

COOKIES

*DOUBLE CHOCOLATE CHIP COOKIES

Linda Jackson

1 ¼ cup butter	¾ cups cocoa
2 cups sugar	½ tsp salt
2 eggs	2 cups chocolate chips
2 tsp vanilla	1 tsp soda
2 cups flour	

1. Cream butter and sugar
2. Add eggs and vanilla
3. Add dry ingredients
4. Bake at 350 for 8-9 minutes, cookies will be soft

**Try substituting mint or peanut butter chips

*OUTRAGEOUS CHOCOLATE CHIP COOKIES

Denise Schalk

1 cup sugar	2 eggs
2/3 cup brown sugar	2 cups all-purpose flour
1 cup butter or margarine, softened	1 cup oatmeal
1 cup peanut butter	2 tsp baking soda
1 tsp vanilla	½ tsp salt
	2 cups chocolate chips

1. Preheat oven to 350F.
 2. In medium bowl combine sugars, margarine, peanut butter, vanilla and eggs; beat together until well blended.
 3. With wooden spoon, mix in flour, oatmeal, baking soda, salt and chocolate chips.
 4. Drop dough by rounded tablespoonful, approximately 2 inches apart, onto ungreased cookie sheet.
 5. Bake for 10 to 12 minutes, or until light golden brown.
 6. Cool 1 minute before removing from cookie sheet.
- Makes approximately 3½ dozen cookies.

Alternate Version:

Omit oatmeal, substitute Pumpkin Pie Filling for Peanut Butter, add approx. 1 tsp pumpkin spice and use white chocolate chips.

Mmmmm, mmmm good!

*THE BEST SNICKERDOODLE COOKIE RECIPE

Soft and Chewy Snickerdoodle Cookies. The popular cinnamon-sugar soft and chewy sugar cookie recipe.

1 cup Unsalted Butter (softened)	1/2 teaspoon Baking Soda
1 1/2 cups Sugar	1 teaspoon Salt
2 large Eggs	Cinnamon-Sugar Mixture:
2 teaspoons Vanilla	1/4 cup Sugar
2 3/4 cup Flour	1 1/2 Tablespoons Cinnamon
1 1/2 teaspoon Cream of Tartar	

13. Preheat oven to 350 degrees.
 14. In a large mixing bowl, cream butter and sugar for 4-5 minutes until light and fluffy.
 15. Scrape the sides of the bowl and add the eggs and vanilla. Cream for 1-2 minutes longer.
 16. Stir in flour, cream of tartar, baking soda, and salt, just until combined.
 17. In a small bowl, stir together sugar and cinnamon.
 18. If time allows, wrap the dough and let refrigerate for 20-30 minutes.
 19. Roll into small balls until round and smooth.
 20. Drop into the cinnamon-sugar mixture and coat well. Using a spoon, coat for a second time, ensuring the cookie balls are completely covered.
 21. *To make flatter snickerdoodles, press down in the center of the ball before placing in the oven. This helps to keep them from puffing up in the middle. *
 22. Place on a parchment paper-lined baking sheet.
 23. Bake for 9-11 minutes.
 24. Let cool for several minutes on baking sheet before removing from the pan.
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CHOCOLATE CHIP COOKIES

Maridee Pawlak

1 cup margarine	2 cups flour
1 cup sugar	1 heap tsp baking soda
1/2 cup brown sugar	1 tsp baking powder
2 eggs	1 cup rolled oats (optional)
1 tsp vanilla	1 cup chocolate chips

1. Cream butter and sugar
 2. Add eggs and vanilla
 3. Add dry ingredients
 4. Drop by spoonful onto an ungreased cookie sheet
 5. Bake at 350 for 10 minutes
- ** I bake for 5 minutes on the top rack, switch and bake for 5 minutes on the bottom rack

GINGER COOKIES ~

from Bernice Hobbs' Grandmother

2 cups flour
2 tsp baking soda
½ tsp salt
1 tsp cinnamon
1 tsp ginger
½ tsp cloves

1 cup brown sugar
¾ cup butter or margarine (at room temp)
¼ cup molasses
1 egg
Granulated Sugar

Mix flour, baking soda, salt and spices in bowl and set aside.

With mixer, cream margarine. Add brown sugar and mix well. Add egg and molasses and mix until well combined. Add dry ingredients a bit at a time until well blended.

Put granulated sugar into bowl. Take a spoonful of dough and roll it in sugar and place on lightly greased cookie sheet. Bake at 375 degrees for 7-10 minutes (depending on how hot your oven is). Let cool slightly on cookie sheet before transferring to cooling rack. (Makes about 2 dozen cookies.)

REFRIGERATOR OATMEAL COOKIES

Lynne McKnight

1 cup butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp vanilla

1 ½ cups flour
1 tsp salt
1 tsp soda
3 cups oatmeal
½ cups walnuts

1. Cream butter and sugars
 2. Add eggs and vanilla
 3. Add dry ingredients and nuts
 4. Form into rolls and chill for at least 4 hours (or freeze)
 5. Slice and bake at 350 for about 10 minutes
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SHORTBREAD

Tara Holmgren

¾ cup soft butter
½ cup cornstarch
½ cup icing sugar

½ tsp vanilla
1 cup flour

1. Sift together cornstarch, icing, sugar and flour. Blend in butter and vanilla until soft, smooth dough forms (use hands).
 2. Place ½" apart on ungreased cookie sheet.
 3. Decorate with coloured sprinkles.
 4. Bake at 300 for 15 minutes.
- Makes 2 dozen.

SKINNY CHUNKY MONKEY COOKIES

Three ripe bananas
2 cups oats
¼ cup peanut butter

¼ cup cocoa powder
1/3 cup unsweetened apple sauce
1 tsp vanilla

1. Preheat oven to 350F.
 2. Mash bananas then add the rest of the ingredients and stir and let sit for 20 minutes.
 3. Then drop by teaspoonful onto ungreased cookie sheet.
 4. Bake 10-12 minutes
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ROOT BEER PUDDING COOKIES

¾ cup butter, softened
¾ cup light brown sugar
¼ cup sugar
1 small box instant vanilla pudding mix,
dry, do not prepare
2 eggs

1 tsp. Root Beer concentrate, can add
more depending on personal preference
2¼ cup flour
1 tsp. baking soda
1-2 cups white chocolate chips

1. Cream butter and sugars together.
 2. Beat in instant vanilla pudding mix well.
 3. Add eggs and root beer concentrate and beat until well incorporated.
 4. Add flour and baking soda and beat until well incorporated.
 5. Stir in white chocolate chips.
 6. Roll into 1" balls and place on greased cookie sheet.
 7. Bake at 350 degrees F for 8-10 minutes.
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EASY SUGAR COOKIES

2 ¾ cups all-purpose flour
1 tsp baking soda
½ tsp baking powder

1 cup butter, softened
1 ½ cups white sugar
1 egg
1 tsp vanilla

1. Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
2. 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 teaspoonful of dough into balls, and place onto ungreased cookie sheets.
3. 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.

Original recipe makes 4 dozen