

Chocolate Nut Slur

350° @ 10 min

Combine in bowl and beat till creamy:

1 C gran sugar

$\frac{3}{4}$ c butter

6 Tbsp + 2 Tbsp cocoa

$\frac{3}{4}$ c chopped nuts

1 egg

1 tsp vanilla

Note I use Hershey's Special
Dark 100% Cacao

$\frac{1}{3}$ c flour

2 tsp baking powder

$\frac{3}{4}$ tsp salt

Stir in nuts. Shape into 12" roll on wax paper.

Chill till firm. Cut into $\frac{1}{8}$ " slices. Bake on ungreased
baking sheet 10 min @ 350°

Grandma Ginger

RECIPE

Title: *After School Cookies*

Serves: *5 Doz*

Prep Time: _____

Cook Time: *10-15*
min

INGREDIENTS

1 1/2 c raisins (boil water to plump)

1 c butter

2 t cinnamon

2 c sugar

3/4 t soda

1/2 c peanut butter

2 t. vanilla

3 eggs - beaten

5 T milk

3 c flour

1 1/4 c oats

1/2 t salt

Choc chips opt

DIRECTIONS

Pour boiling water over raisins, let stand 5 minutes, drain, pat dry.

Cream butter and sugar. Blend in peanut butter. Add eggs and mix well. Sift flour, measure and sift with salt, soda, and cinnamon. Blend flour into cream mixture along with milk. Stir in vanilla, oats and raisins. Choc chips are optional

From the kitchen of

Bake 10-15 min

Bernie Dickerson

Confetti Cookies

1 cup unsalted butter, melted
3/4 cup light brown sugar, packed
3/4 cup granulated sugar
2 eggs
2 teaspoons vanilla extract
3 cups flour
1 teaspoon baking soda
1/2 teaspoon salt

Preheat oven to 350. Line your baking sheet.

In a large bowl whisk the melted butter, sugars, eggs and vanilla until smooth.

Add flour, baking soda and salt. Stir until soft dough forms.

Scoop 1 tablespoon of dough at a time and roll into balls. Roll each dough ball in the confetti

Bake for 9-11 minutes

Enjoy!

Cindy

PEANUT BUTTER BLOSSOMS

1/2 cup granulated sugar
1/2 cup packed brown sugar
1/2 cup creamy peanut butter
1/2 cup butter, softened
1 egg
1 1/2 cups All Purpose Flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
Additional granulated sugar
About 36 Hershey's Kisses unwrapped

Heat oven to 375 degrees F. In large bowl, beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms. Shape dough into 1-inch balls; roll in additional granulated sugar. On ungreased cookie sheets, place about 2 inches apart.

Bake 8-10 minutes or until edges are light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets to cooling rack.

Nancy Reed



Festive Cranberry Orange Cookies

Ingredients:

1 cup butter softened	1/2 teaspoon baking soda
1 cup white sugar	1/2 teaspoon salt
1/2 cup packed brown sugar	2 cups chopped cranberries
1 egg	1/2 cup walnuts
1 teaspoon grated orange zest	1/2 teaspoon grated orange zest
2 tablespoon orange juice	3 tablespoons orange zest
2 1/2 cups all-purpose flour	1 1/2 powered sugar

1. Preheat oven to 375°
2. In large bowl, cream together the butter, white sugar & brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoon orange juice. Combine the flour, baking soda and salt; stir into the orange mixture. Mix in the cranberries & walnuts until evenly distributed. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Cookies should be spaced at least 2 inches apart.
3. Bake for 12 -14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool on wire racks.
4. In a small bowl, mix together 1/2 teaspoon orange zest, 3 tablespoons orange juice and powered sugar until smooth. Spread over the tops of the cooled cookies. Let stand until set. Happy Holidays from Dawn Cornell at Always in Stitches

Snickerdoodles

Jessica

½ C. butter, softened

½ C. shortening

1 ½ C. sugar

2 eggs

2 tsp. vanilla

2 ¾ C. flour

2 tsp. cream of tartar

1 tsp. baking soda

¼ tsp. salt

Coating: 2 T. sugar, 2 tsp. ground cinnamon

Pre-heat the oven to 400F. Cream together butter, shortening, sugar, eggs, & vanilla. Blend in dry ingredients, except the coating. Shape dough into ~1" diameter balls. Mix the coating together. Roll each ball into the coating. Place 2" apart on an ungreased baking sheet. Bake 8-10 minutes. Remove immediately from the baking sheet. Makes 3-4 dozen cookies.

Originally from allrecipes.com "Mrs.Siggs-snickerdoodles"

Sugar Cookies

Angelle

1c marg

Bake 400° 4-5 mins

1c sugar

1 tsp vanilla

ICING

2 eggs

1/2 lb butter

3-4 Tbsp milk

powd sugar

3c flour

304 drop lemon juice

1 tsp soda

1 tsp vanilla

1 tsp cream of tartar

1/2 tsp salt

Made gluten free by using
Bob's Red Mill Gluten free 1 to 1
baking flour.

Sandy

Chocolate Mint Puddles

$\frac{3}{4}$ C UNSALTED BUTTER
 $\frac{1}{2}$ C dark brown sugar
2 T water
12 oz semi sweet choc chips
2 Large eggs
 $2\frac{1}{2}$ C flour
 $\frac{1}{4}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
Pkg Andes mint wafer candies

heat butter, sugar and water in large, heavy saucepan over low heat until butter is melted. Remove from heat and add choc chips and stir until melted. Pour choc mixture into large mixing bowl and let stand for 10 min until cool. ADD eggs, one at a time, mixing well. ADD FLOUR, SODA and salt. Cover and refrigerate dough for at least 1 (one) hour.

Preheat oven 350° . Line cookie sheets w/ Alum. foil. Roll dough into balls, place 2" apart. Bake 10-12 min.

When cookies come out, press one mint onto top of cookie and let set 1 min. When mint is softened swirl w/ toothpick over the top of the cookie.

makes 4 dozen

Amish Sugar Cookies

1 Cup Butter Softened

1 Cup Vegetable Oil

1 Cup Granulated Sugar

1 Cup Powdered Sugar

2 Large Eggs

2 Tsp Vanilla

4 ½ Cups of All-Purpose Flower

1 Tsp Baking Soda

1 Tsp Crean of Tartar

1. In a large mixing bowl, beat the butter, oil and sugars until combined
2. Beat eggs and vanilla
3. In a large bowl, whisk together flour, baking soda, and cream of tartar
4. In two additions, add flower mixture to the butter mixture, beating until just combined. Do not over mix. Dough will be kinda flurry and light!
5. Line baking sheets with parchment paper or silicone baking mates
6. Drop dough by rounded teaspoons onto baking sheet.
7. Bake at 375 for 8-11 minutes, or until edges and bottoms are light browned
8. Remove to wire racks to cool.

Here's what's cookin':

Peanut Brittle

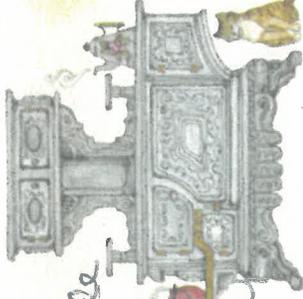
Serves: 2-3 doz

2 C. sugar

1 C. Light Corn Syrup

1 C. butter

2 C. peanuts



Recipe from the
Kitchen of:

Jane Young

1/4 tsp. salt

1 tsp. butter

1/4 tsp. soda

Combine sugar, corn syrup & water, cook slowly stirring til sugar dissolves. Cook to soft ball stage. Add peanuts & salt. Cook to hard crack stage 275° over constantly. Remove from heat, add butter & soda, stir slightly, pour evenly into well greased shallow pans, cool partially by lifting around edges with teryk. Make 2 to 3 doz pieces.

