, and walnuts. Roll dough into walnut sized balls. Place cookies onto the prepared baking sheet, and flatten slightly with the bottom of a glass that has been buttered and dipped in sugar.

Bake for 8 to 10 minutes in preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Cocoa Oatmeal Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
3 cups rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat butter or margarine and sugars until creamy. Add eggs and vanilla; beat well. Add combined flour, cocoa powder, baking soda and salt; mix well. Stir in oats and raisins, mix well.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes, until cookies are almost set. Do not overbake. Cool 1 minute on cookies sheets, then move to wire racks. Cool - store tightly covered.

Polish Galicyjskie Cookies

Ingredients

4 eggs, separated
1/2 cup cream
3 tablespoons confectioners' sugar
1 pinch ground cinnamon
2 3/4 pounds potatoes - peeled, finely grated, and squeezed dry
2 tablespoons raisins (optional)
1 cup all-purpose flour
1 pinch salt
1 cup oil for deep frying
Confectioners' sugar for dusting

Directions

Beat together the egg yolks, cream 3 tablespoons confectioners' sugar, and cinnamon until smooth. Stir into the grated potatoes along with the raisins, and mix until well combined; then stir in the flour.

Beat the egg whites with salt until stiff. Gently fold into the potato mixture.

Heat oil to 350 degrees F (175 degrees C) in a deep fryer or electric skillet.

Fry the cookies by dropping heaping tablespoon-size dollops into the hot oil. Fry until golden brown on both sides, then drain on a paper towel-lined plate. Dust with confectioners' sugar.

Frosted Pecan Butter Cookies

Ingredients

1 cup butter, softened
3/4 cup confectioners' sugar
2 tablespoons milk
1 1/2 cups all-purpose flour
3/4 cup cornstarch
1/2 cup chopped pecans
LEMON FROSTING:
2 1/2 cups confectioners' sugar
3 tablespoons lemon juice
1 tablespoon butter, melted
2 drops yellow food coloring
(optional)

Directions

In a large mixing bowl, cream butter and confectioners' sugar; beat in milk. Combine flour and cornstarch; gradually add to creamed mixture. Cover and refrigerate for 1 hour or until easy to handle.

Roll dough into 1-in. balls. Dip each ball halfway into pecans. Place nut side down 2 in. apart on ungreased baking sheets. Flatten slightly. Bake at 350 degrees F for 13-15 minutes or until lightly browned. Remove to wire racks to cool. In a small bowl, combine frosting ingredients until smooth. Frost cooled cookies.

Cookie Mold Sugar Cookies

Ingredients

1 cup white sugar
3 cups all-purpose flour
1 cup butter, softened
1 tablespoon vanilla extract
2 eggs
1 teaspoon salt

Directions

Beat the butter for 1 minute add the sugar and beat for another 3 minutes. Beat in the vanilla and eggs and mix for 1 minute. Add the flour and salt and beat for 1 minute, scraping the sides of the bowl. Refrigerate dough for 1 to 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Oil mold with vegetable oil or spray. Dust mold with flour, then tap mold on side to remove any excess flour. Press dough into mold, scraping excess off with a knife so that dough is flush with the edge of the mold. Loosen edges and let dough fall onto an ungreased cookie sheet.

Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes or until lightly browned. Let cool for a few minutes before removing from sheet.

World's Greatest Chewy Chocolate Chip Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 cup white sugar
1/4 cup packed brown sugar
1/2 cup butter
1/2 teaspoon vanilla extract
1 egg
1/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, cream together the butter, white sugar and brown sugar. Stir in the vanilla and egg. Add flour and baking soda, stir until everything is just combined. Don 't mix too much or the cookies won't be chewy.

Drop dough by tablespoonfuls onto the prepared cookie sheet. Place chocolate chips onto the cookies. Bake for 10 to 12 minutes in the preheated oven. Remove from cookie sheet to cool on wire racks.

Monster Cookies I

Ingredients

6 eggs
2 1/3 cups packed brown sugar
2 cups white sugar
1/2 tablespoon vanilla extract
4 teaspoons baking soda
1 cup butter
2 2/3 cups peanut butter
9 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Cream butter and peanut butter together. Add the sugars and stir until well mixed.

Add eggs one at a time, then add vanilla.

Mix oatmeal and baking soda separately, then stir into batter.

Add chocolate chips last.

Drop by heaping teaspoons onto cookie sheets. Bake for 12-15 minutes.

Lemon Snowballs Cookie

Ingredients

1/2 cup butter (no substitutes),
softened
2/3 cup sugar
1 egg
1/4 cup lemon juice
1 tablespoon grated lemon peel
1 3/4 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1/2 cup finely chopped almonds
confectioners' sugar

Directions

In a mixing bowl, cream butter, sugar and egg until well blended. Add lemon juice and peel. Combine flour, baking soda, cream of tartar and salt; stir into creamed mixture. Add almonds. Cover and refrigerate the dough for at least 1 hour or overnight.

Roll into 1-in. balls. Place on ungreased baking sheet. Bake at 350 degrees F for 10-12 minutes or until bottoms are lightly browned (cookies will not brown on top).

Remove immediately to wire racks; cool for 5 minutes, then roll in confectioners' sugar.

Cookie Bowl

Ingredients

1 1/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon salt
1/4 cup sliced almonds
1/4 cup butter, softened
2/3 cup white sugar
1 egg, beaten
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Turn a 9x5 inch loaf pan or metal bowl upside down and cover the outside with foil. Place onto a cookie sheet.

Stir together the flour, cocoa, salt and almonds; set aside. In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg and vanilla. Gradually stir in the dry ingredients to form a fairly stiff dough. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into circles using a glass or cookie cutter. Starting at the top (bottom) of the pan or bowl, arrange cookies so they are overlapping. Work toward the edges covering as much of the pan as you can. Be sure to press each cookie on so you will have a good solid bowl.

Bake for 10 to 15 minutes in the preheated oven, until cookies are firm. Cool completely. Carefully turn the pan over and remove the pan from the foil, then carefully remove the foil from inside the cookie structure. Fill with cookie or candy.

Sweet Persimmon Fireside Cookies

Ingredients

2 cups all-purpose flour
1/2 cup cake flour
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsalted butter
1 cup white sugar
1 tablespoon lemon zest
2 ripe persimmons, pureed
1 egg
1/4 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 9x13 inch baking pan.

Sift together all-purpose flour, cake flour, cinnamon, ginger, baking soda and salt.

In a medium bowl, cream butter, sugar, and lemon rind until fluffy and smooth. Blend in egg and persimmon pulp and mix until well combined.

Gradually stir in the flour mixture and mix until well blended.

Pour the batter into the prepared pan and spread evenly.

Bake for 25 minutes in the preheated oven, until golden brown. Remove from the oven and let cool. When the bars are completely cool, sift confectioners' sugar over the top and cut into bars.

Cookie Ice Cream Pie

Ingredients

10 chocolate cream-filled sandwich cookies, finely crushed
3 tablespoons butter, melted
14 whole cream-filled chocolate sandwich cookies

FILLING:

1/2 gallon raspberry ripple ice cream, softened, divided
1/2 cup prepared hot fudge topping, divided
fresh raspberries

Directions

Combine crushed cookies and butter; mix well. Press onto bottom only of a 9-in. pie plate. Stand whole cookies up around edges, pressing lightly into crust. Freeze 1 hour. For filling, spread half of ice cream over crushed cookies. Drizzle with 1/4 cup of fudge topping. Freeze 1 hour. Spread remaining ice cream on top. Drizzle with remaining fudge topping. Freeze several hours or overnight. Garnish with fresh raspberries if desired. Let pie stand at room temperature about 15 minutes before cutting.

Secret Kiss Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup finely chopped walnuts
1 (8 ounce) package milk
chocolate kisses
1 1/3 cups confectioners' sugar,
divided
2 tablespoons baking cocoa

Directions

In a mixing bowl, cream butter, sugar and vanilla. Gradually add flour. Fold in walnuts. Refrigerate dough for 2-3 hour or until firm. Shape into 1-in. balls. Flatten balls and place a chocolate kiss in the center of each; pinch dough together around kiss. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 12 minutes or until set but not browned. Cool for 1 minute; remove from pans to wire racks. Sift 2/3 cup confectioners' sugar and cocoa. While cookies are still warm, roll half in cocoa mixture and half in remaining confectioners' sugar. Cool completely. Store in an airtight container.

Chai Butter Cookies

Ingredients

- 1 cup unsalted butter
- 1 cup Instant Chai Tea Mix
- 1 1/3 cups white sugar
- 2 eggs
- 3 1/2 cups all-purpose flour
- 1 tablespoon baking powder
- 2 teaspoons salt
- 1/2 cup white sugar for decoration

Directions

In a large bowl, cream together the butter, 1 1/3 cups sugar, and chai tea mix until light and fluffy. Beat in the eggs one at a time, mixing well after each. Combine the flour, baking powder, and salt; blend into the creamed mixture until all of the dry has been absorbed. Cover the dough, and refrigerate for 1 hour.

Preheat the oven to 400 degrees F (200 degrees C). Roll the cookie dough into walnut sized balls, and roll the balls in sugar. Place the cookies onto greased cookie sheets about 3 inches apart, and flatten slightly using the tines of a fork.

Bake for 10 to 12 minutes in the preheated oven, just until the edges begin to brown. Remove from cookie sheets to cool on wire racks.

Rubber Cookies

Ingredients

1 cup sorghum molasses
1 teaspoon baking soda
1 1/2 cups white sugar
2 eggs
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
4 cups all-purpose flour
1/2 apple

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a Dutch oven or large saucepan over medium heat, heat sorghum, stirring constantly. Stir in baking soda and remove from heat. Stir in the sugar and eggs; mix well. Combine the salt, cinnamon, allspice, cloves and nutmeg; mix into the sorghum mixture. Gradually stir in the flour until dough is stiff enough to roll out. The amount of flour may be adjusted.

On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes using cookie cutters. I like to cut them into squares with a pizza cutter. Place cookies 1 inch apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until cookies are firm but not crisp. Remove from baking sheets immediately or they will stick. Cool on wire racks. When cool, place into an airtight container with the 1/2 apple for about a week, or until they are soft enough to bend. Frost with confectioners' sugar frosting if you like.

Sunflower Cookies

Ingredients

1/2 cup vegetable oil
1/2 cup honey
2 eggs
1 teaspoon vanilla extract
1 1/2 cups whole wheat flour
1 cup sunflower kernels
1/4 teaspoon salt

Directions

In a large bowl, combine the oil, honey, eggs and vanilla. Add the remaining ingredients; mix well (dough will be very soft). Drop by heaping teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Cooky Cookies

Ingredients

- 1 cup vegetable oil
- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 egg
- 2 teaspoons vanilla extract
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup cornflakes cereal
- 1 cup rolled oats
- 1 cup chopped walnuts
- 1 cup unsweetened flaked coconut

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat butter and sugars until fluffy. Slowly add oil and beat until oil is well incorporated. Add egg and vanilla, beat to mix.

In a small bowl, combine flour, soda and salt. Add to butter mixture and stir just until mixed. Combine corn flakes, oatmeal, nuts and coconut and add to cookie mixture; mix just until combined.

Use a cookie scoop to produce consistently sized cookies, but you can drop by rounded teaspoonfuls onto an ungreased cookie sheet, if you don't have a scoop. Bake at 375 degrees F (190 degrees C) for 12 minutes or until lightly browned. Since these are so rich, you can chill the individual balls of cookie dough and then freeze them in freezer bags. You can then take them directly from the freezer to the oven, just add a few minutes to the cooking time.

Butter Rich Spritz Butter Cookies

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup butter, softened
1 1/4 cups confectioners' sugar
2 egg yolks
1/2 teaspoon almond extract
1 teaspoon vanilla extract

Directions

Preheat the oven to 400 degrees F (200 degrees C). Sift together the flour and salt; set aside.

In a medium bowl, cream together the butter and sugar. Stir in the egg yolks, almond extract and vanilla extract. Gradually blend in the sifted ingredients. Fill a cookie press with dough and shoot cookies about 1 1/2 inches apart onto an ungreased cookie sheet. If you like, decorate with sugar or sprinkles at this time.

Bake for 6 to 8 minutes in the preheated oven.

Sugar Free Chocolate Tea Cookies

Ingredients

1/4 cup shortening
3 tablespoons sugar substitute
with aspartame (such as Equal
packets)
1 egg
1/2 teaspoon vanilla extract
2 tablespoons skim milk
1 1/4 cups cake flour
1 (1 ounce) square unsweetened
chocolate, melted

Directions

Cream shortening. Add sugar substitute, egg, vanilla and milk and blend well.

Add half the flour, mix well and stir in chocolate and the rest of the flour.

With cookie press, press onto an ungreased cookie sheet. Use hands and make small ball if you do not have press. Putting flour on your hands, this keeps dough from sticking. Press down with fingers on top of each cookie.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Sweetheart Cookie Sandwiches

Ingredients

1/4 cup shortening
1/4 cup butter
1 cup white sugar
1 egg
1/4 teaspoon peppermint extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons milk
1 cup rolled oats
2 drops red food coloring
1 (16 ounce) container prepared chocolate frosting

Directions

In a large bowl, beat together shortening, butter or margarine and sugar until light and fluffy. Add egg and peppermint extract; beat well.

Sift together flour, baking powder and salt; add to shortening mixture alternating with milk and mix well. Stir in oats; add in just enough food coloring to make a pink dough. Cover and chill for 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Roll out dough on a lightly floured board; cut out cookies with a floured 2 inch cookie cutter. Place on a lightly greased cookie sheet.

Bake in preheated oven for about 6 minutes. Remove cookies from sheet to cool.

Frost half of the cookies with frosting; top with remaining cookies, sandwich style.

Cheesecake Cookie Cups

Ingredients

12 pieces NESTLE® TOLL HOUSE® Refrigerated Chocolate Chip Cookie Bar Dough
1 (8 ounce) package cream cheese
1/2 cup NESTLE® CARNATION® Sweetened Condensed Milk
1 large egg
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

PREHEAT oven to 325 degrees F. Paper-line 12 muffin cups.

PLACE one piece of cookie dough in each muffin cup.

BAKE for 10 to 12 minutes or until cookie has spread to edge of cup.

BEAT cream cheese, sweetened condensed milk, egg and vanilla extract in medium bowl until smooth. Pour about 3 tablespoons cream cheese mixture over each cookie in cup.

BAKE for additional 15 to 18 minutes or until set. Cool completely in pan on wire rack. Top with pie filling. Refrigerate for 1 hour.

White Chocolate Pumpkin Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon pumpkin pie spice
1/2 teaspoon baking soda
1 cup unsalted butter
1 1/2 cups packed brown sugar
1 cup solid pack pumpkin puree
2 eggs
1 tablespoon vanilla extract
2 cups white chocolate chips
1 cup chopped pecans

Directions

In a small bowl, whisk together the flour, pumpkin pie spice and baking soda.

In a medium bowl, with an electric mixer, cream butter and sugar. Beat in pumpkin pie puree. Beat in the eggs and vanilla. Beat in the flour mixture until just combined. Stir in the white chocolate and pecans.

Drop dough by rounded tablespoon 2 inches apart on an ungreased cookie sheet. Bake at 300 degrees F (150 degrees C) for 20-22 minutes until just set.

Orange Drop Cookies III

Ingredients

2 cups white sugar
1 cup shortening
3 eggs
4 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour milk
1 tablespoon orange zest
3 tablespoons fresh orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the sugar and shortening. Beat in eggs, one at a time. Combine the flour, baking powder, baking soda and salt, stir into the creamed mixture. Finally, stir in the milk, orange juice and orange zest. Drop by heaping spoonfuls onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until the edges turn golden. Remove from baking sheet to cool on wire racks.

Peanut Butter Chocolate Chip Cookies II

Ingredients

1/2 cup butter
6 tablespoons brown sugar
6 tablespoons white sugar
1 egg
1 teaspoon vanilla extract
1 cup natural peanut butter
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
3/4 cup all-purpose flour
3/4 cup mini semi-sweet
chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter or margarine with brown sugar and white sugar. Add egg and vanilla. Mix well. Stir in peanut butter, baking soda, and salt. Make sure it is well blended. Add flour and chocolate chips.

Drop teaspoons of cookie dough then flatten with fork slightly on greased cookie sheet. Bake for 5-6 minutes or until just showing a hint of brown on edges. Don't overcook. Let cool on cookie sheet for 5 -10 minutes. Then transfer to cooling rack.

Chocolate Chip Cookies II

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
2 3/4 cups all-purpose flour
1 teaspoon vanilla extract
1 cup butter or margarine
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the sugar, brown sugar, and eggs until creamy. Melt the butter or margarine in a saucepan over low heat and mix into the sugar along with the vanilla. Combine the flour and baking soda; stir into the batter until it becomes dough. Mix in chocolate chips. Drop by teaspoonfuls about 2 inches apart on ungreased cookie sheets.

Bake in the preheated oven for 5 to 7 minutes, until browned at the edges.

Oven-Shy Cookies

Ingredients

1 pound marshmallows
2 cups semisweet chocolate chips
1/4 cup butter or margarine
3 cups crisp rice cereal
1 (12 ounce) can salted peanuts

Directions

In a saucepan over low heat, cook and stir marshmallows, chips and butter until marshmallows are melted and mixture is smooth. Remove from the heat. Stir in cereal and peanuts; mix well. Drop by rounded tablespoonfuls onto waxed paper; cool.

Basic Coconut Cookies

Ingredients

1/2 cup butter
2 cups Basic Cookie Mix
1 egg
1 teaspoon vanilla extract
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (180 degrees C).

Melt butter over low heat and stir into the Basic Cookie Mix. Beat egg lightly and add to mixture. Stir in vanilla and coconut and mix well.

With lightly floured hands shape into 1 inch balls and arrange about 2 inches apart on a greased cookie sheet.

Bake for 12 to 15 minutes until golden. Cool a couple of minutes before removing from cookie sheet to racks to complete cooling.

Molasses Cookies II

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1 egg
1/2 cup light molasses
2 1/2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking soda
1/2 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground ginger

Directions

Cream together shortening and brown sugar. Stir in egg and molasses and mix well. Fold in dry ingredients and stir. Cover and chill until firm (1 - 2 hours).

Preheat oven to 350 degrees F (175 degrees C).

Roll dough into small balls (I use a small melon baller to help with this) and roll in white sugar. Place on lightly greased cookie sheets.

Bake 9 - 10 minutes. Leave on cookie sheet one minute until set.

Stir and Drop Sugar Cookies II

Ingredients

3 egg whites
2/3 cup vegetable oil
2 teaspoons vanilla extract
1 teaspoon lemon zest
3/4 cup white sugar
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

Directions

Preheat oven to 400 degrees F (205 degrees C).

Beat egg whites with fork. Stir in vegetable oil, vanilla, and lemon rind. Blend in sugar until mixture thickens.

Measure flour by dipping method or by sifting. Stir together flour, baking powder, and salt; blend into egg mixture. Drop dough by teaspoonfuls about 2 inches apart on ungreased baking sheet. Flatten with oiled bottom of glass dipped in sugar.

Bake 8 to 10 minutes or until a delicate brown. Remove from baking sheet immediately.

Cowboy Cookie Mix in a Jar

Ingredients

1 1/3 cups rolled oats
1/2 cup packed brown sugar
1/2 cup white sugar
1/2 cup chopped pecans
1 cup semisweet chocolate chips
1 1/3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt

Directions

Layer the ingredients in a 1 quart jar in the order given. Press each layer firmly in place before adding the next layer.

Include a card with the following instructions: Cowboy Cookie Mix in a Jar 1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. 2. In a medium bowl, mix together 1/2 cup melted butter or margarine, 1 egg, and 1 teaspoon of vanilla. Stir in the entire contents of the jar. You may need to use your hands to finish mixing. Shape into walnut sized balls. Place 2 inches apart on prepared cookie sheets. 3. Bake for 11 to 13 minutes in the preheated oven. Transfer from cookie sheets to cool on wire racks.

Brown Sugar Cookies II

Ingredients

2/3 cup shortening
2/3 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Mix shortening, butter or margarine, sugars, eggs and vanilla thoroughly. Stir in all purpose or unbleached flour, baking soda and salt.

Turn dough onto lightly floured board. Shape dough into ball with lightly floured hands, pressing to make dough compact. Cut dough in half.

Shape each half into a roll 2 inches in diameter and about 8 inches long by gently rolling dough back and forth on floured board. Roll dough onto plastic wrap: wrap and twist ends tightly. Dough can be refrigerated up to 1 month or frozen up to 3 months.

Preheat oven to 375 degrees F (190 degrees C).

Cut roll into 1/4-inch slices. (It is not necessary to thaw frozen dough before slicing.) Place slices about 2 inches apart on ungreased baking sheet. Bake 9 to 11 minutes. Immediately remove cookies from baking sheet onto wire rack.

CHOCOLATE CHIP: Add 1 cup mini semisweet chocolate chips and 1 cup chopped nuts with the flour. OATMEAL-COCONUT: Reduce flour to 2 3/4 cups. Add 1 cup flaked coconut and 1 cup quick-cooking oats with the flour. PEANUT BUTTER: Add 1 cup creamy or chunky peanut butter with the shortening. CHOCOLATE-NUT: Add 1 cup chopped nuts and 1/2 cup cocoa with the flour. FRUIT SLICES: Add 1 cup whole candied cherries, 1/2 cup chopped nuts and 1/2 cup cut-up mixed candied fruit with the flour.

Roll About Sugar Cookies

Ingredients

1 1/2 cups white sugar
1 cup butter flavored shortening
2 eggs
1 teaspoon vanilla extract
1 cup milk
4 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
4 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together the sugar, shortening, and eggs. Add dry ingredients and then add milk and vanilla.

Roll out dough on floured surface and cut with cookie cutters. Place on cookie sheets. Bake for 8 to 10 minutes. Do not let cookies get too brown, only slightly around the edges. Store in a tightly closed container. They freeze well also.

Peanut Butter Chip Cookies III

Ingredients

1/2 cup unsalted butter, softened
1 1/2 cups dark brown sugar
1/2 cup white sugar
1/2 teaspoon salt
2/3 cup peanut butter
2 eggs
1 1/2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons baking soda
2 cups semisweet chocolate chips
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar, white sugar, salt and peanut butter. Beat in the eggs and vanilla. Combine the flour and baking soda; stir into the batter to form a dough. Mix in the chocolate chips and walnuts. Scoop mounds of dough as large as two tablespoons onto the prepared cookie sheets. Cookies should be at least 2 inches apart. If batter is crumbly, roll portions of dough into rough spheres between the palms of your hands. Flatten cookies down by 1/3 using the bottom of a glass.

Bake for 10 to 12 minutes in the preheated oven, until well risen and brown. Do not overbake they will firm up a little as they cool. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Cookie Pizza

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
6 ounces semisweet chocolate chips
2 tablespoons butter
3 tablespoons milk
1 cup confectioners' sugar
1/2 cup pecan halves
1/2 cup candy-coated milk chocolate pieces
1/4 cup flaked coconut
2 ounces white chocolate, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine butter, brown sugar, white sugar, vanilla, and egg until well combined. Stir in the flour and the baking soda (dough will be stiff). Pat dough onto an ungreased 12 inch pizza pan or on a cookie sheet.

Bake at 350 degrees F (175 degrees C) for 15 minutes or until golden brown. Remove cookie from oven and let it cool.

In a saucepan heat the chocolate chips, remaining butter or margarine, and milk over very low heat. Stir until chocolate is melted. Remove the chocolate mixture from the heat and stir in the confectioners' sugar. Beat until smooth, glossy, and of spreading consistency. If frosting is not glossy, stir in a few drops of hot water. Spread over the top of the baked and cooled cookie.

Immediately sprinkle with pecan halves, M&M candies, and coconut. Press lightly into frosting. Drizzle top with the melted white chocolate. Let stand until set. Remove from pan if desired. Cut into wedges.

Vanishing Chocolate Oatmeal Cookies

Ingredients

1 cup margarine, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt (optional)
1 teaspoon ground cinnamon (optional)
3 cups rolled oats
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat margarine and sugars until creamy. Add eggs and vanilla: beat well.

Combine flour, baking soda, cinnamon and salt; add to margarine mixture and mix well.

Stir in oats and chocolate morsels. Mix well.

Drop by rounded tablespoonfuls onto ungreased cookie sheet.

Bake 10 to 12 minutes or until light golden brown.

Cool 1 minute on cookie sheet; remove to wire rack. Store in airtight container.

Chocolate-Covered Marshmallow Cookies

Ingredients

1 3/4 cups sifted cake flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup unsweetened cocoa
1/2 cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla extract
1/4 cup milk
18 large marshmallows, halved
36 pecan halves

FROSTING:

2 cups sifted confectioners' sugar
5 tablespoons unsweetened cocoa
1/8 teaspoon salt
3 tablespoons butter or margarine, softened
4 tablespoons light cream

Directions

Sift together flour, salt, soda and cocoa; set aside. In a mixing bowl, cream shortening and sugar; add egg, vanilla and milk. Add dry ingredients and mix well. Drop by heaping teaspoonsful about 2 in. apart on greased baking sheets. Bake at 350 degrees F for 8 minutes. Do not overbake. Remove cookies from the oven and top each with a marshmallow half. Return to oven for 2 minutes. Remove cookies to wire racks to cool.

Meanwhile, beat all frosting ingredients together. Spread frosting on each cookie and top with a pecan half.

Mace Cookies

Ingredients

4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon ground mace
3/4 cup shortening
2 cups white sugar
2 eggs
1/4 cup milk
1 1/2 teaspoons vanilla extract
1 teaspoon lemon zest

Directions

Combine flour, baking powder and mace. Set aside. Preheat oven to 375 degrees F (190 degrees C).

In large bowl, cream shortening and sugar together. Beat in eggs, then beat in the milk and vanilla extract. Beat in lemon zest. Gradually blend in dry ingredients. Cover and chill for at least four hours.

Roll out dough on floured surface to 1/8 inch thickness. Use a 2 inch round cookie cutter and cut into rounds. Place 1 inch apart on prepared cookie sheets.

Bake for 10-12 minutes or until lightly colored. Cool on cookie racks.

Oatmeal Chocolate Chip Cookies II

Ingredients

1 1/2 cups butter, softened
4 eggs
3 cups packed brown sugar
2 teaspoons vanilla extract
5 cups rolled oats
3 cups whole wheat flour
1/2 cup all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
1 1/2 cups semisweet chocolate chips

Directions

Beat together the butter or margarine, eggs, brown sugar and vanilla. Add oats, flours, baking soda, salt and chocolate chips.

Bake at 325 degrees F (170 degrees C) for 10 - 12 minutes.

Maple Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1 egg
1 cup real maple syrup
1 teaspoon vanilla extract
2 teaspoons baking soda
1/2 teaspoon salt
4 cups all-purpose flour
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream the butter and brown sugar. Add the egg, syrup and vanilla. Mix until well blended. Sift together the flour, salt and baking soda. Stir into mixture until well blended. Shape into 1 inch balls and roll in sugar. Place on cookie sheets about 2 inches apart and flatten slightly.

Bake 8 to 10 minutes in the preheated oven. Let cool on wire rack.

Gingerbread Frosting for Cookies

Ingredients

1/2 cup confectioners' sugar
1 tablespoon nonfat milk
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ginger

Directions

Place the confectioners' sugar in a bowl, and stir in the milk until smooth. Mix in the cinnamon, cloves, and ginger until thoroughly blended. Spread on cookies of your choice.

Chewy Crispy Coconut Cookies

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup crushed cornflakes cereal
1 cup rolled oats
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 1/3 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Stir in the egg and vanilla. Sift together the flour, baking soda, salt and baking powder; stir into the creamed mixture. Add the oatmeal, crushed cereal and coconut and mix until combined.

Drop dough by teaspoonfuls onto a cookie sheet. Cookies should be about 2 inches apart. Bake for 10 to 12 minutes in the preheated oven. Cookies should be light brown at the edges and on the bottom. Remove from baking sheets to cool on wire racks.

Cornmeal Sugar Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 2 egg yolks
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract
- 1 teaspoon orange zest
- 1 1/2 cups all-purpose flour
- 1 cup cornmeal
- 1/2 teaspoon salt
- 1/3 cup granulated sugar for decoration
- 1/4 teaspoon ground nutmeg

Directions

in a medium bowl, cream sugar and butter until fluffy. Add egg yolks, vanilla, orange extract, and orange zest. Cream well. Sift together the flour, cornmeal, and salt, and stir into the creamed mixture. Refrigerate dough until firm. For refrigerator cookies, roll dough into logs before refrigerating.

Preheat oven to 350 degrees F (175 degrees C).

Roll out cookie dough to 1/4 inch thickness. Cut out cookies with a cookie cutter and place on ungreased cookie sheets. For refrigerator cookies, slice logs into 1/4 inch slices. Sprinkle cookies with sugar and ground nutmeg. Bake for 8 to 10 minutes in the preheated oven. Edges should be golden brown. Remove cookies from pan to cool on a wire rack.

Apricot Coconut Cookies

Ingredients

1 1/4 cups all-purpose flour
1/4 cup sugar
1 1/2 teaspoons baking powder
1/2 cup butter or margarine
1 (3 ounce) package cream cheese
1/2 cup shredded coconut
1/2 cup apricot preserves
GLAZE:
1/2 cup confectioners' sugar
2 tablespoons apricot preserves
1 1/2 teaspoons butter or margarine, softened
1 1/2 teaspoons milk

Directions

In a large bowl, combine flour, sugar and baking powder. Cut in butter and cream cheese until mixture resembles coarse crumbs. Add coconut and preserves; mix well.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheet. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool completely.

Combine glaze ingredients in a small bowl; mix well. Spoon over cookies.

Peanutbutteriest Cookies Ever

Ingredients

1 1/2 cups peanut butter
1 cup butter, softened
2 cups white sugar
1 teaspoon boiling water
1/2 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the peanut butter, butter, and white sugar until smooth. Stir in the water and vanilla. Combine the flour and salt; stir into the peanut butter mixture. Drop by rounded spoonfuls onto an ungreased cookie sheet. Press down lightly using the tines of a fork.

Bake for 10 to 15 minutes in the preheated oven. Let cookies cool completely before removing from baking sheets.

Pudding Cookies II

Ingredients

2 eggs
2 cups baking mix
1/2 cup milk
1/3 cup vegetable oil
2 (3.5 ounce) packages instant
vanilla pudding mix
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Combine the eggs and baking mix. Mix in the milk and oil. Stir in the pudding and the chocolate chips.

Drop by teaspoonfuls onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Quick Peanut Butter Cookies

Ingredients

1 cup peanut butter
1 cup white sugar
1 egg
1 teaspoon baking soda

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, mix together the peanut butter, sugar, egg, and baking soda until well blended. Roll dough into 1 inch balls, and place on ungreased cookie sheets.

Bake for 6 to 8 minutes in the preheated oven. Cool on cookie sheets until set, before transferring to wire racks to cool completely.

Cyclops Cookies

Ingredients

1/2 cup butter
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/8 teaspoon baking soda
1/3 cup granulated sugar for decoration
48 milk chocolate candy kisses, unwrapped

Directions

In a large mixer bowl beat the butter or margarine and peanut butter with an electric mixer on medium speed for about 30 seconds. Add 1/2 cup of the white sugar and the brown sugar and beat until fluffy. Add the egg, milk and vanilla and beat well.

In a medium mixing bowl stir together the flour baking powder, salt and baking soda. With the mixer on low speed gradually add the flour mixture to the peanut butter mixture. Beat until well combined. Cover and chill dough for 1 hour.

Preheat oven to 375 degrees F (205 degrees C).

Shape dough into 1 inch balls. Roll balls in additional sugar. Place about 2 inches apart on ungreased cookie sheets.

Bake at 375 degrees F (205 degrees C) for 10 to 12 minutes or until the edges are firm. Immediately press a chocolate kiss atop each cookie. Transfer cookies to a cooling rack and let cool.

Oatmeal Cookie Mix II

Ingredients

3 cups rolled oats
1 cup brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon

Directions

In a 1 quart jar, layer the ingredients in the following order: half of the oats, half of the brown sugar, flour. Mix together the sugar, baking soda and cinnamon, put on top of flour, then remaining brown sugar and remaining oats. Screw on the lid and attach a tag with the following instructions:

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a large bowl, beat 1 1/4 cups of butter with 1 egg and 1 teaspoon of vanilla until fluffy. Stir in the contents of the jar. Drop cookies by rounded tablespoons 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Cool on cookie sheets for 1 minute before removing to wire racks to cool completely.

Amariette Cookies

Ingredients

7 egg whites
2 1/2 cups white sugar
2 pounds ground almonds
2 tablespoons almond extract
1 cup chopped almonds
1/3 cup granulated sugar for
decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat egg whites and sugar until fluffy. Add the ground almond and almond extract, mixing well. Shape dough into walnut sized balls, roll in sugar and put a piece of almond or candied cherry on top.

Bake at 350 degrees F (175 degrees F) until firm. Bottom should be light brown.

The Ultimate Chocolate Chip Cookie

Ingredients

1 1/2 cups butter flavored
shortening
2 1/2 cups packed brown sugar
2 eggs
2 teaspoons salt
4 tablespoons milk
2 tablespoons vanilla extract
3 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Cream sugar into shortening. Add milk and vanilla beat until fluffy. Blend in egg. Then add dry ingredients and mix well. Stir in chips and nuts.

Drop by teaspoon onto greased baking sheets and bake at 350 degrees F (175 degrees C) for 8-10 minutes for chewy cookies or 10-13 minutes for crispy cookies. ENJOY!!!

Granola-Date Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 3/4 cups granola
1 cup dates, pitted and chopped
1/2 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, salt and baking soda, stir into the creamed mixture. Finally, stir in the granola, dates and peanuts. Drop dough by heaping teaspoonfuls onto greased cookie sheets, about 2 inches apart.

Bake 12 to 15 minutes until cookies are lightly browned around edges. Remove cookies to wire racks and allow to cool completely.

Glazed Anise Cookies

Ingredients

2/3 cup butter (no substitutes),
softened

1 cup sugar

2 eggs

1 tablespoon aniseed

2 teaspoons anise extract

2 1/2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

GLAZE:

2 cups sugar

1 cup hot water

1/8 teaspoon cream of tartar

1 teaspoon anise extract

2 1/2 cups confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in aniseed and extract. Combine flour, baking powder and salt; gradually add to the creamed mixture. Cover and refrigerate for 1 hour or until easy to handle. On a lightly floured surface, roll out to 1/4-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake 375 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

In a saucepan, combine sugar, water and cream of tartar; bring to a boil over low heat. Cook and stir until a candy thermometer reads 226 degrees F (thread stage). Cool to 110 degrees F (do not stir). Stir in extract and enough confectioners' sugar to achieve spreading consistency. Spread over cookies.

Chewy Brownie Cookies

Ingredients

2/3 cup shortening
1 1/2 cups packed brown sugar
1 tablespoon water
1 tablespoon vanilla extract
2 eggs
1 1/2 cups all-purpose flour
1/3 cup baking cocoa
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups semisweet chocolate chips
1/2 cup chopped walnuts or pecans

Directions

In a large mixing bowl, cream shortening, sugar, water and vanilla. Beat in eggs. Combine flour, cocoa, salt and baking soda; gradually add to creamed mixture and beat just until blended. Stir in chocolate chips and nuts if desired. Drop by rounded teaspoonfuls 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 7-9 minutes; do not overbake. Cool 2 minutes before removing to wire racks.

Peanut Butter Molasses Cookies

Ingredients

1/4 cup butter, softened
1/4 cup peanut butter
1/2 cup white sugar
1/4 cup honey
1/4 cup unsulfured molasses
1 egg
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/2 cup white sugar

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, peanut butter and 1/2 cup white sugar until smooth. Stir in the honey, molasses, egg and vanilla. Combine the flour, baking powder, baking soda, salt, nutmeg, cinnamon and ginger. Stir the dry ingredients into the molasses mixture until well blended. Roll dough into walnut sized balls and roll the balls in the remaining 1/2 cup of sugar. Place cookies 2 inches apart onto the prepared cookie sheets. Press a criss cross into the top with a fork.

Bake for 8 to 10 minutes in the preheated oven. Cool on the baking sheet for 5 minutes before removing to wire racks to cool completely.

Caramel Apple Cookie Dessert

Ingredients

3 Red Delicious apples - peeled, cored and sliced
2 cups apple juice
1 (18 ounce) package refrigerated sugar cookie dough
3 tablespoons white sugar
1 (18 ounce) container caramel dip

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

Place apple slices in a bowl and cover with apple juice.

Roll out cookie dough onto prepared sheet. Sprinkle with sugar.

Bake in preheated oven 5 to 7 minutes, until set.

Warm the caramel dip in the microwave, and spread most of it over the cooled cookie. Remove the apple slices from the juice and arrange in rows over the caramel. Drizzle remaining caramel over apples. Cut into squares to serve.

Peanut Butter Cookie Cups

Ingredients

1 (17.5 ounce) package peanut butter cookie mix
36 miniature chocolate covered peanut butter cups, unwrapped

Directions

Prepare cookie mix according to package directions. Roll the dough into 1-in. balls. Place in greased miniature muffin cups. Press dough evenly onto bottom and up sides of each cup. Bake at 350 degrees F for 11-13 minutes or until set. Immediately place a peanut butter cup in each cup; press down gently. Cool for 10 minutes; carefully remove from pans.

Thumbprint Cookies IV

Ingredients

1 cup butter
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Separate the eggs.

Cream the butter or margarine with the sugar. Beat in the egg yolks and vanilla. Stir in the flour and the salt.

Shape the dough into small balls and roll in the slightly beaten egg whites then in the chopped nuts. Press thumb in center of cookie to make an indentation.

Bake at 350 degrees F (175 degrees C) for 7 minutes or until lightly brown. Cool then fill with your favorite frosting or jam.

Filled Apricot Cookies

Ingredients

1 cup margarine
2 cups all-purpose flour
1 (8 ounce) package cream
cheese, softened
1/2 cup apricot preserves

Directions

In a medium bowl, mix together the margarine, flour, and cream cheese until well blended. Cover and chill for about 30 minutes.

Preheat the oven to 325 degrees F (165 degrees C). Roll the dough into walnut sized balls. Flatten each ball in the palms of your hands to 1/4 inch thickness. Place a small amount of apricot preserves into the center, then fold the circle in half, and pinch the edges to seal. If the edges are not sealed, the preserves will leak out. Place filled cookies onto a greased baking sheet.

Bake for 30 minutes in the preheated oven, or until golden brown. Remove from oven. While cookies are still warm, toss them with confectioners' sugar to coat. Toss them with sugar again when cool, just before serving.

Child-Proof Sugar Cookies

Ingredients

1 1/2 cups confectioners' sugar
1 cup butter flavored shortening
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease your cookie sheets.

Mix the sugar, shortening, egg, vanilla and almond extract until creamy. Mix in the flour, baking soda and cream of tartar. Make several small balls of dough. Roll out dough to about 1/8 or 1/4 inch thick. Cut into desired shapes with well floured cookie cutters. If desired, press candies, raisins, nuts or sprinkles into cookies. Place cookies onto the prepared sheets.

Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes, depending upon whether you like hard or soft cookies. Remove cookies and let cool on a rack. Serve warm with a glass of milk. They are also good with ice cream wedged in the middle of two cookies.

Pinwheel Cookies I

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking powder
1 pinch salt
1/2 cup butter
1/2 cup white sugar
1 egg yolk
3 tablespoons milk
1 (1 ounce) square unsweetened chocolate

Directions

Combine butter and sugar and egg yolk. Add dry ingredients and milk alternately.

Divide dough into 2 equal parts. Melt chocolate over low heat and add to one half of the dough.

Use a rolling pin and roll each half into a rectangle. Put the chocolate rectangle on top of the vanilla one. Roll up like a jelly roll in wax paper.

Chill several hours, best if chilled overnight.

Slice them and bake at 400 degrees (200 degrees C) for about 5 minutes.

Zippy Chocolate Chip Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 tablespoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground white pepper
3 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream butter or margarine and sugars. Add already beaten eggs and vanilla.

Mix dry ingredients together and mix with creamed mixture. Add chocolate chips and nuts.

Bake 8 to 10 minutes until done. These are not HOT HOT -- Just a little surprise, definitely a little kick, goes well with the chocolate.

Strawberry Pecan Cookies

Ingredients

1 cup shortening
1 1/2 cups sugar
2 eggs
3/4 cup strawberry puree
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup chopped pecans
red food coloring

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in puree just until blended. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in pecans and food coloring if desired. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until edges are lightly browned. Remove to wire racks to cool.

New Brunswick Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup crunchy peanut butter
1 cup white sugar
1 cup brown sugar
2 eggs
1/4 cup milk
1 teaspoon cream
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
2 1/2 cups rolled oats
1/2 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, peanut butter, white sugar and brown sugar. Beat in the eggs one at a time, then stir in the milk, cream and vanilla. Combine the flour, baking soda, salt and cinnamon, stir into the creamed mixture. Finally, mix in the rolled oats and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pecan Crescent Cookies

Ingredients

1 cup butter, softened
1/2 cup sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup finely chopped pecans
confectioners' sugar

Directions

In a large mixing bowl, cream butter, sugar and vanilla until light and fluffy. Gradually add flour. Stir in pecans.

Shape rounded teaspoonfuls of dough into 2-1/2-in. logs and shape into crescents. Place 1 in. apart on ungreased baking sheets. Bake at 325 degrees F for 20-22 minutes or until set and bottoms are lightly browned. Let stand for 2-3 minutes before removing to wire racks to cool. Dust with confectioners' sugar before serving.

Chrabeli (Swiss Anise Crescent Cookies)

Ingredients

3 eggs
1 1/2 cups sugar
1 tablespoon kirsch (cherry brandy)
1 dash salt
1 1/2 teaspoons anise seed
1 1/3 cups all-purpose flour

Directions

In a large bowl, beat the eggs and sugar together with an electric mixer until thick and pale, about 10 minutes. Stir in the kirsch, salt, and anise seed. Use a sturdy spoon to stir in the flour. Add additional flour if needed to form a soft dough. Cover the dough with plastic wrap, and refrigerate overnight.

Divide the dough into two 1/2 inch thick ropes, and cut each rope into 2 inch long pieces. Place the pieces onto the prepared baking sheet, and cut three diagonal slits into one side of each piece. Bend the cookies to open the slits, flaring out the cuts. Cover loosely with a tea towel and allow to dry in a cool area for 24 hours.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a baking sheet.

Bake the cookies in the preheated oven for 15 minutes. They should not turn brown on top, and be only lightly colored on the bottom. Remove from the oven, and let stand in a cool place for 3 or 4 days. They will be rock hard at first, but will soften over time. Place the cookies in a cookie tin separated by sheets of waxed paper. Age 2 to 3 weeks to allow the flavor to mature.

Currant Raisin Cookies

Ingredients

2 3/4 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 tablespoons milk
1 1/2 cups packed brown sugar
1/2 cup unsalted butter
1/2 teaspoon orange zest
2 eggs
1 cup raisins
1 cup dried currants
1/2 cup dates, pitted and
chopped
3/4 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C).

Cream butter and sugar until smooth. Add the milk and eggs, stirring well. Set aside 1/4 cup of the flour. Sift the rest with baking soda, cinnamon, and nutmeg. Sprinkle on the grated orange rind. Stir into the butter mixture until well blended. In a separate bowl, mix together the currants, raisins, dates and nuts. Toss together with 1/4 cup of flour. Fold into the batter.

Drop onto cookie sheets and bake for 23 to 25 minutes, until slightly golden. Let cool on rack.

Christmas Molasses Cookies

Ingredients

3/4 cup sugar
2/3 cup butter or margarine,
softened
1/4 cup orange juice
1/2 cup dark corn syrup
1/2 cup dark molasses
4 1/2 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice

Directions

In a mixing bowl, cream sugar and butter. Blend in orange juice, corn syrup and molasses. Combine dry ingredients; add to creamed mixture and mix well. Chill 3-4 hours or overnight. Roll dough, a portion at a time, on a lightly floured surface to 1/4-in. thickness. Cut into desired shapes. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 12-14 minutes. Cookies will be soft and chewy if baked 12 minutes; crunchy if baked longer.

Applesauce Raisin Cookies I

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
2 cups thick applesauce, drained
1/2 cup cold, brewed coffee
3 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 cup raisins
1/2 cup chopped walnuts

Directions

Cream shortening and sugar together. Add eggs and mix thoroughly.

Stir in applesauce and coffee.

In separate bowl, mix remaining ingredients together. Add to applesauce mixture and blend thoroughly. Chill at least 2 hours.

Heat oven to 400 degrees F. Lightly grease cookie sheet. Drop rounded tablespoonfuls of dough onto cookie sheet about 2 inches apart.

Bake 9 to 12 minutes. Cool on wire racks.

Dutch Cookies

Ingredients

1/2 cup butter
1/2 cup shortening
1 cup white sugar
2 cups all-purpose flour
1/2 teaspoon baking soda
salt to taste
1 teaspoon vanilla extract
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 F (175 degrees C).

Cream together the butter, shortening, sugar and vanilla.

Sift together the flour, baking soda and salt. Add to sugar mixture and mix well, being careful not to over mix.

Drop heaping teaspoonfuls of dough on ungreased cookie sheet and flatten each with the tines of a fork (dip fork into small bowl of water so that dough doesn't stick to fork). Do this once or twice, depending on the size of cookie and fork.

Bake for 13 to 15 minutes. After each pan is removed from oven, carefully place 5 or 6 chocolate chips on top of each cookie while they are still hot. When chocolate is glossy and soft, spread with knife.

Good-As-Grandma's Sugar Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 egg
3 teaspoons milk
1 teaspoon vanilla extract
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt

Directions

Preheat oven to 400 degrees F (205 degrees C). Line baking sheets with parchment paper.

Cream the butter and the sugar together until light and fluffy. Beat in the egg, milk and vanilla.

Sift the flour, baking powder and salt together. Add the flour mixture the butter mixture and stir to combine.

Drop teaspoonfuls of the dough on the prepared baking sheets and bake at 400 degrees F (205 degrees C) for 5 to 8 minutes or until just golden.

Chippy Chocolate Cookie Mix

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup peanut butter chips
ADDITIONAL INGREDIENTS:
1/2 cup vegetable oil
2 eggs

Directions

In a 1-qt. glass container, layer half of the cake mix, the peanut butter chips and remaining cake mix. Cover and store in a cool dry place up to 6 months.

To prepare cookies: In a mixing bowl, combine cookie mix, oil and eggs; mix well. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 14-16 minutes or until surface cracks. Remove to wire racks to cool.

Cocoa Chocolate Chip Cookies

Ingredients

2/3 cup butter or margarine,
softened
1/2 cup vegetable oil
1 cup sugar
1 cup packed brown sugar
1 (3.9 ounce) package instant
chocolate pudding mix
2 eggs
3 tablespoons water
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 (12 ounce) package miniature
semisweet chocolate chips

Directions

In a large mixing bowl, beat the butter, oil and sugars until light and fluffy. Add pudding mix, eggs and water; mix well. Combine the flour, baking soda and salt; gradually add to the chocolate mixture (dough will be stiff). Stir in the chocolate chips.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 9-11 minutes or until set and edges are firm. Cool for 2 minutes before removing to wire racks.

Banana Oatmeal Cookies

Ingredients

- 1 cup sugar
- 1 cup butter flavored shortening
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 3 medium bananas, mashed
- 2 cups quick-cooking oats
- 1 cup semisweet chocolate chips

Directions

In a large bowl, cream sugar, shortening, eggs and vanilla. Combine flour, baking soda, cloves and cinnamon; add to creamed mixture. Stir in bananas, oats and chocolate chips. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes. Immediately remove cookies to wire racks to cool.

Filled Cookies III

Ingredients

1/2 cup shortening
1 cup white sugar
1 egg
1/2 cup heavy cream
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1/2 cup white sugar
1 tablespoon all-purpose flour
1 cup chopped raisins
1/2 cup chopped walnuts
1/2 cup water

Directions

In a large bowl, cream together shortening and 1 cup sugar until smooth. Beat in the egg, then stir in the cream and vanilla. Combine 3 1/2 cups flour, baking powder, baking soda and salt; stir into the creamed mixture. Cover and refrigerate dough for 2 hours, or until firm.

To make the filling: In a medium saucepan over medium heat, stir together 1/2 cup of sugar and 1 tablespoon flour. Mix in the raisins, walnuts and water. Cook until thickened, stirring constantly. Remove from heat and allow to cool.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. On a floured surface, roll out dough to 1/4 inch thickness. Using a round cutter, cut out 48 circles 2 1/2 to 3 inches in diameter. Assemble the cookies by placing one onto the cookie sheet, place a teaspoon of filling in the center, then cover with another cookie. Press the edges together with a fork to seal. Repeat with remaining dough, spacing cookies 2 inches apart.

Bake for 12 to 15 minutes in the preheated oven, or until edges are golden brown. Remove from cookie sheets to cool on wire racks. CAUTION: Filling will be EXTREMELY HOT!

Cookie That Thinks It's a Brownie

Ingredients

4 tablespoons butter
12 (1 ounce) squares semisweet chocolate, chopped
3 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
1/3 cup all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped walnuts

Directions

In a double boiler or microwave oven (on low), melt the chocolate and butter and stir together; set aside to cool.

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour 2 cookie sheets.

In a large bowl, mix the eggs and sugar on high speed of an electric mixer for 2 to 3 minutes. On low speed, add the melted chocolate mixture and vanilla while mixing. Sift together the flour, baking powder, and salt; fold into the egg mixture with a large spoon. Stir in the nuts, and let the batter rest for 5 minutes.

Drop dough by tablespoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes. Cookies should spring back to touch. Remove cookies to wire rack to cool.

Hazelnut Caramel Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1/2 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups whole wheat pastry flour
- 1 cup toffee baking bits
- 1 cup chopped hazelnuts
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line baking sheets with parchment paper.

Cream the butter or margarine until light. Gradually add the sugars and continue beating until light and fluffy. Beat in eggs, vanilla, baking soda and salt. Beat well then stir in the flour. Stir in the chocolate covered caramels, chopped hazelnuts and chocolate chips and mix well.

Drop dough by teaspoonfuls onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 minutes. Let cool on baking sheets for 5 minutes then remove to racks to finish cooling.

Angel Cookies I

Ingredients

1 cup butter
1 cup lard
1 cup white sugar
1 cup packed brown sugar
2 teaspoons salt
2 eggs
2 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons cream of tartar
1 cup chopped walnuts

Directions

Cream butter, lard and sugars together. Add eggs one at a time and mix thoroughly. Add vanilla and dry ingredients, stir in chopped nuts.

Chill dough until easy to work with.

Shape into balls and roll in sugar. Bake at 350 degrees F (175 degrees C) for about 20 minutes.

Santa's Chocolate Thumbprint Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup corn syrup
1 egg
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
1 (11 ounce) package white chocolate chips
1 (1.4 ounce) bar chocolate covered English toffee, chopped
1 (4 ounce) jar maraschino cherries, halved

Directions

Beat butter and 1/2 cup sugar in large bowl until well blended; stir in corn syrup, egg and vanilla. In a separate bowl, combine flour, cocoa and baking soda; gradually add this dry mixture to butter mixture. Blend well. Cover and refrigerate dough for 1 hour or until firm enough to handle.

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine remaining 1/4 cup sugar and cinnamon. Shape dough into 1 inch balls; roll each ball in sugar mixture and arrange on a cookie sheet. Using your thumb, make an indentation in center of each cookie.

Bake in a preheated 350 degrees F (175 degrees C) oven for 7 to 8 minutes or until just set.

Remove the cookies from the oven. If the indentation has grown indistinct, use the top of a spoon and press indentation in further. Immediately place 1 teaspoon white chips into each indentation. After several minutes, swirl the melted chips with a spoon. Top with toffee bits and maraschino cherry halves (if desired). Cool cookies on a wire rack.

Bow Tie Cookies

Ingredients

5 eggs
1/2 teaspoon vanilla extract
3/4 cup vegetable oil
1 cup white sugar
2 1/3 cups all-purpose flour
1 teaspoon salt

Directions

Place the eggs, vanilla, vegetable oil, 1 teaspoon of the sugar, and the flour and salt in the bowl of an electric mixer fitted with the paddle and blend on low speed until incorporated. Then beat on high speed for 5 minutes.

Remove the paddle and scrape the batter down the sides of the bowl. Rest the dough in the bowl, covered, until soft and spongy outside, about 1 hour. Then remove it from the bowl, it will be sticky, and make a ball out of it.

Preheat oven to 350 degrees F (175 degrees C) and grease 2 baking sheets.

Sprinkle a work surface with the 1 cup sugar, about 1/8 inch deep. Place the dough in the center, flatten it slightly with a rolling pin and sprinkle the dough liberally with sugar.

Roll the dough to a thickness of 1/8 inch, a rectangle about 18 by 12 inches. Then, using a pastry cutter or a dull knife, cut out the dough into strips 3/4 inch wide and 2 inches long. Lift each strip, twist in the middle to make a bow tie and place on the cookie sheets, leaving 1/2 inch between each strip.

Bake the cookies for 25 to 30 minutes on the middle rack of the oven, until the cookies are hard to the touch on all corners and golden brown. (If using 1 oven, put the cookie sheets on the top and center racks, then switch them midway). To test for doneness, break a cookie in half. If it is doughy or too soft, it is not done yet. Return to the oven for a few minutes more.

Cookie Jar Sugar Cookies

Ingredients

1 1/2 cups white sugar
4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground nutmeg
1 teaspoon vanilla extract

Directions

Combine the flour with the baking powder, baking soda, salt and nutmeg. In a clean 1 liter sized glass jar with a wide mouth layer the white sugar followed by the flour mixture. Press firmly in place and seal. Attach a card with the following instructions:

In a large bowl: beat 1 egg with 1 cup softened butter or margarine until light and fluffy. At low speed of an electric mixer add 1/2 cup sour cream, 1 teaspoon vanilla and contents of Jar. Mix until combined. Using hands if necessary. Cover dough and refrigerate for several hours or overnight. Remove dough from the refrigerator. Preheat oven to 375 degrees F (190 degrees C). Roll chilled dough out on a lightly floured surface to 1/8 inch thick. Cut dough into desired shapes. Place on an ungreased cookie sheet and bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

Dishpan Cookies III

Ingredients

1/2 cup vegetable oil
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup rolled oats
1 cup cornflakes cereal
1/3 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a medium bowl, stir together the oil, brown sugar and white sugar until smooth. Mix in the egg and vanilla. Combine the flour, baking soda and salt, stir into the sugar mixture. Fold in the oats, cornflakes and chocolate chips. Drop by rounded spoonfuls onto a cookie sheet.

Bake for 8 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Devil's Food Peanut Butter Chip Cookies

Ingredients

2 eggs
1 teaspoon vanilla extract
2/3 cup shortening
1 (18.25 ounce) package devil's
food cake mix
2 cups peanut butter chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, beat the eggs, vanilla, and shortening with 1/2 of the cake mix until light and fluffy. Mix in the remaining cake mix and the peanut butter chips. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven. Remove from cookie sheets to cool on wire racks.

Aurilla's Anise Biscuit Mix Cookies

Ingredients

5 cups buttermilk baking mix
1 cup all-purpose flour
2 cups white sugar
2 egg
3/4 cup water
1 tablespoon anise extract
1 cup chopped pecans
B
2 cups confectioners' sugar
3 tablespoons water
1 teaspoon anise extract
3 drops red food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, stir together buttermilk baking mix, flour, sugar, and nuts. In another smaller bowl, whisk together eggs, anise extract, and water. Pour liquid over the dry ingredients and stir until well combined. Dough should have a dry consistency like biscuit dough. Roll dough into walnut sized balls and place on a cookie sheet. Bake in the preheated oven for 12 to 15 minutes. Cookies should be a light golden brown. Remove to cool on a rack. When cool, paint with glaze.

For glaze: Mix confectioners' sugar with anise extract and food coloring. Add water 1 tablespoon at a time. Stir until smooth. Water may be adjusted to give the glaze a creamy paint-like consistency. Paint the cookies with a pastry brush, or dip them in the glaze with a slotted spoon. Let the cookies dry on waxed paper or on cooling racks. If you do not glaze the cookies, they will become rock-hard in texture.

Absolutely Excellent Oatmeal Cookies

Ingredients

1 cup shortening
2 cups brown sugar
3 eggs
1 cup sour milk
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 cups rolled oats
1 cup chopped walnuts
1 cup raisins
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla and sour milk. Combine the flour, baking powder, baking soda, salt and cinnamon, gradually stir into the creamed mixture. Finally, stir in the rolled oats, and your choice of additions. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Spoon Cookies

Ingredients

1 cup butter
1 cup white sugar
2 teaspoons vanilla extract
6 eggs
4 teaspoons baking powder
5 cups all-purpose flour
1 (1.75 ounce) package
multicolored sprinkles (jimmies)
2 cups confectioners' sugar
1/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Cream the butter or margarine with the white sugar until light and fluffy. Beat in the vanilla and eggs and mix well. Stir in the baking powder and flour. Drop dough by rounded spoonfuls onto the prepared baking sheets. In a small bowl beat milk into the confectioners' sugar a tablespoon at a time until it is of a drizzling consistency.

Bake at 350 degrees F (175 degrees C) for about 10 minutes. Let cookies cool then drizzle with confectioners' sugar and milk glaze then sprinkle with candy sprinkles.

Northland Cookies

Ingredients

1 cup packed brown sugar
6 tablespoons butter
1/4 cup water
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup chopped almonds

Directions

Mix brown sugar, butter or margarine, and water. Add flour, baking soda, cinnamon, and salt. Stir in nuts and mix well.

Shape in roll 2 1/2 inches in diameter, cover and chill until firm.

Preheat oven to 400 degrees F (200 degrees C).

Cut dough into 1/8-1/4 inch slices. Bake on greased cookie sheet 8-10 minutes.

Hamburger Cookies

Ingredients

4 drops green food coloring
1/2 teaspoon water
1/4 cup flaked coconut
48 vanilla wafers
24 chocolate covered thin mints
1 tablespoon sesame seeds

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a bowl, combine food coloring with a few drops of water. Add coconut and cover the container, shake until coconut is tinted. Set aside.

Place 1/2 of the vanilla wafers, flat side up, in an ungreased cookie sheet. Top each wafer with a peppermint patty. Place in the oven about 1 minute or just until chocolate begins to soften.

Remove cookies from oven and sprinkle each mint with 1/2 teaspoon coconut (for lettuce). Place another vanilla wafer on top and press gentle. With a clean paint brush, brush the top of each hamburger with just enough water to moisten so that the sesame seeds will stick when sprinkled on top of each cookie. NOTE: You can use canned chocolate frosting in place of peppermint patty, then eliminate the baking.

Italian Cheesecake Cookies

Ingredients

1 pound ricotta cheese
2 (8 ounce) packages cream cheese, softened
1 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract
3 tablespoons cornstarch
3 tablespoons all-purpose flour
1/2 cup butter, melted and cooled
1/2 pint sour cream
1/2 lemon, juiced
1 cup cherry pie filling

Directions

Cream together the ricotta and cream cheese. Add sugar and continue beating until smooth. Add lemon juice, vanilla, flour, and cornstarch, beating well after each addition. Beat in eggs, one at a time. Gradually beat in melted butter. Blend in sour cream, continue beating all ingredients until well blended.

Pour into ungreased 9 x 13 inch pan. Bake at 320 degrees F (160 degrees C) for 1 hr. Turn off oven and leave inside for 2 hours.

Cut into squares. Top each with strawberry, blueberry, or cherry pie filling. Note: Bars can be frozen.

Fancy Peanut Butter Cookies

Ingredients

1 cup shortening
1 cup peanut butter
1 cup sugar
1 cup packed brown sugar
2 eggs
1/4 cup milk
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
FROSTING:
1/4 cup butter or margarine,
softened
1/4 cup shortening
1/4 cup peanut butter
4 cups confectioners' sugar
1/4 cup milk
1 teaspoon vanilla extract
Dash salt
ICING:
1/2 cup semisweet chocolate
chips, melted
2 tablespoons milk

Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in milk and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks.

For frosting, cream butter, shortening, peanut butter and confectioners' sugar in a mixing bowl. Beat in milk, vanilla and salt until smooth. Frost cooked cookies. Combine icing ingredients; drizzle over frosting.

Italian Cookies I

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
3 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar until smooth. Mix in the egg and vanilla. Combine the flour and baking powder; stir into the creamed mixture until blended. Divide dough into walnut sized portions. Roll each piece into a rope and then shape into a loop. Place cookies 2 inches apart on the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until firm and golden at the edges.

Double Chocolate Chip Macadamia Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup unsalted butter, softened
3/4 cup brown sugar
3/4 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 cup white chocolate chips
1 cup semisweet chocolate chips
1 cup chopped dry roasted macadamia nuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking soda and salt; set aside.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Gradually blend in the sifted ingredients. Mix in the white chocolate and semisweet chocolate chips and macadamia nuts. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Walnut Cookie Strips

Ingredients

1/2 cup all-purpose flour
1/8 teaspoon salt
1/4 cup cold butter or margarine

FILLING:

1 egg
3/4 cup packed brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon vanilla extract
1/8 teaspoon baking powder
1/2 cup chopped walnuts
1/4 cup flaked coconut

FROSTING:

3/4 cup confectioners' sugar
1 tablespoon butter or margarine,
softened
1 tablespoon orange juice
1/2 teaspoon lemon juice
1/4 cup chopped walnuts

Directions

In a bowl, combine flour and salt; cut in butter until crumbly. Press into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 15 minutes or until lightly browned.

Meanwhile, in a small mixing bowl, beat egg. Add brown sugar, flour, vanilla and baking powder; mix well. Stir in nuts and coconut. Pour over hot crust. Bake 15 minutes longer or until set. Cool completely on a wire rack.

For frosting, combine the confectioners' sugar, butter and juices in a mixing bowl; beat until smooth. Spread over filling; sprinkle with nuts. Chill for 1-2 hours or until frosting is set. Store in the refrigerator.

Blueberry Oat Cookies

Ingredients

1/2 cup butter or margarine,
softened
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups quick-cooking oats
1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 cup fresh or frozen blueberries

Directions

In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine oats, flour, cinnamon, salt, baking soda and baking powder; gradually add to the creamed mixture. Stir in the blueberries.

Drop by heaping tablespoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool.

Liz's Astounding Chocolate Chip Cookies

Ingredients

1/2 cup shortening
1/4 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda
1 1/4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, cream shortening and sugars. Add beaten egg and vanilla, mix well. Sift flour, baking soda and salt together. Stir into creamed mixture; blend thoroughly. Fold in chocolate chips.

Drop by teaspoon onto cookie sheets. Bake in oven for 6-9 minutes, depending on size. Do not overbake. Cookies should be a little brown around the edges when taken out. Let cookies cool for a few minutes before removing from baking sheet. Finish cooling on rack. NOTE: If you use miniature chocolate chips, you can decrease the amount needed in recipe from 1 1/4 cups to 1 cup and not affect the quality of the cookies.

Cornmeal Cookies I

Ingredients

3/4 cup butter, softened
3/4 cup white sugar
1 egg
1 1/2 cups all-purpose flour
1/2 cup cornmeal
1 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup raisins

Directions

In a large bowl, blend butter and sugar until creamy. Add egg and beat well.

In another bowl, stir together flour, cornmeal, baking powder and salt; gradually add to butter mixture. Add vanilla and blend thoroughly. Stir in the optional raisins.

Form dough into ball, wrap tightly in plastic wrap, and chill until firm, about 1 hour.

Roll out dough on well-floured board to 1/4 inch thickness. Cut with cookie cutters (2 1/2 inches in diameter) and place 1 inch apart on lightly greased cookie sheet.

Bake in 350 degree F (175 degrees C) oven for 10-12 minutes or until edges are golden. Store in airtight container.

Old Fashioned Cookies

Ingredients

2 cups white sugar
1/2 cup shortening
1/2 cup butter
3 eggs
5 teaspoons baking powder
1/2 cup milk
4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two cookie sheets.

Cream the sugar with the shortening and the butter or the margarine. Add the baking powder, eggs, milk and flour. Mix until combined.

On a lightly floured surface roll out the dough to 1/4 inch thick and cut into desired shapes. Place cookies on the prepared cookie sheets.

Bake at 350 degrees F (175 degrees C) until lightly browned.

Macadamia Cocoa Cookies

Ingredients

3/4 cup butter or margarine,
softened
1/2 cup confectioners' sugar
1/3 cup sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup baking cocoa
2/3 cup chopped macadamia nuts
or pecans

Directions

In a mixing bowl, cream butter and sugars. Add vanilla. Combine flour and cocoa; gradually add to creamed mixture. Stir in nuts. Shape into 1-1/2-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork. Bake at 350 degrees F for 12-14 minutes or until surface cracks. Remove to wire racks to cool.

Chocolate Sugar Cookies

Ingredients

3/4 cup shortening
1 cup white sugar
1 egg
1/4 cup light corn syrup
2 (1 ounce) squares unsweetened chocolate, melted
2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, cream shortening, sugar, and egg. Stir in syrup and melted chocolate. Sift flour, salt, baking soda, and ground cinnamon; add to creamed mixture. Chill 1 hour.

Roll dough 1/8 inch thick on a well-floured pastry cloth. Cut into shapes.

Bake on an ungreased cookie sheet for 10 to 12 minutes.

Sugar Cookies V

Ingredients

1 cup white sugar
1 cup confectioners' sugar
1 cup butter
1 cup shortening
2 eggs
4 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
1 teaspoon vanilla extract
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together sugars, shortening and butter. Mix in the eggs and mix well.

Stir in flour, cream of tartar and baking soda. Stir in vanilla and salt and stir until well blended.

Roll dough into walnut sized balls. Flatten with glass bottom dipped in sugar. Bake for 10 minutes.

Frosted Maple Cookies

Ingredients

1/2 cup shortening
1 1/2 cups packed brown sugar
2 eggs
1 cup sour cream
1 tablespoon maple flavoring
2 3/4 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 cup chopped nuts
FROSTING:
1/2 cup butter (no substitutes)
2 cups confectioners' sugar
2 teaspoons maple flavoring
2 tablespoons hot water

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Stir in sour cream and maple flavoring. Combine flour, salt and baking soda; add to creamed mixture and mix well. Stir in nuts. Cover and refrigerate for 1 hour. Drop dough by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are lightly browned. Cool on wire racks.

For frosting, in a small saucepan, heat butter over low heat until golden brown. Remove from the heat; blend in confectioners' sugar, maple flavoring and enough water to achieve spreading consistency. Frost cookies.

Ginger Drop Cookies

Ingredients

2 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
2 teaspoons Spice Islands®
Ground Ginger
1/2 teaspoon Spice Islands®
Ground Saigon Cinnamon
1/8 teaspoon Spice Islands®
Ground Cloves
1/2 cup butter or margarine
1/3 cup Stevia Extract In The
Raw® Cup For Cup
1/4 cup Sugar In The Raw®
1 egg
1/4 cup Karo® Dark Corn Syrup
1/3 cup Sugar In The Raw®, or as
needed

Directions

Preheat oven to 350 degrees F.

Combine flour, baking soda, salt, ginger, cinnamon and cloves in a medium bowl; set aside.

Beat butter, Stevia in the Raw, and 1/4 cup Sugar in the Raw in a large bowl with mixer at medium high speed until well mixed. Beat in egg and corn syrup until smooth. Stir in flour mixture. Refrigerate dough 1 to 2 hours or until easy to handle. (See TIP below.)

Place 1/3 to 1/2 cup Sugar in the Raw in a small dish. Shape dough into 3/4-inch balls; roll in sugar. Place balls 2 inches apart on greased cookie sheets.

Bake 7 to 10 minutes or just until edges begin to brown. (Do not overbake or cookies will be dry.) Cool 1 minute on baking sheet, then remove to wire racks to finish cooling.

Chocolate Chip Cookie Mix

Ingredients

4 1/2 cups all-purpose flour
1 1/2 cups sugar
1 1/2 cups packed brown sugar
2 teaspoons baking soda
1 1/2 teaspoons salt
2 cups shortening
2 cups chopped pecans
2 (12 ounce) packages semisweet
chocolate chips
ADDITIONAL INGREDIENTS:
2 eggs
2 teaspoons vanilla extract

Directions

In a large bowl, combine the first five ingredients. Cut in shortening until crumbly. Stir in pecans and chocolate chips. Store in an airtight container in a cool dry place for up to 6 months.

Pill Bottle Cookies

Ingredients

1 cup butter, softened
1/3 cup heavy whipping cream
2 cups all-purpose flour
1/3 cup granulated sugar for decoration
1/4 cup butter, softened
3/4 cup confectioners' sugar
1 egg yolk
1 teaspoon vanilla extract

Directions

Combine the 1 cup butter, whipping cream and flour thoroughly. Chill for 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

On a lightly floured surface roll dough out to 1/8 inch thick. Cut into 1 1/2 inch rounds. Transfer rounds to a tray or waxed paper sprinkled heavily with white sugar, turning to coat both sides with sugar. Place sugar coated rounds on an ungreased cookie sheet. Prick in four places with a fork, forming a "prick box".

Bake at 375 degrees F (190 degrees C) for 7 to 9 minutes or until slightly puffed. Let cool then put the bottoms of two cookies together with the Creamy Butter Filling.

To Make The Creamy Butter Filling: Blend 1/4 cup butter, confectioners' sugar, egg yolk and vanilla until smooth. If desired tint with food coloring.

Mango Hawaiian Cookies

Ingredients

1/4 cup orange juice
1/2 cup chopped dried mango
1/2 cup butter, softened
1/2 cup shortening
3/4 cup packed light brown sugar
1/2 cup white sugar
2 eggs
3/4 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup coarsely chopped macadamia nuts
3/4 cup flaked coconut
1/2 cup chopped dried cranberries

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Simmer orange juice and mango in a small pan over medium-low heat for 8 minutes. Set aside. Beat the butter, shortening, brown sugar, and white sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time. Combine the flour, baking soda, and salt in a separate bowl. Mix the flour mixture into the butter mixture until just incorporated. Fold in the macadamia nuts, coconut, cranberries, and mango; mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto greased baking sheets.

Bake in the preheated oven until the edges are golden brown, about 10 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Spicy Oatmeal Cookies

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 egg, beaten
1 banana
1 3/4 cups rolled oats

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the flour, sugar, baking soda, salt, nutmeg and cinnamon. Cut in the shortening, until the mixture appears mealy. Stir in the egg, mashed banana and oatmeal until well blended. Drop by rounded spoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Remove from baking sheet to cool on wire racks.

French Cookies (Belgi Galettes)

Ingredients

2 pounds dark brown sugar
1 pound butter
7 eggs
1 tablespoon vanilla extract
6 1/2 cups all-purpose flour

Directions

In a large bowl, stir together the brown sugar and butter until smooth and creamy; then add eggs and vanilla, and beat well. Gradually stir in flour. Set bowl over a hot water bath, and stir to blend ingredients. Cover, and refrigerate overnight.

Preheat the galette iron.

Shape dough into 1 inch balls, and place in the galette iron. Close the iron, and cook the cookies. This should take about 30 seconds in an electric galette iron, or 2 to 4 minutes in a handheld iron over a medium flame. Carefully remove cookies and cool on wire racks.

Pudding Cookies I

Ingredients

3/4 cup buttermilk baking mix
1/4 cup vegetable oil
1 egg
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup chopped walnuts
(optional)

Directions

Combine the baking mix, vegetable oil, egg and pudding mix in a bowl. Mix well. Stir in the nuts or chocolate chips (optional).

Place teaspoonfuls on ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10 minutes or until toothpick comes clean.

Ambrosia Cookies

Ingredients

2 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups rolled oats
1 cup chopped walnuts
1 cup flaked coconut

Directions

Sift flour, baking powder, soda and salt. In a separate bowl cream butter until fluffy; add sugars, eggs and vanilla. Beat well.

Add flour mixture to butter mixture. Mix well. Stir in oats, nuts, and coconut. Mix until well blended.

Bake on ungreased cookie sheets for 10-12 minutes at 350 degrees F (180 degrees C).

Zucchini-Coconut Cookie Bars

Ingredients

3/4 cup margarine, softened
1/2 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
3/4 cup flaked coconut
3/4 cup chopped pitted dates
3/4 cup raisins
2 cups grated zucchini

1 tablespoon margarine, melted
2 tablespoons milk
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1 cup confectioners' sugar
1 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the butter, white sugar, and brown sugar. Mix in eggs and 1 teaspoon vanilla until fluffy. Sift together the flour, salt, and baking powder; stir into the creamed mixture. Stir in the coconut, dates, raisins, and zucchini. Spread batter into the prepared pan.

Bake in preheated oven for 35 to 40 minutes. To make icing, mix together melted margarine, milk, 1 teaspoon vanilla, cinnamon, and confectioners' sugar. Drizzle icing over the bars while still warm. Sprinkle chopped nuts over icing. Cut into bars when cool.

Chocolate Sandwich Cookies I

Ingredients

3 cups all-purpose flour
1 1/2 cups white sugar
3/4 cup unsweetened cocoa powder
3/4 teaspoon salt
3 teaspoons baking powder
1 1/2 cups milk
2 eggs
1 1/2 teaspoons vanilla extract
3/4 cup shortening

3/4 cup butter, softened
2 cups confectioners' sugar
1/8 teaspoon salt
1 (7 ounce) jar marshmallow creme
1 1/2 teaspoons vanilla extract
1 tablespoon milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, combine flour, white sugar, cocoa powder, 3/4 teaspoon salt, and baking powder. Stir in 1 1/2 cups milk, eggs, 1 1/2 teaspoons vanilla, and shortening. Mix until smooth using an electric mixer. Drop batter by rounded teaspoons onto ungreased cookie sheets. Leave space, and only use a teaspoon; these spread.

Bake in preheated oven for 7 to 8 minutes. Remove from pan immediately, and cool on wire rack.

To make the filling, combine the butter, confectioners' sugar, 1/8 teaspoon salt, marshmallow creme, 1 1/2 teaspoons vanilla, and 1 tablespoon milk in a medium bowl. Beat with mixer until fluffy. Spread filling on one cookie, and top with another sandwich style.

Coffee Cookies

Ingredients

1/2 cup shortening
1 egg
2 tablespoons instant coffee powder
2/3 cup white sugar
1/2 cup chopped walnuts
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening, sugar and coffee. Beat in the egg, flour, vanilla and chopped nuts. Mix until well blended. Drop by teaspoonfuls onto cookie sheets

Bake for 10 to 12 minutes in the preheated oven, or until edges are golden. Let cool on wire racks.

Cherry Cordial Cookies

Ingredients

1 cup dried cherries
1/3 cup cherry liqueur
1/2 cup unsalted butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/2 teaspoons vanilla extract
1 teaspoon almond extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
3/4 cup chopped white chocolate
1/2 cup chopped semisweet chocolate
1/2 cup chopped macadamia nuts

Directions

Immerse dried cherries in boiling water for 2 to 3 minutes. Drain and set in a small bowl with the cherry liqueur to soak, the longer, the better. Preheat the oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, cream the butter with the brown sugar and white sugar. Stir in the egg, vanilla, and almond extract. Sift together the flour, and baking soda; stir into the creamed mixture. Gently fold in the cherries, with the liqueur, white chocolate, semi-sweet chocolate and macadamia nuts. Batter should be soft and creamy.

Drop cookie dough by tablespoons onto the prepared cookie sheet. Leave 2 to 3 inches of space between cookies. Bake for 12 to 13 minutes in the preheated oven, cookies should be lightly browned. Remove from baking sheet to cool on wire racks.

Cinnamon Oatmeal Cookies

Ingredients

2 1/2 cups shortening
5 cups sugar
4 eggs
1/3 cup molasses
1 tablespoon vanilla extract
4 3/4 cups quick-cooking oats
4 1/3 cups all-purpose flour
4 teaspoons baking powder
4 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon salt

Directions

In a large mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in molasses and vanilla. Combine the remaining ingredients; gradually add to creamed mixture. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool

Peanut Cookies II

Ingredients

1/3 cup shortening
1/4 cup peanut butter
1/3 cup white sugar
1/3 cup packed brown sugar
1/2 teaspoon vanilla extract
1 egg
1/2 cup chopped peanuts
1/4 cup milk
1 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder

Directions

Preheat oven to 375 degrees F (190 degrees C).

Thoroughly cream shortening, peanut butter, sugars, and vanilla extract. Add egg and beat well. Add peanuts and milk; blend. Add flour sifted with salt and baking powder.

Drop from Tablespoons and greased cookie sheets. Let stand a few minutes; flatten by stamping with a greased glass. Bake for 12 to 15 minutes.

Orange Sugar Cookies

Ingredients

1 cup shortening
2 cups white sugar
3 eggs
1 tablespoon orange zest
3/8 cup orange juice
1 tablespoon vanilla extract
5 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Directions

In a large bowl, cream together the shortening and sugar. Beat in the eggs, one at a time, then stir in the orange juice, vanilla and orange zest. Combine the flour, baking powder and salt, stir into the creamed mixture until well blended. Cover and refrigerate overnight.

Preheat the oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into shapes with cookie cutters or stamps. Place cookies 1 inch apart onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Maraschino Cherry Almond Cookies

Ingredients

1 cup unsalted butter, at room temperature
2/3 cup sifted confectioners' sugar
1 1/2 teaspoons almond extract
2 eggs, at room temperature
1/8 teaspoon salt
2 cups all-purpose flour
2/3 cup chopped drained maraschino cherries

Royal Icing:
2 egg whites
2 teaspoons lemon juice
1/2 teaspoon vanilla extract
3 cups sifted confectioners' sugar

Directions

Place the butter in a mixing bowl, and beat with an electric mixer on high speed until smooth and creamy, about 2 minutes. Gradually beat in 2/3 cup of confectioners' sugar, then add almond extract, eggs, and salt, and beat until the mixture is fluffy and well combined, about 3 more minutes. Reduce mixer speed to medium, and gradually beat in flour until the dough is smooth, about 1 minute. Gently stir in the maraschino cherries.

Form the dough into 2 logs about 1 inch in diameter, roll each log in plastic wrap or waxed paper, and refrigerate until thoroughly chilled, at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Line several baking sheets with parchment paper.

Cut each dough log into about 25 slices about 1/2-inch thick, and place the cookies on the prepared baking sheets, leaving about 1/2 inch of space between each cookie.

Bake in the preheated oven until the cookies are set but not browned, 12 to 14 minutes. Remove to cooling racks to cool to room temperature, about 15 minutes.

To make icing, beat egg whites with lemon juice until frothy, about 1 minute, then beat in vanilla extract and confectioners' sugar, a cupful at a time, until the icing is smooth and spreadable. Spread about 1 teaspoon of icing on each cooled cookie, and let the icing harden before stacking.

Chocolate Orange Cookies

Ingredients

1 (1 ounce) square unsweetened chocolate
3/4 cup butter
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt
1 tablespoon orange zest

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a microwave-safe dish, melt the unsweetened chocolate, stirring frequently until smooth. Set aside.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg and vanilla. Combine the flour, baking powder, and salt; stir into the creamed mixture. Divide dough in two. Mix orange zest into one half, and melted chocolate into the other half. Use a bit of each mixture to form a ball about 1 inch in diameter.

Bake for 8 to 10 minutes in the preheated oven, or until center is set. Cool on wire racks.

Butter Pecan Cookies

Ingredients

1 cup butter, softened
2/3 cup packed brown sugar
1 egg
2 cups all-purpose flour
1/2 teaspoon salt
1 1/2 cups pecan halves

Directions

In a large bowl, cream butter, brown sugar and egg. Mix until well blended.

Slowly add flour and salt and mix well. Cover and refrigerate for at least one hour.

Preheat oven to 375 degrees F.

Roll one inch pieces of dough into balls and place 2 inches apart on cookie sheets. Flatten balls with the bottom of a glass dipped in flour. Press a pecan into top of dough.

Bake 10 to 12 minutes until lightly colored.

Macadamia Nut Cookies

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups packed brown sugar
1 1/2 cups shortening
2/3 cup white sugar
4 eggs
1 teaspoon vanilla extract
1 teaspoon lemon juice
2 cups chopped macadamia nuts
1/2 cup rolled oats

Directions

In a large bowl, cream shortening, brown and white sugars, and eggs. Beat until well blended. Beat in vanilla extract and lemon juice. Stir in flour, baking soda and salt and mix well. Fold in macadamia nuts and oats. Cover and chill for 4 hours.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease 2 baking sheets. Drop the dough by spoonfuls 2 inches apart on cookie sheets.

Bake 15 to 18 minutes. Let cool on wire racks.

Wilderness Place Lodge Cookies

Ingredients

2 cups butter
2 cups white sugar
2 cups packed brown sugar
4 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons salt
2 teaspoons baking soda
6 cups quick cooking oats
2 cups chocolate chips
2 cups chopped and toasted walnuts
1 cup coconut
1 cup raisins

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a very large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, salt and baking soda; stir into the sugar mixture until well incorporated. Mix in oats, then stir in the chocolate chips, nuts, coconut and raisins. Drop by heaping teaspoonfuls onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. Let cookies cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

Oma Kiener's Hazelnut Christmas Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 egg
1/2 teaspoon salt
1 1/2 cups all-purpose flour, sifted
1/4 teaspoon baking soda
1/2 cup ground hazelnuts
1 egg, beaten
1/4 cup multicolored candy
sprinkles (jimmies), or amount
needed (optional)

Directions

Beat the butter, sugar, egg, and salt together in a mixing bowl until light and fluffy. Stir in the flour and baking soda, and mix just until blended. Mix in the hazelnuts.

Turn the dough out onto a lightly floured surface and shape into 2 1/2 inch log. Wrap snugly in wax paper, and refrigerate overnight.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Unwrap, and cut the log into 1/8 inch thick slices. Place on prepared baking sheets 2 inches apart. Brush tops with beaten egg and, if desired, decorate with sprinkles.

Bake in preheated oven until edges are lightly browned, 12 to 15 minutes. Cool on racks, and store in an airtight tin.

Soft Molasses Cookies V

Ingredients

1 cup butter, softened
1/2 cup brown sugar
1 egg
3/4 cup molasses
3 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon ground cinnamon
1 teaspoon ground ginger

Directions

In a large bowl, cream together the butter, brown sugar and egg until well blended. Stir in the molasses. Combine the flour, baking soda, cinnamon and ginger; stir into the molasses mixture. Cover the dough and chill for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Swedish Ice Box Cookies

Ingredients

1 cup butter, softened
2 eggs, beaten
4 tablespoons caraway seed
1 1/2 cups confectioners' sugar
2 teaspoons vanilla extract
3 cups sifted all-purpose flour
2 cups chopped walnuts

Directions

In a medium bowl, cream the butter and sugar together until light. Stir in the eggs and vanilla.

In another medium bowl, combine the caraway seeds, flour and nuts. Add to the butter mixture and blend well.

Form dough into a long roll and wrap with plastic wrap or waxed paper. Chill for 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheet.

Thinly slice the chilled dough and bake for 10 to 12 minutes.

Blue Ribbon Chocolate Chip Cookies

Ingredients

1 cup white sugar
1/2 cup packed brown sugar
1 cup shortening
2 teaspoons vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1/2 cup wheat germ
1 teaspoon salt
1 teaspoon baking soda
1 cup crispy rice cereal
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together white sugar, brown sugar and shortening until fluffy. Stir in the vanilla and eggs. Combine the flour, wheat germ, salt and baking soda; mix into the batter. Stir in crispy rice cereal and chocolate chips. Drop by teaspoonfuls on an ungreased cookie sheet, spacing cookies 2 inches apart.

Bake for 11 to 13 minutes in the preheated oven, until cookies are light brown at the edges. Cool well before eating as the chocolate can burn your mouth.

Clothes Pin Cookies

Ingredients

1 pound butter, softened
3 cups all-purpose flour
2 tablespoons white sugar
2 egg yolks
1 1/4 cups ice water
1 cup milk
1/2 cup all-purpose flour
1 1/2 cups shortening
8 cups confectioners' sugar
1 (7 ounce) jar marshmallow
creme
1 teaspoon vanilla extract

Directions

Mix 1/4 pound of the butter with 3 cups of flour, 2 tablespoons white sugar, egg yolks, and water. (Done like making pie dough with a pastry blender.)

Chill for 1 hour then roll out like pie dough on a floured pastry sheet. Spread another 1/4 pound of the butter over dough. Fold dough together and refrigerate 1 hour. Repeat this procedure until all of the butter is used.

Cut dough into fourths. Wrap each quarter in plastic wrap. Chill.

Take out one quarter at a time and allow to stand at room temperature long enough that it softens enough that the dough can be rolled.

Roll dough out on floured pastry sheet/ board. Cut dough into 1/2 inch wide X 4-5 inch long strips. Wrap around clothes pins or dowel pins pinching ends.

Bake at 400 degrees F (200 degrees C) for 12-15 minutes until lightly browned. Slide off sticks while still very warm and then cool completely.

To Make Filling: In a saucepan over medium heat, cook 1 cup milk and 1/2 cup flour until thick stirring constantly. Let cool.

Cream together shortening, confectioners' sugar, marshmallow cream, and vanilla. Add cooked mixture to creamed mixture and beat till fluffy. Fill cooled pastry curls with filling.

Date Nut Pinwheel Cookies I

Ingredients

1 1/2 cups pitted dates
1/4 cup white sugar
1 pinch salt
1 1/4 cups water
1 teaspoon lemon zest
4 teaspoons lemon juice
2/3 cup finely chopped walnuts
3 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
3/4 teaspoon salt
3/4 cup butter
1/2 cup white sugar
1 cup packed brown sugar
2 eggs
1 1/2 teaspoons vanilla extract

Directions

Chop pitted dates in food chopper. Place dates into small saucepan and add 1/4 cup sugar, dash of salt, and 1 1/4 cups of water. Cook, stirring constantly until mixture is of a soft consistency. Remove from heat.

Add grated lemon rind, lemon juice, and chopped nuts. Mix well and chill.

Cream together 3/4 cup butter and gradually add 1/2 cup white sugar and 1 cup lightly packed brown sugar. Beat well. Beat 2 eggs until thick and add to creamed mixture part at a time, beating well after each addition. Stir in 1 1/2 teaspoons vanilla.

Measure into a sifter 3 1/2 cups flour, 1 1/2 teaspoons baking powder, 1/4 teaspoon baking soda, and 3/4 teaspoon of salt. Sift together twice. Sift dry ingredients into creamed mixture about 1/4 at a time. Combine thoroughly after each addition. Chill until firm.

Divide dough into 3 parts. Roll out 1 part at a time into a rectangle. Spread with date filling. Roll up jelly roll fashion in waxed paper. Chill several hours.

Preheat oven to 350 degrees F (180 degrees C).

With sharp knife, slice 1/4 inch thick slices off of rolls and place on greased cookie sheets. Bake 10 - 13 minutes. Let cool.

Apricot Cookie Frosting

Ingredients

1 cup confectioners' sugar
1 tablespoon butter
1/2 cup apricot preserves
3/4 cup pecan halves

Directions

Mix together sugar, butter or margarine and apricot preserves until well blended.

Molasses Cookies III

Ingredients

1/2 cup shortening
1/3 cup packed brown sugar
2 tablespoons honey
1 egg
1 cup whole wheat pastry flour
1/2 cup wheat germ
1/2 cup dry milk powder
2 tablespoons baking powder
1/2 teaspoon salt
1/2 cup molasses
3/4 teaspoon ground ginger
3/4 teaspoon ground nutmeg
1 teaspoon distilled white vinegar
2 tablespoons water
1/4 cup milk

Directions

Beat shortening (or butter) and sugar until light and fluffy. Beat in molasses, egg and 3 tablespoons of flour.

Sift together remaining flour and other dry ingredients. Mix together the vinegar, water and buttermilk. Add alternately to the molasses mixture and beat batter until it is very smooth.

Drop teaspoons of the mixture onto greased cookie sheets. Bake at 350 degrees F (175 degrees C) for 12-15 minutes.

Eggnog Cookies II

Ingredients

1 cup margarine
1 cup white sugar
1 egg
1 cup eggnog
3 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1 1/2 cups confectioners' sugar
3 tablespoons eggnog

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the margarine and white sugar until smooth. Stir in the egg and 1 cup eggnog. Combine the flour, baking powder, baking soda and salt; stir into the sugar mixture so it is well blended. Drop by rounded spoonfuls onto the prepared cookie sheet. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

To prepare the icing, put the confectioners' sugar into a small bowl. Stir in the remaining eggnog one tablespoon at a time until the desired consistency is reached. Spread onto cooled cookies and let dry before serving.

Miami Chocolate Chip Cookies

Ingredients

3/4 cup butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup sour cream
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix butter, sugars, eggs and vanilla until smooth. In a small bowl, mix flour and baking powder. Add the flour mixture to the butter mixture and slowly add the sour cream. Mix well and add the chocolate chips.

Place by teaspoonful on an ungreased cookie sheet. Bake for 9 to 10 minutes or until slightly golden. Remove from cookie sheet and cool. Enjoy!

Hazelnut and Almond Cookies

Ingredients

8 egg whites
1 3/4 cups white sugar
2 1/2 cups hazelnuts, skinned and
chopped
2 1/2 cups chopped almonds

Directions

Preheat oven to 325 degrees F (160 degrees C). Grease cookies sheets.

In a large bowl, beat egg whites until frothy. Add sugar and beat until mixture is thick and white. Stir in chopped almonds and chopped hazelnuts.

Pour mixture into saucepan over low heat, stirring with a wooden spoon until thick and beige, about 10 minutes. Drop dough by teaspoonfuls onto cookie sheets about 1 inch apart.

Bake about 20 minutes, until cookies are dry to the touch. Let cool on wire rack.

Famous Caramel Cookie Bars

Ingredients

40 rectangular shortbread cookies
35 individually wrapped caramels,
unwrapped
1/4 cup water
4 cups milk chocolate chips

Directions

Place shortbread cookies on a baking sheet or tray. In a small saucepan over medium-low heat, melt caramels in water, stirring frequently. Spoon a thin line of caramel over each cookie. Place cookies in refrigerator until caramel is set.

Line baking sheets or trays with waxed paper. In a double boiler over simmering water, melt chocolate. Dip cookies in chocolate one at a time, tapping against the side of the bowl to remove excess. Place on prepared sheets and let rest at room temperature several hours, until set.

Pecan Pie Cookie Bars

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1 cup dark brown sugar, divided
1 cup butter or margarine, melted
1 large egg, beaten
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Heat oven to 350 degrees F. Spray bottom of 13x9-inch baking pan with non-stick cooking spray. In large bowl, combine flour, 1/2 cup brown sugar and butter. Spread on bottom of prepared pan. Bake for 20 minutes.

In medium bowl, beat together egg, sweetened condensed milk, vanilla and remaining brown sugar. Stir in pecans. Pour on top of baked cookie layer. Bake 25 minutes. Cool. Cut into bars. Store leftovers covered at room temperature.

Grandpa's Cookies

Ingredients

2 cups butter, softened
4 cups packed brown sugar
4 eggs
1/2 cup water
1 teaspoon vanilla extract
7 cups all-purpose flour
1 tablespoon cream of tartar
1 tablespoon baking soda

Directions

In a large mixing bowl, cream butter and brown sugar. Add eggs, water and vanilla; mix well. Combine remaining ingredients; add to the creamed mixture and mix well. Shape into three rolls; wrap with plastic wrap. Chill 4 hours or overnight. Cut rolls into 1/4-in. slices; place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned.

Butterscotch Oatmeal Cookies I

Ingredients

3/4 cup butter flavored shortening
1/2 cup white sugar
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
3 cups rolled oats
1 cup semisweet chocolate chips
1 cup butterscotch chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together shortening, white sugar, and brown sugar until smooth. Beat in egg, then stir in vanilla. Combine flour and baking soda, and mix into the batter. Mix in oats and chocolate and butterscotch chips. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake for 9 to 12 minutes in the preheated oven, or until the edges are toasted. Cool on wire racks.

Ginger and Spice Cookies

Ingredients

4 cups sifted all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon ground ginger
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground cloves
1/2 teaspoon salt
2 eggs
1/2 cup unsulfured molasses
1 1/4 cups white sugar
1 cup unsalted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter with the sugar until light and fluffy. Stir in molasses and eggs. Stir in vanilla. Sift together the flour, baking soda, ginger, cinnamon, cloves and salt. Gradually stir into the butter mixture. Lightly cover a piece of wax paper with sugar. Drop tablespoon-sized pieces of dough onto paper and coat with sugar.

Bake 14 to 15 minutes in the preheated oven, or until golden brown. Let cool on wire racks.

Chocolate Almond Freezer Cookies

Ingredients

4 (1 ounce) squares milk chocolate, chopped
3/4 cup finely chopped blanched almonds
1 cup white sugar
1 3/4 cups unbleached all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
1/2 cup unsalted butter
1 teaspoon vanilla extract
1 egg
1/2 cup apricot preserves

Directions

In a medium bowl, combine the almonds and the milk chocolate. Add half of the sugar, and mix well. Set aside.

In a large bowl, beat the butter until soft. Stir in the vanilla and remaining sugar until well blended.

Mix in the egg and apricot preserves. Sift together the flour, baking soda, baking powder, salt and cocoa powder. Stir into the egg mixture. Add the chocolate and nut mixture and stir until well blended. Mixture will be stiff.

Spread two lengths of plastic wrap about 12 inches long on a counter. Spoon half of the dough down each length of the wrap, forming strips 8 to 9 inches long. Bring the two long sides of the wrap together on top of one of the strips of dough. Press together close to the dough and smooth into a strip about 9 inches long, 3 inches wide and 1 inch high. Repeat with second strip. Freeze for at least 1 1/2 hours, or as long as you'd like.

Preheat oven to 350 degrees F (175 degrees C). Line a cookie sheet with aluminum foil or baking parchment. Unwrap the frozen dough and cut 1/4 inch thick slices. Place on cookie sheets 2 inches apart.

Bake for about 11 minutes. Let cool on wire racks.

Magic Cookie Bars III

Ingredients

2 cups melted butter
6 cups graham cracker crumbs
3 (14 ounce) cans sweetened condensed milk
3 cups semisweet chocolate chips
3 2/3 cups flaked coconut
2 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs and melted butter, mix well and press mixture into the bottom of one 18x26 inch pan. Pour the sweetened condensed milk over the crust. Layer the chocolate chips, coconut and nuts on top. Press down gently into the "goo".

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes or until lightly brown. Let cookies cool completely before cutting into 2x2 inch squares.

Ghraybeh Cookies

Ingredients

1/2 cup cake flour
1/2 cup all-purpose flour
1 cup semolina flour
1 cup clarified butter
2/3 cup confectioners' sugar
3/4 teaspoon orange flower water
30 blanched almonds

Directions

Preheat oven to 275 degrees F (135 degrees C).

Sift together the cake flour, all-purpose flour, and semolina and set aside. Beat the butter for at least 10 minutes until it is fluffy. Then beat 2 more minutes while sprinkling in the blossom water and confectioners' sugar. Fold in the flour mixture gradually. Then refrigerate the soft dough in covered bowl for about 10 minutes.

On a lightly floured surface, roll or pat the dough out to 1/4 inch thickness, and cut into 1 inch sided diamonds and place them 1/2 inch apart on an ungreased baking sheet. Then place an almond in the center of each cookie.

Bake 35 to 40 minutes in the preheated oven. Do not over bake. Let the cookies cool for at least an hour. They are best served after they have cooled for several hours.

Cookie Press Butter Cookies

Ingredients

1 1/2 cups unsalted butter,
softened
1 cup white sugar
2 egg yolks
2 tablespoons water
3 3/4 cups all-purpose flour
1 pinch salt
1 tablespoon vanilla extract
2 egg whites
2 tablespoons water

Directions

Cream together the butter and sugar until light and fluffy. Mix in the egg yolks, 2 tablespoons water, flour, salt and vanilla. Chill the dough.

Preheat the oven to 400 degrees F (205 degrees C).

Fill the cookie press and shape the cookies on an ungreased baking sheet. Brush the top of each cookie with the egg whites mixed with 2 tablespoons of the water. Decorate as desired.

Bake at 400 degrees F (205 degrees C) until the cookies are golden brown on top, about 10 minutes.

Tahini Cookies

Ingredients

6 tablespoons tahini
1/2 cup honey
1/2 teaspoon ground cinnamon
1 1/2 cups quick cooking oats
1/2 cup chopped walnuts

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the tahini, honey and cinnamon. Mix in walnuts and oats until well blended. Drop by teaspoonfuls onto the prepared cookie sheets. Cookies should be about 2 inches apart.

Bake for 10 minutes in the preheated oven, or until edges are slightly brown. Cool on the baking sheet for a few minutes before removing to wire racks to cool completely.

Moravian Ginger Cookies I

Ingredients

3 tablespoons shortening
2 tablespoons brown sugar
1/3 cup molasses
1 1/4 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1 pinch ground nutmeg
1 dash ground allspice

Directions

In a medium bowl, cream together the shortening, brown sugar and molasses until smooth. Sift together the flour, baking soda, salt, cinnamon, ginger, cloves, nutmeg and allspice; blend into the creamed mixture. Work dough with hands until well blended. Cover and chill for about 4 hours. Dough must be thoroughly chilled to hold together.

Preheat oven to 375 degrees F (190 degrees C). Roll out dough paper thin a little at a time. Cut into desired shapes using cookie cutters. Place on greased baking sheets.

Bake 5 to 6 minutes in the preheated oven, or until lightly browned.

Mel's Magnificent Chocolate Chip Cookies

Ingredients

1 cup butter, chilled
2 eggs
1 teaspoon vanilla extract
3/4 cup packed brown sugar
3/4 cup white sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups all-purpose flour
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix butter, eggs, vanilla and sugars together. Add dry ingredients and blend well, until mixture is whipped. Mix in chocolate chips.

Drop tablespoon sized pieces dough onto a greased cookie sheet; bake for 8-10 minutes, until edges are browned. Remove from oven before the center is browned.

Cookie Mix in a Jar V

Ingredients

1 1/4 cups white sugar
1 1/4 cups candy-coated milk
chocolate pieces
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Directions

Mix together flour, baking soda and baking powder.

Layer ingredients in jar in order given in a 1 quart "wide mouth" canning jar. Add the flour mixture last. It will be a tight fit when you add the flour mixture so be sure to pack everything down firmly.

Instructions to attach to jar: M & M's Cookies 1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add 1/2 cup margarine or butter softened at room temperature. DO NOT USE DIET MARGARINE Mix in 1 egg, slightly beaten, and 1 teaspoon vanilla. 3. Mix until completely blended. You will need to finish mixing with your hands. 4. Shape into balls the size of walnuts and place on a parchment lined cookie sheet 2 inches apart. DO NOT USE WAXED PAPER. 5. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until edges are slightly browned. Cool on cookie sheet for about 5 minutes then remove to wire racks to finish cooling. Makes 2 1/2 dozen cookies.

Zebra Butter Cookies

Ingredients

1 1/4 cups butter, softened
1 cup sugar
2/3 cup confectioners' sugar
1 egg
1 teaspoon vanilla extract
3 cups all-purpose flour
1/4 teaspoon salt
1/4 cup baking cocoa

Directions

In a large mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine flour and salt; gradually add to the creamed mixture. Divide dough in half. Add cocoa to one half; mix well. Roll each half between waxed paper into a 9-in. square. Cut both squares into three 3-in. strips. Cut the strips in half lengthwise to make six 4-1/2-in. x 3-in. rectangles.

Place one cream-colored rectangle on a large piece of plastic wrap; top with a chocolate rectangle. Repeat layers twice. Wrap in plastic wrap and refrigerate for 2 hours. Unwrap and cut widthwise into eighteen 1/4-in. slices.

Cut each slice with a horse-shaped cookie cutter dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are lightly golden. Let stand for 2 minutes before removing to wire racks to cool.

Pumpkin Cookies I

Ingredients

- 1/2 cup shortening
- 1 cup white sugar
- 1 cup pumpkin puree
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 1/2 cups butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the shortening and sugar. Stir in the pumpkin and vanilla. Sift together the flour, salt, baking soda, baking powder, and cinnamon; stir into the creamed mixture. Then mix in the butterscotch chips. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool for a minute on cookie sheets before transferring to wire cooling racks.

Pumpkin Spice Cookies

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup quick-cooking oats
2 teaspoons pumpkin pie spice
1 egg
1 (15 ounce) can solid pack pumpkin
2 tablespoons canola oil
3 cups confectioners' sugar
1 teaspoon grated orange peel
3 tablespoons orange juice

Directions

In a bowl, combine the cake mix, oats and pumpkin pie spice. In another bowl, beat the egg, pumpkin and oil; stir into dry ingredients just until moistened.

Drop by 2 tablespoonfuls onto baking sheets coated with nonstick cooking spray; flatten with the back of a spoon. Bake at 350 degrees F for 18-20 minutes or until edges are golden brown. Remove to wire racks to cool.

In a bowl, combine confectioners' sugar, orange peel and enough orange juice to achieve desired spreading consistency. Frost cooled cookies.

Carrot Cookies II

Ingredients

1 cup butter
1 cup white sugar
2 tablespoons orange zest
1 egg
1 1/4 cups grated carrots
2 2/3 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Cream butter and sugar until very light and fluffy. Add egg and orange rind. Stir to blend.

In a separate bowl, combine flour, salt, baking powder and cinnamon. Add to butter mixture alternately with grated carrots. Mix to form a dough.

Drop by teaspoonfuls onto greased cookie sheet. Cookies will spread slightly. Bake for about 12 minutes or until cookies are lightly browned around the edges. Loosen cookies with spatula. Cool on rack.

Strudel Roll Cookies

Ingredients

3 cups all-purpose flour
7 tablespoons butter
7/8 cup sour cream
1/4 teaspoon salt
5 tablespoons any flavor fruit jam
5/8 cup raisins
1 1/8 cups flaked coconut
3/4 cup chopped walnuts
1 cup sesame seeds
1/3 cup confectioners' sugar for decoration

Directions

In a large bowl, combine the flour, salt, butter or margarine, and sour cream into a soft dough. Chill one hour.

To Make Filling: Combine the raisins, coconut, chopped nuts, and sesame seeds.

Roll out one third of the dough to a thin sheet. Spread with one third of the jam. Sprinkle one third of the filling on the jam. Roll into a log jellyroll-fashion. Repeat two more times. Cut rolls into 1 - 2 inch cookies and place on greased cookie sheets.

Place cookies on a greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes.

Sprinkle with confectioners' sugar while still warm.

Christmas Casserole Cookies

Ingredients

3 eggs
1 cup sugar
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup chopped dates
1 cup flaked coconut
1 cup chopped walnuts
Additional sugar

Directions

In a mixing bowl, beat eggs until lemon-colored. Gradually beat in sugar. Beat in extracts. Stir in the dates, coconut and walnuts. Pour into an ungreased deep 2-qt. baking dish. Bake at 350 degrees F for 30-35 minutes. Remove from oven; stir with a wooden spoon (batter will appear moist and sticky). Place baking dish on a wire rack. When cool enough to handle, roll batter into 1-in. balls. Roll in sugar; place on waxed paper-lined baking sheets.

Dad's Cookies

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon salt
1 cup white sugar
1 cup brown sugar
1 1/2 cups rolled oats
1/2 cup flaked coconut
3/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the flour, baking soda, salt, white sugar, brown sugar, oats and coconut. Make a well in the center and pour in the oil, eggs and vanilla. Mix well using your hands or a wooden spoon. Roll the dough into walnut sized balls and place 2 inches apart onto the prepared cookie sheets. Flatten slightly with a fork.

Bake for 10 to 12 minutes in the preheated oven, cookies should be a very light brown and chewy - not crisp. Cool for a couple of minutes on the baking sheets before removing to wire racks to cool completely.

Oatmeal Fruit Cookie Mix In A Jar

Ingredients

1/2 cup packed brown sugar
1/4 cup white sugar
3/4 cup wheat germ
1 cup quick cooking oats
1/2 cup dried cherries
1/2 cup golden raisins
2/3 cup flaked coconut
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Mix the flour, baking soda and salt together.

Starting with the brown sugar layer the ingredients in a 1 liter sized glass jar in the order given. Ending with the flour mixture.

Attach a card with the following directions: Oatmeal Fruit Cookies
1. Preheat the oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper. 2. Empty the contents of the jar into a large bowl. Using a wooden spoon blend the mixture until well combined. 3. Using your hands work in 1/2 cup softened butter or margarine until the mixture resembles coarse crumbs. 4. Beat 1 egg with 1 teaspoon vanilla and 1/4 cup milk. Still using your hands or a wooden spoon blend the egg mixture into the dough until well combined. 5. Drop teaspoon sized mounds 2 inches apart onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Place cookies on a rack to finish cooling. Makes approximately 2 dozen cookies.

Italian Horn Cookies

Ingredients

1 cup cold butter (no substitutes)
4 cups all-purpose flour
2 cups vanilla ice cream, softened
1 (12.5 ounce) can cherry filling*
sugar

Directions

In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in ice cream. Divide into four portions. Cover and refrigerate for 2 hours. On a lightly floured surface, roll each portion to 1/8-in. thickness. With a fluted pastry cutting, cut into 2-in. squares. Place about 1/2 teaspoon filling in the center of each square. Overlap two opposite corners of dough over the filling and seal. Sprinkle lightly with sugar. Place on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until bottoms are light brown. Cool on wire racks.

Fig Cookies

Ingredients

2 cups fig preserves
3/4 cup shortening
2 eggs
1 cup white sugar
2 cups all-purpose flour
1 teaspoon vanilla extract
1/2 teaspoon baking soda
2 teaspoons baking powder

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together shortening, eggs, sugar, and vanilla. Sift flour, soda, and baking powder. Add to egg mixture.

Grease a small cookie sheet with shortening. Pour 1/2 of the dough into pan and spread.

Pour fig preserves over the dough and gently spread. Drop rest of dough over figs. Place in oven. When mixture starts to melt and gets soft, spread the top. Bake for 40 minutes. Cool and then cut into 24 bars.

Mary's Sugar Cookies

Ingredients

1 cup butter, softened
1 1/2 cups sifted confectioners' sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/4 cup granulated sugar for decoration

Directions

In a large bowl, cream together the butter and confectioners' sugar until smooth. Beat in the egg and stir in the vanilla and almond extract. Combine the flour, baking soda and cream of tartar; blend into the creamed mixture. Cover and chill for at least two hours.

Preheat the oven to 375 degrees F (190 degrees C). Divide the dough into two parts. On a lightly floured surface, roll each piece of the dough out to 3/16 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto greased cookie sheets. Sprinkle cookies with plain or colored granulated sugar.

Bake for 8 minutes in the preheated oven, until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Frozen Strawberry Cheesecake Sandwich Cookies

Ingredients

1 3/4 cups graham cracker crumbs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 cup butter
1 1/4 cups packed brown sugar
1/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup finely chopped pecans
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 ounces frozen strawberries
1 cup whipped cream

Directions

Preheat an oven to 350 degrees F (175 degrees C). Combine graham cracker crumbs, flour, baking soda, salt, and cinnamon in a bowl. Set aside.

Beat the butter, brown sugar, and 1/4 cup white sugar with an electric mixer in a large bowl until smooth. Beat the first egg into the butter until completely blended, then beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the pecans; mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto ungreased baking sheets.

Bake in the preheated oven until golden brown, about 9 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Meanwhile, beat the cream cheese and 1 cup white sugar in a large bowl until smooth. Place the strawberries in a blender or food processor. Blend until smooth. Stir strawberry puree into the cream cheese mixture, then fold in the whipped cream.

Assemble sandwiches by spreading the cheesecake filling onto the bottom of a graham cracker cookie, then topping with a similar sized cookie. Repeat until all the sandwiches are assembled. Freeze for at least one hour before serving.

Christmas Cookies in a Jar

Ingredients

1/3 cup sugar
1/3 cup packed brown sugar
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
1/8 teaspoon salt
1 cup quick-cooking oats
1 cup orange flavored dried cranberries
1 cup vanilla or white chips
ADDITIONAL INGREDIENTS:
1/2 cup butter or margarine, melted
1 egg
1 teaspoon vanilla extract

Directions

In a 1-qt. glass jar, layer the sugar and brown sugar, packing well between each layer. Combine the flour, baking powder, baking soda and salt; spoon into jar. Top with oats, cranberries and chips. Cover and store in a cool dry place for up to 6 months.

To prepare cookies: Pour cookie mix into a large mixing bowl; stir to combine. Beat in butter, egg and vanilla. Cover and refrigerate for 30 minutes. Drop by the tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until browned. Remove to wire racks to cool.

Snowman Sugar Cookies

Ingredients

1 (18 ounce) package refrigerated sugar cookie dough
1/2 cup shortening
1/2 cup butter, softened
4 cups confectioners' sugar
1 tablespoon milk
1 teaspoon vanilla extract
48 miniature semisweet chocolate chips
24 pieces candy corn
1/2 cup red-hot candies

Directions

Cut cookie dough into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-12 minutes or until edges are lightly browned. Cool for 2 minutes before removing to wire racks to cool completely.

For frosting, in a small mixing bowl, cream shortening and butter. Gradually beat in confectioners' sugar. Beat in milk and vanilla until smooth. Spread over cookies. Decorate with chocolate chips, candy corn and red-hots.

Double-Peanut Double-Chocolate Chip Cookies

Ingredients

1 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1 teaspoon baking powder
3/4 cup unsalted butter
1/2 cup peanut butter
1 cup white sugar
2 eggs
1 cup semisweet chocolate chips
1 cup peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl whisk together flour, cocoa powder, baking soda, and baking powder.

In another bowl with an electric mixer cream butter, peanut butter, and sugar until light and fluffy. Beat in eggs, 1 at a time, beating well after each addition. Beat in flour mixture and stir in chocolate chips and peanut butter chips.

Drop dough by level tablespoonfuls 2 inches apart onto buttered baking sheets and bake cookies in batches in the middle of oven 20 minutes. Cool cookies on racks. Cookies keep in airtight containers for about 5 days.

Elvis Cookies

Ingredients

1 cup butter, softened
2 cups brown sugar
1 cup white sugar
1 1/2 cups peanut butter
2 teaspoons vanilla extract
3 ripe bananas
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Stir together the butter, brown sugar, white sugar, peanut butter, and vanilla in a bowl. Mash the bananas into the mixture until there are few lumps. Sift together the flour and baking powder in a separate bowl; add to the banana mixture and stir until thoroughly incorporated. Drop rounded tablespoons of mixture onto the prepared baking sheet.

Bake in preheated oven until lightly brown and firm, about 10 minutes.

No Roll Sugar Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1/2 cup white sugar
1/2 cup confectioners' sugar
1 egg
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons vanilla extract
1/2 teaspoon cream of tartar

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Cream butter or margarine, shortening, white sugar and confectioners' sugar together until light and fluffy. Beat in the egg and the vanilla.

Sift the flour, baking soda, salt and cream of tartar together. Add the flour mixture to the sugar mixture and blend.

Shape dough into walnut-sized balls and place on the prepared baking sheets. Dip a glass in white sugar and press balls flat. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes or until lightly browned.

Soft Molasses Cookies III

Ingredients

1 cup shortening
1 cup dark brown sugar
2 cups dark molasses
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/4 teaspoon cream of tartar
1 tablespoon baking soda
1 cup buttermilk
9 cups all-purpose flour

Directions

Cream shortening and sugar. Add molasses slowly, stirring constantly. Mix spices with cream of tartar and add to mixture.

Mix baking soda and buttermilk. Add alternately with the flour to the sugar and spices mixture. You may not need the whole 9 cups of flour but you should end up with a fairly stiff dough. Chill dough overnight.

Preheat the oven to 350 degrees F (175 degrees C).

Roll dough out to at least 1/4-inch thick (the thicker the better), using as little flour as possible. Keep dough refrigerated when not rolling and cutting. Cut into cookies and brush with beaten egg. Bake for 10-12 minutes at 350 degrees F (175 degrees C). Alternately, you can form the dough into golf ball size round, roll in white sugar, place on a cookie sheet and then flatten slightly.

Toasted Oatmeal Cookies

Ingredients

3/4 cup butter or margarine
2 1/2 cups rolled oats
3/4 cup all-purpose flour
1 teaspoon baking soda
1 cup packed brown sugar
2 eggs, beaten
1 teaspoon vanilla extract
1/2 cup coarsely chopped salted
peanuts

Directions

In a large skillet over medium heat, melt butter until lightly browned. Add oats, stirring constantly until golden, about 8-10 minutes. Remove from the heat; cool. Combine flour and baking soda; set aside. In a large mixing bowl, beat brown sugar, eggs and vanilla until light. Stir in dry ingredients and peanuts until well blended. Let stand for 15 minutes. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 375 degrees F for 10 minutes or until golden. Remove to wire rack to cool.

Children's Delight Cookies

Ingredients

2 cups water
3 cups raisins
2 cups shortening
8 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
4 cups white sugar
6 eggs
2 teaspoons vanilla extract
2 teaspoons ground cinnamon

Directions

Boil water and raisins together for 5 minutes. Set aside.

Cream sugar, shortening, eggs and vanilla until light. Pour in the warm raisin mixture, combining well. Stir in dry ingredients that have been combined and blend well.

Drop by tablespoonful on a lightly oiled cookie sheet. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Brysell Cookies

Ingredients

2 cups butter
3 cups all-purpose flour
1 cup confectioners' sugar
1 teaspoon vanilla extract
1/2 cup finely chopped walnuts

Directions

In a medium bowl, cream the butter and sugar. Stir in the flour and vanilla. Roll dough into two logs about 10 inches long. Roll dough logs in finely chopped nuts so that the whole surface is coated. Wrap in plastic and refrigerate for up to two hours.

Preheat oven to 350 degrees F (175 degrees C). Slice dough logs into 1/4 inch thick slices and place them on a cookie sheet. Bake in the preheated oven for 7 to 9 minutes.

Aunt Betz Cookies

Ingredients

2 eggs
1 cup white sugar
3/4 cup butter
2 1/2 cups graham cracker
crumbs
2 cups miniature marshmallows
12 ounces semisweet chocolate
chips
3 tablespoons peanut butter
1/2 cup chopped walnuts
1/2 cup shredded coconut

Directions

Beat eggs. Combine eggs, sugar, and butter or margarine in a large saucepan. Bring to a boil and let cook on low for 2 minutes, stirring constantly. Turn off heat. Add the crumbs, marshmallows and coconut.

Spread mixture into a lightly buttered 9x13 inch dish.

Melt the chocolate chips and peanut butter together and spread over the top of the bars. Refrigerate overnight. Cut into small squares to serve.

Vanilla Spritz Cookies

Ingredients

1 cup unsalted butter, softened
1/2 cup Sugar In The Raw®
1/2 cup Stevia Extract In The Raw® Cup For Cup
1 egg
2 1/2 teaspoons pure vanilla extract
1/2 teaspoon salt
1/4 cup almond meal
2 1/2 cups All-purpose flour, sifted (sift before measuring)

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine butter, Sugar In The Raw and Stevia Extract In The Raw in large bowl. Beat using electric mixer on high speed until light and fluffy. Beat in egg, vanilla and salt. Combine almond meal with sifted flour. Spoon flour mixture into egg mixture until well blended.

Pack dough into cookie press. Add the selected design plate and close cookie press. Press dough onto ungreased cookie sheet about 1 inch apart.

Bake at 375 degrees F about 10-12 minutes. Remove from oven; cool on cookie sheet for 1-2 minutes before transferring to cooling rack. Add colored sprinkles for decoration.

Store up to 4 days in airtight container.

Orange Drop Cookies IV

Ingredients

1 cup margarine
1 1/2 cups white sugar
1 cup sour cream
2 eggs
3 tablespoons grated orange zest
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2/3 cup orange juice

1/4 cup margarine, melted
2 cups confectioners' sugar
1 tablespoon grated orange zest
3 tablespoons orange juice

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the margarine, sugar and sour cream until smooth. Beat in the eggs one at a time, then stir in 3 tablespoons orange zest. Combine the flour, baking powder, baking soda and salt; stir into the sugar mixture alternately with 2/3 cup orange juice. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely. In a small bowl, stir together the melted margarine, confectioners' sugar and 1 tablespoon orange zest. Mix remaining orange juice in 1 tablespoon at a time until desired consistency is reached. Spread over cooled cookies.

Mexican Cookie Rings

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter
2/3 cup white sugar
3 egg yolks
1 teaspoon vanilla extract
5 tablespoons multicolored
sprinkles (jimmies) (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Sift together flour, baking powder and salt.

Cream together the butter and sugar. Add the egg yolks and vanilla, beating until light and fluffy. Mix in the dry ingredients.

Shape into 1 inch balls. Push your thumb through center of each ball and shape dough into a ring. Dip top of each ring in decorating candies. Place cookies onto the prepared baking sheets.

Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes or until golden brown. Remove from the baking sheets and let cool on racks.

Chocolate Chip Treasure Cookies

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup all-purpose flour
2 teaspoons baking powder
1 (14 ounce) can Eagle Brand® sweetened condensed milk
1/2 cup butter or margarine, softened
1 1/3 cups flaked coconut
1 (12 ounce) package semi-sweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F. In small bowl, combine graham cracker crumbs, flour and baking powder.

In large mixing bowl, beat EAGLE BRAND® and butter until smooth. Add crumb mixture; mix well. Stir in coconut, chocolate chips and walnuts.

Drop by rounded tablespoons onto ungreased cookie sheets. Bake 8 to 10 minutes or until lightly browned. Store loosely covered at room temperature.

Jumbo Raisin Cookies

Ingredients

2 cups water
4 cups raisins
1 cup butter or margarine,
softened
1 cup shortening
4 cups sugar
6 eggs
2 teaspoons vanilla extract
8 cups all-purpose flour
4 teaspoons baking soda
4 teaspoons baking powder
4 teaspoons salt
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice
2 cups semisweet chocolate chips

Directions

In a saucepan, combine the water and raisins. Bring to a boil. Remove from the heat; cool to room temperature (do not drain).

In a large mixing bowl, cream butter, shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the dry ingredients; gradually add to the creamed mixture. Stir in chocolate chips and raisins with any liquid.

Drop by heaping tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until golden brown. Remove to wire racks to cool.

Pumpkin Cookie Dip

Ingredients

1 (8 ounce) package cream cheese, softened
2 (7 ounce) jars marshmallow creme
1 (15 ounce) can solid pack pumpkin
1 teaspoon ground cinnamon

Directions

In a medium bowl, beat together cream cheese and marshmallow creme until smooth. Fold in pumpkin and cinnamon. Cover, and chill in the refrigerator until serving.

Rainbow Cookies

Ingredients

8 ounces almond paste
1 cup butter, softened
1 cup white sugar
4 eggs, separated
2 cups all-purpose flour
6 drops red food coloring
6 drops green food coloring
1/4 cup seedless red raspberry jam
1/4 cup apricot jam
1 cup semisweet chocolate chips, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Line three 9x13 inch baking pans with parchment paper.

In a large bowl, break apart almond paste with a fork, and cream together with butter, sugar, and egg yolks. When mixture is fluffy and smooth, stir in flour to form a dough. In a small bowl, beat egg whites until soft peaks form. Fold egg whites into the dough. Divide dough into 3 equal portions. Mix one portion with red food coloring, and one with green food coloring. Spread each portion into one of the prepared baking pans.

Bake 10 to 12 minutes in the preheated oven, until lightly browned. Carefully remove from pan and parchment paper, and cool completely on wire racks.

Place green layer onto a piece of plastic wrap large enough to wrap all three layers. Spread green layer with raspberry jam, and top with uncolored layer. Spread with apricot jam, and top with pink layer. Transfer layers to a baking sheet, and enclose with plastic wrap. Place a heavy pan or cutting board on top of wrapped layers to compress. Chill in the refrigerator 8 hours, or overnight.

Remove plastic wrap. Top with melted chocolate chips, and refrigerate 1 hour, or until chocolate is firm. Slice into small squares to serve.

Pizza Pan Oatmeal Cookie

Ingredients

3/4 cup all-purpose flour
3/4 cup rolled oats
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/3 cup butter
1/3 cup white sugar
1/3 cup packed brown sugar
1 egg
1 teaspoon vanilla extract

Directions

Combine dry ingredients. Mix remaining ingredients until well blended, then gradually add dry mixture. Stir until well blended. Press out on a lightly greased and floured pizza pan. (if you want to add chocolate chips, raisins, or nuts, press them into the dough once it is spread on the pan.)

Bake at 375 degrees F (190 degrees C) for 12-15 minutes until lightly browned. Cool 10-15 minutes in the pan on a rack, then loosen carefully with a spatula. You may leave the cookie in the pan, but if you plan to serve it whole (like a birthday cake), slide it out of the pan at this point and continue to cool on a rack.

Orange White Chocolate Chip Beltane Cookies

Ingredients

1 1/4 cups butter, softened
1 1/3 cups white sugar
1 tablespoon vanilla extract
1 egg, beaten
3 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
2 tablespoons orange zest
1/2 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

Sift together flour, baking powder, salt, and orange zest.

In a bowl of mixer, cream butter on medium speed, adding sugar gradually. Add vanilla and egg. Add flour mixture gradually, stopping frequently to push down from sides of bowl. When flour mixture is thoroughly combined, mix in chips.

Drop dough by scant spoonful onto baking sheet, spacing 1 inch apart, flattening slightly with back of spoon. Bake at 350 degrees F (175 degrees C) 10 to 12 minutes or until beginning to brown. Allow to cool completely on cooling rack.

Cherry-Filled Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1/4 cup buttermilk
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 (21 ounce) can cherry pie filling

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, buttermilk and vanilla; mix well. Combine flour, salt and baking soda; gradually add to creamed mixture and mix well. Cover and chill for 1 hour or until firm.

Divide dough in half. On a floured surface, roll each portion to 1/8-in. thickness. Cut with a 2-3/4-in. round cutter. Place half of the circles 2 in. apart on greased baking sheets; top each with a heaping teaspoon of pie filling. Cut holes in the center of remaining circles with a 1-in. round cutter; place over filled circles. Seal edges.

Bake at 375 degrees F for 10 minutes or until golden brown. Cool on wire racks.

Chocolate Chip Cookies IV

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup water
1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). grease cookie sheets or line with parchment paper.

In a large bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs until batter is smooth and well blended. Combine the flour, baking soda and salt; mix into the batter alternately with the water. Stir in chocolate chips by hand using a wooden spoon. Drop cookies by heaping spoonfuls onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until the edges are golden brown. Remove cookies from cookie sheets to cool on wire racks.

Waffle Iron Chocolate Cookies

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 eggs
2 (1 ounce) squares unsweetened chocolate
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla extract

Directions

Melt chocolate over low heat. Cream together sugar and butter or margarine. Add chocolate and mix well.

Add eggs and dry ingredients. Mix well.

Heat waffle iron. Non stick spray can be used to prepare iron.

Drop about 1 Tablespoon of dough in each section of preheated iron.

Bake until cookies start to turn brown. Be careful because they can burn easily.

Cool and frost with a white powdered sugar frosting. (See recipe for Vanilla Glaze.)

Toffee Nut Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
1 egg yolk
2 cups sifted all-purpose flour
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)

Directions

Cream together butter or margarine and brown sugar, packed. Add 1 egg yolk, sifted flour, and vanilla. Batter will be stiff.

Spread on a greased 13 x 9 inch cookie sheet. Bake at 375 degrees F (190 degrees C) for 12-15 minutes until golden brown.

While still warm, add 1 cup semi-sweet chocolate chips to top of cookie until melted. Spread with knife until top is covered. Add chopped nuts, if desired. Let cool, then cut into squares.

Cookies for Rookies

Ingredients

1 1/4 cups all-purpose flour
1 cup quick-cooking oats
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup butter, softened
3/4 cup packed brown sugar
1/2 cup peanut butter
1/4 cup buttermilk
1/3 cup miniature semisweet
chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the flour, oats, baking soda and salt; set aside.

In a medium bowl, cream together butter and brown sugar until smooth. Stir in the peanut butter and buttermilk. Gradually mix in the dry ingredients, then fold in chocolate chips. Roll dough into walnut-sized balls and place them 2 inches apart onto the prepared cookie sheets. Use a fork dipped in flour to flatten the balls slightly.

Bake for 8 to 10 minutes in the preheated oven, until lightly brown at the edges. Remove from cookie sheets to cool on wire racks.

Raggedy Ann Cookies

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup butter flavored shortening
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 2 eggs
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup all-purpose flour
- 2 cups quick cooking oats
- 2 cups crisp rice cereal
- 1 cup shredded coconut
- 1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Cream the shortening, brown sugar and white sugar together until light and fluffy. Beat in the vanilla salt and eggs.

Sift the flour, baking soda and baking powder, add to the creamed mixture and stir to combine. Stir in the oats, rice cereal, coconut and nuts. Mix to combine.

Form dough into walnut sized balls and place on the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 minutes. These cookies should still be very soft when taken from the oven. Place on a cooling rack and let cool completely before storing in airtight containers.

Orange Cream Cookies

Ingredients

3/4 cup shortening
1 1/2 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
3 tablespoons orange flavored drink mix (e.g. Tang®)
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup buttermilk
1 cup white chocolate chips

1 teaspoon butter
3 tablespoons orange flavored drink mix (e.g. Tang®)
1 cup confectioners' sugar
3 tablespoons water

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Cream the shortening and brown sugar together until light. Beat in the eggs and vanilla. Combine the flour, 3 tablespoons drink mix, baking powder, and salt. Dissolve the baking soda into the buttermilk. Stir in the flour mixture alternately with the buttermilk mixture. Stir in the white chocolate chips. Drop dough by teaspoonfuls onto prepared cookie sheets.

Bake for 10 to 12 minutes. Frost cookies while still hot with orange glaze.

In a small bowl, blend together the butter, 3 tablespoons orange drink mix, and confectioners sugar until smooth. Mix in water 2 teaspoons at a time until a pourable consistency is reached. Drizzle or brush onto cookies while still warm.

Chocolate Chip Pudding Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup butter, softened
3/4 cup packed light brown sugar
1/4 cup white sugar
1 (3.4 ounce) package instant
butterscotch pudding mix
1 teaspoon vanilla extract
2 eggs
12 ounces semisweet chocolate
chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the flour and baking soda. Set aside.

Mix the butter, brown sugar, white sugar, pudding mix, and vanilla. Beat until creamy. Add the eggs and mix well. Gradually stir in the flour mixture. Stir in the chocolate chips and the chopped nuts. Drop from teaspoon onto ungreased cookie sheets about 1 inch apart.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes.

Old Fashioned Oatmeal Cookies III

Ingredients

1 cup packed brown sugar
1/2 cup white sugar
2/3 cup butter, softened
1/4 cup water
1 egg
1 teaspoon almond extract
1/2 teaspoon baking soda
1 cup all-purpose flour
3 cups rolled oats

Directions

Combine all ingredients in order given. Refrigerate dough for several hours or overnight to get a thick consistency.

Drop by rounded teaspoonful onto lightly greased baking sheet. Bake at 350 degrees F (175 degrees C) 12-14 minutes. Let stand 1 minute before removing from baking sheet.

Lime Sandwich Sugar Cookies

Ingredients

1 1/2 cups butter, room temperature
2 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract
5 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

2 teaspoons lime juice
1 tablespoon milk
2 1/2 cups confectioners' sugar
3 drops green food color

Directions

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture until well blended. Cover or wrap dough, and refrigerate for at least 2 hours. If you are in a big hurry, freeze for a half hour.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto ungreased cookie sheets.

Bake for 7 to 8 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

For the frosting: In a medium bowl, beat the lime juice, milk, confectioners' sugar and green food color until smooth and creamy. Add more milk or sugar if necessary to achieve a good spreading consistency. When cookies are completely cool, spread icing between cookies to make sandwiches.

Oatmeal Butterscotch Cookies

Ingredients

3/4 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups rolled oats
1 2/3 cups butterscotch chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl beat the butter or margarine, white sugar and brown sugar together. Add the eggs and vanilla, beating well.

Stir together the flour, baking soda, cinnamon and salt. Gradually add the flour mixture to the butter mixture and stir until blended. Stir in the oats and the butterscotch chips. Drop by teaspoonfuls onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until the edges begin to brown.

Cookie Pizza

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup peanut butter
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 cups miniature marshmallows
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars. Beat in egg and vanilla. Stir in flour until blended.

Spread dough onto a greased 12-in. pizza pan. Bake at 375 degrees F for 12 minutes. Sprinkle with marshmallows and chocolate chips. Bake 5-6 minutes longer or until lightly browned.

Cloverleaf Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
3/4 cup packed brown sugar
1/2 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup miniature semisweet
chocolate chips
1/4 cup chunky peanut butter
1 (1 ounce) square unsweetened
chocolate, melted and cooled

Directions

In a mixing bowl, cream butter, shortening and sugars. Beat in egg and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Divide dough into thirds. Add chocolate chips to one portion, peanut butter to another and melted chocolate to the third portion. Cover and refrigerate for 2 hours or until firm. Roll 1/2 teaspoonfuls of dough into balls. For each cookie, place three balls (one of each dough) with edges touching on ungreased baking sheets to form a cloverleaf. Place cookies 2 in. apart. Bake at 375 degrees F for 10-12 minutes or until golden brown. Cool for 1 minute before removing to wire racks.

Chocolate Chip Cookies III

Ingredients

- 1 cup butter
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 tablespoons milk
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a blender mix together butter or margarine, brown sugar, and white sugar. Remove from blender and add eggs, vanilla and milk.

In a separate bowl, mix together flour, baking powder, baking soda, salt, and chocolate chips. Add moist mixture to dry mixture and mix well.

Drop by teaspoon onto lightly greased baking sheets and bake for 9 minutes.

Dotti's Chinese Almond Cookies

Ingredients

3 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1/4 teaspoon salt
1 cup shortening
2 teaspoons almond extract
1 egg, beaten
8 ounces whole blanched almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. Sift the flour, sugar, baking soda, and salt together in a bowl.

Using two knives or a pastry cutter, cut the shortening into the flour mixture until it resembles coarse crumbs. Stir in the almond extract and egg, and mix the dough together by hand. Turn the dough out onto a floured work surface, and knead a few times until the dough is smooth.

Pinch off about 1 tablespoon of dough per cookie, and roll into a ball about 3/4-inch in diameter. Place the balls onto the prepared baking sheets, and flatten each slightly. Press an almond into the center of each cookie.

Bake in the preheated oven until the cookies are barely golden, about 12 minutes. Cool on racks.

Double Chocolate Sprinkle Cookies

Ingredients

2 cups butter, softened
2 cups sugar
2 cups packed brown sugar
4 eggs
2 teaspoons vanilla extract
5 cups old-fashioned oats
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
4 cups semisweet chocolate chips
3 cups chopped walnuts
2 cups chocolate sprinkles

Directions

In a large mixing bowl, cream the butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Place the oats in a blender or food processor; cover and process until finely ground. Combine oats, flour, baking soda, baking powder and salt; gradually add to creamed mixture. Transfer to a larger bowl if necessary. Stir in chocolate chips, walnuts and sprinkles. Roll into 1 -1/2-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a glass. Bake at 350 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool.

Beth's Orange Cookies

Ingredients

2 cups white sugar
1 cup shortening
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
3/4 cup frozen orange juice concentrate, thawed
2 tablespoons grated orange zest

1/2 teaspoon grated orange zest
2 tablespoons frozen orange juice concentrate, thawed
1 teaspoon vanilla extract
4 tablespoons butter, melted
1 1/2 cups confectioners' sugar

Directions

Cream white sugar and shortening; add eggs and stir. Add sour cream and 1 teaspoon vanilla; stir and set aside. Sift together flour, baking powder, baking soda, and salt. Add little by little to the creamed mixture and stir well. Add 3/4 cup orange juice concentrate, and 2 tablespoons orange zest. Drop onto greased cookie sheets by teaspoonfuls.

Bake at 375 degrees F (190 degrees C) for about 10 minutes. Frost cookies when they are cool.

To Make Frosting: Mix together 1/2 teaspoon orange zest, 2 Tablespoons of the thawed orange juice concentrate, 1 teaspoon vanilla, 4 Tablespoons of melted butter, 1 1/2 cups confectioners' sugar or enough to make frosting of spreading consistency.

Molasses Sugar Cookies I

Ingredients

3/4 cup butter flavored shortening
1 cup packed brown sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
1/4 teaspoon salt
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground ginger

Directions

Cream together until light and fluffy butter flavored shortening and brown sugar. Add egg and molasses and beat well. Sift together flour, salt, baking soda, cinnamon, ground cloves and ginger. Add to creamed mixture and mix well.

Chill at least 1 hour or overnight.

Preheat oven to 375 degrees F (190 degrees C).

Roll into 1-inch balls, roll in sugar. Place balls 2 inches apart on ungreased cookie sheet. Bake for 10 minutes. Cool slightly before removing from pan.

Chocolate Cookie Mix in a Jar

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup dark brown sugar
1/2 cup white sugar
1/4 cup cocoa
1/2 cup chopped pecans
1 cup semi-sweet chocolate chips

Directions

Combine all-purpose flour, baking powder, baking soda, and salt. Set aside.

In a 1 quart wide mouth canning jar, layer dark brown sugar, white sugar, cocoa, chopped pecans, and chocolate chips. Pack everything down firmly before you add flour mixture, it will be a snug fit.

Attach a tag with the following instructions: Chocolate Cookie Mix in a Jar: 1. Preheat oven to 350 degrees F (175 degrees C) 2. Empty cookie mix into large bowl. Thoroughly blend mixture with hands. Mix in 3/4 cup softened butter or margarine, 1 egg, slightly beaten, and 1 teaspoon vanilla. Shape into walnut size balls, and place 2 inches apart on a parchment lined baking sheet. 3. Bake for 11 to 13 minutes. Cool 5 minutes on baking sheet, then move to wire racks.

Crescent Cookies

Ingredients

2 1/2 cups sifted all-purpose flour
3 tablespoons white sugar
1 teaspoon baking powder
1 cup chopped pecans
1 cup butter
1 teaspoon vanilla extract
2 tablespoons confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, stir together the flour, baking powder and chopped pecans. Stir in the margarine and vanilla until a dough forms. Knead by hand for a few turns.

On a lightly floured surface, roll dough out to 1/4 inch thickness. Cut into triangles, and roll from the square end up to the point. Bend into a crescent shape, place on an unprepared cookie sheet, and bake for 15 to 18 minutes. Dust with confectioners' sugar for decoration.

Worm Cookies

Ingredients

1 (18 ounce) package refrigerated
chocolate cookie dough
24 gummi worms

Directions

Make a Chocolate Cookies dough but do not bake.

Take the dough and roll it into balls 1 1/2- inch balls. Cut the balls each in half. Take a spoon and while holding the halves, press the spoon into the inside. Do this to all of the halves.

Divide the halves into 2 sets of 12 (or as much dough as you have on hand). On one half, press a worm into the indentation. Take the rest of the halves and press them onto the wormed ones so they are once again balls. Smooth edges.

Bake as called for in the recipe.

Serve and pretend they are regular cookies. Laugh out loud when you see the look on you spouse's and children's faces!!

Giant Chocolate Chip Cookie

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

In large bowl, beat butter, granulated sugar, brown sugar, and vanilla until light and fluffy. Add eggs, one at a time, beating well.

Gradually add flour, salt, and baking soda, beating until well blended. Stir in chocolate chips and nuts.

Spread in greased 14 inch round pizza pan. Bake at 375 degrees F (190 degrees C) for 20-25 minutes. Cool cookie in pan on a cooling rack. Decorate as desired.

Martha Washington Cookies

Ingredients

2 egg whites
1/4 teaspoon salt
2/3 cup packed brown sugar
1 1/2 teaspoons vanilla extract
1 cup pecan halves

Directions

Preheat oven to 250 degrees F (120 degrees C).

Beat egg whites and salt until foamy; gradually add brown sugar and vanilla.

Continue beating until stiff peaks are formed. Fold in pecan halves.

Drop by teaspoon onto greased cookie sheet. Bake for 1 hour.

Icelandic Pepper Cookies

Ingredients

1 1/4 cups butter, softened
1 1/4 cups white sugar
3/4 cup light corn syrup
2 small eggs
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
2 teaspoons ground cloves
1 teaspoon ground ginger
1/4 teaspoon ground black pepper

Directions

In a large bowl, cream butter and sugar. Stir in corn syrup and eggs; cream well. Sift together flour, baking powder, baking soda, salt, cinnamon, cloves, ginger, and pepper. Add dry ingredients to the butter mixture, and mix until smooth. Refrigerate dough over night.

Preheat oven to 350 degrees F (175 degrees C).

Roll out dough to 1/4 inch thickness. Cut out cookies with a 2 inch round cookie cutter. Place at least 1 inch apart on cookie sheet and bake for 8 to 10 minutes in preheated oven.

Grandma's Gingersnap Cookies

Ingredients

2 cups sifted all-purpose flour
1 tablespoon ground ginger
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3/4 cup shortening
1 cup white sugar
1 egg
1/4 cup dark molasses
1/3 cup cinnamon sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift the flour, ginger, baking soda, cinnamon, and salt into a mixing bowl. Stir the mixture to blend evenly, and sift a second time into another bowl.

Place the shortening into a mixing bowl and beat until creamy. Gradually beat in the white sugar. Beat in the egg, and dark molasses. Sift 1/3 of the flour mixture into the shortening mixture; stir to thoroughly blend. Sift in the remaining flour mixture, and mix together until a soft dough forms. Pinch off small amounts of dough and roll into 1 inch diameter balls between your hands. Roll each ball in cinnamon sugar, and place 2 inches apart on an ungreased baking sheet.

Bake in preheated oven until the tops are rounded and slightly cracked, about 10 minutes. Cool cookies on a wire rack. Store in an air tight container.

Pumpkin Cookies II

Ingredients

1/4 cup margarine
3/4 cup vegetable oil
1 cup white sugar
1 egg, beaten
1 teaspoon vanilla extract
1 cup pumpkin puree
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 cup walnuts

Directions

Preheat the oven to 350 F (175 degrees C).

Cream together the margarine, vegetable oil and sugar.

Beat together the egg, vanilla and pumpkin.

Sift together the flour, baking powder, baking soda, salt and cinnamon; combine with pumpkin mixture and stir in walnuts.

Drop onto ungreased cookie sheet and bake for 10 to 12 minutes.
Be careful not to overbake.

Light Chocolate Chip Cookies

Ingredients

3/4 cup packed brown sugar
1/4 cup white sugar
6 tablespoons butter
1/2 teaspoon vanilla extract
1 egg white
3 tablespoons water
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream the butter with the brown and white sugars. Stir in the vanilla, egg white, and water. Sift together the flour, baking soda, and salt; stir into the creamed mixture. Mix in the chocolate chips.

Drop dough by heaping spoonfuls onto ungreased cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool for 1 minute on baking sheets before transferring to wire racks to cool completely.

Brown Edge Cookies

Ingredients

1 cup sifted cake flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup shortening
3/4 cup white sugar
1 egg
1 1/4 teaspoons lemon extract
1/2 cup cottage cheese, creamed

Directions

Preheat oven to 400 degrees F (205 degrees C).

Sift together flour, baking powder and salt. Set aside. Mix until creamy shortening, sugar and egg. Add lemon extract. Mix in cottage cheese until smooth

Add flour mixture and mix just until blended. Drop by teaspoonfuls 2 inches apart onto greased cookie sheet. Bake ten to fifteen minutes, or until brown around the edges.

Chanukah Cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
B
1/2 cup butter
1/2 cup white sugar
2 egg yolks
1 teaspoon orange juice
1 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet. Whisk together the flour, baking powder, and salt.

Beat the butter and sugar with an electric mixer in a large bowl until smooth. Beat in one egg yolk until completely incorporated. Beat in the other egg yolk along with the orange juice and vanilla. Mix in the flour mixture until just incorporated. On a lightly floured surface, roll the dough out to 1/4-inch thickness. Cut into desired holiday shapes with cookie cutters. Place cookies on prepared baking sheet.

Bake in the preheated oven until the edges are golden, 10 to 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Potato Chip Cookie Mix in a Jar

Ingredients

1 cup white sugar
1 1/2 cups crushed potato chips
2/3 cup chopped pecans
2 1/2 cups all-purpose flour
1 teaspoon baking powder

Directions

In a small bowl, stir together the flour and baking powder. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient. Decorate the jar and attach a tag with the following directions:

Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Add: 2 sticks butter, softened and 1 teaspoon vanilla. Mix until blended completely. Shape into balls the size of walnuts. Flatten. Bake at 350 degrees F (175 degrees C) for 14 to 18 minutes until edges are very lightly browned. Cool 5 minutes on the cookie sheets. Remove cookies to wire racks to cool completely.

Jumbo 3-Chip Cookies

Ingredients

4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups butter
1 1/4 cups granulated sugar
1 1/4 cups packed brown sugar
2 large eggs
1 tablespoon vanilla extract
1 cup NESTLE® TOLL HOUSE®
Milk Chocolate Morsels
1 cup NESTLE® TOLL HOUSE®
Semi-Sweet Chocolate Morsels
1/2 cup NESTLE® TOLL HOUSE®
Premier White Morsels
1 cup nuts, chopped

Directions

PREHEAT oven to 375 degrees F.

COMBINE flour, baking powder and baking soda in medium bowl. Beat butter, granulated sugar and brown sugar in large mixer bowl until creamy. Beat in eggs and vanilla extract. Gradually beat in flour mixture. Stir in morsels and nuts. Drop dough by level 1/4-cup measure 2 inches apart onto ungreased baking sheets.

BAKE for 12 to 14 minutes or until light golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely

The Best Chocolate Chip Cookies

Ingredients

2 cups butter flavored shortening
1 1/2 cups packed brown sugar
1 1/2 cups white sugar
4 eggs
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
2 cups semisweet chocolate chips
1 cup flaked coconut
1 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter flavored shortening, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Finally, fold in the chocolate chips, coconut and macadamia nuts. Roll dough into 1 inch balls and place them 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Enjoy! - they will be chewy. If you like them crispy, increase the cooking time to about 12 minutes. (My mom loves them burnt!)

Chocolate Waffle Cookies

Ingredients

1/4 cup butter or margarine,
softened
6 tablespoons sugar
1 egg
1/2 teaspoon vanilla extract
1 (1 ounce) square unsweetened
chocolate, melted
1/2 cup all-purpose flour
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar; beat in egg and vanilla until light and fluffy. Blend in chocolate. Add flour; mix well.

Drop by rounded teaspoonfuls 1 in. apart onto a preheated waffle iron. Bake for 1 minute. Remove to wire racks to cool. Dust with confectioners' sugar.

Aunt Hazel's Apple Oatmeal Cookies

Ingredients

3/4 cup packed brown sugar
1/2 cup butter, softened
2 cups rolled oats
2 teaspoons ground cinnamon
1/2 teaspoon salt
1/2 cup chopped walnuts
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 apple - peeled, cored and shredded
1/2 cup confectioners' sugar
1 tablespoon milk

Directions

Preheat oven to 375 degrees F.

Mix together brown sugar and margarine until light and fluffy.

Beat in eggs and vanilla.

Mix in the rest of the ingredients, except for powdered sugar and milk. Stir until well blended.

Drop on cookie sheet and bake 9 to 12 minutes.

Mix powdered sugar and milk in small bowl and drizzle over cooled cookies.

Chocolate Chip Candy Cane Meringue Cookies

Ingredients

2 egg whites, room temperature
1/8 teaspoon salt
1/8 teaspoon cream of tartar
3/4 cup white sugar
1/2 teaspoon vanilla extract
3 tablespoons crushed candy canes
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat the oven to 250 degrees F (120 degrees C). Line cookie sheets with parchment paper.

Beat egg whites in a clean glass or metal bowl until foamy. Add salt and cream of tartar, and continue beating until soft peaks form. Gradually add sugar while continuing to beat to stiff peaks. When the meringue is stiff remove from the mixer. Stir in vanilla and fold in candy canes, chocolate chips and walnuts. Drop by heaping teaspoonfuls onto the prepared baking sheets. If you can't bake all of the cookies at once, store the extra in the refrigerator until the other ones are done.

Bake for 40 minutes in the preheated oven, or until dry enough to easily peel off of the cookie sheet. Cool cookies then store in an airtight tin.

Oatmeal Cookie Mix I

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
3 cups brown sugar
2 cups rolled oats
1 1/2 cups shortening

Directions

In a large bowl, stir together the flour, baking powder, salt, brown sugar and oats. Blend in the shortening so that it is fully absorbed. Store this mixture in an airtight container at room temperature for up to 8 weeks in a cool dry place. Prepare cookies from the mix using the following recipe.

Use: 2 cups of cookie mix, 1 egg, beaten, 1 teaspoon vanilla and 1 cup of chocolate chips, coconut, raisins or nuts. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheet. In a large bowl, stir together the cookie mix, egg, vanilla and the additions of your choice. Drop by rounded spoonfuls onto the prepared cookie sheet. Flatten slightly with a fork. Bake for 8 to 10 minutes in the preheated oven. Cool on wire racks. makes about 2 dozen.

Sweet Butter Cookies

Ingredients

2 cups unsalted butter
1 cup white sugar
5 cups all-purpose flour
2 egg yolks
1 tablespoon vanilla extract

Directions

Cream together the butter and sugar. Add egg yolks and vanilla. Add sifted flour one half at a time.

Put dough into a cookie press and press into desired shapes.

Bake at 350 degrees F (180 degrees C) for 10 minutes. Do Not Brown.

Urban Legend Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 1/2 cups rolled oats
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
2 cups semisweet chocolate chips
4 ounces milk chocolate, grated
1 1/2 cups chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Measure oats into a blender or food processor, and then blend to a fine powder. Set aside.

In a large bowl, cream together butter and sugars. Beat in the eggs one at a time, then stir in the vanilla. In a separate bowl, mix together flour, oats, salt, baking powder, and baking soda. Stir dry ingredients into creamed butter and sugar. Add chocolate chips, grated chocolate, and nuts.

Drop by rounded teaspoons onto ungreased cookie sheets. Bake for 6 to 8 minutes in the preheated oven.

Sugar Plum No-Bake Cookies

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (3 ounce) package strawberry flavored gelatin
1 1/2 cups shredded coconut
1 1/2 cups graham cracker crumbs, or as needed
1 (3 ounce) package strawberry flavored gelatin
30 whole cloves

Directions

Pour the milk into a mixing bowl, and sprinkle 1 package of strawberry gelatin overtop. Stir to dissolve the gelatin, then stir in the coconut and graham cracker crumbs until a stiff dough forms. You may need to use additional graham cracker crumbs to make a firm dough.

Roll the dough into approximately 30 - 1 inch balls. Pour the remaining strawberry gelatin into a small bowl, and roll the cookies in the gelatin to coat. Place the cookies onto a serving tray, and press a whole clove into each to form a stem.

Washboard Cookies

Ingredients

1/2 cup butter or margarine,
softened
1 cup packed dark brown sugar
1 egg
1/2 teaspoon baking soda
1 tablespoon hot water
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
sugar

Directions

In a mixing bowl, cream butter, brown sugar and egg. Stir together baking soda, water and vanilla; add to creamed mixture. Add flour and mix well. Shape into walnut-sized balls. Place on greased baking sheets; flatten with a fork that has been dipped in water. Sprinkle with sugar. Bake at 325 degrees F for 15-20 minutes or until edges begin to brown. Cool on waxed paper.

Christmas Spice Cookies

Ingredients

1 cup packed brown sugar
2 cups molasses
1/2 cup butter
1/2 cup vegetable oil
2 teaspoons ground ginger
4 cups all-purpose flour
1 1/2 tablespoons baking soda
1 tablespoon ground cinnamon
2 teaspoons ground cloves

Directions

Beat the sugar, molasses, butter or margarine, and oil together. Add 2 cups of the flour and the baking soda, cloves, ginger, and cinnamon. Mix in the remaining flour 1/2 cup at a time until the dough is stiff. Flatten into disks and cover with plastic wrap. Refrigerate for at least 1 hour.

Preheat the oven to 350 degrees F (175 degrees C).

On a lightly floured surface roll the dough out to 1/4 inch thick and use cookie cutters to cut into desired shapes. Place cookies on a baking sheet and bake at 350 degrees F (175 degrees C) for 8 minutes.

Drop Sugar Cookies II

Ingredients

2 cups butter, softened
2 1/2 cups shortening
12 cups white sugar
18 eggs
2 tablespoons vanilla extract
24 cups all-purpose flour
2 tablespoons baking soda
2 tablespoons salt
4 1/2 cups sour milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

In a large bowl, cream together butter, shortening and white sugar until smooth. Beat in the eggs a few at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture alternately with the sour milk. Use a size 16 cookie scoop or 1/4 cup measure to scoop out cookies onto the prepared cookie sheets. Cookies should be spaced at least 3 inches apart. Test a couple in the oven to see how much they spread, then see if they need to be flattened before the bake.

Bake for 10 to 12 minutes in the preheated oven, until the bottoms begin to turn golden. Let cool on baking sheets.

Peanut Butter and Jelly Thumbprint Shortbread

Ingredients

1 cup butter, softened
2/3 cup white sugar
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup grape jelly
1/2 cup creamy peanut butter
1 1/2 teaspoons vegetable oil

Directions

Preheat an oven to 350 degrees F (175 degrees C); line a baking sheet with parchment paper.

Beat the butter and sugar with an electric mixer in a large bowl until smooth; add the vanilla and continue to beat. Mix in the flour mixture until just incorporated. Roll dough into 1 1/2-inch balls and arrange on prepared baking sheets. Make a small hole in the center of each ball, using your thumb and finger; fill the holes with grape jam.

Bake in the preheated oven until lightly browned, about 14 minutes; allow to cool on baking sheet for 1 minute.

Put the peanut butter in a microwave-safe bowl, and cook in a microwave oven until soft for 10 - 30 seconds, checking every 10 seconds. Be careful not to overheat the peanut butter; do not let it bubble. Stir the vegetable oil through the heated peanut butter; drizzle over the warm cookies.

All That's Good Cookies

Ingredients

1 1/4 cups white sugar
1 cup packed brown sugar
1 cup butter
2 eggs
1/2 cup chocolate syrup
3 teaspoons vanilla extract
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 tablespoon baking soda
2 tablespoons peanut butter chips
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the white sugar, brown sugar and butter. Stir in the eggs and vanilla until well blended, then stir in the chocolate syrup. Sift together the flour, cocoa and baking soda, stir into the chocolate mixture until just combined. Finally, stir in the peanut butter chips and chocolate chips.

Drop by teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Remove to cool on wire racks.

Rum Sugar Cookies

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup butter
2 eggs
1 cup white sugar
1 teaspoon rum flavored extract
1/2 teaspoon almond extract
1/8 teaspoon ground nutmeg

Directions

Mix together flour, baking soda, salt, baking powder, and butter until the mixture resembles cornmeal.

Combine eggs, sugar, rum extract, almond extract, and nutmeg until well mixed. Pour the egg mixture into the flour mixture. Stir until well blended. Divide the dough into two equal halves. Refrigerate the dough for 2 hours.

Preheat the oven to 350 degrees F (175 degrees C).

Place dough on a lightly floured surface. Roll the dough out until it is 1/8 inch thick. Using a cookie cutter cut the dough into cookies (whatever shapes you please). Place the cookies on an ungreased baking sheet.

Bake in the preheated oven until the edges are golden, 7 to 9 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Plum Jam Cookies

Ingredients

8 ounces butter
1 cup packed brown sugar
1 egg
1 teaspoon baking soda
1/4 cup water
3 cups all-purpose flour
1 pinch salt
1 teaspoon baking powder
1 cup plum preserves

Directions

Preheat oven to 375 degrees F(190 degrees C).

In a large bowl, cream together the butter and brown sugar. Beat in the egg and water. Sift together the flour, baking powder, and salt; stir into the butter mixture until well blended.

On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut with a 2 inch round cookie cutter. Put half of the cookies onto a cookie sheet and spread 1/2 of a teaspoon of plum jam in the center of each one. With a thimble, or small cookie cutter , cut the center out of the remaining cookies. Place these on top of the jam topped cookies to make sandwiches. Press together. Bake cookies for 10 minutes then remove to a rack to cool.

Chocolate Chip Cookies VII

Ingredients

1 1/4 cups shortening
3/4 cup margarine
1 cup white sugar
2 cups brown sugar
2 teaspoons vanilla extract
4 eggs
4 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening, margarine, white sugar and brown sugar until smooth. Mix in the vanilla and eggs until well blended. Combine the flour, baking soda and baking powder; stir into the creamed mixture until just blended. Mix in the chocolate chips. Drop by heaping teaspoonfuls onto ungreased baking sheets. Cookies should be at least 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven, until edges are golden. Let cookies cool for an hour or so before eating. You can try them fresh from the oven, but they will crumble and fall apart.

Mesquite Cookies

Ingredients

1/2 cup mesquite flour
1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
3/4 cup butter, softened
3/4 cup white sugar
2 eggs

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Whisk together the mesquite flour, all-purpose flour, and cinnamon; set aside.

Beat the butter and sugar with an electric mixer in a bowl until smooth. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Mix in the flour mixture until just incorporated. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake in the preheated oven until golden, 8 to 10 minutes. Remove from cookie sheets to cool on wire racks.

Oatmeal Raisin Cookies IX

Ingredients

1 cup canola oil
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
4 cups rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, mix canola oil, brown sugar, eggs and vanilla until well blended. Combine the flour, baking soda, salt, cinnamon and nutmeg; stir into the sugar mixture. Mix in the oats and raisins last. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Honey Lemon Cookies

Ingredients

7 tablespoons butter, softened
1/2 cup sugar
1 egg
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup honey
1/4 cup plain yogurt
2 teaspoons grated lemon peel
1/2 teaspoon lemon extract

ICING:

1 cup confectioners' sugar
2 tablespoons lemon juice
2 teaspoons grated lemon peel

Directions

In a small mixing bowl, cream butter and sugar. Beat in egg. Combine flour, baking powder and salt. Combine honey, yogurt, lemon peel and lemon extract. Add dry ingredients to creamed mixture alternately with honey mixture.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks. In a small bowl, combine the confectioners' sugar and lemon juice until smooth. Brush over the warm cookies; sprinkle with lemon peel.

Fork Cookies

Ingredients

3/4 cup sifted all-purpose flour
1/2 cup butter
2 tablespoons white sugar
1 egg yolk
1/2 cup white sugar
1 tablespoon ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cream the butter and 2 tablespoons of sugar until light and fluffy, then stir in the egg yolk. Add the flour and mix until well blended.

Combine the 1/2 cup sugar with the cinnamon. Roll the dough into balls the size of small olives and roll in the sugar/cinnamon mixture. Place cookies on a cookie sheet and press criss-cross with a fork until cookies are 1/3 inch thick.

Bake for 10 minutes, or until light brown.

Mother's Moon Cookies

Ingredients

1 1/2 cups all-purpose flour
3/4 cup confectioners' sugar
1/2 teaspoon salt
1/4 cup sweetened condensed milk
1/2 teaspoon vanilla extract
1/2 cup butter, softened
1 cup chopped walnuts

Directions

Sift together flour, 1/2 cup powdered sugar and salt. Stir in condensed milk, vanilla and soft butter. Blend well and fold in chopped nuts. Chill well.

Preheat oven to 375 degrees F (190 degrees C). Line cookie sheets with foil.

Roll the dough pencil thin and form in crescent shape. Arrange cookies on the cookie sheet.

Bake on top rack of the oven for 12 minutes until set, do not brown. Let the cookies cool on pan. While still warm roll the cookies in leftover powdered sugar.

Sesame Seed Cookies II

Ingredients

1/2 cup butter
1/4 cup white sugar
1/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup milk
3/4 cup sesame seeds

Directions

Cream butter, sugar and brown sugar. Add eggs and vanilla, blend well.

Stir together flour, baking powder and salt. Add gradually to the creamed mixture, blending well.

Turn out the dough onto a floured surface and knead 1-2 minutes until the dough is smooth. Break off a small piece of dough and roll it in your palms to make an oval about 2 inches long and 3/4 inch thick.

Dip the oval in milk and roll it in sesame seeds. Place on the greased cookie sheet. Repeat with the remaining dough.

Bake at 350 degrees F (175 degrees C) for 15 minutes or until golden. Remove to wire racks to cool.

Really Nice Spice Cookies

Ingredients

3/4 cup unsalted butter, softened
1/3 cup packed light brown sugar
1/2 cup dark brown sugar
1 egg
3/4 cup sifted all-purpose flour
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon ground ginger

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, light brown sugar and dark brown sugar until smooth. Beat in the egg until well blended. Combine the flour, cinnamon, nutmeg and ginger; stir into the creamed mixture to form a stiff dough. Knead lightly in the bowl for a few turns. Shape dough into 25 small balls. Place balls 2 inches apart onto the prepared cookie sheets and flatten slightly.

Bake for 8 to 10 minutes in the preheated oven, or until golden.

Dad's Favorite Peanut Butter Cookies

Ingredients

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

Directions

Cream together the shortening, peanut butter and sugars. Beat in egg. Combine the flour, baking soda, baking powder and salt; gradually stir into the peanut butter mixture. Cover and refrigerate dough for at least one hour.

Preheat oven to 375 degrees F (190 degrees C). Make small balls of dough. Flatten with fork dipped in flour to form cross-wise pattern.

Bake for 10-12 minutes in the preheated oven, or until just set. Remove from baking sheets to cool on wire racks.

Mable's Potato Cookies

Ingredients

1 baking potato
4 cups confectioners' sugar
1 cup peanut butter

Directions

Boil unpeeled potato until soft. Let cool slightly then peel and mash.

Stir in confectioners' sugar into the mashed potato and mix until stiff. On a piece of waxed paper or plastic wrap roll out potato mixture into 1/4 inch thick rectangle. Spread peanut butter over entire area (adjust thickness to suit taste). Roll up jellyroll-fashion wrap with plastic wrap and refrigerate for few hours. Cut into slices to serve.

Cup of Everything Cookies

Ingredients

- 3 1/2 cups all-purpose flour
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup butter
- 1 cup vegetable oil
- 1 cup rolled oats
- 1 cup crisp rice cereal
- 1 cup flaked coconut
- 1 cup ground walnuts
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 2 eggs
- 1 cup semisweet chocolate chips

Directions

Cream together the butter and the sugars. Mix in the oil and the flour. Add in oatmeal, crispy rice cereal, coconut, nuts, vanilla, salt, baking soda, eggs and chocolate chips. Mix until well blended.

Drop by teaspoons or tablespoons on a greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10 - 15 minutes.

Peanut Butter Oat Cookies

Ingredients

1 cup butter or margarine, melted
1 cup peanut butter*
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups whole wheat flour
1 cup wheat bran
3/4 cup quick-cooking oats
2 teaspoons baking soda

Directions

In a mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Combine the remaining ingredients; stir into creamed mixture. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool for 3 minutes before removing to wire racks.

The Best Valentine Sugar Cookies

Ingredients

7 cups all-purpose flour
2 cups white sugar
2 teaspoons salt
2 teaspoons baking powder
1 1/2 cups shortening
3 teaspoons almond extract
1 cup milk
3 eggs

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, mix together flour, sugar, salt, and baking powder. /Mix in shortening. Once the shortening is well blended, stir almond flavoring and milk into the dough at the same time, followed by eggs. Roll out dough onto a floured surface, using a floured rolling pin. Roll the dough thick. Cut out cookies and arrange them on a cookie sheet.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes, or just until bottom is golden.

Chocolate Chip Shortbread Cookies I

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
1/2 cup cornstarch
1 cup semisweet chocolate chips
1 1/2 cups all-purpose flour

Directions

With an electric beater, mix together the butter or margarine and the confectioners' sugar.

Sift together the flour and the corn starch and mix in gradually in the butter mixture. Add the chocolate chips.

Shape dough into little balls of approximately 1 1/4 inch in diameter. Put on a non-greased cookie sheet. Bake at 330 degrees F (170 degrees C) for approximately 20 minutes.

Peanut Butter Chip Cookies II

Ingredients

1 cup creamy peanut butter
1/4 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
1/3 cup water
2 cups buttermilk baking mix
2 cups semisweet chocolate chips

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets.

In a medium bowl, cream together the peanut butter, shortening, white sugar and brown sugar until smooth. Stir in the water and baking mix. Mix in the chocolate chips. Roll into walnut sized balls and place 2 inches apart onto the prepared cookie sheet. Flatten slightly with the tines of a fork.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Lover's Dream Cookies

Ingredients

1 cup butter
3/4 cup light brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
3/4 cup semisweet chocolate chips
3/4 cup milk chocolate chips
1/2 cup white chocolate chips
7 chocolate hard candies, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Mix in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa powder and baking soda; stir into the butter mixture until well blended. Mix in the semisweet chocolate chips, milk chocolate chips, white chocolate chips, and crushed candies so they are evenly distributed. Drop by heaping teaspoonfuls onto ungreased baking sheets.

Bake for 6 to 8 minutes in the preheated oven, or until tops are no longer shiny.

Crispy Coffee Cookies

Ingredients

1 cup sugar
3/4 cup vegetable oil
1/3 cup instant coffee granules
2 tablespoons hot water
2 eggs
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
Additional sugar

Directions

In a mixing bowl, combine sugar and oil. Dissolve coffee in water; add to sugar mixture and mix well. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt; gradually add to the sugar mixture.

Roll into 3/4-in. balls, then roll in additional sugar. Place 2 in. apart on lightly greased baking sheets; flatten with a fork. Bake at 400 degrees F for 8-10 minutes or until edges are firm. Remove to wire racks to cool.

Chinese-Style Peanut Cookie

Ingredients

3/4 cup roasted peanuts, finely ground
1 cup all-purpose flour
1/4 cup corn flour
1 1/4 cups confectioners' sugar
1/2 cup vegetable oil
1 egg yolk, beaten (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Stir together the peanuts, flour, corn flour, and confectioners' sugar in a large bowl until well-combined. Make a well in the center of the peanut mixture. Slowly pour in the vegetable oil and mix with the peanut mixture to make a wet, slightly sticky dough. Pinch off about 2 teaspoons of dough per cookie, and roll into balls about 1/2-inch in diameter. Place the balls on the prepared baking sheets, and brush each with egg yolk, if desired.

Bake in the preheated oven until the cookies are golden brown, 6 to 8 minutes. Let cool on racks.

Swedish Dream Cookies

Ingredients

1 cup butter
1 cup shortening
2 cups white sugar
1 teaspoon bakers' ammonia
1 tablespoon boiling water
1 1/2 teaspoons almond extract
3 cups sifted all-purpose flour
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together shortening and butter. Gradually add sugar and almond extract. Mix on high speed for 10 minutes.

In a small bowl, dissolve the baker's ammonia with the boiling water, adding the water a little at a time. Add this to the butter mixture.

Stir in the flour and coconut . Mix well.

Drop cookies from a teaspoon onto a well greased cookie sheet. Bake cookies in preheated oven for 9 to 11 minutes. Cookies should be set but not brown. Let cookies cool on the cookie sheet for a few minutes before removing.

Swedish Tea Cookies

Ingredients

1 cup butter
2 cups all-purpose flour
1/3 cup light cream
1/3 cup granulated sugar for decoration
1/2 cup butter
1 1/4 cups confectioners' sugar
3 tablespoons evaporated milk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cut 1 cup of the butter into the flour until the mixture resembles coarse crumbs. Stir in the cream and form the dough into a ball.

Roll dough out 1/2 inch thick and cut with a small round cutter. Roll cut circles in granulated sugar and place on ungreased cookies sheets. Prick cookies a few times with a fork.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes. Let cookies cool before frosting.

To Assemble: Frost bottoms of half of the cookies and place the remaining cookies on top to make sandwich cookies.

To Make Buttercream Frosting: Beat 1/2 cup of the butter until fluffy. Gradually add the confectioners' sugar. Beat in the evaporated milk and the vanilla. Adjust milk and confectioners' sugar amounts to get buttercream to a good spreading consistency.

Sour Cream Sugar Cookies IV

Ingredients

1 cup margarine
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
5 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg

Directions

In a large bowl, cream together the margarine and sugar. Beat in the eggs, vanilla and sour cream. Combine the flour, baking powder, salt and nutmeg, stir into the creamed mixture until just blended. Dough will be light and sticky. Cover or wrap dough and chill overnight.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into desired shapes using cookie cutters. Place cookies 1 inch apart onto ungreased cookie sheets.

Bake in the preheated oven for 8 to 10 minutes, until cookies turn a very light brown. Remove from baking sheets to cool on wire racks.

Room 157 Sugar Cookies

Ingredients

1 cup white sugar
3/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
2 1/2 cups whole wheat flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
1/4 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix the white sugar, vegetable oil, eggs, and vanilla until smooth. In a separate bowl, mix the whole wheat flour, baking powder, and salt. Gradually mix the flour mixture into the sugar mixture. Roll into balls, and arrange 2 to 3 inches apart on cookie sheets.

Bake 9 minutes in the preheated oven, or until lightly browned. Cool 5 minutes on cookie sheet before transferring to wire racks.

Persimmon Cookies II

Ingredients

2 ripe persimmons, pureed
1 cup white sugar
1/2 cup butter
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease or line one baking sheet with parchment paper.

Combine the flour, baking soda, cinnamon, cloves, nutmeg and salt.

Cream the butter or margarine with the sugar. Beat in the egg and persimmons. Add the flour mixture and mix until combined, stir in the chopped nuts. Drop by teaspoonfuls, 2 inches apart, onto the prepared baking sheet.

Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes.

Corn Flake Cookies II

Ingredients

1/2 cup canola oil
1/2 cup margarine
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups cornflakes cereal
1 cup rolled oats
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

In a large bowl, mix together the canola oil, margarine, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, baking powder and salt; stir into the sugar mixture. Mix in the cornflakes cereal, oats, chocolate chips and walnuts. Drop by heaping teaspoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until golden brown. Allow cookies to cool slightly on the cookie sheets before removing to wire racks to cool completely.

Chocolate Toffee Cookies II

Ingredients

1/2 cup unsalted butter
1 1/8 cups white sugar
1 egg
1 tablespoon dark rum
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups toffee baking bits
1/2 cup chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees F).

Beat butter and sugar in large bowl until fluffy. Add egg, rum, and vanilla and beat until well blended.

Sift flour, cocoa, baking soda and salt into small bowl. Stir dry ingredients into butter mixture. Mix in toffee and chopped almonds.

Drop batter by heaping tablespoonfuls onto heavy large ungreased baking sheet, spacing 2 inches apart. Bake until cookies puff slightly and crack on top but are still soft to touch, about 11 minutes. Let cookies cool on sheet 1 minutes. Transfer cookies to rack and cool completely. Repeat shaping and baking with remaining batter.

Easy Peanut Butter Cookies

Ingredients

1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
1 egg
1 teaspoon vanilla extract
2 cups buttermilk baking mix
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix, and mix well. Chill at least 1 hour.

Shape dough into 1 inch balls. Roll the balls in sugar. Place 2 inches apart on ungreased baking sheets. Flatten balls slightly with a fork.

Bake for 6 to 8 minutes, or until lightly browned (DO NOT OVERBAKE). Cool. Store in a tightly covered container at room temperature.

Austrian Peach Cookies II

Ingredients

3/4 cup unsalted butter
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
3 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 cup milk

1/4 cup semisweet chocolate chips
2/3 cup apricot jam
1/3 cup ground pecans
2 teaspoons rum

1/4 cup water
1 cup white sugar
2 drops red food coloring
4 drops yellow food coloring

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter and 1 cup sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour and baking powder, stir into the creamed mixture alternately with the milk. Roll dough into 1 inch balls and place balls 1 inch apart onto an ungreased cookie sheet.

Bake for 15 to 20 minutes in the preheated oven, until cookies start to brown on the bottom. remove from baking sheets and cool on wire racks.

When cookies are completely cool, carve a hole into the flat side of each cookie using a small knife. Save the crumbs. In a heatproof bowl, melt chocolate chips in a microwave or over a pan of simmering water. Stir frequently until smooth. In a medium bowl, stir together the melted chocolate, apricot jam, ground pecans, rum and reserved crumbs until well blended. Fill the carved out centers of the cookies with the chocolate mixture and stick two cookies together with the filling sides in to form a peach shape.

Divide the remaining cup of sugar into two bowls. One bowl should contain 1/4 cup and 3/4 cup in the other. Color the small bowl with the red coloring by working it in with your fingers. Color the other bowl with the yellow coloring and add a pinch of the red sugar to it to make a peachy color. Brush each cookie with water and roll them first in the yellow sugar, then dip a part of them into the red sugar to give them a blush. Insert plastic green stems into the top for a realistic effect.

Buttery Lace Cookies

Ingredients

2 cups quick-cooking oats
2 cups sugar
3 tablespoons all-purpose flour
1/2 teaspoon baking powder
2 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
1/4 teaspoon almond extract
1 cup butter (no substitutes),
melted
1 cup chopped pecans

Directions

In a bowl, combine the first four ingredients. Add eggs, one at a time, beating well after each addition. Beat in extracts. Stir in butter and pecans. Drop by teaspoonfuls 3 in. apart onto lightly greased foil-lined baking sheets. Bake at 350 degrees F for 10-12 minutes or until lacy and golden brown. Cool completely on pans before carefully removing to wire racks.

Outrageous Chocolate Chip Cookies

Ingredients

1/2 cup butter
1/2 cup white sugar
1/3 cup packed brown sugar
1/2 cup peanut butter
1/2 teaspoon vanilla extract
1 egg
1 cup all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Stir in the peanut butter, vanilla and egg until well blended. Combine the flour, baking soda and salt; stir into the batter just until moistened. Mix in the oats and chocolate chips until evenly distributed. Drop by tablespoonfuls on to lightly greased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the edges start to brown. Cool on cookie sheets for about 5 minutes before transferring to wire racks to cool completely.

Royal Coconut Cookies

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
1 cup white sugar
1 cup packed brown sugar
1 cup butter, softened
2 eggs
1 teaspoon vanilla extract
2 cups rolled oats
2 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Sift the flour, baking powder, baking soda and salt together into a bowl.

Cream the butter and the sugar together. Beat in the egg and vanilla. Add the flour mixture and beat until smooth, about 2 minutes. Stir in the oats and flaked coconut.

Shape dough into 1 inch balls and place on the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

State Fair Butter Cookies

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons cream of tartar
1/8 teaspoon ground nutmeg
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 cup butter

Directions

Mix flour, baking soda, cream of tartar, and ground nutmeg.

In a separate bowl, cream butter, adding the sugar gradually.

Add three well beaten eggs and vanilla extract. Mix in dry ingredients.

Wrap dough in plastic wrap and chill in refrigerator. Roll out dough and cut with cookie cutters. Bake at 425 degrees F (220 degrees C) for 6 to 8 minutes. Frost and decorate, as desired.

Macadamia Raspberry White Chocolate Cookies

Ingredients

1/3 cup butter
1/4 cup raspberry jam
1 egg
1 1/2 cups all-purpose flour
1/3 cup white sugar
1/3 cup packed brown sugar
1 teaspoon vanilla extract
1 teaspoon baking soda
1 cup chopped macadamia nuts
8 ounces white chocolate,
chopped

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream butter and sugars. Add egg and beat in. Add vanilla and raspberry jam. Mix well.

Mix together flour and baking soda. Gradually add flour mixture to batter. Stir in nuts and chips.

Drop by rounded teaspoonfuls onto lightly greased cookie sheets, about 2 inches apart. Bake for 8 - 10 minutes. Don't overbake. Cool on racks.

Original NestleB® Toll HouseB® Chocolate Chip

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter or margarine,
softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large egg
1 (12 ounce) package NESTLEB®
TOLL HOUSEB® Semi-Sweet
Chocolate Morsels
1 cup chopped nuts

Directions

PREHEAT oven to 375 degrees F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Chocolate Chip Icebox Cookies

Ingredients

3 tablespoons butter (no substitutes), softened
2 tablespoons shortening
1/4 cup sugar
1/4 cup packed brown sugar
1 egg yolk
1/2 teaspoon vanilla extract
2/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 cup miniature semisweet chocolate chips
1/4 cup finely chopped pecans

Directions

In a small mixing bowl, cream the butter, shortening and sugars. Beat in egg yolk and vanilla; mix well. Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well. Stir in chips and pecans. Shape into a 9-in. roll; wrap in plastic wrap. Refrigerate overnight.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are golden brown. Cool for 2 minutes before removing to wire racks to cool completely.

Peanut Butter Cup Cookies

Ingredients

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter
1/2 cup packed brown sugar
1 egg, beaten
1 teaspoon vanilla extract
2 tablespoons milk
40 miniature chocolate covered
peanut butter cups, unwrapped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together the flour, salt and baking soda; set aside.

Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well.

Shape into 40 balls and place each into an ungreased mini muffin pan.

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

St. Patrick's Day Zucchini-Oatmeal Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups grated zucchini
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup quick cooking oats
1 cup granola
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream butter and sugar until fluffy. Stir in the egg and vanilla, mix well, then stir in the shredded zucchini. Sift together the flour, baking soda and cinnamon, stir into the zucchini mixture. Finally, stir in the oats, granola and chocolate chips.

Drop dough from a teaspoon onto an unprepared cookie sheet. Leave at least 2 inches between cookies. Bake for 10 to 12 minutes in the preheated oven. The cookies will stay soft and moist because of the zucchini.

Orange Coconut Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1/2 cup confectioners' sugar
1/2 teaspoon grated orange peel
1/2 cup all-purpose flour
1/4 cup cornstarch
1 cup flaked coconut

Directions

In a mixing bowl, cream butter and sugar. Stir in orange peel. Combine flour and cornstarch; add to creamed mixture. Shape into 1-in. balls, then roll in coconut. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 14-16 minutes or until coconut is lightly browned and cookies are set. Remove to wire racks to cool.

Three-in-One Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon water
1 teaspoon vanilla extract
2 cups quick-cooking oats
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1 teaspoon salt
1 (10 ounce) package peanut butter chips
1 cup chopped nuts

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in water and vanilla. Combine oats, flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Stir in peanut butter chips and nuts.

Drop by tablespoonfuls 2. in apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool.

Banana Oatmeal Cookies III

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 egg, beaten
1 cup mashed ripe bananas
1 3/4 cups rolled oats
1/2 cup chopped walnuts

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the flour, sugar, baking soda, salt, cinnamon and nutmeg. Cut in shortening until almost no lumps remain. Stir in the egg and bananas; mix well. Finally, stir in the oats and walnuts. Drop by teaspoonfuls 2 inches apart onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until edges are browned. Remove from pans immediately to cool on wire racks.

Italian Special Sweet Fried Ravioli Cookies

Ingredients

4 (1 ounce) squares semisweet chocolate
1 (1 ounce) square unsweetened chocolate
2 cups shortening for frying
1 cup garbanzo beans, drained and pureed
1 cup white sugar
1 teaspoon ground cinnamon
1/4 cup pureed dates
3/4 cup ground walnuts

3 eggs
1/4 cup melted shortening
2 1/2 cups all-purpose flour
1/4 cup white sugar
1/4 teaspoon salt
1/3 cup confectioners' sugar for dusting

Directions

Melt semisweet chocolate and unsweetened chocolate in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Set aside to cool. Heat the 2 cups shortening in a large, heavy skillet or deep fryer.

In a small bowl, stir together the pureed garbanzo beans, sugar, and cinnamon. Stir in the dates and nuts. Blend with the cooled chocolate. Chill while you make the dough.

In a medium bowl, beat the eggs until fluffy. Stir in the 1/4 cup melted shortening. Sift together the flour, sugar, and salt, and fold into the egg mixture. Add extra flour if necessary to make the dough easy to handle.

On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into 3 inch circles using a cookie cutter or a large drinking glass. Place 1 teaspoon of the chocolate filling mixture onto the center of each cookie, fold over into a half circle, and pinch to seal.

Fry cookies in 1 1/2 inches of hot oil, turning once. Cookies should be light brown. Remove with a slotted spoon and drain on paper towels. Refrigerate when cool. Sprinkle with confectioners' sugar before serving.

Jam Filled Butter Cookies

Ingredients

3/4 cup butter, softened
1/2 cup white sugar
2 egg yolks
1 3/4 cups all-purpose flour
1/2 cup fruit preserves, any flavor

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter, white sugar and egg yolks. Mix in flour a little bit at a time until a soft dough forms. Roll dough into 1 inch balls. If dough is too soft, refrigerate for 15 to 20 minutes. Place balls 2 inches apart onto ungreased cookie sheets. Use your finger or an instrument of similar size to make a well in the center of each cookie. Fill the hole with 1/2 teaspoon of preserves.

Bake for 8 to 10 minutes in the preheated oven, until golden brown on the bottom. Remove from cookie sheets to cool on wire racks.

Chocolate Truffle Cookies

Ingredients

1 1/4 cups butter or margarine,
softened
2 1/4 cups confectioners' sugar
1/3 cup baking cocoa
1/4 cup sour cream
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
2 cups semisweet chocolate chips
1/4 cup chocolate sprinkles

Directions

In a mixing bowl, cream butter, sugar and cocoa until light and fluffy. Beat in sour cream and vanilla. Add flour; mix well. Stir in chocolate chips. Refrigerate for 1 hour. Roll into 1-in. balls; dip in chocolate sprinkles. Place, sprinkled side up, 2 in. apart on ungreased baking sheets. Bake at 325 degrees F for 10 minutes or until set. Cool 5 minutes before removing to a wire rack to cool completely.

Cottage Cheese Cookies

Ingredients

2 cups shortening
3 1/2 cups white sugar
4 eggs
4 teaspoons vanilla extract
5 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup unsweetened cocoa powder
2 cups cottage cheese
1 cup chopped pecans
1/2 cup confectioners' sugar

Directions

In a medium bowl, cream together the shortening and white sugar, until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking powder, baking soda, salt and cocoa; gradually stir into the creamed mixture. Fold in the cottage cheese and pecans. Cover dough and refrigerate for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Roll the dough into walnut sized balls then roll the balls in the confectioners' sugar. Place the cookies 2 inches apart on the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Ginger Drop Cookies

Ingredients

1 cup shortening
1 cup packed brown sugar
1 cup molasses
2 eggs
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 teaspoons ground ginger
1 teaspoon salt
1/2 cup water

Directions

In a mixing bowl, cream shortening and brown sugar. Add molasses and eggs; mix well. Combine the dry ingredients; add to the creamed mixture alternately with water. Refrigerate for at least 8 hours.

Drop dough by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Church-Window Cookies

Ingredients

1/2 cup butter
1 (16 ounce) package milk
chocolate chips
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (16 ounce) package colored
miniature marshmallows
2 cups flaked coconut

Directions

Melt the butter and chocolate chips in a heavy saucepan over medium heat; mix until smooth and creamy; remove from heat and stir in the vanilla. Fold in the marshmallows and walnuts.

Scatter about half of the coconut onto a large baking sheet. Form the chocolate mixture into two oblong logs and lay them onto the coconut. Use the remaining coconut to coat the logs. Refrigerate until the logs are firm, about 1 hour. Cut logs into 3/4-inch slices.

Raisin-Filled Cookies

Ingredients

1 cup packed brown sugar
1 cup sugar
1 cup butter or margarine,
softened
3 eggs
2 tablespoons vanilla extract
5 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
3 tablespoons buttermilk
FILLING:
1 tablespoon cornstarch
3 tablespoons all-purpose flour
1 cup packed brown sugar
2 cups boiling water
1 1/2 cups seedless raisins

Directions

In a mixing bowl, cream sugars and butter. Add eggs, beating well after each addition, and vanilla. Combine dry ingredients; add alternately with buttermilk to creamed mixture. Mix well. Chill. For filling, combine cornstarch, flour and brown sugar in a saucepan. Add water, stirring constantly. Add raisins; stir and cook until mixture comes to a boil and is thickened, about 3 minutes. Cool. On a floured surface, roll dough and cut into 3-in. circles. Spoon 2 teaspoons filling on a circle and top with another circle. Pinch edges together and cut slit in top. Repeat with remaining dough and filling. Place on ungreased baking sheets. Bake at 350 degrees F for 10-13 minutes or until lightly browned.

Moist and Chewy Peanut Butter Cookies

Ingredients

1/2 cup reduced fat margarine
1/2 cup reduced fat peanut butter
1/2 cup white sugar
3/4 cup packed brown sugar
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1 pinch salt

Directions

Mix margarine, peanut butter, sugar and egg. Stir in baking powder, baking soda, salt and flour.

Chill dough for several hours or overnight.

Roll dough into 1 1/4 inch balls. Place 3 inches apart on lightly greased baking sheet. Flatten crisscross style with a fork dipped in flour or sugar.

Bake for 10 minutes at 375 degrees F (190 degrees C).

Butterscotch Lace Cookies

Ingredients

1 cup butter, melted
1 1/2 cups packed brown sugar
2 1/4 cups rolled oats
1/2 teaspoon salt
1 tablespoon molasses (optional)
3 tablespoons all-purpose flour
1 egg
1 teaspoon vanilla extract

Directions

Add sugar to butter or margarine; pour over rolled oats. Let stand at room temperature overnight so oats absorb butter.

Preheat oven to 375 degrees F (190 degrees C).

Mix remaining ingredients into oats. Drop level teaspoonfuls of dough 2 inches apart on heavily greased baking sheet. Bake only 12 cookies on a sheet.

Bake 5 to 7 minutes or until brown around edges. Allow to remain on sheet a few minutes, until firm, then immediately remove with spatula to cooling rack.

Peanut Butter Cookies from the Forties

Ingredients

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

Directions

In a medium bowl, cream together the peanut butter, butter and brown sugar until smooth. Beat in the egg. the flour, baking soda, baking powder and salt; stir into the peanut butter mixture. Cover dough and chill for at least one hour.

Preheat the oven to 375 degrees F (190 degrees C). Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet.

Flatten balls with a fork. Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pinwheel Cookies III

Ingredients

1 cup shortening
1 cup white sugar
1 cup packed brown sugar
3 eggs
4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon baking soda
2 1/2 cups dates, pitted and chopped
1/2 cup white sugar
1 cup water
1 cup chopped walnuts

Directions

Blend together shortening, 1 cup white sugar, and brown sugar. Add eggs, vanilla, flour, salt, and soda. Mix well, and set dough aside.

To Make Filling: In a saucepan, combine dates, sugar, water and nuts. Cook over medium heat until thick. Cool filling. If necessary, add water until mixture can be spread easily on the dough.

Divide dough into 4 parts. Roll out each piece on a floured surface to 1/2 inch thick. Spread with cooled, not cold filling. Roll up jelly-roll style. Close ends and place rolls on cookie sheets. Refrigerate until cold.

Slice chilled rolls, and bake at 400 degrees F (205 degrees C) for 10 minutes.

Polish Poppy Seed Cookies

Ingredients

- 2 eggs
- 1 cup butter
- 3/4 cup white sugar
- 1 teaspoon vanilla extract
- 2 egg yolks
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 tablespoon poppy seeds
- 1 egg white
- 1 tablespoon water

Directions

Place eggs (and water to cover) in a medium saucepan. Bring water to a boil, remove from heat and let cool. Peel eggs and remove yolks. Crumble yolks and set aside.

Beat together until creamy butter or margarine, sugar and vanilla extract. To this, add raw egg yolks and crumbled hard boiled egg yolks and mix well. Gradually add flour and salt.

Chill dough in refrigerator. Using small amounts of dough, roll out to 1/4 inch thickness. Cut into 2 inch round shapes and place on greased cookie sheet.

Beat together 1 egg white and 1 tablespoon of water. Brush tops of cookies with egg white glaze and sprinkle with poppy seeds.

Bake at 350 degrees F (175 degrees C) for 10-12 minutes until lightly browned.

Chocolate Covered Caramel Surprise Cookies

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup butter, softened
- 2 teaspoons vanilla extract
- 2 eggs
- 2 1/2 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 cup chopped pecans
- 48 chocolate covered caramel candies
- 1 tablespoon white sugar
- 1 cup white chocolate chips

Directions

In a large bowl, cream together the white sugar, brown sugar, and butter until light and fluffy. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, cocoa, and baking soda, gradually stir into the creamed mixture. Fold in the pecans. Cover dough and chill for at least one hour. Meanwhile unwrap the candies.

Preheat the oven to 350 degrees F (175 degrees C).

With floured hands, wrap about 1 tablespoon of dough around each piece of candy, completely covering the candy. Roll each ball in the remaining tablespoon of white sugar. Place 2 inches apart on an unprepared cookie sheet. Bake for 7 to 10 minutes in the preheated oven. Cookies should be set and slightly cracked.

Melt the white chocolate chips in the microwave oven, or in a bowl over simmering water. Drizzle over the cookies when they are cool. If the melted chips are too thick, add vegetable oil to achieve the desired consistency.

Dreamy Fudge Bar Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
Dash salt
3 cups rolled oats
CHOCOLATE FILLING:
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 tablespoon butter or margarine
1 cup chopped walnuts
1/4 teaspoon almond extract

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine flour, soda, salt and oats; stir into creamed mixture; set aside. For filling, combine chips, milk and butter in a saucepan. Melt over low heat, stirring until smooth. Cool slightly. Stir in walnuts and extract. Press two-thirds of oatmeal mixture into bottom of a greased 15-in. x 10-in. x 1-in. baking pan. Cover with filling and sprinkle remaining oatmeal mixture on top. Flatten slightly. Bake at 350 degrees F for 20 minutes.

Sugar Cookie Frosting

Ingredients

4 cups confectioners' sugar
1/2 cup shortening
5 tablespoons milk
1 teaspoon vanilla extract
food coloring

Directions

In a large bowl, cream together the confectioners' sugar and shortening until smooth. Gradually mix in the milk and vanilla with an electric mixer until smooth and stiff, about 5 minutes. Color with food coloring if desired.

Holiday Butter Cookies

Ingredients

1 cup butter
1/2 cup white sugar
1/2 teaspoon almond extract
2 1/2 cups sifted all-purpose flour
1 egg

Directions

Cream the butter until light. Gradually add in the sugar until light and fluffy. Beat in the egg and almond extract.

Gradually stir in the flour. Cover and chill dough until firm.

Preheat oven to 350 degrees F (175 degree C).

Roll dough out on a floured surface to 1/4 or 1/8 inch thick and cut with cookie cutters or stamps.

Bake at 350 degrees F (175 degrees C) for 8 to 12 minutes.

Eggnog Cookies III

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/4 cups white sugar
3/4 cup butter, softened
1/2 cup eggnog
1 teaspoon vanilla extract
2 egg yolks
1 teaspoon ground nutmeg

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine flour, baking powder, cinnamon, and nutmeg. Mix well with a wire whisk and set aside.

Cream sugar and butter until it forms a grainy paste. Stir in eggnog, vanilla, and egg yolks. Beat at medium speed until smooth. Add flour mixture and beat at low speed just until combined.

Drop cookie dough by rounded teaspoonfuls onto ungreased baking sheets, 1 inch apart. Sprinkle lightly with nutmeg. Bake for 20 to 25 minutes, or until bottoms turn light brown.

Poppy Seed Hungarian Style Cookies

Ingredients

1/2 cup heavy cream
1 1/4 cups poppy seeds
1 1/2 cups whole wheat flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
3/4 cup butter, softened
1/2 lemon, juiced
2/3 cup maple flavored syrup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan over medium heat combine cream and poppy seeds; do not boil.

In a medium bowl combine flour, baking soda and cinnamon. Stir in butter, lemon juice and syrup. Mix well and add cream mixture.

Drop by rounded spoonfuls onto a cookie sheet.

Bake for 20 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Glazed Rum Cookies

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
2 cups all-purpose flour
1 cup finely chopped walnuts
1/4 teaspoon salt
1/2 teaspoon rum flavored extract
3/4 cup confectioners' sugar
1 tablespoon milk
1/8 teaspoon rum flavored extract

Directions

Preheat oven to 325 degrees F (165 degrees C).

Beat the butter or margarine in a large mixing bowl at medium speed until very creamy. Gradually add the 1/2 cup confectioners' sugar, beating until light and fluffy.

Combine the flour, nuts and salt add to the butter mixture and beat until just blended. Stir in the rum extract. Shape cookies into 1 inch balls and place on ungreased cookie sheets. Flatten cookies down.

Bake at 325 degrees F (165 degrees C) for 12 to 15 minutes. When cool spread with Rum Glaze.

To Make Rum Glaze: Combine the 3/4 cup confectioners' sugar, milk and 1/8 teaspoon rum extract. Stir until smooth.

Ginger Butter Cookies

Ingredients

4 cups all-purpose flour
1 tablespoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup butter, softened
1 1/4 cups packed brown sugar
2 eggs
1/2 teaspoon lemon zest

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets. Combine flour, ginger, cinnamon and salt and set aside.

In large bowl, cream butter and brown sugar. Beat in eggs. Beat in lemon zest. Gradually blend in dry ingredients.

Roll out dough on floured surface to about 1/4 inch thickness. Cut out cookies using a 2 inch round cookie cutter. Place 1 inch apart on prepared cookie sheets.

Bake 12-15 minutes or until lightly colored. Cool on wire racks.

Peanut Butter Maple Cookies

Ingredients

1 cup butter or margarine,
softened
1/2 cup peanut butter*
1 cup sugar
1 cup packed brown sugar
2 eggs
1 tablespoon maple syrup
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup quick-cooking oats
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 (10 ounce) package peanut
butter chips

Directions

In a mixing bowl, cream the butter, peanut butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in syrup and vanilla. Combine the flour, oats, baking powder, baking soda and salt; add to the creamed mixture and mix well. Stir in peanut butter chips.

Drop by heaping tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 325 degrees F for 15-18 minutes or until golden brown. Cool for 1 minute before removing to wire racks.

Trail Mix Cookies

Ingredients

1/2 cup applesauce
1/2 cup white sugar
1/2 cup brown sugar
1 1/2 teaspoons vanilla extract
2 egg whites
1 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1 1/4 cups quick cooking oats
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts
1/3 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.

Beat applesauce, white sugar, brown sugar, and vanilla in a large bowl. In another bowl, use an electric mixer to beat egg whites until they are frothy and begin to firm up. Fold egg whites into applesauce mixture. Combine the flour, baking soda, salt, and cinnamon. Fold into the egg mixture. Stir in the oats, chocolate chips, walnuts, and cranberries. Drop by heaping teaspoons on prepared baking sheets.

Bake cookies in preheated oven until set and lightly browned, about 10 minutes. Remove immediately to wire racks to cool.

Cranberry Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups quick-cooking oats
1 cup raisins
1 cup coarsely chopped fresh or frozen cranberries
1 tablespoon grated orange peel
1 (12 ounce) package vanilla chips

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, salt and baking soda; add to the creamed mixture. Stir in oats, raisins, cranberries and orange peel. Stir in vanilla chips.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until the edges are lightly browned. Cool on wire racks.

Mexican Sugar Cookies

Ingredients

2 1/2 cups shortening
1 cup white sugar
1 teaspoon anise seed, ground
2 eggs
6 cups all-purpose flour
1 tablespoon baking powder
1/2 tablespoon cream of tartar
1/2 teaspoon salt
1/4 cup orange juice
3 tablespoons ground cinnamon
1 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat shortening until light and fluffy. Add one cup sugar, and anise seed. Mix until creamy. Add eggs and mix well. Add flour, baking powder, cream of tartar, salt and orange juice. Mix well.

Knead dough until smooth. On lightly floured surface, roll to 1/2 inch thick. Cut using cookie cutter into different shapes. Bake until light brown, 5 - 8 minutes. Roll cookies in mixture of 1 cup sugar and 3 tablespoons of cinnamon while still warm.

Sesame Raisin Cookies

Ingredients

3/4 cup water
1/2 cup raisins
1/2 cup sesame seeds
1 cup brown rice flour
1 1/4 cups rolled oats
1/4 teaspoon salt
1 1/8 cups unsweetened apple juice
2 tablespoons vegetable oil
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring 3/4 cup of water to boil and add the raisins. When the water returns to a boil turn off the heat. Let the raisins plump for at least 10 minutes. Drain the raisins well, then chop them coarsely.

Toast the sesame seeds by stirring them with a wooden spoon in a heavy saute pan over medium heat. Saute until the seeds begin to crackle, pop and smell toasted; about 10 minutes.

Combine rice flour, oats, salt and toasted sesame seeds. Stir apple juice, oil and vanilla into the flour mixture.

Form the dough into 8 large balls. Place each ball on greased cookie sheets or parchment paper. Moisten your fingers and flatten each ball until it is 1/2 inch thick.

Bake 25 minutes or until golden brown. Let cool on pans before removing.

Sugar Cookies XII

Ingredients

3 cups white sugar
2 cups lard
4 eggs
2 teaspoons vanilla extract
2 cups buttermilk
8 cups all-purpose flour
2 tablespoons baking powder
3/4 tablespoon baking soda
1 1/2 teaspoons salt

Directions

In a large bowl, cream together the sugar and lard until smooth. Beat in the eggs one at a time then stir in the vanilla and buttermilk. Combine the flour, baking powder, baking soda and salt; blend into the creamed mixture. Cover dough and chill for at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut with cookie cutters, into desired shapes. Place on unprepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Ammonia Cookies

Ingredients

2 1/2 cups white sugar
1/2 cup butter, softened
3 eggs
1 1/2 cups sour cream
1/2 cup milk
1 teaspoon peppermint extract
1/2 teaspoon salt
2 teaspoons bakers' ammonia
3 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the white sugar and butter until smooth. Beat in the eggs one at a time, then stir in the sour cream, milk and peppermint extract. Combine the salt and bakers' ammonia with 2 cups of the flour and blend into the mixture. Gradually add more flour to make a stiff dough. Leave the dough soft for drop cookies or add more flour to make cut-out cookies. Drop dough from heaping spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until golden. When cool, ice with a simple confectioners' glaze that has been flavored with peppermint if desired.

Truffle Cookies

Ingredients

7 (1 ounce) squares unsweetened chocolate, chopped
10 tablespoons butter
1/3 cup half-and-half
1 1/4 cups confectioners' sugar
1 tablespoon vanilla extract
1 1/2 cups all-purpose flour
1/8 teaspoon salt

Directions

Heat 6 oz chocolate in heavy saucepan over low heat, stirring constantly until melted. Remove from heat. Stir in 2 tablespoons margarine, the half and half and 1/2 cup powdered sugar. Shape mixture into 1 inch balls and place on ungreased cookie sheet. Freeze uncovered about 30 minutes, until set.

Preheat oven to 350 degrees F (175 degrees C).

Mix 1/2 cup margarine, 3/4 cup powdered sugar, the vanilla and 1 oz chocolate. Work in flour and salt until dough holds together. (If dough is dry, mix in 1 or 2 tablespoons milk). Mold portions of dough around frozen chocolate balls to form 1 1/2 inch balls. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 15 minutes or until set but not browned. Remove from cookie sheet. Cool completely on wire rack.

Pumpkin Spiced and Iced Cookies

Ingredients

2 1/4 cups all-purpose flour
1 1/2 teaspoons pumpkin pie spice
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butter or margarine, softened
1 cup granulated sugar
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
2 eggs
1 teaspoon vanilla extract
2 (12 ounce) packages NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels
1 cup chopped walnuts

Vanilla Glaze
1 cup powdered sugar
1 tablespoon milk
1/2 teaspoon vanilla extract

Directions

PREHEAT oven to 350 degrees F. Generously grease a baking sheet; set aside.

COMBINE flour, pumpkin pie spice, baking powder, baking soda and salt in a medium bowl. Beat butter and granulated sugar in large mixer bowl until creamy. Beat in pumpkin, eggs and vanilla extract. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto prepared baking sheets.

BAKE for 15 to 20 minutes or until edges are lightly browned. Cool on baking sheets for 2 minutes; remove to wire rack to cool completely. Drizzle or spread with Vanilla Glaze.

Blueberry Drop Cookies

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1/4 cup milk
1 egg
1 cup white sugar
1 teaspoon almond extract
1 1/2 teaspoons lemon zest
1 cup fresh blueberries

Directions

In a large mixing bowl, cream the shortening, sugar, egg, milk, almond extract and lemon zest. Mix well after the addition of each ingredient. Combine the flour, baking powder and salt; blend into the sugar mixture. Fold in the blueberries. Cover and chill for 4 hours.

Preheat oven to 375 degrees F. Drop dough by teaspoonfuls onto ungreased cookie sheets, about 1 1/2 inches apart.

Bake 12 to 15 minutes in the preheated oven. Let the cookies cool on the baking sheets for a few minutes before transferring to wire racks to cool completely.

Chocolate Mint Sugar Cookie Drops

Ingredients

1 cup white sugar
3/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
2 cups mint chocolate chips
1/4 cup white sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together 1 cup sugar and vegetable oil. Stir in the egg and vanilla until smooth. Combine the flour, baking powder and salt; gradually stir into the sugar mixture. Mix in mint chocolate chips. Roll the dough into walnut sized balls. Roll each ball in the remaining 1/4 cup of sugar to coat. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Giant Toffee Chocolate Chip Cookies

Ingredients

1 cup packed brown sugar
1/2 cup buttermilk
1/2 cup shortening
1/4 cup honey
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup chopped white chocolate

Directions

Heat oven to 350 degrees F (175 degrees C).

In a large bowl, mix brown sugar, buttermilk, shortening, honey, and egg. Stir in flour, baking soda, baking powder, and salt. Stir in chocolate chips and chopped white chocolate.

Drop dough by level 1/4 cupfuls about 2 inches apart onto ungreased cookie sheets.

Bake 12 to 14 minutes, or until edges are golden brown. Cool for 4 minutes, and remove from cookie sheets.

Cowboy Cookie Mix

Ingredients

1 1/3 cups quick-cooking oats
1 1/3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped pecans
1 cup semisweet chocolate chips
1/2 cup packed brown sugar
1/2 cup sugar
Additional Ingredients:
1/2 cup butter or margarine,
melted
1 egg, lightly beaten
1 teaspoon vanilla extract

Directions

Pour oats into a wide-mouth 1-qt. glass container with a tight-fitting lid. Combine the flour, baking powder, baking soda and salt; place on top of oats. Layer with pecans, chocolate chips, brown sugar and sugar, packing each layer tightly (do not mix). Cover and store in a cool dry place for up to 6 months.

To prepare cookies: Pour cookie mix into a large mixing bowl; stir to combine ingredients. Beat in butter, egg and vanilla. Cover and refrigerate for 30 minutes. Roll into 1-in. balls. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 11-13 minutes or until set. Remove to wire racks to cool.

Hermit Bar Cookies

Ingredients

1/2 cup shortening
1 cup white sugar
1/2 cup molasses
1 teaspoon baking soda
1/2 cup warm coffee
1 egg
3 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until smooth. Stir in the molasses and egg. Dissolve the baking soda in warm coffee; stir into the molasses mixture. Combine the flour, salt, cinnamon and cloves; Gradually stir into the batter. Mix in raisins. Form dough into 4 long strips lengthwise on the cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Cool for 5 minutes on the cookie sheets then cut each strip into 2 inch bars while still warm.

Cake Mix Cookies III

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 egg
3/4 cup vegetable oil
1/4 cup packed light brown sugar
2 cups butterscotch chips

Directions

Combine all ingredients in the order given. (Do not use mixer.) Drop by teaspoon onto an ungreased cookie sheet.

Bake at 350 degrees F (175 degrees C) for about 7 minutes. Do not let them get brown around the edges! Cool on the cookie sheet at least 10 minutes before trying to remove them, they will break!

Czechoslovakian Cookies

Ingredients

1 cup butter
1 cup white sugar
2 egg yolks
1 teaspoon vanilla extract
1/8 teaspoon ground cardamom
1/4 teaspoon ground allspice
2 cups all-purpose flour
1 cup chopped pecans
1/2 cup strawberry jam

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 8 inch square baking dish.

Cream the butter until soft and fluffy. Add the white sugar gradually, until light and fluffy. Beat in the egg yolks.

Sift the cardamom, allspice and flour together. Gradually add it to the butter mixture and stir to combine well. Stir in the chopped pecans.

Spoon 1/2 of the dough into the prepared pan, spreading evenly. Top with strawberry jam and cover with the remaining dough.

Bake at 325 degrees F (165 degrees C) for 1 hour or until lightly browned. Cool then cut into 1 1/2 inch sized squares.

Shortbread Cookies III

Ingredients

1 1/2 cups butter, softened
2 cups all-purpose flour
1 cup confectioners' sugar
1 cup cornstarch
1/4 teaspoon salt

Directions

Work all the ingredients together with your hands until blended. Shape all of the dough into 1 inch balls.

Bake cookies on ungreased cookie sheets, 2 inches apart at 300 degrees F (150 degrees C) for 20 minutes.

Let cool 10 minutes then carefully lift with spatula to cake racks to cool. Store in air tight container with wax paper between layers. Cookies keep well.

Variations: Flatten some balls with tines of fork and press 1/4 of a red or green glace cherry in center of each. Make thumbprint indentation in some balls and fill with a tiny bit of jam, jelly or marmalade. Dip some balls in slightly beaten egg white and roll in finely chopped walnuts. Bake as they are or make an indentation in top and spoon in a little jam or marmalade. Dip some balls in egg white and roll in desiccated coconut. Bake as they are or make an indentation and spoon in a little jam, jelly or marmalade.

Pecan Lace Cookies I

Ingredients

1 cup whole wheat flour
1/2 cup chopped pecans
1/2 cup quick cooking oats
1/2 cup light corn syrup
1/2 cup packed brown sugar
1/2 cup unsalted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Line 2 cookie sheets with aluminum foil. In small mixing bowl, sift the flour. Add the pecans and oats. Mix well.

In saucepan over medium heat, combine the corn syrup, brown sugar, and butter. Bring to a boil, stirring constantly. Remove from heat. Stir in the vanilla and flour mixture. Stir until well blended. Mixture will turn opaque. Drop by teaspoonfuls onto cookie sheets about 3 inches apart.

Bake for 9 minutes or until set and golden. When done, slide foil onto wire racks and allow cookies to cool. Re-line cookie sheets with new foil for next batch. Peel cookies off of foil when cool.

Maple Sugar Cookies

Ingredients

1 cup butter flavored shortening
1 1/4 cups sugar
2 eggs
1/4 cup maple syrup
1 tablespoon vanilla extract
3 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in syrup and vanilla. Combine the remaining ingredients; gradually add to the creamed mixture. Cover and refrigerate for 2 hours or until easy to handle. On a lightly floured surface, roll out to 1/8-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Arny Cookies

Ingredients

2 cups shortening
2 cups white sugar
5 eggs
4 1/2 cups all-purpose flour
2 teaspoons salt
2 teaspoons baking soda
1/2 cup butter
2 teaspoons vanilla extract
1 pound confectioners' sugar

Directions

Preheat oven to 350 deg. F (180 deg. C).

Cream together shortening and granulated sugar.

Beat in 4 eggs, then stir in flour, salt and baking soda.

Drop by heaping teaspoonfuls on to ungreased cookie sheets.

Bake at 350 deg. F (180 deg. C) for 10 to 12 minutes.

Prepare frosting by combining melted butter, vanilla, 1 egg, and powdered sugar in a medium bowl. Beat with electric mixer until smooth. Frost cookies when they are cool.

Coconut Oatmeal Cookies I

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup butter
2 cups all-purpose flour
1 cup flaked coconut
1 teaspoon baking powder
1 teaspoon baking soda
2 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl cream shortening, butter, and sugars. Add eggs and vanilla until blended. Set aside.

In a separate bowl, combine dry ingredients, withholding the coconut until all other dry ingredients are blended. Add coconut.

Combine wet and dry ingredients until moist. Drop on greased cookie sheet about 1-2 inches apart. Bake for 10 minutes or until golden. Remove from oven immediately- if overcooked cookies get HARD.

Cream Cheese Sugar Cookies

Ingredients

1 cup white sugar
1 cup butter, softened
1 (3 ounce) package cream cheese, softened
1/2 teaspoon salt
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 egg yolk
2 1/4 cups all-purpose flour

Directions

In a large bowl, combine the sugar, butter, cream cheese, salt, almond and vanilla extracts, and egg yolk. Beat until smooth. Stir in flour until well blended. Chill the dough for 8 hours, or overnight.

Preheat oven to 375 degrees F (190 degrees C).

On a lightly floured surface, roll out the dough 1/3 at a time to 1/8 inch thickness, refrigerating remaining dough until ready to use. Cut into desired shapes with lightly floured cookie cutters. Place 1 inch apart on ungreased cookie sheets. Leave cookies plain for frosting, or brush with slightly beaten egg white and sprinkle with candy sprinkles or colored sugar.

Bake for 7 to 10 minutes in the preheated oven, or until light and golden brown. Cool cookies completely before frosting.

Orange Carrot Cookies

Ingredients

- 1 1/2 cups shortening
- 2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups mashed cooked carrots
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup chopped walnuts
- 1 cup chopped walnuts
- 1 cup confectioners' sugar
- 1 orange, zested and juiced

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla and carrots. Combine the flour, baking powder and salt; gradually stir into the creamed mixture. Finally, fold in the walnuts. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until lightly golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

To make the glaze, put 1 cup of the confectioners' sugar into a medium bowl. Grate the rind of the orange into the bowl with the sugar. Squeeze in enough juice from the orange to form a thin but spreadable consistency. Mix until smooth. If necessary, stir in more confectioners' sugar. Spread onto the cooled cookies. Store in an airtight container.

Basic Chocolate Drop Cookies

Ingredients

1/4 cup sifted cocoa
2 cups Basic Cookie Mix
1 egg
1/2 cup butter
1/4 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C).

Sift cocoa into Basic Cookie Mix. Beat egg lightly and stir into mixture. Melt butter over low heat and stir into mixture. Add water and vanilla and mix well. Drop by teaspoonfuls onto greased baking sheet.

Bake for 12 to 15 minutes in the preheated oven.

Play Dough Cookies

Ingredients

3/4 cup butter, softened
3 ounces cream cheese
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
assorted colors of paste food coloring
24 lollipop sticks

Directions

In a bowl cream butter, cream cheese and sugar until fluffy. Add egg and vanilla; beat until smooth.

In a medium bowl combine flour, baking powder and salt. Add dry ingredients to the creamed mixture. Stir till soft dough forms. Divide dough into fourths. Tint each with a different food color. Wrap in plastic wrap and chill for 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Working with half of each color, shape dough into 3/4 inch balls and for each cookie place 1 pink, 1 green, 1 blue and 1 orange ball together to make 1 large ball. Shape into a 12 inch long roll (like a snake), starting at one end, coil roll to make a 2 3/4 inch round cookie. Place cookies 3 inches apart on lightly greased baking sheet. Carefully insert lollipop sticks into bottoms of cookies.

Bake cookies for 8 minutes or until lightly browned. Cool and store in an airtight container.

Cinnamon Cookies II

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
1 egg
1 1/2 tablespoons molasses
2 1/4 cups all-purpose flour
1 1/8 teaspoons baking soda
1 tablespoon ground cinnamon

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together butter and sugar.

Mix in egg and molasses, blending well.

Mix flour, baking soda and cinnamon; add to creamed mixture, mixing well.

Drop by teaspoonfuls onto ungreased cookie sheet.

Bake for 10 to 12 minutes.

Zucchini Raisin Cookies

Ingredients

1/2 cup shortening
1 cup sugar
1 egg
1 cup shredded peeled zucchini
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup raisins

Directions

In a mixing bowl, cream shortening and sugar. Add egg; beat well. Stir in zucchini; set aside. Combine flour, baking soda, cinnamon, baking powder, salt, nutmeg and cloves. Add to zucchini mixture; stir until thoroughly combine. Stir in raisins. Drop by rounded teaspoonfuls 2 in. apart on greased baking sheets. Bake at 375 degrees F for 12-15 minutes or until golden brown. Cool on pans for 2 minutes before removing to a wire rack. Cookies are cake-like.

Butter Crunch Cookies

Ingredients

2 cups butter (no substitutes),
softened
2 cups sugar
3 cups all-purpose flour
2 teaspoons cream of tartar
2 teaspoons baking soda
1/2 teaspoon salt
4 cups cornflakes, slightly crushed
1 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugar. Combine flour, cream of tartar, baking soda and salt; gradually add to the creamed mixture. Stir in the cornflakes and pecans. Roll into 1-in balls. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks.

Sicilian Fig Cookies

Ingredients

2 1/2 cups all-purpose flour
1/4 teaspoon salt
2 1/2 teaspoons baking powder
1/2 cup white sugar
1 cup unsalted butter
2 eggs
1/2 teaspoon vanilla extract
1/4 cup milk
2 cups chopped dried figs
1 cup raisins
1 large orange
2 cups toasted walnuts, chopped
1 cup honey
1/2 cup dark rum
1 teaspoon ground cinnamon

Directions

To make Pastry: Combine flour, sugar, baking powder and salt in a large mixing bowl. Add the butter, eggs, vanilla and milk. Stir into a smooth dough. Remove dough from bowl and shape into a circle. Cut into 4 equal pieces, wrap in plastic and chill.

To make the Filling: Use the zest and juice of the orange and place in large bowl. Mix in figs, raisins and nuts. Process in food processor until evenly chopped. Stir in honey, rum and cinnamon, and set aside.

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets.

Remove dough from refrigerator. Roll one piece of dough at a time into an 8-inch wide strip about 1/4-inch thick. Cut lengthwise in half, forming two long strips, each about 4 inches wide. Lay strips on work surface. Brush top inch of each with cold water. About 1/3 of the way up from the bottom of the dough, place 1/4 of the filling in a 1-inch wide strip, running from end to end. Fold the moistened edge of the dough over the filling and press to seal edges. Cut each strip into 1-inch rectangles and place on cookie sheets. Repeat with remaining sections of dough.

Bake 13 to 16 minutes, or until tops are golden. Let cool on cookie sheets for 10 minutes. Transfer to wire racks.

Chocolate Chocolate Chip Cookies I

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup cocoa powder
3/4 teaspoon baking soda
1/4 teaspoon salt
2 cups semisweet chocolate chips
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into the butter mixture until well blended. Mix in the chocolate chips and walnuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or just until set. Cool slightly on the cookie sheets before transferring to wire racks to cool completely.

Orange Crispy Cookies

Ingredients

1 (18.25 ounce) package white cake mix
1/2 cup butter or margarine, melted
1 egg, beaten
2 teaspoons grated orange peel
2 teaspoons orange extract
1 cup crisp rice cereal
1 cup chopped walnuts

Directions

In a mixing bowl, combine the first five ingredients; mix well. Stir in cereal and walnuts if desired. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Cool for 1 minute before removing to wire racks.

Marbled Cookies

Ingredients

1 cup butter
1 cup white sugar
24 saltine crackers
3 cups semisweet chocolate chips
1 cup finely chopped walnuts

Directions

Preheat the oven to 400 degrees F (200 degrees C). Line a 9x13 inch pan with aluminum foil and grease the foil.

In a small saucepan, over medium heat, combine the butter and sugar. Simmer for 3 minutes, stirring occasionally, until sugar is dissolved. Line the prepared pan with the saltine crackers. Pour the hot sugar mixture evenly over the crackers.

Bake for 5 minutes in the preheated oven. Remove from the oven and quickly sprinkle the chocolate chips over the sugar layer. Return to the oven for just one minute. Then use a spatula to smooth out the melted chocolate chips. Sprinkle the nuts over the chocolate layer. Refrigerate overnight then remove from the foil and break into small pieces.

Mrs. Fields Sugar Cookies

Ingredients

2 cups all-purpose flour
1/4 teaspoon salt
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1/4 cup colored sugar for decoration
3/4 cup butter

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl combine the flour and salt with a wire whisk. In a large mixing bowl cream the butter and sugar with an electric mixer on medium speed. Add the egg and vanilla, and beat until well blended. Scrape down sides of bowl, then add the flour mixture. Blend on low speed just until combined. Do not overmix.

Gather dough into a ball. Flatten the ball into a disk and wrap tightly in plastic wrap or a plastic bag. Refrigerate one hour until firm.

On a floured surface, roll out dough to a 1/4 inch thickness. With cookie cutters, cut dough into desired shapes and place on ungreased cookie sheets. Decorate with colored sugars or sprinkles. Bake for 13-15 minutes, being careful not to brown. Immediately transfer cookies with a spatula to a cool, flat surface.

Cracked Sugar Cookies II

Ingredients

1 cup shortening
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup white sugar for decoration

Directions

In a large bowl, cream together the shortening and 1 1/2 cups sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture until well blended. Cover dough and refrigerate for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Roll dough into 1 inch balls and roll the balls in the remaining sugar. Place cookies 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 9 minutes in the preheated oven, or until just barely golden. Allow cookies to cool on the baking sheet for 2 minutes before removing to wire racks to cool completely.

Pecan Lace Cookies II

Ingredients

1 cup butter
1 cup light corn syrup
1 1/3 cups brown sugar
2 cups all-purpose flour
2 cups finely chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a medium saucepan over medium heat, combine butter, corn syrup and brown sugar. Bring to a boil, stirring frequently. Toss together the flour and pecans and stir into the boiling mixture. Bring the mixture to a second boil before removing from heat. Drop by spoonfuls onto the prepared cookie sheets. Cookies should be at least 4 inches apart to allow for spreading.

Bake for 5 to 10 minutes in the preheated oven, until evenly brown. If molding the cookies into shapes, allow to cool for a minute, until cool enough to handle, but still really hot.

White Chocolate Coconut Macadamia Cookies

Ingredients

3/4 cup unsalted butter
1/2 cup packed brown sugar
1 1/2 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3 tablespoons white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup chopped macadamia nuts
8 ounces white chocolate,
chopped
1/2 cup flaked coconut

Directions

In a saucepan over medium heat cook butter until golden but not brown. Stir in the brown sugar and chill for 50 to 60 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line baking sheets with parchment paper.

Combine the flour, baking soda, baking powder and salt.

Beat the butter mixture with the white sugar until fluffy and smooth. Beat in the egg and vanilla. Then stir in the flour mixture. Stir in the macadamia nuts, white chocolate chunks and coconut.

Roll dough into 1 1/2 to 2 inch balls and bake at 350 degrees F (175 degrees C) for 9 to 11 minutes.

Eggless Ginger Cookies

Ingredients

- 1 cup white sugar
- 1 cup shortening
- 1 cup dark molasses
- 2 teaspoons baking soda
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 4 cups all-purpose flour

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease cookie sheets.

In a large bowl, cream together the sugar and shortening until smooth. Stir in the molasses. Combine the baking soda, ginger, cinnamon and 3 3/4 cups of the flour; blend into the molasses mixture. Add more flour if necessary to make dough stiff enough to roll out. Use remaining flour to dust rolling surface. Roll dough out to 1/4 inch thickness and cut with cookie cutters.

Bake for 5 to 7 minutes in the preheated oven. remove from baking sheets to cool on wire racks.

Grandma's Sugar Cookies

Ingredients

2 cups sugar
1 cup butter (no substitutes)
1 teaspoon vanilla extract
1/2 teaspoon salt
2 eggs, lightly beaten
2 2/3 cups all-purpose flour
2 teaspoons baking powder
3/4 teaspoon baking soda

Directions

In a mixing bowl, cream sugar, butter, vanilla and salt. Add eggs and mix well. Combine flour, baking powder and baking soda; add to creamed mixture. Chill until firm, about 1 hour.

On a floured surface, roll dough to 1/4-in. thickness. Cut with a 2 -1/2-in. cookie cutter; place on greased baking sheets. Bake at 375 degrees F for 7-8 minutes or until light golden brown. Decorate if desired.

Chocolate Mint-Filled Cookies

Ingredients

1 cup semisweet chocolate chips
2 cups all-purpose flour
2/3 cup butter, softened
1/4 cup light corn syrup
2 teaspoons baking soda
1/4 teaspoon salt
1 egg
1/2 cup white sugar
48 small peppermint patties
1/3 cup white sugar

Directions

In heavy small saucepan over low heat, heat chocolate chips, stirring occasionally, until melted and smooth.

Pour melted chocolate into bowl and add flour, butter, corn syrup, baking soda, salt, egg and 1/2 cup sugar. Mix with electric mixer at low speed until blended. Increase speed to medium; beat until well mixed, scraping bowl frequently with rubber spatula.

Wrap dough with plastic wrap and refrigerate until easy to handle, about 2 hours.

Preheat oven to 350 degrees F (180 degrees C).

Measure 1/3 cup sugar into small bowl. Shape dough into 96 balls; roll balls in sugar to coat. Place in even number of balls, about 2 inches apart, on ungreased large cookie sheet.

Bake cookies 12 to 15 minutes until set. Immediately remove half of cookies from cookie sheet and invert onto work surface. While still hot, place chocolate-covered mint patties on remaining cookies, top side up. Press cookies together slightly so mint patty spreads out to cookie edges as it melts. With pancake turner, remove cookies to wire racks to cool. Repeat with remaining dough and mints.

Pfeffernusse Cookies II

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon salt
1 cup white sugar
3 eggs
1 1/2 tablespoons fresh lemon juice
1/2 teaspoon lemon zest
1/4 cup chopped hazelnuts
1 teaspoon brandy

Directions

Combine flour, baking powder, spices and salt.

In a large bowl, beat the sugar and eggs until thick and light-colored. Beat in the lemon juice. Beat in the lemon zest. Gradually blend in the dry ingredients. Stir in the hazelnuts. Cover and chill for 4 hours.

On a floured surface, roll out the dough to a thickness of 1/2 inch. Using a 1 1/2 inch round cookie cutter, cut out cookies and place 1 inch apart on lightly greased baking sheets. Cover the baking sheets with clean towels and leave undisturbed for 4 hours.

Preheat oven to 350 degrees F (175 degrees C).

Turn the cookies over and place a drop of brandy in the center of each cookie. Bake for 8 to 10 minutes, until lightly colored. Transfer to wire racks to cool.

Fresh Fig Cookies

Ingredients

1 cup white sugar
1/2 cup shortening
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cloves
1 cup chopped fresh figs
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream sugar and shortening and add beaten egg.

Sift dry ingredients and blend with creamed mixture. Fold in figs and nuts.

Drop by spoonfuls on greased sheet. Bake for 15 to 20 minutes.

Ginger Drop Cookies

Ingredients

1 cup shortening
1 cup packed brown sugar
1 cup molasses
2 eggs
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 teaspoons ground ginger
1 teaspoon salt
1/2 cup water

Directions

In a mixing bowl, cream shortening and brown sugar. Add molasses and eggs; mix well. Combine dry ingredients; add to the creamed mixture alternately with water. Refrigerate for at least 8 hours.

Drop dough by tablespoonfuls 2 in. apart onto greased baking sheets.

Bake at 350 degrees for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Simple Sugar Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 1/4 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/8 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking soda, cream of tartar and salt; gradually add to the creamed mixture. Shape into two 5-in. rolls; wrap in plastic wrap. Refrigerate for 1 hour or until firm. Unwrap; cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes. Remove to wire racks to cool.

Date Drop Cookies II

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup shortening
3/4 cup packed brown sugar
1 egg
1/2 cup sour cream
2 1/2 cups dates, pitted and
chopped
1 cup walnut halves

Directions

Pre-heat oven to 400 degrees F (205 degrees C). Lightly grease two baking sheets.

Combine flour, baking powder, baking soda and salt and set aside.

In a large bowl, cream together shortening and brown sugar. Beat in the egg and the sour cream. Gradually blend in flour mixture. Fold in dates.

Drop dough by teaspoonfuls 1-1/2 inches apart onto baking sheets. Press a walnut half into the center of each cookie.

Bake for 8-10 minutes until lightly colored. Cool cookies on wire racks.

Very Chocolate Cookies

Ingredients

1 1/4 cups margarine, softened
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, baking soda and salt, gradually stir into the creamed mixture. Fold in chocolate chips. Drop by rounded spoonfuls onto unprepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Do not overbake. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cookie Sticks

Ingredients

1/2 cup vegetable oil
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

In a mixing bowl, combine the oil, sugars, egg and vanilla; mix well. Combine flour, baking soda and salt; gradually add to sugar mixture. Divide dough in half.

On a greased baking sheet, shape each portion into a 15-in. x 3-in. rectangle about 3 in. apart. Sprinkle chocolate chips and nuts if desired over dough; press lightly.

Bake at 375 degrees F for 6-7 minutes. (Bake for 8-9 minutes for crispier cookies.) Cool for 5 minutes. Cut with a serrated knife into 1-in. strips; remove to wire racks to cool.

Fabulous Chocolate Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup white sugar
1 cup packed brown sugar
1/2 cup butter
2 eggs
2 teaspoons vanilla extract
1/2 cup semisweet chocolate chips
1/3 cup candy-coated chocolate pieces
1/3 cup peanut butter chips
2 teaspoons honey
1 pinch ground cinnamon
1/4 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C). Sift together the flour, baking soda, salt and cinnamon, set aside.

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs, vanilla and honey. Stir in the dry ingredients, then fold in the chocolate chips, chocolate candies, peanut butter chips and nuts. Drop dough by teaspoons onto an unprepared cookie sheet.

Bake for 15 to 18 minutes in the preheated oven, until the cookies are golden around the edges. Remove from the baking sheet to cool on wire racks.

Mocha Walnut Cookies

Ingredients

2 cups semisweet chocolate chips
2 tablespoons instant coffee powder
2 teaspoons boiling water
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 cup chopped nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt over hot (not boiling) water 1/2 cup of the chocolate morsels. Stir until smooth. Cool to room temperature.

In small cup, dissolve the instant coffee in the 2 teaspoons boiling water. Set aside.

In small bowl, combine flour, baking soda, and salt. Set aside.

In large bowl, combine butter, sugars, and coffee. Beat until creamy. Add egg and melted morsels. Mix well. Gradually add flour mixture. Stir in remaining 1-1/2 cups chocolate morsels and walnuts. Form into walnut-sized balls and place on ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 10-12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets.

Chocolate-Chunk and Pecan Cookies

Ingredients

1 1/4 cups butter, softened
3/4 cup dark brown sugar
3/4 cup light brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
12 ounces semisweet chocolate chunks
2 cups chopped pecans

Directions

Preheat oven to 325 degrees F.

In a mixing bowl beat butter and both brown sugars until creamy. Add eggs one at a time, beating well after each addition. Stir in vanilla.

Mix together the flour, baking soda and salt. Add to the butter mixture and stir just until combined.

Mix in the chocolate chunks and pecans. Drop dough by rounded tablespoonfuls onto an ungreased cookie sheet. Flatten slightly with the back of the spoon.

Bake about 15 minutes or until golden brown. Cool slightly on cookie sheet. Remove to a rack and cool completely.

Cornmeal Cookies III

Ingredients

1/2 cup butter
2/3 cup white sugar
1 egg
1 teaspoon lime extract
1/2 cup cornmeal
1 teaspoon baking powder
1/4 teaspoon salt
1 cup all-purpose flour
1/4 cup white sugar
1 teaspoon grated lime zest
1/3 cup confectioners' sugar for decoration
1 tablespoon lime juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease your baking sheets.

Beat the butter and 2/3 cup sugar together until creamy. Mix in the egg and lime extract. Blend well.

In a separate bowl, combine the cornmeal, baking powder, salt and flour. Add the flour mixture to the butter mixture and mix well.

Drop teaspoonfuls of the dough onto the prepared baking sheets. Dip the bottom of a glass, or similar round, flat object in the 1/4 cup sugar, and slightly flatten the balls of dough. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes or until cookie bottoms are lightly browned.

To Make Icing: Combine the lime zest, confectioners' sugar, and enough lime juice to make a spreadable glaze. Spread over the tops of cooled cookies.

Chewy Tangerine Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup dark corn syrup
1 egg
1 tablespoon grated tangerine or
orange peel
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/4 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. In a small saucepan, bring corn syrup to a boil; gradually add to the creamed mixture. Beat in egg and tangerine peel. Combine flour, baking soda, cloves, nutmeg and salt; gradually add to the creamed mixture. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out to 1/4-in. thickness. Cut with 2 -1/2-in. cookie cutters dipped in flour. Place 1 in. apart on greased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are firm. Remove to wire racks to cool.

Chewy Maple Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1 egg
1/2 cup real maple syrup
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup flaked coconut

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a mixing bowl, cream shortening and brown sugar until fluffy. Beat in the egg, syrup, and vanilla until well mixed.

Combine flour, baking powder and salt. Add flour mixture to the creamed mixture. Stir in coconut. Drop by tablespoonfuls 2-inches apart onto greased baking sheets.

Bake at 375 degrees F (190 degrees C) for 10-12 minutes.

Frosted Maple Cookies

Ingredients

1 cup packed brown sugar
3/4 cup butter
1 teaspoon maple flavored extract
1 1/2 cups all-purpose flour
1/2 teaspoon vanilla extract
1 egg
1 teaspoon baking soda
2 cups confectioners' sugar
2 tablespoons butter
2 tablespoons milk
1 teaspoon maple flavored extract

Directions

Combine flour and baking soda, set aside.

Mix together the brown sugar, 1 teaspoon maple extract, vanilla, 3/4 cup butter and egg. Stir in the flour mixture. The dough will be very sticky.

Drop onto greased cookie sheet. Bake for 10-12 minutes at 350 degrees F (175 degrees C). Let rest for one minute before removing from cookie sheet. Frost when cool.

To Make Frosting: Combine 2 cups confectioners' sugar, 2 tablespoons butter, 2 tablespoons milk, and 1 teaspoon maple extract. Spread over cooled cookies.

Apple and Spice Cookies

Ingredients

2 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1/2 cup shortening
1 1/3 cups packed brown sugar
1/3 cup apple juice
1 cup chopped walnuts
1 cup chopped apples
1 cup raisins

Directions

Cream together shortening and brown sugar. Stir in flour, baking soda, salt and spices until dampened. Stir until smooth. Mixture will be very thick.

Stir in nuts, apples and raisins.

Drop by tablespoon 2 inches apart on a lightly greased cookie sheet. Bake 8 to 10 minutes in a 400 degree F (205 degrees C) oven. Let cool slightly, remove from cookie sheet.

Mom's Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1 1/2 cups packed brown sugar
3 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup raisins
1/2 cup chopped walnuts
1 cup dates, pitted and chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together the shortening and the butter. Add the brown sugar and cream until light and fluffy. Beat in the eggs until well blended.

Sift the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves over the creamed mixture. Mix in then stir in the raisins, nuts and dates.

Drop cookies onto ungreased baking sheets and bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until golden.

Chocolate Pile-Up Cookies

Ingredients

2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt

1 cup unsalted butter, at room temperature
3/4 cup white sugar
3/4 cup brown sugar
2 eggs
2 teaspoons vanilla extract
2 tablespoons coffee-flavored liqueur
1 cup finely chopped toasted hazelnuts
1 cup semisweet chocolate chips
1 cup milk chocolate chips
1 cup white chocolate chips

Directions

Preheat an oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper. In a bowl, mix the flour, cocoa, baking soda, and salt.

Beat the butter, white sugar, and brown sugar together in a bowl with an electric mixer until soft and creamy, then beat in the eggs, vanilla extract, and coffee liqueur. Gradually beat the flour mixture into the butter-sugar mixture until well combined. Stir in the hazelnuts, semisweet chocolate chips, milk chocolate chips, and white chocolate chips until evenly distributed through the dough. Drop by rounded teaspoons, about 2 inches apart, onto the prepared baking sheets.

Bake in the preheated oven until the edges are slightly browned, 8 to 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Oatmeal Buttermilk Cookies

Ingredients

1/2 cup butter, softened
1 cup brown sugar
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
2/3 cup buttermilk
1 1/2 cups rolled oats
1/2 cup chopped walnuts
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the egg. Combine the flour, baking soda, nutmeg, cinnamon and allspice; stir into the sugar mixture alternately with the buttermilk. Mix in the oats, walnuts and raisins. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Belgian Iron Cookies

Ingredients

5 pounds all-purpose flour
4 1/2 cups brown sugar
12 eggs
2 cups butter
1 teaspoon vanilla extract
1 teaspoon salt
2 tablespoons whiskey

Directions

Cream butter and brown sugar. Add eggs, vanilla, salt, and liquor (if desired). Blend in.

Now it gets to be fun. You have to work in all five pounds of flour little by little by hand. It will work in but it takes a while. You'll wind up with a BIG mixing bowl of dough.

Refrigerate dough overnight.

Have plenty of people to help with the cooking. Lightly grease and heat the empty cookie iron over a gas burner. Start with a tablespoon and a half of dough rolled into a little "cigar" shape and vary amount to fit the size of your cookie iron. It takes from one to one and a half minutes to cook each cookie - it's a trial and error process at first till you get a handle on the temperature of the gas burner and the heat retaining capabilities of your iron. A properly cooked cookie will be golden and after cooled, crisp.

This a family holiday tradition for us and we spend a whole day cooking cookies with lots of testing to make sure they're as good as last year's. The cast iron cookie irons work best, but I have seen people make them with the aluminum pizelle "irons". Ask for a krumkokie (croom cockie) iron at a gourmet cooking shop. We put them in tins and store till next Christmas, eating last year's cookies.

Cream Cheese Snowball Cookies

Ingredients

1 cup confectioners' sugar
1/2 cup finely-chopped walnuts
(optional)
1/2 cup vegetable shortening
(such as Crisco®)
1/2 cup butter, softened
1/2 cup cream cheese, softened
1/2 cup white sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift the confectioners' sugar into a shallow bowl, stir in the walnuts, and set aside.

Beat the shortening, butter, cream cheese, and sugar together in a bowl until the mixture is creamy and thoroughly blended. Mix in the almond extract, vanilla extract, and flour; stir to combine. Scoop up dough by rounded tablespoons, and roll into balls about 1 inch in diameter. Place the balls about 1 1/2 inches apart on ungreased baking sheets.

Bake in the preheated oven until the cookies turn slightly golden at the edges, about 6 minutes. Let the cookies cool on the baking sheets for about 1 minute, then roll in the confectioners' sugar-walnut mixture while still a little warm.

Flourless Peanut Butter Cookies

Ingredients

1 cup peanut butter
1 cup white sugar
1 egg

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine ingredients and drop by teaspoonfuls on cookie sheet. Bake for 8 minutes. Let cool. Recipe doesn't make very many, so you could double recipe as you desire.

Wagon Wheel Cookies

Ingredients

1/2 cup shortening
2 cups white sugar
4 eggs
2 cups all-purpose flour
1 cup unsweetened cocoa powder
2 teaspoons baking powder
1 teaspoon salt
1 cup chopped walnuts (optional)
1 cup confectioners' sugar
2 teaspoons vanilla extract

Directions

In a large bowl, cream together the shortening and sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Combine the flour, cocoa, baking powder and salt; stir into the creamed mixture. Stir in walnuts if desired. Cover dough and chill for at least one hour.

Preheat oven to 350 degrees F (175 degrees C). Roll the dough into walnut sized balls. Roll the balls in confectioners' sugar. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Crispy Butter Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 1/2 cups confectioners' sugar
2 egg whites
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
sugar

Directions

In a mixing bowl, cream butter and confectioners' sugar. Beat in egg whites and vanilla. Combine flour, baking powder and baking soda; gradually add to the creamed mixture. Roll into 1-1/2-in. balls, then roll in sugar. Place 2 in. apart on greased baking sheets. Flatten with a fork. Bake at 350 degrees F for 12-14 minutes or until edges are lightly browned. Remove to wire racks to cool.

Bunny Cookies

Ingredients

1 1/4 cups white sugar
2/3 cup shortening
2 eggs
3 1/2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
2 1/2 teaspoons orange zest
1 tablespoon orange juice
1/4 cup cinnamon red hot candies

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the sugar and shortening. Add eggs and beat until smooth. Stir in the flour, baking powder, and salt until well blended. Mix in the orange juice and orange zest.

On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut out rabbit shapes with a cookie cutter. Place rabbits onto an unprepared cookie sheet and place the cinnamon candies onto them for eyes. Bake in the preheated oven for 8 to 10 minutes. Frost if desired.

Chocolate Fudgy Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla extract
8 drops food coloring
3/4 cup chocolate hazelnut spread
2 3/4 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
3/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and food coloring. Mix in the chocolate hazelnut spread. Combine the flour, baking powder, and baking soda; stir into the sugar mixture until just blended. Fold in chocolate chips. Drop dough by spoonfuls 2 inches apart onto the prepared cookie sheets. These cookies spread.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mocha Truffle Cookies

Ingredients

1/2 cup butter or margarine
1 1/2 cups semisweet chocolate chips, divided
2 teaspoons instant coffee granules
2 eggs
3/4 cup sugar
3/4 cup packed brown sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1/3 cup baking cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt

Directions

In a saucepan over low heat, melt butter and 1/2 cup chocolate chips. Remove from the heat; stir until smooth. Stir in coffee granules; cool for 5 minutes. Stir in eggs, sugars and vanilla. Combine flour, cocoa, baking powder and salt; fold into the chocolate mixture. Add the remaining chocolate chips. Drop by round teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 9-11 minutes or until tops appear slightly dry and cracked. Cool for 1 minute before removing to wire racks.

Orange Cookies III

Ingredients

1 cup shortening
2 cups white sugar
2 eggs
1 cup buttermilk
1/2 cup orange juice
2 tablespoons orange zest
4 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
4 cups confectioners' sugar
3 tablespoons thawed orange juice concentrate

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line baking sheets with parchment paper.

Beat the shortening, white sugar and eggs together until light and fluffy. Beat in the buttermilk, orange juice and grated orange zest.

Combine the flour, baking powder, salt and baking soda. Stir the flour into the shortening mixture and mix until combined. Drop rounded tablespoonfuls of dough 2 inches apart onto the prepared baking sheets.

Bake at 350 degrees F (175 degrees C) for 10 minutes. While still warm spread with orange icing.

To Make Orange Icing: Combine the butter or margarine, confectioners' sugar and orange juice concentrate and beat until smooth. Add more orange juice concentrate if necessary to reach the desired consistency.

Chocolate Chip Cake Mix Cookies

Ingredients

1 (18.25 ounce) package
chocolate chip cake mix with
pudding
2 eggs
1/2 cup vegetable oil
1/2 cup raisins
1/2 cup rolled oats
1 cup mini semi-sweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cake mix, eggs, oil, raisins, oatmeal and chocolate chips. Stir well.

Drop by teaspoonful onto a greased cookie sheet (Baking stones yield best results). Bake for about 8-10 minutes.

Remove from oven and let cool for 1 minute before removing from cookie sheet. NOTE: For even more chocolate, put a large chocolate kiss in the center of each cookie 1 minute before removing from oven.

Tahini Butter Cookies

Ingredients

1 cup butter
1/2 cup white sugar
1 teaspoon vanilla extract
1/2 cup tahini
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream together the butter and sugar until fluffy. Add vanilla and tahini, mix until well combined. In a separate bowl, sift together the flour and baking powder, then stir into butter mixture. Drop onto an ungreased cookie sheet in tablespoon-sized pieces.

Bake in preheated oven until they turn golden brown, about 15 minutes. Cool on the cookie sheet 10 to 15 minutes before removing to cool on a wire rack.

Date Drop Cookies I

Ingredients

1 cup butter
1 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups white sugar
2 eggs
3 1/2 cups sifted all-purpose flour
3/4 teaspoon baking soda
5 tablespoons milk
2 cups dates, pitted and chopped
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine margarine or butter, salt, and vanilla; blend well. Add sugar and cream well. Beat eggs and blend into mixture.

Sift flour with soda and add to the creamed mixture, alternately with the milk. Mix thoroughly.

Stir in dates and nuts.

Drop from teaspoon and flatten with glass covered with damp cloth. Sprinkle with sugar.

Bake at 350 degrees for 12 to 15 minutes. Cool and enjoy.

Fruitcake Cookies II

Ingredients

4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup shortening
2 cups packed brown sugar
2 eggs
2/3 cup milk
1 cup chopped pecans
2 cups dates, pitted and chopped
1 cup candied cherries, quartered
1 cup candied mixed citrus peel
1/2 cup red and green candied cherries, halved

Directions

Sift the flour, measure and sift it again with the baking soda and salt.

Cream the shortening add the sugar and eggs. Beat until light and fluffy. Add the milk and flour mixture, mixing well. Stir in the nuts, dates, cherries and candied peel. Cover and chill dough for several hours.

Preheat oven to 350 degrees F (175 degrees C).

Drop chilled dough by teaspoons, 2 inches apart, onto lightly greased baking sheets. Top each cookie with a half of a candied cherry. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes.

S'mores Cookies

Ingredients

1 (18 ounce) package refrigerated
sugar cookie dough
1 cup marshmallow creme
1 cup miniature semisweet
chocolate chips
4 graham crackers, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Place cookie dough slices about 1 1/2 inch apart on prepared baking sheet.

Bake in preheated oven until cookies are light gold, about 15 minutes. Remove from oven and cool on a rack.

When the cookies are cool, spread tops with marshmallow creme. Sprinkle evenly with chocolate chips and graham cracker crumbs.

Irresistible Jif Peanut Butter Cookies

Ingredients

3/4 cup JIF® Creamy Peanut Butter
1/2 cup Crisco® All-Vegetable Shortening
1 1/4 cups firmly packed light brown sugar
3 tablespoons milk
1 tablespoon vanilla
1 large egg
1 3/4 cups PILLSBURY BEST® All Purpose Flour
3/4 teaspoon salt
3/4 teaspoon baking soda

Directions

Preheat oven to 375 degrees F.

Combine peanut butter, shortening, light brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.

Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork.

Bake at 375 degrees F for 7 to 8 minutes or until set and just beginning to brown. Cool 2 minutes on baking sheet on a cooling rack; remove cookies to rack to cool completely.

Banana Spice Cookies

Ingredients

1/2 cup butter
2 1/4 cups all-purpose flour
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/4 teaspoon baking soda
1/8 teaspoon ground cloves
3 ripe bananas, mashed
1 teaspoon baking powder
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat butter or margarine with an electric mixer on medium to high speed for 30 seconds. Add one cup of the flour, the sugar, eggs, baking powder, vanilla, cinnamon, soda, and cloves. Beat until thoroughly combined.

Stir in the remaining flour. Beat in bananas and nuts. Drop by rounded teaspoons 2 inches apart onto a greased cookie sheet. Bake for 8 to 10 minutes or until edges are lightly browned. Cool cookies on a rack.

The Best Double Chocolate Chip Cookie

Ingredients

1 cup margarine, softened
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/3 cup unsweetened cocoa powder
3 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the margarine, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Sift in the flour, baking soda, salt and cocoa powder; mix well. Stir in the chocolate chips. Roll tablespoonfuls of dough into balls and place them one inch apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Cowboy Cookies (Dunkin' Platters)

Ingredients

2 cups butter, melted
2 cups packed brown sugar
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
2 cups quick cooking oats
2 cups cornflakes cereal
4 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the melted and cooled butter or margarine with the brown and white sugars. Beat in the eggs at medium speed of an electric mixer. Add the vanilla, oats, corn flakes, flour, baking soda and baking powder; beating well.

Drop tablespoon sized spoonfuls of the dough on to an ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 15 minutes for a soft and chewy cookie.

Good Cookies II

Ingredients

5 (1 ounce) squares semisweet chocolate, chopped
1 cup butter, softened
1 1/2 cups white sugar
4 eggs
2 teaspoons vanilla extract
1/2 cup peanut butter
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
1 (3.9 ounce) package instant chocolate pudding mix
2 cups rolled oats
2 cups chopped peanut butter cups

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In the microwave or in a metal bowl over a pan of simmering water, melt the semisweet chocolate, stirring frequently until smooth. Remove from heat and set aside to cool slightly.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Mix in the melted chocolate and peanut butter. Sift together the flour, baking soda, baking powder, salt and instant pudding mix; gradually blend into the peanut butter mixture. Stir in the oats and chopped peanut butter cups. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Date Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup packed brown sugar
1 cup shortening
3 eggs
1/2 cup white sugar
1 teaspoon vanilla extract
2 cups quick cooking oats
1 cup dates, pitted and chopped
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F and grease cookie sheets.

In separate bowl, sift together flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together shortening and both sugars until light and fluffy, using electric mixer at medium speed.

Add eggs, one at a time, beating well after each. Blend in vanilla.

Gradually add dry ingredients to creamed mixture, mixing well with spoon.

Stir in oats, dates and walnuts.

Drop dough by teaspoonfuls, about 2 inches apart, on cookie sheet.

Bake for 8 minutes or until lightly browned. Remove from cookie sheets to cool on racks.

Nougat Cookies

Ingredients

1/2 cup white sugar
1 1/2 cups all-purpose flour
1/2 cup butter, softened
1 egg
2 teaspoons water
1/2 cup white sugar

Directions

Butter a small cake pan.

To prepare Nougat: In a frying pan place 1/2 cup of sugar over medium heat and stir. Sugar will turn into liquid caramel. When syrup becomes dark brown, pour into cake pan and let harden.

Crush nougat in a mortar or between waxed paper with a hammer into small pieces.

Preheat oven to 375 degrees F (175 degrees C). In a medium bowl, cream the butter and sugar until light and fluffy. Separate the egg and add the yolk and water. Blend thoroughly. Stir in 1/2 cup of sifted flour and the nougat. Mix well. Sift in the rest of the flour.

Knead the dough lightly on a board. Roll the dough into a 1-inch in diameter log. Slice into 1/2-inch thick cookies. Place on greased cookie sheets 3 inches apart and press down with a fork.

Bake 10 to 12 minutes.

Shaped Vanilla Cookies

Ingredients

1 cup margarine
1 cup white sugar
2 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt

Directions

Cream together the margarine, sugar and eggs. Stir in vanilla, flour, baking soda and salt.

Roll out (not too thin) and cut into any shape. Bake at 375 degrees F (190 degrees C) for 8 minutes.

I have used confectioner sugar frosting, or buttercream frosting, or even canned frosting (if I'm desperate). Enjoy!

Raisin Coconut Treasure Cookies

Ingredients

1 1/2 cups finely ground graham cracker crumbs
1/2 cup all-purpose flour
2 teaspoons baking powder
1 (14 ounce) can sweetened condensed milk
1/2 cup butter, softened
1 1/2 cups raisins
1 1/3 cups flaked coconut
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix graham cracker crumbs, flour and baking powder. Beat sweetened condensed milk and margarine until smooth. Add crumb mixture. Mix well. Stir in raisins, coconut and walnuts.

Drop by tablespoons onto lightly greased cookie sheets. Bake 9-10 minutes or until lightly browned. Cool 2-3 minutes. Remove from cookie sheets. Store loosely covered at room temperature.

Apricot-Nut Drop Cookies

Ingredients

3/4 cup butter flavored shortening
1 1/4 cups packed brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped dried apricots
1 cup chopped pecans

Directions

In a mixing bowl, cream shortening and brown sugar. Beat in egg, milk and vanilla. Combine dry ingredients; gradually add to creamed mixture. Stir in apricots and pecans.

Drop by rounded tablespoonfuls 3 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-13 minutes or until light golden brown. Cool for 2 minutes; remove to wire racks.

Chewy Peanut Butter Cookies

Ingredients

1 cup packed brown sugar
1 cup white sugar
1 cup peanut butter
1 cup shortening
1 teaspoon baking soda
2 tablespoons hot water
2 1/2 cups all-purpose flour
2 eggs

Directions

Mix sugars, peanut butter, and shortening. Add baking soda to the hot water. Add to mixture. Stir well.

Stir in the eggs. Add the flour. Roll dough into balls.

Place balls on ungreased cookie sheet. Press with fork dipped in water to make criss-cross design. Bake at 350 - 375 degrees F (175 - 190 degrees C) for about 8-10 minutes.

Extra Easy Pumpkin Cookies

Ingredients

1 (14 ounce) can 100% pure pumpkin
2 eggs
1/2 cup applesauce
1/2 teaspoon vanilla extract
1 (18.25 ounce) package spice cake mix
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets.

Beat the pumpkin, eggs, applesauce, and vanilla together in a large mixing bowl. Stir in the cake mix, cinnamon, nutmeg, and cloves until well blended and creamy. Drop by spoonfuls on prepared baking sheets.

Bake in preheated oven until tops are firm when lightly touched, 8 to 10 minutes. Cool on racks.

Old Time Soft Sugar Cookies

Ingredients

1/2 cup shortening
1 cup white sugar
1 egg
3/4 cup buttermilk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Cream together the shortening and the sugar. Stir in the egg, buttermilk and vanilla.

Combine the flour, baking soda and salt. Add the flour mixture to the creamed mixture and stir to combine. Chill dough in the refrigerator for 1 hour. Drop mixture by rounded teaspoons 2 inches apart on a lightly greased baking sheet. If desired sprinkle tops of cookies with white sugar before baking.

Preheat oven to 400 degrees F (205 degrees C).

Bake at 400 degrees F (205 degrees C) for 7 to 9 minutes or until set.

Waffle Cookies II

Ingredients

1 1/2 cups white sugar
1 cup butter, melted
4 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 cup chopped walnuts

Directions

In a medium bowl, mix the sugar and butter together. Stir in the eggs and vanilla. Then mix in the flour, cocoa, and walnuts. Preheat the waffle iron.

Drop dough by heaping tablespoons onto the center of the waffle iron. Close the lid and cook for 1 1/2 minutes. It may take more or less time depending on the individual waffle iron. Cut the pieces into cookies while still warm. Dust with confectioners' sugar if desired.

Chocolate Chip Cookie Dough + Cupcake = The

Ingredients

1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon sea salt
1/2 cup butter, softened
1/4 cup white sugar
1/2 cup brown sugar
1 egg
2 teaspoons vanilla extract
1 cup miniature semisweet chocolate chips

1 (18.25 ounce) box yellow cake mix
1 1/3 cups water
1/3 cup canola oil
3 eggs

Directions

Whisk together the flour, baking soda, and sea salt; set aside. Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and the vanilla extract and beat until smooth. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine. Form the dough into tablespoon-sized balls; place onto a baking sheet, and freeze until solid, about 2 hours.

Preheat an oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

Beat 3 eggs in a large bowl with an electric mixer to break up. Add the cake mix, water, and canola oil; continue beating for 2 minutes on medium speed. Spoon into the prepared cupcake liners, filling each 2/3 full. Place a frozen cookie dough ball on the top center of each cupcake.

Bake in the preheated oven until a toothpick inserted into the cake portion of the cupcake (not the cookie dough ball) comes clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Linzer Torte Cookies

Ingredients

3/4 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon lemon zest
2 cups all-purpose flour
3/4 cup blanched slivered
almonds, ground
1 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 cup raspberry jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 11x7 inch baking pan.

In a medium bowl, cream together the butter and sugar. Beat in the egg and lemon peel. In another bowl, stir together the flour, almonds, cinnamon and cloves. Gradually stir the dry ingredients into the creamed mixture. The dough will be stiff, so you may need to knead it by hand to get it to come together. Press half of the dough into the bottom of the prepared pan.

Press half of the dough into the bottom of the prepared pan. Spread the preserves over the crust. On a lightly floured surface, roll the remaining dough into long rope about 1/2 inch in diameter. Place lengths of the rope across the top of the jam in a lattice pattern over the preserves.

Bake 40 minutes or until top is golden. Cool in pan on wire rack. Cut into 2 inch by 1 inch bars.

Triple-Layer Cookie Bars

Ingredients

CRUST:

1 1/4 cups all-purpose flour
2/3 cup sugar
1/3 cup baking cocoa
1/4 cup packed brown sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter or margarine
2 eggs, lightly beaten

TOPPING:

1 (7 ounce) package flaked coconut
1 (14 ounce) can sweetened condensed milk
2 cups semisweet chocolate chips
1/2 cup creamy peanut butter

Directions

In a mixing bowl, combine the first six ingredients. Cut in butter until crumbly. Add eggs; mix well. Spread in a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 8 minutes.

Sprinkle coconut on top. Drizzle sweetened condensed milk evenly over coconut. Return to the oven for 20-25 minutes or until lightly browned. In a saucepan over low heat, melt chocolate chips and peanut butter, stirring until smooth. Spread over bars. Cool.

Maple Nut Date Cookies

Ingredients

1 cup butter or margarine,
softened
3 eggs
1 cup maple syrup
3 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup chopped dates
1 cup chopped pecans
3/4 cup flaked coconut

FROSTING:

1/4 cup butter or margarine,
softened
1 cup confectioners' sugar
2 tablespoons whipping cream
1 tablespoon maple syrup
1 teaspoon vanilla extract
1/4 teaspoon maple flavored
extract

Directions

In a mixing bowl, cream butter. Add eggs, one at a time, beating well after each addition. Beat in syrup (mixture will appear curdled). Combine flour, baking powder, baking soda and salt; gradually add to the creamed mixture. Stir in dates, pecans and coconut. Cover and refrigerate for 2 hours or until easy to handle. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 9-11 minutes or until edges are lightly browned. Cool for 2 minutes before removing to wire racks.

In a small mixing bowl, cream butter and sugar. Beat in cream, syrup, vanilla and maple flavoring until smooth. Frost cooled cookies.

Mom's Chocolate Chip Cookies

Ingredients

1 cup butter, softened
3/4 cup packed brown sugar
1/4 cup white sugar
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.

Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.

Cherry Cookies

Ingredients

1/2 cup packed brown sugar
1 cup white sugar
3/4 cup soy margarine
2 egg whites
1 teaspoon imitation vanilla
extract
1 cup white spelt flour
1 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup dried cherries

Directions

Preheat oven to 300 degrees F (150 degrees C)

In a medium bowl, cream together the brown sugar, white sugar and soy margarine. Add egg white, and mix well.

In another bowl, stir together the spelt flour, wheat flour, baking soda and salt. Add this to the sugar mixture and mix well. Finally, stir in the dried cherries.

Drop cookie dough from a teaspoon onto a lightly greased cookie sheet. Bake in preheated oven for 13 minutes.

Cookie Mix in a Jar VI

Ingredients

3/4 cup packed brown sugar
1/2 cup white sugar
1/4 cup unsweetened cocoa powder
1/2 cup chopped pecans
1 cup jumbo chocolate chips
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Mix together the flour, baking soda and baking powder and salt. Set aside.

Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture - it will be a tight fit. NOTE: Wipe down the inside of the jar after you add the cocoa powder.

Instructions to attach to jar: Chunky Chocolate Cookies 1. Empty jar of cookie mix into a large mixing bowl. Use your hands to thoroughly blend mix. 2. Add 3/4 cup butter or margarine softened at room temp. DO NOT USE DIET MARGARINE Add 1 egg, slightly beaten, and 1 teaspoon vanilla. 3. Mix until completely blended. The dough is sticky. you will need to finish mixing with your hands. 4. Shape into walnut size balls and place 2 inches apart on parchment lined baking sheets. DO NOT USE WAXED PAPER. 5. Bake at 350 degrees F (175 degrees C) for 11 to 13 minutes . Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes 3 dozen cookies.

Elizabeth Dole's Pecan Roll Cookies

Ingredients

1 cup butter, softened
1/4 cup confectioners' sugar
1 tablespoon cold water
1 teaspoon vanilla extract
2 cups all-purpose flour
2 cups chopped pecans
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 275 degrees F (135 degrees C).

Beat butter or margarine and sugar until creamy. Beat in water and vanilla. Gradually beat in flour. Stir in chopped pecans.

With floured hands, roll 2 teaspoons dough for each cookie into an oblong shape. Press slight indentation down the center of each cookie with a knife.

Bake on greased baking sheets for 45 minutes. Roll in confectioners' sugar while still warm.

Candy Cane Cookies II

Ingredients

1 cup butter
1 cup sifted confectioners' sugar
1 egg
1 1/2 teaspoons almond extract
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon salt
1/2 cup crushed peppermint hard candies
1/2 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine butter, confectioners' sugar, egg, almond extract and vanilla extract. beat until smooth. Mix in flour and salt.

Roll into 4 inch strips, place on baking sheet. Curve top down to form handle of cane.

Bake in preheated oven for 9 to 10 minutes. While still warm, remove from pan and sprinkle with candy and sugar mixture.

No Bake Oatmeal Cookies

Ingredients

2 cups rolled oats
3/4 cup white sugar
3 tablespoons unsweetened
cocoa powder
1 tablespoon water
1/2 teaspoon vanilla
2/3 cup butter, softened
1 cup confectioners' sugar

Directions

In a large bowl, combine the oats, sugar and cocoa. With clean hands, mix in the water, vanilla and butter to form a dough. Wash hands, then roll the dough into balls 1 to 2 inches in diameter. Roll balls in confectioners' sugar until thickly coated (or they will become crusty). Chill 20 minutes before serving.

Clothespin Cookies II

Ingredients

2 cups butter
4 cups all-purpose flour
2 egg yolks
2 cups sour cream

1 cup shortening
1 cup butter
2 cups white sugar
2 egg whites
4 teaspoons vanilla extract
1 cup hot milk

Directions

Cut the margarine into the flour by stirring with a fork or a pastry blender. Mix together the 2 egg yolks and the sour cream, stir into the flour mixture. Form a ball and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease clothespins lightly or cover with foil.

Separate the dough into 2 pieces, leave one in the refrigerator until ready to use. On a lightly floured surface, roll out the dough into a large rectangle 1/4 inch thick. Cut into strips 6x3/4 inches. Wrap loosely onto prepared clothespins. Bake for 15 minutes in the preheated oven. Remove from the clothespins while still warm. Cool before filling.

In a medium bowl, cream the shortening, with the margarine and sugar. Add egg whites and vanilla, beat until smooth. Add the hot milk 1 teaspoon at a time, beat until creamy. Fill the cooled cookies using a pastry bag or a plastic bag with one corner cut off.

White Chocolate Macadamia Nut Cookies II

Ingredients

1/2 cup butter, softened
3/4 cup packed brown sugar
1/2 cup shortening
1/2 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup white chocolate chips
7 ounces macadamia nuts,
chopped

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets.

Beat butter and shortening until soft and creamy. Gradually add the sugars and beat well.

Add egg and vanilla and beat well.

Combine flour, soda and salt; gradually add to butter mixture beating well after each addition. Stir in chips and nuts.

Drop dough by rounded teaspoonfuls onto lightly greased cookie sheets. Bake for 10-12 minutes or until done. Remove to wire racks to cool.

Shortbread Cookies IV

Ingredients

1 cup white sugar
2 cups butter, softened
3 1/2 cups all-purpose flour
1 cup white rice flour
2 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream butter and 1 cup of sugar until very fluffy. Gradually add the flour and rice flour. As the dough gets stiffer, turn it out onto a well floured surface, and knead it until smooth.

Press dough into a 10x15 inch jellyroll pan, score into bars and prick with a fork. Sprinkle remaining sugar over the top, and bake for 30 to 35 minutes in the preheated oven, until golden brown. Cut along scored lines into bars while still warm. Cool before serving.

Refrigerator Cookies II

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

Directions

Mix shortening, sugar, egg and vanilla thoroughly. Blend flour, soda and salt; stir in.

Form into roll 2 1/2" across. Wrap in waxed paper. Chill until firm.

Preheat oven to 400 degrees F (200 degrees C).

With a thin sharp knife, slice 1/8 inch thick. Place a little apart on ungreased baking sheet. Bake 8 to 10 minutes.

Sweetheart Coconut Cookies

Ingredients

1 cup flaked coconut
1 cup sugar
3/4 cup cold butter or margarine
2 1/4 cups all-purpose flour
2 eggs, lightly beaten
1/2 teaspoon vanilla extract
GLAZE:
3/4 cup confectioners' sugar
1 tablespoon water
1/2 teaspoon vanilla extract
Red colored sugar
1/2 cup seedless raspberry jam

Directions

Place coconut and sugar in a food processor; cover and process until coconut is coarsely chopped. In a large bowl, cut butter into flour until crumbly. Stir in coconut mixture. Stir in eggs and vanilla.

On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with a 2-1/2-in. heart-shaped cookie cutter dipped in flour. Using a 1-in. heart-shaped cookie cutter, cut out the center of half of the cookies. Reroll small cutouts if desired. Place solid and cutout cookies 1 in. apart on greased baking sheets. Bake at 375 degrees F for 7-9 minutes or until edges are lightly browned. Remove to wire racks.

In a small bowl, combine the confectioners' sugar, water and vanilla; brush over warm cookies with cutout centers. Immediately sprinkle with colored sugar if desired. Spread 1/2 teaspoon of jam over the bottom of each solid cookie; place cookies with cutout centers over jam.

Oatmeal Raisin Cookies III

Ingredients

1 cup raisins
1 1/4 cups water
2/3 cup butter
1 cup white sugar
2 eggs
1 cup rolled oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon salt

Directions

Boil raisins for 2 to 3 minutes, reserving raisin water.

Cream margarine and sugar. Add eggs, oatmeal and 9 tablespoons raisin water. Add flour, baking soda, spices and salt. Stir in raisins.

Drop by a rounded teaspoonful onto cookie sheet. Bake 350 degrees F (175 degrees C) for 10-12 minutes.

Rosemary Shortbread Cookies

Ingredients

1 1/2 cups unsalted butter
2/3 cup white sugar
2 tablespoons chopped fresh rosemary
2 3/4 cups all-purpose flour
1/4 teaspoon salt
2 teaspoons white sugar for decoration

Directions

In a medium bowl, cream together the butter and 2/3 cup of sugar until light and fluffy. Stir in the flour salt and rosemary until well blended. The dough will be somewhat soft. Cover and refrigerate for 1 hour.

Preheat the oven to 375 degrees F (190 degrees F). Line cookie sheets with parchment paper.

On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into rectangles 1 1/2x2 inches in size. Place cookies 1 inch apart on the lined cookie sheets. Sprinkle the remaining sugar over the tops.

Bake for 8 minutes in the preheated oven, or until golden at the edges. Cool on wire racks, and store in an airtight container at room temperature.

Peanut Butter Cookies

Ingredients

3 tablespoons butter
2 tablespoons reduced fat peanut butter
1/2 cup packed brown sugar
1/4 cup sugar
1 egg white
1 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt

Directions

In a large mixing bowl, cream the butter, peanut butter and sugars. Add egg white; beat until blended. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Shape into an 8-in. roll; wrap in plastic wrap. Freeze for 2 hours or until firm.

Unwrap and cut into slices, about 1/4 in. thick. Place 2 in. apart on baking sheets coated with nonstick cooking spray. Flatten with a fork. Bake at 350 degrees F for 6-8 minutes for chewy cookies or 8-10 minutes for crisp cookies. Cool for 1-2 minutes before removing to wire racks; cool completely.

Almond Cookies (Dim Sum Variety)

Ingredients

red food coloring
1 cup vegetable shortening, plus
3 tablespoons vegetable
shortening
1 cup sugar
1 egg, beaten
1 teaspoon almond extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Pour a few drops of red food coloring into a small bowl, and set aside.

With an electric mixer, beat the shortening together with the sugar in a mixing bowl until creamy. Beat in the egg and almond extract.

In another bowl, sift together the flour, baking soda, and salt. Stir the flour mixture into the sugar-shortening mixture, and mix well. Scoop up a scant tablespoon of dough with a spoon, and form into a walnut-sized ball. Place the ball onto an ungreased cookie sheet, and press the ball slightly with your thumb to create a flat spot on top (don't flatten the cookie). Dip the end of a bamboo chopstick into the red food coloring, and touch the center of each cookie to make a red dot.

Bake in the preheated oven until slightly browned, 15 to 18 minutes. Cool on a rack.

Oatmeal Banana Raisin Coconut Cookies

Ingredients

1 1/4 cups margarine
3/4 cup firmly packed brown sugar
1/2 cup white sugar
1 egg, lightly beaten
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
3 cups rolled oats
2 ripe bananas, sliced
1 1/2 cups raisins
1 cup flaked coconut

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, baking soda, salt, cinnamon, nutmeg and cloves; stir into the creamed mixture until well blended. Stir in the oats, bananas, raisins and coconut, one at a time using a wooden spoon. Drop by rounded spoonfuls 2 inches apart onto the prepared cookie sheet.

Bake for 11 to 13 minutes in the preheated oven. Allow cookies to cool on baking sheet for 1 minute before removing to a wire rack to cool completely.

Chocolate Rocky Road Cookies

Ingredients

1/2 cup butter
1 cup semisweet chocolate chips
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped walnuts
48 miniature marshmallows

Directions

Preheat oven to 400 degrees F (200 degrees C). In a small sauce melt together the butter and 1/2 cup of the chocolate chips, stirring frequently. Remove from heat and set aside to cool.

In a medium bowl, stir together the melted chocolate mixture with the sugar, eggs and vanilla. Sift together the flour, baking powder and salt, stir into the chocolate mixture. Finally, stir in the chopped nuts and remaining chocolate chips.

Drop dough by rounded teaspoonfuls onto unprepared cookie sheets. Press a miniature marshmallow into the center of each cookie. Bake for 7 to 8 minutes in the preheated oven. Remove from baking sheets immediately to cool on wire racks.

Old-Fashioned Cutout Cookies

Ingredients

1/4 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1 teaspoon milk
1/2 teaspoon vanilla extract
1 1/2 cups self-rising flour*
Additional sugar

Directions

In a small mixing bowl, cream butter and sugar. Beat in the egg, milk and vanilla. Add flour and mix well. On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with 3-in. cookie cutters dipped in flour. Sprinkle with additional sugar. Place 1 in. apart on greased baking sheets. Reroll scraps if desired. Bake at 375 degrees F for 7-8 minutes or until edges are lightly browned. Remove to wire racks to cool.

Peanut Oat Cookies

Ingredients

1 1/4 cups butter flavored
shortening
1 1/4 cups chunky peanut butter
1 1/2 cups packed brown sugar
1 cup sugar
3 eggs
4 1/2 cups old-fashioned oats
2 teaspoons baking soda
1 (11.5 ounce) package milk
chocolate chips
1 cup chopped peanuts

Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Combine oats and baking soda; gradually add to creamed mixture. Stir in chocolate chips and peanuts. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Helen's Raisin Drop Cookies

Ingredients

1 cup shortening
1 1/2 cups white sugar
4 eggs
3 1/2 cups all-purpose flour
1 teaspoon baking soda
2 cups raisins, soaked in water
and drained
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets or line with parchment paper.

In a medium bowl, cream together the shortening and sugar. Stir in the eggs, one at a time, and then the vanilla. Mix in the flour and baking soda until combined. Then stir in the raisins just enough to distribute evenly.

Drop by heaping teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Cool on wire racks.

Soft Pumpkin Cookies

Ingredients

1 cup white sugar
1 tablespoon butter
1 egg, beaten
1 teaspoon vanilla extract
1 cup pumpkin puree
1/2 cup chopped walnuts
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together sugar and butter. Add egg, vanilla, pumpkin and walnuts.

Stir in flour, baking powder and salt; mix well.

Drop by the tablespoon on cookie sheet and bake for 15 minutes.

Cake Mix Cookies VII

Ingredients

1 (18.25 ounce) package yellow cake mix
1 teaspoon baking powder
2 eggs
1/2 cup vegetable oil
1 cup semisweet chocolate chips or other goodies

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cake mix and baking powder. Add eggs and oil, then mix until well blended. Stir in chocolate chips, or your choice of additions. Drop by rounded spoonfuls onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Bake less for chewy cookies and more for crispy cookies. Allow cookies to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.

No Bake Cereal Cookies

Ingredients

1 cup white sugar
1 cup white corn syrup
1 cup peanut butter
6 cups crispy rice cereal

Directions

Bring sugar and syrup to a boil. Add peanut butter and stir well. Remove from heat. Stir in cereal.

Pat into a 9 x 13 pan.

Ready made chocolate frosting tastes good spread on the top.

Cream Cheese Cookie Cups

Ingredients

1 (18 ounce) package refrigerated chocolate chip cookie dough
4 ounces cream cheese, softened
2 tablespoons butter, softened
1/2 teaspoon vanilla extract
1 1/4 cups confectioners' sugar

Directions

Cut cookie dough in half (save one portion for another use). With floured hands, press about 1 tablespoon of dough onto the bottom and up the sides of 12 ungreased miniature muffin cups. Bake at 350 degrees F for 8-10 minutes or until lightly browned.

Using the end of a wooden spoon handle, reshape the puffed cookie cups. Cool for 5 minutes before removing from pan to a wire rack to cool completely.

In a small mixing bowl, beat the cream cheese, butter and vanilla until blended. Gradually beat in confectioners' sugar. Spoon into cookie cups. Store in the refrigerator.

Apricot Chip Cookies

Ingredients

1/4 cup butter, softened
1/4 cup shortening
1/3 cup sugar
1/3 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
2/3 cup chopped dried apricots
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream the butter, shortening and sugars. Add egg and vanilla; mix well. Combine the flour, salt and baking soda; add to the creamed mixture. Stir in the apricots, chocolate chips and walnuts.

Drop by tablespoonfuls 2-in. apart onto ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Amish Cookies

Ingredients

1 cup butter, softened
1 cup vegetable oil
1 cup white sugar
1 cup confectioners' sugar
2 eggs
1/2 teaspoon vanilla extract
4 1/2 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon cream of tartar

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, mix together the butter, oil, white sugar, and confectioners' sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, and cream of tartar. Stir into the sugar mixture until just combined. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in preheated oven, or until bottoms are lightly browned. Remove from baking sheets to cool on wire racks.

Favorite Black Walnut Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 egg
3 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1 cup chopped black walnuts

Directions

In a large bowl, cream butter, white sugar, and brown sugar. Add eggs and beat until smooth. Sift together flour, baking soda, and salt. Stir dry ingredients into the creamed mixture until well blended. Stir in walnuts last. Shape dough into logs about 2 inches in diameter, wrap them in wax paper, and refrigerate until firm.

Preheat oven to 350 degrees F (175 degrees C).

Slice dough logs into 1/2 inch slices, and place on baking sheet. Bake in preheated oven for 8 to 10 minutes. Mmmm nuttylicious!

Spring Lime Tea Cookies

Ingredients

2 teaspoons lime juice
1/3 cup milk
1/2 cup butter, softened
3/4 cup white sugar
1 egg
2 teaspoons lime zest
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
2 tablespoons lime juice
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine the 2 teaspoons of lime juice with the milk, let stand for 5 minutes.

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the egg, then stir in the lime zest and milk mixture. Combine the flour, baking powder and baking soda, blend into the creamed mixture. Drop by rounded spoonfuls onto the ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until the edges are light brown. Allow cookies to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.

To make the glaze, stir together the remaining lime juice and sugar. Brush onto cooled cookies.

Chocolate Chip Marble Cookies

Ingredients

2 cups shortening
1/4 cup water
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
2 teaspoons vanilla extract
4 3/4 cups all-purpose flour
2 teaspoons baking soda
3/4 cup unsweetened cocoa powder
4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening, water, white sugar and brown sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour and baking soda, stir into the creamed mixture. Fold in the chocolate chips, then fold in the cocoa powder last to create a marbled effect. Drop by rounded spoonfuls onto a cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

German Spice Cookies

Ingredients

4 cups all-purpose flour
2 cups ground walnuts
2 teaspoons baking powder
1/4 teaspoon paprika
1/4 teaspoon freshly ground black pepper
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1/4 teaspoon ground coriander seed
1/4 teaspoon anise seed
1 1/4 cups shortening
1 cup white sugar
1 egg
2 (1 ounce) squares semisweet chocolate

Directions

In a medium size bowl, combine the flour, walnuts, baking powder, and spices. Set aside.

In a large bowl, cream the vegetable shortening with the sugar until light and fluffy. Beat in the egg. Gradually blend in the dry ingredients. Cover and chill for 8 hours or overnight.

Preheat oven to 350 degrees F (180 degrees C).

On a floured surface, roll out the dough to a thickness of 1/4 inch. Cut into rounds using a 2-inch round cookie cutter and place 1-1/2 inches apart on ungreased cookie sheet.

Bake for 15 to 18 minutes, until golden. Transfer to a wire rack to cool.

Melt chocolate over low heat and drizzle over cooled cookies.

Soft Pineapple Cookies

Ingredients

1/2 cup shortening
1 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 (8 ounce) can crushed pineapple
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until light and fluffy. Add the egg, beat well, then stir in the vanilla and pineapple. Combine the flour, baking powder, baking soda and salt; gradually stir into the creamed mixture. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Italian Fig Cookies II

Ingredients

2 1/2 cups all-purpose flour
1/3 cup white sugar
1/4 teaspoon baking powder
1/2 cup shortening
2 tablespoons butter
1/2 cup milk
1 egg, beaten

1 1/2 cups dried figs
3/4 cup golden raisins
1/4 cup slivered almonds
1/4 cup white sugar
1/4 cup hot water
1/4 teaspoon ground cinnamon
1 pinch ground black pepper

Directions

In a large mixing bowl, combine flour, 1/3 cup sugar and baking powder. Cut in shortening and butter until mixture resembles small peas. Stir in the milk and egg until the dough comes together. Divide dough into two pieces, wrap and refrigerate for about 2 hours or until easy to handle.

In a food processor or blender, grind the figs, raisins and almonds until they are coarsely chopped. In a medium bowl, stir together the 1/4 cup of sugar, hot water, cinnamon and pepper. Stir in the fruit mixture, cover and set aside until the dough is ready.

Preheat oven to 350 degrees F (175 degrees C).

On a lightly floured surface, roll each piece of the dough out to a 12 inch square. Cut each piece into 12 3x4 inch rectangles. Using a heaping tablespoon of filling for each rectangle, spread filling along one of the short sides of the rectangle. Roll up from that side. Place rolls, seam side down, on an ungreased cookie sheet. Curve each roll slightly. Snip outer edge of the curve three times.

Bake for 20 to 25 minutes in the preheated oven, until golden brown. Glaze with your favorite confectioners' glaze.

Ultimate Double Chocolate Cookies

Ingredients

1 pound semisweet chocolate,
chopped
2 cups all-purpose flour
1/2 cup Dutch process cocoa
powder
2 teaspoons baking powder
1 teaspoon salt
10 tablespoons unsalted butter
1 1/2 cups packed brown sugar
1/2 cup white sugar
4 eggs
2 teaspoons instant coffee
granules
2 teaspoons vanilla extract

Directions

Melt chocolate over a double boiler or in the microwave, stirring occasionally until smooth. Sift together flour, cocoa, baking powder, and salt; set aside.

In a medium bowl, cream butter with white sugar and brown sugar until smooth. Beat in eggs one at a time, then stir in coffee crystals and vanilla until well blended. Stir in melted chocolate. Using a wooden spoon, stir in the dry ingredients just until everything comes together. Cover, and let stand for 35 minutes so the chocolate can set up.

Preheat the oven to 350 degrees F (175 degrees C). Line two cookie sheets with parchment paper. Roll dough into walnut sized balls, or drop by rounded tablespoonfuls onto the prepared cookie sheets, leaving 2 inches between cookies.

Bake for 8 to 10 minutes in the preheated oven. Cookies will be set, but the centers will still be very soft because of the chocolate. Allow cookies to cool on the baking sheets for 10 minutes before transferring to wire racks to cool completely.

Delicious Whole Wheat Fruitcake Cookies

Ingredients

1 cup packed brown sugar
1 cup water
1 cup raisins
2 tablespoons butter
1/2 teaspoon salt
1 1/2 cups whole wheat flour
3/4 teaspoon baking soda
1/2 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 cup dates, pitted and
chopped
1/2 cup candied mixed fruit peel,
chopped
1/2 cup chopped nuts
1/2 cup chopped dried mixed fruit

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 5x9 inch loaf pan.

In a saucepan over medium heat, cook together the sugar, water, raisins, butter and salt. Remove from heat and allow to cool.

Sift together the flour, soda, ginger and cinnamon. Stir into the cooled cooked mixture.

Add the chopped dates, mixed peels, nuts and dried fruit.

Pour into loaf pan and bake for 1 hour or drop by the teaspoon on a cookie sheet and bake for 15 minutes.

Crisp Walnut Cookies

Ingredients

1 (18.25 ounce) package yellow cake mix
2 cups quick-cooking oats
1/2 cup sugar
1 cup vegetable oil
3 eggs
1 1/2 teaspoons vanilla extract
1 cup finely chopped walnuts

Directions

In a mixing bowl, combine the cake mix, oats and sugar. Beat in oil, eggs and vanilla. Stir in walnuts. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

No Bake Chocolate Oatmeal Cookies

Ingredients

2/3 cup maple syrup
1/4 cup vegetable oil
5 tablespoons unsweetened
cocoa powder
1 teaspoon ground cinnamon
1/2 cup peanut butter
1 cup rolled oats
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat combine the maple syrup, oil, cocoa and cinnamon. Boil for three minutes, stirring constantly. Remove from heat and stir in the peanut butter, rolled oats and vanilla until well blended. Drop by heaping spoonfuls onto waxed paper and chill to set, about 30 minutes.

Uncle Mac's Peanut Butter and Jelly Cookies

Ingredients

1 cup peanut butter
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons fruit preserves, any flavor

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together peanut butter, sugar, egg, and vanilla until well blended. Drop by teaspoonfuls onto ungreased cookie sheets. Use a fork to make a criss-cross pattern on the top. Make a small hole in the top of each cookie using the handle of a wooden spoon. Fill the holes with preserves.

Bake for 8 to 11 minutes in preheated oven. Allow to cool for a couple of minutes on the cookie sheets before transferring to wire racks to cool completely.

Chewy Gooey Cookies

Ingredients

3/4 cup peanut butter
1/2 cup butter flavored shortening
1 1/4 cups packed brown sugar
1 egg
3 tablespoons milk
1 tablespoon almond extract
1 cup all-purpose flour
3/4 cup rye flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup miniature marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the peanut butter, shortening, and brown sugar. Stir in the egg, milk and almond extract. Sift together the all-purpose flour, rye flour, baking soda and salt, add to the creamed mixture and mix until just combined. Finally, stir in the chocolate chips and mini marshmallows.

Drop cookies by rounded teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven, or until golden brown. Allow cookies to cool for 1 minute on the baking sheets before removing to wire racks to cool completely.

Praline Butter Cookies

Ingredients

1 cup butter
1 cup white sugar
2 egg yolks
1/2 teaspoon vanilla extract
2 tablespoons praline liqueur
2 cups all-purpose flour
1/4 teaspoon salt
1 cup pecan halves

Directions

Cream butter; gradually add sugar, beating well at medium speed of an electric mixer. Add egg yolks, one at a time, beating after each addition. Stir in vanilla and praline liqueur.

Combine flour, baking powder, and salt; gradually add to creamed mixture, mixing well. Shape dough into 1 inch balls; place 2 inches apart on ungreased cookie sheets.

Press a pecan half into center of each cookie. Bake at 300 degrees F (150 degrees C) for 20 minutes or until lightly browned. Cool on wire racks.

Red Velvet Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 (1 ounce) squares unsweetened baking chocolate, broken into pieces
1/2 cup unsalted butter, softened
2/3 cup brown sugar, firmly packed
1/3 cup white sugar
1 large egg
1 tablespoon red food coloring
3/4 cup sour cream
1 cup semisweet chocolate chips (optional)

Cream Cheese Frosting

1/4 cup unsalted butter, softened
4 ounces cream cheese, at room temperature
1/2 teaspoon vanilla extract
2 cups confectioners' sugar, sifted

Directions

Preheat oven to 375 degrees F (190 degrees C) with the rack in the middle position. Grease baking sheets or line with parchment paper. Sift together the flour, baking soda, and salt.

Break the chocolate squares into chunks, place in a microwave-safe bowl and microwave on High until the chocolate melts, about 90 seconds. Stir the chocolate until smooth and set aside to cool.

In a large bowl, beat 1/2 cup butter, brown sugar, and white sugar until light and fluffy; pour in the egg and beat until smooth. Mix in the red food coloring and chocolate, scraping the bowl down regularly, until evenly blended, about 30 seconds. Add half of the sifted dry ingredients, stirring until well incorporated. Beat in the sour cream and mix in the remaining dry ingredients. Fold in the chocolate chips. Drop spoonfuls of the dough 2 inches apart onto prepared baking sheets.

Bake one sheet at a time in the preheated oven until they spring back when pressed, about 9 minutes. Cool in the pans for 5 minutes before removing to cool completely on a wire rack.

For the cream cheese frosting, whip 1/4 cup butter, cream cheese, and vanilla until smooth. Blend in the powdered sugar in half cup portions until the frosting reaches the desired consistency.

Good Dog Cookies

Ingredients

2 1/2 cups whole wheat flour
3/4 cup nonfat dry milk powder
1 egg, beaten
1/2 cup vegetable oil
2 cubes beef bouillon cube
3/4 cup boiling water
2 tablespoons brown sugar

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease one cookie sheet.

Dissolve bouillon cubes in boiling water and allow to cool.

Combine the flour, dry milk, egg, oil, beef broth and brown sugar. Mix well and knead dough for 1 minute.

On a floured surface roll out dough to about 1/4 inch thickness. Cut out bones and place on cookie sheet.

Bake for 30 minutes and allow to cool.

Watermelon Cookie

Ingredients

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup butter
1/2 cup shortening
3/4 cup white sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
3 drops red food coloring
1/3 cup mini semi-sweet
chocolate chips
1 1/2 cups confectioners' sugar
2 tablespoons water
3 drops green food coloring

Directions

Combine flour, baking powder and salt in a small mixing bowl.

Beat butter and shortening with an electric mixer at medium speed until fluffy; gradually add sugar, beating well. Stir in egg, milk, and vanilla. Gradually add flour mixture to creamed mixture, mixing well. Add a small amount of red food coloring to color dough as desired, beating until blended. Shape dough into a ball; cover and chill at least 3 hours.

Preheat oven to 375 degrees F (190 degrees C).

Divide dough in half; store one portion in refrigerator. Roll remaining portion to 1/4 inch thickness on a lightly floured surface. Cut dough with a 3-inch round cookie cutter; cut circle in half. Place on an ungreased cookie sheet. Press several chocolate mini chocolate chips in each cookie. Repeat with remaining dough.

Bake for 8 to 10 minutes (do not brown). Cool on wire racks.

Make frosting: Combine powdered sugar and water, mixing until smooth. Add a small amount of green food coloring, mixing until blended. Dip round edge of each cookie in green frosting, and place cookie on wax paper until frosting is firm.

Triple Fudge Cookies

Ingredients

7 (1 ounce) squares semisweet chocolate, chopped
1 (1 ounce) square unsweetened chocolate, chopped
3 tablespoons butter, softened
3 eggs
1 cup white sugar
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1 cup semisweet chocolate chips
3/4 cup chopped walnuts
1 teaspoon vanilla extract
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F. Grease cookie sheets.

Melt the chocolate squares and butter or margarine in a double boiler. Stir well and remove from heat.

Cream sugar and eggs in medium sized bowl until thick and creamy. Mix in vanilla and melted chocolate.

Mix in the flour, baking powder and salt until well blended. Stir in chocolate chips and nuts.

Drop by teaspoonfuls about 1 1/2 inches apart on cookie sheet. Bake for 8 minutes or until tops crackle and look shiny. Cool 3 to 5 minutes. Remove to racks; cool completely.

Crinkle-Top Chocolate Cookies

Ingredients

2 cups semisweet chocolate chips, divided
2 tablespoons butter, softened
1 cup sugar
2 egg whites
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup water
1/2 cup confectioners' sugar

Directions

In a microwave, melt 1 cup chocolate chips. Stir until smooth; set aside. In a small mixing bowl, beat butter and sugar until crumbly, about 2 minutes. Add egg whites and vanilla; beat well. Stir in melted chocolate.

Combine the flour, baking powder and salt; gradually add to butter mixture alternately with water. Stir in remaining chocolate chips. Cover and refrigerate for 2 hours or until easy to handle.

Shape dough into 1-in. balls. Roll in confectioners' sugar. Place 2 in. apart on baking sheets coated with nonstick cooking spray. Bake at 350 degrees F for 10-12 minutes or until set. Remove to wire racks to cool.

Peppernotter (Scandinavian Christmas Cookies)

Ingredients

3 eggs
3/4 cup white sugar
3/4 cup brown sugar
2 teaspoons lemon juice
2/3 cup finely chopped almonds (optional)
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground black pepper
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
3 cups all-purpose flour

1 cup confectioners' sugar
2 teaspoons water

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease several baking sheets.

Beat the eggs, white sugar, and brown sugar in a bowl until the sugar has dissolved, then beat in lemon juice, almonds, baking powder, cinnamon, ginger, black pepper, allspice, and cloves until thoroughly combined. Mix in flour to make a sticky dough.

Turn the dough out onto a well-floured work surface, and knead the dough 1 to 2 minutes, adding more flour if needed, to make a smooth, workable dough. Pinch off pieces of dough and roll them into balls about 1 1/2 inches in diameter, and place the balls on the prepared baking sheets at least 1 inch apart.

Bake in the preheated oven until a toothpick inserted into the center of a cookie comes out clean, about 25 minutes. Remove from sheets immediately to cooling racks to prevent cookies from getting too hard.

Stir together confectioners' sugar and water to make a glaze, and drizzle each cookie while slightly warm with about 1/2 teaspoon, spreading it around the top of the cookie.

Whitney's Peanut Butter Cookie Balls

Ingredients

1 cup peanut butter
1 cup butter, softened
2 cups confectioners' sugar
1 cup graham cracker crumbs
1 cup semisweet chocolate chips

Directions

Mix ingredients by hand, roll into balls. Roll or dip into the following ingredients: coconut, cocoa, sprinkles, icing sugar, graham cracker crumbs. Refrigerate. Enjoy!!!

Snowflake Cookies

Ingredients

1 cup shortening
1 1/2 cups white sugar
3 eggs
3 3/4 cups all-purpose flour
1 1/2 teaspoons salt
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (205 degrees C).

In a large bowl, cream the shortening with the sugar. Add the eggs and vanilla and mix well. Sift the flour and salt into the creamed mixture and stir in gradually. Chill dough for at least one hour.

Roll the chilled dough out to 1/8 inch thick and cut into desired shapes. Bake on an ungreased baking sheet for 6 to 8 minutes. Allow cookies to cool before decorating.

The Original Home-Baked Girl Scout Cookie

Ingredients

1 cup butter, softened
1 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 cup crystal sugar

Directions

Combine the cream, butter, and sugar. Next, add well-beaten eggs, then milk, vanilla flavoring, flour and baking powder.

Roll thin, make trefoil cutouts, sprinkle sugar crystals on top, and bake at 350 degrees F for about 8 minutes, or until just golden brown.

Cream Cheese Finger Cookies

Ingredients

1/2 cup butter, softened
4 ounces cream cheese, softened
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 tablespoon sugar
Dash salt
1 cup finely chopped pecans
confectioners' sugar

Directions

In a large mixing bowl, cream the butter and cream cheese until light and fluffy. Beat in vanilla. Combine the flour, sugar and salt; gradually add to creamed mixture. Stir in pecans (dough will be crumbly).

Shape tablespoonfuls into 2-in. logs. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 12-14 minutes or until lightly browned. Carefully roll warm cookies in confectioners' sugar; cool on wire racks.

Chocolate Chip Cookie Bars

Ingredients

1 cup butter, softened
2 cups all-purpose flour
1 teaspoon vanilla extract
1 cup packed brown sugar
1 pinch salt
1 cup semisweet chocolate chips
3/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together the butter, vanilla and sugar until light and fluffy. Sift together the salt and flour and mix into the butter mixture. Fold in the chocolate chips and nuts. Mix until well blended. Press batter into a 15x10 inch jelly roll pan.

Bake 20 minutes or until golden brown. Cut into bars and let cool in pan on wire rack.

Spritz cookies V

Ingredients

2 cups butter, softened
1 cup white sugar
1 egg
2 teaspoons vanilla extract
1 teaspoon almond extract
3 cups sifted all-purpose flour
1 cup cornstarch

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the vanilla and almond extracts. Combine the flour and cornstarch; stir into the creamed mixture until well blended. Fill cookie press and press out dough onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until edges are golden. Remove from baking sheets to cool on wire racks.

Cinnamon Chip Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 egg yolk
1 teaspoon grated orange peel
1 teaspoon vanilla extract
2 cups all-purpose flour
1 tablespoon ground cinnamon
1 teaspoon baking powder
1/4 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped nuts
2 egg whites, beaten
Additional sugar

Directions

In a mixing bowl, cream butter and sugar. Beat in egg yolk, orange peel and vanilla. Combine the flour, cinnamon, baking powder and salt; gradually add to the creamed mixture. Stir in chocolate chips and nuts (dough will be very stiff).

Roll into 1-1/2-in. balls. Roll in egg whites, then in sugar. Place 2 in. apart on greased and floured baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

Sugar Free Spice Cookie

Ingredients

1 1/4 cups water
1/3 cup shortening
1 cup raisins
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
2 eggs
1/2 teaspoon salt
1 teaspoon baking soda
2 teaspoons liquid artificial sweetener
2 tablespoons water
1 teaspoon baking powder
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a small saucepan, bring the 1 1/4 cup of water, raisins, shortening, cinnamon, and nutmeg to a boil. Remove from heat, beat in eggs, one at a time. Dissolve salt, soda, and liquid sweetener into the remaining 2 tablespoons of water; add alternately to the egg mixture, with the flour and baking powder.

Drop cookies by teaspoonfuls onto the prepared cookie sheet. Bake for 8 to 10 minutes in the preheated oven. Cool on wire racks.

Gluten-free Peanut Butter Cookies

Ingredients

2 cups peanut butter
2 cups white sugar
4 eggs, beaten
2 cups semi-sweet chocolate chips (optional)
1 1/2 cups chopped pecans (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheet.

Combine peanut butter, eggs, and sugar and mix until smooth. Mix in chocolate chips and nuts, if desired. Spoon dough by tablespoons onto a cookie sheet.

Bake for 10 to 12 minutes or until lightly browned. Let the cookies cool on the cookie sheets for 5 to 10 minutes before removing.

Apple Cookies

Ingredients

1/2 cup shortening
1 1/3 cups packed brown sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup milk
1 cup chopped walnuts
1 cup raisins
1 cup chopped apples

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets.

Cream shortening, sugar and egg. Add half of the dry ingredients.

Blend in milk and remaining dry ingredients.

Add nuts, raisins, apples and mix.

Drop on greased cookie sheet. Bake for 10 to 12 minutes. Let cool and spread with Vanilla Glaze (see recipe).

Best Big, Fat, Chewy Chocolate Chip Cookie

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter, melted
1 cup packed brown sugar
1/2 cup white sugar
1 tablespoon vanilla extract
1 egg
1 egg yolk
2 cups semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets or line with parchment paper.

Sift together the flour, baking soda and salt; set aside.

In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.

Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

Glazed Almond Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
2 egg yolks
3/4 cup chopped blanched almonds
2 2/3 cups sifted cake flour
1/2 teaspoon salt
2 egg whites
48 almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the butter and sugar until light. Beat in the almond and vanilla extracts and the egg yolks. Next, stir in the chopped almonds, flour and salt. Roll the dough into 1 inch balls, dip the balls into the egg whites. Place cookies 2 inches apart on the prepared cookie sheet. Press a whole almond into the top of the ball, flattening the cookie a little bit.

Bake for 8 to 10 minutes in the preheated oven, until edges start to brown.

The Absolute Best Cookie Recipe Ever

Ingredients

1 cup shortening
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons cream of tartar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening and white sugar. beat in the eggs one at a time then stir in the vanilla. Combine the flour, baking soda and cream of tartar; stir into the sugar mixture to form a dough. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Williamsburg Cookies

Ingredients

2 egg whites
2 cups light brown sugar
2 cups chopped pecans
2 tablespoons all-purpose flour
1/2 teaspoon salt
1 teaspoon vanilla extract
1/2 tablespoon ground cinnamon

Directions

Beat egg whites until stiff. Add salt and beat. Add brown sugar gradually. Sprinkle flour over pecans and add to mixture. Add vanilla.

Drop by teaspoon onto greased cookie sheet. (Use low fat, non-stick spray for less fat). Bake at 275 degrees F (135 degrees C) for 12 - 15 minutes.

Swedish Butter Cookies

Ingredients

8 eggs
2 cups salted butter, softened
1 cup white sugar
1 1/4 teaspoons almond extract
4 cups all-purpose flour

Directions

Place the eggs into a saucepan with enough water to cover by 1 inch. Cover the saucepan, and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water; cool the eggs under cold running water. Peel eggs, separate yolks from whites. Sieve or finely grate yolks. Reserve whites for another use.

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper.

Beat the butter and sugar with an electric mixer in a large bowl until smooth. Beat in the egg yolks and the almond extract. Slowly mix in the flour, just until incorporated. Use a spritz style cookie maker to press cookies onto prepared baking sheet.

Bake in the preheated oven just until the edges begin to brown, 8 to 10 minutes.

Cardamom Cookies

Ingredients

2 cups butter (no substitutes),
softened
2 1/2 cups confectioners' sugar,
divided
1 1/2 teaspoons almond extract
3 3/4 cups all-purpose flour
1 cup finely chopped walnuts
1 teaspoon ground cardamom
1/8 teaspoon salt

Directions

In a mixing bowl, cream butter and 1-1/2 cups confectioners' sugar until smooth. Beat in extract. Combine the flour, walnuts, cardamom and salt; gradually add to the creamed mixture. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets.

Bake at 350 degrees F for 15-17 minutes or until edges are golden. Roll warm cookies in remaining confectioners' sugar. Cool on wire racks.

Double-Delight Peanut Butter Cookies

Ingredients

1/4 cup Fisher® Dry Roasted
Peanuts, finely chopped
1/4 cup Domino® or C&H®
Granulated Sugar
1/2 teaspoon ground cinnamon
1/2 cup JIF® Creamy Peanut
Butter
1/2 cup Domino® or C&H®
Confectioners Powdered Sugar
1 (16.5 ounce) package Pillsbury®
Create 'n Bake® refrigerated
peanut butter cookies, well chilled

Directions

Heat oven to 375 degrees F. In small bowl, mix chopped peanuts, granulated sugar and cinnamon; set aside.

In another small bowl, stir peanut butter and powdered sugar until completely blended. Shape mixture into 24 (1-inch) balls.

Cut roll of cookie dough into 12 slices. Cut each slice in half crosswise to make 24 pieces; flatten slightly. Shape 1 cookie dough piece around 1 peanut butter ball, covering completely. Repeat with remaining dough and balls.

Roll each covered ball in peanut mixture; gently pat mixture completely onto balls. On ungreased large cookie sheets, place balls 2 inches apart. Spray bottom of drinking glass with CRISCO® Original No-Stick Cooking Spray; press into remaining peanut mixture. Flatten each ball to 1/4-inch thickness with bottom of glass. Sprinkle any remaining peanut mixture evenly on tops of cookies; gently press into dough.

Bake 7 to 12 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Store tightly covered.

Coffee Liqueur Raisin Cookies

Ingredients

1 1/2 cups raisins
1/2 cup coffee flavored liqueur
1 cup shortening
2 cups packed brown sugar
3 eggs
1/2 cup milk
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups rolled oats
1 cup chopped walnuts (optional)
1 cup white chocolate chips (optional)

Directions

Place raisins in a small bowl, and add coffee flavored liqueur. Heat in the microwave for approximately 2 minutes, or until hot. Set aside to cool (overnight is great). Drain, and reserve liquid.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together shortening and brown sugar. Beat in eggs, one at a time, then mix in milk and the reserved liquid from the raisins. Combine flour, baking powder, baking soda, and salt; stir into the creamed mixture. Stir in oats. Mix in the walnuts and white chocolate chips, if desired. Drop by rounded spoonfuls onto prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Rolled White Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 2 eggs
- 4 tablespoons milk
- 1 teaspoon lemon extract
- 3 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 tablespoon white sugar

Directions

Cream together 1 cup white sugar and butter. Beat in the eggs, milk and flavoring. Sift flour, cream of tartar and baking soda. Stir into butter mixture.

Chill for a short time, until firm.

Roll out on lightly floured board and cut with your favorite cookie cutters. Sprinkle with 1 tablespoon white sugar. Bake at 350 degrees F (175 degrees C) for 8 - 10 minutes.

Cutout Sugar Cookies

Ingredients

6 tablespoons butter (no substitutes), softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons canola oil
1 tablespoon light corn syrup
1 1/2 cups all-purpose flour
1/4 cup cornmeal
1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/4 cups colored sugar of your choice

Directions

In a mixing bowl, beat butter, sugar and brown sugar for 2 minutes. Add egg and vanilla; mix well. Gradually beat in oil. Gradually beat in corn syrup. Combine the flour, cornmeal, baking powder and salt. Add to creamed mixture just until blended. Divide in half; wrap each portion in plastic wrap. Refrigerate for at least 2 hours.

On a lightly floured surface, roll dough out to 1/4-in. thickness. Cut out dough with lightly floured 2-1/2-in. cookie cutter. Place 2 in. apart on baking sheets coated with nonstick cooking spray. Sprinkle each cutout with 2 teaspoons colored sugar. Bake at 350 degrees F for 7-9 minutes or until set and bottoms are lightly browned. Cool for 2 minutes before removing to wire racks.

Grandma Orcutt's Date Cookies

Ingredients

- 1 cup shortening
- 2 cups brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 2 tablespoons milk
- 1 cup chopped dates
- 1 cup chopped walnuts

Directions

In a large bowl, cream together the shortening and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Sift together the flour, baking soda and cream of tartar, gradually stir into the creamed mixture until well blended. Using your hand or a large wooden spoon, stir in the dates and walnuts. If your dates have clumped together, you can toss them with a little bit of the flour.

Divide the batter into two pieces and roll them into logs about 2 inches in diameter. Wrap them in waxed paper or plastic wrap and chill for at least 8 hours or overnight.

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets.

Remove the logs from the refrigerator and unwrap them. Using a sharp knife, cut each one crosswise into 1/4 inch slices. Place the rounds onto the prepared cookie sheets 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing to a wire rack to cool completely.

Holland Butter Cookies

Ingredients

2 cups butter
3 cups all-purpose flour
1 1/4 cups white sugar
1/8 teaspoon baking soda

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream butter to soften. Combine the flour, sugar and baking soda, stir into the softened butter. Drop by rounded spoonfuls onto the prepared cookie sheet. Press down slightly with a cold fork.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Peanut Butter Cookies

Ingredients

1/2 cup shortening
1/2 cup margarine, softened
1 cup packed brown sugar
3/4 cup white sugar
1 cup peanut butter
2 eggs
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 cup quick-cooking oats

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together shortening, margarine, brown sugar, white sugar, and peanut butter until smooth. Beat in the eggs one at a time until well blended. Combine the flour, baking soda, and salt; stir into the creamed mixture. Mix in the oats until just combined. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake for 10 to 15 minutes in the preheated oven, or until just light brown. Don't over-bake. Cool and store in an airtight container.

Chocolate Chip Cookie Ice Cream Cake

Ingredients

1 (18 ounce) package small chocolate chip cookies
1/4 cup margarine, melted
1 cup hot fudge topping
2 quarts vanilla ice cream
1 cup whipped cream
12 cherries

Directions

Crush half the cookies (about 20) to make crumbs. Combine crumbs with melted margarine and press into the bottom of a 9-inch springform pan or pie plate. Stand remaining cookies around edge of pan. Spread 3/4 cup fudge topping over crust. Freeze 15 minutes.

Meanwhile, soften 1 quart of ice cream in microwave or on countertop. After crust has chilled, spread softened ice cream over fudge layer. Freeze 30 minutes.

Scoop remaining quart of ice cream into balls and arrange over spread ice cream layer. Freeze until firm, 4 hours or overnight. To serve, garnish with remainder of fudge topping, whipped cream and cherries.

Kristen's Awesome Oatmeal Cookies

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
1 egg
1/4 cup water
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 tablespoon ground cinnamon
3 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening, brown sugar and white sugar. Stir in the egg, water and vanilla. Combine the flour, salt, baking soda and cinnamon, stir into the creamed mixture. Finally, stir in the rolled oats. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Cool on baking sheets for a couple of minutes before removing to cool on wire racks.

Best Ever Chocolate Cutout Cookies

Ingredients

1 1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/4 teaspoons baking powder
1/8 teaspoon salt
3/4 cup butter, softened
1 1/4 cups white sugar
1 egg

Directions

Sift together the flour, cocoa, baking powder and salt; set aside. In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg. Gradually stir in the sifted ingredients to form a soft dough. Divide dough into 2 pieces, flatten and wrap in plastic wrap. Refrigerate for 2 hours.

Preheat the oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll the dough out to 1/8 inch in thickness. Cut into desired shapes with cookie cutters. Dough is sticky so be sure to add more flour to the rolling surface as needed. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

High Altitude Banana Chocolate Chip Cookies

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 cup white sugar
1/2 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup mashed banana
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking powder, baking soda and salt, set aside.

In a large bowl, cream together the butter, sugar and brown sugar. Beat in the eggs, one at a time, then stir in the vanilla and mashed banana. Mix in the dry ingredients until just blended, then fold in chocolate chips. Drop by rounded spoonfuls onto prepared cookie sheets.

Bake for 11 to 13 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Special Oatmeal Cookies

Ingredients

1 1/2 cups rolled oats
2/3 cup butter, melted
4 egg whites
1 cup granulated artificial sweetener
1 1/2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 cup milk
1 teaspoon vanilla extract
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Stir together the oatmeal and margarine. Blend in the egg whites and sweetener. Stir together the flour, salt and baking powder; add to the mixture alternately with the milk and vanilla; stirring between additions. Finally, stir in the raisins and walnuts.

Drop by teaspoonfuls 1 to 2 inches apart onto the prepared cookie sheets. Bake for 10 to 15 minutes in the preheated oven.

Spicy Molasses Cookies

Ingredients

- 1 cup shortening
- 1 1/2 cups packed brown sugar
- 1/4 cup light or dark molasses
- 3 eggs
- 3 1/2 cups all-purpose flour
- 3 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- 1 cup chopped walnuts
- 1 cup raisins

Directions

In a large mixing bowl, cream shortening and sugar. Add molasses. Add eggs, one at a time, beating well after each addition. Combine dry ingredients and spices; add to batter and mix lightly. Stir in nuts and raisins if desired; mix well. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes.

Beverly's Get Up & Go Breakfast Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 egg
2 tablespoons frozen orange juice concentrate, thawed
1 tablespoon orange zest
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®])

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium bowl, cream together butter and sugar until light and fluffy. Beat in the egg, orange juice concentrate, and orange zest. Combine the flour and baking powder; mix into the fluffy mixture until blended. Stir in cereal. Drop by teaspoonfuls 2 inches apart on ungreased cookie sheet.

Bake 10 to 12 minutes or until edges are golden. Remove from cookie sheet for cooling.

Gingered Molasses Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/4 cup shortening
1 1/4 cups sugar, divided
1 egg
1/4 cup molasses
1/2 teaspoon grated orange peel
2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves

Directions

In a mixing bowl, cream butter, shortening and 1 cup sugar. Beat in egg, molasses and orange peel. Combine the dry ingredients; gradually add to creamed mixture. Roll into 1-1/4-in. balls, then in remaining sugar. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are firm and surface cracks. Remove to wire racks to cool.

Munchy Crunchy Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup white sugar
3/4 cup packed brown sugar
1 cup cornflakes cereal
2 tablespoons flaked coconut
3/4 cup semisweet chocolate chips
1 cup rolled oats

Directions

In a 1 liter jar, mix flour, baking powder, baking soda, and salt. Pack down, and add the remaining ingredients in the following order: sugar, brown sugar, cornflake cereal, coconut, chocolate chips, oatmeal. Pack down after each ingredient.

Decorate jar, and attach a label with the following: Munchy Crunchy Cookies 1. Preheat oven to 350 degrees F (175 degrees C). 2. In a large bowl, stir together 1/2 cup melted butter, 1 egg, and 1/4 teaspoon of vanilla. Add entire contents of the jar, and mix well. Roll dough into 2 inch balls, and place onto an ungreased cookie sheet. 3. Bake for 10 to 12 minutes in preheated oven. Cool on wire racks.

Oatmeal Fruit Cookies

Ingredients

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 4 cups old-fashioned oats
- 1 cup whole wheat flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup raisins
- 1 cup chopped walnuts
- 1 cup flaked coconut
- 1 cup chopped dates

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats, flour, baking, soda, salt and cinnamon; gradually add to the creamed mixture. Stir in raisins, walnuts, coconut and dates. Roll into 1-1/2-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 325 degrees F for 14-16 minutes or until edges are firm. Remove to wire racks to cool.

Sunshine Pineapple Cookies

Ingredients

1 cup butter
1 1/2 cups white sugar
1 egg
2 tablespoons vanilla extract
1 (20 ounce) can crushed
pineapple, with juice
1/2 cup chopped pecans
3 1/2 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 teaspoon baking soda

Directions

Cream together butter or margarine, sugar, egg, and vanilla.

Add crushed pineapple with juice and chopped pecans. Sift together flour with salt, nutmeg and baking soda.

Drop by tablespoonfuls (if there is any left at this point) onto greased cookie sheet 2 1/2 inches apart. Bake at 350 degrees F (175 degrees C) 10-15 minutes or until lightly golden brown. Cool.

Melt In Your Mouth Cookies III

Ingredients

1 cup butter
2 cups all-purpose flour
1 cup confectioners' sugar

Directions

Combine the butter, flour and confectioners' sugar together. At first it will have a pie crust consistency. Roll into one large log and wrap in wax paper or plastic wrap. Chill for at least one hour.

Preheat oven to 350 degrees F (175 degrees C).

Slice chilled log into 1/4 inch thick slices. Place cookies on a baking sheet. Bake at 350 degrees F (175 degrees C) for 10 minutes. Watch carefully so they don't burn.

One Bowl Chocolate Chocolate Cookie

Ingredients

16 (1 ounce) squares semisweet chocolate
3/4 cup packed brown sugar
1/4 cup butter
2 eggs
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1/4 teaspoon baking powder
2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Chop chocolate into small pieces and set half of the chocolate aside for later use. Melt remaining chocolate in a microwave or over a double boiler, stirring constantly until smooth.

Add the sugar, butter, eggs and vanilla to the melted chocolate, mixing well after each addition. Combine the flour and baking powder, stir into the chocolate mixture along with the reserved chopped chocolate and pecans if desired. Batter will be soft. Drop by 1/4 cupfuls onto a cookie sheet. Cookies should be at least 2 inches apart.

Bake for 10 to 12 minutes in the preheated oven, until cookies are puffed and set. Cool on the baking sheet for a few minutes before removing to a wire rack to cool completely.

Orange Peel Cookies

Ingredients

1 cup shortening
1 1/2 cups white sugar
1 cup milk
1 teaspoon baking soda
2 teaspoons vanilla extract
3 3/4 cups all-purpose flour
3 teaspoons baking powder
1 whole orange with peel -
chopped, seeded and puree

Directions

Preheat oven to 400 degrees F (205 degrees C).

Combine the shortening and the sugar and mix until light. Stir in the vanilla, milk and ground orange. Add the flour, baking powder, and the baking soda. Mix until combined. Let dough sit for 15 minutes then drop teaspoon sized drops onto greased cookie sheets.

Bake at 400 degrees F (205 degrees C) for about 7 to 10 minutes or until done.

Holly Christmas Cookies

Ingredients

1 (16 ounce) package large marshmallows
1/2 cup butter, softened
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons green food coloring
4 1/2 cups cornflakes cereal
1 (2.25 ounce) package cinnamon red hot candies

Directions

In a saucepan over low heat, melt together the marshmallows, butter, vanilla, and food coloring. Mix in the cornflakes cereal.

Drop by spoonfuls on wax paper, and decorate with red hots. Set aside, and allow to cool.

Low-Fat Chocolate Cookies

Ingredients

1/2 cup unsweetened applesauce
1/3 cup canola oil
3 egg whites
3/4 cup sugar
3/4 cup packed brown sugar
2 teaspoons vanilla extract
2 2/3 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup miniature semisweet
chocolate chips

Directions

In a large mixing bowl, combine the applesauce, oil and egg whites. Beat in sugars and vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to applesauce mixture. Cover and refrigerate for 2 hours or until slightly firm.

Drop dough by rounded teaspoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray. Sprinkle with chocolate chips. Bake at 350 degrees F for 8-10 minutes or until set.

Orange Chocolate Chip Cookies

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup unsalted butter
1/2 cup white sugar
1 cup packed brown sugar
1 tablespoon orange zest
1 teaspoon vanilla extract
2 eggs
1 1/2 cups semisweet chocolate chips
1 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Sift flour, baking powder and salt into and set aside. Cream butter, sugars, orange zest and vanilla extract together in a large bowl until light and fluffy.

Add eggs one at a time beating well after adding each one. Add dry ingredients and stir until combined. Stir in chocolate chips and nuts and mix until well blended.

Drop dough by slightly rounded tablespoonfuls 2 inches apart on cookie sheets. Flatten slightly. Bake cookies for 15 or 16 minutes or until golden. Cool on the cookie sheets.

Oatmeal Toffee Cookies

Ingredients

3/4 cup butter, softened
1/2 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups rolled oats
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped pecans
2 cups toffee baking bits

Directions

Preheat oven to 300 degrees F (150 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, cream together the butter and brown sugar. Stir in the egg and vanilla until smooth. Sift together the flour, salt and baking soda, stir into the creamed mixture. Then stir in the rolled oats. Finally, stir in the chopped candy bar pieces.

Drop dough by rounded tablespoons onto the prepared cookie sheets, and flatten slightly. Bake for 10 to 18 minutes in the preheated oven. Cookies will have a dry appearance when finished baking.

Lemon Chocolate Drop Cookies

Ingredients

1 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 teaspoon baking powder
1/2 cup butter, softened
1/2 cup white sugar
1/4 cup vegetable oil
1/2 cup milk
1/4 cup lemon juice
2 tablespoons lemon zest
1/2 cup semi-sweet chocolate chips

1/2 cup confectioners' sugar
2 tablespoons lemon zest
1/4 cup water

Directions

Preheat the oven to 400 degrees F (200 degrees C). Sift together the flour, cinnamon, cloves and baking powder, set aside.

In a medium bowl, cream together the sugar and butter. Stir in the milk, oil, lemon juice and 2 tablespoons lemon zest. Gradually stir in the sifted ingredients until well blended. Fold in the chocolate chips. Drop by rounded spoonfuls onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. To make the glaze: In a small bowl, stir together the confectioners' sugar, 2 tablespoons lemon zest and water until smooth. Spread onto cooled cookies.

Chocolate Chip Kiss Cookies

Ingredients

48 milk chocolate candy kisses,
unwrapped
1 cup butter, softened
1/3 cup white sugar
1/3 cup packed brown sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup mini semi-sweet chocolate
chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large mixing bowl, beat butter or margarine, sugar, brown sugar and vanilla until well blended. Add flour, blend until smooth. Stir in small chocolate chips.

Unwrap chocolate kiss candies. Mold scant tablespoons of dough around each chocolate piece, covering completely. Shape into balls; place on ungreased cookie sheet.

Shape into balls; place on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. NOTE: I buy chocolate dessert topping and drizzle over cooled cookies.

Philippine Butter Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
3 eggs
3 2/3 cups cornstarch
1 teaspoon cream of tartar
1 teaspoon baking powder

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the eggs, one at a time. Stir in the cornstarch, cream of tartar and baking powder until well blended. Roll the dough into 1 inch balls and place them 1 inch apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until light brown. Remove to wire racks to cool.

White Cookie Cake

Ingredients

1 cup margarine
1 2/3 cups white sugar
5 eggs
1 (12 ounce) package vanilla wafers, crushed
1/3 cup milk
1/4 cup applesauce
1 3/4 cups flaked coconut
1 cup chopped walnuts

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl cream the margarine and sugar. Beat in eggs one at a time. Mix in the crushed cookies, and coconut alternately with the milk. Stir in the applesauce.

Pour batter into prepared pan. Bake in preheated oven for 1 hour, or until the top springs back when lightly touched.

Caramel Nougat Bar Peanut Butter Cookies

Ingredients

1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup butter
1 teaspoon vanilla extract
1/2 cup peanut butter
1 egg
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
36 fun size bars milk chocolate
covered caramel and nougat
candy

Directions

Cream together white sugar, brown sugar, butter or margarine, vanilla, peanut butter and the egg.

Add in flour, baking soda, baking powder, and salt.

Wrap 1 heaping teaspoon of dough around a bite sized milk chocolate covered caramel and nougat candy bar. Bake 13-16 minutes at 350 degrees F (175 degrees C). Let cool 5 minutes before removing from pan.

Honey Crunch Cookies

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup butter, softened
1 cup honey
2 eggs
1 cup shredded coconut
1 cup butterscotch chips
4 cups crisp rice cereal

Directions

Sift together the flour, baking powder and salt; set aside. In a large mixing bowl, cream butter until light and fluffy. Add honey, a little at a time; beating well after each addition. Add eggs, one at a time, beating well after each addition. Mixture will appear to separate. Gradually add dry ingredients; mix until moistened. Fold in the coconut, chips and cereal.

Drop by teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until golden brown. Remove to wire racks.

Chocolate Snaps Sugar Cookie

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 tablespoons margarine
1/2 cup unsweetened cocoa powder
3/4 cup butter, softened
1 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup white sugar

Directions

Sift together the flour, baking soda and salt; set aside. In a medium saucepan over medium heat, melt margarine. Stir in cocoa, remove from heat and set aside to cool. In a large bowl, cream together the butter, 1 cup white sugar and brown sugar until fluffy. Beat in the eggs one at a time, then stir in the cocoa mixture and the vanilla. Blend in the sifted ingredients to form a soft dough. Cover dough and refrigerate for at least an hour or two.

Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls, roll them in the remaining sugar and place them 2 to 3 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Guyanese Lime Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/3 cup white sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
3/4 cup butter, softened
1 cup white sugar
1 teaspoon lime zest
3 tablespoons lime juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 large baking sheets. Stir together the flour, baking powder, salt, 1/2 teaspoon nutmeg, and 1/2 teaspoon cinnamon in a bowl; set aside. Stir together 1/3 cup sugar, 1/4 teaspoon nutmeg, and 1/4 teaspoon cinnamon in a separate bowl and set aside.

Cream together the butter, 1 cup sugar, and lime zest in a large bowl until light and fluffy. Gradually beat in the lime juice, then the flour mixture 1/2 cup at a time. Form the dough into walnut-sized balls, and roll in the spiced sugar mixture. Arrange onto prepared baking sheets 1 inch apart. Flatten the balls slightly using a decorative cookie stamp or the bottom of a glass.

Bake the cookies in the preheated oven until the edges of the cookies turn golden brown, 13 to 16 minutes. Cool the cookies on wire racks, then store in an airtight container up to 1 week.

Mayonnaise Cookies

Ingredients

1 cup white sugar
2 cups all-purpose flour
1 cup mayonnaise
1 teaspoon baking soda
1 pinch salt
1 teaspoon vanilla extract

Directions

Mix together sugar, flour, baking soda, and salt. Add mayonnaise and vanilla. Mix together very well.

Shape into walnut sized balls. (The dough will be crumbly). Mash with a fork, sprinkle with sugar. Bake 12 minutes in a 350 degree F (175 degrees C) oven.

Dishpan Chocolate Chip Cookies

Ingredients

- 2 cups butter
- 2 cups white sugar
- 2 cups packed dark brown sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 5 cups rolled oats
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 5 cups semisweet chocolate chips
- 8 ounces finely grated chocolate bar
- 3 cups chopped walnuts
- 1 cup golden raisins
- 1 cup raisins
- 1 1/2 cups flaked coconut

Directions

First find a plastic dishpan (this keeps you from burning up your mixer). Blend oatmeal in blender until a fine powder.

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chips, candy, nuts, raisins, and coconut.

Roll into balls and place 2 inches apart on cookie sheet. Bake for 6 minutes at 375 degrees F (190 degrees C). Makes 6 dozen.

Firefighter's Favorite Chocolate Chip Cookie

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 1/8 teaspoons baking soda
1 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 tablespoon vanilla extract
2 eggs
12 ounces semisweet chocolate chips
6 (1.4 ounce) bars chocolate covered English toffee, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the flour, salt and baking soda.

In a large bowl, cream the butter and sugars. Mix until smooth. Add the vanilla and the eggs and beat well. Gradually add the flour mixture until well combined. Stir in the chocolate chips and chopped candy bars. Mix until combined.

Drop spoonfuls of dough onto ungreased baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Immediately remove the cookies from the sheet and let them cool on racks.

Honey Oatmeal Cookies

Ingredients

1 cup honey
1 egg
3/4 cup shortening
1/4 cup water
1 teaspoon vanilla extract
3 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together shortening, honey, egg, water, and vanilla until creamy. Add combined remaining ingredients; mix well.

Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Sugar Cookies XI

Ingredients

3 cups white sugar
2 cups lard
4 eggs
2 cups buttermilk
2 teaspoons vanilla extract
2 tablespoons baking powder
3/4 tablespoon baking soda
1/2 tablespoon salt
7 cups all-purpose flour

Directions

In a large bowl, cream sugar and lard together. Add eggs and vanilla, mix until smooth. Sift together the flour, baking powder, baking soda and salt. Add the dry ingredients alternately with the buttermilk. Dough should be soft but not soupy. Chill for at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut with cookie cutters and place onto the prepared baking sheets. Bake for 12 to 15 minutes in the preheated oven. Remove cookies to cool on wire racks. Frost with Butter Icing for Cookies.

Quick Chocolate Sandwich Cookies

Ingredients

2 (18.25 ounce) packages devil's food cake mix

1 cup vegetable oil

4 eggs

FILLING:

1 (8 ounce) package cream cheese, softened

1/4 cup butter or margarine, softened

2 1/2 cups confectioners' sugar

1 teaspoon vanilla extract

Directions

In a mixing bowl, combine the cake mixes, oil and eggs; mix well. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Do not flatten. Bake at 350 degrees F for 8-10 minutes or until set. Cool for 5 minutes before removing to wire racks (cookies will flatten as the cool).

In a small mixing bowl, beat cream cheese and butter. Add sugar and vanilla; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies. Store in the refrigerator.

Granny's Filled Cookies

Ingredients

3 cups all-purpose flour
1 (8 ounce) package cream
cheese, softened
1 cup butter, softened
12 ounces any flavor fruit jam

Directions

Mix cream cheese and butter well in large bowl until well blended and creamy.

Add in flour slowly, beating well after each addition. Roll dough into 1-inch balls and wrap well in cellophane. Store in fridge overnight.

Preheat oven to 350 degrees F (180 degrees C).

Roll out dough balls flat and place a 1/2 teaspoon full of the jam in the center. Fold sides over and place on ungreased cookie sheet.

Bake for 13-15 minutes until brown and the jam starts to bubble hard. Cool for 3 minutes and place on cooling rack. Sprinkle with powdered sugar if desired.

Cookies 'n' Creme Fudge

Ingredients

3 (6 ounce) packages white
chocolate baking squares
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1/8 teaspoon salt
3 cups coarsely crushed
chocolate creme-filled sandwich
cookies

Directions

In heavy saucepan, over low heat, melt white chocolate squares, sweetened condensed milk and salt. Remove from heat; stir in crushed cookies.

Spread evenly into wax-paper-lined 8-inch square pan. Chill 2 hours or until firm.

Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Milk Chocolate Florentine Cookies

Ingredients

2/3 cup butter, melted
2 cups quick-cooking oats
2/3 cup all-purpose flour
1/4 teaspoon salt
1 cup white sugar
1/4 cup corn syrup
1/4 cup milk
1 teaspoon vanilla extract
2 cups milk chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Line 2 cookie sheets with aluminum foil and grease the foil.

In a large skillet over medium heat, melt the butter. Stir together the oats, flour, salt and sugar; mix into the melted butter until well blended. Stir in the corn syrup, milk and vanilla. Drop batter by teaspoonfuls 3 inches apart onto the prepared cookie sheets.

Bake for 5 to 7 minutes in the preheated oven, until medium brown. Cool completely before removing from the cookie sheets. In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, stirring frequently until smooth. Remove from heat. Spread chocolate onto the bottoms of cookies and sandwich them together.

Apricot Cookies

Ingredients

1 cup butter
1 cup white sugar
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 egg
1 teaspoon vanilla extract
1 cup apricot preserves
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter and sugar in a medium size mixing bowl. Mix flour, baking powder, salt, egg and vanilla extract into the butter-sugar mixture. Cool dough in the refrigerator for 1 hour.

On a lightly floured surface roll dough out to 1/4 inch thick. Cut the dough into rounds with a round cookie cutter or glass. Using the tip of a teaspoon place a small drop of apricot preserves into the middle of the circle. Brush edges with water and fold the dough over so that the cookie is in the shape of a half moon; seal edges. Arrange on ungreased cookie sheets.

Bake for 8 to 12 minutes, or until golden brown. Dust the cookies with powdered sugar while still hot.

Chocolate Chip Sprinkle Cookies

Ingredients

2 cups butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips
1/2 cup quick-cooking oats
1/2 cup crisp rice cereal
1/2 cup colored candy sprinkles
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in remaining ingredients. Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Jelly Cookies

Ingredients

1 cup butter, softened
2 1/2 cups all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon baking powder
1 teaspoon vanilla extract
1/4 cup raspberry preserves
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Cream the butter with the white sugar and brown sugar. Beat in the egg and vanilla.

Mix the flour and baking powder together. Stir in the flour mixture into the butter mixture and combine.

Form dough into 1 inch balls and place on the prepared baking sheet. Make an indentation in each cookie and fill with jam. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes. Let cool completely and sprinkle with confectioners' sugar.

Sugar Cookies VI

Ingredients

2/3 cup butter
3/4 cup white sugar
1/2 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Beat butter or margarine with white and brown sugars. Add both of the eggs and the vanilla (you don't HAVE to have vanilla, you can do without it).

Add dry ingredients (flour, baking powder, salt) and beat until well mixed.

Cover and put in refrigerator for an hour.

After an hour, roll on a flat, floured surface and cut with cookie cutters (try many different shapes and sizes!) Bake at a medium heat (180 degrees C, 375 degrees F) for about 10 minutes (until you like their color). Good luck!

Chocolate Chip Almond Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup packed dark brown sugar
1/3 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup milk chocolate chips
1 cup sliced almonds

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in chocolate chips and almonds. Roll into 1-in. balls. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 9-11 minutes or until edges are firm. Remove to wire racks to cool.

Oatmeal Peanut Butter Cookies III

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1 cup quick cooking oats
3 tablespoons butter, softened
1 cup confectioners' sugar
1/2 cup smooth peanut butter
2 1/2 tablespoons heavy whipping cream

Directions

In a large bowl, cream together 1/2 cup butter or margarine, 1/2 cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well.

In another bowl, combine the flour, baking soda, baking powder, and salt. Add these dry ingredients to the creamed mixture. Stir. Add oatmeal and stir.

Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies. Bake at 350 degrees F (175 degrees C) for 10 minutes, or until cookies are a light brown.

To Make Filling: Cream 3 tablespoons butter or margarine with the confectioners' sugar, 1/2 cup smooth peanut butter, and the cream. Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.

Chocolate Island Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1 egg
3 (1 ounce) squares unsweetened chocolate, melted and cooled
1/4 cup strong brewed coffee
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2/3 cup buttermilk
1/3 cup flaked coconut
FROSTING:
1 1/2 (1 ounce) squares unsweetened chocolate, melted and cooled
1/4 cup sour cream
1 tablespoon butter, softened
1 cup confectioners' sugar
2/3 cup flaked coconut

Directions

In a mixing bowl, cream shortening and sugar. Add the egg, chocolate and coffee; mix well. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk. Stir in coconut.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 12-15 minutes or until edges are browned. Remove to wire racks to cool.

For frosting, combine the chocolate, sour cream and butter in a small mixing bowl. Add enough sugar to achieve spreading consistency. Frost cooled cookies. Sprinkle with coconut.

Chocolate Meringue Cookies

Ingredients

3 egg whites
1/8 teaspoon cream of tartar
1/2 teaspoon vanilla extract
2/3 cup white sugar
1 tablespoon unsweetened cocoa powder
1/3 cup semisweet chocolate chips

Directions

Preheat oven to 300 degrees F (150 degrees C).

Combine egg whites, cream of tartar, and vanilla. Beat until the whites form soft peaks. Slowly add sugar; beat until stiff peaks form, and mixture becomes glossy. Fold in cocoa and chocolate chips.

Drop mixture by teaspoonfuls on to a greased cookie sheet. Bake for 25 to 30 minutes.

Independence Day Cookies

Ingredients

4 cups all purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
2 cups butter flavored shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1 (12 ounce) package white chocolate chips
1 (12 ounce) package dried blueberries
2 (6 ounce) packages dried cranberries

Directions

Preheat an oven to 350 degrees F (175 degrees C). Combine the flour, baking soda, baking powder, and salt in a bowl.

Beat the shortening, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Beat in one egg until completely incorporated. Beat in the last egg. Mix in the flour mixture until just incorporated. Fold in the white chocolate chips, blueberries, and cranberries; mixing just enough to evenly combine. Roll the dough into walnut-sized balls and place 2 inches apart onto ungreased baking sheets. Flatten each ball to about 1/2-inch thick.

Bake in the preheated oven until golden brown, 10 to 12 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Potato Chip Cookies IV

Ingredients

1 cup vegetable oil
1 cup confectioners' sugar
1 1/2 cups all-purpose flour
1 teaspoon vanilla extract
1 1/2 cups crushed light potato chips
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the shortening and the sugar together until light. Stir in the vanilla and the flour then carefully fold in the potato chips.

Drop by spoonfuls onto an ungreased baking sheet. Bake at 350 degrees F (175 degrees C) for 15 to 18 minutes or until just golden brown, do not over bake. Sprinkle warm cookies with confectioners' sugar and remove to wire racks to cool.

Shiela's Sugar Cookies

Ingredients

1 cup margarine
1 cup shortening
1 cup white sugar
1 cup confectioners' sugar
2 eggs
1 teaspoon lemon juice
4 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon salt

3 cups confectioners' sugar
1/4 cup margarine, softened
1 1/2 teaspoons lemon juice
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the 1 cup margarine, shortening, white sugar and 1 cup confectioners' sugar until smooth. Beat in the eggs one at a time, then stir in 1 teaspoon lemon juice. Combine the flour, baking soda, cream of tartar and salt; gradually stir into the creamed mixture. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

To make frosting, combine the 3 cups confectioners' sugar, 1/4 cup margarine and 1 1/2 teaspoons lemon juice in a medium bowl. Mix until smooth, adding milk 1 tablespoon at a time until frosting has reached its desired consistency.

Persimmon Cookies III

Ingredients

1/2 cup shortening
1 cup white sugar
1 egg
1 cup persimmon pulp
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon salt
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar. Beat in the egg and persimmon pulp. Combine the flour, baking soda, cinnamon, cloves and salt; stir into the persimmon mixture. Fold in raisins and walnuts. Drop by teaspoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until edges are firm. Let cool on the cookie sheets for 1 minute before removing to wire racks to cool completely.

Lemon Nut Cookies

Ingredients

1/2 cup margarine
1/2 cup white sugar
1 egg, separated
1 teaspoon vanilla extract
2 tablespoons fresh lemon juice
2 teaspoons lemon zest
2 teaspoons orange zest
1 1/4 cups sifted all-purpose flour
1/2 cup chopped walnuts

Directions

Cream margarine with sugar. Add egg yolk (reserve egg white), lemon juice and grated lemon and orange peels and beat. Add flour and mix well. Chill for one hour.

Preheat oven to 350 degrees F (180 degrees C).

Dip a teaspoonful of dough into slightly beaten egg white and then into nuts. Place nut side up, 2 inches apart on lightly-oiled cookie sheet. Bake for 20-25 minutes or until lightly browned. Transfer to cooling rack immediately.

Pignoli Cookies II

Ingredients

1/2 pound almond paste
1 cup white sugar
2 egg whites
1/4 cup pine nuts

Directions

Use a pastry chopper (or food processor) to break up the almond paste into a granulated form. Put in mixing bowl and gradually add the sugar.

In another small bowl, beat the egg whites until stiff. Fold the egg whites into the sugar/almond paste mixture gently.

On a greased and floured cookie sheet, drop a spoonful of the mixture. Press pine nuts into the top of the cookie (you want to cover the top with nuts).

Bake at 325 degrees F (170 degrees C) for 10-12 minutes. Cool on wire rack.

Adam's Dirt Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup white sugar
1/2 cup packed brown sugar
1 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 1/2 cups chocolate sandwich
cookie crumbs

Directions

Sift together the flour, baking soda, and salt. Set aside. In a medium bowl, cream the white sugar, brown sugar, and the butter together until smooth. Stir in the eggs and vanilla. Add the flour mixture, and stir until just combined. Stir the crushed cookies into the dough. Cover, and chill the dough for 1/2 hour.

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Drop dough by rounded spoonfuls onto prepared cookie sheets. Bake for 10 to 11 minutes in the preheated oven. Remove to cool on wire racks.

Easy to Make Ginger Cookies

Ingredients

1/2 cup shortening
1/2 cup confectioners' sugar
1 egg
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1 pinch salt
1 tablespoon chopped fresh
ginger root
1/2 cup cornstarch

Directions

In a medium bowl, cream together the shortening and confectioners' sugar. Stir in the egg. Sift together the flour, baking soda and salt, stir into the creamed mixture. Finally, stir in the ginger. Cover the dough, and refrigerate for at least a 1/2 hour.

Preheat oven to 350 degrees F (175 degrees c).

Dust a clean, dry surface with corn starch. Roll the dough out to 1/4 inch thickness, and cut out cookies with the cutter of your choice. Place cookies 1 1/2 inches apart on unprepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until cookies are slightly brown at the edges. Remove from baking sheets to cool on wire racks.

Mincemeat Cookies II

Ingredients

1 1/2 cups packed brown sugar
1 cup shortening
1 egg
2 cups prepared mincemeat pie filling
3 1/4 cups all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking soda

Directions

Preheat oven to 425 degrees F (220 degrees C).

Cream together brown sugar and shortening.

Add in egg and mincemeat and mix well. Sift together flour, salt and baking soda and stir into mincemeat mixture.

Drop onto cookie sheet and bake 7 - 10 minutes.

Excessively Good Chocolate Chip Cookies

Ingredients

1 cup margarine
1 cup vegetable oil
2 cups white sugar
2 cups packed brown sugar
4 eggs
3 teaspoons vanilla extract
2 tablespoons real maple syrup
3 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
3/4 teaspoon salt
1 cup finely ground graham cracker crumbs
5 cups rolled oats
1 1/2 cups semisweet chocolate chips
4 cups semisweet chocolate chips
3 cups chopped walnuts

Directions

In a large bowl cream, sugar, butter, and maple syrup. Add eggs and vanilla.

Grind the oats in a food processor to a coarse texture. Mix the dry ingredients together (except chocolate) and pour in half, add the cracker crumbs and nuts, mix well and add the rest of the dry ingredients. NOTE: You can use any one of the following kinds of nuts: peanuts, almonds, pecans, walnuts, filberts, cashews or chestnuts.

Add the chocolate pieces last and make a small ball and place on a ungreased cookie sheet 3 inches apart. Press the cookie flat.

Bake for 10 to 12 minutes at 350 degrees F (175 degrees C). Dough also freezes well.

Chocolate Press Cookies

Ingredients

5/8 cup shortening
1 3/4 cups white sugar
1 beaten egg
1/2 teaspoon vanilla extract
2 teaspoons milk
2 cups all-purpose flour
6 tablespoons unsweetened
cocoa powder
1/2 teaspoon salt
1/4 cup multicolored candy
sprinkles (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening and sugar until smooth. Beat in the egg, and stir in vanilla and milk. Combine the flour, cocoa, and salt; stir into the creamed mixture until just blended. Fill cookie press, and press onto ungreased baking sheets. Decorate with sprinkles if desired.

Bake for 10 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Glazed Apple Cookies

Ingredients

1/2 cup shortening
1 1/3 cups packed brown sugar
1 egg
2 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1 cup chopped walnuts (optional)
1 cup apples - peeled, cored and finely diced
1 cup raisins
1/4 cup milk
1 1/2 cups sifted confectioners' sugar
1 tablespoon butter
1/2 teaspoon vanilla extract
2 1/2 tablespoons half-and-half cream

Directions

Beat shortening and brown sugar together until light and fluffy. Beat in egg and blend thoroughly.

Stir together flour, baking soda, salt, cinnamon, cloves and nutmeg.

Stir half the dry ingredients into creamed mixture. Stir in nuts, apple and raisins, then stir in remaining half of dry ingredients and milk. Mix well.

Drop from tablespoon 1 1/2 inches apart onto lightly greased baking sheet. Bake in a preheated 400 degree oven for 10-12 minutes. Remove cookies to racks and while still warm, spread with glaze.

To make Glaze: Combine powdered sugar, butter, vanilla and enough cream to make glaze of spreading consistency. Beat until smooth. Spread on warm cookies.

Cake Mix Cookies I

Ingredients

1 (18.25 ounce) package yellow cake mix
1/3 cup vegetable oil
2 eggs
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Pour cake mix into a large bowl. Stir in the oil and eggs until well blended. Mix in chocolate chips. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Remove from pan to cool on wire racks.

Monster Cookies

Ingredients

2 cups butter, softened
2 cups sugar
2 cups packed brown sugar
4 eggs
4 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
4 cups quick cooking oats
4 cups crisp rice cereal
2 cups flaked coconut
2 cups semisweet chocolate chips
2 cups coarsely chopped walnuts

Directions

In a large mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and baking soda; gradually add to the creamed mixture. Transfer to a larger bowl if necessary. Stir in the remaining ingredients. Drop by heaping tablespoonfuls 3 in. apart onto lightly greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Chococonut Chip Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1/2 cup light brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups semisweet chocolate chips
- 2 cups flaked coconut

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Fold in chocolate chips and coconut. Drop by rounded spoonfuls onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Polvorones de Canele (Cinnamon Cookies)

Ingredients

1 cup butter
1/2 cup confectioners' sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 cup confectioners' sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together 1/2 cup confectioners' sugar and butter until smooth. Stir in vanilla. Combine flour, salt, and 1/2 teaspoon of cinnamon; stir into the creamed mixture to form a stiff dough. Shape dough into 1 inch balls. Mix together 1 cup confectioners' sugar and 1 teaspoon cinnamon; roll balls in cinnamon mixture.

Bake for 15 to 20 minutes in preheated oven, or until nicely browned. Cool cookies on wire racks.

Fortune Cookies So Easy

Ingredients

3 egg whites
3/4 cup white sugar
1/2 cup butter, melted and cooled
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup all-purpose flour
2 tablespoons water

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets, or line with parchment paper. Have fortunes ready to go on small strips of paper.

In a large glass or metal bowl, whip egg whites and sugar on high speed of an electric mixer until frothy, about 2 minutes. Reduce speed to low, and stir in melted butter, vanilla, almond extract, water and flour one at a time, mixing well after each. Consistency should resemble pancake batter. Spoon the batter into 3 inch circles on the prepared baking sheets. Leave room between for spreading.

Bake for 5 to 7 minutes in the preheated oven, or until the edges begin to brown slightly. Quickly remove one at a time, place a message in the center, and fold in half. Fold the ends of the half together into a horse shoe shape. If they spring open, place them in a muffin tin to cool until set.

Hearty Breakfast Cookies

Ingredients

1/2 cup butter, softened
1 cup peanut butter
1 1/3 cups packed brown sugar
2 teaspoons vanilla extract
2 eggs
1/3 cup water
1 cup all-purpose flour
1 cup whole wheat flour
2 cups quick cooking oats
1/2 cup wheat germ
1 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoons baking soda
1 cup raisins

Directions

In a large bowl, using an electric mixer, beat together butter, peanut butter, brown sugar, and vanilla until creamy. Beat in eggs and water.

Mix together flours, oats, wheat germ, salt, cinnamon, and baking soda. Mix into peanut butter mixture. Stir in raisins. Drop by ice cream scoopfuls 2 1/2 inches apart on greased cookie sheets. Flatten slightly.

Bake at 350 degrees F (175 degrees C) for 18 - 20 minutes. Cool on cookie sheet for 2 minutes, then transfer to cooling racks. Store in an airtight container.

Peanut Butter Cocoa No-Bake Cookies

Ingredients

2 cups white sugar
1/2 cup butter
1/2 cup milk
1/3 cup unsweetened cocoa powder
2/3 cup peanut butter
3 cups quick cooking oats
1/2 cup chopped peanuts (optional)
2 teaspoons vanilla extract

Directions

Place a piece of wax paper or foil on cookie sheet. Combine sugar, butter, milk and cocoa in medium saucepan.

Cook over medium heat, stirring constantly, until mixture comes to rolling boil.

Remove from heat; cool 1 minute.

Add peanut butter; stir to blend. Add oats, peanuts and vanilla; stir to mix well. Quickly drop mixture by heaping teaspoons onto wax paper or foil. Cool completely. Store in cool, dry place.

Original NestleB® Toll HouseB® Chocolate Chip

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
1 (12 ounce) package NESTLEB®
TOLL HOUSEB® Semi-Sweet
Chocolate Morsels

Directions

PREHEAT the oven to 375 degrees F (190 degrees C). Grease a 10x15 inch jelly roll pan.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Spread into greased 15 x 10-inch jelly-roll pan.

BAKE for 20 to 25 minutes in the preheated oven, or until golden brown. Cool in pan on a wire rack, then cut into bars.

Fruit Cookies

Ingredients

1 1/2 cups rolled oats
1/2 cup whole bran cereal
1/4 teaspoon salt
1/3 cup vegetable oil
2 bananas, mashed
1/2 cup finely chopped almonds
1 1/2 cups dried apricots,
chopped
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In large bowl, combine oil, bananas, and vanilla until smooth. Mix in oats, oat bran cereal and salt. Fold in apricots and almonds. Drop dough by spoonfuls 2 inches apart on cookie sheets.

Bake for 20 to 25 minutes in the preheated oven, until edges are light brown.

Pumpkin Chocolate Chip Cookies I

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
1 egg
1 cup canned pumpkin
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 cup chopped walnuts
(optional)
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the egg, then stir in the pumpkin and vanilla. Combine the flour, baking powder, baking soda, salt, nutmeg, and cinnamon; gradually mix into the creamed mixture. Stir in the walnuts and chocolate chips. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake for 15 minutes in the preheated oven, or until light brown. Cool on wire racks.

Granola-Raisin Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 3/4 cups granola
1 cup raisins
1/2 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, salt and baking soda, stir into the creamed mixture. Finally, stir in the granola, raisins and peanuts. Drop dough by heaping teaspoonfuls onto greased cookie sheets, about 2 inches apart.

Bake 12 to 15 minutes in the preheated oven, until cookies are lightly browned around edges. Remove from baking sheets to cool on wire racks.

Cracker Jack Cookies II

Ingredients

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 2 cups rolled oats
- 1 cup flaked coconut
- 2 cups crispy rice cereal
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking powder, baking soda, cinnamon and nutmeg; gradually stir into the creamed mixture. Finally, stir in the oatmeal, coconut, crisp rice cereal and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Lauren's Sugar and Spice Black Pepper Cookies

Ingredients

1 (10 ounce) package cinnamon swirl coffee cake mix
1 egg
1/2 cup shortening
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1/2 teaspoon ground black pepper

Directions

Preheat the oven to 375 degrees F (190 degrees C). Remove the cinnamon packet from the mix and reserve 1/3 cup for later.

In a large bowl, stir together the cake mix, the rest of the packet of cinnamon, cloves, nutmeg and black pepper. Mix in the egg and shortening until a dough forms. Form dough into 1 inch balls, roll the balls in the reserved cinnamon packet and place them 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the tops are cracked and puffy. Let cookies set on cookie sheets until completely cool.

Fudge-Topped Orange Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
2 egg yolks
2 teaspoons grated orange peel
1 1/2 teaspoons orange extract

2 cups all-purpose flour
1 teaspoon ground ginger
1/2 teaspoon baking soda

TOPPING:

1 (7 ounce) jar marshmallow
creme
3/4 cup sugar
1/3 cup evaporated milk
2 tablespoons butter
1/8 teaspoon salt
1 cup semisweet chocolate chips
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg, egg yolks, orange peel and extract. Combine the flour, ginger and baking soda; gradually add to creamed mixture.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 300 degrees F for 21-23 minutes or until golden brown. Remove to wire racks to cool.

In a saucepan, combine the marshmallow creme, sugar, milk, butter and salt. Bring to a rolling boil over medium heat; boil for 5 minutes, stirring constantly. Remove from the heat. Add chocolate chips and vanilla; stir until chips are melted. Spread over tops of cookies.

Jif® Peanut Butter and Jelly Cookies

Ingredients

1 cup sugar, plus extra for rolling dough
1 cup firmly packed brown sugar
1 cup CRISCO® Butter Shortening
1 cup JIF® Creamy Peanut Butter
2 large eggs
1/4 cup milk
2 teaspoons vanilla extract
3 1/2 cups Pillsbury BEST® All Purpose Flour
2 teaspoons baking soda
1 teaspoon salt
3/4 cup Smucker's® Strawberry Jelly, or any Smucker's® Jam, Jelly or preserves of your choice

Directions

Heat oven to 375 degrees F.

Beat together sugar, brown sugar, shortening and peanut butter until blended. Add eggs, milk and vanilla. Beat well. Stir together flour, baking soda and salt. Add to peanut butter mixture. Beat well. Shape into 1-inch balls. Roll in sugar. Place on ungreased cookie sheet.

Bake 10 to 12 minutes. Remove from oven. Cool 2 minutes. Make a depression in the center of each warm cookie with your finger or the back of a teaspoon. Fill each depression with about 1/2 teaspoon jelly. Cool completely.

Pineapple Drop Cookies I

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 cup chopped walnuts
1 cup crushed pineapple, with juice
1/2 teaspoon baking soda

Directions

Cream butter and sugars in large bowl until light and fluffy. Stir in egg and vanilla and mix well.

Sift dry ingredients and add to creamed mixture. Stir in undrained pineapple and nuts until well blended. Refrigerate dough for 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Drop dough by teaspoonfuls about 2 inches apart onto cookie sheets. Bake for 8 to 10 minutes.

Banny's Southern Cream Cookies

Ingredients

1 cup shortening
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup sour cream
5 cups all-purpose flour
1 teaspoon salt
3 teaspoons baking powder
1/2 teaspoon baking soda
1 1/2 cups chopped black walnuts
3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Cream the shortening with 2 cups of the white sugar until light and fluffy. Beat in the eggs, vanilla and sour cream; mixing well.

Stir in the flour, salt, baking powder and baking soda into the shortening mixture to make a stiff dough. Add the chopped black walnuts.

Drop teaspoonfuls of dough onto the prepared baking sheets. Mix the 3 tablespoons with the ground cinnamon. Grease the bottom of a small glass. Dip it into the cinnamon-sugar mixture and gently press the cookies to flatten the balls of dough slightly.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes or until centers are done.

Felix K.'s 'Don't even try to say these aren't the

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
2 cups brown sugar
6 tablespoons white sugar
2 eggs
4 teaspoons vanilla extract
1 (12 ounce) bag chocolate chips

Directions

Preheat an oven to 300 degrees F (150 degrees C).

Gently mix the flour, baking powder, baking soda, and salt with a fork in a bowl. Beat the butter, brown sugar, and white sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine.

Divide the dough into 24 3-tablespoon-sized balls. Flatten the balls to about 1/4-inch thick onto a baking sheet.

Bake in the preheated oven until the edges are golden, 15 to 17 minutes. Allow the cookies to cool on the baking sheet until the centers begin to set, about 20 minutes.

Chocolate-Mint Sandwich Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1/2 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup milk

FILLING:

3 tablespoons butter, softened
1 1/2 cups confectioners' sugar
1 tablespoon milk
1/4 teaspoon peppermint extract
2 drops green food coloring
(optional)

Directions

In a mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine the flour, cocoa, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Shape into two 10-1/2-in. rolls; wrap each in plastic wrap. Refrigerate overnight.

Unwrap dough and cut into 1/8-in. slices. Place 2 in. apart on lightly greased baking sheets. Bake at 325 degrees F for 9-11 minutes or until edges are set. Remove to wire racks to cool. Combine filling ingredients; beat until smooth. Add food coloring if desired. Spread on the bottom of half of the cookies; top with remaining cookies.

Perfect Gluten-Free Peanut Butter Cookies

Ingredients

1/2 cup gluten free, casein free
margarine
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1/2 cup salted natural peanut
butter
1/2 teaspoon baking soda
1 cup soy flour
1/4 cup tapioca flour
1/4 cup potato flour

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the margarine, brown sugar and white sugar until smooth. Mix in the egg and peanut butter. Combine the baking soda, soy flour, tapioca flour and potato flour; stir into the batter to form a dough. Roll teaspoonfuls of dough into balls and place them 2 inches apart onto ungreased baking sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Corn Flake Cookies I

Ingredients

- 2 eggs
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup vegetable oil
- 1/2 cup butter, softened
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 cups quick cooking oats
- 1 cup chopped pecans
- 1 cup flaked coconut
- 2 cups cornflakes cereal
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon extract
- 1 teaspoon salt

Directions

Preheat oven to 400 degrees F (175 degrees C). Grease baking sheets.

Combine the sugars and eggs, beating well. Beat in the oil butter or margarine, flour, baking soda and baking powder. Stir in the vanilla, lemon extract and salt. Mix in the oats, nuts and coconuts. Last but not least stir in the corn flakes. Drop by teaspoons on greased cooking sheets.

Bake at 400 degrees F (205 degrees C) for 10 minutes.

Cappuccino Cookie Bar

Ingredients

1 cup butter, softened
1 cup light brown sugar
1 egg yolk
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon salt
8 (1.5 ounce) bars chocolate candy
1 1/2 cups chopped walnuts
1/2 cup ground coffee beans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the butter, brown sugar, egg yolk and vanilla until smooth. Combine the flour and salt; stir into the creamed mixture. Spread evenly into the prepared pan.

Bake for 15 minutes in the preheated oven. Remove from the oven and place chocolate bars over the top in a single layer. Let stand until chocolate is soft enough to spread. Spread the chocolate out smooth and sprinkle with walnuts and ground coffee. Allow the bars to cool completely before cutting into squares.

Basic Nut Cookies

Ingredients

1/2 cup butter
2 cups Basic Cookie Mix
1 egg
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Melt butter over low heat and stir into Basic Cookie Mix.

Lightly beat egg and add to mixture. Stir in vanilla and nuts.

Bake for 12 to 15 minutes until golden. Cool a couple of minutes before removing from cookie sheet to racks to complete cooling.

Yogurt Chocolate Chip Cookies

Ingredients

1/2 cup packed brown sugar
1/2 cup white sugar
1/4 cup margarine or butter
1/4 cup shortening
1/2 cup plain nonfat yogurt
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the brown sugar, white sugar, margarine and shortening until light and fluffy. Stir in yogurt and vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until incorporated, then mix in chocolate chips. Drop by rounded teaspoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until the edges begin to brown. Cool for a minute on the cookie sheets before removing to wire racks to cool completely.

No-Bake Peanut Butter Cookies III

Ingredients

3 cups white sugar
3/4 cup butter
3/4 cup milk
1/2 teaspoon vanilla extract
1 1/2 cups peanut butter
4 1/2 cups quick-cooking oats

Directions

In a saucepan over medium heat, combine sugar, butter and milk. Bring to a rapid boil and boil for one full minute. Remove from heat and stir in the vanilla and peanut butter. Mix in the oats, stirring until the mixture begins to cool. Transfer to a large bowl if it does not fit into the pan well. Drop batter by teaspoonfuls onto waxed paper. Let cool until set.

Coconut Cookies

Ingredients

1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 cup crisp rice cereal
1/2 cup flaked coconut

Directions

In a mixing bowl, cream shortening and sugars. Add egg and vanilla; mix well. Combine flour and baking soda; add to the creamed mixture and mix well. Stir in cereal and coconut.

Roll into 24 balls; place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned and set. Cool for 2 minutes before removing to wire racks.

Fruit Cocktail Drop Cookies

Ingredients

1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 (15.25 ounce) can fruit cocktail,
drained
1 cup raisins
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening, brown sugar and white sugar. Stir in the eggs one at a time, then stir in the vanilla. Sift together the flour, baking soda, baking powder, cinnamon and cloves, stir into the creamed mixture. Carefully fold in the raisins, fruit cocktail and nuts, try not to crush the fruit.

Drop by rounded spoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven.

Best Peanut Butter Cookies Ever

Ingredients

2 cups peanut butter
2 cups white sugar
2 eggs
2 teaspoons baking soda
1 pinch salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir peanut butter and sugar together until smooth. Beat in the eggs, one at a time, then stir in the baking soda, salt, and vanilla. Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Press a criss-cross into the top using the back of a fork.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Turtle Cookies I

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1 egg
1 egg, separated
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
36 pecan halves
2 (1 ounce) squares unsweetened chocolate
1/4 cup milk
1 tablespoon butter
1 3/4 cups sifted confectioners' sugar

Directions

Cream butter or margarine, gradually add brown sugar, beating at medium speed of an electric mixer until light and fluffy.

Add 1 egg, 1 egg yolk, and vanilla; beating until well blended.

Combine flour, baking soda and salt; add to creamed mixture, mixing well.

Chill dough at least 1 hour.

Arrange pecan halves in groups of 5 on ungreased cookie sheets, resembling head and legs of turtles.

Shape dough into 1-inch balls, and dip bottoms in remaining egg white. Press gently onto pecans to resemble turtle bodies. Bake at 350 degrees F (180 degrees C) for 10 to 12 minutes. Cool on wire racks. Spread frosting on top of cookies.

To Make Frosting: Combine chocolate squares, milk and 1 tablespoon butter or margarine in a small saucepan; cook over low heat, stirring constantly, until chocolate melts. Remove from heat. Add approximately 1 3/4 cups confectioner's sugar; beat until smooth.

Butter Cookies I

Ingredients

1 cup butter
4 cups all-purpose flour
2 cups white sugar
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter over low heat. Remove from heat and add 2 cups of the flour and the sugar. Beat in the eggs one at a time until well blended. Slowly mix in the remaining 2 cups of flour.

Roll out the dough on a floured surface to a thickness of 1/4 of an inch. Cut cookies using cookie cutters and place 1 1/2 inches apart on cookie sheets.

Bake for 12 to 15 minutes, until brown at the edges.

Chewy Cinnamon Cookies

Ingredients

2 cups graham cracker crumbs
1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 teaspoon salt

1 cup butter
1/4 cup white sugar
1 1/4 cups packed brown sugar
2 large eggs
1 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Stir together graham cracker crumbs, flour, cinnamon, baking soda, and salt in a mixing bowl; set aside.

Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Beat in the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Mix in vanilla. Mix in the flour mixture. Scoop the dough out onto ungreased baking sheets by rounded spoonfuls.

Bake in the preheated oven until slightly browned at the edges, 9 to 11 minutes.

Honey Cookies

Ingredients

3 eggs
2 cups honey
1/2 cup milk
2 teaspoons baking soda
4 1/2 cups all-purpose flour
1 teaspoon anise extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs well. Dissolve baking soda with a little milk. Mix together the rest of the ingredients to make a soft dough.

Bake for 8 to 10 minutes. DO NOT OVER BAKE. Frost with your favorite icing.

Old Fashioned Sugar Cookies II

Ingredients

3 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground mace
1 cup butter, softened
1 egg, beaten
1 teaspoon vanilla extract
3 tablespoons heavy cream

1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 1/2 tablespoons heavy cream
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the flour, sugar, baking powder, salt and mace. Cut in the butter using a pastry blender or rub between your fingers. When butter pieces are no larger than pea size, stir in the egg, vanilla and heavy cream. Blend thoroughly. On a lightly floured surface, roll the dough out to 1/8 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 5 to 8 minutes in the preheated oven, until the edges begin to brown. Remove from baking sheets to cool on wire racks. Cool completely before frosting.

To make the frosting: In a medium bowl, beat the confectioners' sugar, 1/2 teaspoon vanilla, 1 1/2 tablespoons of cream and salt until smooth and creamy. Spread on top of cooled cookies. Let the frosting dry before storing or serving.

Yummy Chocolate Chip Oatmeal Cookies

Ingredients

2 cups butter
2 eggs
1 teaspoon vanilla extract
2 cups brown sugar
1 cup confectioners' sugar
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground cinnamon
3 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, beat butter, eggs, and vanilla until well blended. Beat in the brown sugar and confectioners' sugar. Combine the flour, baking soda, salt and cinnamon, stir into the sugar mixture. Finally, stir in the oats and chocolate chips. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Spritz Cookies III

Ingredients

1 cup butter
2/3 cup sifted confectioners' sugar
1 egg
1 egg yolk
1 teaspoon almond extract
2 3/4 cups sifted all-purpose flour
72 red and green candied cherries, quartered

Directions

Cream together butter and confectioner's sugar in bowl until light and fluffy, using electric mixer at medium speed. Beat in egg, egg yolk and almond extract; blend well.

Gradually stir flour into creamed mixture, mixing well.

Fit flower crown design into cookie press. Place 1/2 of the dough in cookie press at a time, forcing dough through press, about 1 inch apart, on ungreased baking sheets.

Place 1/4 of a red or green candied cherry in center of each. Bake in 400 degrees F (200 degrees C) oven 7-10 minutes or until set but not browned. Remove from baking sheets; cool on racks.

Jan Hagel Cookies

Ingredients

1 cup butter
1 cup white sugar
2 cups all-purpose flour
1/2 teaspoon ground cinnamon
1 egg yolk
1 egg white
1/2 cup finely chopped walnuts

Directions

Cream the butter and sugar. Add the egg yolk and beat thoroughly. (This should be very creamy.) Add the flour and cinnamon and mix well.

Spread thinly on 1 1/2 cookie sheets. Press down mixture with fingers, then score with a fork. Brush on a film of egg white mixed with a little water. Sprinkle the nuts over the top.

Bake 1/2 hour at 300 degrees F (150 degrees C). Remove from oven and cut into squares or oblongs. When cold, remove from cookie sheet.

Sugar Cookies IX

Ingredients

1 cup butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 tablespoons vanilla extract
3 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a cookie sheet.

Cream together the butter or margarine, white sugar, brown sugar, and eggs. Add vanilla and stir.

Add the flour, salt, baking soda, and baking powder and mix well.

Drop by spoonfuls onto a lightly greased cookie sheet.

Bake at 300 degrees F (150 degrees C) for about 12 minutes or until lightly browned.

Graham Cookies

Ingredients

3 tablespoons unsweetened
cocoa powder
1/3 cup butter
1/2 cup milk
1 1/2 cups white sugar
1/3 cup peanut butter
15 graham crackers, broken into
small pieces

Directions

In a saucepan over medium heat, combine the cocoa, butter, milk, and sugar. Bring to a boil, then cook for an additional 30 seconds. Remove from heat and stir in the peanut butter. Finally, stir in the crackers and nuts. Drop by heaping spoonfuls onto waxed paper. Chill or let stand until firm.

Shortbread Cookies II

Ingredients

2 cups butter, softened
1 cup white sugar
2 teaspoons vanilla extract
4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream butter and sugar until fluffy. Stir in vanilla; add flour and mix well.

Put through cookie press and form cookies onto baking sheets.
Bake for 10 - 12 minutes.

Potato Chip Cookies II

Ingredients

1 cup butter
1/2 cup white sugar
1 egg yolk
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2/3 cup crushed potato chips
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter and sugar until smooth. Stir in egg yolk and vanilla. Gradually stir in the flour until just blended, then mix in crushed potato chips and pecans. Drop by rounded spoonfuls onto ungreased cookie sheets. Criss-cross the top using a fork dipped in water.

Bake 12 to 14 minutes in preheated oven, or until edges are lightly browned. Cool on baking sheets.

Banana Chocolate Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup white sugar
2/3 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 cup mashed bananas
2 cups semisweet chocolate chips

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. Sift the flour, baking powder, salt, and baking soda together, and set aside.

Cream the butter with the sugar until light and fluffy. Beat in the eggs and vanilla. Mix in the mashed bananas. Add the flour mixture, and stir until just combined. Stir in the chocolate chips. Drop by spoonfuls onto prepared cookie sheets.

Bake in preheated oven for 12 to 15 minutes.

Million Dollar Cookies

Ingredients

- 1 cup butter
- 1 teaspoon cream of tartar
- 1 cup vegetable oil
- 1/2 teaspoon salt
- 1 cup packed brown sugar
- 1 cup white sugar
- 3 teaspoons vanilla extract
- 1 cup quick cooking oats
- 1 egg
- 1 cup semisweet chocolate chips
- 3 1/2 cups all-purpose flour
- 2 cups crisp rice cereal
- 1 teaspoon baking soda
- 1 cup flaked coconut

Directions

Mix ingredients in the order given.

Roll into balls and place on cookie sheet. Press down with glass which has been buttered and dipped in sugar.

Bake at 350 degrees F (175 degrees C) for 12 minutes.

Date-Filled Sandwich Cookies

Ingredients

1 cup butter (no substitutes),
softened
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda

FILLING:

2 cups chopped dates
3/4 cup sugar
3/4 cup water

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and baking soda; gradually add to creamed mixture. Refrigerate for 1 hour or until easy to handle.

On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with a 2-1/2-in. cookie cutter dipped in flour. Place 1 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

In a saucepan, combine filling ingredients. Cook over medium heat for 3 minutes or until thickened and bubbly. Cool to room temperature. Spread on the bottom of half of the cookies; top with remaining cookies.

Cream Cheese-Filled Cookies

Ingredients

1/3 cup butter or margarine,
softened

1/3 cup shortening

3/4 cup sugar

1 egg

1 teaspoon vanilla extract

1 3/4 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

FILLING:

2 (3 ounce) packages cream
cheese, softened

1 1/2 cups confectioners' sugar

2 tablespoons all-purpose flour

1 teaspoon vanilla extract

1 drop yellow food coloring

TOPPING:

3/4 cup semisweet chocolate
chips

3 tablespoons butter or margarine

Directions

In a large mixing bowl, cream butter, shortening and sugar. Beat in egg and vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Shape into two 12-in. rolls; wrap each in plastic wrap. Refrigerate for 4 hours or overnight.

Unwrap and cut into 1-in. slices. Place 1 in. apart on greased baking sheet. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Immediately make an indentation in the center of each cookie using the end of a wooden spoon handle. Remove to wire racks to cool.

Combine filling ingredients in a mixing bowl; mix well. Place 2 teaspoonfuls in the center of each cookie. Let stand until set. In a small saucepan over low heat, melt chocolate chips and butter; stir until smooth. Drizzle over cookies. Store in the refrigerator.

Derby Day Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1/2 cup white sugar
1 cup packed brown sugar
2 eggs
5 tablespoons Kentucky bourbon
1 1/2 cups chopped pecans
1 1/2 cups semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, stir together the flour, baking soda and salt with a fork. Set aside.

Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the bourbon. Stir in the flour mixture just until blended. Fold in pecans and chocolate chips. Drop by large spoonfuls onto ungreased baking sheets.

Bake in the preheated oven until the edges are lightly browned, about 10 minutes. Cool on the cookie sheet for a minute, then remove to wire racks to cool completely.

Big Chocolate Cookies

Ingredients

6 tablespoons butter (no substitutes)
6 (1 ounce) squares semisweet chocolate
2 (1 ounce) squares unsweetened chocolate
2 eggs
3/4 cup sugar
2 teaspoons instant coffee granules
1 tablespoon boiling water
2 teaspoons vanilla extract
1/4 cup all-purpose flour*
1/2 teaspoon salt
1/4 teaspoon baking powder
1 cup semisweet chocolate chips
1 cup coarsely chopped walnuts
1 cup coarsely chopped pecans

Directions

In a microwave or double boiler, melt butter and the chocolate squares; cool. In a mixing bowl, beat eggs until foamy; gradually add sugar. Dissolve coffee granules in water. Add coffee, vanilla and cooled chocolate mixture to egg mixture. Combine flour, salt and baking powder; gradually add to the egg mixture. Stir in chocolate chips and nuts.

Drop by 1/3 cupfuls 4 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 15-17 minutes or until firm. Cool for 4 minutes before removing to wire racks.

Chewy Strawberry Oatmeal Cookie Crumble

Ingredients

3 egg
2 cups white sugar
2 tablespoons melted butter
1 teaspoon vanilla extract
1 teaspoon salt
8 packets strawberries and cream
instant oatmeal
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C)

In a medium bowl, whip the eggs with an electric mixer. Gradually add two cups of sugar and salt. Mix until light and thick.

Stir in melted butter and vanilla. Then fold in packets of instant oatmeal. Finally add remaining 1/2 cup of sugar.

Spread cookie batter to about 1/2 inch thickness on a well greased cookie sheet. Bake in preheated oven for 10 minutes or until top is browned and edges are crispy.

While the cookie is still warm, break apart the large cookie into pieces.

Sour Cream Chocolate Chip Cookies

Ingredients

1 1/2 cups raisins
1 1/2 cups chopped walnuts
2 cups all-purpose flour
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 cup butter, softened
1 cup white sugar
2 eggs
1/2 cup sour cream
1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Line cookie sheets with aluminum foil or baking parchment.

Steam raisins in a vegetable steamer over shallow water in a saucepan. Boil water for 3 minutes, until raisins are moist. Remove raisins and let dry on cloth.

In a large bowl, cream together the butter, sugar and vanilla until smooth. Beat in eggs and sour cream until well blended. Sift together flour and baking soda; stir into the butter mixture. Mix in raisins, nuts and chocolate. Drop dough by tablespoons 2 inches apart on cookie sheets.

Bake 13 to 15 minutes, until lightly colored. Let cool on wire racks.

Whole-Wheat Chocolate Chip Cookies

Ingredients

3/4 cup margarine
1 cup white sugar
1 cup light brown sugar
1 1/2 teaspoons vanilla extract
2 eggs
2 cups sifted whole wheat pastry flour
1 cup all-purpose flour
3/4 teaspoon baking soda
1 teaspoon salt
2 cups semisweet chocolate chips
1/2 cup chopped walnuts (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Generously grease cookie sheets.

In a medium bowl, cream together the margarine, white sugar and brown sugar until smooth. Stir in the vanilla and eggs. Combine the whole wheat flour, all purpose flour, baking soda and salt, gradually blend into the creamed mixture. Fold in chocolate chips and walnuts if desired. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. For bar cookies, press dough into a 10x15 inch jelly roll pan and bake for 12 to 15 minutes.

Anisette Cookies II

Ingredients

4 eggs
3/4 cup white sugar
1/2 cup milk
1/2 cup vegetable oil
1 tablespoon anise extract
4 cups all-purpose flour
1/4 cup baking powder
1/2 teaspoon salt
1/2 cup all-purpose flour

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, beat together the eggs, sugar, milk, oil and anise extract until smooth. In a large bowl, stir together the flour, salt, baking powder and salt. Make a well in the center of the dry ingredients and pour the liquid mixture into it. Mix well until a soft dough is formed. Stir in the extra 1/2 cup of flour if necessary. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet, and flatten slightly.

Bake for 10 to 15 minutes in the preheated oven, until firm. Cool on wire racks.

Mom's Garbage Cookies

Ingredients

1 cup packed brown sugar
1 cup white sugar
1 cup shortening
2 cups all-purpose flour
2 eggs
2 cups rolled oats
1 cup cornflakes cereal
1 teaspoon salt
1 teaspoon baking soda
1 cup chopped dates
1 cup semisweet chocolate chips

Directions

Cream together sugars and shortening. Add in flour, salt and baking soda. Add eggs and mix well. Stir in rest of ingredients and work dough with your hands until mixed.

Divide dough in 1/2. Place each half on waxed paper. Form two long rolls. Refrigerate 1-2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Slice dough 1/4 inch thick. Place on cookie sheet and bake 10 minutes.

Award Winning Soft Chocolate Chip Cookies

Ingredients

4 1/2 cups all-purpose flour
2 teaspoons baking soda
2 cups butter, softened
1 1/2 cups packed brown sugar
1/2 cup white sugar
2 (3.4 ounce) packages instant vanilla pudding mix
4 eggs
2 teaspoons vanilla extract
4 cups semisweet chocolate chips
2 cups chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour and baking soda, set aside.

In a large bowl, cream together the butter, brown sugar, and white sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally, stir in the chocolate chips and nuts. Drop cookies by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Edges should be golden brown.

Cocoa Kiss Cookies

Ingredients

1 cup butter, softened
2/3 cup white sugar
1 teaspoon vanilla extract
1 2/3 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 cup chopped pecans
1 (9 ounce) bag milk chocolate candy kisses
1/3 cup confectioners' sugar for decoration

Directions

In a medium bowl, cream together the butter and sugar. Stir in the vanilla. Combine the flour and cocoa, add to the flour mixture, mix until all of the flour is absorbed. Finally, stir in the pecans. Cover and refrigerate dough for at least 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Unwrap chocolate kisses. Mold about 1 tablespoon of dough around each chocolate kiss. Place 1 1/2 inches apart onto an ungreased cookie sheet.

Bake for 10 to 12 minutes in the preheated oven, or until set. Cool on the baking sheet for 5 minutes before removing to a wire rack to cool completely. Roll cooled cookies in confectioners' sugar.

Spice Cookies

Ingredients

1 cup butter
1 1/2 cups white sugar
2 eggs
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 cup dried currants
1 cup milk, or as needed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a medium bowl, cream together the butter, white sugar, eggs, cinnamon, nutmeg, and cloves. Combine the flour, baking soda, and currants, and stir into the butter mixture alternately with tablespoons of milk until the flour is fully incorporated. More milk will make a softer cake-like cookie. Drop by spoonfuls onto the prepared cookie sheets. Press down lightly with a fork. If the fork is sticking, dip it in sugar or water.

Bake for 10 to 15 minutes in the preheated oven, until golden brown. Let stand on the cookie sheet for a minute before removing to a wire rack to cool completely.

Chocolate Mint Sandwich Cookies

Ingredients

6 tablespoons butter
1 1/2 cups packed brown sugar
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
Filling:
2 1/2 cups confectioners' sugar
1/4 cup butter
3 tablespoons milk
1/2 teaspoon peppermint extract
3 drops green food coloring
Dash salt

Directions

In a saucepan, combine the butter, brown sugar, water and chocolate chips. Cook and stir over low heat until chips are melted. Cool. Beat in eggs and vanilla. Combine the flour, baking soda and salt; gradually add to the chocolate mixture.

Drop by rounded teaspoonfuls 2 in. apart on to ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until firm. Remove to wire racks to cool.

In a large mixing bowl, combine filling ingredients until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

White Chocolate Macadamia Cookies

Ingredients

1/2 cup butter or margarine,
softened
2/3 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1 (3.5 ounce) jar macadamia nuts,
chopped
1 cup vanilla chips

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg and vanilla. Combine flour and baking soda; gradually add to creamed mixture. Stir in nuts and vanilla chips. Drop by heaping teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool for 1 minute before removing to wire racks.

Kookie Cookies

Ingredients

1 (10.5 ounce) bag corn chips
1 cup light corn syrup
1 cup sugar
1 cup creamy peanut butter

Directions

Spread corn chips in a greased 15-in. x 10-in. x 2-in. baking pan. In a saucepan over medium heat, bring corn syrup and sugar to a boil. Remove from the heat; stir in peanut butter until smooth. Pour over corn chips. Cool. Break into pieces.

Cinnabun Cookies

Ingredients

1/2 cup butter, softened
1/2 cup butter flavored shortening
1 cup light brown sugar
1/2 cup white sugar
2 eggs
1 tablespoon vanilla extract
1 tablespoon ground cinnamon
3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

1/2 cup brown sugar
1/4 cup butter
2 teaspoons ground cinnamon

Directions

In a large bowl, cream together the 1/2 cup butter, shortening, light brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Combine the 1 tablespoon cinnamon, flour, baking powder and salt; stir into the creamed mixture. Cover and refrigerate dough for at least 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). In a small microwave safe dish, heat the 1/2 cup brown sugar, 1/4 cup of butter and 2 teaspoons cinnamon in the microwave. Stir frequently until butter is melted and the mixture is well blended.

On a lightly floured surface, roll out each half of the dough to a 12x6 inch rectangle. Spread 1/3 of the cinnamon mixture over each rectangle. Roll each one lengthwise into a log. Cut into 1 inch segments. Use remaining filling to place a small dollop of the mixture onto the cookie sheet where each cookie will be placed, About every 3 inches. Place 1 cookie onto each dollop with the cut side down.

Bake for 8 to 10 minutes in the preheated oven. Flip cookie sheet over onto a tray to remove cookies while they are still very hot. If the cookies are stuck, heat the pan in the oven again for a few minutes to soften the cinnamon dollops.

Pumpkin Drop Cookies

Ingredients

1/2 cup butter flavored shortening
3 cups sugar
1 (15 ounce) can solid pack
pumpkin
2 eggs
1/2 cup milk
6 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon ground allspice
1/2 teaspoon ground cloves
CINNAMON FROSTING:
1/2 cup butter, softened
2 1/2 cups confectioners' sugar
2 tablespoons milk
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

In a large mixing bowl, cream shortening and sugar. Beat in the pumpkin, eggs and milk. Combine the flour, baking soda, cinnamon, salt, allspice and cloves; gradually add to creamed mixture. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-13 minutes or until lightly browned. Remove to wire racks to cool completely.

In a small mixing bowl, combine the frosting ingredients; beat until smooth. Frost cookies. Store in the refrigerator.

Peppermint Meringue Cookies

Ingredients

2 egg whites
1/8 teaspoon cider vinegar
1/8 teaspoon salt
1/3 cup white sugar
3 peppermint candy canes,
crushed

Directions

Preheat the oven to 225 degrees F (110 degrees C). Line cookie sheets with aluminum foil or parchment paper.

In a large glass or metal bowl, whip egg whites, vinegar and salt to soft peaks. Gradually add sugar while continuing to whip until stiff peaks form, about 5 minutes. Fold in 1/3 of the crushed candy canes, reserving the rest. Drop by heaping teaspoonfuls, one inch apart onto the prepared cookie sheets. Sprinkle remaining crushed candy canes over the top.

Bake for 90 minutes in the preheated oven, or until dry. Cool on baking sheets.

Beth's Spicy Oatmeal Raisin Cookies

Ingredients

1/2 cup butter, softened
1/2 cup butter flavored shortening
1 cup packed light brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
3 cups rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, butter flavored shortening, brown sugar, white sugar, eggs, and vanilla until smooth. Combine the flour, baking soda, cinnamon, cloves, and salt; stir into the sugar mixture. Stir in the oats and raisins. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake 10 to 12 minutes until light and golden. Do not overbake. Let them cool for 2 minutes before removing from cookie sheets to cool completely. Store in airtight container. Make sure you get some, because they don't last long!

Ultimate Sugar Cookies

Ingredients

1 1/4 cups white sugar
1 cup butter flavored shortening
2 eggs
1/4 cup light corn syrup
1 tablespoon vanilla extract
3 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Beat sugar and shortening at medium speed of electric mixer until well blended. Add eggs, syrup and vanilla; beat well. Gradually add combined dry ingredients at low speed. Mix until well blended.

Refrigerate dough 1 hour.

Roll out dough between two sheets of lightly floured wax paper. Cut out with floured cutter.

Bake on ungreased cookie sheets at 375 degrees F (190 degrees C) for 5-9 minutes, depending on size and thickness of cookies. Do not overbake. Cool 2 minutes, then remove from cookie sheets to cool.

Jen's Almond Cardamom Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cardamom
2/3 cup unsalted butter, softened
1 cup white sugar
1 (3 ounce) package cream
cheese, softened
3 tablespoons almond paste
1 egg
1 teaspoon vanilla extract
1/4 teaspoon lemon zest

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Sift together the flour, baking powder, baking soda, salt and cardamom. Set aside.

In a medium bowl, cream together the butter, sugar, cream cheese and almond paste until smooth. Beat in the egg, vanilla and lemon zest. Gradually blend in the dry ingredients until well mixed. Drop by spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Crisp Lemon Sugar Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup butter flavored shortening
1 cup sugar
1 egg
1 tablespoon milk
2 teaspoons lemon extract
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking soda
Additional sugar

Directions

In a mixing bowl, cream butter, shortening and sugar. Beat in egg, milk and extracts. Combine the flour, salt and baking soda; gradually add to creamed mixture. Shape into 1-in. balls or drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Flatten with a glass dipped in sugar. Bake at 400 degrees F for 9-11 minutes or until edges are lightly browned. Immediately remove to wire racks to cool.

Jack's Chocolate Chip Cookies

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup unsalted butter
- 2 eggs
- 2 tablespoons milk
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 1/2 cups rolled oats
- 3 cups semisweet chocolate chips
- 1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream the butter, brown sugar and white sugar until smooth. Add the eggs one at a time, beating after each addition. Stir in the milk and vanilla. Sift together the flour, baking powder, baking soda and salt, stir into the creamed mixture. Using a wooden spoon, stir in the rolled oats, chocolate chips and walnuts.

Roll the dough into walnut sized balls, and place 2 inches apart on an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Cool cookies on wire racks.

Chocolate Toffee Cookies

Ingredients

1 (1 pound 1.5 ounce) pouch
chocolate chip cookie mix
1/4 cup vegetable oil
1 egg
2 tablespoons water
1/2 cup English toffee bits or
almond brickle chips

Directions

In a large mixing bowl, beat the cookie mix, oil, egg and water. Stir in toffee bits. Drop by tablespoonfuls 2 in. apart onto parchment paper-lined baking sheets. Bake at 350 degrees F for 10-12 minutes or until set. Cool for 2 minutes before removing to wire racks.

Oreo®, Cookie Bark

Ingredients

1 (20 ounce) package chocolate sandwich cookies with creme filling
2 (18.5 ounce) packages white chocolate

Directions

Line a 10x15 inch jellyroll pan with waxed paper. Coat paper with non-stick vegetable spray and set aside.

In a large mixing bowl, break half of the cookies into coarse pieces with fingers or the back of a wooden spoon.

In a microwave safe glass or ceramic mixing bowl, melt one package of the white chocolate according to package directions. Remove from microwave and quickly fold in broken cookie pieces. Pour mixture into prepared pan and spread to cover half the pan.

Repeat process with remaining chocolate and cookies, spreading mixture into the other half of pan. Refrigerate until solid, about 1 hour.

Remove bark from the pan and carefully peel off waxed paper. Place bark on a large cutting board and cut with a large chef's knife. Store in airtight container.

Tina's Shortbread Chocolate Chip Cookies

Ingredients

1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup unsalted butter
1/2 cup white sugar
3/4 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C).

Sift together the flour, baking powder and salt, set aside. In a medium bowl, cream the butter and sugar together until fluffy. Gradually stir in the dry ingredients, then stir in the walnuts and chocolate chips.

Roll or scoop dough into walnut sized balls. Place them on unprepared cookie sheets 1 1/2 inches apart. Flatten cookies slightly. Bake for 15 to 20 minutes, until light golden brown. Remove from sheets to cool on racks.

Easy Peanut Butter Cookies by EAGLE BRAND®

Ingredients

1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 1/4 cups JIF® Creamy Peanut Butter
1 large egg
1 teaspoon vanilla extract
2 cups biscuit baking mix
Granulated Sugar

Directions

In large bowl, beat sweetened condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix; mix well. Chill at least 1 hour.

Preheat oven to 350 degrees F. Shape dough into 1-inch balls. Roll in sugar. Place 2 inches apart on ungreased baking sheets. Flatten with fork in criss-cross pattern.

Bake 6 to 8 minutes or until lightly browned (DO NOT OVERBAKE). Cool. Store tightly covered at room temperature.

Easy Cake Mix Peanut Butter Cookies

Ingredients

1/4 cup butter
1/2 cup packed brown sugar
1 egg
1 (18 ounce) jar crunchy peanut butter
1 (18.25 ounce) package yellow cake mix

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat the butter and sugar with an electric mixer in a large bowl until smooth. Add the egg and beat until incorporated; then beat in the peanut butter until evenly mixed. Stir in the cake mix until just incorporated. Shape the dough into 1 inch balls, place onto ungreased baking sheets, and flatten with a fork.

Bake in the preheated oven until the edges are golden, about 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Orange Drop Cookies II

Ingredients

2/3 cup shortening
3/4 cup white sugar
1 egg
1/2 cup orange juice
1 teaspoon orange zest
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

2 cups confectioners' sugar
2 tablespoons butter
2 tablespoons orange juice
1 teaspoon orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Mix together flour, baking powder, baking soda and salt. Stir 1/2 cup orange juice and 1 teaspoon rind into the flour mixture.

Cream shortening and white sugar together. Mix egg into the sugar mixture thoroughly. Slowly blend flour mixture into the egg and sugar mixture. Drop by teaspoonful onto greased cookie sheet.

Bake for 8 to 10 minutes.

Make the icing: Mix confectioner's sugar and 2 tablespoons butter together until smooth. Pour 2 tablespoons orange juice and 1 teaspoon orange rind into the sugar and butter mixture, mix well. When the cookies have cooled spread the icing generously over the tops of the cookies.

White Chocolate Macadamia Nut Cookies IV

Ingredients

1/2 cup butter
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
8 ounces white chocolate,
chopped
1 (6.5 ounce) jar macadamia nuts,
chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter and sugar. Stir in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture. Finally, stir in the white chocolate and nuts. Drop cookies by heaping teaspoonfuls onto an ungreased cookie sheet, about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven, until lightly browned. Cool on wire racks. When cool, store in an airtight container.

Praline Cookies

Ingredients

1/2 cup butter or margarine,
softened
1 1/2 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup pecans, coarsely chopped
ICING:
1 cup packed brown sugar
1/2 cup heavy cream
1 cup confectioners' sugar

Directions

In a mixing bowl, cream the butter and brown sugar. Add egg and vanilla; mix well. Combine flour, baking powder and salt; add to creamed mixture. Mix well. Cover and chill until dough is easy to handle, about 1 hour. Form into 1-in. balls; place 2-in. apart on greased baking sheets. Flatten cookies slightly with fingers; sprinkle each with 1 teaspoon pecans. Bake at 350 degrees F for 10 minutes. Cool on wire racks.

Meanwhile, for icing, combine the brown sugar and cream in a saucepan. Cook over medium-high heat until sugar dissolves and mixture comes to a boil, stirring constantly. Remove from the heat; blend in confectioners' sugar until smooth. Drizzle over cookies.

Soft Chocolate Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup baking cocoa
3/4 teaspoon baking soda
1/2 teaspoon salt
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Cover and refrigerate for 1 hour or until easy to handle. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork if desired. Bake at 350 degrees F for 8-10 minutes or until the edges are firm. Remove to wire racks. Dust warm cookies with confectioners' sugar.

Crunchy Drop Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
1 egg
1 cup vegetable oil
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
1 cup quick cooking oats
1 cup crisp rice cereal
1 cup flaked coconut
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, oil and vanilla. Combine flour, salt, cream of tartar and baking soda; gradually add to the creamed mixture. Stir in remaining ingredients.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Press tops lightly with a fork. Bake at 350 degrees for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Grandma Sheets' Sugar Cookies

Ingredients

2 cups white sugar
1 cup shortening
2 teaspoons baking powder
1 teaspoon ground nutmeg
3 eggs
1 cup milk
1 teaspoon baking soda
5 cups all-purpose flour

Directions

Mix together the sugar, shortening, baking powder and ground nutmeg. Beat the eggs and add to mixture. Combine the milk and baking soda and pour into mixture. Add the flour. You can start out with a good mixer at first but you'll need to switch to hand-mixing when dough gets too thick, adding enough flour so the dough is not too sticky and you can roll it out to about 1/4 inch or so.

Flour counter and rolling pin and top of dough. If it is very humid where you live it may help to refrigerate dough 15 minutes or so and you can also refrigerate the portion of the dough that you're not presently working with. Roll out dough to 1/4 inch. Cut out with any cookie cutter and place on cookie sheet.

Bake in a preheated 350 degrees F (175 degrees C) oven for about 8 minutes, or until ever so lightly browned around edges or on bottom. Remove from sheets and cool on flattened grocery bags or wire racks.

Filled Cookies I

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup shortening
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1/3 cup white sugar
2 cups dates, pitted and chopped
1/2 cup water
2 tablespoons fresh lemon juice
1/4 teaspoon salt
1 egg

Directions

In a large bowl, cream shortening, white sugar and brown sugar. Beat in the egg and vanilla extract. Combine the flour, baking soda and salt; mix into the sugar mixture until well blended. Divide dough in half, cover and refrigerate for 4 hours.

To make the filling: Combine dates, sugar, water, lemon juice and salt in saucepan. Cook over low heat until mixture thickens.

Preheat oven to 350 degrees F (175 degrees C).

Roll out dough on a floured surface to a thickness of 1/8 of an inch. Cut out an even number of 2 1/2 inch circles. Place half of the dough circles 2 inches apart on cookie sheets. Brush circles lightly with water and place a tablespoonful of filling in the center of each one. Place the remaining circles on top and crimp the edges with your fingers or a fork. Make two tiny slits at the top of each cookie and brush the tops with a beaten egg. Sprinkle with sugar.

Bake 10 to 12 minutes in the preheated oven, or until lightly colored. Let cool on wire racks.

Lemon Sugar Cookies

Ingredients

2 cups butter, softened
4 cups confectioners' sugar
4 eggs
3 tablespoons lemon juice
3 tablespoons half-and-half cream
2 teaspoons grated lemon peel
6 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
sugar

Directions

In a mixing bowl, cream butter and confectioners' sugar. Add the eggs, one at a time, beating well after each addition. Beat in lemon juice, cream and lemon peel. Combine flour, baking soda and salt; gradually add to the creamed mixture. Cover and refrigerate for 2 hours or until easy to handle. On a lightly floured surface, roll out to 1/8-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Place 1 in. apart on ungreased baking sheets. Sprinkle with sugar. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Chocolate Chip Cookies V

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 (3.3 ounce) package instant white chocolate pudding mix
1 cup butter, softened
1 cup white sugar
3/4 cup brown sugar
2 eggs
2 teaspoons vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Stir together the flour, baking soda, salt and instant pudding powder; set aside.

In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Blend in the eggs and vanilla. Gradually mix in the dry ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Scoop cookies using an ice cream scoop or by heaping tablespoons. Place cookies at least 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until lightly golden. Cool on baking sheets for a few minutes before removing to wire racks to cool completely.

Poppy Seed Cookies I

Ingredients

1 cup butter
1/2 cup white sugar
2 egg yolks
2 cups all-purpose flour
1/4 teaspoon salt
3 tablespoons poppy seeds
1 teaspoon vanilla extract
1/3 cup granulated sugar for decoration

Directions

Cream butter, sugar, and egg yolks. Add flour, salt, poppy seeds and vanilla. Mix well. Chill dough for one hour.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Form dough into teaspoon sized balls. Place on cookie sheet and dip the bottom of a juice glass into sugar and press balls flat. Bake 8 to 10 minutes.

Gingerbread Cookies

Ingredients

1 1/2 cups dark molasses
1 cup packed brown sugar
2/3 cup cold water
1/3 cup shortening
7 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground allspice
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 (16 ounce) package chocolate frosting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease one cookie sheet.

Mix together the molasses, brown sugar, water and shortening.

Sift together the flour, baking soda, salt, allspice, ginger, cloves and cinnamon. Add to sugar mixture and mix well. Cover and refrigerate for 2 hours.

Roll dough 1/4 inch thick on floured board. Cut with floured gingerbread cutter. Place about 2 inches apart on cookie sheet. Bake for 10-12 minutes. Cool and decorate with frosting.

Mom's Best Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
1 1/2 cups packed brown sugar
2 eggs
1 tablespoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt
2 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs one at a time then stir in the vanilla. Combine the flour, baking powder, baking soda and salt; stir into the creamed mixture until just blended. Finally, mix in the chocolate chips. Shape dough into golf ball sized balls and place them 3 inches apart into ungreased cookie sheets. Flatten slightly.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Ricotta Cookies II

Ingredients

1/2 pound butter
1 3/4 cups white sugar
2 eggs
15 ounces ricotta cheese
2 tablespoons vanilla extract
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda

5 tablespoons milk
1 1/2 cups confectioners' sugar
1 teaspoon almond extract
1/4 cup colored candy sprinkles

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter, sugar, eggs, ricotta cheese, and vanilla extract. Combine the flour, baking powder, and baking soda; blend into the creamed mixture, mixing in additional flour as necessary to form a workable dough. Roll dough into teaspoon-sized balls, and arrange on an ungreased cookie sheet.

Bake 8 to 10 minutes in the preheated oven, until lightly browned.

In a medium bowl, beat milk, confectioners' sugar, and almond extract until smooth. Spoon over warm cookies, and sprinkle with colored candy sprinkles.

Grandmother's Brown Sugar Cookies

Ingredients

3 cups packed brown sugar
3/4 cup shortening
3/4 teaspoon cream of tartar
4 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour
3/4 teaspoon baking soda

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cream together the sugar, shortening and eggs. Add vanilla and mix well.

In a separate bowl, mix together the flour, baking soda, and cream of tartar. Add to brown sugar mixture and stir until it is a soft dough.

Roll out, cut with cookie cutters and bake for 8 to 10 minutes.

Peanut Butter Cup Cookies III

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup shortening
1/2 cup peanut butter
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
24 miniature peanut butter cups

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease mini muffin pans. Sift together the flour and baking soda. Set aside.

In a medium bowl, cream together the white sugar, brown sugar, and shortening. Add the peanut butter and egg; mix until blended. Stir in the milk and vanilla alternately with the dry ingredients. Press rounded tablespoons of dough into the prepared mini muffin cups. Press dough up the sides of the cup, leaving a hole in the middle. Press a peanut butter cup into the center of each cup, being careful not to push all the way through the dough.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool completely before removing from pans.

Classic Thumbprint Cookies

Ingredients

Crisco® Original No-Stick Cooking Spray
1/2 cup firmly packed light brown sugar
1 Crisco® Butter Shortening Stick, cut into slices OR 1 cup Crisco® Butter Shortening
3 large eggs, separated
2 tablespoons water
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt
2 cups Pillsbury BEST® All Purpose Flour
2 cups finely chopped pecans
1 cup Smucker's® Strawberry Preserves, or any Smucker's® Preserves, Jam or Jelly of your choice

Directions

Preheat oven 350 degrees F. Adjust rack to middle position. Coat 2 cookie sheets lightly with no-stick cooking spray.

Beat brown sugar and shortening in medium bowl with an electric mixer at medium speed for 2 minutes or until fluffy. Scrape down sides of bowl. Add egg yolks, water, vanilla and salt. Beat until well combined. Add flour on low speed until well blended.

Beat egg whites in a shallow bowl until foamy. Place pecans in a separate bowl. Measure about 2 teaspoons dough for each cookie. Form into balls by rolling between your palms. Dip each dough ball into egg whites, then roll into pecans. Place on prepared cookie sheet. Using the back of a teaspoon or your thumb, make a rounded indentation in the top of each cookie.

Bake 10 minutes. Remove from oven. It may be necessary to create the indentation once again with a spoon. Place about 1 teaspoon preserves into the indentation of each cookie. Bake an additional 5 to 7 minutes or until lightly browned. Remove from oven. Allow cookies to cool on baking sheet for several minutes. Remove to cooling rack to cool completely.

Oat-Bran Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 1/2 cups quick-cooking oats
1 (11.5 ounce) package milk
chocolate chips
2 cups chopped walnuts
1 1/2 cups all-bran cereal

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in the remaining ingredients. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

Monster Cookies VIII

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup rolled oats
1 teaspoon baking powder
2 eggs
2/3 cup margarine, melted
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the cake mix, oats and baking powder. Make a well in the center and add the eggs and margarine; mix until well blended. Stir in the chocolate chips and walnuts. Drop by rounded spoonfuls onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Urban Legend Cookies II

Ingredients

4 cups all-purpose flour
5 cups rolled oats
2 teaspoons baking soda
1 teaspoon salt
2 teaspoons baking powder
2 cups butter
2 cups white sugar
2 cups packed brown sugar
2 teaspoons vanilla extract
4 eggs
4 cups semisweet chocolate chips
8 ounces finely grated chocolate bar
3 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream butter and both sugars. Add eggs and vanilla. In a blender or food processor, process the oats until finely chopped.

Add the chopped oats, flour, baking soda, salt, baking powder into the creamed butter and sugar mixture and mix well. Stir in the chocolate and nuts.

Roll dough into 1 1/2 - 2 inch balls (do not press) and place 2 inches apart on a cookie sheet. Bake for 10 minutes.

Forever Fresh Cookies

Ingredients

1 cup butter
1 cup vegetable oil
1 cup white sugar
1 cup brown sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon cream of tartar
(optional)
3 1/2 cups all-purpose flour
2 cups cornflakes cereal
1 cup oatmeal
1 cup coconut flakes
1 cup walnuts
1 (12 ounce) package chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together the butter, vegetable oil, white sugar, and brown sugar until smooth and creamy. Then add egg, vanilla, salt, baking soda, and cream of tartar, and mix with an electric mixer until slightly fluffy. With a spoon, gradually stir in flour until well mixed. Stir in cornflakes, oatmeal, coconut, walnuts, and chocolate chips. Drop by heaping tablespoonfuls onto ungreased baking sheets, 2 inches apart.

Bake in a preheated oven for 12 minutes, or until slightly brown. Remove from oven; allow cookies to cool 5 minutes on baking sheets before removing to wire racks to cool completely.

Crisp Rice Chocolate Chip Cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups crisp rice cereal
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat baking sheets with non-stick cooking spray.

Combine the flour, baking soda and salt. Set aside.

Cream the butter with the sugar until light and fluffy. Beat in the egg and vanilla until well combined. Mix in the flour mixture. Stir in the cereal and chocolate chips. Drop by level tablespoons onto the prepared baking sheets.

Bake at 350 degrees F (175 degrees C) for 12 minutes or until lightly browned. Remove immediately from baking sheets and cool on wire racks. Store in an airtight container.

Grammy Burnham's Molasses Cookies

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
3 eggs
1/2 cup molasses
2 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground ginger
1 1/2 cups raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

In a large bowl, cream together shortening and sugar until smooth. Beat in the eggs one at a time, then stir in the molasses. Combine the flour, baking soda, cinnamon, allspice, and ginger; blend into the molasses mixture. Stir in raisins. Drop dough by tablespoonfuls onto prepared baking sheets.

Bake for 12 to 15 minutes in preheated oven, or until the center is set. Cool on wire racks.

Peanut Butter and Honey No-Bake Cookies

Ingredients

1/2 cup butter
1/3 cup whole milk
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup honey
1 pinch salt
1 cup crunchy peanut butter
3 1/2 cups instant oatmeal, or
more as needed

Directions

Combine the butter, milk, white sugar, brown sugar, and honey in a large pot over medium-high heat; bring to a rapid boil for 90 seconds. Stir the salt and peanut butter into the mixture and remove immediately from the heat. Add the oatmeal quickly and mix to combine. Make sure the texture is thick with a little bit of sauce, but not too much sauce. If needed add extra oatmeal.

Drop rounded spoonfuls of the dough 2 inches apart onto aluminum foil or waxed paper; allow to sit 1 to 2 hours before serving.

Chocolate Gingerbread Cookies

Ingredients

1/2 cup butter
1/2 cup molasses
2 (1 ounce) squares unsweetened chocolate
2 1/2 cups all-purpose flour
2/3 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground ginger
1/4 teaspoon salt
1/4 cup milk
1/3 cup granulated sugar for decoration

Directions

Combine butter or margarine, molasses, and unsweetened chocolate in the top of a double boiler. Heat until chocolate melts. Stir until smooth.

Sift together flour, 2/3 cup sugar, baking powder, baking soda, ginger, and salt. Stir in melted chocolate mixture and milk. Mix well. Chill until firm.

Roll dough into 1 inch balls. Roll balls in sugar. Place on an ungreased cookie sheet.

Bake at 375 degrees F (190 degrees C) for about 10 minutes.

Giant Spice Cookies

Ingredients

1 (18.25 ounce) package spice cake mix
1/2 teaspoon ground ginger
1/4 teaspoon baking soda
1/4 cup water
1/4 cup molasses
6 teaspoons vanilla extract

Directions

In a bowl, combine the cake mix, ginger and baking soda. Stir in water, molasses and vanilla; mix well. With floured hands, roll into 10 balls. Place 3 in. apart on greased baking sheets; flatten slightly.

Bake at 375 degrees F for 13-15 minutes or until surface cracks and cookies are firm. Remove to wire racks to cool.

Egg-Free Low-Fat Oatmeal Cookies

Ingredients

1/4 cup packed brown sugar
1/4 cup white sugar
3/4 cup applesauce
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup rolled oats
1/2 cup raisins
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, stir together the brown sugar, white sugar, and applesauce. Sift together the flour, baking powder, salt, and cinnamon; stir into the applesauce mixture. Add the rolled oats, raisins and chopped nuts (if desired); stir until combined.

Drop by rounded teaspoonfuls onto the prepared cookie sheet. Bake for 10 minutes in the preheated oven. Allow cookies to cool slightly before removing from the baking sheet.

White Chocolate Orange Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 tablespoon orange zest
2 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
2 cups white chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter and sugars together until light and fluffy. Beat in the egg and orange zest. Stir the flour, baking soda, and salt together; mix into the creamed mixture. Stir in the white chocolate chips and chopped walnuts. Drop tablespoonfuls of dough onto ungreased baking sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow to cool on the baking sheet for 2 minutes before transferring to a wire rack to cool completely.

White Chocolate Chip Oatmeal Cookies

Ingredients

- 1 cup butter
- 1 cup light brown sugar
- 1 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups rolled oats
- 2 cups white chocolate chips
- 1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Stir in the egg and vanilla. Sift together the flour, baking powder, baking soda and salt, stir into the creamed mixture. Finally, stir in the rolled oats, white chocolate chips and pecans. Drop by tablespoons onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Glazed Orange Spice Cookies

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup shortening
1/2 cup butter
1 cup white sugar
1/2 cup finely chopped almonds
3 tablespoons grated orange zest
2 cups sifted confectioners' sugar
2/3 cup orange marmalade
2 tablespoons orange juice
1/2 cup sliced almonds for garnish (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Combine the flour, baking powder, nutmeg, cloves, cinnamon, and salt.

Beat the shortening and butter with an electric mixer until smooth. Add the sugar and beat until combined. Mix in the chopped almonds and orange zest. Gradually add the flour mixture to the butter mixture and stir until combined.

Transfer the cookie dough to a lightly floured surface and roll it into a rectangle about 13 inches long. Cut the dough into 3 1/2-inch rectangles using a fluted pastry wheel or sharp paring knife. Place the cookies on an ungreased baking sheet.

Bake in the preheated oven until lightly browned, about 12 minutes. Allow the cookies to cool slightly on the baking sheets, and then transfer them to a wire rack to cool completely.

Combine the sifted confectioners' sugar, the orange marmalade, and the orange juice and stir well. Spread the glaze on the cookies and garnish with sliced almonds, if desired.

Nice Spice Cookies

Ingredients

1 tablespoon lemon zest
3/4 cup unsalted butter, softened
1/3 cup packed light brown sugar
1 egg
3/4 cup all-purpose flour, sifted
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger

Directions

Preheat oven to 350 degrees F. Lightly grease two baking sheets.

In a large bowl beat the butter and sugar with an electric mixer until mixture is creamy and light.

Add the egg, a little at a time, beating well between each addition. Add the lemon zest.

Add the sifted flour and spices and, using a wooden spoon, stir well until the mixture forms a stiff dough.

Knead dough lightly in the bowl and, using your hands, shape the dough into 25 small balls.

Place the balls on the greased baking sheets, leaving room between each to spread during baking.

Flatten each cookie slightly with the prongs of a fork dipped in flour. Press the fork in two directions to make a crisscross pattern.

Bake for 10 minutes until golden. Remove from oven and let cool on a heatproof surface for five minutes. Then, with a spatula, transfer cookies to a cooling rack until cold.

Anise Cookies III

Ingredients

5 eggs
2 cups white sugar
2 cups margarine, softened
1 teaspoon salt
1 1/2 tablespoons baking powder
6 cups all-purpose flour
1 cup finely chopped walnuts
2 tablespoons anise seed

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, beat the margarine and sugar until light and fluffy. Beat in the eggs, one at a time, mixing until smooth. Combine the flour, salt and baking powder, stir into the creamed mixture. Fold in the chopped almonds and anise seed. Shape the dough into 4 or 5 rolls that are the same length as the cookie sheets. Place the rolls onto ungreased cookie sheets and flatten slightly.

Bake for 15 to 20 minutes in the preheated oven, until just starting to brown. Remove from the oven and cool on wire racks. When the rolls are cool enough to handle, transfer them to a cutting board. Using a serrated knife, cut the rolls crosswise into 1 inch slices. Place the slices cut-side down on the cookie sheets and return to the oven for an additional 5 to 10 minutes more, until golden and crispy.

Rogaliki Holiday Cookies

Ingredients

1 cup unsalted butter, at room temperature
1/2 cup white sugar
1 egg yolk
1 teaspoon vanilla extract
1/4 cup chopped blanched almonds
1 2/3 cups all-purpose flour
Confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together the butter and sugar until light and fluffy. Add the egg, vanilla, and almonds; mix a few seconds until well incorporated. Stir in the flour until a dough forms.

Roll the dough into a rope 3/4-inch thick. Cut the rope into 3-inch long pieces. Shape the cookies by rolling each piece back and forth while pressing down gently with two fingers on each end until the piece is about 5-inches long. The dough piece should be plump in the center, and thinner on it's ends. Repeat with remaining cookies.

Place the cookies onto a cookie sheet, bending the ends toward each other to form a crescent 'C' shape. Bake in preheated oven until the edges have turned golden brown, about 20 minutes. Dust immediately with powdered sugar, then cool completely on a wire rack.

Double Chocolate Chip Cookies with Peppermint

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter
3/4 cup sugar
3/4 cup brown sugar
2 teaspoons pure vanilla extract
2 large eggs
2 cups semisweet chocolate chips
1 cup bittersweet chocolate chips
1/2 cup coarsely chopped soft
peppermint candy

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, stir together flour, baking soda, and salt. In a large bowl, stir together the butter, white sugar, and brown sugar until creamy and smooth. Stir in vanilla; then stir in eggs one at a time, stirring until the mixture is creamy and well incorporated. Gradually stir in the flour, 1/2 cup at a time, mixing well between each addition. Stir in the semi-sweet chips, then the bittersweet chips. Mix in the peppermint candy, stirring until evenly distributed. Drop by spoonfuls onto ungreased baking sheets.

Bake in a preheated oven for 9 to 11 minutes, or until golden brown. Remove from oven; allow cookies to cool momentarily on the sheets before removing them to wire racks to cool completely.

Hobo Cookies

Ingredients

12 eggs
4 cups white sugar
4 cups packed brown sugar
1 tablespoon light corn syrup
1 tablespoon vanilla extract
1 teaspoon baking soda
2 cups butter
2 cups peanut butter
18 cups rolled oats
3 cups semisweet chocolate chips
3 cups candy-coated milk
chocolate pieces

Directions

Beat together the eggs, sugars, syrup, butter or margarine, vanilla, and peanut butter. Add the baking soda, and beat well. Stir in the oats, chocolate chips and M&M candies.

Place dough by tablespoonfuls on ungreased cookie sheets. Bake at 350 degrees F (175 degrees C) for 12 minutes. DO NOT OVERBAKE!!!!!!

Welsh Cookies

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
1/2 cup white sugar
1/4 cup butter
1/4 cup shortening
1/2 cup dried currants
1 egg
1/4 cup milk
1/3 cup granulated sugar for decoration

Directions

Mix flour, baking powder, salt and the 1/2 cup sugar in medium bowl until well blended. Cut in butter or margarine and shortening with a pastry blender until mixture is crumbly. Toss in currants.

Beat egg and milk with a fork in a 1-cup measure; add to flour mixture; mix gently with fork, just until blended. Dough should be consistency of pastry dough.

Roll out dough to 1/4 inch thickness with floured rolling pin on lightly floured pastry cloth or board. Cut with 3 inch floured cookie cutter

Heat greased griddle or large heavy skillet over moderate heat until few drops of water jump when dropped on surface. Cook cakes, a few at a time, 3 minutes, or until golden brown. Turn with pancake turner and cook another 3 minutes, or until golden brown on second side. Remove to wire rack. Sprinkle with sugar. Let cool completely, then wrap in plastic bags to store. Can also be frozen.

Pignoli Cookies I

Ingredients

12 ounces almond paste
1/2 cup white sugar
1 cup confectioners' sugar
4 egg whites
1 1/2 cups pine nuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Line 2 cookie sheets with foil; lightly grease foil.

Mix almond paste and granulated sugar in food processor until smooth. Add confectioners' sugar and 2 egg whites; process until smooth.

Whisk remaining 2 egg whites in small bowl. Place pine nuts on shallow plate. With lightly floured hands roll dough into 1 inch balls. Coat balls in egg whites, shaking off excess, then roll in pine nuts, pressing lightly to stick. Arrange balls on cookie sheets, and flatten slightly to form a 1 1/2 inch round.

Bake 15 to 18 minutes in the preheated oven, or until lightly browned. Let stand on cookie sheet 1 minute. Transfer to wire rack to cool.

Peanut Butter Pinwheel Cookies

Ingredients

1 cup butter
2 cups white sugar
2 eggs
4 cups all-purpose flour
3/4 teaspoon baking soda
1 teaspoon salt
1 teaspoon baking powder
1 1/2 teaspoons vanilla extract
1 cup smooth peanut butter

Directions

Cream butter or margarine and sugar; add eggs and vanilla. Add dry ingredients to butter mixture. Divide dough into 2 parts.

Roll each part out, to approximate 1/8 inch thick, then spread with 1/2 of the peanut butter. Roll up dough and refrigerate several hours.

Slice and bake at 400 degrees F (205 degrees C) for 5 - 8 minutes, until slightly brown.

Sugar Free Sour Cream Linzer Cookies

Ingredients

1/2 cup butter
2 cups all-purpose flour
1 cup granulated artificial sweetener
1/3 cup sour cream
1 egg
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1/4 teaspoon baking soda
2/3 cup ground almonds
1/2 cup raspberry preserves

Directions

In a large mixing bowl , cream together butter and sugar substitute with an an electric mixer. Gradually add egg and vanilla while mixing. Sift together flour, baking powder, and baking soda. Stir in by hand. Finally, stir in sour cream and ground almonds. Divide dough in half and refrigerate for at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

On a well floured surface, roll out each half of the dough to 1/8 inch thickness. Cut out cookies using a 2 inch round cookie cutter. Using a 3/4 inch star or heart shaped cookie cutter, cut the center from half of all the rounds. Place cookies 1 inch apart on an ungreased cookie sheet and bake in preheated oven for 6 to 8 minutes. Remove cookies from cookie sheet and cool on a wire rack.

To assemble: Stir the spreadable fruit until fruit so it is smooth. Spoon 1/2 teaspoonful of fruit onto each of the cookies without the holes. Set a cookie with a hole on top of the fruit layer. Enjoy!

Choc-illa Chip Cookies

Ingredients

1 cup margarine, softened
1/2 cup butter, softened
1 1/2 cups packed brown sugar
3/4 cup white sugar
3 eggs
1 1/2 teaspoons salt
1 teaspoon baking soda
3 teaspoons vanilla extract
3 1/2 cups all-purpose flour
2 cups semisweet chocolate chips
2 cups vanilla baking chips
1 1/2 cups pecan halves

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream together margarine, butter and sugars until fluffy. Mix in eggs one at a time. Blend in vanilla, salt and baking soda. Add flour, semi-sweet chocolate chips, vanilla chips, and pecan halves and mix until all ingredients are moistened.

Drop by spoonful (I use a large soup spoon to make a large cookie) onto ungreased cookie sheets and bake for 12-13 minutes.

Sesame Coconut Cookies

Ingredients

2 cups butter (no substitutes),
softened
1 1/2 cups sugar
1 teaspoon vanilla extract
3 cups all-purpose flour
1/2 teaspoon salt
2 cups flaked coconut
1 cup sesame seeds
1/2 cup finely chopped almonds

Directions

In a mixing bowl, cream butter and sugar. Beat in vanilla. Combine flour and salt; gradually add to creamed mixture. Stir in the coconut, sesame seeds and almonds. Shape into three 10-in. rolls; wrap each in plastic wrap. Refrigerate for 1-2 hours or until firm

Unwrap dough and cut into 1/4-in. slices. Place 1 in. apart on ungreased baking sheets. Bake at 300 degrees F for 25-30 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks.

Blueberry Almond Cookies

Ingredients

1 1/2 cups white sugar
1 cup shortening
2 eggs
1 pint fresh blueberries
1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
1 teaspoon salt
1 1/2 teaspoons baking soda
1 cup chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with aluminum foil or parchment paper. Puree blueberries in a food processor or blender.

In a medium bowl, cream sugar and shortening together. Beat in eggs, then stir in the blueberry puree. Sift together the all purpose flour, whole wheat flour, baking soda and salt; stir into the blueberry mixture. Finally, stir in the chopped almonds.

Drop dough by heaping teaspoons onto the prepared cookie sheets. Bake for 13 to 15 minutes in the preheated oven. Cool on the baking sheet or remove to cool on wire racks.

Gumdrop Cookies III

Ingredients

2 cups brown sugar
2 cups all-purpose flour
4 eggs, beaten
1/2 cup chopped pecans
1 cup gumdrops, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, stir together the flour and brown sugar. Mix in eggs until well blended. Stir in the pecans and chopped gumdrops. Press evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, or until firm. Allow to cool before cutting into squares.

Snappy Turtle Cookies

Ingredients

1 1/2 cups sifted all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
1/2 cup packed brown sugar
1 egg
1 egg yolk
1/4 teaspoon vanilla extract
1/8 teaspoon maple flavored extract
42 pecan halves
2 (1 ounce) squares unsweetened chocolate
1/4 cup milk
1 tablespoon butter
1 cup sifted confectioners' sugar

Directions

Sift together 1 1/2 cups flour, baking soda and salt. Cream 1/2 cup butter and gradually add 1/2 cup brown sugar, creaming well. Add egg and egg yolk and beat well. Blend in vanilla and maple flavoring. Add the dry ingredients gradually, mixing thoroughly. Chill to slightly firm dough.

Preheat oven to 350 degrees F (180 degrees C).

Arrange pecan halves in groups of five on greased baking sheets to resemble head and legs of a turtle. Shape dough into balls; dip bottom into unbeaten egg white and press lightly onto nuts. Use a rounded teaspoon of dough for each, so tips of nuts will show when cookies are baked. Bake for 10 to 13 minutes. Do not overbake. Cool; frost tops generously with Chocolate Frosting.

To Make Frosting: Combine 2 (1-ounce) squares of unsweetened chocolate (or 1/3 cup semi-sweet chocolate pieces), 1/4 cup milk and 1 Tablespoon butter in top of double boiler. Heat over boiling water until chocolate melts; blend until smooth. Remove from heat; add 1 cup sifted confectioners' sugar. Beat until smooth and glossy. If too thin, add more confectioners' sugar until the desired consistency.

Mechelle's Chocolate Cookies

Ingredients

1 cup blanched slivered almonds, toasted
4 (1 ounce) squares bittersweet chocolate, chopped
1 1/2 cups semisweet chocolate chips
4 (1 ounce) squares milk chocolate, chopped
2 cups rolled oats
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease or butter cookie sheets.

In a small bowl, toss together almonds, bittersweet, semisweet and milk chocolate pieces, and oats; set aside. Sift together flour, baking powder, baking soda, and salt; set aside.

In a large bowl, cream together butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in the vanilla. Stir in the flour mixture until just blended; Mix in oats, nuts, and chocolates. Drop dough by tablespoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheets for 2 minutes before transferring to a wire racks to cool completely.

No Bake Peanut Butter Cookies II

Ingredients

1 cup white sugar
1 cup white corn syrup
1 teaspoon vanilla extract
2 cups peanut butter
4 1/2 cups crisp rice cereal

Directions

Cook over medium heat the white sugar and the corn syrup for one minute. Remove from heat and add the vanilla, peanut butter and crispy rice cereal.

Drop by teaspoons onto wax paper. The cookies will be slightly soft when done.

Danish Peppernut Christmas Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon ground cardamom
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 teaspoon salt
2 3/4 cups all-purpose flour, or as needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two to three baking sheets.

Beat the butter and sugar together in a mixing bowl until light and fluffy. Mix in the eggs, one at a time, beating well after each. Stir in the cardamom, cinnamon, nutmeg, cloves, and salt until well blended. Mix in the flour, one cup at a time, until the dough gathers together. With floured hands, pinch off small, 1/2 teaspoon amounts of dough, roll into tiny balls, and place on prepared baking sheets.

Bake in preheated oven until bottom of cookies are light tan, 10 to 12 minutes. Cool 15 minutes on baking sheets. Store in an airtight container.

Key Lime Cookies II

Ingredients

1/2 cup butter, softened
1 1/2 cups confectioners' sugar
1 egg
2 tablespoons key lime juice
2 teaspoons grated lime zest
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
2 cups crushed cornflake crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and confectioners' sugar until smooth. Mix in the egg, lime juice and lime zest. Mixture may appear curdled, but that's okay. Combine the flour, baking powder and salt; stir into the lime mixture until well blended. Drop batter by teaspoonfuls into the cornflake crumbs. Place cookies 2 inches apart onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until edges are golden. Remove from cookie sheets to cool on wire racks.

Deep Fried Cookies

Ingredients

1 quart canola oil for frying
1 (20 ounce) package chocolate sandwich cookies with creme filling
2 cups dry pancake mix
1 cup water
1/2 cup confectioners' sugar for dusting

Directions

Heat oil in a deep-fryer to 375 degrees F (190 degrees C). Mix pancake mix with water according to package directions.

When the oil comes up to temperature, dip 4 or 5 cookies at a time into the batter, and fry in hot oil, turning once, until golden brown. Remove from oil using tongs, and drain on paper towels. Sprinkle fried cookies with confectioners' sugar and serve.

Oatmeal Raisin Cookies VI

Ingredients

1 cup butter
1 1/4 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 tablespoon honey
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 cups rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and brown sugar until smooth. Stir in the eggs, vanilla and honey. Sift together the flour, baking soda and cinnamon, gradually stir into the creamed mixture. Finally, stir in the rolled oats and raisins.

Drop dough by rounded teaspoonfuls onto unprepared cookie sheets. Bake for 10 to 15 minutes in the preheated oven, until cookies start to brown. Remove from baking sheets to cool on wire racks.

Christmas Casserole Cookies I

Ingredients

2 eggs
1 1/4 cups white sugar
1 cup coarsely chopped walnuts
1 cup chopped dates
1 teaspoon vanilla extract
1 cup flaked coconut
1/4 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, beat eggs with an electric mixer. Add 1 cup sugar and beat well. Blend in nuts, dates, vanilla, coconut and almond extract. Transfer mixture to an ungreased 2 quart casserole.

Bake in a preheated 350 degrees F (175 degrees C) oven for 30 minutes. Remove the mixture from the oven while still hot and beat well with a wooden spoon. Cool until the mixture can be handled then form into small balls and roll in the 1/4 cup remaining sugar.

Great Pumpkin Cookies

Ingredients

2 cups all-purpose flour
1 1/3 cups quick cooking oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup butter or margarine
1 cup packed brown sugar
1 cup granulated sugar
1 cup LIBBY'S® 100% Pure Pumpkin
1 large egg
1 teaspoon vanilla extract
3/4 cup chopped walnuts
3/4 cup raisins
decorating icings, NESTLE®
TOLL HOUSE® Semi-Sweet
Chocolate Morsels, candies,
raisins or nuts

Directions

PREHEAT oven to 350 degrees F. Grease baking sheets.

COMBINE flour, oats, baking soda, cinnamon and salt in medium bowl. Beat butter, granulated and brown sugar in large mixer bowl until light and fluffy. Add pumpkin, egg and vanilla extract; mix well. Add flour mixture; mix well. Stir in nuts and raisins. Drop 1/4 cup dough onto prepared baking sheet; spread into 3-inch circle or oval. Repeat with remaining dough.

BAKE for 14 to 16 minutes or until cookies are firm and lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Decorate as desired with icing, morsels, candies, raisins or nuts.

Best Ever Chewy Chocolate Chocolate Chunk

Ingredients

1/2 cup butter, softened
1/3 cup chocolate syrup
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 tablespoons corn syrup
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (11.5 ounce) package semi-sweet chocolate chunks

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter, chocolate syrup, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the corn syrup and vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture until just blended. Mix in the chocolate chunks by hand. Drop cookies by 1/4 cupfuls onto ungreased cookie sheets.

Bake for 12 to 14 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Grandma Minnie's Old Fashioned Sugar Cookies

Ingredients

3 cups sifted all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup white sugar
1 cup butter
1 egg, lightly beaten
3 tablespoons cream
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C) .

Over a large bowl, sift together all-purpose flour, baking powder, salt, sugar. Cut in butter and blend with a pastry blender until mixture resembles cornmeal. Stir in lightly beaten egg, cream, and vanilla. Blend well. Dough may be chilled, if desired.

On a floured surface, roll out dough to 1/8 inch thickness. Sprinkle with sugar; cut into desired shapes. Transfer to ungreased baking sheets.

Bake for 6 to 8 minutes, or until delicately brown.

Black Walnut Cookies II

Ingredients

2 cups packed brown sugar
4 eggs, beaten
1/2 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
4 cups chopped black walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, beat eggs and sugar together until well blended. Sift together the flour, salt and baking powder, gradually add to the egg mixture. Stir in the nuts until they are evenly distributed.

Drop by teaspoonfuls onto the prepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool before removing from cookie sheets.

Brazilian Coffee Cookies

Ingredients

1/3 cup shortening
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 tablespoon milk
2 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
2 tablespoons instant coffee powder

Directions

Preheat oven to 400 degrees F (205 degrees C). Line baking sheets with parchment paper.

Beat the shortening, brown sugar, white sugar, egg, vanilla and milk until fluffy.

Stir the flour, salt, baking soda, baking powder and instant coffee. Add to sugar mixture and mix thoroughly.

Shape dough in 1 inch balls. If it's too soft, chill it for a while. Place balls 2 inches apart on prepared baking sheets. Flatten to 1/8 inch thickness with fork or glass dipped in sugar.

Bake at 400 degrees F (205 degrees CV) for 8 to 10 minutes until lightly browned.

Anise Cutout Cookies

Ingredients

2 cups shortening
1 cup sugar
2 eggs
2 teaspoons anise seed
6 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1/4 cup apple juice
1/2 cup sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream shortening and sugar until fluffy; add eggs and aniseed. Combine flour, baking powder and salt; add to the creamed mixture. Add apple juice and mix well.

On a floured surface, knead until well blended, about 4-5 minutes. Roll dough to 1/2-in. thickness; cut into 2-in. shapes. Place on greased baking sheets.

Bake at 375 degrees F for 12-16 minutes or until lightly browned. Combine sugar and cinnamon; roll cookies in the mixture while still warm. Cool on wire racks.

Chocolate-Cran-Oat Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
2 eggs
2 cups rolled oats
2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups dried cranberries
1/2 cup white chocolate chips
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C)

In a medium bowl, cream together the butter and sugar. Beat in the eggs one at a time. Combine the rolled oats, flour, whole wheat flour, baking soda and salt; gradually stir into the creamed mixture. Finally, stir in the cranberries, white chocolate chips and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

JIF® Irresistible Peanut Butter Cookies

Ingredients

1 1/4 cups firmly packed light
brown sugar
3/4 cup JIF® Peanut Butter
1/2 cup Butter Flavor CRISCO®
Stick
3 tablespoons milk
1 tablespoon vanilla
1 egg
1 3/4 cups sifted all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt

Directions

Preheat oven to 375 degrees F. Place sheets of foil on countertop for cooling cookies.

Combine brown sugar, JIF® peanut butter, shortening, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.

Combine flour, baking soda and salt. Add to creamed mixture at low speed. Mix just until blended.

Drop by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheet. Flatten slightly in crisscross pattern with tines of fork.

Bake one baking sheet at a time for 7-8 minutes or until set and just beginning to brown. Do not over-bake. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

Vanilla-Glazed Apple Cookies

Ingredients

1/2 cup shortening
1 1/3 cups packed brown sugar
1 egg
1/4 cup milk
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 cup chopped walnuts
1 cup finely diced peeled apple
1 cup raisins

VANILLA GLAZE:

1 1/2 cups confectioners' sugar
1 tablespoon butter or margarine,
melted
1/2 teaspoon vanilla extract
1/8 teaspoon salt
2 teaspoons milk

Directions

In a large mixing bowl, cream shortening and brown sugar. Beat in egg and milk. Combine the flour, baking soda, nutmeg, cinnamon and cloves; gradually add to the creamed mixture. Stir in walnuts, apple and raisins.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 400 degrees F for 8-10 minutes or until edges begin to brown. Remove to wire racks.

In a small bowl, combine the confectioners' sugar, butter, vanilla, salt and enough milk to achieve drizzling consistency. Drizzle over warm cookies.

Pattern Cookies

Ingredients

2/3 cup shortening
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/3 cup milk
3 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt

Directions

In a medium bowl, cream together the shortening and sugar. Beat in the eggs, one at a time, then stir in the vanilla and milk. Combine the flour, baking powder and salt, stir into the wet mixture. Cover and chill for about 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. On a lightly floured surface, roll dough out to 1/4 to 1/8 inch thickness. Cut into desired shapes with cookie cutters.

Bake for 8 to 10 minutes in the preheated oven, until middle of cookie springs back when touched. Cool on wire racks. Frost with frosting if desired.

Marco Polo Peanut Cookies

Ingredients

2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup white sugar
1/2 cup packed brown sugar
3/4 cup shortening
1 egg
1/4 cup milk
1 cup bran flakes cereal
3/4 cup raw Spanish peanuts

Directions

Sift together flour, baking powder and salt. Cream sugars, shortening and egg.

Add sifted dry ingredients to creamed mixture alternating with milk. Stir in bran flakes and peanuts. Mix well.

Drop by teaspoonfuls onto greased baking sheet. Bake at 375 degrees F (190 degrees C) for 10-12 minutes until lightly brown. Store in airtight container.

Mint Chocolate Cookie Crunch

Ingredients

3 (12 ounce) packages semisweet chocolate chips
1 teaspoon peppermint extract
1 (20 ounce) package chocolate cream-filled sandwich cookies, coarsely crushed
4 cups crisp rice cereal

Directions

Line baking sheets with waxed paper; set aside. In a microwave or heavy saucepan, melt chocolate chips. Stir in extract. Combine cookies and cereal in a large bowl. Add chocolate mixture and stir to coat. Drop by tablespoonfuls onto prepared baking sheets; cool. Store in airtight containers at room temperature.

Cherry Chocolate Chunk Cookies

Ingredients

2 1/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1/2 cup butter flavored shortening (such as Crisco®)
1/2 cup white sugar
3/4 cup brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons almond extract
1 cup dried tart cherries
3/4 cup chopped walnuts
1/2 cup chopped pecans
1 (12 ounce) bag semi-sweet chocolate chunks (such as SACO®)

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease baking sheets. Whisk together the flour, baking soda, and salt; set aside.

Beat the unsalted butter, butter flavored shortening, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time; beat in the vanilla extract and almond extract with the last egg. Mix in the flour mixture until just incorporated. Fold in the cherries, walnuts, pecans, and chocolate chunks, mixing just enough to evenly combine. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake in the preheated oven until browned around the edges, 11 to 13 minutes. Cool on cookie sheet for 2 minutes; remove cookies to a wire rack to cool completely.

Frosted Raisin Nut Cookies

Ingredients

1 cup raisins
1 1/2 cups boiling water
1 cup shortening
1 cup sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1/8 teaspoon salt
1/2 cup chopped walnuts
BROWN SUGAR FROSTING:
6 tablespoons whipping cream,
divided
1/4 cup packed brown sugar
2 tablespoons butter or margarine
2 cups confectioners' sugar

Directions

Place raisins in a bowl. Add boiling water; let stand for 5 minutes. Drain, reserving 1/4 cup liquid; set the raisins and liquid aside. In a mixing bowl, cream shortening and sugar. Add eggs one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; add to the creamed mixture alternately with reserved liquid. Stir in walnuts and raisins. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 9-11 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks to cool.

In a small saucepan, combine 4 tablespoons cream, brown sugar and butter. Cook and stir until mixture comes to a full boil; boil for 1 minute. Place confectioners' sugar in a mixing bowl; add hot cream mixture and enough of the remaining cream to achieve spreading consistency. Frost cooled cookies.

Jasmine Cookies

Ingredients

2/3 cup margarine, softened
1/2 cup white sugar
1 egg
2 1/2 cups all-purpose flour
1 tablespoon jasmine tea leaves,
chopped

Directions

In a medium bowl, cream together the margarine and sugar until well light and fluffy. Stir in the egg, then the flour. Mix in the tea leaves. Form the dough into a ball, and flatten to about 1 inch. Wrap in plastic wrap, and refrigerate for about 15 minutes, or until firm.

Preheat the oven to 325 degrees F (165 degrees C). Roll the dough into walnut sized balls, and place on cookie sheets. Flatten slightly.

Bake for 15 to 20 minutes in the preheated oven until the edges begin to brown slightly. Remove cookies from baking sheets to cool on wire racks.

Butterscotch Pecan Cookies

Ingredients

1 (18.25 ounce) package butter cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
1/4 cup all-purpose flour
3/4 cup vegetable oil
1 egg
1 cup chopped pecans
1 cup butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the cake mix, instant pudding and flour. Add oil and egg, mix until well blended. Stir in the pecans and butterscotch chips. Batter will be somewhat crumbly.

Scoop cookies with a small ice cream scoop or compress 1 tablespoon of dough into a ball. Place 2 inches apart on the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven, until the edges are just starting to brown. Allow cookies to cool for 2 minutes before removing from baking sheet to cool on wire racks.

Crunchy Chip Cookies

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups crisp rice cereal
1 cup semisweet chocolate chips
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl combine the flour, baking soda, and salt. Set aside.

In a large bowl combine cream the butter and sugar together until light and fluffy. Beat in the egg and vanilla. Stir in the flour mixture and mix to combine. Stir in the crisp rice cereal, chocolate chips and raisins.

Drop by level tablespoonfuls onto a lightly greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Butter Cookies IV

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup white sugar
1 cup butter
1 egg
3 tablespoons cream
1 teaspoon vanilla extract
2 1/4 ounces colored candy
sprinkles

Directions

Sift the flour, baking powder, salt and sugar together. Cut in the butter until the mixture resembles coarse crumbs. Stir in the egg, cream and vanilla extract. Blend thoroughly (this usually works best with your hands).

Form dough into a flattened ball, wrap and refrigerate for at least 24 hours. This mixture can keep for several days.

Preheat oven to 400 degrees F (205 degrees C).

Roll dough out on a floured board to about 1/4 to 1/8 inch thick. Cut out shapes with a cookie cutter and decorate with different types of sprinkles.

Bake at 400 degrees F (205 degrees C) for 5 to 8 minutes.

Macaroon Cookie Crumb Pie

Ingredients

2 cups crushed macaroon cookies
1/2 cup chopped dates
1/2 cup pecans, coarsely
chopped
1/2 cup slivered almonds
1/2 cup white sugar
1/2 cup brown sugar
5 egg whites
1 teaspoon coconut extract
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine crushed cookies, dates, pecans, almonds, white sugar and brown sugar. In a separate large glass or metal mixing bowl, beat egg whites until soft peaks form. Fold egg whites and coconut extract into cookie mixture until no streaks remain.

Pour filling into pie crust. Bake in preheated oven for 45 minutes, or until golden brown.

Peanut Butter Cookies I

Ingredients

1/2 cup white sugar
1/2 cup butter, softened
2/3 cup honey
2 eggs
1 cup creamy peanut butter
2 1/4 cups all-purpose flour
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, sugar and honey. Stir in the egg and peanut butter. Combine the flour and baking powder, mix into the peanut butter mixture. Shape dough into 1 1/2 inch balls. Place 3 inches apart on cookie sheets. Dip a fork into flour and press deeply across top of each cookie in a criss cross pattern.

Bake for 15 minutes in the preheated oven, until cookies are lightly browned. Cool on wire racks. Store in tightly covered container.

Chocolate-Peanut Butter Cookie Bars

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1/2 cup butter, melted
1/2 cup milk
6 squares BAKER'S Semi-Sweet
Chocolate, chopped, divided
1 cup PLANTERS Dry Roasted
Peanuts, divided
1 cup creamy peanut butter

Directions

Heat oven to 350 degrees F.

Line 13x9-inch pan with foil; spray with cooking spray. Beat first 4 ingredients with mixer until well blended. (Dough will be thick.) Press half onto bottom of prepared pan.

Bake 10 min. Sprinkle half each of the chopped chocolate and nuts over crust. Microwave peanut butter in small microwaveable bowl on HIGH 1 min., stirring after 30 sec.; spread over nuts. Roll remaining dough into 13x9-inch rectangle between 2 sheets of waxed paper. Peel back top layer of waxed paper; flip dough onto top of dessert. Remove remaining waxed paper. Sprinkle with remaining chocolate and nuts. Press gently into dough with spatula.

Bake 15 min. Cool 1 hour. Refrigerate 4 hours before cutting into bars.

Sweet Potato Cookies

Ingredients

1/4 cup milk
2 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter
1/4 cup white sugar
1 egg
1 teaspoon ground cinnamon
1/2 cup honey
1 cup peeled, shredded sweet potato
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine sugar and butter or margarine. Blend in egg, honey, and sweet potato.

Sift together flour, baking soda, baking powder, salt, and cinnamon. Blend in butter mixture and milk.

Drop from a teaspoon 2 inches apart onto greased cookie sheets. Bake for 15 to 20 minutes until brown.

Easy Refrigerator Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1/2 cup chopped walnuts

Directions

In a medium bowl, cream the butter with the white sugar and brown sugar. Stir in the eggs and vanilla. Sift together the flour, baking soda, cream of tartar, cinnamon and salt; stir into the creamed mixture. Finally, mix in the nuts. Divide dough into 3 equal parts, shape each piece into a log about 1 1/2 inches in diameter. Wrap logs in wax paper and chill for 3 hours or overnight.

Preheat oven to 400 degrees F (200 degrees C). Cut dough logs into 1/4 inch slices and place them on an unprepared cookie sheet. Bake for 8 to 10 minutes, until light brown.

Orange-Pecan Icebox Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 cup finely chopped pecans

Directions

In a large mixing bowl, cream the butter, shortening and sugars. Beat in egg, orange juice, orange peel and extracts. Combine the flour, salt, baking soda and baking powder; gradually add to the creamed mixture. Stir in pecans. Shape dough into four 5-in. rolls; wrap each in plastic wrap. Refrigerate for 3-4 hours or until firm.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 9-10 minutes or until edges begin to brown. Remove to wire racks to cool.

Nutty Crispy Sugar Cookies

Ingredients

5 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons cream of tartar
1/4 teaspoon salt
1 cup butter
2 cups white sugar
2 eggs
1 cup vegetable oil
1 teaspoon vanilla extract
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets. Stir together the flour, baking soda, cream of tartar, and salt; set aside.

In a large bowl, cream together the butter and sugar until smooth. Beat in eggs, vegetable oil, and vanilla. Gradually stir in flour mixture until smooth. Stir in nuts. Drop dough by rounded teaspoonfuls onto the prepared cookie sheets. Flatten cookies with a fork.

Bake in the preheated oven for 10 to 12 minutes, or until the edges begin to brown. Cool on baking sheets for a minute before transferring to wire racks to cool completely.

World's Best Oatmeal Cookies

Ingredients

1/2 cup shortening
1/4 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup rolled oats
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix together the shortening, white sugar and brown sugar until smooth. Stir in the egg and vanilla. Combine the flour, baking soda and salt; stir into the batter until blended. Mix in oats and walnuts. Drop by teaspoonfuls, 1 inch apart, onto greased cookie sheet.

Bake for 12 minutes or until lightly browned. Immediately remove cookies to wire racks and allow to cool.

Filled Strudel Cookies

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 cup butter
1 egg, beaten
1 cup plain yogurt
2 (1 gram) packets aspartame
sweetener
1 1/2 cups sugarless raspberry
jam
1/2 cup raisins
1 cup chopped walnuts
1 egg, beaten

Directions

Sift together flour, baking powder, and sugar substitute. Cut in the margarine until mixture resembles a coarse meal. Add yogurt and egg; mix together to form a firm dough. If dough is too sticky, add a little more flour. Refrigerate dough overnight.

Preheat oven to 375 degrees F (190 degrees C).

Divide dough into three pieces. On a clean, floured surface, roll out each piece of dough to 1/8 inch thickness. Spread with the sugarless jam, then sprinkle with the nuts and raisins. Roll the dough up tightly like a jelly roll. Brush each roll with beaten egg, and bake for 10 to 15 minutes. Rolls should be golden brown. While they are still hot, cut on a diagonal into 1 inch thick slices, and let cool.

Amish Sugar Cookies

Ingredients

1 cup unsalted butter, room temperature
1 cup vegetable oil
1 cup granulated sugar
1 cup confectioners' sugar
2 eggs
1 teaspoon vanilla
4 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

Directions

Combine butter or margarine, oil and sugars in large mixing bowl; mix well. Add eggs; beat 1 minute until well blended. Add vanilla; beat well. In separate bowl, combine flour, baking soda and cream of tartar; add to creamed mixture, mixing well. Drop by small teaspoonfuls on ungreased baking sheet. Bake at 375 degrees F for 8-10 minutes.

Cherry Chip Cookies I

Ingredients

1 cup margarine
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup rolled oats
1 cup cherry baking chips

Directions

Preheat oven to 300 degrees F (150 degrees C).

Combine margarine, confectioner's sugar and vanilla. Beat until fluffy. Add flour, baking soda and oats. Mix well. Stir in cherry flavored chips (other flavors work well, too!).

Drop by rounded teaspoonful onto ungreased cookie sheets and flatten slightly with fingers. Bake for 12 minutes. Remove immediately from cookie sheets and onto wire racks to cool.

Waffle Cookies I

Ingredients

1 pound butter
2 1/3 cups white sugar
2 teaspoons vanilla extract
1 teaspoon salt
9 eggs
4 1/8 cups all-purpose flour

Directions

Preheat the waffle iron on medium setting.

In a large mixing bowl, cream the butter and sugar. Stir in the vanilla and salt. Add eggs one at a time, mixing after each addition. Then stir in the flour.

Drop the batter by heaping soup spoonful onto the waffle grid. Close the cover and bake for about 3 minutes and 20 seconds. Every waffle iron is a little different so you may want to test it on the first couple of cookies. Place finished cookies onto a wire rack to cool.

Cinnamon Sugar Butter Cookies I

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 pinch salt
1 cup packed brown sugar
1/2 cup white sugar
1 cup butter, softened
2 eggs
1 1/2 teaspoons vanilla extract
4 tablespoons white sugar
2 tablespoons ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a small bowl, combine 4 tablespoons white sugar and 2 tablespoons cinnamon for topping. Set aside.

In a medium bowl, combine the flour, baking soda and salt. Mix with wire whisk and set aside.

In a large bowl, beat together both sugars on medium speed. Add butter and mix to form a grainy paste. Add eggs and vanilla, mix at medium speed until fluffy. Add the flour mixture a little at a time on low to medium speed just until combined.

Shape dough into 1 inch balls and roll each ball into the cinnamon-sugar mixture. Place on ungreased cookie sheet, about 2 inches apart. Bake about 13-18 minutes until lightly golden. Place immediately on a flat surface to cool.

Beer Nut Cookies

Ingredients

1 cup shortening
1/2 cup white sugar
1 cup packed dark brown sugar
2 teaspoons vanilla extract
2 eggs
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups beer nut mix

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the shortening and the sugar until light. Add the eggs (room temperature) and the vanilla and mix well. Combine the flour, salt, and baking soda. Add this to the creamed mixture. Stir in the nuts.

Drop about 2 teaspoons per each cookies onto greased cookie sheets. Bake for about 11 minutes, or until firm. Cool for about 3 minutes on the sheet and then remove to cool.

Tea Cookies II

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 cups frozen whipped topping,
thawed
1 egg
1/2 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix well in a large bowl the cake mix with the dessert topping and the egg.

Drop by small teaspoon into the confectioners' sugar and roll into a ball. Coat well.

Place 1 1/2 inches apart on greased cookie sheet. Bake for 10 to 15 minutes or until golden brown. Remove and cool.

French Lace Cookies

Ingredients

1/2 cup light corn syrup
1/2 cup shortening
2/3 cup packed brown sugar
1 cup all-purpose flour
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare cookie sheets by covering with parchment.

In a medium saucepan, heat the corn syrup, shortening and brown sugar over medium heat. Stir constantly until the mixture comes to a boil. In a small bowl toss together the flour and nuts; stir into the saucepan mixture, and remove from the heat.

Keep the batter warm by setting over a pan of hot water. Drop by teaspoonfuls onto the prepared cookie sheets. Cookies should be at least 3 inches apart. Bake for about 5 minutes, until the center of the cookie is set. Let the cookies set before removing from the baking sheets.

Chocolate Crackle Cookies

Ingredients

1 cup semisweet chocolate chips
2/3 cup butter
1 egg
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1/4 cup light corn syrup
1/4 teaspoon salt
1/2 cup white sugar
1 teaspoon ground cinnamon

Directions

Melt chocolate chips in double boiler. Remove from heat.

Beat butter and sugar till creamy. Add egg and syrup, mix well. Stir in melted chocolate. Add all dry ingredients and mix well.

Roll dough into 1 1/2 inch balls and roll in sugar.

Place 3 inches apart on a ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 12 minutes. Let cool briefly before removing from pan.

Seven Layer Magic Cookie Bars

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup butter or margarine, melted
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 cup semi-sweet chocolate chips
1 cup butterscotch-flavored chips
1 1/3 cups flaked coconut
1 cup chopped nuts

Directions

Preheat oven to 350 degrees F (325 degrees F for glass baking pan). In small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13x9-inch baking pan.

Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients; press down firmly with fork.

Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars or diamonds. Store covered at room temperature.

Oatmeal Banana Nut Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon banana extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 cups rolled oats
- 2 cups chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter or margarine with mixer. Blend in whole eggs, sugar, and extract. Add flour, baking soda, and salt. When the ingredients are thoroughly mixed, add oats and pecans. Mix on lower speed until consistent.

Drop pieces of the dough using an ice cream scoop onto an ungreased cookie tray roughly 3 to 4 inches apart.

Bake 8 to 10 minutes. Eight minutes would yield crispy cookies with a chewy, slightly doughy center. For harder, crispier cookies, bake longer. Cool on wire rack.

No Sugar Raisin Cookies

Ingredients

1 1/2 cups raisins
1/2 cup peeled, cored and
chopped apple
1 cup water
1/2 cup butter
1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon vanilla extract
1 cup quick cooking oats
2 eggs, beaten
3/4 cup chopped walnuts

Directions

In a medium saucepan, combine the raisins, apples and water. Bring to a boil and cook for 3 minutes. Remove from heat and stir in the butter. Set aside to cool.

In a medium bowl, stir together the flour and baking soda. Stir in the vanilla, eggs and the apple mixture until well blended. Fold in the oats and nuts. Cover dough and chill 8 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Raisin Cookies IV

Ingredients

3 eggs, beaten
1 cup raisins
1 teaspoon vanilla extract
1 cup butter
1 cup packed brown sugar
1 cup white sugar
2 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
2 teaspoons baking soda
2 cups rolled oats
1 cup chopped pecans

Directions

Combine eggs, vanilla and raisins in a small bowl; cover and let stand for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream the butter, brown sugar, and white sugar together. Sift together the flour, cinnamon, and baking soda; stir into the creamed mixture. Then stir in the raisin mixture, rolled oats, and nuts.

Drop by teaspoonfuls onto an unprepared cookie sheet. Bake for 10 minutes, or until lightly browned.

Italian Almond Cookies I

Ingredients

2 2/3 cups all-purpose flour
1 cup ground almonds
1 pinch salt
1 cup shortening
1 cup white sugar
2 tablespoons fresh lemon juice
1 tablespoon brandy
1 teaspoon lemon zest

Directions

Preheat oven to 350 degrees. Lightly grease a 9 inch square baking pan.

Combine flour, almonds, and salt. Set aside.

In a large bowl, cream vegetable shortening and sugar. Beat in lemon juice and brandy. Beat in lemon zest. Gradually blend in dry ingredients. Spread mixture evenly in prepared baking pan. DO NOT press down on the mixture.

Bake for 50 to 60 minutes, until lightly colored on top. Cool in pan on a wire rack before cutting into large or small bars.

Touchdown Cookies

Ingredients

1 cup butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
GLAZE:
2 cups confectioners' sugar
4 tablespoons hot water
1 tablespoon baking cocoa

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cream of tartar and baking soda; 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 football-shaped cookie cutter. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

In a large mixing bowl, combine confectioners' sugar and enough hot water to achieve spreading consistency; beat until smooth. Place 3 tablespoons glaze in a small bowl; set aside.

Add cocoa to remaining glaze; stir until smooth. Spread brown glaze over cookies. Pipe white glaze onto cookies to form football laces.

Pineapple Cookies III

Ingredients

1/2 cup packed brown sugar
1/2 cup white sugar
1/2 cup shortening
1 teaspoon salt
1 egg
2 cups all-purpose flour
1/4 teaspoon baking soda
1 teaspoon baking powder
1/2 cup crushed pineapple with juice
1/2 cup chopped walnuts (optional)
1 teaspoon vanilla extract
1 1/2 cups confectioners' sugar
1/4 cup orange juice
2 teaspoons orange zest

Directions

Cream brown sugar, white sugar, shortening, and salt. Stir in egg.

Sift together 2 cups flour, baking soda and baking powder. Stir into sugar mixture and mix well. Add pineapple, chopped nuts (optional) and vanilla. Mix well.

Drop by teaspoonfuls on greased cookie sheet. Bake at 350 degrees F (180 degrees C) for 8 - 10 minutes. Frost when cooled.

To Make Frosting: Mix confectioners' sugar, orange juice, and grated orange rind. Mix together until smooth and drizzle on cooled cookies.

Icebox Cookies

Ingredients

1/2 cup butter or margarine,
softened
1 cup packed brown sugar
1 egg, beaten
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon cream of tartar
1/2 teaspoon salt
1 cup chopped walnuts

Directions

In a mixing bowl, cream the butter and brown sugar. Add egg and vanilla; beat well. Combine dry ingredients; add to creamed mixture. Stir in nuts if desire. On a lightly floured surface shape the dough into three 10-in. x 1-in. rolls. Tightly wrap each roll in waxed paper. Freeze for at least 12 hours. Cut into 3/8-in slices and place on greased baking sheets. Bake at 350 degrees F for 6-8 minutes. Remove to a wire rack to cool.

Wyoming Cowboy Cookies

Ingredients

1 cup flaked coconut
3/4 cup chopped pecans
1 cup butter, softened
1 1/2 cups packed brown sugar
1/2 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups old-fashioned oats
2 cups chocolate chips

Directions

Place coconut and pecans on a 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 6 to 8 minutes or until toasted, stirring every 2 minutes. Set aside to cool.

In a large mixing bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla; beat well. Combine the flour, baking soda and salt. Add to creamed mixture; beat well. Stir in the oats, chocolate chips and toasted coconut and pecans.

Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for about 12 minutes or until browned. Remove to wire racks to cool.

Dutch Cookies

Ingredients

3 1/2 cups all-purpose flour
3 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 1/2 teaspoons ground cinnamon
6 tablespoons shortening
1/4 cup white sugar
1 cup molasses
1/4 cup buttermilk
1 cup chopped walnuts
2 cups raisins
1/2 cup chopped candied citron

Directions

Sift together flour, baking soda, salt, the three spices and set aside. Mix until blended, the shortening, sugar, molasses and sour milk. To this add the flour mixture, the walnuts, the raisins and citron. Mix until well combined.

Turn dough onto a large sheet of waxed paper or foil. Shape into a roll 2 inches in diameter. Wrap in the paper or foil and refrigerate for several hours or overnight (or even up to two weeks).

About 15 minutes before baking time, turn on oven and pre-heat to 350 degrees F (175 degrees C). Grease cookie sheets.

Slice chilled dough 3/8 inch thick and place on greased cookie sheet. Bake about 15 minutes or until done.

Chocolate Covered Cherry Cookies I

Ingredients

1 cup sifted all-purpose flour
1/3 cup packed brown sugar
1/2 cup butter
18 maraschino cherries, halved
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine flour and sugar. Cut butter into flour as for pie crust.

Press mixture into an 8 x 8 inch pan. Bake for 20 minutes.

While warm, cut into 36 squares. Place squares in pan lined with wax paper. Let cool.

Place a cherry half on center of each, cut side down. Melt chocolate over low heat. Cover cherry with a spoonful of melted chocolate. Chill for a few minutes in refrigerator until chocolate is firm.

Absolutely the Best Chocolate Chip Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup white sugar
3/4 cup brown sugar
2 eggs
2 teaspoons Mexican vanilla
extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla . Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Finally, fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until light brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Sugar Cookies III

Ingredients

1/2 cup butter, softened
1/2 cup margarine, softened
1 egg
1 teaspoon orange extract
2 cups white sugar
2 1/2 cups self-rising flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat all ingredients except self-rising flour with an electric mixer until fluffy. Add self-rising flour and mix well.

Roll dough into balls, coat in sprinkles or favorite toppings, and flatten on ungreased cookie sheet. Bake for 5 to 8 minutes until done.

Michelle's Soft Sugar Cookies

Ingredients

1 cup margarine
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt

Directions

Cream the margarine and add the sugar gradually. Beat until light and fluffy. Add eggs one at time, mixing well after each addition.

Stir in the vanilla. Add the flour, cream of tartar, baking soda and salt gradually to the creamed mixture, stirring in by hand. Cover and chill dough overnight.

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

Roll dough out on a floured surface to 1/8 to 1/4 inch thick and cut into your favorite shapes. Place cookies onto the prepared baking sheets.

Bake at 375 degrees F (190 degrees C) for 6 to 8 minutes or until cookie has a golden appearance.

Halloween Cookies

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup butter
1/2 cup peanut butter
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract

Directions

Sift flour with soda and salt.

In a separate bowl, cream margarine, peanut butter and sugar until light and fluffy. Beat in egg and vanilla.

Fold in flour mixture until just blended. Shape into rolls about 3 inches in diameter. Wrap in wax paper and chill in refrigerator overnight or until firm.

Slice rolls 1/8" thick. Make Halloween faces using peanuts, raisins, chocolate or butterscotch chips, or red candies for eyes, nose and mouth. Use colored coconut or chocolate sprinkles for hair.

Bake on an ungreased cookie sheet at 375 degrees F for about 12 minutes.

Christmas Casserole Cookies II

Ingredients

2 eggs
1/2 cup white sugar
1 cup chopped dates
1 cup flaked coconut
1 cup chopped walnuts
1 teaspoon vanilla extract
1/4 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl beat eggs with an electric mixer. Beat in sugar. Stir in dates, coconut, walnuts, vanilla and almond extract. Spoon mixture into a 2-quart casserole dish.

Bake in preheated oven for 30 minutes.

Remove from oven, and while mixture is still hot, beat well with a wooden spoon.

When mixture is cool enough to handle, form into small balls and roll in granulated sugar.

Rumford Sugar Cookies

Ingredients

2 cups white sugar
1 cup shortening
3 eggs
2 tablespoons water
3 teaspoons baking powder
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
3 cups all-purpose flour

Directions

(Directions as written:) Cream fat and sugar, beat in whipped eggs, add baking powder and 1 cup flour, then water and spices; add remaining flour gradually, working in more flour until dough is stiff enough to roll.

Sprinkle flour over pastry board. Make a ball of dough, lay it on the board. Rub rolling pin with flour and roll out dough into a sheet 1/4 inch thick. Cut in round cakes, sift granulated sugar over each, and bake quickly 400 - 450 F. (200 - 230 C).

Italian Easter Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1/4 cup milk
1/4 cup vegetable oil
3 3/4 cups all-purpose flour
5 teaspoons baking powder

4 cups confectioners' sugar
1/2 cup butter, softened
1 teaspoon vanilla extract
1 teaspoon almond extract
3 tablespoons milk
3 drops red food coloring
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together 1/2 cup butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 teaspoon vanilla and 1 teaspoon almond extract, 1/4 cup milk and oil. Combine the flour and baking powder, stir into the wet mixture. Roll dough into 1 inch balls. On a lightly floured surface, roll the balls out into ropes about 5 inches long. Tie into loose knots and place cookies 1 inch apart onto the prepared cookie sheets.

Bake for 5 minutes on the bottom shelf and 5 minutes on the top shelf of the preheated oven, until the bottoms of the cookies are golden brown. When cookies are cool, dip them into the icing.

To make the icing, cream together the confectioners' sugar, 1/2 cup butter, and 1 teaspoon vanilla and 1 teaspoon almond extracts. Beat in 3 tablespoons milk, one tablespoon at a time, then stir in the food coloring if desired.

Easy Portuguese Cookies

Ingredients

2 tablespoons cornstarch
1 cup white sugar
3 tablespoons butter
2 eggs
2 1/2 cups all-purpose flour
2 teaspoons baking powder

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a medium bowl, stir together the cornstarch and white sugar. Add the butter and cream well. Add eggs, one at a time, mixing well after each addition. Combine the flour and baking powder; stir into the sugar mixture until a dough forms. On a lightly floured surface, roll the dough out to 1/4 inch thickness and cut into desired shapes with cookie cutters. Place cookies 1 inch apart onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until cookies are golden brown at the edges. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Chip Cookie Pie

Ingredients

2 eggs
1/2 cup all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
1 cup butter, melted
1 cup semisweet chocolate chips
1 cup chopped pecans
1 (9 inch) pie shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

In large mixing bowl, beat eggs until light and foamy. Add flour, sugar and brown sugar and beat until well blended. Blend in melted butter. Stir in chocolate chips and nuts. Pour into pie shell.

Bake at 325 degrees F (165 degrees C) for 1 hour. Remove from oven. Serve warm with whipped topping or ice cream.

Julie's Pizza Cookie

Ingredients

1/2 cup packed brown sugar
1/4 cup white sugar
1/2 cup butter, softened
1 teaspoon vanilla extract
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1 cup mini semi-sweet chocolate chips
1 cup sweetened whipped cream
1/4 cup chopped walnuts
1/4 cup flaked coconut
1/2 cup candy-coated milk chocolate pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the brown sugar, white sugar, and butter until smooth. Mix in egg and vanilla. Combine the flour and baking soda; stir into the batter. Dough will be stiff. Mix in mini chocolate chips. Spread or pat dough onto an ungreased 12 inch pizza pan or cookie sheet.

Bake for 15 minutes in the preheated oven, or until golden brown; let cool.

Just before serving, spread cookie with whipped cream. Sprinkle with nuts, coconut and chocolate candies. Cut into wedges. Refrigerate any remaining pizza cookie.

X Cookies

Ingredients

4 cups all-purpose flour
2/3 cup sugar
1 teaspoon baking powder
1 teaspoon salt
1 cup butter, cubed
1 egg

3/4 pound dried figs
1/2 cup chopped almonds,
toasted
1/3 cup apricot preserves
1/4 cup golden raisins
1/4 cup chopped candied orange
peel
1/3 cup semisweet chocolate
chips
1/4 cup dark rum
1/2 teaspoon ground cinnamon

1 egg, beaten
2 tablespoons milk

1/2 cup confectioners' sugar for
dusting

Directions

In a medium bowl, stir together the flour, sugar, baking powder, and salt. Cut in butter using a pastry blender, or pinching between your fingers. Add egg, and mix until a dough forms. It may take a couple of minutes of mixing. When the dough starts to hold together, turn it out onto a floured surface and knead briefly. Shape dough into a long roll, wrap, and set aside.

Place the figs, almonds, apricot preserves, raisins, orange peel, chocolate, rum, and cinnamon into a food processor or blender. Process until finely chopped. If the fruit is hard, it may be soaked in boiling water to soften for 15 minutes before processing.

Preheat the oven to 350 degrees F (175 degrees C). In a small bowl, mix together the remaining egg and milk to make an egg wash.

Divide dough into 12 pieces. On a lightly floured surface, roll each piece out into a 3x12 inch rectangle. Brush the strips of dough lightly with egg wash. Place a strip of the fruit mixture lengthwise down the center of each piece of dough, and fold the edges over. Roll gently to seal. This will make the filled tube of dough a little bit longer. Cut each tube into 3 inch pieces. Make a one inch long slit with a knife down the center of each cut end. Spread the ends out to form an X shape. Place cookies 2 inches apart onto lightly greased cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, or until the edges are golden. Allow cookies to cool on the tray for at least 5 minutes, so they will not be too delicate, before removing to wire racks to cool completely. Dust with confectioners' sugar when cool.

Danish Oatmeal Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup butter, softened
1 cup confectioners' sugar
2 teaspoons vanilla extract
1 cup oatmeal
1 cup chopped pecans
1 tablespoon confectioners' sugar, or as needed

Directions

Preheat an oven to 325 degrees F (165 degrees C). Line a baking sheet with parchment paper.

In a bowl, mix the flour, baking soda, and salt. In a separate large bowl, mix the butter, 1 cup confectioners' sugar, and vanilla until the mixture is smooth and creamy. Stir in the flour mixture; gently stir in the oatmeal and pecans and lightly mix until combined.

With a spoon, drop about 1 scant tablespoon of dough per cookie onto the prepared baking sheet. Bake in the preheated oven until lightly browned, about 20 minutes. Let cool completely before sprinkling cookies with confectioners' sugar.

Fresh Ginger Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons grated fresh ginger
3/4 cup butter, softened
1 cup white sugar
1/4 cup molasses
1 egg
1 cup white sugar

Directions

In a large mixing bowl, combine flour, soda, and salt. In a separate bowl, beat ginger, butter, and 1 cup sugar until light and fluffy. Beat in molasses and egg. Gently fold in flour mixture until just combined. Chill for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Roll dough into 1 1/2 inch balls and then roll them in sugar. Place 2 inches apart on ungreased baking sheets.

Bake until edges start to brown, about 15 minutes. Centers will be slightly soft. Let stand on cookie sheets 1 minute and remove to racks to cool completely.

Brownie cookies

Ingredients

3/4 cup vegetable oil
2 cups white sugar
2/3 cup cocoa powder
2 cups all-purpose flour
2 teaspoons baking powder
4 eggs
2 teaspoons vanilla extract
1/2 cup chopped walnuts
(optional)
1/4 cup confectioners' sugar

Directions

In a small mixing bowl combine flour and baking powder.

Beat oil, sugar, and cocoa together in a large mixing bowl. Add eggs to oil and cocoa mixture one egg at a time, beating well after each addition. Stir in vanilla. Mix in flour mixture. Fold in nuts if desired. Chill the dough overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheet.

Roll dough into walnut-size balls and roll each ball in confectioners' sugar.

Bake cookies for 12 to 15 minutes.

Calypso Pine-Lime Cookies

Ingredients

1 cup brown sugar
1 cup rolled oats
1/2 cup butter, diced
1/2 cup shredded coconut
1/2 cup all-purpose flour
1/4 cup self-rising flour
1/2 cup crushed pineapple, well drained
1 egg, lightly beaten
2 tablespoons lime juice
2 teaspoons finely grated lime zest
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a bowl, thoroughly mix the brown sugar, oats, butter, coconut, all-purpose flour, self-rising flour, pineapple, egg, lime juice, lime zest, and vanilla extract.

Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake 12 to 15 minutes in the preheated oven, until lightly browned. Cool on wire racks.

Pumpkin Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
3/4 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup canned or cooked pumpkin
1 1/2 cups semisweet chocolate
chips

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. combine flour, oats, baking soda and cinnamon; stir into creamed mixture alternately with pumpkin. Fold in chocolate chips. Drop by tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for 12-13 minutes or until lightly browned.

Fruit Preserve Sandwich Cookies

Ingredients

1 cup all-purpose flour
1/4 cup butter
1 egg
2 tablespoons ground almonds
1/4 cup white sugar
1 cup any flavor fruit jam
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets.

Sift the flour into a bowl and cut in the butter or margarine. Mix in the sugar and almonds. Using a fork, mix in the egg until dough becomes stiff.

Knead dough on a lightly floured surface until smooth. Roll out dough into a thin layer and cut into rounds, 2 inches wide. Re-roll trimmings and cut until you have 20 rounds. Place rounds on cookie sheets.

Bake for 12 minutes in the preheated oven, or until light brown. Let cool on the sheet for about 3 minutes, then transfer to wire racks.

When biscuits are completely cold, spread half of the rounds with a thin layer of preserves and sandwich together. Dust with confectioners' sugar.

Candy Coated Chocolates Gift Jar Cookie Mix

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup chopped walnuts
1 cup mini candy-coated
chocolate pieces
1/2 cup raisins
3/4 cup packed brown sugar
1 1/4 cups quick cooking oats

Directions

In a medium bowl, stir together the flour, baking soda, salt and cinnamon. In a 1 quart glass jar, layer the ingredients in the following order: Flour mixture, walnuts, 1/2 cup of the mini candy coated chocolates, raisins, oats, remaining candies, and brown sugar. Pack down well after each addition and attach a tag with the instructions.

Enclose a card with the following instructions: 1) Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets; 2) In a large bowl, cream together 3/4 cup of butter, 1 egg and 3/4 teaspoon of vanilla until light and fluffy. Stir in the contents of the jar until well blended. Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets; 3) Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Chip Cookies (Gluten Free)

Ingredients

3/4 cup butter, softened
1 1/4 cups packed brown sugar
1/4 cup white sugar
1 teaspoon gluten-free vanilla extract
1/4 cup egg substitute
2 1/4 cups gluten-free baking mix
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
12 ounces semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Prepare a greased baking sheet.

In a medium bowl, cream butter and sugar. Gradually add replacer eggs and vanilla while mixing. Sift together gluten- free flour mix, baking soda, baking powder, and salt. Stir into the butter mixture until blended. Finally, stir in the chocolate chips.

Using a teaspoon, drop cookies 2 inches apart on prepared baking sheet. Bake in preheated oven for 6 to 8 minutes or until light brown. Let cookies cool on baking sheet for 2 minutes before removing to wire racks.

Peanut Butter Mini Candy-Coated Chocolates

Ingredients

3/4 cup butter, softened
3/4 cup peanut butter
1 1/4 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 3/4 cups mini candy-coated chocolates

Directions

In a large bowl, cream butter or margarine, peanut butter, and sugar until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda, and salt; blend into creamed mixture. Stir in 1 1/3 cups mini candy-coated chocolates.

Shape dough into 1 1/4 inch balls. Place about 2 inches apart on ungreased cookie sheets. Gently flatten to about 1/2 inch thickness. Place 7 to 8 of the remaining candies on each cookie; press in lightly.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until edges are light brown. Do not over bake! Cool about 1 minute on cookie sheets; transfer cookies to wire racks to cool completely.

Apricot Tea Cookies

Ingredients

1 1/4 cups all-purpose flour
6 tablespoons sugar
1/8 teaspoon salt
4 ounces cream cheese
1/2 cup cold butter
1 tablespoon sour cream
FILLING:
1 1/4 cups chopped dried apricots
or cherries
1/2 cup sugar
5 tablespoons orange juice
GLAZE:
1 cup confectioners' sugar
4 teaspoons water

Directions

In a large mixing bowl, combine the flour, sugar and salt. Cut in cream cheese and butter until mixture resembles coarse crumbs. Add sour cream, tossing with a fork until dough forms a ball. Cover and refrigerate for at least 1 hour.

Meanwhile, combine filling ingredients in a saucepan; bring to a boil. Reduce heat; cover and simmer for 10 minutes. Uncover; simmer 7-9 minutes longer or until most of the liquid is absorbed, stirring occasionally. Set the filling aside to cool.

Divide dough in half. On a well-floured surface, roll out each portion into a 10-in. square; cut each into 2-in. squares. Place about 1/2 teaspoon of filling in the center of each square. Bring two opposite corners of square to the center; pinch firmly to seal. Place on greased baking sheets. Bake at 325 degrees F for 18-20 minutes or until edges are lightly browned. Remove to wire racks to cool. Combine the glaze ingredients; drizzle over cooled cookies.

Winter Energy Cookies

Ingredients

- 1 cup unsalted butter
- 1 1/2 cups packed brown sugar
- 1/3 cup molasses
- 1/3 cup smooth peanut butter
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups whole wheat flour
- 1 cup all-purpose flour
- 1 cup toasted wheat germ
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 2 cups rolled oats
- 1 cup raisins
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts

Directions

Cream the butter, sugar, molasses, and peanut butter in a large bowl. Blend in the eggs and vanilla. Mix the flour, wheat germ, baking soda, salt, and cinnamon in a separate bowl. Stir the dry ingredients into the creamed mixture, until evenly blended.

Stir in the oats, raisins, choc chips, and nuts. Cover and refrigerate for 1 hour.

Preheat oven to 350 degrees F (180 degrees C).

Shape dough into large balls using 1/4 cup of dough per cookie. Place on greased cookie sheets, leaving 3 inches between them. Flatten slightly with a fork. Bake for 15 to 18 minutes. When done, the tops will still be soft to the touch. Cool on the sheets for 5 minutes, then transfer to a rack to cool.

Grandma M's Raisin Cookies

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
2 eggs
3 teaspoons lemon extract
1 1/2 teaspoons cream of tartar
1 1/2 teaspoons baking soda
3 1/2 cups all-purpose flour
1/2 teaspoon salt
2 cups raisins

Directions

Preheat oven to 400 degrees F. Grease cookie sheets.

In a large mixing bowl, beat together all ingredients.

Drop by teaspoon on cookie sheets and flatten slightly with a fork.

Bake for 10 minutes or until brown at the edges. Be careful to not overbake. Cool and store in an airtight container.

Peanut Butter Cookies X

Ingredients

3/4 cup peanut butter
1/4 cup shortening
1 egg
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the peanut butter, shortening and egg until well blended. Stir in the sweetened condensed milk and vanilla. Combine the flour and baking powder; stir into the peanut butter mixture to form a dough. Finally, stir in the chopped peanuts. Shape dough into 1 inch balls and place them 2 inches apart onto ungreased cookie sheets. Flatten balls using the tines of a fork.

Bake for 8 to 10 minutes in the preheated oven, until the edges are lightly browned. Remove from cookie sheets to cool on wire racks.

Angel Chocolate Chip Cookies

Ingredients

1 cup shortening
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
6 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cream of tartar
2 cups milk
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C)

Blend the shortening, sugar, eggs and vanilla until light and fluffy. Combine the flour, baking powder, baking soda, and cream of tartar. Add the flour mixture alternately with the milk to the shortening mixture. Fold in the chocolate chips. Drop by teaspoonfuls onto lightly greased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 10 minutes or until barely light brown at the edges.

Powdered Sugar Cookies II

Ingredients

1/2 cup shortening
1/2 cup butter
1 1/2 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2 1/2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup chopped pecans

Directions

Cream shortening and butter. Gradually add confectioners' sugar (powdered sugar), creaming well. Add egg and flavorings. Beat until fluffy.

Sift flour with baking soda and cream of tartar; add and mix well. Stir in pecans.

Drop small teaspoonfuls (or shape into small balls) on ungreased baking sheets. Bake at 400 degrees F (205 degrees C) for 8 to 10 minutes or until creamy tan in color. While hot, roll in confectioners' (powdered) sugar.

Oatmeal Chocolate Chip Cookies III

Ingredients

1 cup butter
3/4 cup packed brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/4 cup boiling water
2 cups quick cooking oats
1/2 cup raisins (optional)
1 1/2 cups semisweet chocolate chips

Directions

Beat butter or margarine, sugars and vanilla until light and fluffy. Add flour and salt, mix well.

Dissolve baking soda in boiling water and add to mixture. Stir in rolled oats, raisins and chocolate chips.

Drop by teaspoonful onto ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10-12 minutes. Don't over cook. (There are no eggs in this recipe, I didn't forget to type it down).

Cookies and Cream Freeze

Ingredients

4 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate
14 OREO Cookies, divided
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup sugar
1/2 teaspoon vanilla
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed

Directions

Melt chocolate as directed on package; set aside until ready to use. Line 8-1/2x4-1/2-inch loaf pan with foil, with ends of foil extending over sides of pan. Arrange 8 of the cookies evenly on bottom of pan. Crumble remaining 6 cookies; set aside.

Beat cream cheese, sugar and vanilla in medium bowl with electric mixer until well blended. Stir in whipped topping. Remove about 1 -1/2 cups of the cream cheese mixture; place in medium bowl. Stir in melted chocolate.

Spread remaining cream cheese mixture over cookies in pan; sprinkle with crumbled cookies. Gently press cookies into cream cheese mixture with back of spoon; top with chocolate mixture. Cover. Freeze 3 hours or until firm. Remove from freezer about 15 min. before serving; invert onto serving plate. Peel off foil; let stand at room temperature to soften slightly before cutting to serve.

No Bake Chocolate Cookies I

Ingredients

1 cup butter
2 cups white sugar
1/2 cup evaporated milk
5 teaspoons unsweetened cocoa powder
1 cup flaked coconut
3 cups rolled oats

Directions

Mix oatmeal and coconut together in a large bowl.

Put other ingredients in a saucepan over medium heat, stirring constantly. When mixture comes to a boil, let it boil for 2 minutes. (any longer your cookies will be crumbly, any shorter, your cookies will be gooey)

Remove from heat and pour over the oatmeal-coconut mixture. Working quickly now, mix well and drop by spoon onto waxed paper. Let sit until firm and cool. Excellent for freezing.

Granny Mabel's Best Bar Cookies

Ingredients

2 cups all-purpose flour
2 cups rolled oats
1 1/2 cups brown sugar
1/2 teaspoon salt
1 teaspoon baking soda
1 1/2 cups butter, melted
2 cups semisweet chocolate chips
1 (12 ounce) jar caramel ice cream
topping
6 tablespoons all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, stir together 2 cups flour, oats, brown sugar, salt and baking soda. Mix in melted butter until evenly distributed. Press half of the mixture into the bottom of the prepared pan.

Bake for 10 minutes in the preheated oven, until lightly toasted. Remove from the oven and immediately sprinkle with chocolate chips. Let stand. In a small bowl, mix the caramel topping with the remaining flour; drizzle evenly over the chocolate chips. Sprinkle the remaining crust mixture evenly over the caramel layer and press down lightly.

Bake for 15 more minutes in the preheated oven. Allow to cool completely before cutting into squares.

Spritz Cookies

Ingredients

1 pound butter (no substitutes)
1 cup sugar
2 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon baking powder

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition, and vanilla. Combine flour and baking powder; add to creamed mixture and mix well. Shape with a cookie press. Place on ungreased baking sheets. Bake at 325 degrees F for 12-15 minutes or until light brown.

Anise Overnight Cookies

Ingredients

3 eggs
1 1/8 cups white sugar
1/4 teaspoon anise oil
1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt

Directions

In a large bowl, beat eggs and sugar for 20 minutes, yes 20, with an electric mixer. Combine the flour, baking powder and salt; stir into the egg mixture along with the anise oil and continue to mix for about three minutes. Drop by teaspoonfuls onto well greased cookie sheets so that cookies are 2 inches apart. Cover the cookie sheets carefully with foil or plastic wrap and refrigerate overnight.

Preheat the oven to 325 degrees F (165 degrees C). Bake cookies for 10 to 12 minutes in the preheated oven, until the bottoms begin to brown. When cool, store in tins.

Cherry Icebox Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
1/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
3 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon cream of tartar
1/4 cup maraschino cherry juice
4 1/2 teaspoons lemon juice
1/2 cup chopped walnuts
1/2 cup chopped maraschino
cherries

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine dry ingredients; gradually add to creamed mixture. Add cherry and lemon juices. Stir in nuts and cherries. Shape into four 12-in. rolls; wrap each in plastic wrap. Refrigerate for 4 hours or until firm. Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until the edges begin to brown. Remove to wire racks to cool.

Iowa City Oatmeal Cookies

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1/2 cup whole wheat flour
1 teaspoon baking soda
2 cups rolled oats
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts
1/2 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®])

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the butter, brown sugar, and white sugar. Beat in the egg, and vanilla. Sift together the flour, whole wheat flour, and baking soda; stir into the creamed mixture. Then stir in the oatmeal, chocolate chips, walnuts, and cereal. Drop by heaping teaspoonfuls onto the prepared cookie sheets. Bake for 10 minutes in the preheated oven. Cool on wire racks.

Checkered Flag Cookies

Ingredients

1 cup butter (no substitutes),
divided
1/2 cup semisweet chocolate
chips
2 (17.5 ounce) pouches sugar
cookie mix
2 eggs
4 tablespoons all-purpose flour,
divided
36 (5 inch) wooden skewers

Directions

In a large microwave-safe bowl, combine 1/2 cup butter and chocolate chips. Cover and microwave on high for 1-2 minutes or until melted; stir until blended. Add the contents of one cookie mix package, 1 egg and 2 tablespoons flour; stir until combined. Cover and refrigerate for 1-2 hours or until dough is firm.

Meanwhile, place the remaining butter in a microwave-safe bowl. Cover and heat on high for 1 minute or until melted. Add the remaining cookie mix, egg and flour; mix well. Cover and refrigerate for 1-2 hours or until firm.

Meanwhile, place the remaining butter in a microwave-safe bowl. Cover and heat on high for 1 minute or until melted. Add the remaining cookie mix, egg and flour; mix well. Cover and refrigerate for 1-2 hours or until firm.

On waxed paper, roll out the plain and chocolate dough into separate 9-in. x 5-in. rectangles. Cut each rectangle into nine 1-in. strips. Stack the strips in groups of three, alternating plain and chocolate strips, and forming six separate stacks. Form two blocks by placing one plain-topped stack on each side of a chocolate-topped stack and one chocolate-topped stack on each side of a plain-topped stack; press together gently (see how-to box below left).

Cut both stacks into 1/4-in. slices. Place 3 in. apart on ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges are golden brown. Immediately insert a skewer into each cookie. Remove from pans to wire racks to cool.

White Chocolate Chunk Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
3/4 cup white sugar
1/2 cup packed brown sugar
1 egg
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons vanilla extract
10 ounces white chocolate,
chopped
1/2 cup chopped and toasted
macadamia nuts

Directions

In a large bowl, cream butter and shortening; gradually add sugars, beating well at medium speed with an electric mixer. Beat in egg and vanilla. Combine flour, soda, and salt; stir into creamed mixture. Stir in white chocolate and macadamia nuts. Chill dough for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets. Drop dough by heaping tablespoonfuls 3 inches apart onto prepared cookie sheets.

Bake for 12 to 14 minutes in preheated oven. Cookies will be soft. Cool slightly on cookie sheets; transfer to wire racks to cool completely.

Carrot Coconut Cookies

Ingredients

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup margarine, softened
3/4 cup sugar
2 eggs
1 cup mashed cooked carrots
3/4 cup shredded coconut

Orange-Butter Frosting:

1/3 cup margarine, softened
3 cups confectioners' sugar
2 teaspoons grated orange zest
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Stir together the flour, baking powder, and salt; set aside.

Cream together 1 cup margarine and sugar until light and fluffy. Add the eggs one at a time while continuing to beat until incorporated. Continue to beat in the mashed carrot, coconut, and flour mixture until all the ingredients are well moistened. Drop by spoonfuls onto ungreased baking sheets 2 inches apart.

Bake in the preheated oven until the cookies slightly flatten and are golden around the edges, about 8 minutes. Remove from the oven, and allow to cool on the pan for 5 minutes. Remove to a wire rack, and cool completely.

To make the orange-butter frosting, cream together 1/3 cup margarine with confectioners' sugar, orange zest, and orange juice until light and fluffy. Ice the cookies with the frosting once cool.

Molasses Sugar Cookies

Ingredients

3/4 cup melted shortening
1 cup packed brown sugar
1/4 cup molasses
1 egg, beaten
2 teaspoons baking soda
2 cups all-purpose flour
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, blend the shortening, sugar, molasses and egg. Add the baking soda, flour, clove, ginger, cinnamon and salt; mix well.

Form into 1 inch balls and roll in granulated sugar.

Place on cookie sheets 2 inches apart and bake for 8 to 10 minutes in the preheated oven. Cool on a flat surface.

Moravian Ginger Cookies II

Ingredients

1/3 cup molasses
1/4 cup shortening
2 tablespoons packed brown sugar
1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1 pinch ground nutmeg
1 dash ground allspice
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 1/2 tablespoons half-and-half cream

Directions

Mix molasses, shortening and brown sugar in a large bowl. Stir in flour, salt, baking soda, baking powder, and spices. Cover and refrigerate about 4 hours or until firm.

Preheat oven to 375 degrees F (190 degrees C).

Roll half of the dough at a time to 1/8 inch thickness or paper-thin on a floured cloth-covered surface. Cut into 3 inch rounds with floured cutter.

Place about 1/2 inch apart on ungreased cookie sheet. Bake 1/8 inch thick cookies about 8 minutes; paper-thin cookies about 5 minutes or until light brown. Immediately remove from cookie sheet. Cool completely.

To Make Frosting: Mix 1 cup confectioners' sugar, 1/2 teaspoon vanilla, and 1-2 tablespoons half-and-half until of spreading consistency. Spread frosting on cooled cookies.

Basic Sugar Cookies

Ingredients

1/2 cup butter
2 cups Basic Cookie Mix
1 egg
1 teaspoon vanilla extract

Directions

Melt butter over low heat and add to 2 cups Basic Cookie Mix.

Lightly beat the egg and add to mixture. Stir in vanilla and mix well.

With lightly floured hands shape into 1 inch balls and arrange about 2 inches apart on a greased cookie sheet.

Bake at 350 degrees F (180 degrees C) for 12 to 15 minutes until golden.

Cool a couple of minutes before removing from cookie sheet to racks to complete cooling.

Iced Pumpkin Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon salt
1/2 cup butter, softened
1 1/2 cups white sugar
1 cup canned pumpkin puree
1 egg
1 teaspoon vanilla extract

2 cups confectioners' sugar
3 tablespoons milk
1 tablespoon melted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.

In a medium bowl, cream together the 1/2 cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls; flatten slightly.

Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.

To Make Glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.

Pineapple Drop Cookies II

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 cup crushed pineapple, drained
1 cup raisins
1/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, cream together the brown sugar and butter. Beat in the eggs and vanilla. Combine the flour and baking powder, stir into the creamed mixture. Finally, fold in the pineapple, raisins and nuts. Drop by heaping spoonfuls onto the prepared pan.

Bake for 8 to 10 minutes in the preheated oven, until edges are light brown. Remove from the baking sheet to cool on wire racks.

Sugar Cookies II

Ingredients

2 1/4 cups white sugar
1 1/2 cups butter
3 eggs
1 teaspoon vanilla extract
3 cups milk
9 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking powder and baking soda, stir into the creamed mixture alternately with the milk. Drop by rounded tablespoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. You may glaze with confectioners' sugar when cool.

Oatmeal Refrigerator Cookies

Ingredients

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tablespoon grated orange zest
- 3 tablespoons molasses
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups rolled oats

Directions

In a large bowl, cream together the shortening, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the orange zest, molasses and vanilla. Combine the flour, baking soda and salt; stir into the molasses mixture until well blended. Mix in oats.

Divide the dough into halves, and shape into long logs about 2 inches in diameter. Wrap in waxed paper, and refrigerate for at least 8 hours or overnight.

Preheat the oven to 350 degrees F (175 degrees C). Slice chilled dough into rounds about 1/4 inch thick. Place 2 inches apart onto ungreased cookie sheets.

Bake for 11 to 13 minutes in the preheated oven, until the bottoms are lightly browned. Cool on the baking pan for a minute before removing to wire racks to cool completely.

Cinnamon Butter Cookies

Ingredients

1 cup butter
2/3 cup white sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
2 teaspoons ground cinnamon
3 cups sifted confectioners' sugar
1 tablespoon vanilla extract
1/8 teaspoon salt
1/2 cup butter, melted
3 tablespoons milk

Directions

Cream together 1 cup butter and white sugar. Beat in the egg and 1 teaspoon vanilla. Combine together the sifted flour, salt and ground cinnamon and stir into butter mixture.

Cover and chill dough for 3 hours.

Preheat oven to 350 degrees F (175 degrees C).

Lightly flour a rolling pin. Roll out dough on lightly floured wax paper and cut with cookie cutter. As dough warms it becomes unworkable. Return to refrigerator as needed. Bake on ungreased cookie sheet 15-20 minutes until lightly browned.

To Make Icing: Sift confectioners' sugar into mixing bowl. Add vanilla, salt, and butter. Add milk one tablespoon at a time while beating until spreadable consistency. Continue beating on medium for 10 minutes. Ice cookies.

Frying Pan Cookies

Ingredients

1 1/2 cups dates, pitted and chopped
1/4 cup butter
2 eggs
1 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup chopped walnuts
3 cups crisp rice cereal
1/2 cup flaked coconut (optional)
1/3 cup confectioners' sugar (optional)

Directions

Melt butter or margarine in heavy skillet. Add slightly beaten eggs. Stir in dates, sugar, salt and vanilla. Cook over low heat stirring constantly until thick and well blended.

Have ready crisp rice cereal and chopped nuts in large bowl. Stir cooked mixture into them until coated.

Chill. Put by teaspoonful on cookie sheet. Chill again. When cold roll in crisp rice crumb and coconut mixture or powdered sugar.

Yummy Chocolate Peanut Butter Cookies

Ingredients

1/2 cup shortening
1 1/4 cups brown sugar
1 cup peanut butter
3 tablespoons milk
1 egg
1 teaspoon vanilla extract
3 tablespoons unsweetened cocoa powder
3 tablespoons hot water
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, brown sugar and peanut butter. Beat in the milk, egg and vanilla. Stir together the cocoa powder and hot water until cocoa is dissolved; stir into the peanut butter mixture. Combine the flour, baking soda and salt; stir into the batter until well blended. Drop dough by heaping teaspoons 2 inches apart onto the prepared cookie sheets. Use a fork to make a criss-cross pattern on the top.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Chocolate Cookies

Ingredients

1 cup packed brown sugar
1/2 cup shortening
2 (1 ounce) squares unsweetened chocolate, melted
1 egg
1/2 cup buttermilk
1 cup chopped walnuts (optional)
1/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups cake flour

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream brown sugar, shortening, melted chocolate, egg and buttermilk.

Add dry ingredients and beat until smooth.

Drop onto greased cookie sheet and bake for 12 to 15 minutes. Ice with Chocolate Cookie Buttercream Frosting when still warm but not hot.

Easy Butter Cookies I

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 cup cornstarch
1/2 cup white sugar
1 cup unsalted butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Mix together all ingredients until well-blended.

Roll 2-inch sized pieces of dough into balls and place on cookie sheet. Flatten each with the back of a fork.

Bake 13 to 15 minutes until light brown. Let cool on wire rack.

Nauvoo Gingerbread Cookies

Ingredients

1 cup white sugar
1 cup molasses
3/4 cup lard
1/2 cup hot water
2 eggs
6 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 teaspoons ground ginger

Directions

In a large bowl, mix together the sugar, molasses, lard, and hot water until smooth. Stir in eggs. Combine the flour, baking soda, salt, cinnamon and ginger; stir into the batter to make a soft dough. Add more flour if needed. Cover the bowl and refrigerate dough for at least 1 hour, or until firm.

Preheat the oven to 350 degrees F (175 degrees C). Roll out the dough to 1/4 inch thickness on a floured surface. Cut into desired shapes using cookie cutters. Place cookies onto ungreased baking sheets.

Bake for 10 minutes in the preheated oven, or until cookies appear dry in the center.

Vanishing Oatmeal Cookies

Ingredients

1 cup margarine, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup raisins
1 cup black walnuts, coarsely ground
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon pumpkin pie spice
3 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat margarine and sugars, until creamy. Add eggs and vanilla; beat well. Combine flour, baking soda, salt, and spices. Sift and add to the egg mixture. Stir well.

Grind the raisins up with 1 teaspoon of sugar until they are in small pieces--not mush! Stir in oats, nuts, raisins and mix well, drop by tablespoonful onto ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 minute and remove to wire rack. When cool store in airtight container. NOTE: You can add butterscotch or chocolate pieces in place of the raisins.

Oatmeal Cookie

Ingredients

1/2 fluid ounce butterscotch
schnapps
1/2 fluid ounce Irish cream liqueur
1/2 fluid ounce jagermeister
liqueur
1/2 fluid ounce cinnamon
schnapps

Directions

In a shot glass, layer butterscotch schnapps, Irish cream and Jagermeister. Float cinnamon schnapps on top.

Poor Man's Cookies

Ingredients

2 cups rolled oats
1 cup packed brown sugar
1/2 cup sugar
1 cup all-purpose flour
1/4 teaspoon salt
1 teaspoon baking soda
1/4 cup hot water
1/2 cup shortening, melted and cooled
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine oats, sugars, flour and salt. Combine soda and water; stir in oats mixture along with shortening and vanilla. Roll into walnut-size balls. Place on greased cookies sheets. Bake at 350 degrees F for about 10 minutes or until golden brown. Remove from the oven; allow to stand 2 minutes before removing to a wire rack to cool.

Anise Cookies II

Ingredients

4 eggs, separated
2 cups confectioners' sugar
1 pinch salt
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 tablespoon ground anise seed
1 tablespoon cold water

Directions

Beat egg whites with water until stiff.

In a large bowl, beat egg yolks with sugar, salt, and vanilla until creamy. Fold egg whites into yolks using a wire whisk. Sift flour and anise into the bowl, and gently stir together with the whisk. Mix will look lumpy.

Put dough into decorating bag with round large tip, and press 1 inch rounds onto sheet. Let cookies sit out overnight at room temperature to dry.

The next day, cover cookies with a sheet of parchment paper, and bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. Cookies are done when bottom is light brown, but tops are still almost white. Cool.

Store in container for 2 to 3 weeks in a cool place to mellow and to turn soft. You can add a slice of bread or a piece of apple to help soften the cookies.

Oatmeal Chip Cookies

Ingredients

1 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 cups old-fashioned oats
2 cups semisweet chocolate chips

Directions

In a large mixing bowl, cream the butter, sugar and brown sugar. Beat in eggs and vanilla. Combine the flour, baking soda, baking powder and salt; add to creamed mixture. Stir in oats and chocolate chips.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 11-12 minutes. Cool on wire racks.

Chewy Coconut Cookies

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/3 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C.) Combine the flour, baking soda, and salt; set aside.

In a medium bowl, cream the butter, brown sugar, and white sugar until smooth. Beat in the egg and vanilla until light and fluffy. Gradually blend in the flour mixture, then mix in the coconut. Drop dough by teaspoonfuls onto an ungreased cookie sheet. Cookies should be about 3 inches apart.

Bake for 8 to 10 minutes in the preheated oven, or until lightly toasted. Cool on wire racks.

Chocolate Oatmeal Drop Cookies

Ingredients

1/2 cup margarine
1/2 cup shortening
1/2 cup brown sugar
1 egg
1/4 cup water
1 (18.25 ounce) package German
chocolate cake mix
2 cups quick-cooking oats
1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, shortening and brown sugar until light and fluffy. Stir in the egg and water. Beat in cake mix until well blended, then stir in the oats and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Tastiest Cookie Ever

Ingredients

1/4 cup butter or margarine,
softened
1/2 cup honey
2 eggs
1 teaspoon vanilla extract
1 teaspoon ground cardamom
1 cup chopped dates
1/2 cup chopped walnuts
1/2 cup sesame seeds, lightly
toasted
3/4 cup all-purpose flour
1/4 cup confectioners' sugar for
decoration

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8 inch square baking pan.

In a medium bowl, mix together the butter, honey, eggs, vanilla and cardamom with an electric mixer until light and fluffy. Use a spoon to stir in sesame seeds, dates, and walnuts. Gradually mix in flour until well blended. Spread the batter evenly into the prepared pan.

Bake for 20 minutes in the preheated oven, or until set. Cool in the pan for a few minutes, then cut into 16 squares, and dust with confectioners' sugar.

World's Best Cookie

Ingredients

1 cup butter
1 cup white sugar
1 cup packed brown sugar
1 egg
1 cup vegetable oil
1 teaspoon vanilla extract
1 teaspoon baking soda
3 1/2 cups all-purpose flour
1 cup rolled oats
1/2 cup flaked coconut
1 cup crushed cornflakes cereal
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (170 degrees C).

Cream together the butter or margarine and sugars.

Stir in egg, oil, vanilla, baking soda and flour. Mix until well blended.

Stir in the rest of the ingredients. Drop on cookie sheets. If desired, sprinkle with sugar before baking. Bake for 12 - 15 minutes.

Cookie Sheet Raisin Cake

Ingredients

2/3 cup hot water
1 cup raisins
1/2 teaspoon instant coffee powder
1 teaspoon ground cinnamon
1/2 cup margarine
1 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch pan. Sift together the flour, baking powder and baking soda. Set aside.

Pour hot water over raisins. Stir in instant coffee and cinnamon. Set aside to cool.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture. Finally stir in the raisin mixture.

Spread batter on prepared 10x15 inch pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center of the cake comes out clean.

White Chocolate Holiday Spritz Cookies

Ingredients

1 cup unsalted butter, softened
1 egg
2 teaspoons vanilla extract
3/4 cup confectioners' sugar
2 1/4 cups all-purpose flour
salt
1 (12 ounce) package white chocolate chips
3/4 cup multicolored candy sprinkles (jimmies), as desired

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease or line two cookie sheets with parchment paper.

Cream the butter in a mixing bowl until light colored and fluffy. Beat in the egg and vanilla until smooth. Add food coloring, if desired. Gradually mix in the confectioners' sugar, flour, and salt to make a smooth dough.

Place dough into cookie press cylinder fitted with 1 inch sawtooth ribbon disk. Press dough into long strips on prepared cookie sheets. Use a paring knife dipped into flour to score the strips every two inches.

Bake in preheated oven until edges are slightly golden, about 6 minutes. Remove from oven, cool slightly, and cut along score lines while they are still warm. Transfer to wire racks to cool completely.

Line a baking sheet with parchment paper. Melt white chocolate chips in the top of a double boiler placed over medium heat, or in the microwave. Add food coloring, if desired. Spread white chocolate icing on the bottom of one cookie and place the bottom of a second cookie into the icing to form a sandwich. Place cookie sandwich onto prepared baking sheet. Repeat to assemble remaining cookies, and refrigerate on the baking sheet 10 minutes to set icing. Remove and dip ends of cookies into white chocolate, then into candy sprinkles. Place cookies on wax paper until white chocolate is set.

Hedgehog Cookies

Ingredients

1 cup finely chopped walnuts
1/2 cup finely chopped dates
1/2 cup packed brown sugar
1 cup flaked coconut, divided
1 egg, lightly beaten

Directions

In a bowl, combine the walnuts, dates and brown sugar. Add 1/2 cup coconut and the egg; mix well. Shape into 1-in. balls; roll in remaining coconut. Place on greased baking sheets. Bake at 350 degrees F for 12-13 minutes or until lightly browned. Remove to wire racks to cool.

Carrot Cake Cookies

Ingredients

1/2 cup butter, softened
1 cup brown sugar
2 eggs
1 (8 ounce) can crushed pineapple, drained
3/4 cup shredded carrots
1 cup raisins
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons ground cinnamon
1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line with parchment paper.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the eggs one at a time, stir in the crushed pineapple, carrots and raisins. Combine the flour, baking powder, baking soda, salt and cinnamon; stir into the carrot mixture. Mix in the walnuts if desired. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until bottoms begin to brown and cookies are set. Allow cookies to cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

No Sugar Added Cookies

Ingredients

3/4 cup butter
2 ripe bananas
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
1 cup rolled oats
1/2 cup chopped walnuts

Directions

Cream the butter or margarine until light and fluffy. Add the bananas and mix well. Beat in the eggs and vanilla.

Sift together the flour, baking soda, salt, ground nutmeg and ground cinnamon. Add the dry mixture to the creamed mixture and mix well. Stir in the oats and the chopped nuts. Cover and chill dough for 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Drop chilled teaspoon-sized rounds of cookie dough onto the prepared baking sheet. Bake in the preheated oven for 10 to 12 minutes.

Magic Cookie Bars I

Ingredients

1/2 cup margarine, melted
1 1/2 cups graham cracker
crumbs
1 cup chopped walnuts
1 cup semisweet chocolate chips
1 1/3 cups flaked coconut
1 (14 ounce) can sweetened
condensed milk

Directions

Preheat oven to 350 degrees F (180 degrees C).

Into bottom of 9 x1 3 pan pour melted margarine. Sprinkle crumbs evenly over melted margarine, chopped nuts over crumbs, then distribute chocolate chips over nuts. Add the coconut and pour milk over all.

Bake 25 minutes or until lightly browned on top. Cool 15 minutes before cutting into finger length bars.

Zebra Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate, melted
1 1/2 cups white sugar
3 egg, beaten
1/2 cup vegetable oil
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
48 chocolate candy kisses with white stripes
1/4 cup confectioners' sugar

Directions

In a medium bowl, combine the melted chocolate, sugar, eggs, oil, and vanilla. Mix well. Stir in the flour and baking powder. Cover and chill for at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Unwrap the candy kisses.

Roll cookie dough into walnut sized balls and roll each ball in the confectioners' sugar. Place cookies 2 inches apart on an unprepared cookie sheet. Bake for 8 to 10 minutes in the preheated oven. Tops should be crackled and the edges should be golden brown. While the cookies are still hot, press a candy kiss into the center of each one. Remove to cool on racks.

Braided Sweetheart Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 1/2 cups confectioners' sugar
1 egg
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
6 drops red food coloring

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Divide dough in half; tint one portion pink, leaving the remaining portion white. Wrap each portion in plastic wrap; refrigerate for 4 hours or overnight. For each cookie, shape a 1-in. ball of each color into an 8-in. rope. Place a pink and white rope side-by-side; press together gently and twist. Place 2 in. apart on ungreased baking sheets; shape into a heart and pinch ends to seal. Bake at 350 degrees F for 8-11 minutes or until edges are lightly browned. Cool on wire racks.

Candy Cane Chocolate Chunk Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
1/2 teaspoon peppermint extract
2 3/4 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
1 (5 ounce) milk chocolate candy bar, chopped
1 cup coarsely chopped peppermint candy canes

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a medium bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and peppermint extracts. Combine the flour, cream of tartar, baking soda, and salt; stir into the creamed mixture until all of the dry has been absorbed. Mix in the chocolate chunks and chopped candy cane. Form spoonfuls of dough into balls, and place them 2 inches apart onto an ungreased baking sheet.

Bake for 8 to 10 minutes in the preheated oven.

Ooey Gooey Chocolate Chip Cookies

Ingredients

2 1/3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 pinch salt
3/4 cup packed brown sugar
3/4 cup white sugar
1 cup butter
1 teaspoon vanilla extract
2 eggs
2 cups semisweet chocolate chips
1/4 cup flaked coconut
1 1/2 cups miniature
marshmallows

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix dry ingredients and set aside.

Cream sugars, butter or margarine and vanilla. Beat in eggs and when smooth add dry ingredients.

Next add the coconut followed by the marshmallows and finally the chips. They will break up the marshmallows with the beater action.

Drop small scoop onto ungreased cookie sheets. Bake 10 minutes and remove from oven. Let sit on tray for several minutes to let the marshmallows dry. This will make it easier to get off the tray. Store in a tight-fitted container.

Really Basic Peanut Butter Cookies

Ingredients

1 egg
1 cup packed brown sugar
1 cup peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine egg, sugar and peanut butter, mixing well. Roll dough into small balls and place on a cookie sheet. Flatten balls with a fork.

Bake for 8 to 10 minutes. Let cookies cool on cookie racks.

Variation: add chocolate or peanut butter flavored chips to the dough for an extra little twist.

Pet Cookies

Ingredients

2 cups wheat germ
3 (2.5 ounce) jars strained chicken
baby food
1 tablespoon water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the wheat germ, baby food, and water together. Add more water if necessary to form a dough. Roll dough into 1 inch balls and place on cookie sheet. Flatten slightly with a fork dipped in water. Bake for 20 to 25 minutes in the preheated oven.

Minnesota's Favorite Cookie

Ingredients

1 cup butter, softened
1 1/2 cups brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup milk chocolate chips
1/2 cup semisweet chocolate chips
2/3 cup toffee baking bits
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and sugar. Beat in eggs, one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the creamed mixture. Stir in the milk chocolate and semisweet chips, toffee bits, and pecans. Drop by tablespoonfuls onto cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on the baking sheet before transferring to wire racks to cool completely.

Grandma Abbey's Christmas Cookies

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
2 eggs
1 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon baking soda
2 teaspoons baking powder
1 cup buttermilk
3 cups all-purpose flour, or as needed

Directions

Cream together butter and sugar in a large bowl. Add eggs and beat until light and fluffy. Combine the nutmeg, salt, baking soda, and baking powder in a small bowl. Stir in the buttermilk and add this mixture to the creamed ingredients. Gradually stir in the flour one cup at a time. If dough is still too sticky to roll, gradually add more flour until you can form the dough into a ball. Cover and chill dough for at least an hour.

Preheat oven to 350 degrees F (175 degrees C). Roll dough out to 1/4 inch thickness on a lightly floured surface. Cut into shapes and place on ungreased cookie sheet.

Bake until no indentation remains when cookies are lightly touched, about 10 minutes. Cool cookies on rack.

Momma's Wheat Germ Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups rolled oats
- 1 cup wheat germ
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup flaked coconut
- 2 cups chopped pecans
- 1 cup chopped pitted dates

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. In a separate bowl, combine the oats, wheat germ, flour, baking powder, baking soda and salt. Stir the dry ingredients into the creamed mixture. Finally, mix in the coconut, pecans and dates. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for a couple minutes before removing to a wire rack to cool completely.

Butterscotch Gingerbread Cookies

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground ginger
3/4 teaspoon ground cloves
1/2 teaspoon salt
1 cup butter or margarine
1 1/2 cups packed brown sugar
1 large egg
1/3 cup light molasses
1 (11 ounce) package NESTLE®
TOLL HOUSE® Butterscotch
Flavored Morsels

Directions

PREHEAT oven to 350 degrees F.

COMBINE flour, baking soda, cinnamon, ginger, cloves and salt in small bowl.

BEAT butter, sugar, egg and molasses in large mixer bowl until creamy. Gradually beat in flour mixture until well blended. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until cookies are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Refrigerator Cookies with Chocolate Sprinkles

Ingredients

1 cup butter, softened
1 cup confectioners' sugar
2 teaspoons vanilla extract
1 cup rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 (1.75 ounce) package chocolate sprinkles (jimmies)

Directions

In a medium bowl, cream together the butter and sugar. Stir in the vanilla and oats. Next, combine the flour, baking soda and salt; stir into the creamed mixture. Divide the dough into 3 sections, and shape each section into a log about 8 inches long. Roll each log in the sprinkles to coat, then wrap them in waxed paper and chill overnight.

Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets or line them with parchment paper. Cut the cookie dough rolls into 1/4 inch slices and place them 1 inch apart onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven. Remove from baking sheet to cool on wire racks.

Coffee Shortbread Cookies

Ingredients

1/2 cup finely ground almonds
1 1/4 cups sifted all-purpose flour
3/4 cup confectioners' sugar
2 tablespoons instant coffee powder
3/4 cup butter, softened
1/3 cup granulated sugar for decoration

Directions

In large bowl combine almonds, flour, confectioners' sugar and coffee. Cut in the butter and mix together until well blended. Shape dough into a ball, wrap in foil or plastic and refrigerate for at least half an hour.

On lightly floured surface roll chilled dough to about 1/4 inch thickness. Cut with 2 inch cookie cutter. Place cookies 1 inch apart on ungreased cookie sheet and sprinkle tops with granulated sugar.

Bake 10-12 minutes in a preheated 350 degrees F (175 degrees C) oven or until edges are just firm. Remove from sheet. Cool cookies on wire rack.

Cookie Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (16 ounce) package frozen whipped topping, thawed
1 (9 ounce) package thin chocolate wafers
1 (1.75 ounce) package multicolored sprinkles (jimmies)

Directions

Spread a 1 inch layer of whipped topping into bottom of graham cracker crust. Cover whipped topping with a layer of cookies. Cover cookies with another layer of whipped topping. Continue to alternate layers until cookies and whipped topping are gone. Refrigerate for at least 24 hours to allow cookies to soften. Top with sprinkles just before serving.

Chocolate Chip Cinnamon Cookies

Ingredients

1 cup butter, softened
3/4 cup superfine sugar
3/4 cup light brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 (3.4 ounce) package instant vanilla pudding mix
2 cups semisweet chocolate chips
1 cup chopped nuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, beat together the butter, brown sugar, confectioners' sugar, and vanilla until smooth and creamy; then add eggs, and beat well. In a large bowl, mix together flour, baking soda, salt, cinnamon, and pudding mix. Gradually mix the dry into the creamy mixture until well blended. Stir in chocolate chips and nuts, if using. Drop by teaspoonfuls 2 inches apart onto ungreased baking sheets.

Bake in a preheated oven for 8 to 10 minutes, until golden brown. Remove from oven; allow cookies to cool momentarily on baking sheets before removing them to wire racks to cool completely.

Hilda's Icebox Cookies

Ingredients

2 cups margarine
1 cup packed brown sugar
1 cup white sugar
3 eggs
5 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 pinch salt
1 cup chopped walnuts

Directions

Cream the margarine and the sugars together. Add the eggs and mix well.

Stir in the flour, baking soda, baking powder, salt and chopped nuts. Shape dough into 2 inch to 2 1/2 inch diameter sized logs. Wrap logs and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Slice logs very thin and place cookies on the prepared sheets. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes.

Cranberry Orange Oat Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 cup brown sugar
1/3 cup applesauce
2 eggs
2 tablespoons orange juice
1 teaspoon grated orange zest
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 dash ground nutmeg
2 cups rolled oats
1 cup fresh cranberries, roughly chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Mix in the applesauce, eggs, orange juice and orange zest one at a time, mixing well after each. Combine the flour, baking soda, cinnamon and nutmeg; gradually stir into the orange mixture. Fold in oats and cranberries. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Icing for Sour Cream Cookies

Ingredients

1/2 cup butter, melted
2 cups confectioners' sugar
1 teaspoon vanilla extract
4 teaspoons hot water

Directions

Mix butter, powdered sugar and vanilla together. Add teaspoons of hot water until you reach your desired consistency for spreadable icing.

Spread icing over the Sour Cream Cookies.

Potato Chip Cookies V

Ingredients

3/4 cup butter
3/4 cup white sugar
1 egg yolk
1 1/2 cups all-purpose flour
3/4 cup crushed potato chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream butter and sugar until smooth. Stir in the egg yolk. Add the flour and nuts, mix until well blended. Stir in the potato chips last, so they don 't get too crunched up.

Roll the dough into walnut sized balls. Place 2 inches apart on an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Remove from cookie sheet to cool on wire racks.

Soft Raisin Cookies

Ingredients

1 (9 ounce) package yellow cake mix
1 cup quick-cooking oats
6 tablespoons unsweetened applesauce
1/4 cup egg substitute
2 tablespoons margarine, melted
1/2 teaspoon apple pie spice
1/2 cup raisins

Directions

In a mixing bowl, combine the first six ingredients; beat until blended. Stir in raisins. Drop by tablespoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray. Bake at 375 degrees F for 10-12 minutes or until the edges are lightly browned. Cool for 5 minutes before removing to wire racks to cool completely.

Kitchen Sink Cookies

Ingredients

- 1 cup butter, softened
- 2 cups packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups rolled oats
- 1 cup semisweet chocolate chips
- 1 cup vanilla baking chips
- 1/2 cup butterscotch chips
- 1 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Mix in the oats, chocolate chips, vanilla chips, butterscotch chips and chopped pecans. Drop by tablespoonfuls onto ungreased cookie sheets. Cookies should be at least 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cream Cheese Christmas Cookies

Ingredients

1 cup butter
1 (8 ounce) package cream cheese
1 cup white sugar
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup chopped pecans
1/2 cup green decorator sugar
48 pecan halves
1/2 cup red decorator sugar

Directions

In a large bowl, cream butter and cream cheese. Add sugar and vanilla. With electric mixer at medium speed, beat until light and fluffy. In medium sized bowl, combine flour and salt; gradually add to creamed mixture, beating until well blended. Stir in chopped pecans. Cover bowl with plastic wrap and refrigerate for 15 minutes.

On four sheets of aluminum foil, shape dough into four 6 inch rolls, 1 1/2 inches in diameter. Wrap each roll tightly in foil and refrigerate over night.

Preheat oven to 325 degrees F (170 degrees C).

Line cookie sheets with foil. Remove rolls of dough from refrigerator one at a time. Coat each roll with red or green sugar crystals; cut dough into 1/4 inch slices. Place on prepared cookie sheets; top each cookie with a pecan half. Bake for 15 - 18 minutes, or until bottom of cookie is lightly browned when lifted. These look so nice for Christmas.

Easy Pudding Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup packed brown sugar
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
2 eggs
1 teaspoon baking soda
2 cups flour
1 (6 ounce) package BAKER'S
White Chocolate, chopped

Directions

Heat oven to 350 degrees F.

Beat butter and sugar in large bowl with mixer until light and fluffy. Add dry pudding mix; beat until well blended. Add eggs and baking soda; mix well. Gradually add flour, beating after each addition until well blended. Stir in chocolate.

Drop tablespoons of dough, 2 inches apart, onto baking sheets.

Bake 10 to 12 min. or until edges are lightly browned. Cool 1 min. on baking sheets; remove to wire racks. Cool completely.

Lemon Shortbread Cookies

Ingredients

1/4 cup packed brown sugar
2 teaspoons lemon zest
1/2 teaspoon lemon extract
1/4 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt
1/2 cup butter, softened

Directions

Preheat oven to 325 degrees F (170 degrees C).

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 butter/sugar mixture and blend well. With a rolling pin on a lightly floured surface, roll out dough 1/4 inch thick. Cut out cookies using a 2 inch round cutter and place 2 inches apart on ungreased cookie sheets. Reroll 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.

Golden Sesame Cookies

Ingredients

1/2 cup butter
1 teaspoon vanilla extract
3/4 cup confectioners' sugar
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup sesame seeds, toasted

Directions

To Toast Sesame Seeds: Pour seeds into a pie pan and place in a 300 degrees F (150 degrees C) oven for about 10 minutes or until lightly browned. Stir seeds occasionally.

Cream the butter or margarine with the vanilla until light and fluffy. Add the confectioners' sugar gradually, beating until fluffy. Add egg and beat thoroughly.

Sift the flour, baking powder and salt together. Add in thirds to the creamed mixture. After each addition of the flour mixture stir in the toasted sesame seeds. Mix until blended. Cover and chill dough for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

On a lightly floured surface, roll 1/3 of the dough at a time to 1/8 inch thick. Cut with a 2 inch scalloped cutter. Transfer cookies to ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Crescent Cake Cookies

Ingredients

1 cup finely ground almonds
3 drops almond extract
1 1/4 cups all-purpose flour
1/2 cup confectioners' sugar
1/2 cup butter, softened
1 egg yolk

Directions

Combine almonds, almond extract, flour, and sugar until thoroughly mixed. Work in butter and egg yolk with hands; until well blended. Chill the dough for one hour.

Preheat the oven to 350 degrees F (175 degrees C).

Pinch off pieces of dough about the size of your thumb and shape into crescents. Place on greased cookie sheets and bake for about 16 minutes.

Black Walnut Cookies

Ingredients

1 cup butter
1 cup sifted confectioners' sugar
3 tablespoons brandy
1 tablespoon vanilla extract
2 cups all-purpose flour
1/4 teaspoon salt
1 cup chopped black walnuts
1/8 cup confectioners' sugar

Directions

Cream butter and 1 cup confectioners sugar until fluffy. Stir in brandy and vanilla. Add flour, salt and nuts. Mix well.

Shape dough into 1 inch balls and place 2 inches apart on an ungreased cookie sheet.

Bake at 325 degrees F (165 degrees C) for 20 minutes, or until lightly browned. Sprinkle confectioner sugar over cookies.

Soft Chocolate Mint Cookies

Ingredients

1/2 cup butter (no substitutes)
3 (1 ounce) squares unsweetened chocolate
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/4 cup buttermilk
1 teaspoon peppermint extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

Directions

In a microwave or heavy saucepan, melt butter and chocolate; stir until smooth. In a mixing bowl, beat sugars and egg; add buttermilk and peppermint extract. Beat in chocolate mixture. Combine the flour, baking powder, baking soda and salt; gradually add to sugar mixture. Let stand for 15 minutes or until dough becomes firmer.

Drop by tablespoonfuls 3 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until edges are firm. Cool for 2 minutes before removing from pans to wire racks.

Robin's Peanut Butter Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
1/2 cup peanut butter
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped dry roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Beat in the egg, then stir in the vanilla and peanut butter. Combine the flour, baking soda and salt; stir into the peanut butter mixture. Finally, fold in the chopped peanuts. Roll dough into walnut sized balls, place onto an unprepared cookie sheet, and press down slightly with a fork.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Buttermilk Chocolate Chip Cookies

Ingredients

1/2 cup butter
1 cup packed brown sugar
1 egg
2 cups buttermilk baking mix
1/2 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix butter or margarine, sugar and egg together. Stir in baking mix, nuts, and chocolate chips.

Drop teaspoonfuls of dough about 2 inches apart on ungreased baking sheet. Bake about 10 minutes, or until lightly browned.

Basic Cookie Mix

Ingredients

4 cups sifted all-purpose flour
4 cups white sugar
1 1/2 cups dry milk powder
1 1/2 tablespoons baking powder
1 1/2 teaspoons salt

Directions

Place all ingredients in a large bowl and mix well with a spoon.

Sift mixture twice.

Store in a tightly covered container, as it keeps well for several weeks at room temperature.

Butter Mint Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup confectioners' sugar
1 1/2 teaspoons peppermint
extract
1 3/4 cups all-purpose flour

Directions

In a mixing bowl, cream butter, sugar and extract. Gradually add the flour; mix well. Roll tablespoonfuls of dough into balls. Place 1 in. apart on ungreased baking sheets; flatten with a glass dipped in sugar. Bake at 350 degrees F for 12-14 minutes or until firm. Remove to wire racks to cool.

Pineapple Star Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 (8 ounce) package cream
cheese, softened
2 cups all-purpose flour
FILLING:
3/4 cup sugar
4 1/2 teaspoons all-purpose flour
1 (8 ounce) can crushed
pineapple, drained
FROSTING:
1 cup confectioners' sugar
2 tablespoons butter (no
substitutes), melted
2 tablespoons milk
1/2 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream the butter and cream cheese. Add flour and mix well. Cover and refrigerate for 2 hours or until easy to handle. Meanwhile, in a saucepan, combine sugar and flour; add pineapple. Cook over low heat until mixture is thickened, stirring frequently. Cover and refrigerate. Divide dough in half. On a lightly floured surface, roll out each portion to 1/8-in. thickness. Cut into 3-in. squares. Place 1 in. apart on ungreased baking sheets. To form star, make a 1-1/4-in. cut from each corner toward center (do not cut through center). Place 1/4 teaspoon of pineapple filling in the center of each. Fold every other point toward the center, overlapping pieces; press lightly to seal. Bake at 375 degrees F for 8-10 minutes or until set. Remove to wire racks to cool. For frosting, combine the confectioners' sugar, butter, milk and vanilla until smooth. Drizzle over cookies; sprinkle with walnuts.

Dutch Letter Cookies

Ingredients

2 cups all-purpose flour
1/4 teaspoon salt
1 cup butter, chilled
1/3 cup ice water
8 ounces almond paste
1 egg
1/4 cup white sugar
2 tablespoons milk
1/3 cup granulated sugar for decoration

Directions

In a medium bowl, stir together flour and salt. Cut in chilled butter until the texture of the mix is mealy with pea sized lumps.

Add ice water gradually while stirring with a wooden spoon until dough forms a ball. Cover your dough and chill for 1/2 hour.

To make filling, in a small bowl, mix together the almond paste and sugar. Add the egg and mix well.

Preheat oven to 375 degrees F (190 degrees C).

On a lightly floured surface, roll out the dough to 1/4 to 1/8 inch thickness, making as square as possible. Cut the dough into strips 6 inches long and 1 1/2 inches wide (about the width of a ruler). Using a pastry bag or a strong plastic bag with a small hole cut from the corner, pipe almond filling down the center of the strip starting halfway down. Fold the top half of the strip down over the almond filling to match the bottom.

Shape strips into desired letters, brush with milk and sprinkle with sugar. Bake in preheated oven for about 20 minutes or until golden brown. If you are using all butter in your recipe, check after 15 minutes. Remove from the oven and cool on a wire rack.

Lemon Kiss Cookies

Ingredients

1 1/2 cups butter, softened
3/4 cup white sugar
1 tablespoon lemon extract
2 3/4 cups all-purpose flour
1 1/2 cups chopped almonds
60 milk chocolate candy kisses,
unwrapped
1/3 cup confectioners' sugar for
decoration
3 (1 ounce) squares bittersweet
chocolate
2 teaspoons vegetable oil

Directions

In large bowl, beat butter, 3/4 cup sugar and lemon extract until light and fluffy. Add flour and almonds; beat at low speed until well blended. Cover; refrigerate at least 1 hour for easier handling.

Preheat oven to 375 degrees F (190 degrees C).

Shape scant tablespoons dough around each kiss, covering completely. Roll in hands to form ball. Place on ungreased baking sheet. Bake for 8-12 minutes until set and bottom edges are light golden brown. Cool 1 minute; remove to rack and cool completely. Sprinkle cookies with confectioners' sugar.

In small pan, melt chocolate squares and stir in oil until smooth. Drizzle over each cookie.

Christmas Ornament Cookies

Ingredients

1/2 cup butter
2/3 cup packed brown sugar
1 egg
1/3 cup molasses
2 3/4 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/3 cup butter
2 cups sifted confectioners' sugar
1 tablespoon milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream 1/2 cup of butter or margarine. Add brown sugar and beat. Beat in egg and molasses. In a separate bowl, combine 2 3/4 cups of flour, soda and spices. Add to butter mixture. Blend well.

Roll dough out 1/8 inch thick on floured surface. Cut into shapes. Bake for 6-8 minutes.

To Make Frosting: Cream 1/3 cup butter. Gradually add 2 cups sifted confectioners sugar, 1 tablespoon milk and 1/2 teaspoon vanilla. Beat until smooth. Put in a pastry bag with small tip and decorate cookies.

Chocolate Teddy Bear Cookies

Ingredients

2/3 cup butter
1 cup white sugar
2 teaspoons vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt

Directions

Cream together the butter or margarine, sugar and vanilla. Add the eggs. In a separate bowl, mix dry ingredients. Gradually add to the creamed mixture and blend. Chill until firm.

Preheat oven to 350 degrees F (180 degrees C).

For each cookie: Roll: 1 ball for the body (1 inch), 1 ball for the head (3/4 inch), 4 small balls for arms/legs (1/2 inch), 2 smaller balls for ears, and 1 tiny ball for the nose. Arrange on ungreased cookie sheet. With tooth pick, draw eyes and mouth.

Bake 6 minutes or until set. Let cool 1 minute, then remove from cookie sheet. Optional: Make a ribbon around their necks using licorice whips (after baking).

Hazelnut Cocoa Cookies

Ingredients

1/2 cup unsalted butter at room temperature
3/4 cup chocolate-hazelnut spread, such as Nutella®
1/2 cup white sugar
2/3 cup packed brown sugar
1 egg
1 egg yolk
1/2 teaspoon vanilla extract
2 3/4 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt

Directions

Beat the butter, chocolate-hazelnut spread, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Blend the whole egg into the butter mixture. Beat in the egg yolk and vanilla.

In a separate bowl, sift together the flour, baking soda, and salt. Mix the dry mixture into the egg and sugar mixture about 1/3 at a time until all the flour is incorporated. Gather the dough into a ball and wrap in plastic wrap. Refrigerate at least 30 minutes.

Preheat an oven to 400 degrees F (200 degrees C).

Roll dough into large balls (about the size of a golf ball) and place 2 inches apart on ungreased cookie sheet. Bake until cookie is slightly firm on the outside, 8 to 10 minutes. Cool cookies on pans before removing.

The Best Oatmeal Cookies

Ingredients

- 3 eggs, beaten
- 1 cup raisins
- 1 teaspoon vanilla extract
- 1 cup butter, softened
- 1 cup brown sugar
- 1 cup white sugar
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 teaspoons baking soda
- 2 cups rolled oats
- 3/4 cup chopped pecans

Directions

In a small bowl, combine the eggs, raisins, and vanilla. Cover and chill for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, brown sugar, and white sugar. In a separate bowl, combine the flour, salt, cinnamon and baking soda; add to the creamed mixture and stir until all of the dry ingredients are absorbed. Next, stir in the egg and raisin mixture, then stir in the rolled oats and pecans. Dough will be stiff. Drop by teaspoonfuls onto an unprepared cookie sheet.

Bake for 10 to 12 minutes in the preheated oven, until the edges are golden. Allow cookies to cool 5 minutes on the baking sheet before removing to a wire rack to cool completely.

Drop Nut Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
1/4 cup sour milk
3 1/2 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together the shortening and the sugar. Add the eggs and beat for 2 minutes. Beat in the vanilla, salt, sour milk, flour, cream of tartar, baking soda and cinnamon. Stir in the chopped walnuts. Drop cookies 3 inches apart on a baking sheet.

Bake at 350 degrees F (175 degrees C) for 12 minutes. Chopped dates can be added for extra flavor.

Olympic Gold Medal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup light brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/8 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 pinch salt
- 3 cups rolled oats
- 1/2 cup wheat germ
- 1 1/4 cups golden raisins
- 1 1/3 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar, and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda, baking powder, and salt; gradually stir into the creamed mixture. Finally, stir in the oats, wheat germ, raisins and walnuts. Drop cookies by heaping tablespoonfuls onto the prepared cookie sheets. Wet hands and flatten cookies slightly. Cookies should be about 3/4 inch thick, and 2 1/2 inches wide before baking.

Bake for 15 to 20 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cream Cheese Christmas Cookies

Ingredients

1 cup butter, softened
1 (8 ounce) package cream cheese
1 cup white sugar
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup chopped pecans
1/2 cup green sugar crystals
1/2 cup red sugar crystals
1 cup pecan halves

Directions

Cream together the butter and cream cheese. Add sugar and vanilla; beat until light and fluffy.

Combine the flour and salt; gradually add to creamed mixture, beating until well blended. Stir in chopped pecans. Cover bowl with plastic wrap and refrigerate for 15 minutes.

On four sheets of aluminum foil, shape dough into four 6 inch rolls, 1 1/2 inches in diameter. Wrap each roll tightly in foil and refrigerate over night.

Preheat oven to 325 degrees F (165 degrees C). Line cookie sheets with foil. Remove rolls of dough from refrigerator one at a time. Coat each roll with red or green sugar crystals; cut dough into 1/4 inch slices.

Place on prepared cookie sheets; top each cookie with a pecan half. Bake for 15 to 18 minutes or until bottom of cookie is lightly browned when lifted.

Orange Drop Cookies I

Ingredients

1 1/2 cups packed brown sugar
1 cup butter flavored shortening
2 eggs
1 tablespoon orange zest
1/2 cup sour milk
1 teaspoon vanilla extract
3 teaspoons baking powder
3 1/4 cups all-purpose flour
1 cup confectioners' sugar
1 teaspoon butter
3 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets.

In a medium size mixing bowl, mix together 3 teaspoons baking powder and 3 1/4 cups flour.

Beat together brown sugar and shortening then add eggs, orange rind and vanilla. Mix in flour mixture, alternating the flour mixture and sour milk until all is blended. Drop dough by teaspoonful onto cookie sheets.

Bake 12-15 minutes. Let cool and frost cookies.

To Make Frosting: Mix together powdered sugar, 1 teaspoon butter and enough orange juice mixed in to make it able to spread over cooled cookies.

Peanut Butter Cookies IX

Ingredients

1/2 cup butter, softened
3/4 cup brown sugar
3/4 cup white sugar
3/4 cup peanut butter
1 egg
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1/4 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup rolled oats
1 cup semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, brown sugar, white sugar and peanut butter until smooth. Beat in the egg and vanilla. Combine the flour, wheat flour, baking soda and salt; stir into the peanut butter mixture. Finally, mix in the oats and chocolate chips. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 minutes in the preheated oven, or until edges are golden. Remove from cookie sheets to cool on wire racks.

Cranberry Walnut Cookies

Ingredients

1 cup butter flavored shortening
1 cup sugar
2/3 cup packed brown sugar
2 eggs
1 tablespoon orange juice
concentrate
1 tablespoon grated orange peel
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
1 teaspoon salt
1 cup coarsely chopped fresh
cranberries
1 cup chopped walnuts

Directions

In a large mixing bowl, cream shortening and sugars. Beat in eggs, one at a time. Add orange juice concentrate, orange peel and vanilla. Combine the flour, cream of tartar, baking soda and salt; gradually add to creamed mixture and mix well. Stir in cranberries and walnuts. Cover and refrigerate 2 hours or until easy to handle.

Drop by tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for 14-16 minutes or until lightly browned. Remove to wire racks to cool.

Jelly-Topped Sugar Cookies

Ingredients

2 eggs
3/4 cup vegetable oil
2 teaspoons vanilla extract
1 teaspoon lemon extract
1 teaspoon grated lemon peel
3/4 cup sugar
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup jelly or jam

Directions

In a mixing bowl, combine eggs, oil, extracts and lemon peel until well blended. Beat in sugar (mixture will become thick). Combine the flour, baking powder and salt; gradually add to egg mixture. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets.

Spray the bottom of a glass with nonstick cooking spray, then dip in sugar. Flatten cookies with glass, redipping in sugar as needed. Place 1/4 teaspoon jelly in the center of each cookie. Bake at 400 degrees F for 8-10 minutes or until set. Remove to wire racks to cool.

Peanut Blossom Cookies from EAGLE BRAND®

Ingredients

1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3/4 cup Jif® Creamy Peanut
Butter
2 cups packaged biscuit mix
1 teaspoon vanilla extract
1/3 cup sugar
65 solid milk chocolate candy
pieces, unwrapped

Directions

Preheat oven to 375 degrees. In large mixing bowl, beat sweetened condensed milk and peanut butter until smooth. Add biscuit mix and vanilla; mix well.

Shape into 1 inch balls. Roll in sugar. Place 2 inches apart on ungreased baking sheets.

Bake 6 to 8 minutes or until lightly browned around edges (do not overbake). Immediately press a candy drop in center of each cookie. Cool. Store tightly covered at room temperature.

Carrot Cake Cookies

Ingredients

Cookie Dough:

3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup softened butter
1/2 cup vegetable shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 (8 ounce) can crushed pineapple, drained with juice reserved
1/2 cup grated carrot
1/2 cup golden raisins
1/2 cup chopped walnuts

Frosting:

1 (8 ounce) package cream cheese, softened
1 tablespoon softened butter
2 cups powdered sugar
1 tablespoon juice from canned pineapple

Directions

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease 4 cookie sheets.

Whisk the flour, baking powder, baking soda, cinnamon, and salt together in a mixing bowl; set aside.

To make the cookie dough, beat 1/2 cup butter, shortening, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and allow to blend into the butter mixture before adding the second egg and the vanilla. Mix in the flour mixture until just incorporated. Fold in the crushed pineapple, carrot, raisins, and chopped walnuts, mixing just enough to evenly combine. Drop onto the prepared baking sheets by the heaping teaspoonful, allowing 2 inches of space between the cookies.

Bake in the preheated oven until the edges are golden, 10 to 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

To make the frosting, beat the cream cheese and 1 tablespoon of butter with an electric mixer in a bowl until smooth. Add the confectioners' sugar and pineapple juice. Beat until no lumps remain. Spread the frosting on the cooled cookies, and allow to dry completely before storing.

Sugar Cookies VIII

Ingredients

1 cup butter
1 1/4 cups white sugar
1 egg
2 teaspoons vanilla extract
1 teaspoon lemon extract
1 teaspoon orange extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the butter, sugar and egg until light and fluffy. Stir in the vanilla, lemon and orange extracts.

Mix the flour and baking soda together and add it to the butter mixture. Mix until combined.

Bake spoon-sized drop cookies on an ungreased cookie sheet for 10 to 12 minutes or until the edges are golden brown. Remove and place cookies on a cooling rack.

Finnish Christmas Cookies

Ingredients

2 cups butter, softened
1 cup sugar
4 cups all-purpose flour
1 egg, beaten
2/3 cup finely chopped almonds
Colored sugar (optional)

Directions

In a mixing bowl, cream butter and sugar until fluffy. Beat in flour. Cover and refrigerate for 1 hour.

Roll out onto a well-floured surface to 1/4-in. thickness. Brush lightly with egg. Sprinkle with almonds and sugar if desired. Using a fluted pastry cutter or knife, cut into 2-in. x 1-in. strips. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minute or until lightly browned. Cool on wire racks.

No-Bake Raisin Bars Cookie

Ingredients

3 cups miniature marshmallows
1/4 cup butter or margarine
5 cups multi-grain puffed rice cereal
1 cup raisins
1/2 cup chopped walnuts
1/4 teaspoon ground cinnamon

Directions

In a large saucepan or microwave-safe bowl, heat marshmallows and butter over low until melted; mix well. Stir in the cereal, raisins, walnuts and cinnamon. Pat into a greased 13 x 9 x 2-inch baking pan. Cool. Cut into bars.

Mom's Sugar Cookies

Ingredients

1 cup butter
2 cups white sugar
3 eggs
4 1/2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon vanilla extract

Directions

Cream butter and sugar; add eggs. Sift dry ingredients 3 times; combine thoroughly with egg mixture. Add vanilla.

Roll in waxed paper and store in refrigerator to chill thoroughly.

Preheat oven to 375 degrees F (190 degrees C).

Roll out dough very thin on well-floured board; cut with cookie cutter. Bake on greased cookie sheets for 6 - 10 minutes.

Easy Butter Cookies II

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup confectioners' sugar for
dusting
1 cup chocolate flavored
confectioners coating

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and confectioners' sugar until light and fluffy. Stir in the vanilla and then the flour to form a soft dough. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet. Flatten each cookie to 1/4 inch thick using the bottom of a glass dipped in confectioners' sugar.

Bake for 8 to 10 minutes in the preheated oven, until the edges are just beginning to brown. Do not over cook. Remove from cookie sheets to cool on wire racks.

Melt the coating chocolate over a double boiler or in the microwave, stirring frequently until smooth. Spread chocolate onto the bottom of each cookie. Place cookies chocolate side down onto waxed paper until set.

Chow Mein Noodle Cookie

Ingredients

3 cups butterscotch chips
1 (5 ounce) can chow mein
noodles
1 cup peanuts

Directions

In a medium saucepan, melt butterscotch chips over low heat, stirring constantly. Stir in chow mein noodles and peanuts.

Drop by teaspoonfuls onto foil. Let stand until cool.

Peanut Butter Cookies III

Ingredients

2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup peanut butter
1 egg
1 (14 ounce) can sweetened
condensed milk
1 teaspoon vanilla extract
1/2 cup chopped walnuts
(optional)

Directions

Sift together flour, baking powder, and salt; set aside. Cream peanut butter and egg. Add the dry ingredients alternately with the canned milk. Stir until well blended.

Stir in vanilla and nuts. Drop by tablespoonfuls onto well-greased baking sheet. Bake at 350 degrees F (180 degrees C) for 10-12 minutes or until lightly browned. Remove from baking sheet immediately.

Cream-Filled Chocolate Cookies

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
2/3 cup baking cocoa
1 teaspoon baking soda
1 teaspoon salt
1/2 cup milk

FILLING:

1/2 cup butter or margarine,
softened
1 1/2 cups confectioners' sugar
1 cup marshmallow creme
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with milk. Refrigerate for at least 2 hours. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges are set. Remove to wire racks to cool.

Combine filling ingredients in a small mixing bowl; beat until smooth. Spread on the bottom half of the cookies; top with remaining cookies. Store in the refrigerator.

Chocolate Chip Cookie Dough Cheesecake

Ingredients

1 1/2 cups finely crushed chocolate wafer cookies
1 cup white sugar
1/4 cup melted butter
2 (8 ounce) packages cream cheese, diced
2 cups sour cream
3 eggs
2 teaspoons vanilla extract
1/4 cup butter
1/4 cup packed brown sugar
1/4 cup white sugar
2 tablespoons water
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
2 teaspoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the chocolate wafer cookie crumbs with 2 tablespoons of the white sugar, and the melted butter. Press firmly into the bottom and 1/2 inch up the sides of one 9 inch springform pan. Bake at 350 degrees F (175 degrees C) for about 8 minutes.

To Make Cookie Dough: In a bowl beat 1/4 cup butter or margarine with the brown sugar and 1/4 cup of the white sugar. Stir in the water and 1 teaspoon of the vanilla. Beat in the flour and the semisweet chocolate chips. Stir until combined.

To Make Cheesecake: In a food processor or with a mixer beat 1 cup of the white sugar, and all the cream cheese. Add 1 cup of the sour cream, the eggs, and 1 teaspoon of the vanilla. Mix well and pour into prepared crust.

Drop cookie dough in 2 tablespoon portions evenly over the top of the cake, pushing dough beneath the surface. Bake at 350 degrees F (175 degrees C) for about 40 minutes. Cake will jiggle slightly in center. Spread topping over hot cake. Let cake cool then chill in a refrigerator until cold, at least 4 hours.

To Make Topping: Mix the remaining 1 cup sour cream, 1 teaspoon vanilla, and the 2 teaspoons white sugar until smooth. Spread over hot cake.

Instant Chocolate Oatmeal Cookies

Ingredients

3 cups quick cooking oats
1 teaspoon vanilla extract
1 pinch salt
1 cup chopped pecans (optional)
2 cups white sugar
1/2 cup evaporated milk
1/2 cup butter
2 tablespoons unsweetened
cocoa powder

Directions

In large bowl combine oats, vanilla and salt. Stir in pecans.

In a medium saucepan, combine sugar, evaporated milk, butter and cocoa. Bring to a boil. Remove from heat, stir in oats mixture.

Drop mixture by teaspoonfuls onto waxed paper. Let cool.

Italian Chocolate Chip Cookies

Ingredients

2 cups butter
4 cups milk
12 cups all-purpose flour
1 1/2 cups white sugar
1 cup unsweetened cocoa powder
2 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves
3 1/2 cups semisweet chocolate chips
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a medium saucepan over medium heat, combine the butter and milk. Cook until melted, stirring occasionally. Set aside to cool.

In a large bowl, stir together the flour, sugar, cocoa, baking soda, cinnamon, nutmeg and cloves. Stir in the milk mixture by hand until the dough is firm and not tacky. Mix in the chocolate chips and walnuts. Roll the dough into 1 1/2 inch balls and place onto the prepared cookie sheets. These cookies do not spread much, so you can place them fairly close together.

Bake for 20 to 25 minutes in the preheated oven, until firm. Remove from baking sheets to cool on wire racks. Glaze with a thin confectioners' icing when cool to preserve freshness.

Almond Butter Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1/2 cup shortening
6 ounces almond paste
1 1/3 cups sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda

Directions

In a mixing bowl, cream butter, shortening, almond paste and sugar. Beat in egg. Combine flour and baking soda; gradually add to the creamed mixture. Roll into 1/4-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 400 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Praline Cookies

Ingredients

1/2 cup butter
2/3 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon maple flavored extract
1/2 teaspoon baking soda
1/4 teaspoon salt
2 cups all-purpose flour
1 cup pecan halves

Directions

In a large bowl, cream together butter and brown sugar. Beat in egg, vanilla and maple flavoring. Beat in salt and flour until a smooth dough is formed. Shape dough into a log 12 inches long, wrap in wax paper, and refrigerate overnight.

Preheat oven to 350 degrees F (180 degrees C). Line cookie sheet with parchment paper.

Slice dough into 1/4 inch slices. Place slices on cookie sheet. Top each cookie with a pecan half. Bake for 10 minutes in preheated oven, or until golden brown.

Kiss Cookies

Ingredients

2/3 cup butter, softened
1/3 cup brown sugar
1 egg
1 1/4 cups all-purpose flour
1 egg white
1 cup finely chopped walnuts
30 milk chocolate candy kisses,
unwrapped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together butter and brown sugar. Beat in the egg until well blended then stir in the flour. Roll the dough into small balls. Roll each ball in egg white then roll in chopped nuts to coat. Place cookies onto the prepared cookie sheet and make an indentation in the center with your finger.

Bake for 8 to 10 minutes in the preheated oven, until the edges turn golden. While cookies are hot press a chocolate kiss into the center indentation. Let cool on baking sheet for 5 minutes before removing to wire racks to cool completely.

Bar Cookies from Cake Mix

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
2 tablespoons water
1 egg
1 (18.25 ounce) package white cake mix
1 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Mix in water and egg, then stir in cake mix. Finally, mix in nuts and chocolate chips. Spread mixture into pan.

Bake for 30 to 35 minutes in the preheated oven. Cool completely before cutting into bars.

Butterscotch Oatmeal Cookies II

Ingredients

1 cup butterscotch chips
3/4 cup unsalted butter
2 tablespoons boiling water
1 teaspoon baking soda
2 cups quick cooking oats
1 cup all-purpose flour
3/4 cup white sugar
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan, melt butterscotch chips and butter over low heat, stirring occasionally. Remove from heat. In a medium bowl, stir together the boiling water and baking soda. Stir in the melted mixture, then stir in the flour, quick oats, sugar and salt. Mix until everything is well blended.

Drop dough by teaspoonfuls onto unprepared cookie sheets. Bake for 10 minutes in the preheated oven. Cookies will be very crisp. Remove to cool on wire racks.

Hillary Clinton's Chocolate Chip Cookies

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C). Brush baking sheets lightly with vegetable oil.

Combine flour, salt and baking soda on waxed paper.

Beat together shortening, sugars and vanilla in large bowl with electric mixer until creamy. Add eggs and beat until light and fluffy.

Gradually beat in flour mixture. Stir in rolled oats and then chocolate chips.

Drop batter by rounded teaspoonsfuls onto baking sheets. Bake for 8-10 minutes or till golden. Cool cookies on sheets for 2 minutes. Remove to wire racks to cool completely.

Trillionaire Cookies

Ingredients

1 (12 ounce) jar caramel ice cream
topping
1 cup chopped pecans
36 buttery round crackers
2 cups semisweet chocolate chips

Directions

In a medium saucepan, combine caramel topping and pecans over medium heat.

Stirring constantly, bring to a boil and cook 3 to 5 minutes longer or until mixture thickens. Remove from heat and allow to cool 5 minutes.

Spoon about 1 1/2 teaspoons caramel mixture on top of each cracker. Refrigerate 1 hour or until firm

In a small saucepan, melt chocolate chips over low heat, stirring constantly. Remove from heat.

Using tongs, dip bottom of each cracker in chocolate. Transfer to waxed paper and refrigerate 1 hour or until chocolate is firm. Can be stored in an airtight container in the refrigerator.

Grandma's Coconut Corn Flake Cookies

Ingredients

4 egg whites
1 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
3 cups corn flake cereal
1 cup sweetened flaked coconut
1/2 cup chopped walnuts

Directions

Preheat oven to 250 degrees F (120 degrees C). Line baking sheets with parchment paper sprayed with cooking spray.

Beat the egg whites in a bowl with an electric mixer until they form stiff peaks. Gradually beat in the sugar, adding about 2 tablespoons at a time. Beat in the salt and vanilla extract until the mixture is glossy and holds its shape. Gently and lightly use a rubber spatula to fold the corn flakes, coconut, and walnuts into the meringue. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated. Drop the mixture by rounded tablespoons onto the prepared baking sheets.

Bake in the preheated oven until the cookies are very lightly browned and set, 20 to 30 minutes. Let cool completely before removing with a metal spatula; warm cookies are very fragile.

Oatmeal Chocolate Chip Cookies I

Ingredients

1 cup shortening
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a large bowl cream shortening, brown sugar and granulated sugar. Add eggs and mix thoroughly.

Combine the baking soda, salt and flour and stir into creamed mixture

Add oatmeal and chocolate chips and stir until well blended.

Drop by teaspoonfuls onto greased cookie sheet. Bake for 15 minutes.

Neapolitan Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 1/2 cups sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon almond extract
6 drops red food coloring
1/2 cup chopped walnuts
1 (1 ounce) square unsweetened
chocolate, melted

Directions

Line a 9-in. x 5-in. x 3-in. loaf pan with waxed paper; set aside. In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Divide the dough into thirds. Add almonds extract and food coloring to one portion; spread evenly into prepared pan. Add nuts to second portion; spread evenly over first layer. Add melted chocolate to third portion; spread over second layer. Cover with waxed paper; refrigerate overnight. Unwrap; cut loaf in half lengthwise. Cut each portion into 1/8-in. slices. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool.

Chocolate Waffle Cookies

Ingredients

2 (1 ounce) squares semisweet chocolate
1/3 cup butter
2 eggs
3/4 cup white sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
2 tablespoons confectioners' sugar

Directions

In a heavy saucepan, combine the chocolate and butter. Cook over low heat, stirring constantly, until smooth. Preheat and grease waffle iron.

In a medium bowl, beat together the eggs, sugar and vanilla until light. Stir in the chocolate mixture, then gradually stir in the flour until smooth.

Drop batter by heaping spoonfuls onto the preheated waffle iron to make four cookies at one time. Close waffle iron and cook for 60 to 90 seconds, or until cookies are firm. Remove from iron to cool on wire racks. Dust with confectioners' sugar when cool.

Grandma's Wheat Germ Cookies

Ingredients

1 1/2 cups all-purpose flour
1 1/2 cups toasted wheat germ
1 cup quick-cooking oats
1 cup packed brown sugar
2 teaspoons baking powder
1 teaspoon salt
1/2 cup unsweetened applesauce
1/2 cup canola oil
2 egg, lightly beaten
1 cup miniature chocolate chips
1/2 cup chopped walnuts or pecans

Directions

In a large mixing bowl, combine the first six ingredients. Combine the applesauce, oil and eggs. Add to the flour mixture; mix well. Stir in the chocolate chip and walnuts.

Drop by rounded teaspoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray. Flatten slightly with a glass bottom coated with nonstick cooking spray. Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned and cookies are set. Cool for 1 minute before removing to wire racks.

Apple-Cran-Cherry Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground cardamom
1 1/2 teaspoons baking soda
2 cups packed dark brown sugar
2 cups applesauce
2 cups all-purpose flour
6 cups rolled oats
1 1/2 cups dried cherries
1 1/2 cups dried cranberries

Directions

Cream butter or margarine, cinnamon, cardamom, baking soda, and brown sugar. Mix in applesauce. Gradually blend in flour, and then oats. Stir in dried. Let dough sit for one hour.

Drop by teaspoonful onto ungreased baking sheet.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until edges are slightly browned. Cool on wire rack.

Coco-Scotcheroo Cookies

Ingredients

1/4 cup butter
1/4 cup butter flavored shortening
1/4 cup brown sugar, firmly packed
1/2 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butterscotch chips
1 cup flaked coconut, firmly packed

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Beat the butter, shortening, brown sugar, and white sugar in a large bowl until light and fluffy. Beat in the egg, vanilla extract, and almond extract. In a separate bowl, whisk together the flour, baking soda, and salt. Stir the dry ingredients into the wet ingredients. Gently stir in the butterscotch chips and coconut. Drop dough by rounded tablespoons onto ungreased baking sheets.

Bake until set and lightly browned, about 10 to 12 minutes. Allow cookies to cool on baking sheets for 5 minutes. Transfer cookies wire racks to cool completely.

Sweetheart Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1/2 cup sugar
1 egg yolk
1 1/2 cups all-purpose flour
2 tablespoons raspberry or
strawberry preserves
confectioners' sugar (optional)

Directions

In a mixing bowl, cream butter and sugar. Add egg yolk; mix well. Stir in the flour by hand. On a lightly floured surface, gently knead dough for 2-3 minutes or until thoroughly combined. Roll into 1-in. balls. Place 2 in. apart on greased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each. Fill each with 1/4 teaspoon preserves.

Bake at 350 degrees for 13-15 minutes or until edges are lightly browned. Remove to wire racks. Dust warm cookies with confectioners' sugar if desired. Cool.

Italian Bowknot Cookies

Ingredients

1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon salt
1 tablespoon white sugar
3 tablespoons butter
2 eggs
1 cup vegetable oil for frying
1 cup confectioners' sugar
1 cup honey

Directions

Mix the flour, baking powder, salt, and white sugar together. Cut in the butter until well blended. Stir in the eggs and mix thoroughly.

Knead dough on a floured surface until dough is elastic. Let dough rest for 1 hour.

Divide into 4 parts. Roll each to 8x10 inch rectangle. Cut into strips about 8 inches long and 3/4 inch wide. Tie each strip into loose knot.

Fry cookies in hot oil 3-4 at a time, until golden brown. Drain well and sprinkle with confectioners' sugar and honey, if desired. Serve hot or cold. Keep in airtight container.

Polka-Dot Cookies

Ingredients

1/2 cup butter, softened
1/2 cup sugar
1 egg
2 tablespoons orange juice
concentrate
1 tablespoon grated orange peel
2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon salt
CHOCOLATE FROSTING:
1/4 cup semisweet chocolate
chips, melted
1 1/2 teaspoons butter, melted
1 tablespoon milk
1/2 cup confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add egg, concentrate and orange peel. Combine dry ingredients; gradually add to creamed mixture. Cover and refrigerate for 2 hours.

Divide dough in half. On a lightly floured surface, roll out each portion to 1/8-in. thickness. Cut with a 2-in. round cookie cutter dipped in flour. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 6-7 minutes or until edges begin to brown. Remove to wire racks to cool.

Combine frosting ingredients. Place in a heavy-duty resealable plastic bag; cut a small hole in corner of bag. Pipe polka dots on cookies.

Cracker Jack Cookies I

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 pinch salt
- 2 cups quick cooking oats
- 1 1/2 cups flaked coconut
- 2 cups crisp rice cereal
- 1 1/2 cups chopped salted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs one at a time, then stir in the vanilla. Sift together the flour, baking soda, baking powder and salt, stir into the creamed mixture. Gently stir in the oatmeal, coconut, rice cereal and chopped peanuts, try not to pulverize the rice cereal.

Drop dough by teaspoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Remove from cookie sheets to cool on wire racks.

Basic Cookie Dough

Ingredients

2 1/2 cups butter (no substitutes),
softened
2 cups sugar
2 eggs
1/4 cup milk
2 teaspoons vanilla extract
8 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt

Directions

In a large mixing bowl, cream butter and sugar. Add the eggs, milk and vanilla; mix well. Combine the flour, baking powder and salt; gradually add to creamed mixture, beating just until combined. Divide dough into four 2-cup portions. Cover and refrigerate.

Cut-Out Cookies

Ingredients

3 1/2 cups all-purpose flour
1 cup shortening
1 cup white sugar
2 teaspoons baking powder
2 eggs
2 teaspoons vanilla extract
1 teaspoon salt
1 cup confectioners' sugar
2 tablespoons water
1/2 teaspoon vanilla extract

Directions

Mix together flour, shortening, white sugar, baking powder and eggs. Stir in 2 teaspoons vanilla and salt.

Refrigerate dough for easier roll-out. Bake at 375 degrees F (190 degrees C) for 8-10 minutes (watch carefully). Add glaze to cooled cookies.

To Make Glaze: Mix 1 cup confectioners' sugar, water (to desired consistency), 1/2 tsp. vanilla and preferred food color for cookie icing. Decorate with favorite sprinkles.

Cherry Chocolate Cookies

Ingredients

2 1/2 cups butter (no substitutes),
softened
4 cups sugar
4 eggs
4 teaspoons vanilla extract
4 cups all-purpose flour
1 1/2 cups baking cocoa
2 teaspoons baking soda
1 teaspoon salt
1 (12 ounce) package miniature
semisweet chocolate chips
1 (16 ounce) jar maraschino
cherries, drained and halved

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips.

Drop by heaping tablespoonfuls 3 in. apart onto ungreased baking sheets. Top each with a cherry half. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool.

Soft Molasses Cookies IV

Ingredients

1 cup margarine
1 cup white sugar
1 egg
1 cup unsulfured molasses
4 3/4 cups all-purpose flour
1/2 teaspoon salt
3 teaspoons baking soda
2 teaspoons ground ginger
1 teaspoon mustard powder
1/2 teaspoon ground cloves
1 teaspoon instant coffee granules
3/4 cup milk
4 tablespoons raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a couple of cookie sheets.

In a large bowl, cream together the sugar and lard. Gradually mix in the egg, and molasses. Sift together the flour, baking soda, ginger, dry mustard, instant coffee, and cloves; stir this into the creamed mixture alternately with the milk.

Drop cookie dough by heaping teaspoonfuls onto the prepared cookie sheets. Press a raisin or maraschino cherry into the center of each one. Bake for 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Almond Cookies III

Ingredients

2 cups butter, softened
1 1/2 cups white sugar
1 teaspoon almond extract
4 cups all-purpose flour
1/4 teaspoon salt
1 cup whole almonds

Directions

In a large bowl, cream together the butter, sugar, and almond extract until smooth. Combine the flour and salt; stir into the butter mixture until well blended. Cover and refrigerate for 3 to 4 hours or overnight.

Preheat the oven to 300 degrees F (150 degrees C). Drop cookies by teaspoonfuls onto cookie sheets, and press down slightly with the bottom of a glass. Place a whole almond on top of each cookie.

Bake for 30 minutes in the preheated oven, or until firm. Remove cookies from cookie sheets to cool on wire racks.

Pecan Filled Cookies

Ingredients

1/2 cup butter
1 cup light brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

1/2 cup chopped pecans
1/8 cup sour cream
1/4 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and 1 cup brown sugar until smooth. Beat in the egg and stir in the vanilla. Combine the flour, baking soda and salt; stir into the sugar mixture. Roll the dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Make a depression in the center using the cap from the vanilla or the end of a wooden spoon. Mix together the pecans, sour cream and 1/4 cup brown sugar; fill each depression with the mixture.

Bake for 8 to 11 minutes in the preheated oven, or until light brown. Cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

Italian Almond Cookies II

Ingredients

2 pounds almond paste
1 cup all-purpose flour
8 egg whites
2 cups white sugar
2 cups confectioners' sugar
2 cups sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, use your hands to mix together the almond paste, flour, egg whites, white sugar and confectioners' sugar until well blended. The mixture will be very sticky. Place the sliced almonds into a small bowl. Scoop out rounded teaspoonfuls of the dough and drop them into the almonds. Roll until completely coated. Place 2 inches apart onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until golden brown. Cool on cookie sheets for a few minutes before removing to a wire rack to cool completely.

Scotch Cake Cookies

Ingredients

1/4 cup butter
1 cup oat flour
1/4 cup wheat bran
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon cream of tartar
1 egg
1/4 teaspoon vanilla extract
1 cup milk
1/2 teaspoon ground cinnamon
6 teaspoons white sugar

Directions

Preheat the oven to 425 degrees F (212 degrees C). Grease a cookie sheet.

In a medium bowl, stir together the oat flour, bran, salt, baking powder, cream of tartar, cinnamon and sugar. Cut in the butter until the mixture resembles coarse crumbs. Stir in the egg, milk and vanilla until mixture is well blended.

Drop by heaping tablespoonfuls onto the prepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven, cookies should be lightly browned.

Spiced Soft Chocolate Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
3 (1 ounce) squares unsweetened chocolate
2 eggs
2 1/2 cups all-purpose flour
1 cup sour milk

Directions

Melt chocolate in double boiler. Beat shortening with sugar. Add eggs, salt, baking soda, cinnamon, cloves, and melted chocolate. Add flour alternately with milk, beating first with electric mixer, then with spoon.

Cover and chill dough 2 hours or more.

Drop by teaspoonfuls onto lightly greased cookie sheet. Bake at 375 degrees F (190 degrees C), for 15-18 minutes or until cookies have lightly browned around edges. Cool and store in tightly covered jar.

Crunchy Whole Wheat Cookies

Ingredients

2/3 cup butter or margarine,
softened
2/3 cup shortening
1 cup sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 1/2 cups whole wheat flour
1 teaspoon baking soda

Directions

In a mixing bowl, cream butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; gradually add to creamed mixture. Roll into 1-in. balls. Place 2 in. apart on greased baking sheets. Flatten with a glass dipped in sugar. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

GET RAW Peanut Butter Cookies

Ingredients

1/2 cup whole wheat flour
1/3 cup all-purpose flour
1/2 teaspoon double-acting
baking powder
3/4 teaspoon baking soda
1/8 teaspoon kosher salt
1/2 cup unsalted butter, softened
1/2 cup all-natural creamy or
chunky peanut butter
1/3 cup Stevia Extract In The
Raw® Cup For Cup
1/2 cup Sugar In The Raw®
1 egg, beaten
1/2 teaspoon pure vanilla extract

Directions

Preheat oven to 350 degrees F. Combine whole wheat flour, all-purpose flour, baking powder, baking soda and kosher salt in small bowl and set aside.

In large mixing bowl, beat together butter and peanut butter using electric mixer until smooth. Beat Stevia Extract In The Raw and Sugar In The Raw into the mixture until blended. Add egg and vanilla and blend. Beat flour mixture just until blended. Chill dough for 1-2 hours.

Shape dough into 1-inch balls, two inches apart on ungreased cookie sheet. Flatten each cookie pressing crisscross pattern with a fork.

Bake 10-12 minutes or until lightly golden. Remove from oven and cool on a wire rack.

Store in a tightly covered container.

Great Gram's Sugar Cookies

Ingredients

2 cups white sugar
1 cup shortening
2 eggs
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1/2 teaspoon ground nutmeg
2 teaspoons vanilla extract
6 cups all-purpose flour
1 egg white
2 tablespoons white sugar
2 tablespoons ground cinnamon

Directions

Mix all ingredients, except egg white, ground cinnamon and 2 T white sugar, in a large bowl until soft dough is formed.

Roll out on floured surface to 1/4 inch thickness and cut with cookie cutters. Paint cookies with egg white and sprinkle with cinnamon sugar, or colored sugars.

Bake at 350 degrees F (175 degrees C) for 8-10 minutes on greased cookie sheets.

CheckerBoard Cookies I

Ingredients

1 (1 ounce) square bittersweet chocolate, chopped
2 1/2 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract

Directions

Melt chocolate in double boiler over low heat and stir until smooth. Remove from heat.

Mix together flour, baking powder and salt and set aside. In large bowl, cream butter or margarine and sugar together, beat in eggs, then vanilla extract. Gradually add dry ingredients and mix well.

Put one half of prepared dough into another bowl and blend the melted chocolate into it. You now have one half chocolate dough and one half plain dough

Divide each of these in half. You now have four pieces of dough, two chocolate and two vanilla. Form each of these into a squared off log 6 to 8 inches long.

On a large sheet of foil place one chocolate log and one plain log next to each other. Brush each with water. Place remaining plain log on top of the chocolate side. Place the remaining chocolate log on top of the plain side. Wrap the four logs firmly in the foil and refrigerate at least 8 hours or overnight.

Preheat oven to 400 degrees F (205 degrees C).

Remove dough from foil and cut into 1/4 inch slices. Place cookies 1 inch apart on ungreased cookie sheet. Bake 8-10 minutes or lightly browned. Cool on wire racks.

Gloreo Cookies

Ingredients

1 (18.25 ounce) package devil's food cake mix
2 eggs
2 tablespoons water
2 tablespoons vegetable oil
1/2 cup unsweetened cocoa powder
1 cup shortening
5 cups confectioners' sugar
1 teaspoon vanilla extract
1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
1/2 cup powdered chocolate drink mix

Directions

Mix together the cake mix, eggs, water, cooking oil and cocoa until you can shape it all into a large ball. Let stand 20 minutes.

Shape into 1/2 inch balls, placed 2 inches apart on greased cookie sheets. Flatten each cookie with bottom of glass greased once but dipped into instant chocolate drink powder.

Bake at 400 degrees F (205 degrees C) for 8 minutes. Remove cookies at once and quickly flatten each with back of spatula. Let cool 20 minutes.

To make filling: Soften 1 envelope unflavored gelatin in 1/4 cup cold water; set in heatproof cup in pan, simmering until clear. Cream together shortening, confectioners' sugar and vanilla. Add cooled gelatin. Beat 10 minutes. Use 1 tablespoon to fill each cookie. Press cookies gently together to spread the filling.

Rock Cookies

Ingredients

1 cup butter, softened
1 teaspoon baking soda
3 cups raisins
2 cups chopped black walnuts
2 cups dates, pitted and chopped
2 1/2 cups all-purpose flour
5 eggs
1 1/2 cups packed brown sugar

Directions

Cream together the butter or margarine and the brown sugar. Add the eggs, and beat well. Add the flour and baking soda. Chop the dates, and add them with the raisins and walnuts to the dough.

Spoon dough onto cookie sheets. Bake at 350 degrees F (175 degrees C) for approximately 8 minutes.

Apple Oatmeal Cookies I

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/2 cup shortening
- 3/4 cup white sugar
- 2 eggs
- 1 cup rolled oats
- 1 cup diced apple without peel
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening and sugar. Beat in the eggs until well blended. Combine the flour, baking powder, cinnamon, nutmeg, and salt; stir into the sugar mixture until well blended. Fold in the walnuts, oats and apples. Drop dough by spoonfuls about 2 inches onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Let cool on wire racks.

Chocolate Spice Cookies

Ingredients

1/2 teaspoon ground cinnamon
3/4 cup white sugar
1 cup buttermilk
3 3/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 tablespoon baking soda
1/2 teaspoon ground cloves
3/4 cup shortening
1 1/2 cups chopped pecans
1/2 cup raisins, soaked in water and drained

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the sugar and shortening, add the buttermilk, and mix until creamy. Sift together the flour, cocoa, baking soda, cloves and cinnamon; stir into the creamed mixture. Then stir in the soaked raisins and pecans. By the time you are this far along, you may find it easier to mix with your hands.

Roll the dough into 1 inch balls and place them on the cookie sheet and flatten slightly. Bake for 7 to 10 minutes in the preheated oven. Watch carefully as the bottoms tend to burn easily.

Mrs. Fields Cookie Recipe I

Ingredients

1 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 tablespoon vanilla extract
2 1/2 cups rolled oats
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
12 ounces semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets or line with parchment paper.

Cream butter, sugars, eggs and vanilla until very smooth and fluffy.

In a separate bowl, mix together flour, salt, baking powder, and baking soda. In a food processor, blend oatmeal until fine. Add to flour mixture.

Stir butter mixture into flour/oatmeal mixture. Blend well.

Add chocolate chips and walnuts. Stir until blended. Roll into golf balls size and bake for 8-10 minutes. You do not want to over bake these.

Easy Bake Oven Cookie Mix

Ingredients

1 1/2 cups quick-cooking oats
3/4 cup all-purpose flour
1/4 teaspoon baking soda
3/4 cup packed brown sugar
1/2 cup shortening

Directions

In a medium bowl, stir together the oats, flour, baking soda and brown sugar. Cut in the shortening until the mixture resembles cornmeal. There should be no lumps of shortening left. Measure 1/2 cup of the mixture into re-sealable bags or containers for storage. Label and date each bag. This mix can be stored in a cool dry place for up to 12 weeks.

To make the cookies, empty one package of the mix into a bowl. Stir in 2 teaspoons of water, 1 tablespoon of raisins and 1 tablespoon of mini semisweet chocolate chips. Mix well and shape teaspoonfuls of dough into small balls. Place balls on an ungreased cookie sheet and flatten with the buttered bottom of a glass dipped in sugar. Follow you oven's instructions for baking.

Pumpkin Cookies III

Ingredients

1 cup white sugar
1 egg
1 cup shortening
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 cup canned pumpkin
1/2 cup raisins (optional)
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together sugar, egg, shortening, and vanilla. Sift together flour, baking soda, baking powder, salt, and cinnamon; stir into the creamed mixture. Stir in the pumpkin, raisins, and walnuts. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake 10-15 minutes in the preheated oven.

Cherry Fruitcake Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup margarine or butter
1 cup white sugar
5 eggs
1/4 cup red wine
8 cups chopped pecans
1 pound chopped candied cherries

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.

Sift flour, cinnamon, and salt into a large bowl. In a separate large bowl, beat margarine and sugar until light. Stir in 1 cup of the sifted dry ingredients. Beat in the eggs and the wine to make a batter.

Toss the the chopped pecans and the candied cherries in the remaining flour mixture; stir in batter. Drop dough by teaspoons onto prepared baking sheets

Bake cookies in preheated oven for 12 to 15 minutes.

Peanut Butter Thumbprint Cookies I

Ingredients

3/4 cup shortening
1/2 cup packed brown sugar
1/2 cup peanut butter
1 3/4 cups all-purpose flour
1 teaspoon vanilla extract
1 egg
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F.

In a large mixing bowl, cream the shortening and sugar. Blend in peanut butter, salt, egg, vanilla and flour. Mix well.

Shape dough into balls about 1 inch in diameter. Press your thumb into the center of each ball, creating a 1/2 inch depression.

Bake for 12 to 15 minutes and cool on a rack. Fill the centers with a tart jelly/fruit preserve.

Orange Cookies I

Ingredients

1 1/2 cups white sugar
1 cup butter, softened
1 cup sour cream
2 eggs
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2/3 cup orange juice
3 tablespoons orange zest

Directions

Beat sugar and butter or margarine until light and fluffy.

Add sour cream and eggs, blend well.

Stir in sifted flour and remaining ingredients, mix well.

Drop dough by rounded teaspoonfuls onto ungreased cookie sheets.

Bake at 375 degrees F (190 degrees C) for 8 to 11 minutes, or until edges are light golden brown. Immediately remove from cookie sheets.

Sue's Two-Chocolate Chip Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips
1 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream the shortening, white sugar, and brown sugar together with a wooden spoon. Add eggs and vanilla, mix well. Sift together the flour, baking soda and salt, stir into the creamed mixture. Finally stir in the semi sweet chips and the white chips, if the batter is too stiff, you may need to use your hands.

Drop cookies by heaping spoonfuls onto unprepared cookie sheets. Bake for 7 to 10 minutes in the preheated oven. I always like to take my cookies out of the oven when they are light brown and not yet set. It creates a softer cookie. Allow cookies to cool for a few minutes on the baking sheet before removing to cool on wire racks.

Cake Mix Cookies VI

Ingredients

2 eggs
1/3 cup water
1/4 cup margarine
1 cup peanut butter
1 (18.25 ounce) package yellow cake mix
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the eggs, water, margarine and peanut butter. Stir in the cake mix and blend well. Finally, fold in chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chewy Chocolate Peanut Butter Chip Cookies

Ingredients

1 1/2 cups butter, melted
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together butter and sugar. Beat in eggs and vanilla. Combine flour, cocoa, baking soda, and salt; gradually stir into the butter mixture. Mix in peanut butter chips. Drop by rounded teaspoons onto ungreased cookie sheets.

Bake 8 to 10 minutes in preheated oven. Cool for 1 minute before placing on wire racks to cool completely.

Cranberry Cinnamon Cookies

Ingredients

3 1/4 cups all-purpose flour
1 teaspoon ground cinnamon
1 cup butter, room temperature
2 1/8 cups white sugar
2 eggs
2/3 cup sweetened dried
cranberries

Directions

Sift together the flour and cinnamon in a bowl. Cream together the butter and sugar in a separate bowl. Mix in 1 egg thoroughly, then mix in the second egg. Slowly stir the flour mixture into the butter mixture. Stir in the cranberries.

Roll the dough into a log with a diameter of about 1 1/2 inches; wrap in plastic; place in freezer for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Cut the cookie dough into 1/2-inch-thick slices using a sharp knife. Arrange the cookies onto a large baking sheet.

Bake in preheated oven until edges turn brown, about 10 minutes.

Watermelon Cookies II

Ingredients

6 tablespoons butter
1/3 cup shortening
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 tablespoon orange juice
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
6 drops red food coloring
1/3 cup semi-sweet chocolate chips
1 egg white
1 tablespoon water
1/4 cup green decorator sugar

Directions

In a large bowl, cream together the shortening, butter, and sugar with an electric mixer until fluffy. Add egg, vanilla, orange juice, and red food coloring. Mix until well blended. Sift together the flour, baking powder, and salt. Stir into butter mixture until blended. Chill dough in refrigerator for three hours.

Preheat oven to 375 degrees F (190 degrees C).

On a floured surface, roll out the dough to 1/4 inch thickness. Cut with a three inch round cookie cutter. Cut cookies in half and place on an ungreased cookie sheet. Press a few chocolate chips into each cookie. Bake in preheated oven for 8 to 10 minutes. Do not brown. Remove from baking sheet and cool on a wire rack.

In a small shallow bowl, stir together the egg white and water. Brush the round edge of each cookie with the liquid and roll it in the green sugar. Let cookies dry on wire cooling racks.

Magic Cookie Bars II

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup margarine, melted
1 cup chopped walnuts
3/4 cup semisweet chocolate chips
3/4 cup butterscotch chips
1 1/2 cups flaked coconut
1 1/3 cups sweetened condensed milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9 x 13 inch pan pour in melted margarine. Sprinkle the graham cracker crumbs evenly over the margarine. Next place the chopped nuts over the crumbs, and spread the chocolate and butterscotch chips over the nuts. Add the coconut over all, and pour the milk evenly over the top.

Bake 25 to 30 minutes or until lightly brown on top. Cool at least 20 minutes then cut into desired sized bars.

Acorn Cookies

Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1 egg
- 1/2 cup milk
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups semisweet chocolate chips
- 1 cup ground pecans

Directions

In a large mixing bowl, cream butter and sugar. Beat in the egg, milk and extract. Combine the flour, baking powder and salt; gradually add to creamed mixture. Cover and refrigerate for 4 hours or until easy to handle.

Divide the dough in half. On a lightly floured surface, roll out each portion to 1/4-in. thickness. Cut with 2-1/2-in. acorn cookie cutter. Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are firm. Remove to wire racks to cool completely.

In a microwave-safe bowl, melt the chocolate chips; stir them until smooth. Spread chocolate over the stem and cap of each acorn, leaving about a 1/4-in. border. Sprinkle pecans over chocolate. Pipe remaining chocolate in a criss-cross pattern over each acorn. Let stand until firm.

Crackle Top Molasses Cookies

Ingredients

2/3 cup vegetable oil
1 cup white sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/3 cup white sugar

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a large bowl mix oil and 1 cup of sugar. Add egg, beat well. Stir in molasses, 2 cups flour, baking soda and spices. If necessary, add more flour to make a firm dough.

Shape dough into 1 1/4 inch balls. Roll in 1/3 cup sugar. Place 3 inches apart on an ungreased baking sheet. Bake 12 to 14 minutes or until tops crack. Remove from baking sheet and cool on rack.

School Cafeteria Peanut Butter Cookies

Ingredients

10 pounds shortening
10 pounds white sugar
8 pounds brown sugar
40 eggs
10 pounds peanut butter
14 pounds all-purpose flour
3/4 cup baking soda
5 teaspoons salt

Directions

Preheat a convection oven to 325 degrees F (165 degrees C). See note for non-convection oven. Line baking sheets with parchment paper.

In a large bowl, cream together the shortening, white sugar and brown sugar until smooth. Mix in peanut butter until well blended. Scrape down the sides of the bowl with a plastic scraper between additions. Add eggs 5 or 6 at a time, mixing well after each addition. Scrape down bowl, and mix for a minute. Combine the flour, baking soda and salt; gradually mix into the dough until fully incorporated. Scrape down the sides of the bowl one more time, and be sure the bottom has mixed evenly.

Scoop out dough using an ice cream scoop, or roll into 2 inch balls. Place cookies 3 inches apart on the prepared baking sheets. Press down lightly with a fork to make a criss-cross pattern.

Bake for 7 minutes in the preheated oven, until the edges are lightly toasted. Allow cookies to cool on the baking sheet for at least 5 minutes so they do not crumble.

Pumpkin Cookies IV

Ingredients

1 teaspoon baking soda
1 teaspoon gluten-free baking powder
1 teaspoon ground cinnamon
1 cup white rice flour
3/4 cup potato starch
1/2 cup shortening
3/4 cup white sugar
1 cup canned pumpkin
1/2 cup ground walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift dry ingredients together. Cream the shortening and the sugar. Add the pumpkin. Add the dry ingredients and nuts. Beat until smooth.

Shape into 1 inch balls and place on a greased cookie sheet. Press flat with a fork.

Bake for 9 to 12 minutes.

Butterscotch Bonanza Cookies

Ingredients

1 cup butter or margarine,
softened
3 cups packed brown sugar
4 eggs, separated
5 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 cup chopped almonds

Directions

In a mixing bowl, cream butter and brown sugar. Add egg yolks, one at a time, beating well after each addition. Combine flour, baking soda and cream of tartar; gradually add to the creamed mixture. Stir in almonds. In small mixing bowl, beat egg whites until stiff peaks form; fold into dough. Shape into four 9-in. rolls; wrap each in plastic wrap. Refrigerate overnight. Unwrap and cut into 1/8- to 1/4-in. slices. Place 1 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are golden brown. Remove to wire racks to cool.

Twisty Cookies

Ingredients

1/2 cup white sugar
1 cup packed brown sugar
1/2 cup butter, softened
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped almonds
3 cups semi-sweet chocolate chips
2 teaspoons rum
1/2 teaspoon whiskey

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

Combine white and brown sugar, butter and eggs. Stir in flour, baking soda and salt. The dough will be stiff.

Stir in nuts, chocolate chips, rum and whiskey. Drop dough by tablespoonful onto cookie sheet. Bake 8 to 10 minutes.

Crispy Orange-Almond Cookies

Ingredients

1 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
1/2 teaspoon almond extract
2 1/3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 cup chopped almonds

Directions

In a mixing bowl, cream shortening and sugars. Beat in egg, orange juice, peel and extract. Combine flour and baking soda; gradually add to the creamed mixture. Stir in almonds. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Oatmeal Pudding Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup packed brown sugar
1/4 cup white sugar
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
1 1/4 cups all-purpose flour
1 teaspoon baking soda
3 1/2 cups rolled oats
1 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

In a large bowl, cream together shortening, brown sugar, and white sugar until smooth. Blend in instant pudding, then beat in eggs until the batter is light and fluffy. Combine flour and baking soda; mix into the batter. Stir in oats and raisins. Dough will be stiff. Drop dough by spoonfuls onto the prepared baking sheets.

Bake for 8 to 12 minutes in the preheated oven, or until firm. Cool on wire racks.

Sugar Free Kaiser Cookies

Ingredients

3 tablespoons margarine
1 teaspoon artificial sweetener
1 teaspoon vanilla extract
1 egg
1 cup all-purpose flour
2/3 cup water

Directions

Beat margarine until fluffy. Add the sugar replacement, egg, and vanilla. Mix for one minute.

Now add the flour and water to get a thin batter. Heat iron griddle and pour one tablespoon batter for each cookie. Cook till golden brown and turn, repeat when brown and remove to rack. Eat the crunchy cookie now or pour fresh fruit mixture over top and serve with sugar free ice cream. Very Good! NOTE: I use the waffle iron sometimes also - just don't burn them.

Empire Cookies

Ingredients

1/2 cup butter
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup raspberry jam
1 cup confectioners' sugar
1/4 teaspoon almond extract
1 tablespoon hot water
1/4 cup candied cherries,
chopped

Directions

Cream butter. Add sugar, creaming well. Beat in egg and vanilla. Combine flour and baking powder; gradually add to creamed mixture.

On a lightly floured surface, roll out dough to 1/8 inch thickness. Cut into 2 inch rounds, and place on ungreased baking sheets.

Bake at 350 degrees F (175 degrees C) for 10 minutes, or until very lightly browned at edges. Cool thoroughly.

Spread half of the cookies with jam, and top with remaining cookies.

Combine confectioners' sugar, almond extract, and enough hot water to make a thin icing. Frost tops of cookies. Top each with a small piece of candied cherry.

Fruity Cookie Tarts

Ingredients

1/2 cup whipped topping
2 large soft chocolate chip cookies
1 kiwifruit, peeled and sliced
4 large strawberries, sliced
1/4 cup semisweet chocolate chips
1/2 teaspoon shortening

Directions

Spread whipped topping over cookies. Top with the kiwi and strawberries. In a microwave or heavy saucepan, melt chocolate chips and shortening; stir until smooth. drizzle over fruit. Serve immediately.

Turtle Cookies II

Ingredients

1 cup butter
1 teaspoon vanilla extract
1 cup confectioners' sugar
2 cups all-purpose flour
2 egg whites
1 cup chopped pecans
1/2 cup caramel ice cream
topping
1 cup chocolate coating wafers,
melted

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, cream together the butter and sugar until smooth. Stir in the vanilla, then the flour.

Roll the dough into walnut sized balls, roll the balls in the egg whites, then roll them in the chopped pecans. Place the cookies 1 1/2 inches apart on an unprepared cookie sheet. Using your finger, make an indention in the center of each cookie.

Bake for 12 to 15 minutes in the preheated oven, until bottom of cookies are lightly browned.

When the cookies come out of the oven fill the indentions with the caramel filling, and let cool. Pour about 1 to 1 1/2 teaspoons of chocolate over each cookie to cover the caramel center. Let stand until chocolate is set.

Chocolate Sandwich Cookies II

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
1 (18.25 ounce) package low calorie chocolate cake mix
4 eggs
2/3 cup vegetable oil

1 (8 ounce) package cream cheese, softened
2 cups confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease cookie sheets.

In a medium bowl, stir together the dark and light chocolate cake mix. Add the eggs and oil, mix until well blended. Roll dough into 2 inch balls, and place them onto the prepared cookie sheet. Flatten the balls slightly with the back of a spoon.

Bake for 10 to 12 minutes in the preheated oven, until firm. Let cool on the baking sheet for a few minutes before removing to cool on wire racks.

To make the filling, beat the cream cheese and confectioner' sugar together until smooth. Spread between two cooled cookies.

Delilah's Frosted Cut-Out Sugar Cookies

Ingredients

3/4 cup butter flavored shortening
1 cup white sugar
2 eggs
1 tablespoon milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

1 tablespoon butter
1 teaspoon vanilla extract
2 1/2 cups confectioners' sugar
3 tablespoons milk
2 drops any color food coloring

Directions

In a large bowl, cream together the shortening and white sugar until smooth. Beat in the eggs one at a time, then stir in the milk and 1 teaspoon vanilla. Combine the flour, baking powder, and salt; stir into the creamed mixture. Cover dough, and chill for at least one hour.

Preheat the oven to 400 degrees F (200 degrees C). Lightly grease cookie sheets, or line with parchment paper. On a lightly floured surface, roll out the dough to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 6 to 8 minutes in the preheated oven. Remove cookies from baking sheets to cool on wire racks. Cool completely before frosting.

In a small bowl, beat the butter, 1 teaspoon vanilla and confectioners' sugar until smooth. Mix in the milk one tablespoon at a time until a good spreading consistency is reached. Stir in food coloring to desired shade. Decorate cooled cookies, and set on waxed paper to harden.

No Bake Camping Cookies

Ingredients

1/2 cup butter, softened
2/3 cup white sugar
3 tablespoons unsweetened
cocoa powder
1 tablespoon strong brewed
coffee
1/2 teaspoon vanilla extract
1 3/4 cups rolled oats
1/3 cup confectioners' sugar for
decoration

Directions

Cream together butter or margarine, sugar, cocoa, coffee and vanilla.

Add oats and mix well. Roll into 36 balls about 1 inch in diameter. Dip balls into confectioners' sugar. Set on wax paper.

Cookie Mix in a Jar IV

Ingredients

3/4 cup white sugar
1/2 cup packed brown sugar
1 cup chocolate covered raisins
1/2 cup milk chocolate chips
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda

Directions

Mix together the flour, baking powder and baking soda.

Layer ingredients in order given in a quart size " wide mouth " canning jar. Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit but it will work.

Attach instructions to the jar: Chocolate Covered Raisin Cookies
1. Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE Add 1 egg, slightly beaten and 1 teaspoon vanilla 3. Mix until completely blended. You will need to finish mixing with your hands. 4. Shape into walnut sized balls. Place 2 inches apart on a parchment lined cookie sheet. DO NOT USE WAXED PAPER. 5. Bake at 375 degrees F (190 degrees C) 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling.

Stephen's Chocolate Chip Cookies

Ingredients

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2/3 cup white chocolate chips
- 2/3 cup milk chocolate chips
- 2/3 cup semisweet chocolate chips
- 1/3 cup chopped walnuts
- 1/3 cup chopped pecans
- 1/3 cup chopped almonds

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, brown sugar, and white sugar. Mix in the eggs and vanilla. Combine the flour, baking soda, baking powder, and salt; add to butter mixture, and stir until just blended. With a large wooden spoon, stir in the white, milk, and semi-sweet chocolate chips. Stir in the walnuts, pecans, and almonds. Drop dough by heaping spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on the baking sheet before transferring to wire racks to cool completely.

Half Moon Cookies

Ingredients

1 3/4 cups all-purpose flour
1/2 cup potato flour
1/3 cup white sugar
13 tablespoons butter, chilled and diced
1 egg
1/2 cup strawberry jam
1/3 cup pearl sugar
1/3 cup chopped pecans
1 egg white

Directions

Sift the all-purpose flour, potato flour and white sugar together. Cut in the butter until the mixture resembles coarse crumbs. Add the egg and mix just until the dough begins to gather together. Form the dough into a ball, then flatten into a disk. Wrap in plastic wrap and refrigerate overnight.

Divide dough in half and soften at room temperature for 15 minutes.

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Knead dough briefly to soften, adding more flour if too sticky to work with. Roll 1 piece of dough out between sheets of floured wax paper to a thickness of 1/8 inch. Cut out rounds that are 2 1/2 inches across using a fluted cookie cutter or tart mold. Transfer cookies to the prepared baking sheet. Repeat with remaining dough.

Place 1/4 teaspoon preserves in center of each cookie. Gently fold half of cookie over preserves, covering 2/3 of bottom half of cookie (a little bit of the bottom layer of the cookie should be showing). Combine pearl sugar and nuts. Brush cookies lightly with beaten egg white. Sprinkle generously with nut mixture.

Bake at 350 degrees F (175 degrees C) for 10 minutes or until a pale golden color. Cool on baking sheets for 10 minutes then transfer to rack and cool completely.

Spring Cleaning Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1 cup white sugar
1 cup light brown sugar
2 eggs
2 tablespoons evaporated milk
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups rolled oats
1 1/2 cups semisweet chocolate chips
1 cup flaked coconut
1 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, shortening, white sugar and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the evaporated milk and vanilla. Combine the flour, baking powder, baking soda and salt; stir into the sugar mixture. Mix in the oats, chocolate chips, coconut and pecans. Drop by rounded tablespoonfuls onto the prepared cookie sheets. Cookies should be spaced about 2 inches apart.

Bake for 13 to 15 minutes in the preheated oven, until golden brown. Cool slightly on cookie sheets before removing to wire racks to cool completely.

Italian Wine Cookies

Ingredients

2 1/2 cups vegetable oil
2 1/2 cups red wine
water
12 cups all-purpose flour
1 quart vegetable oil for frying
1 cup honey, warmed slightly

Directions

Warm the wine and oil over medium heat. Remove from heat and add 12 cups of flour. Stir in water, 1/2 cup at a time, until the dough comes together in a soft ball. Knead well.

Roll the dough into a snake and cut into two inch pieces. Run each piece over a basket or use a fork to get ridges in the dough.

Heat oil for frying in a large pot. Deep fry cookies until medium brown. Drain on paper towels.

Warm honey in a frying pan until very liquid. Roll the cookies in the honey, and then place in a dish. Allow the honey to cool and serve.

Cool Cookie Crumble

Ingredients

1 (3 ounce) package fruit flavored gelatin mix
2/3 cup boiling water
1 1/4 cups ice water
3 1/2 cups frozen whipped topping, thawed
10 vanilla wafers, crumbled

Directions

In large bowl, add gelatin to boiling water, stir until dissolved, about 3 minutes. Add ice water to gelatin and stir until gelatin begins to thicken. Whisk in whipped topping.

Place crumbled cookies in large serving bowl or six individual glasses. Spoon gelatin mixture on top of cookies. Chill 2 hours in refrigerator before serving.

Philippine-Made Sugar Cookie

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
8 ounces semisweet chocolate,
grated

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line them with parchment paper or aluminum foil. Sift together the flour, baking soda, baking powder and salt; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time then stir in the vanilla. The mixture should be thick and light yellow. Gradually stir in the sifted ingredients until well blended. Drop dough by teaspoonfuls, three inches apart onto the prepared cookie sheets. Sprinkle grated chocolate over the tops of the cookies.

Bake for 12 to 15 minutes in the preheated oven, until the cookies begin to brown around the edges. Remove from cookie sheets to cool on wire racks. Store in an airtight cookie jar.

Raisin Chocolate Chip Cookies

Ingredients

1 cup raisins
1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
1/4 cup mayonnaise*
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Place raisins in a bowl. Cover with boiling water; let stand for 5 minutes. Drain well and set aside.

In a mixing bowl, cream butter and sugars. Beat in mayonnaise and vanilla. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in the chocolate chips, walnuts and raisins. Drop by level tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 9-11 minutes or until golden brown. Remove to wire racks to cool.

Applesauce Raisin Cookies II

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1/2 cup applesauce
1 egg
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 cup chopped raisins
1/2 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, mix together the shortening, brown sugar, applesauce and egg until smooth, Combine the flour, baking soda, salt, cinnamon and cloves; stir into the applesauce mixture. Drop dough by rounded teaspoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Brown Butter Cookies

Ingredients

2 cups butter
2 cups brown sugar
2 eggs
2 teaspoons vanilla extract
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3 cups all-purpose flour
2/3 cup chopped pecans
2 teaspoons vanilla extract
3 1/2 cups confectioners' sugar
1/2 cup hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat butter over medium heat for 5 minutes or so, until it turns nut brown in color. The foaming and bubbling is part of the browning process, but watch it carefully so that you don't burn the butter. Remove from heat, and cool slightly. Reserve 1/2 cup of the butter for the frosting.

Pour remaining browned butter into a large mixing bowl. Beat browned butter with brown sugar until the butter is no longer hot. Mix in eggs, 2 teaspoons vanilla, baking soda, baking powder, and salt. Beat thoroughly. Mix in flour and chopped pecans. Drop tablespoons of dough onto ungreased baking sheets.

Bake for 10 minutes in the preheated oven, or until light brown around the edges. Cool.

In a medium bowl, mix the reserved 1/2 cup browned butter with 2 teaspoons vanilla, confectioners' sugar, and hot water. Beat until smooth, and use to frost cooled cookies.

Finnish Cookie Sticks

Ingredients

1 cup butter, softened
1/2 cup white sugar
1 egg
1 teaspoon almond extract
3 cups all-purpose flour
1/4 teaspoon salt
3 eggs, beaten
1/2 cup white sugar
1 1/2 cups finely chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and 1/2 cup sugar until smooth. Stir in 1 egg and almond extract. Combine the salt and flour; stir into the sugar mixture with your hands until a smooth dough forms. Roll dough into log shaped pieces about 1/2 inch thick and 2 to 3 inches long. Dip each piece in the beaten eggs, then in remaining 1/2 cup sugar and then roll them in almonds. Place them 1 inch apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Applesauce Cookies I

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1 egg
1/2 cup applesauce
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (195 degrees C). Grease cookie sheets.

In a large bowl, cream the shortening, sugar, and egg. Stir in the applesauce. Sift together the flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Then mix in the raisins and nuts.

Drop by teaspoonfuls onto the prepared cookie sheets. Bake 10 to 12 minutes in the preheated oven. Remove to cool on wire racks.

Family-Favorite Soft Oatmeal Cookies

Ingredients

2 cups packed brown sugar
1 cup shortening
3 eggs
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup sour milk*
2 cups rolled oats
1 cup raisins
1 cup chopped walnuts

Directions

In a large mixing bowl, cream sugar and shortening. Add eggs, one at a time, beating well after each addition. Combine flour, salt, baking powder, soda and cinnamon; add alternately with milk to the creamed mixture. Stir in oats, raisins and nuts. Drop by heaping tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for about 12 minutes or until lightly browned. Remove to a cooling rack. (*To sour milk, place 1 tablespoon white vinegar in a measure cup; add enough milk to equal 1 cup.)

Best Ever Chocolate Chip Cookies II

Ingredients

1 cup butter, melted
2 cups brown sugar
2 eggs
2 2/3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, stir together the melted butter and brown sugar until smooth. Beat in the eggs one at a time. Combine the flour, baking powder and baking soda, gradually stir into the sugar mixture. Fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Thimble Cookies

Ingredients

1/2 cup butter
1/4 cup white sugar
1 egg yolk, beaten
2 teaspoons lemon juice
1 cup all-purpose flour
1 egg white
1 cup finely chopped walnuts
1 cup (approx.) raspberry jam or jelly

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream butter and sugar; add yolk and lemon juice and beat well. Stir in flour until well blended.

Form into 1 inch balls, dip into beaten egg white then into chopped nuts. Place on greased cookie sheet, make deep indentation in center of each cookie. Bake for 5 minutes, then quickly indent centers again, continue baking for 10 minutes.

Fill center of each hot cookie with raspberry jam or jelly.

Sugarless Health Cookies

Ingredients

1 cup raisins
1/2 cup dates, pitted and chopped
1 cup water
1/4 cup vegetable oil
2 eggs, beaten
1 teaspoon vanilla extract
1 teaspoon baking soda
1 tablespoon aspartame sweetener
1 cup all-purpose flour
1 cup rolled oats

Directions

In a small pan mix together raisins, dates, and water. Bring to a boil for 3 minutes, then cool. In a medium bowl, stir together oil, eggs, vanilla, artificial sweetener, flour, baking soda, and oats. Add the boiled mixture to this, stir, and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Drop cookies from a teaspoon onto a cookie sheet and bake for 10 minutes in the preheated oven.

Soft Zucchini Spice Cookies

Ingredients

1/2 cup butter, softened
1 cup packed brown sugar
1 egg
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/4 cup milk
1 1/2 cups grated zucchini
1/2 cup chopped walnuts
1/2 cup raisins
1 teaspoon orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar until smooth, then beat in the egg. Combine the flour, baking powder, salt, cinnamon, nutmeg and cloves; stir into the creamed mixture alternately with the milk. Finally, mix in the zucchini, walnuts, raisins and orange zest. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until the edges are lightly browned.

Iced Orange Cookies

Ingredients

1/2 cup shortening
1 cup sugar
2 eggs
1/2 cup orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt

ICING:

2 cups confectioners' sugar
1/4 cup orange juice
2 tablespoons butter (no substitutes), melted

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in orange juice and peel. Combine flour, baking powder and salt; gradually add to the creamed mixture.

Drop by heaping teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges begin to brown. Remove to wire racks to cool.

In a small bowl, combine icing ingredients until smooth; drizzle over cooled cookies.

Mom's Coconut Cookies

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1/4 cup packed brown sugar
1 egg
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1 cup flaked coconut

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking powder and salt; gradually add to the creamed mixture. Stir in coconut. Shape into two 3-1/2-in. rolls; wrap each in plastic wrap. Refrigerate for 2 hours or until firm. Unwrap and cut into 1/8-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 425 degrees F for 5-7 minutes or until lightly browned. Remove to wire racks to cool.

German Cut-Out Cookies

Ingredients

1 cup butter, softened
2 cups brown sugar
2 eggs
1 tablespoon vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar. Beat in the eggs and vanilla extract until well blended. Combine the flour, baking soda, baking powder and salt; stir into the creamed mixture. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Decorate with your favorite frostings or sprinkles if you like.

Grandma's Sugar Cookies

Ingredients

1 cup packed brown sugar
1 cup white sugar
4 eggs, beaten
1 cup shortening
5 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 cup buttermilk
1/2 cup colored sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream the brown sugar, white sugar, eggs, and the shortening. Sift together the flour, baking powder, baking soda, cinnamon, and nutmeg. Alternate adding the buttermilk with the dry ingredients.

Roll dough into walnut sized balls and roll the balls in colored sugar if desired. Place them 2 inches apart on an unprepared cookie sheet. Bake for 10 to 13 minutes in the preheated oven. Remove to cool on wire racks.

Oreo®, Cookie Cake

Ingredients

1 (20 ounce) package chocolate sandwich cookies
1/2 cup butter
1 (16 ounce) container frozen whipped topping, thawed
2 (8 ounce) packages cream cheese
1 cup confectioners' sugar
2 cups milk
1 (3.5 ounce) package instant vanilla pudding mix

Directions

Crush cookies into bite size pieces. Reserve 1 cup for top. Melt butter and mix with rest of cookies. Press into 9x13 pan. Put in freezer for 5 minutes.

Blend 1/2 of the whipped topping, all of the cream cheese and confectioners' sugar. Spread over crust and place cake back in freezer.

Prepare instant pudding with the milk according to package directions then spread over top of cake. Spread the remaining whipped topping on top of the pudding then sprinkle with the remaining cookies. Keep cake refrigerated.

Almond Cookies I

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 egg
1 1/4 cups all-purpose flour
1/2 cup ground almonds
2 teaspoons amaretto liqueur

Directions

Preheat oven to 400 degrees F (200 degrees C).

In large bowl, cream together the butter and sugar. Beat in the egg, amaretto, and almonds. Gradually mix in the flour until well blended. Drop by teaspoonfuls 2 inches apart on ungreased cookie sheets.

Bake 5 to 8 minutes in the preheated oven, or until cookies are lightly colored.

French Lace Cookies II

Ingredients

1 cup all-purpose flour
1 cup finely chopped almonds
1/2 cup packed brown sugar
1/2 cup butter
1/3 cup light corn syrup
1/2 teaspoon almond extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets and outside of 4 inverted 6-ounce custard cups.

Whisk together the flour and almonds in a bowl; set aside.

Bring the sugar, butter, and corn syrup to a boil in a saucepan stirring constantly. Remove from the heat and stir the flour mixture into the saucepan. Add the almond extract and continue stirring until incorporated. Measuring the batter by tablespoons, drop four cookies onto the prepared baking sheet. Spread each tablespoon of batter into a 4-inch circle.

Bake in the preheated oven until the edges of the cookies are golden brown, 5 to 6 minutes. Remove the baking sheets from the oven and allow to cool for 1 minute. Use a spatula to remove the cookies from the baking sheet; place each cookie onto an inverted custard cup. Allow the cookies to cool while continuing to bake the remaining batter in batches.

Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1/2 cup egg substitute
1/4 cup corn syrup
2 teaspoons vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/4 cups semisweet chocolate chips

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in the egg substitute, corn syrup and vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 9-11 minutes or until lightly browned. Immediately remove to wire racks to cool.

Goosey Butter Cookies

Ingredients

1 (8 ounce) package cream cheese
1/2 cup butter, softened
1 egg
1/4 teaspoon vanilla extract
1 (18.25 ounce) package yellow cake mix
1/4 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the cream cheese and butter. Stir in the egg and vanilla. Add cake mix, and stir until well blended. Roll into 1 inch balls and roll the balls in the confectioners' sugar. Place 1 inch apart onto an ungreased cookie sheet.

Bake for 10 to 13 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Cinnamon Cookies I

Ingredients

1 cup white sugar
1/2 cup butter, softened
3 egg yolks
2 tablespoons milk
2 cups all-purpose flour
2 teaspoons ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon salt

Directions

In a medium bowl, cream together the butter and sugar. Beat in the egg yolks, then stir in the milk. Combine the flour, cinnamon, baking powder and salt, stir into the wet ingredients until well blended. Wrap dough and chill for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut out cookies using a 2 1/4 inch cookie cutter. Place cookies 1 inch apart onto a cookie sheet.

Bake for 10 to 12 minutes in the preheated oven, until lightly browned. Remove cookies to wire racks and cool.

Super Duper Chocolate Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1/2 cup vegetable shortening
2 cups white sugar
2 teaspoons vanilla extract
4 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1/8 teaspoon salt
1/2 cup chopped walnuts
3/4 cup confectioners' sugar

Directions

Melt the chocolate and shortening in a saucepan over low heat. Remove from heat and mix in sugar and vanilla. Beat in eggs 1 at a time. In a bowl, sift together flour, baking powder and salt. Stir in the chocolate mixture and nuts. Chill dough in the refrigerator 3 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Place confectioners' sugar in a bowl. Roll dough into 1 inch balls. Roll dough balls in confectioners' sugar to coat. Arrange 3 inches apart on the prepared cookie sheets.

Bake 12 to 15 minutes in the preheated oven. The cookies will look soft when removed from the oven. Transfer to a wire rack to cool. Enjoy!

Toffee Sandwich Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup packed brown sugar
1/2 cup sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup English toffee bits or
almond brickle chips

FILLING:

2/3 cup butter or margarine,
softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
3 tablespoons half-and-half cream
or milk

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in toffee bits (dough will be stiff). Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10 minutes or until firm (do not brown).

In a mixing bowl, combine butter, sugar, vanilla and enough cream to achieve spreading consistency. Spread on the bottom of half of the cookies; top with remaining cookies.

Wine Cookies (Original Italian)

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
3 tablespoons white sugar
1 cup dry red wine
1/2 cup vegetable oil
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the flour, baking powder and sugar. Add the wine and oil. Mix with a large fork and then with your hands.

Roll small pieces of dough between hands to make "logs" then shape into circles. The circles should be no bigger than the 2 inches in diameter. Roll cookies in extra sugar and place on cookie sheet.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until slightly brown. After cookies cool they should be hard and crisp.

Oatmeal Chocolate Chip Cookies IV

Ingredients

1/2 cup butter flavored shortening
1 tablespoon water
1/2 cup white sugar
1 cup packed brown sugar
1 1/2 teaspoons vanilla extract
2 egg whites
1 3/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup rolled oats
1/2 cup miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening, water, white sugar and brown sugar until smooth. Beat in the egg whites and vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Blend in the oats and mini chocolate chips. Drop dough by half-teaspoonfuls onto the prepared cookie sheets.

Bake for 7 to 9 minutes in the preheated oven, until the edges begin to brown. Remove from baking sheets to cool on wire racks. Cool at least 10 minutes before eating.

Three Hundred Chocolate Chip Cookies

Ingredients

12 1/2 cups white sugar
12 1/2 cups packed brown sugar
8 1/3 cups butter
25 eggs
1/3 cup vanilla extract
1/4 cup baking soda
36 1/3 cups all-purpose flour
1 1/2 tablespoons salt
9 1/3 pounds semisweet
chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a very large bowl, cream sugars and butter. Add eggs and vanilla. Combine dry ingredients and add gradually to creamed mixture. Stir in chocolate chips.

Scoop with ice cream scoop onto baking sheets. Flatten balls with wet hands. Bake for 10-12 minutes or until start to brown.

Smooth Sailing Sugar Cookies

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup sugar
1 egg
2 tablespoons milk
1 1/2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
FROSTING:
1 cup confectioners' sugar
1/2 teaspoon vanilla or almond
extract
1/4 teaspoon salt
1 tablespoon milk
Food coloring

Directions

In a mixing bowl, cream butter and sugar. Add egg, milk and vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Chill for 1 hour or until easy to handle.

On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with cookie cutters of your choice. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 5-8 minutes or until lightly browned. Remove to wire racks to cool.

In a mixing bowl, combine sugar, extract, salt and enough milk to achieve spreading consistency. Add food coloring if desired. Frost cookies; decorate as desired.

Orange Pecan Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, orange juice and peel. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in pecans. Shape dough into two 11-1/2-in. rolls; wrap in plastic wrap. Chill for 4 hours or overnight.

Unwrap; cut into 1/4-in. slices. Place 2 in. apart on lightly greased baking sheet. Bake at 400 degrees F for 7-8 minutes or until golden brown. Remove to wire racks to cool.

Treasure Cookies

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup all-purpose flour
2 teaspoons baking powder
1 (14 ounce) can sweetened condensed milk
1/2 cup butter, melted
1 1/3 cups flaked coconut
2 cups semisweet chocolate chips
1 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl mix cracker crumbs, flour and baking powder.

In a large mixing bowl, beat condensed milk and margarine until smooth.

Add cracker crumb mixture and blend well. Stir in coconut, chocolate chips, and pecans.

Drop by rounded teaspoon on a cookie sheet sprayed with non-stick spray. Bake 9-10 minutes or until lightly browned. Store loosely covered at room temperature.

Chocolate Chip Pistachio Cookies

Ingredients

3 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 cup butter
1 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1/4 cup chopped walnuts
1 (3 ounce) package instant pistachio pudding mix
1 cup semisweet chocolate chips
1/2 cup white chocolate chips
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

Sift together the flour, baking powder and salt, set aside. In a medium bowl, cream together the butter and sugar. Add the eggs, milk and vanilla, stirring after each addition. Add the dry ingredients and mix until a stiff dough forms. Separate 1/4 of the dough from the rest and set aside in a small bowl. Add the nuts to the dough in the small bowl. Add the pudding mix and 3/4 cup of chocolate chips to the large portion of dough; mix until blended.

Roll the pudding flavored dough into walnut sized balls, and place them 1 1/2 inches apart on the prepared cookie sheets. Flatten the balls using your hand or the bottom of a glass dipped in sugar. Roll the dough from the small bowl into marble sized balls, place 1 ball on top of each of the flattened cookies. Then, on top of each cookie, place 1 of the white chocolate chips.

Bake for 8 to 10 minutes in the preheated oven, or until cookies are set. Remove from the baking sheet to cool on wire racks. When cool, dust with confectioners' sugar if desired.

Oatmeal Cookie Bars

Ingredients

2 1/2 cups dates, pitted and chopped
2 tablespoons lemon juice
3/4 cup white sugar
2/3 cup water
1 1/2 cups sifted all-purpose flour
1 cup packed brown sugar
1/2 teaspoon salt
1 1/2 cups quick cooking oats
3/4 cup shortening

Directions

Preheat oven to 400 degrees F. Grease a 9x13 inch pan.

To make Filling: In a saucepan over low heat, combine dates, water, white sugar, and lemon juice. Heat for about 8 minutes, or until thick. Set aside to let cool.

To make Pastry: In a large bowl, combine flour, brown sugar, oats and salt. Mix until well blended. Add in shortening until mixture forms into coarse crumbs.

Press half of pastry mix into pan. Cover with date mixture and spread remaining pastry mix over the top.

Bake 20 to 25 minutes until golden brown. Let cool on wire rack before cutting.

Speculaas Cookies or Spicy Sinterklass Cakes

Ingredients

2 tablespoons milk
2/3 cup dark brown sugar
2 cups sifted all-purpose flour
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/4 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons chopped slivered almonds
2 tablespoons chopped candied citron
2/3 cup butter
1/2 cup slivered almonds

Directions

In a large bowl, dissolve the brown sugar in milk. Combine the flour, cloves, cinnamon, nutmeg, ginger, baking powder and salt. Stir the dry ingredients into the sugar and milk. Mix in 2 tablespoons of almonds and candied citron. Cut in the butter until it starts to form a dough, then knead on a lightly floured surface until smooth. Cover dough and chill for about 1 hour for easier handling.

Preheat the oven to 350 degrees F (175 degrees C). Dust a wooden speculaas mold lightly with cornstarch. Firmly press the dough into the mold. Run a knife around the edges to trim off excess dough. Gently lift dough out of the mold or tap out onto a cookie sheet. Press remaining almond slivers into cookies to match the designs.

Bake for 15 minutes in the preheated oven, just until the edges begin to darken. If your cookies are more than 1/2 inch thick, bake at 300 degrees F (150 degrees C) for up to 30 minutes. Cool cookies on wire racks to crisp. Store in an airtight container at room temperature for up to a month. The flavor will get better with age.

Holly Berry Cookies

Ingredients

2 cups all-purpose flour
1 cup sugar
1 teaspoon ground cinnamon
3/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup cold butter
1 egg
1/4 cup milk
2/3 cup seedless raspberry jam

GLAZE:

2 cups confectioners' sugar
2 tablespoons milk
1/2 teaspoon vanilla extract
Red-hot candies
Green food coloring

Directions

In a large bowl, combine the first five ingredients. Cut in butter until mixture resembles coarse crumbs. In a small bowl, beat egg and milk. Add to crumb mixture just until moistened. Cover and refrigerate for 1 hour or until dough is easy to handle.

On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with a 2-in. round cookie cutter. Place on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are lightly browned. Cool on wire racks. Spread jam on half of the cookies; top each with another cookie.

In a small mixing bowl, combine sugar, milk and vanilla until smooth; spread over cookies. Decorate with red-hot candies before glaze is set. Let dry. Using a small new paintbrush and green food coloring, paint holly leaves on cookies.

One, Two, Three, Four Cookies

Ingredients

1 cup margarine
2 cups white sugar
3 eggs
4 cups all-purpose flour
4 teaspoons baking powder
1 pinch salt
1 cup buttermilk
1/2 teaspoon baking soda
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a large mixing bowl, cream together the margarine and sugar. Add eggs and beat until fluffy.

In a separate bowl, mix together the flour, baking powder, and salt. Dissolve the baking soda in the buttermilk and add alternately to the margarine mixture with flour mixture.

Roll out dough and sprinkle with nutmeg. Cut with a biscuit cutter. Dough will be very soft and delicate.

Bake until lightly browned around the edges. A really soft, chewy cookie.

Almond Icebox Cookies

Ingredients

1 1/2 cups butter, softened
1 cup sugar
1 cup packed brown sugar
3 eggs
4 cups all-purpose flour
1 tablespoon ground cinnamon
1 teaspoon baking soda
1/2 cup finely chopped almonds
2 (2.45 ounce) packages whole
unblanched almonds

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Combine flour, cinnamon and baking soda; gradually add to the creamed mixture. Fold in chopped almonds. Shape into two 15-in. rolls; wrap each in plastic wrap.

Refrigerate for 2 hours or overnight. Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets; top each with a whole almond. Bake at 375 degrees F for 8-10 minutes or until edges begin to brown. Remove to wire racks to cool.

Icebox Sugar Cookies

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
2 eggs
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine flour, baking soda and salt; gradually add to creamed mixture. On a lightly floured surface, shape dough into three 10-in. long rolls. Tightly wrap each roll in waxed paper. Chill for 1 hour or until firm.

Cut into 3/8-in. slices; place on greased baking sheets. Sprinkle with sugar. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool on wire racks.

Pina Colada Cookies II

Ingredients

4 cups all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking soda
1 cup unsalted butter
2 cups brown sugar
2 eggs
1 (20 ounce) can crushed pineapple, drained
1 1/2 teaspoons rum flavored extract
1 1/2 cups flaked coconut, toasted
4 cups white chocolate chips
2 cups chopped and toasted macadamia nuts
3 drops pina colada candy oil

Directions

Sift together the flour, salt and baking powder, set aside. In a large bowl, cream together the butter and brown sugar. Stir in the eggs, pina colada oil, and rum extract, mix well. Stir in the dry ingredients until just combined. Using a large wooden spoon, stir in the drained pineapple, coconut, white chocolate chips, and nuts. Cover bowl, and refrigerate for 1 to 2 hours, until firm.

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

Roll dough into golf ball sized balls, place 2 1/2 inches apart onto the prepared cookie sheets. Bake for 15 to 20 minutes in the preheated oven, until golden brown. Remove from baking sheets to cool on wire racks.

Anise Cookies (Springerle)

Ingredients

4 eggs
4 cups confectioners' sugar
2 teaspoons lemon zest
4 1/2 cups cake flour
1 teaspoon baking powder
4 drops anise oil

Directions

In a large bowl, beat the eggs and sugar until very light and fluffy. Stir in the anise oil and lemon zest. Add the flour and baking powder; mix until well blended. Cover and chill dough for 3 to 4 hours.

On a lightly floured surface, roll out the dough to 1/4 to 1/8 inch thickness. Use a springerle rolling pin or board to make the designs. Cut into 1 1/2 inch rectangles, place onto a cookie sheet, and let them sit out overnight, uncovered, in a cool dry place.

The next morning, preheat the oven to 350 degrees F (175 degrees C). Bake the cookies for 15 to 20 minutes. Do not let the cookies brown. Allow cookies to cool, and store in an airtight tin for 1 week to blend the flavors.

Bobbie's Oatmeal Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 cups rolled oats
1/2 cup semisweet chocolate chips
1 cup raisins
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, brown sugar and white sugar until smooth. Beat in eggs and vanilla. Combine flour, baking soda, and salt; stir into the creamed mixture. Mix in the oats, chocolate chips, raisins, and pecans, one ingredient at a time. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Refrigerator Cookies IV

Ingredients

1 cup shortening
1/2 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1/2 cup chopped walnuts
(optional)

Directions

Cream together shortening and sugars. Mix in eggs and vanilla. Blend together flour, baking soda, and salt; mix into the creamed mixture. Mix in nuts.

Mold into a long roll about 2 1/2 inches in diameter. Wrap in wax paper, and chill several hours.

Cut thin, and place on greased baking sheets.

Bake at 400 degrees F (205 degrees C) for about 8 minutes.

Classic Cup Christmas Cookies

Ingredients

1 cup unsalted butter
1 1/2 cups confectioners' sugar
1 egg
1/2 teaspoon orange extract
4 teaspoons orange zest
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1 1/2 cups dried cherries
1/2 cup chopped pistachio nuts
4 ounces vanilla flavored
confectioners' coating, melted

Directions

In a medium bowl, cream together the butter and confectioners' sugar. Add egg, orange extract, and orange zest; mix until smooth. Sift together the flour and baking powder; stir into the creamed mixture. Then, stir in the dried cherries and chopped pistachios. Roll dough into a 10 inch long log about 2 1/2 inches in diameter, wrap in plastic or wax paper, and freeze for 2 hours. If dough is too difficult to form a log, refrigerate for 1 hour first.

Preheat oven to 375 degrees F (190 degrees C). Grease two cookie sheets.

Cut roll into 1/2 inch slices and place onto the cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Cool on the cookie sheet 1 to 2 minutes before removing to cool on a wire rack. Use melted candy coating to drizzle a striped pattern on the cookies when they are completely cool.

Italian Anisette Cookies

Ingredients

4 cups all-purpose flour
1 cup white sugar
1/2 cup milk
2 eggs
1 tablespoon baking powder
3/4 cup vegetable oil
1 tablespoon anise extract
1 teaspoon anise extract
1 cup confectioners' sugar
2 tablespoons hot water

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large bowl, mix flour, baking powder and white sugar. Make a well in the center and add oil, milk, 1 tablespoon anise extract, and eggs. Mix together until dough is sticky.

Oil fingers and pinch off dough in 1 inch pieces. Roll into a ball and place on a lightly greased cookie sheet, 1 inch apart, flatten top slightly. Bake for 8 minutes. Dip cookies in icing while warm.

To Make Icing: Blend in 1 teaspoon anise extract and enough hot water to 1 cup confectioner's sugar to form a smooth icing.

Clothespin Cookies III

Ingredients

1 1/2 teaspoons active dry yeast
1/4 cup warm milk
2 cups all-purpose flour
2 tablespoons white sugar
1/2 teaspoon salt
3/4 cup butter
2 eggs, beaten

1 (15 ounce) container ricotta cheese
1/4 cup white sugar
2 egg whites, stiffly beaten
1 cup chopped red and green candied cherries
1/4 cup chopped walnuts
1/2 cup semisweet chocolate chips

Directions

Place warm milk in a small bowl and sprinkle the yeast over the top; stir and set aside. In a large bowl, stir together the flour, 2 tablespoons sugar and salt. Cut in the butter until lumps are no larger than peas. Stir in the yeast mixture and eggs to form a dough. Shape dough into a ball, place in a greased bowl, cover and refrigerate overnight.

Preheat the oven to 300 degrees F (150 degrees C). Divide dough into 2 pieces. Roll each piece out into a 10 inch square. Cut into 14 strips. Wrap each strip in an overlapping spiral around the length of a greased wooden clothes pin. You can roll the pastry in sugar at this point if you like. Place covered clothes pins 2 inches apart onto ungreased cookie sheets.

Bake for 20 minutes in the preheated oven, until golden brown. Carefully remove clothespins while cookies are still warm and place cookies on a wire rack to cool completely.

To make the filling: In a medium bowl, stir together the ricotta cheese and 1/4 cup of white sugar. Fold in the beaten egg whites until evenly distributed. Gently fold in the candied cherries, walnuts and chocolate chips. Spoon into a pastry bag fitted with a large tip and pipe the filling into the cookies. Serve immediately after filling..

Chocolate Heart Cookies

Ingredients

1 cup butter, softened
1/2 cup sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 cup vanilla or white chips
2 tablespoons shortening, divided
1/2 cup semisweet chocolate chips

Directions

In a small mixing bowl, cream butter and sugar. Beat in vanilla. Combine the flour and cocoa; gradually add to creamed mixture. On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with a 3-in. heart-shaped cookie cutter. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until firm. Remove to wire racks to cool.

In a microwave-safe bowl, heat vanilla chips and 1 tablespoon shortening until melted, stirring frequently. Dip both sides of cookies into melted mixture. In another microwave-safe bowl, heat the chocolate chips and remaining shortening until melted, stirring frequently. Drizzle over the cookies. Place on wire racks to dry.

Aggression (Oatmeal) Cookies

Ingredients

6 cups rolled oats
3 cups packed brown sugar
3 cups butter
3 cups all-purpose flour
1 tablespoon baking soda

Directions

Put ingredients together in a bowl. For each child's bowl, use 1 cup oatmeal, 1/2 cup brown sugar, 1/2 cup butter or margarine, 1/2 cup of flour, and 1/2 teaspoon of baking soda.

Then mash, knead, and squeeze with hands until there aren't any lumps of butter. Form into small balls not as big as a walnut. Put on ungreased cookie sheet. Butter the bottom of a small glass and dip in granulated sugar. Flatten each ball of dough, dipping glass in sugar each time.

Bake at 350 degrees F (180 degrees C) for 10 to 12 minutes. Let cool on cookie rack.

Grandma's Apple Cookies

Ingredients

1/2 cup shortening
1 1/3 cups packed brown sugar
1 egg
1/4 cup milk
1 teaspoon baking soda
2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 cup chopped walnuts
1 cup dates, pitted and chopped
1 cup chopped apples

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the shortening and brown sugar together. Mix in the egg and milk. Stir in the apples. Add the flour, baking soda, ground cinnamon, ground cloves, ground nutmeg. Stir in the nuts and dates.

Either drop spoonfuls of dough onto a lightly greased cookie sheet or spread dough into a 13x18 inch lightly greased jelly roll pan. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes for the cookies or 20 to 25 minutes for the bars. Let cool then ice, if desired.

German Chocolate Cookies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
2 eggs
1/2 cup butter or margarine, melted
1/2 cup quick-cooking oats
1 cup semisweet chocolate chips
1/2 cup raisins

Directions

In a mixing bowl, combine dry cake mix, eggs, butter and oats; mix well. Stir in the chocolate chips and raisins.

Drop by heaping tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 9-11 minutes or until set. Cool for 5 minutes; remove to wire racks.

South Dakota Sunflower Seed Cookies

Ingredients

1 1/2 cups margarine, softened
3 cups all-purpose flour
1 1/2 cups white sugar
1 tablespoon baking soda
1 tablespoon baking powder
1 cup shredded coconut
1 cup sunflower seeds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream sugar and butter or margarine. Add flour, baking soda, and baking powder. Then add coconut and sunflower seeds. Mix well.

Shape into one inch balls and bake on ungreased cookie sheets for 15 minutes or until delicately browned.

Oat-rageous Cookies

Ingredients

1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 tablespoon water
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup quick-cooking oats
1 cup semisweet chocolate chips
3/4 cup dried cranberries
1/2 cup chopped walnuts
1/2 cup English toffee bits or
almond brickle chips

Directions

In a mixing bowl, cream shortening and sugars. Beat in egg, water and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in remaining ingredients.

Drop by tablespoonfuls 3 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks.

Oaty Peanut Butter Cookies

Ingredients

1 1/2 cups reduced fat margarine,
softened
1/2 cup reduced fat peanut butter
1/3 cup sugar
1/3 cup packed brown sugar
1 egg
2 egg whites
2 cups old-fashioned oats
1 1/2 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
3/4 teaspoon baking soda
1 cup semisweet chocolate chips
3/4 cup SKOR® English Toffee
Bits

Directions

In a large mixing bowl, cream margarine, peanut butter and sugars. Beat in egg and egg whites. Combine the oats, flour, cinnamon and baking soda; gradually add to creamed mixture. Stir in chocolate chips and toffee bits.

Drop by tablespoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray; flatten slightly. Bake at 350 degrees F for 9-11 minutes or until golden brown. Cool for 2 minutes before removing from pans to wire racks.

Easy Drop Cookies

Ingredients

1 cup butter
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons milk
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together butter or margarine and white sugar. Add egg, vanilla and milk. Mix well.

Gradually add flour, baking soda and salt. Mix well. Roll spoonfuls of dough in your hands and dip one end in colored sugar. Place on baking sheets and press top down with a glass. Bake for 12 minutes.

Pebber Nodder (Danish Christmas Cookies)

Ingredients

1 cup butter
1 cup sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon ground cardamom
1 teaspoon ground cinnamon, or
to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the butter and sugar until smooth. Beat in the eggs one at a time, stirring until light and fluffy. Combine the flour, cardamom and cinnamon; stir into the sugar mixture just until blended.

Separate the dough into 6 balls, and roll each ball into a rope about as big around as your finger on a lightly floured surface. Cut into 1/2-inch pieces, and place them on an ungreased baking sheet.

Bake for 10 minutes in the preheated oven, or until lightly browned. Cool on baking sheets for a few minutes, then transfer to wire racks to cool completely.

Maple Raisin Oatmeal Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1 teaspoon maple flavoring
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups quick-cooking oats
1 cup raisins

Directions

In a mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in maple flavoring. Combine the flour, baking soda, cinnamon and salt; gradually add to the creamed mixture. Stir in oats and raisins.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Orange Marmalade Cookies

Ingredients

For the cookie dough:

2 cups sugar
1/2 cup CRISCO® Shortening
2 eggs
1 cup sour cream
1/2 cup SMUCKER'S® Sweet Orange Marmalade
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt

For the frosting:

3 cups powdered sugar
1/2 cup butter or margarine (at room temperature)
1/4 cup SMUCKER'S® Sweet Orange Marmalade
orange juice (to thin frosting if necessary)

Directions

In a large mixing bowl, combine sugar, shortening and eggs; beat until well mixed. Add sour cream and marmalade; mix well. Add remaining ingredients and mix well. Chill dough in the refrigerator for 1/2 hour or until cool.

Meanwhile, preheat oven to 400 degrees and coat 2 baking sheets with cooking spray. Prepare frosting; in a medium mixing bowl, beat all frosting ingredients together, adding orange juice only as needed to make frosting spreadable. Set frosting aside.

Remove dough from refrigerator. Using a teaspoon, drop rounded spoonfuls of dough onto prepared baking sheets. Bake for 8 to 10 minutes or until lightly browned on edges. Remove from oven and cool on a wire rack.

Frost each cooled cookie.

Aunt Ione's Icebox Cookies

Ingredients

6 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 cups butter, softened
1 cup sugar
1 cup packed brown sugar
3 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 cups chopped nuts

Directions

Sift together first five ingredients; set aside. In a mixing bowl, cream butter and sugars. Add eggs, vanilla and lemon extract; beat well. Add dry ingredients; mix well. Stir in nuts. Divide dough into four parts and shape into 1-1/2-in. x 11-in. rolls. Wrap in foil and chill overnight. Slice cookies 3/8 in. thick. Bake on greased baking sheets at 350 degrees F for about 10 minutes.

Old-Fashioned Soft Sugar Cookies

Ingredients

1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
3 cups sifted all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup sour cream
6 tablespoons cinnamon sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter to consistency of mayonnaise. Add sugar gradually, while continuing to cream.

Add eggs one at a time, beating well after each addition. Add vanilla and beat until light and fluffy.

In a separate bowl, mix and sift flour, salt, baking powder and baking soda.

Add dry ingredients alternately with sour cream; beginning and ending with dry ingredients.

Drop by teaspoons or tablespoons depending on the size cookie you want. Sprinkle cinnamon-sugar mixture over the tops of the cookies. Bake for 8 to 10 minutes.

Coconut Fruitcake Cookies

Ingredients

3 cups chopped pecans
2 1/2 cups flaked coconut
1 1/4 cups chopped candied cherries
1 1/4 cups chopped candied pineapple
1 cup chopped dates
2 cups sweetened condensed milk

Directions

In a bowl, combine the first five ingredients. Stir in milk. Fill paper-lined miniature muffin cups two-thirds full.

Bake at 300 degrees for 20-25 minutes or until golden brown. Cool for 10 minutes before removing from pans to waxed paper to cool completely. Let stand for 24 hours in an airtight container at room temperature before serving.

Mary Mazzie's Anise Cookies

Ingredients

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1 pinch salt
6 eggs
1 1/2 cups white sugar
6 tablespoons vegetable oil
1 teaspoon anise extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, stir together the flour and baking powder; set aside. In a large mixing bowl, beat eggs until they are light and fluffy. Gradually add sugar and beat for about 3 minutes. Stir in the oil and anise extract. Fold in the dry ingredients until well blended. Spread the mixture into a 9x13 inch pan and bake for 15 to 20 minutes in the preheated oven.

When the pan cools slightly, cut the cookie down the middle, lengthwise. Cut each half into 1/2 inch slices. Place slices onto a cookie sheet and return to the oven long enough to brown on each side, like toast. Store in a tightly covered container.

Buttermilk Cookies

Ingredients

1 cup shortening
2 cups white sugar
4 eggs
4 cups all-purpose flour
4 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
1 cup buttermilk
4 teaspoons vanilla extract

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking powder, baking soda and salt, stir into the creamed mixture alternately with the buttermilk. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 6 to 8 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Starlight Mint Surprise Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup white sugar
1 cup butter, softened
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
100 chocolate mint wafer candies
100 walnut halves

Directions

Combine flour, baking soda, salt, white sugar, butter or margarine, brown sugar, eggs and vanilla. Combine and mix at lowest speed until dough forms.

Drop by scant teaspoons 2 inches apart on greased cookie sheets. Press candy wafer on top of each - mold dough sides up around mint. Cover with scant teaspoons of dough. Top each with walnut half.

Bake at 375 degrees F (190 degrees C) for 9-12 minutes.

Fruity Cookie Press Cookies

Ingredients

4 cups all-purpose flour
1 teaspoon baking powder
1 1/2 cups margarine
1 cup white sugar
1 (3 ounce) package fruit flavored gelatin mix
1 egg
1 teaspoon vanilla extract
1 (1 ounce) package fruit flavored gelatin mix

Directions

Preheat oven to 400 degrees F (205 degrees C).

Sift flour with baking powder. Cream margarine; gradually add sugar and gelatin and cream well. Add egg and vanilla; beat well. Gradually add flour mixture; mix until smooth.

Force dough through cookie press onto ungreased cookie sheet. Sprinkle with gelatin. Bake for about 12-13 minutes or until golden brown at the edges.

Moravian Spice Cookies

Ingredients

2 tablespoons butter
1/2 cup molasses
1/4 cup packed dark brown sugar
2 tablespoons corn oil
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 teaspoon baking soda
2 cups all-purpose flour

Directions

Melt butter or margarine over low heat until the butter turns light brown. Add molasses, brown sugar and oil, stirring to melt the sugar. Transfer to a mixing bowl and let cool for 5 minutes.

Add cinnamon, ginger, cloves, allspice and baking soda. Mix well. Add flour, 1/2 cup at a time, and beat until just blended.

Put the dough onto a large sheet of plastic wrap; flatten it into a disk and wrap it up. Let dough rest at room temperature for 1 to 2 hours before rolling. NOTE: Dough can be made up to three days in advance and stored in the refrigerator. Bring to room temperature before rolling.

Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets.

Divide dough in half and rewrap the unused portion. Roll out the dough on a floured surface as thin as possible, less than 1/16 inch. Cut out cookies with a small 2-inch cutter and place them about 1/4 inch apart on the prepared baking sheets.

Bake one sheet at a time for 8 to 10 minutes or until the cookies are crisp and just beginning to brown on the edges. Transfer to a wire rack to cool. Repeat with remaining dough. Store the cookies in an airtight container for up to 3 weeks.

Mosaic Cookies

Ingredients

4 (1 ounce) squares semi-sweet chocolate
3 tablespoons margarine
1 teaspoon vanilla extract
1 pinch salt
1 egg white
1 cup confectioners' sugar
1/2 pound rainbow colored miniature marshmallows
1 cup chopped walnuts
3/4 cup graham cracker crumbs

Directions

Melt the chocolate squares and margarine together. Stir in the vanilla and the pinch salt.

Beat the egg white and slowly add the confectioners' sugar. Blend well. Stir in the chocolate mixture, the marshmallows and the chopped nuts. Blend well. Shape mixture into a log shape and roll firmly in the graham cracker crumbs. Refrigerate. Slice log when ready to serve.

Cookie Jar Gingersnaps

Ingredients

3/4 cup shortening
1 cup sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon salt
Additional sugar

Directions

In a large mixing bowl, cream the shortening and sugar. Beat in the egg and molasses. Combine flour, baking soda, ginger, cinnamon and salt; gradually add to creamed mixture. Roll teaspoonfuls of dough into balls. Dip one side of each ball into sugar; place with sugar side up on a greased baking sheet. Bake at 350 degrees F for 12-15 minutes or until lightly browned and crinkly.

Beatrice Savitz's Apricot Cookies

Ingredients

8 ounces dried apricots
1/2 cup white sugar
2 tablespoons lemon juice
water to cover
1 cup all-purpose flour
1 cup rolled oats
1 cup packed brown sugar
1/2 cup butter

Directions

Preheat oven to 350 degrees F (180 degrees C).

Place apricots, lemon juice, white sugar in a small saucepan. Add enough water to just cover the apricots. Bring to a boil, and cook until fruit is soft. Chop coarsely.

Sift flour, oatmeal and brown sugar together. Melt butter or margarine over low heat and stir into flour mixture. Put 2/3 of this mixture into 8 x 8 inch greased pan. Spread apricot mixture over crust. Sprinkle remaining oatmeal mixture over apricots.

Bake for about 35 minutes.

German Chocolate Brownie Cookies

Ingredients

1 1/2 cups packed brown sugar
2/3 cup shortening
1 tablespoon water
1 teaspoon vanilla extract
2 eggs
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups semisweet chocolate chips
1/2 cup evaporated milk
1/2 cup white sugar
1/4 cup shortening
2 egg yolks, beaten
1/2 teaspoon vanilla extract
1/2 cup chopped pecans
1/2 cup flaked coconut

Directions

Combine brown sugar, 2/3 cup shortening, water, and 1 teaspoon vanilla in large bowl. Beat until well blended. Beat eggs into creamed mixture.

In another bowl, combine flour, cocoa, salt, and baking soda. Mix this mixture into creamed mixture until just blended. Stir in chocolate chips.

Drop rounded tablespoonfuls of dough onto ungreased baking sheet about 2 inches apart. Place cookie sheet in the middle of the oven. Bake at 375 degrees F (190 degrees C) for 7 to 9 minutes, or until cookies are set. Do not over bake. Cool for 2 minutes on baking sheet. Remove cookies to wire rack to cool completely.

To Make Frosting: Begin by combining evaporated milk, white sugar, 1/4 cup shortening, and egg yolks in medium saucepan. Stir over medium heat until thickened. Remove pan from heat. Stir 1/2 teaspoon vanilla, pecans, and coconut into the warm mixture. Cool completely, and frost cooled cookies.

Italian Chocolate Hazelnut Cookies

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
3 tablespoons cornstarch
4 teaspoons instant espresso powder
3/4 teaspoon salt
1 cup unsalted butter, cubed
1 teaspoon vanilla extract
2/3 cup hazelnuts - toasted, skinned and coarsely chopped
2 tablespoons hot water
2 (1 ounce) squares semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend flour, brown sugar, cornstarch, 1 tablespoon espresso powder and salt in a food processor. Add butter and vanilla. Using the pulse cycle-or pressing on/off button on your food processor, process until mixture resembles coarse meal. Add nuts; blend until finely chopped. Transfer dough to floured work surface. Knead just until dough comes together.

Divide dough in half. Press each half into 9-inch-diameter tart pan with removable bottom.

Bake at 350 degrees F (175 degrees C) until deep golden brown, about 25 minutes. Transfer to a rack and let cool for 2 minutes then remove sides of pan. Cut each shortbread round into 24 wedges. Cool completely.

Mix 2 tablespoons hot water and remaining 1 teaspoon espresso powder in small saucepan. Add chocolate. Stir over medium-low heat until chocolate is smooth. Remove from heat. Cool slightly. Drizzle chocolate mixture over cookies. Let stand until chocolate sets.

Powdered Sugar Cookies I

Ingredients

1 cup confectioners' sugar
1 cup white sugar
1 cup butter
1 cup vegetable oil
1 pinch salt
2 eggs
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon vanilla extract
4 cups all-purpose flour

Directions

Beat sugars, margarine, vegetable oil and salt very well. Add eggs and dry ingredients.

Make into balls, roll in sugar and place 1 inch apart on ungreased cookie sheet.

Bake at 350 degrees F (175 degrees C) for 8 minutes. For holidays or special occasions, roll in colored sugar instead of white sugar.

Root Beer Cookies

Ingredients

1 cup packed brown sugar
1/2 cup butter
1 egg
1/4 cup buttermilk
1 teaspoon root beer extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups confectioners' sugar
1/3 cup butter
1 1/2 teaspoons root beer extract
2 tablespoons hot water

Directions

Preheat oven to 350 degrees F (180 degrees).

Mix together brown sugar, 1/2 cup butter or margarine, egg, buttermilk and 1 teaspoon of root beer extract.

Add flour, baking soda and salt and mix well.

Drop teaspoon sized pieces of dough 2 inches apart on greased cookie sheets. Bake for 6 to 8 minutes.

To Make Root Beer Glaze: Mix together confectioner's sugar, 1/3 cup butter or margarine, 1 1/2 teaspoons of root beer extract and hot water. Brush on top of hot cookies.

Aunt Cora's World's Greatest Cookies

Ingredients

1 cup margarine, softened
1 cup peanut butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 cups unbleached all-purpose flour
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the margarine, peanut butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, mixing well after each. Combine the flour and baking soda; stir into the peanut butter mixture. Mix in chocolate chips. Drop by heaping spoonfuls onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until lightly browned at the edges. Allow cookies to cool on the cookie sheets for a minute before removing to wire racks to cool completely.

Soft Whole Wheat Sugar Cookies

Ingredients

1 cup white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup butter flavored shortening
2 tablespoons milk
1 teaspoon apple pie spice
1 teaspoon vanilla extract
1 egg
2 cups whole wheat flour
2 teaspoons white sugar
1/2 teaspoon ground cinnamon
1/2 pound mini candy-coated chocolates

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large bowl, combine first 10 ingredients and blend well. Stir in whole wheat flour.

Shape into 1 inch balls and place on ungreased cookie sheet, 2 inches apart. Flatten each cookie slightly with a fork.

Combine sugar and cinnamon and sprinkle over each cookie. Decorate with M and M's.

Bake in pre-heated oven for 8 to 10 minutes or until light golden brown.

Powdered Sugar Cookies III

Ingredients

1 cup butter flavored shortening
1 egg
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 teaspoon cream of tartar
1/2 teaspoon salt
1 teaspoon baking soda
2 cups all-purpose flour

Directions

Mix together the shortening, egg, and confectioners' sugar. Stir in vanilla, cream of tartar, salt, baking soda and flour. Mix well.

Roll dough into 1 inch in diameter balls. Place on cookie sheet. Press down with a glass bottom dipped in sugar. (I have also used cookie stamps dipped into sugar.)

Bake at 350 degrees F (175 degrees C) for about 10 minutes or just until edges are turning golden. Let cool slightly before removing from the cookie sheet.

Chocolate-Chocolate Chip Bacon Cookies

Ingredients

6 slices maple-cured bacon,
chopped
1 1/2 cups white sugar
1 cup softened butter
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup cocoa powder
3/4 teaspoon baking soda
1/4 teaspoon salt
2 cups semi-sweet chocolate
chunks

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble.

Beat the sugar, butter, eggs, and vanilla extract with an electric mixer in a large bowl until fluffy and smooth. Stir in flour, cocoa powder, baking soda, and salt. Mix in the chocolate chips and bacon. Drop cookies by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Let stand 5 minutes before transferring to wire racks to cool completely.

Cream Cheese Cookies I

Ingredients

1 cup butter, softened
1 (3 ounce) package cream
cheese, softened
1 cup white sugar
1 egg yolk
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease cookie sheets.

In a large bowl, cream together butter, cream cheese, and sugar until light and fluffy. Beat in egg yolk and vanilla. Stir in flour until well blended. Drop dough by spoonfuls or use a cookie press to place onto prepared cookie sheets. If using floral cookie press design, make an indentation in the center with a thimble, fill with preserves, or press candy into center.

Bake for 15 minutes in preheated oven. Cookies should be pale.

Molasses Sugar Cookies II

Ingredients

- 1 1/2 cups shortening
- 2 cups white sugar
- 1/2 cup molasses
- 2 eggs
- 4 cups all-purpose flour
- 4 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger

Directions

Melt shortening and cool. Add sugar, eggs and molasses; beat well.

Sift the flour, baking soda, cinnamon, salt, ground cloves and ginger. Add to the molasses mixture and stir until well combined. Chill dough for at least 3 hours or overnight.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.

Remove dough from the refrigerator and form into walnut sized balls. Roll balls in white sugar. Place balls about 2 inches apart on the prepared baking sheet.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes for chewy cookies and 10 to 12 minutes for crisper cookies. Store cookies in an airtight container.

Raisin Peanut Butter Bran Cookies

Ingredients

1 cup whole wheat flour
1 teaspoon baking soda
1/2 cup peanut butter
1 cup butter
1 1/4 cups packed brown sugar
3/4 cup whole bran cereal
2 eggs
1 teaspoon vanilla extract
2 1/2 cups raisins
2 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with aluminum foil or baking parchment.

In a large saucepan, melt the butter over medium heat. Add peanut butter and sugar and stir until melted. Remove from heat.

Transfer to large mixing bowl and stir in bran cereal. Stir in eggs and vanilla and mix well. Fold in raisins and oatmeal and stir until well blended.

Sift together flour and baking soda and add to mixture. Mix thoroughly.

Drop dough by tablespoonfuls onto cookie sheets. Dip a fork into water and press to flatten dough to 1/2 inch thickness.

Bake for 15 minutes, or until cookies are lightly colored. Reverse sheet once during baking time. Let stand on wire racks to cool.

Cookie Pops on a Stick!!

Ingredients

2 cups butter, softened
1 teaspoon baking soda
2 1/2 cups white sugar
1 teaspoon vanilla extract
4 1/2 cups self-rising flour
24 popsicle sticks

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine butter or margarine, baking soda, white sugar and your favorite extract flavor. Beat these ingredients together with an electric mixer until fluffy. Add self-rising flour. Beat well.

Roll dough into walnut sized balls. Place them two inches apart onto the cookie sheet and flatten slightly. Press ice cream stick into the flattened side of the cookie, and press down. This way, you know how large the cookie will be when baked. Add whatever topping to each cookie you like, OR, before pressing stick into the cookie, roll each cookie into sprinkles first, then flatten.

Bake until edges are lightly golden.

Cornmeal Coconut Cookies

Ingredients

1 1/4 cups butter, softened
1 cup white sugar
1 egg
2 cups finely-ground cornmeal
(such as GoyaB® Fine Yellow
Corn Meal)
1 cup all-purpose flour
1 teaspoon baking soda
1 lime, zested
1/2 cup shredded coconut
1/4 teaspoon salt
1 tablespoon coconut-flavored
rum (such as BacardiB®
CoconutB,,ŷ)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease several baking sheets, or line with parchment paper.

Beat the butter and sugar together in a bowl until the mixture is soft and creamy. Beat in the egg until well blended. Stir in the cornmeal about 1/4 cup at a time, stirring to blend well after each addition, then stir in the flour, baking soda, lime zest, coconut, salt, and rum until the mixture forms a soft dough. Drop by rounded teaspoons onto the prepared baking sheets about 2 inches apart.

Bake in the preheated oven until the edges just turn golden, 8 to 12 minutes, and allow cookies to cool on the baking sheets before removing. Cookies are very fragile when warm.

Raspberry Almond Kiss Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/4 cup white sugar for decoration

40 milk chocolate candy kisses,
unwrapped

1 cup confectioners' sugar
1 tablespoon milk
4 teaspoons raspberry jam
1/4 teaspoon almond extract

Directions

In a medium bowl, cream together the butter, 1/2 cup white sugar and brown sugar until smooth. blend in the egg and 1 teaspoon almond extract. Combine the flour, baking soda and salt; stir into the creamed mixture. Cover dough and refrigerate for at least one hour, or until easy to handle.

Preheat the oven to 325 degrees F (165 degrees C). Roll dough into 1 inch balls, roll the balls in the remaining white sugar and place them 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. While hot from the oven, immediately press a chocolate kiss into the center of each one. Remove from cookie sheets to cool on wire racks.

In a small bowl, mix together the confectioners' sugar, milk, raspberry jam and 1/4 teaspoon almond extract until smooth. Drizzle over cooled cookies.

Peanut Butter and Jelly Sandwich Cookies

Ingredients

1/2 cup SMUCKER'S® Natural Peanut Butter or JIF® Peanut Butter
1/3 cup unsalted butter
1/2 cup packed light brown sugar
1/4 cup honey
1 large egg
2 cups all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1 1/2 cups SMUCKER'S® Strawberry or Grape Jelly

Directions

Mix peanut butter, sugar, butter, honey and egg.

In a separate bowl, whisk together flour, salt and baking powder; add to the peanut butter mixture and mix well.

Divide the dough into 4 equal portions. Wrap each portion in plastic wrap or waxed paper and refrigerate 2 hours or overnight.

Remove portions from refrigerator and place each portion between 2 sheets of plastic wrap or waxed paper. Roll each portion into a 'sheet' about 1/8-inch thick. (Refrigerate dough again if it becomes too soft to handle).

Preheat oven to 350 degrees. Using a drinking glass or cookie cutter, cut dough into circles. Using a smaller drinking glass or cookie cutter, cut smaller circles or 'windows' in half the circles. Transfer cookies to non-stick baking sheet, leaving 1/2 inch between them.

Bake all cookies 5 to 6 minutes or until they're just starting to brown. Using a spatula, transfer the cookies to a cooling rack. When cookies have cooled, spread jelly on the plain cookie and top with the "window" cookies.

Prize-Winning Sugar Cookies

Ingredients

1 cup butter
2 cups white sugar
3 eggs
1 cup buttermilk
1 teaspoon baking soda
1 pinch salt
4 1/2 cups sifted all-purpose flour
4 teaspoons baking powder
1/4 cup vanilla extract
1 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream the margarine and sugar well. Add the eggs, one at a time, beating well after each. Add the buttermilk.

Sift together the flour, baking soda, salt, and baking powder and add to the creamed mixture.

Add 1/4 cup of vanilla (yes, this is correct) and nutmeg, and blend well. Let dough rest for 10 minutes.

Drop by tablespoonfuls onto greased cookie sheet. Sprinkle with additional sugar.

Bake for 10 minutes.

English Cookie Bars

Ingredients

1/2 cup butter, softened
2 cups brown sugar
2 eggs
1/2 cup applesauce
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup cold coffee
1 cup chopped pecans
1 cup raisins

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

In a large bowl, mix together the butter, brown sugar, eggs and applesauce. Combine the flour, baking powder, baking soda, cinnamon and nutmeg; stir into the batter alternately with the cold coffee. Finally, mix in the raisins and pecans. Spread the batter evenly into the prepared pan.

Bake for 15 to 20 minutes in the preheated oven, or until lightly browned. Cool and cut into bars.

Cookie in a Jar

Ingredients

1/2 cup white chocolate chips
1/2 cup crispy rice cereal
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup packed brown sugar
1/2 cup semisweet chocolate chips
1/2 cup rolled oats
1/2 cup white sugar

Directions

In a 1 quart jar, layer the ingredients in the order listed. Pack down firmly after each addition.

Attach a tag with the following instructions: Cookie in a Jar 1. Preheat the oven to 350 degrees F (175 degrees C). 2. In a large bowl, cream 1/2 cup margarine until light and fluffy. Mix in 1 egg and 2 tablespoons water. Add the entire contents of the jar, and stir until well blended. Drop by rounded spoonfuls onto an ungreased cookie sheet. 3. Bake for 10 to 12 minutes in preheated oven. Remove from baking sheets to cool on wire racks.

Three Ingredient Peanut Butter Cookies

Ingredients

1 cup peanut butter
1 cup white sugar
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Combine the peanut butter, white sugar and egg. Mix until smooth.

Drop spoonfuls of dough onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 6 to 8 minutes. Do not overbake! These cookies are best when they are still soft and just barely brown on the bottoms.

Refrigerator Cookies I

Ingredients

1 1/2 cups white sugar
1 cup butter
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt

Directions

In a medium bowl cream together the sugar and butter until smooth. Stir in the egg and vanilla. Combine the flour, baking powder and salt, gradually stir into the creamed mixture until all flour is absorbed. Shape dough into rolls about 1 1/2 inches in diameter. Wrap in waxed paper; refrigerate until firm, at least 4 hours or up to 1 week.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Unwrap chilled rolls and cut into 1/4 inch thick slices. Place cookies 1 inch apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until cookies are lightly browned. Remove from baking sheets immediately to cool on wire racks.

Monster Cookies VII

Ingredients

12 eggs
4 1/2 cups brown sugar
4 cups white sugar
1 tablespoon vanilla extract
1 tablespoon corn syrup
8 tablespoons baking soda
2 cups butter
3 pounds peanut butter
18 cups rolled oats
2 1/2 cups semi-sweet chocolate chips
2 cups candy-coated milk chocolate pieces

Directions

In a very large bowl, mix ingredients in order given. (Use hands if necessary).

Drop on cookie sheet (an oven liner works well) about 5 cookies to a sheet with ice cream scoop and flatten.

Preheat oven to 350 degrees F (175 degrees C). Bake for 12 minutes or longer until done. These burn easily. Makes about 80 saucer size cookies. Note: This recipe does not call for flour.

Healthy Banana Cookies

Ingredients

3 ripe bananas
2 cups rolled oats
1 cup dates, pitted and chopped
1/3 cup vegetable oil
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mash the bananas. Stir in oats, dates, oil, and vanilla. Mix well, and allow to sit for 15 minutes. Drop by teaspoonfuls onto an ungreased cookie sheet.

Bake for 20 minutes in the preheated oven, or until lightly brown.

Sweet-as-Sugar Cookies

Ingredients

1 cup butter, softened
1 cup sugar
1 cup confectioners' sugar
1 cup vegetable oil
2 eggs
4 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
1 teaspoon vanilla extract
Additional sugar
Nutmeg

Directions

In a mixing bowl, cream butter, sugars and oil. Add eggs, one at a time, beating well after each addition. Add dry ingredients and vanilla; mix well. Refrigerate dough overnight. Form into walnut-size balls and place on greased baking sheets. Combine sugar and nutmeg; dip glass in mixture and flatten cookies with it. Bake at 375 degrees F for 8 minutes. Cool on wire rack.

Refrigerator Cookies III

Ingredients

1 cup shortening
1 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1/3 cup colored sugar for decoration

Directions

Mix shortening, sugar, eggs, and vanilla together in large bowl. Stir flour, salt, and baking soda together in a separate bowl. Blend dry ingredients in with the shortening mixture. Mix thoroughly with hands.

Divide dough into 3 parts; shape into cylinders, 1 1/2 inches in diameter and about 7 inches long. Roll in colored sugar (or use finely chopped nuts instead). Chill for several hours or overnight.

Heat oven to 400 degrees F (205 degrees C). Cut into 1/4 inch slices, and place on greased cookie sheets. Bake for 8 to 10 minutes. Cool.

Tea Cookies I

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 pinch salt
1 1/2 teaspoons baking powder
3/4 cup chopped walnuts
1/3 cup confectioners' sugar for
dusting

Directions

Beat together the butter and confectioners' sugar till creamy. Add vanilla.

Mix the dry ingredients, stir into creamy mixture. Blend well.

Add the nuts, mix well, roll the dough out into two balls. Wrap in plastic wrap and chill for at least 1 hour in the refrigerator.

Flatten dough out and cut into 15 or 20 equal size pieces, shape into balls. Place on ungreased cookie sheet.

Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes till firm but not brown. While still warm roll into confectioners' sugar, let cool and roll again.

Walnut Cookies I

Ingredients

3 cups all-purpose flour
1 cup shortening
3/4 teaspoon baking soda
2 cups packed brown sugar
3 eggs
1 cup chopped walnuts
1 1/2 cups walnut halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream the shortening, brown sugar and eggs. Stir in the flour and baking soda. Stir in the walnuts. Drop dough by spoonfuls 2 inches apart on cookie sheets.

Bake 10 to 12 minutes. Let cool on wire racks.

Butter Cookies V

Ingredients

2 cups butter, softened
1 1/2 cups white sugar
4 egg yolks
1 1/2 teaspoons vanilla extract
4 1/2 cups all-purpose flour
1/2 teaspoon salt

Directions

In a large bowl, cream together the butter and sugar. Beat in the yolks one at a time, then stir in the vanilla. Combine the flour and salt; stir into the creamed mixture. Shape dough into logs about 2 inches in diameter. Wrap in waxed paper and refrigerate or freeze until firm.

Preheat oven to 350 degrees F (175 degrees C). Unwrap rolls. You can roll the logs in nuts or sprinkles before slicing. Slice into 3/8 inch wide slices. Place slices 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Do not brown. Remove to a wire rack to cool completely.

Spritz Cookies IV

Ingredients

1 cup butter
3/4 cup white sugar
3 egg yolks
1 teaspoon almond extract
3 cups cake flour
1/2 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 400 degrees F (205 degrees C).

Cream together the butter and the sugar. Add the 3 beaten egg yolks and one teaspoon of almond extract. Mix until well blended.

In a separate bowl, mix together the flour, baking powder and salt. Gradually sift into the butter mixture and stir well.

Chill until firm (2 - 3 hours).

Using a cookie press, press out cookies onto a cookie sheet. Bake for 10 minutes.

Fortune Cookies II

Ingredients

1 cup sifted all-purpose flour
1/4 teaspoon salt
2 tablespoons cornstarch
6 tablespoons white sugar
7 tablespoons vegetable oil
1/3 cup egg whites
3 tablespoons water

Directions

Preheat oven 300 degrees F (150 degrees C).

Stir together sifted flour, salt, cornstarch and sugar.

Add salad oil and egg whites and stir until smooth.

Gradually stir in water just until blended.

Foil cover the cookie sheet. Drop level tablespoon of batter for each of 6 cookies. Use back of spoon to spread batter evenly into 4 inch circle.

Bake for about 20 minutes.

Remove one cookie at a time from the oven with a wide spatula; working quickly follow these four steps: 1. Flip cookie onto cotton gloved hand 2. Hold fortune in center of pliable cookie while folding cookie in half 3. Grasp ends of cookie and draw gently down over edge of muffin pan to crease at center of cookie 4. Fit cookie in muffin pan (points down) to hold shape as it cools If cookie hardens too quickly, return to oven for about 1 minute. Store in airtight container.

Spicy Oatmeal Raisin Cookies

Ingredients

1 (18.25 ounce) package spice cake mix
1 cup quick cooking oats
2 eggs
1/2 cup vegetable oil
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Combine cake mix, oats, eggs, and oil in large bowl. Beat at low speed with electric mixer until blended. Stir in raisins.

Drop by teaspoonfuls onto baking sheets. Bake for 7-9 minutes or until lightly browned. Cool 1 minute on baking sheet.

Easiest Cracker Cookies

Ingredients

10 graham crackers, crushed
1 cup raisins
1 cup chopped pitted dates
1/2 cup honey
1/2 cup finely chopped almonds

Directions

In a medium bowl, mix together the graham cracker crumbs, raisins, dates and honey until well blended. Roll into 1 inch balls and roll the balls in chopped almonds.

Classic Butter Cookies I

Ingredients

1 cup butter
1 1/2 cups confectioners' sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/4 teaspoon salt

Directions

Cream the butter in a large mixing bowl, gradually add the sugar and beat until light and fluffy. Beat in the egg and vanilla.

Combine the flour, baking soda, cream of tartar and salt. Add the flour mixture to the creamed mixture.

For all the types of cookie shapes preheat oven to 400 degrees F (205 degrees C) before baking. Bake all cookies on an ungreased cookie sheet.

Shape the dough in one of the following ways: Roll out the chilled dough and cut with cookie cutters. Sprinkle with colored sugar if desired. Bake for 6 to 8 minutes.

OR: Form dough into logs 2 inches in diameter and slice 1/8 inch thick when chilled. Sprinkle with chopped nuts, if desired, and bake for 7 to 9 minutes.

OR: Shape into balls and bake. Balls may be rolled in sugar mixed with cinnamon if desired. Bake for 10 to 12 minutes.

OR: Put unchilled dough into a cookie press and press into desired shapes chill shaped cookies before baking. Bake chilled cookies for 8 to 10 minutes.

OR: Add 1 cup chopped walnuts and 1/2 cup flour to dough. Chill then shape into balls and bake for 8 to 10 minutes. Roll still warm cookies in confectioners' sugar. Once cool sprinkle chilled cookies with more confectioners' sugar.

Craving Cookies

Ingredients

1/2 cup mashed banana
1/2 cup peanut butter
1/2 cup brown sugar
1/2 cup white sugar
1 1/2 teaspoons vanilla extract
1 1/3 cups all-purpose flour
1 tablespoon baking powder
1/4 cup semisweet chocolate chips

Directions

In a medium bowl, stir together the mashed banana and peanut butter until well blended. Stir in the brown sugar, white sugar and vanilla until smooth. Combine the flour and baking powder; add to the peanut butter mixture and mix well. Finally, fold in the chocolate chips. Cover and chill dough for at least 1 hour.

Preheat the oven to 375 degrees F (190 degrees C). Line cookie sheets with parchment paper. Roll dough into walnut sized balls and place 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Dawn's Easy Red Velvet Sandwich Cookies

Ingredients

1 (18.25 ounce) box red velvet cake mix
2 eggs, lightly beaten
1/2 cup vegetable oil
1 tablespoon bourbon

Icing

1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
2 teaspoons evaporated milk
1 teaspoon vanilla
1/2 cup flaked coconut
4 cups confectioners' sugar
1/2 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Mix together cake mix, eggs, oil, and bourbon in a large bowl. Roll the dough into balls the size of walnuts. Place 2 inches apart on ungreased baking sheets.

Bake in the preheated oven until the tops start to crack, about 8 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

In a large bowl combine cream cheese, butter, evaporated milk, vanilla, and coconut. Add the confectioners' sugar 1 cup at a time, mixing well with each addition. If consistency is too stiff, add more milk.

Place the chopped pecans in a bowl. Spread a generous amount of icing on the bottom of a cookie, sandwich it with another cookie, pressing firmly so that the icing comes all the way out to the edge. Roll the edges of the sandwich cookies in the chopped pecans. Repeat with the remaining cookies.

Cherry Chip Cookies III

Ingredients

2 (18.25 ounce) packages cherry
chip flavored cake mix
2 eggs, beaten
1 (12 ounce) container frozen
whipped topping, thawed
1/2 cup confectioners' sugar for
rolling

Directions

Preheat oven to 350 degrees F (175 degrees C).

Empty the packages of cake mix into a large bowl. Add eggs and whipped topping, and mix until well blended. Roll the dough into walnut sized balls and roll the balls in confectioners' sugar. Place cookies 2 inches apart onto an ungreased baking sheet and flatten slightly to keep them from rolling off.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Orange Cookies II

Ingredients

3/4 cup white sugar
3/4 cup shortening
1 egg
1 cup cooked grated carrots
2 cups sifted all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 large orange, juiced
1 tablespoon orange zest
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cook the grated carrots in enough water to cover. Boil until just soft and drain. Do not over cook!

Cream the shortening and sugar together. Add the egg and mix well. Stir in the cooked carrots while still warm.

Add the sifted flour, salt and baking soda and mix to combine.

Drop by teaspoonfuls onto parchment paper lined baking sheets and bake at 375 degrees F (190 degrees C) for 12 minutes. Let cool then frost with Orange Icing.

To Make Orange Icing: Add enough confectioners' sugar to the orange juice and orange zest to make a spreading consistency. Spread icing over cooled cookies and let dry.

Forgotten Cookies I

Ingredients

2 egg whites
1 teaspoon vanilla extract
1 pinch salt
1 cup semisweet chocolate chips
1/4 cup white sugar

Directions

Preheat oven to 325 degrees F (170 degrees C).

Beat egg whites with the salt until foamy. Slowly add sugar, one tablespoonful at a time, beating after each addition until the meringue stands in stiff peaks.

Stir in vanilla and fold in chocolate chips. Drop by teaspoonfuls on a lined baking sheet and place in preheated oven.

After 2 minutes, turn off oven. Leave meringues in oven overnight. Remove from pan and store in cookie tin lined with paper towel.

Cornflake Cookies II

Ingredients

4 ounces butter
4 ounces white sugar
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup raisins
1 cup crushed cornflakes cereal

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter and the sugar together until light and fluffy. Add the egg and cream again.

Mix in the flour, baking powder and mixed fruits or dried raisins. Mix until well combined.

Roll teaspoonfuls of dough into lightly crushed corn flakes. Place cookies 2 inches apart on a parchment lined baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes.

Orange Slice Cookies II

Ingredients

1 cup butter, softened
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup rolled oats
1 cup flaked coconut
1 cup chopped orange slices
candy

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Finally, stir in the oats, coconut and candy orange slices. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Best Breakfast Cookie

Ingredients

2 cups brown sugar
2 1/2 cups rolled oats
4 cups all-purpose flour
1 tablespoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/4 cup canola oil
1/2 cup prune puree
2 tablespoons water
5 egg whites
1 1/2 teaspoons vanilla extract
3/4 cup raisins
1/4 cup chopped walnuts
1/3 cup chopped dried apricots

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line with parchment paper.

In a large bowl, stir together the brown sugar, oats, flour, baking soda, baking powder, salt and cinnamon. Make a well in the center and pour in the canola oil, prune puree, water, egg whites and vanilla. Mix until well blended. Stir in the raisins, walnuts and apricots. Scoop cookies using an ice cream scoop, or roll into golf ball sized balls. Place cookies 2 inches apart onto the prepared cookie sheets and flatten to 1/2 tall with wet hands. These cookies do not flatten very much while baking.

In the preheated oven, bake 8 minutes for chewy cookies 10 to 12 minutes for dry cookies. Cookies will not get crisp. Remove from cookie sheets to cool on wire racks.

Pinwheel Cookies II

Ingredients

1/2 cup shortening
1 cup white sugar
1/2 cup crunchy peanut butter
1 egg
2 tablespoons milk
1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup semisweet chocolate chips

Directions

Cream shortening and sugar until light and fluffy. Beat in peanut butter, egg and milk.

Sift together flour, soda and salt. Stir into creamed mixture.

Place dough on floured waxed paper. Roll into 15 x 18 inch rectangle (just pat it out and don't measure).

Melt chocolate chips over hot water; cool slightly. Spread over cookie dough.

Roll up like jelly roll, rolling the long side, lifting wax paper off with each turn. Chill about 15-20 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Dough should be fine, but chocolate should be hard. Slice cookies 1/4 inch thick. Place on ungreased cookie sheet. Bake for 8-10 minutes.

Cookies with Chocbit Topping

Ingredients

1 3/4 cups all-purpose flour
7 tablespoons white sugar
1 teaspoon baking powder
1/4 teaspoon salt
7 tablespoons butter
4 teaspoons golden syrup
2 tablespoons chopped peanuts
1/3 cup milk
1 (1 ounce) square semisweet
chocolate, chopped

Directions

Combine flour, sugar, baking powder, salt, butter, syrup, and milk in a bowl until smooth. Stir in nuts. Chill dough in refrigerator for 1/2 hour.

Prepare 1 inch round biscuits. Paste 3 chocbits on each biscuit.

Bake at 325 degrees F (165 degrees C) for 12 to 15 minutes, or until golden.

Bon Bon Christmas Cookies

Ingredients

1/2 (8 ounce) package cream cheese
1/2 cup butter flavored shortening
2 cups sifted all-purpose flour
1 1/2 cups sifted confectioners' sugar
2 (10 ounce) jars maraschino cherries, drained

Directions

In a medium bowl, stir together the shortening and cream cheese until well blended. Stir in the flour, you may need to use your hands to help it form a dough. If the mixture seems too dry, add a couple of teaspoons of water. Cover and chill several hours or overnight.

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

Before rolling out the dough, dust the rolling surface heavily with confectioners' sugar. Roll the dough out to 1/8 inch thickness. Cut into 1x4 inch strips. Place a cherry on the end of each strip. Roll up each strip starting with the cherry. Place on prepared cookie sheets and dust with a little of the confectioners' sugar.

Bake for 7 to 10 minutes in the preheated oven. Cookies should brown slightly. Dust again with the confectioners' sugar. Allow cookies to cool before serving, the cherries are very hot!

Scout Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add milk and vanilla; beat until light and fluffy.

In a separate bowl, combine flour and baking powder; gradually add to creamed mixture and mix well.

Chill at least 2 hours or overnight.

On a lightly floured surface, roll the dough to 1/4 inch thickness. Cut with trefoil cookie cutter available at Girl Scout stores, or use small cutter of your choice. Place cookies on ungreased baking sheets.

Place cookies on ungreased baking sheets. Bake at 350 degrees F (175 degrees C) for 8-10 minutes or until lightly browned. Cool on wire racks.

Chocolate Chip Cookies I

Ingredients

1/2 cup shortening
1/4 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together shortening, brown sugar and white sugar. Mix in the egg and vanilla. Combine the flour, baking soda and salt; stir into the batter until moistened. Mix in the walnuts and chocolate chips. Drop by heaping spoonfuls onto ungreased cookie sheets.

Bake for 8 minutes in the preheated oven, until the edges are light brown.

Lemon Butter Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 egg
1 1/2 cups all-purpose flour
2 tablespoons fresh lemon juice
1 teaspoon lemon zest
1/2 teaspoon baking powder
1/8 teaspoon salt
1/3 cup granulated sugar for decoration

Directions

Beat butter and sugar in large bowl with electric mixer until creamy. Beat in egg until light and fluffy. Mix in flour, lemon juice and peel, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Preheat oven to 350 degrees F (175 degrees C).

Roll out dough, a small amount at a time, to 1/4-inch thickness on well-floured surface with floured rolling pin. (Keep remaining dough in refrigerator.) Cut with 3-inch round cookie cutter. Transfer to ungreased cookie sheets. Sprinkle with sugar.

Bake 8 to 10 minutes until lightly browned on edges. Cool 1 minute on cookie sheets. Remove to wire racks; cool completely. Store in airtight container.

Chocolate Filled Peppermint Valentine Heart

Ingredients

Cookies:

4 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
3/4 cup butter
3/4 cup vegetable shortening
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1/4 cup milk
1 1/2 teaspoons peppermint extract

Filling:

1 3/4 cups milk chocolate chips
2 tablespoons vegetable shortening

Peppermint Drizzle:

1 cup sifted confectioners' sugar
1 drop peppermint extract, or to taste
1 drop red food coloring, or as needed
1/4 teaspoon milk, or as needed

Chocolate Drizzle:

1/4 cup milk chocolate chips
2 teaspoons vegetable shortening

Directions

Mix flour, baking soda, and salt in a bowl until thoroughly combined. With an electric mixer or stand mixer, beat together the butter, 3/4 cup shortening, sugar, and brown sugar in a large bowl until fluffy; beat in the eggs, 1/4 cup milk, and 1 1/2 teaspoons of peppermint extract. Gradually beat in the flour mixture, about 1 cup at a time, until the mixture forms a soft dough. Divide the dough into 4 pieces, cover, and chill for 1 hour in refrigerator.

Preheat oven to 375 degrees F (190 degrees C).

To make filling, melt 1 3/4 cups of milk chocolate chips with 2 tablespoons of vegetable shortening in the top of a double boiler over hot (not boiling) water. Stir the mixture until very smooth, and remove the filling from the heat to cool and slightly thicken.

Remove one piece of cookie dough from refrigerator at a time, and working on a floured surface, roll the cookie dough out 1/8-inch thick, and cut out 120 hearts (total) with a 2 1/2-inch heart-shaped cookie cutter. Place half the hearts onto ungreased baking sheets. Carefully spread those hearts with about a teaspoon of the chocolate filling, avoiding the edges, and top each with another heart cookie. Gently pinch the edges of both cookies together to enclose the filling.

Bake in the preheated oven for 10 minutes; let cool for 1 minute on the baking sheets before removing to finish cooling on racks.

For peppermint drizzle, mix together the confectioners' sugar, 1 drop of peppermint extract (to taste), red food coloring to your desired shade of pink or red, and milk as needed in a bowl to make a smooth, thin icing. For chocolate drizzle, melt 1/4 cup of milk chocolate chips with 2 teaspoons of vegetable shortening over hot (not boiling) water in a double boiler; stir and heat until the mixture is thin enough to drip in strings from a spoon.

Drizzle each cooled cookie with a little peppermint drizzle on one side, and a little chocolate drizzle on the other. Let the cookies stand so the drizzle sets, about 30 minutes.

Never Fail Chocolate Chip Cookies

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup butter
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium bowl, combine flour, salt, baking soda, and baking powder. Stir with fork so all ingredients are mixed.

In large bowl, combine sugars, and butter. Mix until smooth. Add eggs and vanilla and beat until smooth and fluffy.

Add 1 cup of dry ingredients at a time to mixture until all is incorporated. Drop cookies onto ungreased cookie sheet and bake for about 10-15 minutes or until edges are golden brown.

Basic Raisin Cookies

Ingredients

1/2 cup butter
2 cups Basic Cookie Mix
1 egg
1 teaspoon vanilla extract
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (180 degrees C).

Melt butter over low heat and mix into the Basic Cookie Mix. Lightly beat egg and stir into mixture. Add vanilla and raisins and mix well.

With lightly floured hands shape into 1 inch balls and arrange about 2 inches apart on a greased cookie sheet.

Bake for 12 to 15 minutes until golden. Cool a couple of minutes before removing from cookie sheet to racks to complete cooling.

Strawberry Wedding Bell Cookies

Ingredients

1 cup butter, softened
1 (3 ounce) package cream
cheese, softened
1/4 cup sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 teaspoon salt
1/2 cup strawberry jam
confectioners' sugar

Directions

In a large mixing bowl, cream butter, cream cheese and sugar until light and fluffy. Beat in vanilla. Combine flour and salt; gradually add to the creamed mixture. Divide dough into fourths. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out each piece of dough to 1/8-in. thickness. Cut with floured 2-in. round cookie cutters. Place 1 in. apart on ungreased baking sheets. Spoon 1/4 teaspoon jam in the center and spread to within 1/4 in. of edge.

Shape into a bell by folding edges of dough to meet over filling. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool. Dust with confectioners' sugar.

Betz's Good Sugar Cookies

Ingredients

1 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt

Directions

In a large bowl, cream together the butter and sugar until fluffy. Beat in the eggs one at a time, then stir in the vanilla and lemon extracts. Combine the flour, baking powder, and salt; gradually blend into the creamed mixture to form a soft dough. Cover or wrap dough, and refrigerate overnight.

Preheat the oven to 400 degrees F (200 degrees C). On a floured surface, roll the dough out 1/4 inch thick. Cut into desired shapes using cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets.

Bake for 10 minutes in the preheated oven, or until lightly browned. Cool on wire racks.

Cookie Salad I

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
2 cups buttermilk
12 ounces frozen whipped topping, thawed
1 (20 ounce) can pineapple chunks, drained
2 (11 ounce) cans mandarin oranges, drained
1/2 (11.5 ounce) package fudge stripe cookies

Directions

In a large bowl, mix together the pudding mix and the buttermilk. Fold in the whipped topping. Mix in the pineapple chunks and mandarin oranges. Chill until ready to serve. Crush cookies and mix in just before serving.

Chocolate Chocolate Chip Cake Cookies

Ingredients

1 cup unsalted butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
2/3 cup unsweetened cocoa powder
1 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, cream together the butter and sugar until light and fluffy. This should take about 10 minutes! Add the eggs one at a time and mix to incorporate. Add the vanilla and mix thoroughly.

In a 1 gallon plastic food bag, place the all-purpose flour, baking soda, kosher salt and cocoa powder. Seal the bag and massage the ingredients to combine. The mixture will appear homogenous with no separate ingredients showing.

Add the flour and cocoa mix to the creamed butter and sugar. Mix together until the dough appears completely combined - about 3 minutes. Add all the walnuts and chocolate chips and stir them into the dough. Drop by two teaspoonfuls onto an ungreased cookie sheet. Or roll into balls, place about two inches apart on the sheet, and flatten slightly with your fingers.

Bake for 11 minutes at 350 degrees F (175 degrees C). The cookies will appear to be just barely firm with a sheen to their surfaces. Allow to cool on the sheet for about one minute before removing to a cooling rack to cool completely. Store in airtight containers.

The Right Choice Chocolate Chip Cookies

Ingredients

2 1/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon coconut extract
2 tablespoons milk
3 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together the flour, baking soda and salt, set aside. In a medium bowl, cream the shortening with the brown sugar and white sugar. Stir in the eggs, coconut extract and milk. Then mix in the sifted dry ingredients. Finally, stir in the chocolate chips.

Drop cookie dough from a spoon in golf ball sized portions onto an unprepared cookie sheet. Bake for 9 to 11 minutes in the preheated oven. Cookies should be slightly brown at the edges. Allow cookies to cool for a couple of minutes on the baking sheets before removing to cool completely on wire racks.

Filled Date Cookies

Ingredients

2 cups dates, pitted and chopped
3/4 cup white sugar
3/4 cup water
1/2 cup chopped walnuts

1 cup butter, softened
2 cups packed brown sugar
2 eggs
1/2 cup fat free sour cream
1 teaspoon almond extract
3 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1/8 teaspoon ground cinnamon

Directions

To prepare the filling, cook the dates, 3/4 cup of sugar and water over medium-high heat, stirring constantly, until thickened. Stir in the nuts, remove from the heat and set aside.

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, cream together the butter and brown sugar. Stir in the eggs, sour cream and almond extract. Sift together the flour, salt, baking soda and cinnamon, stir into the creamed mixture. Drop a rounded teaspoon of dough onto an unprepared cookie sheet, place a scant teaspoon of the filling on top of it, then top with an additional 1/2 teaspoon of dough. Repeat with the rest of the dough.

Bake for 10 to 12 minutes in the preheated oven, or until slightly browned.

Skillet Cookies I

Ingredients

8 tablespoons butter
8 ounces dates, pitted and
chopped
2 egg yolks
3/4 cup white sugar
1 cup crisp rice cereal
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat combine the butter, dates, egg yolks and sugar. Bring to a boil and cook for 2 minutes. Remove from heat stir in the rice cereal, chopped pecans and vanilla. Stir and let cool.

When you can handle roll into small balls then roll in confectioners' sugar.

Choco Peanut Butter Cookies

Ingredients

1 1/2 cups packed brown sugar
1 cup peanut butter
3/4 cup butter
1/3 cup water
1 egg
1 teaspoon vanilla extract
3 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 1/2 cups semi-sweet chocolate chips
4 teaspoons shortening
1/3 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat brown sugar, peanut butter and margarine until fluffy.

Blend in water, egg, and vanilla.

Add combined oats, flour and baking soda; mix well

Cover; chill 1 hour.

Shape into 1 inch balls. Place on ungreased cookie sheet. Using bottom of glass dipped in sugar, press into 1/4 inch thick circles.

Bake 8-10 minutes or until edges are golden brown. Remove to wire rack; cool completely.

To make Frosting: Melt chocolate pieces in saucepan over low heat. Stir in vegetable shortening, mixing until smooth.

Top each cookie with 1/2 teaspoon melted chocolate. Sprinkle with chopped peanuts. Chill until set. Store tightly covered.

Finger Sandwich Butter Cookies

Ingredients

1 1/2 cups butter
1 cup white sugar
1 1/2 eggs
2 1/2 teaspoons vanilla extract
30 drops red food coloring
3 3/4 cups all-purpose flour
1 1/4 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together butter and sugar. Add eggs, vanilla and food coloring of your choice. Add dry ingredients and mix well.

Place dough in a pastry bag fitted with a number 4-S tip (the S means 'star'), and pipe out in 2 inch bars on greased baking pan. (Can also be piped into rosettes or other shapes)

Bake for about 5 to 7 minutes. Put baked cookies together with jam, frosting or melted chocolate.

Best Ever Sugar Cookies

Ingredients

2 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon ground nutmeg
1/2 cup butter
3/4 cup white sugar
1/2 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine flour, salt, baking soda and nutmeg.

Cream together the butter and sugar. Blend in the sour cream; add dry ingredients.

Chill dough for 1 hour. Roll to 1/2 inch thickness on a sugar and floured surface.

Cut with cookie cutter; bake on ungreased cookie sheet for 8-10 minutes.

Coconut Almond Cookies

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
1 egg
2 tablespoons water
1 teaspoon almond extract
2 1/2 cups sifted all-purpose flour
3/4 teaspoon baking powder
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together butter and sugar until smooth. Beat in the egg, water and almond extract. Combine the flour, baking powder and salt; stir into the creamed mixture. Stir in coconut. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet and flatten with a floured fork.

Bake for 8 to 10 minutes in the preheated oven, or until lightly browned on the bottom. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Cookie Cake

Ingredients

1/2 cup butter
2 tablespoons molasses
2 tablespoons white sugar
4 (1 ounce) squares semisweet chocolate
1 1/2 cups roughly broken vanilla wafers
1/4 cup raisins
1/4 cup sliced almonds
1/2 cup candied cherries

Directions

Put the butter or margarine, molasses, sugar, and chocolate into a 1 -1/2 quart ovenproof glass bowl and microwave on high for two minutes or until fat and chocolate have melted. Stir well. Add the broken cookies or wafers, raisins, almonds, and cherries. Mix well to coat them with the chocolate mixture.

Place a 7 inch plain flan ring on a flat serving plate. Spoon in the cookie mixture. Press down evenly. Chill in refrigerator for about 8 hours or overnight. Remove flan ring and serve.

Chocolate Mint Candies Cookies

Ingredients

3/4 cup butter
1 1/2 cups brown sugar
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
2 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
3 (4.5 ounce) packages chocolate covered thin mints

Directions

In a saucepan over medium heat, cook the sugar, butter and water, stirring occasionally until melted. Remove from heat, stir in the chocolate chips until melted and set aside to cool for 10 minutes.

Pour the chocolate mixture into a large bowl, and beat in the eggs, one at a time. Combine the flour, baking soda and salt, stir into the chocolate mixture. Cover and refrigerate dough for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Roll cookie dough into walnut sized balls and place 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, be careful not to overbake. When cookies come out of the oven, Press one mint wafer into the top of each cookie and let sit for 1 minute. When the mint is softened, swirl with the back of a spoon or toothpick to make a pattern with the green filling of the mint wafer. For smaller cookies, break mints in half.

Ukrainian Snow Cap Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter
3 egg yolks
1 tablespoon cream
3 egg whites
1 1/4 cups confectioners' sugar
1 1/2 cups chopped walnuts
1 cup flaked coconut,

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease baking sheets or line with parchment paper. Sift together the flour, baking powder and salt; set aside.

In a medium bowl, cream the butter and beat in egg yolks one at a time. Stir in cream, and then mix in the dry ingredients to form a light dough. If necessary, cover dough and chill for 30 minutes for easier handling.

On a lightly floured surface, roll the dough out to 1/4 inch thickness, and cut into small circles. Place the circles onto the prepared baking sheets. In a clean glass or metal bowl, whip egg whites to soft peaks. Gradually add confectioners' sugar while continuing to whip to stiff peaks. Fold in walnuts and coconut. Spoon some of the meringue mixture onto the top of each cookie.

Bake for 12 minutes in the preheated oven, or until delicately browned.

Excellent Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 3 cups quick cooking oats
- 1 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together butter, brown sugar, and white sugar until fluffy. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats and nuts until just blended. Drop by heaping teaspoonfuls onto ungreased cookie sheets. Cookies should be at least 2 inches apart.

Bake for about 12 minutes in the preheated oven. Cool cookies on a wire rack.

Dishpan Cookies II

Ingredients

2 cups margarine
2 cups white sugar
2 cups packed brown sugar
4 eggs
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
4 cups cornflakes cereal
1 1/2 cups rolled oats
2 cups flaked coconut
3 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the margarine, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, mixing well after each addition. Sift together the flour, baking soda, baking powder, and salt; stir into the creamed mixture until just blended. Then mix in the corn flakes cereal, rolled oats, coconut, and chocolate chips. Drop by heaping spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until edges are lightly browned. Cool on wire racks.

Crisp Anise Seed Butter Cookies

Ingredients

4 cups all-purpose flour
1 tablespoon baking powder
1/8 teaspoon salt
1 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
3 tablespoons anise seeds

1/4 cup white sugar for decoration
1 teaspoon ground cinnamon

Directions

Sift together the flour, baking powder and salt; set aside. In a large bowl, cream together the butter and 1 cup sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Gradually mix in the sifted ingredients and anise seeds until well blended. Cover and chill for several hours or overnight.

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets. Sprinkle the tops with a mixture of the remaining 1/4 cup of sugar and cinnamon.

Bake for 8 to 10 minutes in the preheated oven, until light brown. Cool on baking sheets for a few minutes before removing to wire racks to cool completely. Happy Holidays!

Chocolate Chip Cookie Pizza

Ingredients

1 (18 ounce) package refrigerated chocolate chip cookie dough
1 (8 ounce) package cream cheese, softened
1/3 cup sugar
2 cups cold half-and-half
1 (3.9 ounce) package instant chocolate pudding mix
1/4 cup chopped pecans or walnuts

Directions

Press cookie dough onto an ungreased 12-in. pizza pan. Bake at 350 degrees F for 13-16 minutes or until center is set and cookie is lightly browned. Cool for 5 minutes; gently run a flexible metal spatula under crust to loosen. Cool completely.

In a small mixing bowl, beat cream cheese and sugar until blended. Spread over crust. In a bowl, whisk cream and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Spread over cream cheese mixture; sprinkle with nuts. Refrigerate until serving.

Oatmeal Raisin Cookies I

Ingredients

3/4 cup butter, softened
3/4 cup white sugar
3/4 cup packed light brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon salt
2 3/4 cups rolled oats
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large bowl, cream together butter, white sugar, and brown sugar until smooth. Beat in the eggs and vanilla until fluffy. Stir together flour, baking soda, cinnamon, and salt. Gradually beat into butter mixture. Stir in oats and raisins. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven, or until golden brown. Cool slightly, remove from sheet to wire rack. Cool completely.

Soft Oatmeal Raisin Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon salt
1/2 cup plain yogurt
1 tablespoon fat free butter
flavored granules
1/2 cup packed brown sugar
1/2 cup white sugar
2 egg whites
1 1/2 teaspoons vanilla extract
1 cup raisins
1 1/2 cups quick cooking oats
1 teaspoon baking soda

Directions

Set oven rack in the middle and preheat oven to 375 degrees F (190 degrees C).

Whisk together flour, salt and baking soda. Set aside. In a large bowl, mix yogurt, butter-flavored granules (Butter Buds), brown sugar and granulated sugar until combined.

Add egg whites and vanilla, mix until just combined. Add flour mixture and mix until just moistened. Stir in oatmeal and raisins.

Drop dough by level tablespoon onto to cookie sheet lightly sprayed with non-stick spray. Bake for 8 minutes. Press center of cookie; if it springs back, it is done. Store in airtight container, these cookies do not keep well at room temperature. Store in the refrigerator.

George's Chocolate Chip Cookies

Ingredients

2 cups butter
2 cups packed brown sugar
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
5 cups rolled oats
4 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 cup milk chocolate chips
3 cups dark chocolate chips
12 (1 ounce) squares German
sweet chocolate, chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine butter, sugar, eggs and vanilla. In a blender or food processor, process the oats until finely chopped. Then, in separate bowl, combine chopped oatmeal, flour, baking powder and baking soda. Add flour mixture to butter mixture. Gradually add the chopped milk chocolate chips and whole chocolate chips.

Roll dough into golf ball size balls. Press with fork. Bake for 6 to 8 minutes. Do not overbake. When they come out of the oven, the cookies will be soft. Place a chocolate chunk in the center.

Sour Cream Cookies II

Ingredients

1/2 cup shortening
1 teaspoon vanilla extract
1 1/2 cups packed brown sugar
2 eggs
1 cup sour cream
3 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2 cups chopped pecans
1 1/2 cups raisins

Directions

In a medium bowl, cream together the shortening, sugar, eggs, and vanilla until smooth. Then stir in the sour cream. Sift together the flour, salt, baking powder, and baking soda; stir into the creamed mixture. Finally, stir in the pecans and raisins. Cover dough and refrigerate for 1/2 hour.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheet.

Drop dough by teaspoonfuls onto a cookie sheet. Bake for 15 to 20 minutes. When cooled ice the cookies.

Soft Sugar Cookies II

Ingredients

1 cup butter, softened
2 1/4 cups white sugar
2 eggs
5 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons ground
cardamom
1/2 cup milk

Directions

In a large mixing bowl, cream together butter and 2 cups of the sugar. Add eggs one at a time and beat well after each. Combine flour, baking soda, baking powder and 1 teaspoon of the cardamom. Add flour mixture to the creamed butter mixture alternately with the milk.

In a small separate bowl, blend remaining sugar and cardamom. Dip rounded teaspoonfuls of dough into sugar/cardamom mixture.

Place on greased baking sheets. Bake at 375 degrees F (190 degrees C) for 10-12 minutes or until lightly browned. Cool on wire racks.

Aaron's Chocolate Chunk Oatmeal Cookies

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
2/3 cup rolled oats
1/2 cup vegetable oil
1/2 cup sour cream
1/4 cup water
2 teaspoons vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a large bowl, stir together cake mix, instant pudding, and rolled oats. Add oil, sour cream, water, and vanilla; mix until smooth and well blended. Stir in chocolate chips. Roll dough into 1 1/2 inch balls, and place 2 inches apart on the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Empanadas de Pina (Pineapple Pastry Cookies)

Ingredients

3 cups white sugar
4 cups all-purpose flour
1 pound butter, softened and cut into pieces
2 (8 ounce) packages cream cheese, softened and cut into pieces
2 (10 ounce) jars pineapple preserves

Directions

Preheat oven to 325 degrees F (165 degrees C). Place sugar in a bowl.

Place flour in a large mixing bowl. Begin working butter into flour slowly until fully incorporated. Repeat process gradually with cream cheese, kneading dough until uniform and no longer crumbly. Form into 1 inch balls, then flatten with a rolling pin to a thickness of 1/8 inch. (This may also be done by rolling out the entire amount of dough and cutting rounds with a biscuit cutter.)

Place 1 tablespoon preserves on each dough center. Fold over, and seal with fingers or press to seal with a fork. Place cookies on a parchment paper-lined cookie sheet.

Bake in the preheated oven for approximately 12 to 15 minutes. Cookie will remain white and should not be browned, and it is normal for some filling to leak from the cookie. When cookies are cool enough to handle, roll in sugar until evenly coated. Transfer to a platter to cool completely.

Chocolate Fudge Cookies

Ingredients

1 (18.25 ounce) package devil's
food cake mix
2 eggs
1/2 cup vegetable oil
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the cake mix, eggs and oil until well blended. Fold in the chocolate chips. Roll the dough into walnut sized balls. Place the cookies 2 inches apart on the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Blueberry Cookies

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
1/2 cup butter
1 cup white sugar
2 eggs, beaten
1/2 teaspoon lemon extract
1/2 cup milk
1 cup fresh blueberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheet.

Sift together flour, baking powder and salt.

In a large bowl, cream butter or margarine with sugar. Beat in eggs and lemon flavoring. Mix in milk and flour mixture alternately in three parts, starting with the milk. Gently mix in blueberries.

Drop batter by tablespoons onto prepared sheets 1 1/2 inches apart.

Bake 12 to 15 minutes.

Cookie Mix in a Jar III

Ingredients

1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup raisins
2 cups rolled oats
3/4 cup packed brown sugar
1/2 cup white sugar

Directions

Mix together flour, ground cinnamon, ground nutmeg, baking soda, and salt. Set aside.

Layer ingredients in the following order into a 1 quart, wide mouth canning jar: Flour mixture, raisins, rolled oats, brown sugar, and white sugar. It will be a tight fit, make sure you firmly pack down each layer before adding the next layer.

Attach a tag with the following instructions: Oatmeal Raisin Spice Cookies 1. Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper. 2. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly mix. 3. Mix in 3/4 cup butter or margarine, softened. Stir in one slightly beaten egg and 1 teaspoon of vanilla. Mix until completely blended. You will need to finish mixing with your hands. Shape into balls the size of walnuts. Place on a parchment lined cookie sheets 2 inches apart. 4. Bake for 11 to 13 minutes in preheated oven, or until edges are lightly browned. Cool 5 minutes on cookie sheet. Transfer cookies to wire racks to finish cooling.

Melt In Your Mouth Honey Lemon Merry

Ingredients

1/3 cup white sugar
1 egg
2/3 cup honey
1 teaspoon lemon extract
2 3/4 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Mix sugar, egg, honey, and lemon in a medium bowl with mixer. Sift together and stir in flour, soda, and salt. Chill dough for 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Roll out 1/4 inch dough and cut shapes using flour to roll and cut. Place on greased cookie sheets. Bake for 8-10 minutes. Do not let cookies get brown. Follow by icing with a butter cream icing.
DELICIOUS!!!

Mommy's Loving Care Cookies

Ingredients

1 1/3 cups all-purpose flour
1 pinch salt
3/4 teaspoon baking soda
1/2 cup unsweetened cocoa powder
3/4 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
3/4 teaspoon vanilla extract
2 1/2 tablespoons water
3/4 cup white chocolate chips
1/2 cup semi-sweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Line cookie sheets with parchment paper, or grease cookie sheets.

Mix flour, salt, baking soda and unsweetened cocoa powder in a medium size mixing bowl.

Cream butter, white sugar, brown sugar, egg, vanilla and water in a mixing bowl until fluffy. Blend flour mixture into the egg mixture until mixed well. Stir white chocolate and chocolate chips into the dough. Drop tablespoon-size dough approximately 1 inch from each other on cookie sheet.

Bake cookies for 9 minutes.

Oatie Chip Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups rolled oats
1 cup butter, softened
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups semi-sweet chocolate chips
1 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking powder, baking soda and salt. Set aside. Process the rolled oats in a blender or food processor until almost powdered, combine with the sifted ingredients.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Gradually stir in the dry ingredients until well blended. Fold in the chocolate chips and pecans. Drop by rounded spoonfuls onto ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Triple Layer Cookie Bars

Ingredients

1/2 cup butter
1 1/2 cups graham cracker
crumbs
7 ounces flaked coconut
14 ounces sweetened condensed
milk
12 ounces semisweet chocolate
chips
1/2 cup creamy peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In one 13x9 inch baking dish, melt the butter. Sprinkle the graham cracker crumbs over the melted butter . Top with the coconut, then the sweetened condensed milk and bake for 25 minutes or until golden brown.

In a saucepan over low heat melt the chocolate chips and peanut butter together. Stir until creamy and pour over the baked bars. Let cool thoroughly then cut into bars. Garnish with more flaked coconut. Store bars in an airtight container.

Million Monster Cookies

Ingredients

2 cups shortening
2 cups butter, softened
4 cups white sugar
4 cups packed light brown sugar
9 eggs
4 teaspoons vanilla extract
8 cups all-purpose flour
4 teaspoons baking powder
4 teaspoons baking soda
8 cups rolled oats
2 cups chopped pecans
2 cups shredded coconut
2 cups semisweet chocolate chips
2 cups candy-coated milk
chocolate pieces

Directions

In a very large mixing bowl, cream together the shortening, the butter or margarine, the sugars, the eggs, and the vanilla.

Add to the mixing bowl the flour, the leavenings, the oats, the nuts, the coconut, the chocolate chips, and the M & M candies.

Drop dough by spoonfuls onto ungreased cookie sheets. To make extra large cookies, drop by ice cream scoopfuls.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, longer for large cookies. Remove, and cool on wire racks.

Carl Reiner Cookies

Ingredients

4 ounces cream cheese
1/2 cup butter
1 cup all-purpose flour
9 tablespoons white sugar
3 tablespoons finely chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream the cheese and oleo together. Add the flour, sugar and nuts. Mix well.

Drop dough by teaspoon onto ungreased cookie sheet. Flatten thin with wet fingers. Bake for 10 minutes. Let cool before removing from pan.

Chocolate Chocolate Chip Cookies II

Ingredients

2 cups all-purpose flour
1/2 cup cocoa powder
1 teaspoon baking soda
1 cup softened butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Whisk together the flour, cocoa powder, and baking soda.

Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Beat in one egg until completely incorporated. Beat in the last egg along with the vanilla. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine. Drop by heaped teaspoonfuls onto ungreased baking sheets.

Bake in the preheated oven until the edges are golden, 9 to 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Crunchy Drop Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
1 egg
1 cup vegetable oil
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
1 cup quick-cooking oats
1 cup crisp rice cereal
1 cup flaked coconut
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, oil and vanilla. Combine flour, salt, cream of tartar and baking soda; gradually add to the creamed mixture. Stir in remaining ingredients. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Press tops lightly with a fork. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Mrs. Sigg's Peanut Butter Cookies

Ingredients

1/2 cup butter, softened
1/2 cup butter flavored shortening
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 cup creamy peanut butter
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Cream the butter, butter flavored shortening, and sugars. Add eggs and blend. Add peanut butter and vanilla. Add dry ingredients and stir until well blended.

Measure out tablespoonfuls of dough and roll into balls. Place 3 inches apart on lightly greased cookie sheets. Make criss-cross pattern with fork.

Bake in a pre-heated oven at 375 degrees F (190 degrees C) 8-10 minutes until set, but not hard. Do not overbake. Leave on sheets for 2 minutes before removing. Cool, and store in covered container.

Venice High School Cherry Butter Cookies

Ingredients

2 cups butter, softened
2 teaspoons vanilla extract
2 cups confectioners' sugar
1/4 teaspoon salt
4 1/2 cups sifted all-purpose flour
1/2 cup chopped walnuts
1/2 cup chopped maraschino cherries

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the butter, vanilla and confectioners' sugar until smooth. Mix in salt, then stir in flour by hand until dough is stiff. Add the walnuts and cherries, and mix into the dough, kneading like bread on a clean floured surface.

Roll dough into ping pong sized balls, and place onto ungreased cookie sheets. Press down balls with a fork to make a criss cross pattern on top.

Bake for 15 to 17 minutes in the preheated oven. Let stand on the baking sheet for a few minutes before removing to wire racks to cool completely.

Butter Icing for Cookies

Ingredients

2 cups confectioners' sugar
2 1/2 tablespoons cream
4 tablespoons butter
1 teaspoon vanilla extract

Directions

In a saucepan, over medium heat, heat cream and butter until butter is melted. Stir in the vanilla and confectioners' sugar. Remove from heat, and beat with an electric mixer until thick and smooth.

Oatmeal Craisin Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups quick cooking oats
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup raisins
- 1 cup dried cranberries

Directions

Beat butter, sugars, eggs and vanilla for 5 minutes. In another bowl, combine oats, flour, baking soda, baking powder, and salt. Add to butter mixture 1 cup at a time.

Mix in raisins and craisins.

Drop by spoonfuls onto greased cookie sheets and bake for 12-14 minutes at 350 degrees F (175 degrees C). These freeze very well. Enjoy!!

Marie Edwards Cookies

Ingredients

1/2 cup margarine
1/2 cup butter
1 cup white sugar
1 egg yolk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1 egg white
1/2 cup chopped walnuts
1/4 cup white sugar
1 tablespoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 15x10 inch jellyroll pan.

In a medium bowl, cream together the margarine, butter, and sugar, until smooth. Stir in the egg yolk and vanilla. Combine the flour, salt, and 1/2 teaspoon of cinnamon, stir into the creamed mixture.

Press the mixture evenly into the prepared jellyroll pan. Beat the egg white until frothy, and spread it over the top of the dough. Combine the remaining cinnamon and sugar, sprinkle it and the nuts over the top of the cookies.

Bake for 15 to 17 minutes in the preheated oven. Cut into diamonds while still warm, then cool completely before removing from the pan.

Soft Zucchini Spice Cookies

Ingredients

1/2 cup butter, softened
1 cup packed brown sugar
1 egg
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/4 cup milk
1 1/2 cups grated zucchini
1/2 cup chopped walnuts
1/2 cup raisins
1 teaspoon orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar until smooth, then beat in the egg. Combine the flour, baking powder, salt, cinnamon, nutmeg and cloves; stir into the creamed mixture alternately with the milk. Finally, mix in the zucchini, walnuts, raisins and orange zest. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until the edges are lightly browned.

Chewy Chocolate Cookies II

Ingredients

1 1/4 cups margarine, softened
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/8 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together margarine and sugar until smooth. Beat in eggs one at a time, then stir in the vanilla. Combine flour, cocoa, baking soda, and salt; stir into the creamed mixture until just blended. Mix in walnuts. Drop by spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Cool for a couple of minutes on the cookie sheet before transferring to wire racks to cool completely.

Vanilla Wafer Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 tablespoon vanilla extract
1 1/3 cups all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine dry ingredients; add to creamed mixture and mix well. Drop by teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-15 minutes or until edges are golden brown. Remove to a wire rack to cool.

Surprise Cookies

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup small curd cottage cheese
2 cups all-purpose flour
1 egg, beaten
1 cup finely chopped walnuts
1/2 cup sugar
1/8 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and cottage cheese until smooth; gradually add flour. Cover and refrigerate for 2 hours or until easy to handle. On a lightly floured surface, roll out to 1/8-in. thickness. Cut with a 2-in. round cookie cutter dipped in flour. Place 1 in. apart on ungreased baking sheets. Brush tops with egg. Combine walnuts, sugar and cinnamon; sprinkle over cookies. Bake at 350 degrees F for 15-20 minutes or until golden brown. Remove to wire racks to cool.

Chewy Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 tablespoons light corn syrup
2 tablespoons water
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped semisweet chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, peanut butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the corn syrup, water, and vanilla. Combine the flour, baking soda, and salt; stir into the peanut butter mixture. Fold in chocolate chunks. Drop by 1/4 cupfuls 3 inches apart onto ungreased baking sheets.

Bake for 12 to 14 minutes in the preheated oven, or until edges are golden. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

Grandma Tibbitts Sugar Cookies

Ingredients

1 cup lard
2 cups white sugar
2 eggs
1 cup buttermilk
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground nutmeg
1 teaspoon salt

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets.

In a large bowl, cream together the lard and sugar. Beat in the eggs one at a time, then stir in the buttermilk. The mixture will be very runny at this point. Combine the flour, baking soda, nutmeg and salt; stir into the buttermilk mixture by hand using a wooden spoon. Try not to over mix the dough or the cookies will be dense. Drop by spoonfuls onto the prepared cookie sheets. For cut out cookies, the dough should be refrigerated for a couple of hours. Roll out to 1/2 inch thickness and flour your cookie cutter between each cut.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cherry Chip Cookies II

Ingredients

2/3 cup shortening
2/3 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups cherry baking chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the shortening, butter, white sugar, and brown sugar. Add the 2 eggs and vanilla; mix well. Sift together the flour, baking soda, and salt; stir this into the creamed mixture. Finally stir in the cherry chips.

Drop cookies by rounded spoonfuls onto cookie sheet, and bake for 8 to 10 minutes. Edges should be golden brown.

Monster Chip Cookies

Ingredients

1 cup shortening
1/2 cup butter, softened
1 1/3 cups sugar
1 cup packed brown sugar
4 eggs
3 teaspoons vanilla extract
1 teaspoon lemon juice
3 cups all-purpose flour
1/2 cup quick-cooking oats
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
4 cups semisweet chocolate chips
2 cups chopped nuts

Directions

In a mixing bowl, cream shortening, butter and sugars until light and fluffy, about 5 minutes. add eggs, one at a time, beating well after each. Add vanilla and lemon juice. Combine the dry ingredients; add to creamed mixture and mix well. Stir in chips and nuts. Refrigerate 8 hours or overnight.

Drop by 1/4 cupfuls 3 in. apart onto lightly greased baking sheet. Bake at 350 degrees F for 14-16 minutes or until lightly browned and center is set. Cool for 2 minutes before removing to wire racks.

Raisin Bran Chewies Cookies

Ingredients

1 cup shortening
1 cup packed brown sugar
1/2 cup sugar
2 eggs, lightly beaten
2 tablespoons honey
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3 cups raisin bran cereal
3/4 cup raisins
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, honey and vanilla; mix well. Combine flour, baking soda and salt; add to creamed mixture. Stir in cereal. Fold in raisins and walnuts. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until done.

Black Pepper Cookies

Ingredients

3 eggs
2 cups packed light brown sugar
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cloves
2 teaspoons ground cinnamon
1/2 teaspoon ground black pepper
1 cup finely chopped walnuts
2 1/2 cups raisins
2 tablespoons chopped candied citron
1/3 cup confectioners' sugar for decoration

Directions

Beat eggs with brown sugar. Stir in flour with baking soda, salt, spices and pepper. Add nuts, raisins and citron and stir to coat. Pour the egg-sugar mixture into flour mixture and stir to make a stiff dough. Chill.

Using rounded teaspoonful of dough roll into balls with floured hands. Put on greased cookie sheet. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes. Sprinkle with confectioners' sugar.

Fruitcake Cookies I

Ingredients

1 pound candied pineapple
16 ounces candied cherries
3 cups dates, pitted and chopped
6 cups chopped walnuts
4 1/2 cups golden raisins
1 teaspoon ground cinnamon
3 teaspoons baking soda
3 tablespoons sweetened
condensed milk
1/2 cup brandy
1/2 cup butter
1 cup brown sugar
4 eggs
1 teaspoon ground nutmeg
3 cups all-purpose flour

Directions

Cut fruit into small pieces. In a large bowl, dredge fruit and nuts in 1 cup flour.

Cream together butter or margarine, brown sugar, and egg yolks. Stir together flour and spices, and add to the creamed mixture. In a small bowl, dissolve baking soda into milk. Gradually add soda mixture and brandy. Turn mixture into the big bowl of fruit and nuts. Combine.

Beat the egg whites to stiff peaks. Fold into the dough.

Bake at 300 degrees F (150 degrees C) for 20 minutes, or until lightly browned. Cool on wire racks. Cookies should be soft.

Orange Date Pinwheel Cookies

Ingredients

1 1/2 cups chopped pitted dates
1/4 cup white sugar
1 pinch salt
3/4 cup orange juice
3/4 cup water
1 teaspoon orange zest
2/3 cup chopped pecans

3 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
3/4 teaspoon salt
3/4 cup butter, softened
1/2 cup white sugar
1 cup brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 teaspoons orange zest

Directions

In a medium saucepan, over medium heat, combine the dates, 1/4 cup sugar, a pinch of salt and orange juice. Cook, stirring frequently until the dates have softened. Remove from heat and stir in 1 teaspoon orange zest and pecans. When mixture has cooled, process in a food processor or blender until pecans are finely ground. Set aside.

Sift together the flour, baking powder, baking soda and 3/4 teaspoon salt; set aside. In a large bowl, cream together the butter, 1/2 cup white sugar and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla and 2 teaspoons orange zest. Gradually mix in the dry ingredients to form a smooth dough. Divide dough into thirds, wrap in plastic, and refrigerate until firm.

Roll each third of the dough out into a rectangle 1/4 inch in thickness. Spread 1/3 of the filling over each rectangle leaving a 1 inch strip of dough uncovered on one of the long sides. Starting at the edge opposite of the uncovered strip, roll the dough up jellyroll style and press lightly to seal. Wrap the rolls in waxed paper and refrigerate until firm.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. slice chilled rolls of dough into coins about 1/4 inch thick. Place slices 2 inches apart onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until lightly golden. Allow cookies to cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

Classic Butter Cookies II

Ingredients

2 1/2 cups all-purpose flour
1 cup butter
1/2 cup white sugar
1 egg
1/2 teaspoon almond extract

Directions

Cream the butter until light. Gradually add the sugar and beat until light and fluffy. Beat in the egg and almond extract.

Gradually blend in the flour. Cover and chill dough for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Roll dough out on a lightly floured surface to 1/8 inch thickness. Cut into desired shapes, using lightly floured cookie cutters. Place cookies on ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 8 to 12 minutes or until golden. Remove to wire racks to cool completely. Decorate as desired.

Cowgirl Cookies

Ingredients

1 1/2 cups margarine, softened
3/4 cup white sugar
2 1/4 cups packed brown sugar
3 eggs
1 teaspoon vanilla extract
2 teaspoons almond extract
3 cups all-purpose flour
1 1/2 teaspoons baking soda
3/4 teaspoon salt
3 cups regular rolled oats
1 1/2 cups sweetened flaked coconut
4 (1 ounce) squares white chocolate, chopped
1 (3.5 ounce) jar coarsely chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two cookie sheets.

Cream the margarine together with the white sugar and brown sugar in a mixing bowl until light and fluffy. Beat in the eggs, one at a time until thoroughly blended. Mix in the vanilla and almond extracts.

Stir the flour, baking soda, salt, and rolled oats together in a mixing bowl until well blended. Stir the flour mixture into the sugar mixture. Mix in the coconut, white chocolate, and macadamia nuts until evenly blended. Drop by tablespoonfuls 1 inch apart on prepared cookie sheets.

Bake in preheated oven until centers are set and edges are golden brown, about 15 minutes. Cool 3 minutes on baking sheets before removing to cool on a rack.

Lemon Curd Cookies

Ingredients

1 cup butter, softened
3/4 cup sugar
1 egg
1 teaspoon lemon extract
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup ground pecans
FILLING:
1 1/2 cups sugar
2 tablespoons cornstarch
1/8 teaspoon salt
1/2 cup lemon juice
4 egg yolks, beaten
6 tablespoons butter, cubed
2 teaspoons grated lemon peel
confectioners' sugar

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg and extracts. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in pecans. Divide dough in half; shape into logs. Wrap each in plastic wrap. Refrigerate for 1-2 hours or until firm.

On a floured surface, roll each portion to 1/8-in. thickness. Cut with a 3-in. fluted round cookie cutter dipped in flour. With a floured 1/2-in. round cookie cutter, cut out the centers of half of the cookies. (Reroll small cutouts if desired.) Place solid and cutout cookies 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

In a saucepan, combine the sugar, cornstarch and salt. Stir in lemon juice until smooth. Cook and stir until slightly thickened and bubbly, about 2 minutes. Stir a small amount into egg yolks. Return all to the pan; bring to a gentle boil; stirring constantly. Cook and stir 2 minutes longer until mixture reaches 160 degrees F and coats the back of a metal spoon.

Remove from the heat; stir in butter and lemon peel. Pour into a bowl; cover surface with plastic wrap. Chill for 2-3 hours (mixture will be thick).

Spread 1 tablespoon filling over solid cookies; top with cutout cookies; pressing down lightly. Sprinkle with confectioners' sugar. Store in the refrigerator.

Neapolitan Cookies I

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon almond extract
5 drops red food coloring
1 (1 ounce) square unsweetened chocolate, melted
1/2 cup chopped walnuts

Directions

In a medium bowl, cream together the butter and sugar. Stir in the eggs and vanilla. Combine the flour, baking powder, and salt; stir into the creamed mixture. Divide dough equally into three small bowls. Add almond extract and red food coloring to one portion; stir until thoroughly mixed. Mix chocolate into second bowl, and walnuts into the third bowl.

Line a 9x5 inch loaf pan with waxed paper, and spread almond dough evenly in the bottom of the pan. Spread the walnut dough evenly over the almond layer, and top with chocolate dough layer. Cover layered dough with waxed paper, and place in the refrigerator until firm, about 4 hours.

Preheat oven to 350 degrees F (175 degrees C). Turn out chilled dough by inverting pan; peel off waxed paper. With sharp knife, cut dough lengthwise in half. Slice each half of dough crosswise into 1/4 inch slices. Place slices on cookie sheet one inch apart.

Bake 10 to 12 minutes in the preheated oven, until light brown. Remove to wire racks to cool.

Thumbprint Cookies I

Ingredients

1/2 cup butter, softened
1/4 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/4 cup finely chopped walnuts
2/3 cup any flavor fruit jam
1/4 teaspoon salt

Directions

Preheat oven to 300 degrees F. Grease cookie sheets.

Separate egg, reserving egg white. Cream butter or margarine, sugar, and egg yolk.

Add vanilla, flour and salt, mixing well.

Shape dough into balls. Roll in egg white, then walnuts. Place on cookie sheets about 2 inches apart. Bake for 5 minutes.

Remove cookies from oven. With thumb, dent each cookie. Put jelly or preserves in each thumbprint. Bake for another 8 minutes.

Chinese Restaurant Almond Cookies

Ingredients

2 3/4 cups sifted all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup lard
1 egg
1 teaspoon almond extract
96 almonds

Directions

Sift flour, sugar, baking soda and salt together into a bowl. Cut in the lard until mixture resembles cornmeal. Add egg and almond extract. Mix well.

Roll dough into 1 inch balls. Set them 2 inches apart on an ungreased cookie sheet. Place an almond on top of each cookie and press down to flatten slightly

Bake in a pre-heated 325 degrees F (165 degrees C) oven for 15-18 minutes. Cool on rack.

No Bake Choco-Peanut-Oatmeal Cookies

Ingredients

1/2 cup milk
2 cups white sugar
3 tablespoons unsweetened
cocoa powder
3 tablespoons crunchy peanut
butter
1/2 cup butter
3 cups rolled oats
1 teaspoon vanilla extract

Directions

Wipe 1" wide band of butter around the rim of a 3 quart pan to prevent boil-over.

Combine milk, sugar, cocoa, butter and peanut butter.

Stir and bring to boil over medium heat. Let boil for 1 1/2 minutes, do not stir.

Remove from heat. Stir in oats and vanilla. Stir until oats evenly distributed.

Drop by teaspoon onto waxed paper. Cool. Makes 4 to 5 dozen.

Eskimo Cookies

Ingredients

3/4 cup butter
3/4 cup white sugar
3 tablespoons unsweetened
cocoa powder
1/2 teaspoon vanilla extract
1 tablespoon water
2 cups rolled oats
1/3 cup confectioners' sugar for
decoration

Directions

Soften butter and beat well. Add sugar and mix well. Add cocoa, vanilla and water. Then add oatmeal.

Shape into 36 balls and roll in confectioners' sugar. Keep in refrigerator.

Cookie Brittle

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
2 cups all-purpose flour
1 1/4 cups peanut butter chips
1/2 cup coarsely chopped pecans

Directions

In a mixing bowl, cream the butter and sugar. Gradually add flour; mix well. Stir in peanut butter chips. Line a 15-in. x 10-in. x 1-in. baking pan with foil; coat with nonstick cooking spray. Gently press dough into the pan; sprinkle with pecans and press into dough. Bake at 350 degrees F for 20-25 minutes or until golden brown. Cool in pan on a wire rack. Invert pan and remove foil. break brittle into pieces; store in an airtight container.

Chocolate Chip Cookies Lite

Ingredients

1/4 cup white sugar
1/8 cup brown sugar
1/8 cup applesauce
1/2 teaspoon vanilla extract
1 egg white
1/2 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1/4 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Sift together flour, baking soda, and salt.

Stir together white sugar, brown sugar, applesauce, vanilla extract, and egg white until smooth. Combine the flour, baking soda and salt; stir into the batter until moistened. Mix in chocolate chips last. Drop dough by rounded teaspoonfuls onto an ungreased cookie sheet.

Bake in preheated oven until golden brown, 8 to 10 minutes.

Special Butterscotch Chip Cookies in a Jar

Ingredients

1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon baking powder
1/2 cup packed brown sugar
1/2 cup white sugar
1 cup flaked coconut
1 cup high protein crisp rice and wheat cereal
3/4 cup butterscotch chips
1/2 cup chopped pecans

Directions

Layer the ingredients in the order given in a one quart wide mouth canning jar. Firmly pack each ingredient in place. It will be a tight fit, but all ingredients will fit in the jar. Use pinking shears to cut an 8 or 9 inch circle from gingham, calico, or a seasonal fabric. Place the fabric over the wide mouth lid and rim and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band. Attach a card to the ribbon or raffia with the following mixing and baking directions:

Empty jar of cookie mix into a large mixing bowl. Add 1/2 cup of butter or margarine, 1 egg, and 1/2 teaspoon of vanilla. Use hands to mix the wet and dry ingredients together. When completely blended, roll into large walnut sized balls. Place on unprepared cookie sheets and use the palm of your hand to flatten each cookie ball. Bake at 350 in a preheated oven for 8-10 minutes.

Cream Cheese Chocolate Chip Cookies

Ingredients

1 (8 ounce) package cream cheese
1 cup margarine
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 cups milk chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets with non-stick cooking spray (I use butter flavored) and set aside.

Combine cream cheese, margarine, and sugars. Blend in egg and vanilla. Add dry ingredients and mix well. Add chocolate chips and mix.

Bake 15-18 minutes or until edges are slightly browned. Enjoy!

Carrot Cookies

Ingredients

1 cup shortening
3/4 cup sugar
2 eggs
1 cup shredded carrots
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

Directions

In a mixing bowl, cream shortening and sugar. Add eggs; mix well. Stir in carrots. Combine the flour, baking powder and salt; gradually add to carrot mixture. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 400 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Pecan Pie Cookies

Ingredients

1/4 cup butter
1/2 cup confectioners' sugar
3 tablespoons light corn syrup
3/4 cup finely chopped pecans

2 cups all-purpose flour
1 teaspoon baking powder
1 cup brown sugar, packed
3/4 cup butter, softened
1 egg
1 teaspoon vanilla extract

Directions

Melt 1/4 cup of butter in a saucepan, and stir in the confectioners' sugar and corn syrup until the sugar is dissolved. Bring to a boil over medium heat, stirring often, and stir in the pecans until well combined. Refrigerate the mixture for 30 minutes to chill.

Preheat oven to 350 degrees F (175 degrees C). Sift the flour and baking powder together in a bowl, and set aside.

Beat brown sugar, 3/4 cup butter, egg, and vanilla extract in a large bowl with an electric mixer on medium speed until the mixture is creamy, about 2 minutes. Gradually beat in the flour mixture until well mixed. Pinch off about 1 tablespoon of dough, and roll it into a ball. Press the dough into the bottom of an ungreased cupcake pan cup, and use your thumb to press the dough into a small piecrust shape, with 1/4-inch walls up the sides of the cupcake cup. Repeat with the rest of the dough. Fill each little crust with about 1 teaspoon of the prepared pecan filling.

Bake in the preheated oven until the cookie shells are lightly browned, 10 to 13 minutes. Watch closely after 10 minutes. Let the cookies cool in the cupcake pans for 5 minutes before removing to wire rack to finish cooling.

White Chocolate Macadamia Nut Cookies III

Ingredients

1 cup butter, softened
3/4 cup packed light brown sugar
1/2 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup coarsely chopped
macadamia nuts
1 cup coarsely chopped white
chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla and almond extracts. Combine the flour, baking soda, and salt; gradually stir into the creamed mixture. Mix in the macadamia nuts and white chocolate. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake for 10 minutes in the preheated oven, or until golden brown.

Cake Mix Cookies VIII

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup butter, softened
2 eggs
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cake mix, butter and eggs until smooth and well blended. Mix in the chocolate chips. Drop by spoonfuls onto ungreased baking sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pumpkin Raisin Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup solid pack pumpkin puree
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
2 1/2 teaspoons pumpkin pie spice
1 teaspoon ground cinnamon
1/2 cup chopped walnuts
1 cup raisins

1 cup confectioners' sugar
2 tablespoons warm water
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the shortening and sugar until smooth. Add the egg, and vanilla; mix until fluffy. Stir in the pumpkin. Sift together the flour, baking soda, salt, pumpkin pie spice, and cinnamon; stir into the pumpkin mixture. Finally, stir in the raisins and walnuts.

Drop cookie dough by heaping spoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven, cookies should be light brown around the edges. Brush with the spice glaze, and transfer to racks to cool.

To make the spice glaze, mix confectioners' sugar with 2 tablespoons of warm water until there are no more lumps. Stir in the 1/2 teaspoon of cinnamon. If the glaze is too thick, add a little more water.

Holiday Shortbread Cookies

Ingredients

5 cups all-purpose flour
1 cup sugar
1/2 teaspoon salt
2 cups cold butter (no substitutes)

Directions

In a large mixing bowl, combine flour, sugar and salt. Cut in butter until mixture resembles fine crumbs. Pat into an ungreased 15-in. x 10-in. x 1-in. baking pan. Prick all over with a fork. Bake at 325 degrees F for 35 minutes or until center is set. Cool for 10-15 minutes. Cut into small squares. Continue to cool to room temperature.

Sitting Pretty Cookies

Ingredients

1 cup butter
1/2 cup packed brown sugar
2 eggs, separated
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
2 cups chopped walnuts
1 (12 fluid ounce) can ready-to-spread vanilla frosting
1 cup candy-coated chocolate peanuts

Directions

In a large bowl, stir together butter and sugar until creamy and smooth. Stir in the egg yolks and vanilla. In a separate bowl, mix together flour and salt; then slowly blend with creamy mixture. Cover, and refrigerate for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Roll out dough into 1 inch balls. Dip balls into slightly beaten egg whites, then roll in chopped walnuts. Place balls 1 inch apart onto baking sheets.

Bake in preheated oven for 5 minutes. Remove from oven, and press thumb gently into the center of each cookie. Return to oven, and bake 5 minutes more. Remove cookies to wire racks to cool. Fill top of each cookie with frosting, and top with a chocolate-coated peanut.

Make Ahead Peanut Butter Cookies

Ingredients

2 cups Make Ahead Cookie Mix
1 cup packed brown sugar
1/3 cup shortening
1/2 cup peanut butter
1/2 teaspoon vanilla extract
1 egg

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine 2 cups of Make Ahead Cookie Mix with brown sugar, shortening, peanut butter, vanilla, and egg.

Shape dough into balls. Place dough on ungreased cookie sheets. Flatten with a fork. Bake 7-11 minutes.

Cinnamon Spice Drop Cookies

Ingredients

1 1/2 cups butter flavored shortening
2 cups light brown sugar
1/2 cup dark brown sugar
2 eggs
1/4 cup milk
2 tablespoons vanilla extract
4 cups all-purpose flour
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 1/2 teaspoons baking soda
2 teaspoons salt
2 cups cinnamon chips
1 cup chopped pecans (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening, light brown sugar and dark brown sugar. Beat in the eggs one at a time, then stir in the milk and vanilla, blending until the mixture is light and fluffy. Combine the flour, cinnamon, nutmeg, cloves, baking soda and salt; stir into the batter until well blended. Mix in cinnamon chips and if using, pecans. Drop rounded spoonfuls of dough onto the prepared cookie sheets about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven, just until the cookies lose their gloss. Remove from the cookie sheets to wire racks to cool.

Lots o' Cookies

Ingredients

2 cups packed brown sugar
2 cups white sugar
3/4 cup butter, softened
1 cup shortening
4 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
2 teaspoons salt
2 teaspoons baking soda
3 cups rolled oats
1 1/2 cups semisweet chocolate chips
1 1/2 cups chopped walnuts
2 cups flaked coconut

Directions

Preheat oven to 350 degrees F. Grease cookie sheets.

In a large bowl, cream sugars, butter and shortening. Beat in eggs and vanilla until well blended.

Mix in sifted flours, salt and baking soda and stir well.

Stir in remaining ingredients.

Drop in teaspoon size balls on greased baking sheet about 2 inches apart. Bake 8 minutes or until edges are brown.

Naughty Chocolate and Peanut Butter Chip

Ingredients

1 cup margarine
1 cup white sugar
2 eggs, separated
1 tablespoon vanilla extract
1/4 cup port wine
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup peanut butter chips
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the margarine and white sugar until smooth. Beat in the egg yolks, vanilla and port wine. Combine the flour and salt; stir into the creamed mixture. Roll the dough into walnut sized balls. Dip each ball in the remaining egg whites. Place cookies 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Remove from the oven and immediately place 4 or 5 of the chocolate and/or peanut butter chips into the center of each cookie. Return to the oven for 2 more minutes to melt the chips. Remove from baking sheets to cool on wire racks.

Pineapple Surprise Cookies

Ingredients

1/2 cup shortening
1/2 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1 tablespoon white sugar
1 1/2 teaspoons cornstarch
3/4 cup white sugar
1 cup crushed pineapple
1 tablespoon lemon juice

Directions

Cream shortening with sugar and well-beaten eggs. Stir in milk and vanilla. Sift flour with baking powder and mix into egg mixture. Chill dough until firm.

To Make Filling: Mix cornstarch and 3/4 cup sugar, add pineapple and lemon juice. Bring to a boiling point and boil gently until the consistency of jam, stirring frequently to prevent burning. Cool before using.

Roll dough out thin and cut with cookie cutter or small glass. Put spoonful of filling on half the rounds, cover with others and seal edges with a fork. Sprinkle with sugar or cinnamon. Bake at 375 degrees F (190 degrees C) for 10 minutes or so.

Cinnamon Sugar Cookies

Ingredients

1 1/4 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
1/4 cup white sugar
3/4 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract

1/2 cup white sugar
2 1/2 tablespoons ground
cinnamon

Directions

Sift together the flour, baking soda, and salt; set aside. In a medium bowl, cream butter with 1/4 cup white sugar and brown sugar. Mix in egg and vanilla. Add the sifted dry ingredients, and mix until well blended. Divide dough into 3 equal portions. Roll into logs 2 inches in diameter, wrap, and refrigerate for 3 to 4 hours. These logs can be frozen for up to 6 weeks.

Preheat oven to 350 degrees F (175 degrees C). Mix 1/2 cup sugar and cinnamon on a flat plate or a piece of wax paper. Unwrap dough logs, and roll in the cinnamon mixture. Cut into 1/4 inch slices, and place 2 inches apart onto ungreased cookie sheets.

Bake 12 to 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks. Baked cookies can be kept in an airtight container for up to 2 weeks.

Sue's Oatmeal Macadamia Nut Cookies

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
3 cups rolled oats
1/2 cup chopped macadamia nuts
1 cup shortening
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract

Directions

Sift flour, resift with salt and baking soda. Stir in oats and nuts and set aside.

Cream together sugar and shortening. Add eggs and vanilla. Add dry ingredients and beat til thoroughly mixed.

Roll dough in waxed paper like logs, shaping as you roll. Refrigerate overnight.

Unroll cookie dough and slice 1/4 inch thick and place on an ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Cranberry Icebox Cookies

Ingredients

1 1/4 cups butter (no substitutions), softened
1 cup packed brown sugar
2/3 cup sugar
2 eggs
1 teaspoon vanilla extract
1/4 teaspoon almond extract
3 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup chopped walnuts
2 cups chopped fresh or frozen cranberries

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine the flour, baking powder, salt and baking soda; gradually add to the creamed mixture. Stir in walnuts. Carefully stir in cranberries. Shape into three 7-in. rolls; wrap each roll in plastic wrap and refrigerate for 4 hours or overnight.

Cut into 1/4-in. slices and place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Cool on wire racks.

Flourless Peanut Butter Cookies

Ingredients

4 egg whites
2 cups peanut butter
1 2/3 cups sugar

Directions

In a mixing bowl, beat egg whites until stiff peaks form. In another bowl, combine peanut butter and sugar; fold in egg whites. Drop by heaping teaspoonfuls 2 in. apart onto lightly greased baking sheets. Flatten slightly with a fork. Bake at 325 degrees F for 15-20 minutes or until set. Remove to wire racks to cool.

Peanut Butter Cup Cookies I

Ingredients

3/4 cup peanut butter
1/2 cup shortening
1/2 cup white sugar
1/3 cup packed brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1 teaspoon baking soda
1/3 cup granulated sugar for decoration
30 miniature chocolate covered peanut butter cups, unwrapped

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a large mixer bowl cream peanut butter, shortening, 1/3 cup sugar and the brown sugar. Add egg, milk and vanilla; beat well.

Combine flour and baking soda; gradually add to creamed mixture, blending thoroughly. Shape dough into 1 1/2 inch balls; roll the balls in sugar.

Place on ungreased cookie sheet; bake 10-12 minutes. Remove from oven and IMMEDIATELY place unwrapped peanut butter cup on top of each cookie, pressing down so that cookie cracks around edges. Cool slightly; remove from cookie sheet.

Montecados (Spanish Cookies)

Ingredients

2 1/3 cups melted shortening
5 cups all-purpose flour
1/2 ounce anise extract
1 1/4 cups white sugar
1/4 teaspoon ground cinnamon
72 blanched almonds

Directions

Preheat the oven to 250 degrees F(120 degrees C).

Combine the flour, sugar and cinnamon together. Add the melted shortening until all is mixed in well. Stir in the anise and knead for 5 minutes. Roll into 1 inch balls and place on an ungreased cookie sheet 2 inches apart. Place a blanched almond on top of each cookie and push down slightly.

Bake at 250 degrees F (120 degrees C) for 30 minutes. You do not want to brown the cookies. They should remain pale. Let cookies cool on cookie sheet for 30 minutes.

Chocolate Wafer Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter
1 cup white sugar
1/2 cup packed brown sugar
2 eggs
2 tablespoons water
1 teaspoon vanilla extract
45 chocolate covered thin mints

Directions

Sift together flour, baking soda and salt. Set aside.

Cream butter or margarine with white and brown sugars. Blend and beat well. Add eggs and water. Stir in vanilla. Add dry ingredients and mix thoroughly.

Cover and refrigerate for 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Enclose 1 chocolate mint wafer in 1 tablespoon of chilled dough. Bake on greased cookie sheet for 10-12 minutes.

Fruit Oatmeal Cookie Bars

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1 1/2 cups rolled oats
1 1/2 cups any flavor fruit jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Combine the butter, brown sugar, flour, baking soda, salt and rolled oats. Press 2 cups of the mixture into the bottom of the prepared pan. Spread the preserves over the top and sprinkle with the remaining crumb mixture, gently pressing crumbs into jam.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Allow to cool before cutting.

Cranberry Orange Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 tablespoon grated orange zest
- 1 teaspoon orange extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 3 cups rolled oats
- 1 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla, orange zest and orange extract. Combine the flour, baking soda and cinnamon; stir into the butter mixture. Stir in the oats and cranberries. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Oatmeal Raisin Cookies

Ingredients

1 cup shortening
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
3 cups old-fashioned oats
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup chopped walnuts
1/2 cup golden raisins

Directions

In a large mixing bowl, cream shortening and sugars. Beat in eggs and vanilla. Combine the oats, flour, baking soda and salt; gradually add to creamed mixture. Stir in walnuts and raisins.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Lemon Pudding Cookies

Ingredients

1 cup buttermilk baking mix
1 (3 ounce) package instant lemon
pudding mix
1 egg
1/4 cup vegetable oil
1/3 cup granulated sugar for
decoration

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease 2 large cookie sheets.

Mix baking mix, pudding, egg and oil in a large bowl until dough forms.

Roll dough into 1 inch balls. Place balls 2 inches apart on the cookie sheets. Dip flat bottom glass or cookie press into sugar. Press onto dough ball and flatten into 1/4 inch thick cookie. Bake until just golden brown on the edges, about 10 minutes. Transfer to racks and cool completely.

Mocha Walnut Cookies

Ingredients

2 cups semisweet chocolate chips
2 tablespoons instant coffee powder
2 teaspoons boiling water
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt over hot (not boiling) water 1/2 cup of the chocolate morsels. Stir until smooth. Cool to room temperature.

In small cup, dissolve the instant coffee in the 2 teaspoons boiling water. Set aside.

In small bowl, combine flour, baking soda, and salt. Set aside.

In large bowl, combine butter, sugars, and coffee. Beat until creamy. Add egg and melted morsels. Mix well. Gradually add flour mixture. Stir in remaining 1-1/2 cups chocolate morsels and walnuts. Form into walnut-sized balls and place on ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 10-12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets.

Lebanese Easter Cookies

Ingredients

1 1/2 pounds butter
4 cups white sugar
1 cup water
9 cups semolina flour
8 cups all-purpose flour
1 1/2 tablespoons quick rise yeast
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon ground cardamom
1/2 teaspoon allspice
1 teaspoon ground mahleb
1/4 cup black sesame seeds
1/4 cup rose water
1/4 cup orange flower water
1 cup warm water

Directions

In a small saucepan, melt butter over low heat. Stir in sugar and water; continue stirring to dissolve sugar. Do not boil. Remove from heat and let cool slightly.

Measure flours into a large bowl. Add melted butter, yeast, spices, and sesame seeds; stir slowly for about 10 minutes to thoroughly blend ingredients. Cover the bowl with plastic wrap and leave dough in bowl to rest for 1 hour.

Prepare 3 baking sheets with cooking spray or parchment paper. In a small bowl, pour the rose water and orange flower water. Pour the warm water in to a second small bowl. Working on a floured board, pull off about 1 cup of dough. Dip your fingers first in the warm water and knead the dough a few minutes; then dip the dough in the flower water and knead it again until the dough is soft and pliable.

Use the palm of your hand to roll the ball of dough into a rope 12 inches long and 1 inch in diameter. Cut the rope in half and make a wreath-shaped cookie with each one, pinching the ends together. Place on a baking sheet. When you have filled a baking sheet, cover the cookies with a clean towel and refrigerate overnight to rest the dough.

Preheat oven to 350 degrees F (175 degrees C). Remove baking sheets from the refrigerator to warm up while the oven preheats. Bake cookies in the preheated oven until golden brown, about 15 minutes.

Country Oatmeal Cookie in a Jar

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
1 cup rolled oats
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)

Directions

Using a 1 quart or 1 liter jar, layer in the ingredients in the order given. Pack down the jar after each addition. Put the lid on, and cover with an 8 inch circle of fabric. Secure the fabric over the lid using a rubber band, then cover the rubber band by tying a nice piece of ribbon or raffia around the lid. Attach a tag to the ribbon with the following instructions:

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, cream together 3/4 cup of softened butter, with 2 eggs and 1 teaspoon of vanilla. Add the entire contents of the jar, and mix by hand until combined. Drop dough by heaping spoonfuls onto an unprepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven.

Monster Cookies II

Ingredients

1 cup margarine, softened
2 cups white sugar
2 cups packed brown sugar
3 cups peanut butter
6 eggs
1 1/2 teaspoons corn syrup
1 1/2 teaspoons vanilla extract
4 teaspoons baking soda
9 cups rolled oats
1/2 pound candy-coated milk
chocolate pieces
1/2 pound semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the margarine, white sugar, brown sugar, and peanut butter until smooth. Beat in the eggs, two at a time, then stir in the corn syrup and vanilla. Mix in baking soda and oats until well blended. Stir in the chocolate candies and chocolate chips. Roll dough into 2 inch balls, and place 3 inches apart on an ungreased cookie sheet. Flatten slightly with a fork.

Bake for 12 to 15 minutes in the preheated oven. Cool on cookie sheets for a few minutes, before transferring to wire racks to cool completely.

Candy Bar Cookie Squares

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup packed brown sugar
2 eggs
1/2 cup butter, melted
3 SnickersB® candy bars (2.07 ounces each), chopped

Directions

In a large mixing bowl, combine the cake mix, brown sugar, eggs and butter. Beat on low speed for 2 minutes, scraping bowl occasionally. Stir in chopped candy. Spread into an ungreased 13-in.x 9-in.x 2-in. baking pan. Bake at 350 degrees F for 25-30 min. or until a toothpick comes out clean. Cool on a wire rack. Cut into squares.

Basic Peanut Butter Cookies

Ingredients

1/4 cup butter
2 cups Basic Cookie Mix
1/2 cup peanut butter
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C).

Melt butter over low heat and stir into Basic Cookie Mix. Stir in peanut butter and lightly beaten egg. Add vanilla and mix well.

With lightly floured hands shape into 1 inch balls and arrange about 2 inches apart on a greased cookie sheet. Bake for 12 to 15 minutes until golden. Cool a couple of minutes before removing from cookie sheet to racks to complete cooling.

Chewy Oatmeal Cookies I

Ingredients

1/2 cup butter, softened
1/4 cup applesauce
1 cup brown sugar
1/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
3 cups rolled oats
1/2 cup raisins
1/2 cup chopped walnuts
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, applesauce, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, salt, and baking soda, then gradually stir into the creamed mixture. Finally, stir in the oats, raisins, nuts and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Low Fat Cocoa Cookies

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup reduced fat margarine
1 cup white sugar
2 egg whites
1 teaspoon vanilla extract
3 cups chocolate flavored cereal
puffs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

In a bowl stir together the flour, baking soda and salt.

In a large bowl beat the margarine and the sugar until light and fluffy. Mix in the eggs and vanilla and beat well. Stir in the flour mixture and mix thoroughly. Stir in the cereal.

Drop dough by rounded teaspoons onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes or until lightly browned. Let cookies cool on a wire rack.

Rum Raisin Cookies

Ingredients

1 cup raisins
1 cup rum
1 cup all-purpose flour
2 eggs
1/2 cup white sugar
1/2 cup shortening

Directions

In a small bowl, combine raisins and rum. Use enough rum to completely cover raisins. Let stand for 30 minutes or up to overnight. Drain the raisins and transfer to another bowl. Add the flour and toss, thoroughly coating raisins.

Preheat oven to 425 degrees F (220 degree C).

In a medium bowl, cream the shortening, and sugar. Add eggs one at a time, mixing well. Add the raisin/flour mixture and stir until well blended.

Drop the dough by spoonfuls 2 inches apart onto cookie sheets and bake 4 to 6 minutes, until lightly colored. Let cool on wire racks.

Cut-Out Butter Cookies

Ingredients

1 cup white sugar
1 cup butter
3 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets.

Mix together all of the ingredients, using just enough flour to make the dough so you can handle it, then mix in the rest of the flour just until not sticky.

Roll out dough to approximately 1/8 inch thickness. Cut out with cookie cutters and place on cookie sheets. Bake for 10 minutes.

Delicious Christmas Cookies

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup all-purpose flour
2 teaspoons baking powder
1 (14 ounce) can sweetened condensed milk
1/2 cup butter, softened
1 1/2 cups sweetened, flaked coconut
2 cups red and green candy-coated chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl combine graham cracker crumbs, flour and baking powder.

In a separate, large bowl combine condensed milk and butter; beat until smooth. Stir in graham cracker mixture, mixing well. Stir in coconut and chocolates.

Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake in preheated oven for 7 to 9 minutes, or until lightly browned. Allow cookies to cool on baking sheet for 1 minute before removing to a wire rack to cool completely.

Sugar Free Cinnamon Cookies

Ingredients

2 eggs
2 tablespoons water
5 teaspoons fructose sweetener
1 teaspoon ground cinnamon
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

Directions

Beat eggs and water until light and fluffy. Beat in sugar replacement and ground cinnamon. Combine flour, baking soda and salt in sifter; sift half of the dry ingredients over egg mixture. Fold to completely blend. Repeat with remaining dry ingredients.

Drop by teaspoonfuls onto greased cookie sheets, 2 to 3 inches apart. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

Pumpkin Chocolate Chip Cookies II

Ingredients

1 cup canned pumpkin
1 cup white sugar
1/2 cup vegetable oil
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/2 teaspoon baking soda
1 teaspoon milk
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix in a large bowl, pumpkin, sugar, vegetable oil, egg and vanilla. Blend well.

In a separate bowl, combine flour, baking powder, cinnamon, nutmeg, and baking soda. Stir into pumpkin mixture, add the milk. Blend well. Stir in the chocolate chips and nuts.

Use teaspoon to drop cookies on baking sheet. Bake 8 - 10 minutes.

JELL-O® Pastel Cookies

Ingredients

3 1/2 cups flour
1 teaspoon CALUMET Baking Powder
1 1/2 cups butter or margarine, softened
1 cup sugar
2 pkg. (4 serving size) JELL-O Brand Gelatin, any flavor, divided
1 egg
1 teaspoon vanilla

Directions

Preheat oven to 400 degrees F. Mix flour and baking powder; set aside. Beat butter in large bowl with electric mixer on medium speed until creamy. Gradually add sugar and 1 package of the dry gelatin, beating until light and fluffy. Add egg and vanilla; mix well. Gradually add flour mixture, beating until well blended after each addition.

Shape dough into 1-inch balls. Place, 2 inches apart, on ungreased baking sheets. Flatten with bottom of clean glass. Sprinkle with remaining dry gelatin.

Bake 8 to 10 minutes or until edges are lightly browned. Remove from baking sheets to wire racks. Cool completely. Store in tightly covered container at room temperature.

Frosted Zucchini Cookies

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground cloves
(optional)
1 cup finely shredded zucchini
1 cup raisins
1 cup chopped walnuts
FROSTING:
1/4 cup butter or margarine,
softened
1 (3 ounce) package cream
cheese, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Beat in egg. Combine the flour, baking soda, cinnamon, salt and cloves if desired; add to creamed mixture alternately with zucchini. Stir in raisins and walnuts. Cover and refrigerate for 2 hours. Drop by heaping teaspoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 375 degrees F for 12-15 minutes or until lightly browned. Remove to wire racks.

In a small mixing bowl, cream butter, cream cheese and vanilla. Gradually beat in confectioners' sugar. Frost the cooled cookies.

Orange Cream Cookie Mix

Ingredients

1/2 cup orange-flavored drink mix
(e.g. Tang)
3/4 cup white sugar
1 1/2 cups vanilla baking chips
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Directions

Combine the flour with the baking soda and baking powder.

Starting with the Tang, then sugar, vanilla chips and ending with the flour mixture. Layer the ingredients in a clean glass wide mouth quart sized jar. Press each layer firmly in place before adding the next ingredient.

Attach a recipe card with the following instructions to the jar.
Orange Cream Cookies Yield 2 1/2 dozen 1. Preheat oven to 375 degrees F (190 degrees C). 2. Empty contents into a large mixing bowl. Add 1/2 cup softened butter, 1 egg slightly beaten and teaspoon vanilla extract. Mix until completely blended. 3. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. 4. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes or until tops are very lightly browned. Cool for 5 minutes on the sheet then remove cookies to wire racks to cool completely.

Peanut Butter Cookies VII

Ingredients

1/2 cup shortening
1/2 cup peanut butter
1 cup white sugar
1/2 teaspoon vanilla
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In medium bowl, cream together the shortening, sugar and peanut butter. Beat in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets. Press balls down using a fork dipped in sugar water.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Applesauce Cookies II

Ingredients

1 cup packed brown sugar
1 egg
3/4 cup shortening
1 cup applesauce
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup chopped walnuts
1 cup raisins

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets.

In a medium bowl, cream together the brown sugar and shortening until smooth. Stir in the egg, and then the applesauce until well blended. Combine the flour, baking soda, salt, cinnamon, nutmeg, and cloves; stir into the applesauce mixture. Mix in walnuts and raisins. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the edges start to brown. Cool on cookie sheets for a few minutes before removing to wire racks to cool completely.

Christmas Cookies II

Ingredients

1 pound golden raisins
1/2 cup chopped pitted dates
1/2 pound red candied cherries
1/2 pound candied cherries
4 cups chopped pecans
1/4 cup grape juice
1/2 cup butter, softened
2 cups brown sugar
1 teaspoon vanilla extract
3 egg yolks
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon baking powder
3 egg whites

Directions

In a medium bowl, combine the golden raisins, dates, red and green candied cherries, pecans and grape juice. Set aside to soak. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar, vanilla, and egg yolks until light and fluffy. Combine the flour, baking soda and baking powder; stir into the creamed mixture. Mix in the dried fruit mixture. Beat egg whites to stiff peaks; fold into the dough. Scoop cookies with a small ice cream scoop onto prepared cookie sheets. Pat down slightly.

Bake for 10 to 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Stained Glass Cookies

Ingredients

3 tablespoons butter
1/2 cup packed brown sugar
3/4 cup molasses
1/3 cup water
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
5 3/4 ounces sourball hard candies

Directions

In a large mixing bowl, cream butter or margarine, brown sugar and molasses until smooth. Blend in water. Stir together flour, baking soda, salt, and spices. Gradually add flour mixture to creamed mixture; blend well.

Cover and chill for 1 hour.

Cut out paper stars, bells, or other christmas motifs. Trace onto a sheet of aluminum foil.

Roll pieces of dough into ropes about 1/4-inch wide. Outline the designs with ropes of dough. Press ends lightly together.

Separate candies by color. In a blender or food processor, coarsely crush candies. Fill in dough outlines with the candies.

Bake at 350 degrees F (175 degrees C) for 4 to 5 minutes or until cookie is set and candy melts. Cool on baking sheet.

Party Cookies

Ingredients

3/4 cup shortening
1/2 cup white sugar
1 (3 ounce) package fruit flavored gelatin mix
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

Mix thoroughly shortening, sugar, gelatin, eggs and vanilla. Blend in dry ingredients.

Roll dough into 3/4 inch balls. Place 3 inches apart on ungreased cookie sheet. Flatten each with the bottom of a glass dipped in sugar. Bake for 6 to 8 minutes.

Melt in your Mouth Cookies I

Ingredients

1 cup butter
1/3 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
3/4 cup cornstarch
1 cup confectioners' sugar
1 tablespoon melted butter
1 teaspoon vanilla extract
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream 1 cup butter, 1/3 cup confectioner's sugar and vanilla. Sift flour and cornstarch and add to creamed mixture.

Drop by teaspoon on greased cookie sheet. Bake for 12 to 14 minutes. Watch carefully!

Combine 1 cup powdered sugar, melted butter, and 1 teaspoon vanilla. Add enough milk or cream to make spreadable. Spread on warm cookies.

Nutmeg Refrigerator Cookies

Ingredients

1/2 cup butter
1 teaspoon vanilla extract
2/3 cup packed brown sugar
1/3 cup white sugar
1 1/2 cups all-purpose flour
1 egg
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1/2 teaspoon ground nutmeg

Directions

Cream the butter and vanilla. Mix in the white sugar, brown sugar and the egg. Mix in the flour, cream of tartar, salt and nutmeg. Stir until well blended.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg and vanilla. Combine the flour, cream of tartar, salt and nutmeg; stir into the creamed mixture until well blended. Divide dough and shape into rolls 2 inches in diameter. Wrap in aluminum foil and store in refrigerator for at least 2 hours and up to one week.

Preheat oven to 400 degrees F (200 degrees C). Roll dough out on a lightly floured surface. Cut in rounds 1/8 to 1/4 inch thick.

Bake for 8 minutes or until light brown.

Ultimate High Altitude Chocolate Chip Cookies

Ingredients

1 cup butter or margarine
1 cup white sugar
1 cup packed brown sugar
3 eggs
1 teaspoon vanilla extract
1/2 teaspoon salt
1 teaspoon baking soda
3 1/2 cups all-purpose flour
1 cup semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the butter, white sugar and brown sugar until smooth. Mix in eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the batter just until blended, then mix in the chocolate chips so they are evenly distributed. Drop cookies by heaping teaspoonfuls onto ungreased cookie sheets spacing 2 inches apart.

Bake in the preheated oven until the edges begin to turn golden, 12 to 15 minutes. Allow cookies to cool for a few minutes on the baking sheets before removing to wire racks to cool completely.

Pistachio White Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1/2 cup shortening
1/2 cup white sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 cup whole wheat flour
1/2 cup rolled oats
1 teaspoon baking powder
1 teaspoon baking soda
2 cups white chocolate chips
1 1/2 cups chopped pistachio nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, shortening, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the all-purpose flour, whole wheat flour, oats, baking powder and baking soda; blend into the creamed mixture to form a dough. Fold in the white chocolate chips and pistachios. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Ma Ma's Sugar Cookies

Ingredients

1/2 cup butter flavored shortening
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups self-rising flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening and sugar. Beat in the eggs and vanilla. stir in the self-rising flour to form a dough. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Candi's Chocolate Peanut Butter Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/3 cup unsweetened cocoa powder
1/2 cup butter, softened
1 (3 ounce) package cream cheese, softened
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 tablespoon applesauce
2 cups peanut butter chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Stir together the flour, baking soda, salt and cocoa; set aside.

In a large bowl, cream together the butter, cream cheese, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and applesauce. Blend in the dry ingredients to form a dough. Fold in the peanut butter chips by hand. Drop the dough by teaspoons two inches apart on a ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Dave's Big Raisin Cookies

Ingredients

1 cup water
2 cups raisins
1 cup shortening
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons salt
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg

Directions

Add water to raisins and boil 5 minutes. Set aside to cool.

Cream shortening, sugar, eggs and vanilla. Add cooled raisins and water. Sift together the flour, baking powder, soda, salt, cinnamon, allspice, and nutmeg. Add flour mixture to raisin mixture, blend well.

Chill dough until firm.

Drop by teaspoon onto lightly greased cookie sheets. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes. Let cool for a few minutes on cookie sheet before removing.

No Bake Cookies VII

Ingredients

1 cup creamy peanut butter
1 cup marshmallow fluff
1 cup semisweet chocolate chips

Directions

In a medium bowl, mix together the peanut butter and marshmallow fluff. Stir in chocolate chips. Roll into 1 inch balls and serve.

Favorite Chocolate Cookies

Ingredients

1 cup butter, softened
1 1/2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup baking cocoa
3/4 teaspoon baking soda
1/4 teaspoon salt
1 (10 ounce) package vanilla or white chips
1/2 cup chopped pecans (optional)

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Stir in chips and pecans if desired.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until set. Remove to wire racks to cool.

Italian Wedding Cookies III

Ingredients

1 1/2 cups unsalted butter
3/4 cup confectioners' sugar
3/4 teaspoon salt
1 1/2 cups finely ground almonds
4 1/2 teaspoons vanilla extract
3 cups sifted all-purpose flour
1/3 cup confectioners' sugar for rolling

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream butter or margarine in a bowl, gradually add confectioners' sugar and salt. Beat until light and fluffy. Add almonds and vanilla. Blend in flour gradually and mix well.

Shape into balls (or crescents) using about 1 teaspoon for each cookie. Place on ungreased cookie sheets, and bake for 15-20 min. Do not brown. Cool slightly, then roll in the extra confectioners' sugar.

Power Cookies

Ingredients

4 cups rolled oats
1 (15 ounce) can cannellini beans,
drained and rinsed
1/2 cup white sugar
1/2 cup brown sugar
1 teaspoon vanilla extract
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 cup chopped pitted dates
1/2 cup flaked coconut
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets. Grind the oats in a blender until resembling coarse flour.

In a medium bowl, mash beans to a smooth paste. Stir in the white sugar, brown sugar and vanilla until well blended. Combine the ground oats, baking powder, baking soda and cinnamon; blend into the bean mixture. Stir in the dates, coconut, raisins and walnuts. Drop dough by heaping spoonfuls onto the prepared cookie sheet.

Bake for 10 to 15 minutes in the preheated oven, until golden. Cool on baking sheets for 5 minutes then remove to wire racks to cool completely.

Banana Oatmeal Cookie

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 cup white sugar
1 egg
1 cup mashed bananas
1 3/4 cups quick cooking oats
1/2 cup chopped nuts

Directions

Preheat oven to 400 degrees F (200 degrees C).

Sift together the flour, baking soda, salt, nutmeg and cinnamon.

Cream together the shortening and sugar; beat until light and fluffy. Add egg, banana, oatmeal and nuts. Mix well.

Add dry ingredients, mix well and drop by the teaspoon on ungreased cookie sheet.

Bake at 400 degrees F (200 degrees C) for 15 minutes or until edges turn lightly brown. Cool on wire rack. Store in a closed container.

Almond Chocolate Cookies

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup packed brown sugar
2/3 cup sugar
1/2 cup baking cocoa
2 teaspoons almond extract
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda

Directions

In a mixing bowl, beat the butter, sugars, cocoa and extracts until creamy. Add eggs, one at a time, beating well after each addition. Combine the flour and baking soda; gradually add to sugar mixture. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 7-9 minutes or until edges are firm. Remove to wire racks to cool.

Slightly Spicy Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 cup unsalted butter
3/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2 eggs
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix flour, baking soda, salt, nutmeg, cinnamon and cloves in small bowl.

In large mixing bowl combine sugar, butter, and extracts until creamy. Add eggs, one at a time, beating well after each. Slowly add flour mix, beating dough between additions. Fold in chocolate chips. Drop dough by tablespoonful onto an ungreased cookie sheet.

Bake 9 to 11 minutes, or until cookies are just brown. After cooling cookies on the tray for 2 minutes, remove to wire racks to cool completely.

Oil Cookies

Ingredients

6 eggs
3/4 cup evaporated milk
1 cup vegetable oil
2 tablespoons vanilla extract
1 1/4 cups white sugar
2 tablespoons baking powder
6 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, beat the eggs, evaporated milk, oil and vanilla until well blended. Mix in the sugar and baking powder. Stir in the flour 1 cup at a time until the dough becomes too stiff to stir. Turn out onto a clean surface and knead in as much of the remaining flour as possible. Dough should be smooth and not sticky. Keep the dough covered with a towel while pinching off tablespoon sized pieces of dough and rolling them into small ropes 6 inches long and 1/4 inch in diameter. Tie ropes into loose knots and place them 2 inches apart onto the prepared cookie sheets. The cookies will almost triple in size while baking.

Bake for 10 to 12 minutes in the preheated oven, until light brown on the bottom. Remove from cookie sheets to cool on wire racks. When cool, glaze with a mixture of confectioners' sugar and water, if desired.

Italian Cookies II

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
8 ounces ricotta cheese
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

2 tablespoons butter, softened
2 cups confectioners' sugar
1/4 teaspoon vanilla extract
1 1/2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together 1/2 cup butter and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and ricotta cheese. Combine the flour, baking soda and salt; gradually stir into the cheese mixture. Drop by rounded teaspoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until edges are golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

In a medium bowl, cream together the remaining butter and confectioners' sugar. Beat in vanilla and milk gradually until a spreadable consistency is reached. Frost cooled cookies.

Orange Pecan Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, orange juice and peel. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in pecans. Shape dough into two 11-1/2-in. rolls; wrap in plastic wrap. Chill for 4 hours or overnight.

Unwrap; cut into 1/4-in. slices. Place 2 in. apart on lightly greased baking sheets.

Bake at 400 degrees for 7-8 minutes or until golden brown. Remove to wire racks to cool.

Peanut Butter Oatmeal Cookies

Ingredients

1 1/2 cups shortening
1 1/2 cups peanut butter
2 cups packed brown sugar
3 eggs
2 teaspoons vanilla extract
3 cups quick cooking oats
2 cups whole wheat flour
2 teaspoons baking soda
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a mixing bowl, cream the shortening and peanut butter. Add the brown sugar, eggs, and vanilla; mix well.

Combine oats, flour, baking soda, and salt; add to the creamed mixture and mix well.

Drop by the rounded teaspoonfuls onto ungreased baking sheet. Flatten with fork. Bake for 12 minutes or until done.

White Chocolate Macadamia Nut Cookies I

Ingredients

2/3 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3/4 cup chopped macadamia nuts
6 ounces white chocolate,
chopped

Directions

Preheat oven to 325 degrees F (170 degrees C). Lightly grease baking sheets.

Beat butter, sugars, egg, and vanilla at medium speed of electric mixer until fluffy.

At low speed, gradually beat in flour, just until blended. By hand, stir in nuts and chocolate.

Drop by heaping tablespoonfuls, 2 1/2 inches apart, onto lightly greased cookie sheets.

Bake for 17 minutes or until edges of cookies are lightly browned and tops look dry. Allow to cool on baking sheets five minutes, then remove to racks to cool completely.

Butterscotch Potato Chip Cookies

Ingredients

1 cup packed brown sugar
1 cup white sugar
1 cup butter
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 1/3 cups butterscotch chips
2 cups crushed potato chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together sugars and butter or margarine. Beat in eggs, add flour and baking soda, mix well.

Fold in butterscotch chips and potato chips.

Drop by tsp. on cookie sheet and bake for 8 to 10 minutes.

Sugar Cookies IV

Ingredients

1 1/2 cups confectioners' sugar
1 cup butter
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/3 cup granulated sugar for decoration

Directions

Mix confectioners' sugar, butter or margarine, egg, vanilla and almond extract. Stir in flour, baking soda and cream of tartar.

Roll into big ball and wrap in plastic wrap and let chill for at least 3 hours.

Preheat oven to 375 degrees F (190 degrees C).

Divide dough into halves. Roll each half 3/16 inch thick on lightly floured board. Cut desired shapes with 2 to 2 1/2 inch cookie cutters. Sprinkle with granulated sugar. Place on lightly greased cookie sheets. Bake until edges are a light brown, 6 - 8 minutes.

Peanut Butter and Chocolate Peanut Butter Cup

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
1 cup white sugar
3/4 cup packed brown sugar
1 cup peanut butter chips
1 cup semisweet chocolate chips
3 eggs
2 tablespoons vanilla extract
1 cup chopped peanut butter cups

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking soda and salt; set aside. In the microwave or in a bowl over a pan of simmering water, melt the chocolate and peanut butter chips, stirring occasionally until smooth. Set aside.

In a large bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs one at a time then stir in the vanilla. Stir in the melted chips until well blended then stir in the sifted dry ingredients. Finally, fold in the chopped peanut butter cups. Drop by tablespoonfuls onto the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

For-My-Love Sugar Cookies

Ingredients

3/4 cup shortening
1 1/2 cups sugar
2 eggs
3 cups self-rising flour*
1 teaspoon orange extract
Colored sugar (optional)

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, flour and extract; mix well. Cover and refrigerate for 1 hour or until easy to handle. On a floured surface, roll out dough to 1/4-in. thickness. Cut with 2-in. cookie cutters dipped in flour. Sprinkle with colored sugar if desired. Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 6-8 minutes or until lightly browned. Remove to wire racks to cool.

Double Chocolate Chunk Cookies

Ingredients

2 cups all-purpose flour
3/4 cup NESTLE® TOLL HOUSE®
Baking Cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter or margarine,
softened
2/3 cup sugar
2/3 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
1 3/4 cups NESTLE® TOLL
HOUSE® Semi-Sweet Chocolate
Chunks

Directions

PREHEAT oven to 350 degrees F.

COMBINE flour, cocoa, baking soda and salt in a medium bowl. Beat butter, sugar, brown sugar and vanilla extract in a large mixing bowl until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in chunks. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until cookies are puffed and centers are set but still soft. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

My Favorite Cookie

Ingredients

1 cup butter
1 tablespoon vanilla extract
1 cup packed brown sugar
1 teaspoon salt
1 cup white sugar
1 teaspoon baking soda
3 1/2 cups all-purpose flour
2 eggs
1 cup chopped walnuts

Directions

Cream together butter or margarine, brown sugar, and white sugar. Beat in eggs and vanilla. Mix in flour, salt and baking soda.

Roll dough into 2 inch diameter logs. Wrap in waxed paper and freeze.

Slice and bake anytime at 325 degrees F (165 degrees C) until light brown.

Cherry Chocolate Nut Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup semisweet chocolate chips
3/4 cup maraschino cherries,
chopped
3/4 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, milk and vanilla. Combine flour, baking powder, salt and baking soda; gradually add to the creamed mixture. Stir in the remaining ingredients.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Candied Christmas Cookies

Ingredients

2 eggs
1/2 cup butter, softened
1 cup brown sugar
2 tablespoons orange juice
1 tablespoon bourbon
1 teaspoon baking soda
1 tablespoon milk
2 cups all-purpose flour
3 cups candied cherries
3 cups dates, pitted and chopped
4 cups chopped pecans

Directions

Preheat oven to 350 degrees F. Grease cookie sheets.

In large mixing bowl, cream together eggs, butter and brown sugar. Mix baking soda with the milk and add to mixture. Stir in orange juice and bourbon. In a small bowl, lightly toss candied fruits with a small amount of flour until fruits separate easily. Add to mixture. Add flour, dates and pecans. Stir until well blended. Drop by teaspoons about 2 inches apart onto cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Old Fashioned Fudge Cookies

Ingredients

1 cup white sugar
3/4 cup butter, softened
1 egg
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
4 (1 ounce) squares unsweetened
chocolate, melted

Directions

Cream sugar and butter in mixer till creamy. Add eggs and vanilla, beat till well-mixed.

Blend in flour, baking powder, and salt. Continue beating until well mixed. Beat in melted chocolate on low speed just until mixed.

Shape into slightly flattened balls (rounded teaspoonfuls). Bake on ungreased cookie sheets at 375 degrees F (190 degrees C) for 7-8 minutes or until set. Cool for about a minute, then remove to wire racks to cool.

Sugar Cookie Icing

Ingredients

1 cup confectioners' sugar
2 teaspoons milk
2 teaspoons light corn syrup
1/4 teaspoon almond extract
assorted food coloring

Directions

In a small bowl, stir together confectioners' sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick, add more corn syrup.

Divide into separate bowls, and add food colorings to each to desired intensity. Dip cookies, or paint them with a brush.

Chocolate Cut Out Cookies

Ingredients

1 cup butter
2 cups white sugar
3 eggs
3 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
10 tablespoons unsweetened
cocoa powder

Directions

Cream butter or margarine and sugar until light and fluffy; add eggs, one at a time, beating well. Mix in the vanilla. Combine flour, cocoa powder and baking powder; add and mix well. Wrap dough in waxed paper and chill for 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Divide dough in half. Roll out each half to 1/4 inch thick. Cut with desired shaped cookie cutters. Place on lightly greased cookie sheets and bake for 10-12 minutes.

Oatmeal Raisin Cookies II

Ingredients

1/2 cup corn oil spread
1 cup packed brown sugar
2 egg whites
1 egg
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 cup quick cooking oats
1 cup golden raisins
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat your oven to 375 degrees F. Spray a large cookie sheet with non-stick spray.

In a large bowl, with a mixer set on low speed, beat corn-oil spread and brown sugar until blended. Increase speed to high; beat until well combined, about 3 minutes. At low speed, add egg whites, egg, and vanilla; beat until smooth.

With spoon, stir in flour, oats, raisins, baking powder, and salt until combined.

Drop dough by heaping tablespoons, about 2 inches apart, on cookie sheet. Flatten dough into 3-inch circles. Bake cookies 16-18 minutes or until golden brown. With a pancake turner, remove cookies to wire racks to cool for 15 minutes. Store cookies in tightly covered container.

No Bake Cookies IV

Ingredients

1 cup semisweet chocolate chips
1/3 cup butter
16 large marshmallows
1/3 cup creamy peanut butter
1/2 teaspoon vanilla extract
1 cup flaked coconut
2 cups rolled oats

Directions

In the top half of a double boiler, melt chocolate chips, butter, and marshmallows over low heat. Stir until smooth, and remove from heat. Stir in the peanut butter, vanilla, coconut, and oats. Mix thoroughly. Drop by rounded spoonfuls onto waxed paper. Refrigerate for about 30 minutes, or until set.

Habanero Cookies

Ingredients

10 habanero peppers, seeded and minced

1 1/2 cups white sugar

1 cup softened butter

1 teaspoon vanilla extract

2 eggs

2 3/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, mix the peppers, sugar, butter, vanilla, and eggs. Beat until smooth. In a separate bowl, sift together the flour, baking soda, and salt. Stir into the pepper mixture just until combined. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake 10 minutes in the preheated oven, or until golden brown. Cool on wire racks.

Oatmeal Raisin Cookies VII

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
1/4 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 cup self-rising flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 1/2 cups quick cooking oats
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

In a medium bowl, cream together the butter, brown sugar and white sugar, until smooth. Beat in the egg then stir in the vanilla. Combine the flour, baking soda, cinnamon and salt: stir into the creamed mixture. Fold in the quick oats and raisins. Spread evenly into the prepared pan.

Bake for 10 to 12 minutes in the preheated oven, until the edges are starting to brown. Let cool in pan before cutting into bars.

Italian Chocolate Cookies

Ingredients

3 cups all-purpose flour
4 teaspoons baking powder
3/4 cup white sugar
1/4 cup unsweetened cocoa powder
1 cup butter, softened
1/3 cup milk
1 teaspoon vanilla extract
1/2 cup chopped walnuts
2 (1 ounce) squares unsweetened chocolate
1 tablespoon butter, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar
1/4 cup hot milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift 3 cups flour twice. In a large bowl, mix flour, baking powder, white sugar and cocoa. Cream 1 cup butter or margarine; blend into flour mixture. Add 1/3 cup milk, 1 teaspoon vanilla and nuts. Mix thoroughly with hands until well blended. (Dough should be the consistency of pie crust, but not sticky.)

For each cookie, pinch off about 1 teaspoon dough. Roll by hands into balls, each about one-inch in diameter. Place on greased baking sheets. Do not flatten. Bake about 10 minutes, until lightly browned. Remove from baking sheets; cool on racks. When cool, drizzle each generously with chocolate frosting. Sprinkle with candy sprinkles if desired.

To make Chocolate Frosting: Melt the chocolate squares over low heat. Cream with 1 tablespoon of butter or margarine, 1 teaspoon vanilla and 2 cups of confectioner's sugar. Gradually add hot milk, beating until smooth.

Chocolate Chip Shortbread Cookies II

Ingredients

2 cups butter, softened
2 cups confectioners' sugar
2 teaspoons vanilla extract
1/2 teaspoon coconut extract
4 cups all-purpose flour
1/2 teaspoon salt
1 cup miniature semisweet
chocolate chips
1 cup chopped pecans, toasted
3 tablespoons confectioners'
sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and 2 cups confectioners' sugar. Beat in the vanilla and coconut extracts and salt. Add flour one cup at a time, mixing well after each. Stir in the chocolate chips and pecans. Roll the dough into 1 inch balls and place them 2 inches apart onto an ungreased cookie sheet. Flatten with a fork dipped in confectioners' sugar.

Bake for 12 to 15 minutes in the preheated oven, until a light golden brown. While cookies are still warm from the oven, dust with the remaining confectioners' sugar.

Protein Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1 cup packed brown sugar
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract
1/3 cup water
1 1/2 cups all-purpose flour
1 cup powdered protein supplement
1 teaspoon baking soda
1/2 teaspoon salt
1 1/3 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, peanut butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and water. Combine the flour, protein powder, baking soda and salt; stir into the creamed mixture. Fold in chocolate chips. Drop dough by heaping spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Spiced Almond Cookies

Ingredients

1 cup butter or margarine,
softened
1/2 cup shortening
1 cup packed brown sugar
1 cup sugar
2 eggs
4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cloves
1 teaspoon allspice
1 cup slivered almonds

Directions

In a mixing bowl, cream butter, shortening and sugars until light and fluffy. Add eggs and beat well. Combine dry ingredients; stir into creamed mixture along with nuts. Shape into three 9-in. x 1-1/2-in. rolls; wrap in plastic wrap. Refrigerate for 2-3 days for spices to blend.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 12-14 minute or until set. Remove to wire racks.

Butter Almond Cookies

Ingredients

1/2 cup butter
1 egg
1/3 cup finely chopped blanched almonds
1/2 cup white sugar
1/2 tablespoon ground cinnamon
1/2 tablespoon ground cloves
1/2 tablespoon ground nutmeg
1/2 tablespoon lemon zest
2 tablespoons brandy
2 cups all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream the butter until light and fluffy. Add the well beaten egg, almonds, sugar, brandy, spices and flour. Mix until mixture is well combined.

On a lightly floured surface roll the mixture to 1/4 inch thick and cut with round cookie cutters dipped in flour. Place cookies onto a parchment lined baking sheet.

Bake at 325 degrees F (165 degrees C) for 8 to 10 minutes until lightly browned.

Vanilla Chip Cherry Cookies

Ingredients

1 cup butter, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1/4 teaspoon almond extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (12 ounce) package vanilla or white chips
1 (10 ounce) jar maraschino cherries, drained and chopped

Directions

In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in almond extract. Combine the flour, baking soda and salt; gradually add to the creamed mixture. Stir in chips and cherries.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Butterscotch Basketball Cookies

Ingredients

1 cup butterscotch chips
1 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons milk
2 teaspoons vanilla extract
3 cups all-purpose flour

FROSTING:

3/4 cup shortening
1/4 cup water
2 tablespoons all-purpose flour
1 1/2 teaspoons vanilla extract
4 cups confectioners' sugar
Paste food coloring

Directions

In a microwave, melt butterscotch chips; cool for 10 minutes. In a mixing bowl, cream butter and sugars. Add egg, milk and vanilla; mix well. Beat in melted chips. Gradually add flour; mix well. Cover and refrigerate for 1 hour.

On a floured surface, roll out dough to 1/4-in. thickness. Cut with a floured 4-1/2-in. gingerbread man cookie cutter and a 3-in. round cutter. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 5-8 minutes or until edges are lightly browned. Cool for 1 minute; remove to wire racks to cool completely.

For frosting, combine shortening, water, flour and vanilla in a mixing bowl; mix well. gradually beat in sugar. Place 1 cup frosting in a plastic bag; cut a small hole in corner of bag. Pipe shirt and shorts on players. Fill in outline and smooth with a metal spatula. Tint 1/4 cup frosting black; place in a plastic bag. Pipe lines on round cookies to create basketballs; pipe hair, eyes and noses on players. Tint 1/4 cup frosting red; pipe a mouth on each player. Tint remaining frosting to match team colors of your choice; pipe around shirts and shorts and add a letter on shirts if desired.

Chewy Sugar Cookies

Ingredients

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/4 cups margarine
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
1/4 cup white sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, stir together the flour, baking soda, and salt; set aside.

In a large bowl, cream together the margarine and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then the vanilla. Gradually stir in the dry ingredients until just blended. Roll the dough into walnut sized balls and roll the balls in remaining 1/4 cup of sugar. Place cookies 2 inches apart onto ungreased cookie sheets and flatten slightly.

Bake for 8 to 10 minutes in the preheated oven, until lightly browned at the edges. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Esther's Christmas Cookies

Ingredients

1 1/2 cups butter
6 cups white sugar
3 eggs
1 teaspoon vanilla extract
1/2 cup milk
1 pound candied cherries,
chopped
1/2 pound candied pineapple,
coarsely chopped
5 cups chopped walnuts
1 pound golden raisins
6 cups self-rising flour
1 cup rolled oats
1 cup shredded coconut
1 tablespoon ground nutmeg

Directions

In a VERY LARGE BOWL, cream together the butter and sugar until smooth. Beat in the eggs one at a time then stir in the vanilla and milk. Add candied cherries and pineapple, raisins and nuts mixed with flour. Stir in oatmeal and coconut. Make balls the size of a large walnut and slightly flatten. Place on ungreased cookie sheets.

Bake at 300 degrees F (150 degrees C) one pan at a time on middle rack of oven, for 10 to 12 minutes, or until bottoms are light brown. Cookies will look underdone.

Sprinkle with nutmeg and leave on cookie sheet for 10 minutes to finish cooking. Transfer to cooling rack. Have lots of containers ready!!

Turtle Cookies III

Ingredients

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/2 cups white sugar
1 pinch salt
4 eggs, beaten
2/3 cup margarine, melted
1 teaspoon vanilla extract

Directions

Preheat waffle iron to medium heat.

In a medium bowl, combine the flour, cocoa, sugar and salt. Stir in the eggs, melted margarine and vanilla until well blended. Drop batter by spoonfuls onto the sections of the preheated waffle iron. Close the waffle iron and cook for 1 1/2 to 2 minutes. Carefully remove cookies and cool on wire racks.

Chocolate-Hazelnut Spread Cookies

Ingredients

1 cup graham cracker crumbs
1/2 teaspoon baking soda
1 pinch salt
1 egg
1/2 teaspoon vanilla extract
1 cup chocolate-hazelnut spread
(such as Nutella®)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs, baking soda, and salt in a large bowl; add the egg, vanilla, and chocolate-hazelnut spread and mix by hand until well blended. Form the mixture into 1 1/2-inch balls and place on a baking sheet 2 inches apart.

Bake in the preheated oven until crispy on the outside, 8 to 10 minutes. Allow to rest on cookie sheet a few minutes before moving to a wire rack to cool.

Orange Lunch Box Cookies

Ingredients

3/4 cup butter
1 cup packed brown sugar
1 egg
1 tablespoon orange zest
1 teaspoon vanilla extract
2 cups sifted all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts
1/4 cup white sugar

Directions

Cream margarine or butter, add brown sugar gradually. Add unbeaten egg, grated orange rind and vanilla. Beat well.

Add flour sifted with baking powder and salt. Mix well. Chill dough until firm.

Preheat oven to 350 degrees F (175 degrees C).

Mix granulated sugar and nuts. Roll dough into small balls the size of walnuts. Flatten on greased cookie tin and sprinkle with sugar and nut mixture. Bake for 10 minutes. Cool on racks. Store in tightly covered jar or tin.

No Bake Cookies III

Ingredients

2 cups white sugar
3 tablespoons unsweetened
cocoa powder
1/2 cup margarine
1/2 cup milk
1 pinch salt
3 cups quick cooking oats
1/2 cup peanut butter
1 teaspoon vanilla extract

Directions

In a saucepan bring sugar, cocoa, margarine, milk, and salt to a rapid boil for 1 minute.

Add quick cooking oats, peanut butter, and vanilla; mix well.

Working quickly, drop by teaspoonfuls onto waxed paper, and let cool.

Angel Cookies II

Ingredients

2 3/4 cups sifted all-purpose flour
4 cups confectioners' sugar
2 1/4 teaspoons salt
3 cups shortening
1 tablespoon vanilla extract
4 ounces chopped walnuts

Directions

Sift together flour, confectioners' sugar and salt in large mixer bowl. Add the shortening, vanilla and chopped walnuts. Using low speed of an electric mixer, mix all ingredients until just blended.

Roll dough on floured counter into 1 1/2 inch cylinders. Refrigerate for at least 30 minutes until firm enough to slice.

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper. Remove dough from the refrigerator and slice into 3/8 inch thick slices. Place cookies on prepared cookie sheets.

Bake cookies at 350 degrees F (175 degrees C) for 10 minutes. Cookies should be white, if they turn brown reduce the cooking time.

Orange Cookies

Ingredients

1 cup shortening
1 1/2 cups sugar
1 cup buttermilk
3 eggs
2/3 cup orange juice
4 1/2 teaspoons grated orange peel
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
ICING:
4 1/4 cups confectioners' sugar
1/4 teaspoon orange extract
1/3 cup orange juice

Directions

In a mixing bowl, cream shortening and sugar. Add the buttermilk, eggs, orange juice and peel. Combine the dry ingredients; gradually add to the creamed mixture. Drop by teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10 minutes or until lightly browned. Remove to wire racks to cool. For icing, combine the confectioners' sugar, orange extract and enough orange juice to achieve desired consistency. Spread over cooled cookies.

Pumpkin Cookies II

Ingredients

1/2 cup shortening
1 1/4 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups canned pumpkin
2 1/2 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup raisins
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream shortening and sugar, then add the eggs. Mix well. Add vanilla and pumpkin. Set aside.

Sift dry ingredients, then blend into the "wet" ingredients. Fold in the nuts and raisins. Mix well.

Drop by heaping teaspoons onto a greased cookie sheet, bake for 10 - 15 minutes. Cool. Best eaten if you let them "ripen" for a day. Store in a sealed container.

Canadian Molasses Cookies

Ingredients

1 cup dark molasses
3/4 cup packed brown sugar
1 teaspoon cider vinegar
2 1/3 cups all-purpose flour
1 1/2 teaspoons ground ginger
2 teaspoons baking soda
1 egg
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the molasses, brown sugar, vinegar, and egg. Sift together the flour, baking soda, ginger and salt; add to molasses mixture. Mix until well blended. Spoon the dough by teaspoonfuls onto cookie sheets, about 2 inches apart.

Bake until edges are golden, 12 to 15 minutes. Let cool on pans for 5 minutes before removing.

Cake Mix Cookies IV

Ingredients

2 eggs
1 (18.25 ounce) package white
cake mix
1/2 cup vegetable oil

Directions

Mix together cake mix, eggs and oil in a large bowl.

Make little balls with the dough and set on ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 4 - 10 minutes.

Sand Art Cookies

Ingredients

1/2 cup white sugar
1/2 cup rolled oats
1/2 cup candy-coated chocolate pieces
1/2 cup packed brown sugar
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup crisp rice cereal
1/2 cup semisweet chocolate chips

Directions

In a 1 quart or 1 liter jar, layer the ingredients in the order given. Lightly pack down the jar after each addition. Attach a card with the following instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet. Empty the entire contents of the jar into a medium bowl. Add 1 large egg and 1/2 cup of margarine melted; mix well. Form dough into 1 inch balls and bake for 10 to 12 minutes in the preheated oven. Makes about 2 dozen cookies.

Chocolate Sour Cream Cookies

Ingredients

1 cup white sugar
1/2 cup butter
1 egg
2 (1 ounce) squares unsweetened chocolate, melted
1/2 cup sour cream
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend sugar and butter or margarine until fluffy. Add egg. Add melted chocolate and sour cream. Blend until creamy.

Sift baking soda into flour. Slowly add flour to cream mixture. Add nuts.

Drop on a greased cookie sheet and bake for 10 minutes. Allow to cool for a couple of minutes before removing from the cookie sheet to a wire rack.

Cupid's Cookies

Ingredients

1 cup butter
1 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
2 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1 cup rolled oats
1/4 teaspoon peppermint extract
3 drops red food coloring
2 tablespoons confectioners' sugar
5 (1.5 ounce) bars milk chocolate candy

Directions

In a medium bowl, cream together butter or margarine and white sugar until light and fluffy. Blend in egg and vanilla. Sift together flour and salt. Add to creamed mixture and mix well. Stir in oats.

Divide dough in half. Add peppermint extract and a few drops of food color to half of dough. Chill for several hours.

Preheat oven to 350 degrees F (175 degrees C).

Roll out each half of dough to 1/8 inch thickness on surface sprinkled lightly with confectioners' sugar. Cut out half of each color with the 2 1/2 inch heart shaped cookie cutter, and half with a 1 1/2 inch cookie cutter. Try to make it so that you have an equal number of small and large hearts in opposing colors. Place them on unprepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven.

Remove from oven and place 1 one square (1/8) of a chocolate bar onto the center of each large heart. Place small heart on top and press lightly to secure. Transfer to rack to cool.

Raisin Lemon Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening
2 eggs
1 1/2 cups white sugar
1/4 cup lemon juice
2 teaspoons lemon extract
1 cup rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 2 cookie sheets.

In large bowl, cream shortening, sugar, eggs, lemon juice and lemon extract. Mix until well blended. Blend in the flour, baking soda and salt. Stir in the oats and raisins. Drop dough by spoonfuls 2 inches apart on to cookie sheets.

Bake for 12 to 15 minutes and transfer to racks to cool.

Soda Cracker Cookies

Ingredients

35 soda crackers
1 cup butter
1 cup semisweet chocolate chips
3/4 cup finely chopped walnuts
1 cup packed brown sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a 15 x 10 inch baking pan with foil and grease it well. Line the pan with soda crackers.

In a medium saucepan, melt the butter. Add the brown sugar and cook stirring it until it dissolves. Bring to a boil and cook about 3 minutes, stirring constantly. Immediately pour mixture over the soda crackers.

Bake for 3 to 5 minutes or until the mixture starts to bubble. Spread the chocolate chips over the hot cookies. Let set for a minute. Spread the chocolate evenly. Sprinkle with nuts. Let cool, then cut into bars.

Cookie Mix in a Jar XI

Ingredients

3/4 cup white sugar
1/2 cup packed brown sugar
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 (10.5 ounce) package orange
slices candy, quartered

Directions

Mix together flour, baking powder and baking soda. Set aside.

Layer ingredients in order given in a quart sized "wide mouth" canning jar. Press each layer firmly in place. Add the orange candies last. It will be a tight fit.

Attach these directions to jar: Orange Slice Cookies 1. Remove orange slice candy from jar. Set aside. 2 Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 3. ADD: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1 egg slightly beaten and 1 teaspoon vanilla. 4. Mix until completely blended. You may need to finish mixing with your hands. 5. Mix in orange slice candy. 6. Shape into large sized balls. Place 2 inches apart on sprayed baking sheets. 7. Bake at 375 degrees F (190 degrees C) 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.

Currant Nut Drop Cookies

Ingredients

1/2 cup hot water
1 cup dried currants
1 cup shortening
2 cups brown sugar
2 eggs
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1/2 cup chopped walnuts

6 tablespoons butter
1/4 cup hot water
1/2 teaspoon vanilla extract
4 cups confectioners' sugar

Directions

In a small bowl, soak currants in 1/2 cup of hot water until swollen; drain and set aside. Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and brown sugar until smooth. Beat in the eggs, one at a time, then stir in the 1 teaspoon vanilla. Combine the flour, baking powder, baking soda and salt, stir into the creamed mixture alternately with the buttermilk. Fold in the chopped walnuts and dried currants. Drop by rounded spoonfuls onto the cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. When the cookies are cool, frost with the brown butter frosting.

To make the frosting: Melt butter in a small saucepan over medium heat until golden brown. Stir in the 1/4 cup of water and 1/2 teaspoon vanilla. Beat in the confectioners' sugar 1/2 cup at a time until icing is of a spreadable consistency.

Linda's Cranberry Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup butter
1/4 cup white sugar
3/4 cup brown sugar
1 (3.5 ounce) package instant
vanilla pudding mix
1 teaspoon vanilla extract
2 eggs
1 (6 ounce) package white
chocolate chips
1/2 (6 ounce) package dried
cranberries

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets. Combine flour and baking soda in a bowl.

Beat the butter, white sugar, brown sugar, and instant pudding with an electric mixer in a large bowl until smooth. Beat the first egg into the butter until completely blended, then beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the white chocolate chips and cranberries; mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto prepared baking sheets.

Bake in the preheated oven until edges of the cookies become golden brown, 9 to 12 minutes. Cool in the baking sheet for 10 minutes before removing to cool completely on a wire rack.

Old German Honey Cookies

Ingredients

1 cup white sugar
1 cup shortening
1 cup honey
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking soda
4 cups all-purpose flour
1 teaspoon ground ginger

Directions

In a saucepan over low heat, melt together sugar, shortening and honey. Let cool.

Mix together eggs, vanilla, baking soda and ginger. Gradually add to cooled honey mixture.

Slowly add 4 cups of flour to mixture. Stir until well blended. Drop by teaspoonfuls onto cookie sheets about 2 inches apart. Bake at 350 degrees F (180 degrees C) until golden (about 12-15 minutes).

Soft Raisin Cookies

Ingredients

1 (9 ounce) package yellow cake mix
1 cup quick cooking oats
1 tablespoon unsweetened applesauce
egg substitute equivalent to 1 egg
2 tablespoons margarine, melted
1/2 teaspoon apple pie spice
1/2 cup raisins

Directions

In a mixing bowl, combine the first six ingredients; beat until blended. Stir in raisins. Drop by tablespoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray.

Bake at 375 degrees for 10-12 minutes or until the edges are lightly browned. Cool for 5 minutes before removing to wire racks to cool completely.

Pineapple Cookies I

Ingredients

1 1/2 cups white sugar
1 cup shortening
1 cup crushed pineapple with juice
1 egg
1/2 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 pinch salt
1 teaspoon ground nutmeg (optional)
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix all ingredients in the order given. Drop by tablespoonful onto cookie sheet.

Bake for 8 - 10 minutes until brown.

Greek Butter Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/4 cups all-purpose flour
1/2 cup confectioners' sugar for rolling

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, sugar and egg until smooth. Stir in the vanilla and almond extracts. Blend in the flour to form a dough. you may have to knead by hand at the end. Take about a teaspoon of dough at a time and roll into balls, logs or 'S' shapes. Place cookies 1 to 2 inches apart onto the prepared cookie sheets.

Bake for 10 minutes in the preheated oven, or until lightly browned and firm. Allow cookies to cool completely before dusting with confectioners' sugar.

George's Fruit Cookies

Ingredients

1 cup shortening
1 1/2 cups white sugar
3 eggs
2 tablespoons molasses
1 cup chopped walnuts
1 (8 ounce) can fruit cocktail,
drained
1 cup raisins
1 teaspoon vanilla extract
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon baking soda
3 tablespoons hot water
1/2 teaspoon salt
3 1/2 cups sifted all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, dissolve baking soda in warm water.

In a large bowl, cream together the shortening and the sugar. Beat the eggs and mix in. Stir in molasses, chopped nuts, fruit cocktail, raisins and vanilla. Mix in spices, baking soda and salt. Sift the flour and stir in. Mix until well blended.

Drop by teaspoon on a cookie sheet and bake for 10 to 15 minutes.

Whipped Shortbread Cookies

Ingredients

1 cup butter, softened
1 1/2 cups all-purpose flour
1/2 cup confectioners' sugar
1/4 cup red maraschino cherries,
quartered
1/4 cup green maraschino
cherries, quartered

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine butter, flour, and confectioners' sugar. With an electric mixer, beat for 10 minutes, until light and fluffy. Spoon onto cookie sheets, spacing cookies 2 inches apart. Place a piece of maraschino cherry onto the middle of each cookie, alternating between red and green.

Bake for 15 to 17 minutes in the preheated oven, or until the bottoms of the cookies are lightly browned. Remove from oven, and let cool on cookie sheet for 5 minutes, then transfer cookies on to wire rack to cool. Store in an airtight container, separating each layer with waxed paper.

Evelyn's Cornflake Cookies

Ingredients

3 ounces cream cheese
1/2 cup butter
1/2 cup white sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon almond extract
2 cups crushed cornflakes cereal
24 maraschino cherries

Directions

Cream together all ingredients except cornflakes and cherries. Chill dough for one hour.

Preheat oven to 350 degrees F (180 degrees C).

Roll into 1 inch balls, then roll balls into crumbs. Place on parchment-lined sheets, top each cookie with a cherry. Bake for 13 minutes; 6 minutes on middle rack, 7-8 minutes on top rack.

Sugar Cookies I

Ingredients

1 1/2 cups confectioners' sugar
1 cup butter
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
3 tablespoons white sugar for decoration

Directions

In a large bowl, beat the confectioners' sugar with butter until smooth. Stir in the egg and vanilla. Combine the flour, baking soda and cream of tartar; mix into the batter until well blended. Cover and refrigerate dough for 2 to 3 hours.

Preheat oven to 375 degrees F. Divide dough in half and roll 3/16 inch thick on floured surface. Cut dough with cookie cutters and sprinkle with white sugar. Place cookies onto greased baking sheets.

Bake for 7 to 8 minutes in the preheated oven, or until delicately golden.

Fructose Sugar Cookies

Ingredients

2 cups all-purpose flour
1 cup whole wheat flour
2 teaspoons baking soda
1 teaspoon cream of tartar
1 1/3 tablespoons ground cloves
1/2 teaspoon ground cinnamon
1 1/3 tablespoons ground nutmeg
1 teaspoon salt
2 cups shortening
1 cup fructose (fruit sugar)
2 eggs
1 teaspoon lemon zest

Directions

In a large bowl, combine the flours, baking soda, cream of tartar, cloves, nutmeg, cinnamon and salt. In another bowl, cream the shortening, and fructose. Beat in the eggs, lemon zest and dry ingredients. Mix until well blended. Cover dough and refrigerate for 24 hours.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Drop dough by spoonfuls 1 1/2 inches apart onto cookie sheets.

Bake for 10 to 12 minutes until lightly colored. Let cool on wire racks.

Currant Cookies

Ingredients

4 cups all-purpose flour
1 1/2 cups white sugar
1 tablespoon baking powder
3/4 teaspoon ground nutmeg
1 cup shortening
1/4 cup milk
3 eggs, beaten
1 cup dried currants

Directions

In a large bowl, stir together the flour, sugar, baking powder and nutmeg. Cut in shortening using a pastry cutter until the mixture is crumbly. Add enough milk to the eggs to make 1 full cup. Stir into the flour mixture. Mix in currants. Cover and chill in the refrigerator for 1 hour.

Preheat a griddle to medium high heat and lightly oil. On a floured surface, roll out the dough to 1/4 inch thickness and cut into circles using a cookie cutter.

Fry cookies on both sides until golden. Cool on wire racks.

Saltine Toffee Cookies

Ingredients

4 ounces saltine crackers
1 cup butter
1 cup dark brown sugar
2 cups semisweet chocolate chips
3/4 cup chopped pecans

Directions

Preheat oven to 400 degrees F (205 degrees C).

Line cookie sheet with saltine crackers in single layer.

In a saucepan combine the sugar and the butter. Bring to a boil and boil for 3 minutes. Immediately pour over saltines and spread to cover crackers completely.

Bake at 400 degrees F (205 degrees C) for 5 to 6 minutes. Remove from oven and sprinkle chocolate chips over the top. Let sit for 5 minutes. Spread melted chocolate and top with chopped nuts. Cool completely and break into pieces.

Pumpkin-Pine Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 cup butter, softened
1 1/3 cups white sugar
1 egg
1 1/2 cups canned pumpkin puree
1/4 cup heavy cream
1 cup rolled oats
1/2 cup crushed pineapple,
drained
1 cup chopped pecans

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets. Stir together the flour, baking soda, baking powder, cinnamon and cloves; set aside.

In a large bowl, cream together the butter, sugar and egg until smooth. Stir in the pumpkin and cream. Gradually mix in the dry ingredients until well blended and then stir in the oats, pineapple and pecans. Drop dough by tablespoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until bottoms begin to brown. Allow cookies to cool on baking sheets for a few minutes before removing to wire racks to cool completely.

Eggless Chocolate Peanut Butter Cookies

Ingredients

2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup butter, softened
1 cup sugar
2 tablespoons brown sugar
1/2 teaspoon vanilla extract
1/4 cup cocoa powder
1/3 cup peanut butter
1/2 cup milk

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together flour, baking soda, baking powder, and salt. Set aside.

Cream together butter, sugar, and brown sugar in a large bowl. Mix in vanilla extract and cocoa powder, then add peanut butter, and stir until smooth. Gradually mix in the sifted ingredients until well blended. Pour milk into dough, and stir until fully combined.

Drop dough by heaping teaspoons onto ungreased baking sheets. Bake in the preheated oven until edges are lightly browned, 11 to 13 minutes. For a crunchier cookie, bake an additional minute or two.

Brownie Oat Cookies

Ingredients

2/3 cup all-purpose flour
2/3 cup white sugar
1 cup quick cooking oats
1/3 cup unsweetened cocoa powder
1 teaspoon baking powder
1/4 teaspoon salt
2 egg whites
1/3 cup light corn syrup
1 teaspoon vanilla extract

Directions

Spray cookie sheet with non-stick spray. Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the flour, sugar, oats, cocoa powder, baking powder, and salt. Mix in the egg whites, syrup, and vanilla. Drop by spoonfuls on the prepared cookie sheet.

Bake 10 minutes in the preheated oven.

Low Sugar Oatmeal Raisin Cookie

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon salt
1/2 cup low fat margarine
1/2 cup packed brown sugar
5 (1 gram) packets Acesulfame Potassium sweetener
1 egg
1 teaspoon vanilla extract
1 1/4 cups rolled oats
1/2 cup chopped raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Sift together the flour, baking powder, cinnamon, ginger and salt, and set aside. In a medium bowl, cream together the margarine, brown sugar and sugar substitute. Stir in the egg and vanilla. Add sifted ingredients and stir until combined, then mix in the oats and raisins.

Drop cookies by rounded teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on the baking sheets.

Old English Lemon-Cranberry Cookies

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1/2 cup chopped walnuts
1/2 teaspoon ground cloves
1 egg
1/2 cup applesauce
juice from 1 lemon
1 teaspoon vanilla extract
3/4 cup dried cranberries
zest from 1 lemon
1/4 cup butter, softened
2 tablespoons confectioners' sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.

Mix the flour, sugar, baking soda, walnuts, and cloves together in a large mixing bowl. Beat the egg, applesauce, lemon juice, vanilla, cranberries, lemon zest, and butter together in a separate bowl with an electric hand mixer; pour into the flour mixture and mix well. Drop spoonfuls of the dough 2 inches apart onto the prepared baking sheets.

Bake in the preheated oven until the edges are golden, about 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely. Dust with the confectioners' sugar to serve.

Oatmeal Raisin Cookies VIII

Ingredients

1/4 cup margarine, softened
2 tablespoons fructose sweetener
2 egg whites
3/4 cup applesauce
1/4 cup unsweetened apple juice concentrate, thawed
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt (optional)
1 1/2 cups rolled oats
1/3 cup chopped raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, fructose and egg whites until smooth. Stir in the applesauce, apple juice concentrate and vanilla. Combine the flour, baking soda, cinnamon and, if desired, salt; stir into the applesauce mixture. Finally, mix in the oats and chopped raisins. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 15 to 17 minutes in the preheated oven, until cookies are firm to the touch and lightly browned. Cool 1 minute on the cookie sheets before removing to wire racks to cool completely. When cool, store in an airtight container. I like to keep mine in the refrigerator.

Lemon Sugar Tea Cookies

Ingredients

3/4 cup butter
1 cup white sugar
1 egg
2 tablespoons corn syrup
1 teaspoon lemon extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 cup white sugar

Directions

In a medium bowl, cream together butter and 1 cup sugar until light and fluffy. Beat in egg, corn syrup, and lemon extract. Stir in flour, baking soda, and baking powder. Cover dough, and chill in the refrigerator at least 1 hour.

Preheat oven to 325 degrees F (165 degrees C). Line a cookie sheet with parchment paper. Roll chilled dough into walnut sized balls. Roll balls in remaining sugar, and place on the prepared cookie sheet.

Bake 12 minutes in the preheated oven, or until lightly browned.

Applesauce Oatie Cookies

Ingredients

- 1 3/4 cups quick cooking oats
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 1 egg
- 3/4 cup applesauce
- 1 cup semi-sweet chocolate chips
- 1 cup raisins
- 1 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a medium bowl, stir together the quick oats, flour, baking powder, baking soda, salt, cinnamon and nutmeg, set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and applesauce. Stir the oatmeal mixture into the batter until well blended then fold in the chocolate chips, raisins and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Onesy-Twosy Cookies

Ingredients

- 1 cup butter flavored shortening
- 1 cup peanut butter
- 1 cup white sugar
- 1 cup packed dark brown sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 2 teaspoons baking soda
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup chopped salted peanuts

Directions

Cream the shortening, peanut butter, white sugar, brown sugar and vanilla together. Blend for 3 minutes. Add in the eggs one at a time, beating well after each addition.

Sift the baking soda, flour and salt together. Add the flour mixture to the peanut butter mixture and mix to combine. Stir in the chopped nuts. Cover and chill dough for 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Pinch off 1 inch balls of the dough and place on an ungreased baking sheet. Press tops with floured fork tines. Bake at 350 degrees F (190 degrees C) for 10 to 12 minutes or until edges are golden but the center is still soft. Allow to cool for 2 minutes on the sheet then remove to a rack to continue cooling.

Frosted Cocoa Cookies

Ingredients

1 cup shortening
2 cups sugar
4 eggs
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 cup baking cocoa
2 teaspoons baking soda
1 teaspoon salt

FROSTING:

3 cups confectioners' sugar
1/3 cup baking cocoa
1/3 cup butter or margarine,
softened
1/4 teaspoon almond extract
3 tablespoons milk

Directions

In a large mixing bowl, cream shortening and sugar. add eggs, one at a time, beating well after each addition. beat in vanilla. combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture.

Roll into 1-1/2-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 13-16 minutes or until set. Remove to wire racks to cool.

For frosting, in a mixing bowl, combine the confectioners' sugar, cocoa, butter and extract. Add enough milk to achieve spreading consistency. Frost cooled cookies.

Biscochitos Traditional Cookies

Ingredients

6 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
2 cups lard
1 1/2 cups white sugar
2 teaspoons anise seed
2 eggs
1/4 cup brandy
1/4 cup white sugar
1 tablespoon ground cinnamon

Directions

Preheat the oven to 350 degrees F (175 degrees C). Sift the flour, baking powder and salt into a bowl, and set aside.

In a large bowl, cream together the lard and 1 1/2 cups sugar until smooth. Mix in the anise seed, and beat until fluffy. Stir in the eggs one at a time. Add the sifted ingredients and brandy, and stir until well blended.

On a floured surface, roll the dough out to 1/2 or 1/4 inch thickness, and cut into desired shapes using cookie cutters. The traditional is fleur-de-lis. Place cookies onto baking sheets. Mix together the 1/4 cup of sugar and cinnamon; sprinkle over the tops of the cookies.

Bake for 10 minutes in the preheated oven, or until the bottoms are lightly browned.

Chocolate Toffee Cookies I

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/3 cup vegetable oil
2 eggs
3/4 cup coarsely chopped
chocolate-covered toffee candy
bars

Directions

Preheat the oven to 350 degrees F (180 degrees C).

In a large bowl, combine the cake mix, oil, and eggs. Beat with an electric beater for 3 to 4 minutes, until well blended. With a spoon, stir in the chopped candy.

Drop by teaspoonfuls 2 inches apart on to cookie sheets that have been coated with nonstick baking spray. Bake for 9 to 11 minutes, or until the cookies are firm. Remove the cookies to a wire rack to cool completely.

Sugar Cookies

Ingredients

1/2 cup butter
1/2 cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
Additional sugar

Directions

In a mixing bowl, cream butter, shortening and sugar. Add egg and vanilla; mix well. Combine flour, baking powder and baking soda; gradually add to the creamed mixture. Shape into 1-in. balls. Roll in sugar. Place on greased baking sheet; flatten with a glass. Bake at 350 degrees F for 10-12 minutes.

Eggnog Cookies I

Ingredients

1 1/4 cups white sugar
3/4 cup butter, softened
1/2 cup eggnog
1 teaspoon vanilla extract
2 egg yolks
1 teaspoon ground nutmeg
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C).

Combine flour, baking powder, cinnamon and nutmeg.

Cream sugar and butter until light. Add eggnog, vanilla, and egg yolks; beat at medium speed with mixer until smooth. Add flour mixture and beat at low speed until just combined. Do not overmix.

Drop by teaspoonfuls onto ungreased cookie sheet 1 inch apart. Sprinkle lightly with nutmeg. Bake 20 to 23 minutes until bottoms turn light brown.

Cookie Mix in a Jar IX

Ingredients

1/2 cup packed brown sugar
1/2 cup white sugar
3/4 cup wheat germ
1/3 cup quick cooking oats
1 cup raisins
1/3 cup flaked coconut
1/2 cup all-purpose flour
1 teaspoon baking powder

Directions

Layer ingredients in order given in a quart "wide mouth" canning jar. Mix the flour together with the baking powder. Press each layer firmly in place, it will be a tight fit.

Attach directions to jar: Trail Mix Cookies 1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Mix in 1 egg, slightly beaten and 1 teaspoon vanilla. 3. Mix until completely blended. You will need to finish mixing with your hands. 4. Shape into walnut sized balls and place 2 inches apart on a sprayed cookie sheets. 5. Bake at 350 degrees F (175 degrees C) 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.

Lepp Cookies II

Ingredients

2 cups packed brown sugar
1 cup butter
2 eggs
1 teaspoon baking soda
4 cups all-purpose flour
1 cup sour cream

Directions

Cream together the sugar and the butter. Add in eggs.

In another bowl, mix baking soda and flour. Add to sugar mixture. Add sour cream. Mix well.

Drop by teaspoonful on to a greased cookie sheet. Bake in a preheated oven at 350 degrees F (175 degrees C) for 12-15 minutes.

Christine's Coffee Liqueur Cookies

Ingredients

2 teaspoons instant coffee granules
2 tablespoons coffee-flavored liqueur
1 cup butter, softened
3/4 cup packed brown sugar
1 cup white sugar
2 eggs
2 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 300 degrees F (150 degrees C). In a small bowl, dissolve instant coffee crystals into the coffee liqueur; set aside.

In a large bowl, cream together the butter, brown sugar, and white sugar. Gradually add eggs and coffee mixture while mixing. Sift together the flour, cocoa, baking soda, and salt; stir into the creamed mixture. Finally, stir in the chocolate chips.

Drop dough by rounded tablespoonfuls onto a cookie sheet. Cookies should be at least 2 inches apart. Bake for 23 to 25 minutes. Immediately transfer cookies to cooling rack after baking. These keep well at room temperature or refrigerated.

Swedish Cookies (Brunscrackers)

Ingredients

2 cups flour
1 teaspoon baking soda
1 cup butter (or margarine)
1 cup sugar
1 teaspoon vanilla sugar
2 tablespoons golden syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour and baking soda.

In a separate bowl, cream together the butter, sugar, vanilla sugar, and golden syrup; mix well. Stir in the flour and mix until just incorporated. Form dough into two, 1 inch thick elongated rolls the length of your cookie pan. Place them on the cookie pan with enough space in between for them to spread.

Bake in preheated oven until they are light golden brown and have flattened; about 20 to 22 minutes if using margarine, or 13 to 15 minutes if using butter. Remove from oven and let cool slightly for about 3 minutes. Cut diagonally into 1 to 2 inch strips while still warm. Remove individual cookies to cool on a wire rack.

Bohemia Cookies

Ingredients

1 cup shortening
1 1/4 cups confectioners' sugar
1 teaspoon vanilla extract
1 pinch salt
1 1/4 cups all-purpose flour
1 cup ground walnuts
6 ounces milk chocolate, grated

Directions

Preheat oven to 250 degrees F (120 degrees C).

In a medium bowl, cream together the shortening and confectioners' sugar until smooth. Stir in the vanilla and salt. Mix in flour, walnuts and grated chocolate until well blended. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake for 35 to 40 minutes in the preheated oven, or until firm. Remove from baking sheets to cool on wire racks.

Allison's Supreme Chocolate Chip Cookies

Ingredients

1/2 cup shortening
1/2 cup butter, softened
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 tablespoon coffee-flavored
liqueur
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups rolled oats
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and coffee liqueur. Combine the flour, baking soda, and salt; stir into the sugar mixture. Mix in the oats, chocolate chips, and walnuts. Roll tablespoonfuls of dough into balls, and place them 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden. Cool on a wire rack for a few minutes before eating!

Forgotten Cookies II

Ingredients

2 egg whites
1 pinch salt
2/3 cup white sugar
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1 cup salted peanuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper or aluminum foil.

In a large glass or metal mixing bowl, beat egg whites and salt until foamy. Gradually add sugar, continuing to beat until whites form stiff peaks. Fold in the vanilla and chocolate chips. Add peanuts if desired. Spoon onto the prepared cookie sheets.

Place the cookies into the preheated oven, shut the door and turn off the oven immediately. Let cookies sit in the turned off oven for 5 to 6 hours or overnight.

Molasses Cookies

Ingredients

3/4 cup margarine, melted
1 cup white sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1/2 cup white sugar

Directions

In a medium bowl, mix together the melted margarine, 1 cup sugar, and egg until smooth. Stir in the molasses. Combine the flour, baking soda, salt, cinnamon, cloves, and ginger; blend into the molasses mixture. Cover, and chill dough for 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Roll dough into walnut sized balls, and roll them in the remaining white sugar. Place cookies 2 inches apart onto ungreased baking sheets.

Bake for 8 to 10 minutes in the preheated oven, until tops are cracked. Cool on wire racks.

Nut Cookie Tartlets

Ingredients

2 cups all-purpose flour
2 (3 ounce) packages cream cheese
1 cup butter
6 tablespoons white sugar
1 1/2 teaspoons vanilla extract
1 egg
3/4 cup packed brown sugar
1 cup chopped walnuts

Directions

To make Pastry: Cream together butter and cream cheese. Add the 6 tablespoons white sugar, 2 cups flour and blend well.

Shape into balls about 1 inch in diameter (flour palms of hands to facilitate rolling). Place ball in greased tartlet pan and flatten. Should fill pan by 3/4.

To Make Filling: Mix together vanilla, egg, brown sugar, and chopped nuts.

After flattening ball in tartlet tin make a thumb print in center and fill with a full 1/2 teaspoon of nut filling.

Bake in a 350 degrees F (175 degrees C) oven for 17 to 20 minutes. Cool completely before removing from pan.

Cooper's Kolacky Cookies

Ingredients

2 cups butter
8 ounces cream cheese
3 cups all-purpose flour
1 teaspoon baking powder
3 tablespoons white sugar
2 cups any flavor fruit jam
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, blend the butter and cream cheese together. Sift together the flour, 2 tablespoons of sugar and baking powder. Stir the dry ingredients into the creamed mixture. Knead dough by hand for a few turns.

On a lightly floured surface, roll the dough out to 1/4 inch thickness. If dough is too sticky, refrigerate for 1/2 an hour. Cut dough with a round cookie cutter or the rim of a glass. Place about 1/2 teaspoon of the preserves into the center of each circle. Close cookies by folding circles in half and pressing the edges with a fork to seal. Place cookies onto an unprepared cookie sheet and bake for 15 to 20 minutes in the preheated oven.

In a small bowl, stir together the remaining 1 tablespoon of sugar with the cinnamon. Roll cookies in the sugar mixture while they are still warm from the oven.

Chewy Ginger Drop Cookies

Ingredients

1/2 cup shortening
1/2 cup sugar
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground ginger
1/4 teaspoon salt
1/2 cup molasses
1/4 cup water
Additional sugar

Directions

In a mixing bowl, cream shortening and sugar. Combine flour, baking soda, ginger and salt. Combine molasses and water. Add dry ingredients to the creamed mixture alternately with molasses mixture.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Sprinkle with sugar. Bake at 350 degrees F for 13-15 minutes or until edges are set. Remove to wire racks to cool.

Baby Ruth Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
1 egg
1 1/3 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon vanilla extract
2 mini chocolate-coated peanut
and nougat candy, eg: Baby Ruth
TM

Directions

Cream together butter and sugar. Add eggs and vanilla. mix well.
Mix dry ingredients together. Add to egg mixture. Mix well. Add
chopped up Babe Ruth Candy bars.

Drop by heaping teaspoonful on cookie sheet. Bake at 375 degrees
F (190 degrees C) for 12-15 minutes.

Carrot Chocolate Chip Cookies

Ingredients

- 2 eggs
- 1 cup packed brown sugar
- 1/3 cup fat-free milk
- 1/3 cup canola oil
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking soda
- 1/4 teaspoon ground nutmeg
- 1 cup semisweet chocolate chips
- 1 cup quick-cooking oats
- 1 cup grated carrots
- 1 cup raisins

Directions

In a large mixing bowl, beat eggs, brown sugar, milk and oil. Combine the flour, baking powder, salt, cinnamon, baking soda and nutmeg; add to egg mixture and mix well. Stir in the chips, oats, carrots and raisins. Drop by heaping teaspoonfuls onto baking sheets coated with nonstick cooking spray; flatten slightly. Bake at 350 degrees F for 10-13 minutes or until golden brown. Remove to wire racks to cool.

Molasses Sugar Cookies

Ingredients

1 1/2 cups shortening
2 cups white sugar
1/2 cup molasses
2 eggs
4 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground ginger
1 teaspoon salt

Directions

Melt the shortening in a large pan on the stove, and cool.

Add sugar, eggs, and molasses, beat well.

In a separate bowl, sift dry ingredients together and add to the pan. Mix well and chill 3 hours or overnight.

Form into walnut-size balls. Roll in granulated sugar. Place on greased cookie sheet about 2 inches apart.

Bake at 375 degrees F (190 degrees C) for 8-10 minutes.

Store in an airtight container to keep from getting overly crisp. If they do lose their softness, an easy way to restore it is to place one slice of fresh bread in the container with the cookies for a couple of hours or overnight and they will be soft again!

Easy Whole Wheat Peanut Butter Cookies

Ingredients

1 cup peanut butter
1/2 cup butter, softened
1/2 cup honey
1/2 cup packed brown sugar
1 egg
1 1/4 cups whole wheat flour
1 teaspoon baking powder

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the peanut butter, butter, honey, brown sugar and egg until smooth. Combine the whole wheat flour and baking powder; stir into the batter until blended. Roll into small balls, and place on a greased cookie sheet. Flatten slightly using a fork.

Bake for 13 to 15 minutes in the preheated oven, or until cookies are slightly toasted at the edges.

Sugar Cookie Cutouts

Ingredients

1 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
3 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 cup heavy whipping cream
1/2 cup colored sugar for decoration

Directions

In a medium bowl, cream together the butter and sugar. Stir in the eggs and vanilla. Sift together the flour and baking powder, stir into the creamed mixture alternately with the heavy cream. Cover dough, and chill for 2 to 3 hours, until firm.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 1 inch apart on the prepared cookie sheets. Sprinkle with colored sugar if desired.

Bake for 12 to 14 minutes in the preheated oven, until bottoms and edges of cookies are light brown. Remove from baking sheet and cool on wire racks. Store in an airtight container.

Great Grandad's Sugar Cookies

Ingredients

6 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon ground nutmeg
1 pinch salt
2 1/2 cups white sugar
1 1/2 cups shortening
1 teaspoon baking soda
1 cup sour milk
3 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, stir together 4 cups flour, baking powder, nutmeg, salt, and sugar. Cut in the shortening until the mixture resembles coarse crumbs. Stir in baking soda, sour milk, beaten eggs, and vanilla. Stir as little as possible, and add the remaining flour as necessary to make dough thick enough to roll out.

On a lightly floured surface, roll out dough 1/4 inch thick. Cut into desired shapes with cookie cutters. Place cookies 1 inch apart on the prepared cookie sheets.

Bake for 8 to 10 minutes in preheated oven. Cool on baking sheets.

Anise Cookies I

Ingredients

6 3/4 cups white sugar
4 cups shortening
8 eggs
2 cups milk
2 teaspoons baking soda
2 ounces anise oil
2 1/2 cups all-purpose flour

Directions

Cream sugar and shortening, add eggs one at a time. In a separate bowl mix milk, baking soda, and anise oil. Add to cream mixture. Mix well. Gradually add the flour, mixing well.

Preheat oven to 350 degrees F (180 degrees C).

Refrigerate long enough to clean up mess. Leave dough in refrigerator. Take small amounts to roll out, 1/8 inch thick. Cut out in any desired shapes.

Bake 10 to 12 minutes until edges begin to brown. Allow to cool, and frost with Easy Creamy Frosting.

Honey Ginger Orange Oatmeal Delight Cookies

Ingredients

2/3 cup triticale flour
1/2 cup rolled oats
1 1/8 cups all-purpose flour
1/3 cup whole wheat flour
1 1/2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/8 teaspoon salt
5 tablespoons fruit-based fat substitute
1/3 cup honey
1/3 cup granular sucrolose sweetener (such as Splenda®)
1 teaspoon vanilla extract
1/3 cup orange zest
1/2 cup chopped crystallized ginger
1/3 cup dried cranberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Place half of the oats, and half of the triticale into a blender or food processor, and grind into a fine powder. Transfer to a medium bowl, and combine with the remaining oats, triticale, all-purpose flour, whole wheat flour, ginger, cinnamon, baking soda and salt. Set aside.

In a large bowl, mix together the fat substitute, honey, and sucrolose sweetener until smooth. Mix in the vanilla and orange zest. Add the dry ingredients, and mix until well blended. Finally, stir in the chopped candied ginger and cranberries. Drop by heaping teaspoonfuls onto the prepared baking sheets. Cookies should be spaced at least 2 inches apart.

Bake for 11 to 13 minutes in the preheated oven, or until the edges are golden. Cool on baking sheets for at least 5 minutes before removing to wire racks to cool completely.

Gingerbread Cookies I

Ingredients

1 cup white sugar
2 teaspoons ground ginger
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/2 teaspoons baking soda
1 cup margarine, melted
1/2 cup evaporated milk
1 cup unsulfured molasses
3/4 teaspoon vanilla extract
3/4 teaspoon lemon extract
4 cups unbleached all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

In a large bowl, stir together the sugar, ginger, nutmeg, cinnamon, salt, and baking soda. Mix in the melted margarine, evaporated milk, molasses, vanilla, and lemon extracts. Stir in the flour, 1 cup at a time, mixing well after each addition. The dough should be stiff enough to handle without sticking to fingers. If necessary, increase flour by up to 1/2 cup to prevent sticking.

When the dough is smooth, roll it out to 1/4 inch thick on a floured surface, and cut into cookies. Place cookies on the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. The cookies are done when the top springs back when touched. Remove from cookie sheets to cool on wire racks.

Coconut-Cornflake Cookies

Ingredients

3 egg whites
1 1/4 cups white sugar
1/4 teaspoon salt
1/2 teaspoon vanilla extract
2 1/2 cups flaked coconut
1 1/2 cups cornflakes cereal

Directions

Preheat oven to 325 degrees F (170 degrees C).

Beat egg whites until stiff (the egg whites not your arm).

Stir in sugar, salt and vanilla.

Blend coconut and cornflakes and add to egg white mixture.

Drop on ungreased parchment paper. Bake for 15-18 minutes.

Orange Pecan Cookies

Ingredients

1 3/4 cups all-purpose flour
1 cup finely chopped pecans
3/4 cup butter, softened
1/2 cup confectioners' sugar
2 tablespoons grated orange zest,
divided
1/2 teaspoon vanilla extract
1/2 teaspoon freshly squeezed
orange juice
1/2 cup semi-sweet chocolate
chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Stir together the flour and pecans; set aside.

In a large bowl, cream together the butter and confectioners' sugar until light and fluffy. Beat in 1 tablespoon of orange zest, vanilla and orange juice. Stir in the flour and nuts until well blended. Roll the dough into 1 inch balls, and place them 1 inch apart on ungreased cookie sheets.

Bake for 20 to 25 minutes, or until the edges are just starting to brown. Cool for about 10 minutes, then transfer to wire racks to cool completely.

Place the chocolate chips in a small glass or ceramic bowl, and place in the microwave. Heat for 1 minute, then stir. Continue heating and stirring at 20 second intervals until smooth.

Dip the cookies into the melted chocolate, and sprinkle the remaining orange zest over the top before the chocolate sets for decoration. Cool at room temperature or in the refrigerator until set, then store in an airtight container at room temperature.