

# COOKIES



## DEVIL'S DELIGHTS

Carol Flynn Hursh

1 pkg. German chocolate cake mix	40 caramels
2/3 c. evaporated milk	1 (6 oz.) pkg. chocolate chips
3/4 c. melted butter	1 c. chopped nuts

Combine cake mix, 1/3 cup milk and butter; press half of mixture into greased 9x13 inch pan. Bake at 350 degrees, 6 to 8 minutes until bubbly. Melt caramels with 1/3 c. milk; remove cake from oven. Sprinkle chocolate chips, nuts and top with caramel. Crumble remaining cake mixture over top. Bake 15 to 18 minutes. Cool in refrigerator 30 minutes. Cut into bars.

## LEMON SQUARES

Marvyce Crittenden

1 c. flour	1/4 c. confectioners sugar	1/2 tsp. baking powder
1/2 c. oleo or butter, softened	2 eggs	1/4 tsp. salt
	1 c. sugar	2 tbsp. lemon juice

Heat oven to 350 degrees. Mix butter and confectioners sugar. Sift salt, flour, baking powder. Add to butter mixture. Press into ungreased square pan 8x8x2. Build up a 1/2 inch edge. Bake 20 minutes. Mix rest of ingredients and beat until light and fluffy about 3 minutes. Pour into hot crust. Bake about 25 minutes or just long enough until no imprint remains when touched lightly in center. Cool. Cut into squares. Makes about 25 squares.

## LEMON BAR COOKIES

Marilyn Wolf

2 c. flour, sifted	2 c. sugar	1/2 tsp. baking powder
1/2 c. powdered sugar	1/3 c. lemon juice & grated rind	
1 c. butter or margarine	1/4 c. flour	
4 beaten eggs		

Sift 2 cups flour and powdered sugar. Cut in butter or margarine until mixture clings together. Press into 13x9 inch pan. Bake at 350 degrees for 20 to 25 minutes or until lightly browned. Beat eggs, sugar, lemon juice and grated rind of lemon. Add flour and baking powder and stir into egg mixture. Pour over baked crust. Bake at 350 degrees for 25 minutes longer. Sprinkle with additional powdered sugar. Cool. Cut into bars.

## CHOCOLATE CRACKLES

Trudy Supon Hurst

8 tbsp. cocoa or 4 (1 oz.) unsweetened chocolate	4 unbeaten eggs	2 c. flour
½ c. salad oil	1 c. chopped walnuts or pecans	2 tsp. baking powder
2 c. sugar	2 tsp. vanilla	½ tsp. salt powdered sugar

Mix cocoa, sugar, oil, eggs and vanilla. Blend. Add flour, baking powder, salt and nuts. Let stand in refrigerator overnight. Then roll spoonfuls in powdered sugar. Bake 350 degrees, 10-12 minutes

## CHOCOLATE NO BAKE COOKIES

Bruce Crittenden

2 c. sugar	½ c. milk	3 c. oatmeal
1 stick oleo	½ c. peanut butter	
3 tbsp. cocoa	1 ½ tsp. vanilla	

Mix sugar, oleo, cocoa and milk in pan. Bring to boil for 1 minute. Add peanut butter, vanilla and oatmeal. Drop on wax paper by teaspoonfuls. Let cool.

## PEANUT BUTTER COCOA – NO BAKE COOKIES

Trudy Supon Hurst

2 c. sugar	1/3 c. cocoa	3 c. quick oats
½ c. butter	2/3 c. crunchy peanut butter	½ c. nuts
½ c. milk		2 tsp. vanilla

Place wax paper on foil on counter. Combine sugar, butter, milk and cocoa in sauce pan. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil. Remove from heat, cool 1 minute. Add peanut butter, stir to blend. Add oats, nuts and vanilla, stir well. Quickly drop mixture by heaping spoons onto waxed paper. Cool completely. Store in cool, dry place, makes about 4 dozen.

## NO BAKE COOKIES

Marlene Parret  
Donna Browning

2 c. sugar	1 c. peanut butter	1 c. coconut
½ c. milk	1 c. chocolate chips	1 c. chopped nuts
1/3 c. cocoa	1 c. miniature marshmallows	2 tsp. vanilla
1 stick oleo		4 c. quick oats

Put sugar, milk, cocoa and oleo in large saucepan, bring to a full boil. Take off stove and add the remaining ingredients. Stir until all is melted. Add oats and drop on waxed paper.

## UNBAKED COOKIES

Marvyce Crittenden

5 tbsp. cocoa  
1 stick oleo  
2 c. sugar

½ c. milk  
1 tsp. vanilla  
3 c. quick oats

½ c. pecans  
½ c. peanut butter

Boil cocoa, oleo, sugar, milk and vanilla one minute, then stir in oats, pecans and peanut butter. Mix well and drop by spoonful on wax paper.

## “SOFT” SUGAR COOKIES

Marilyn Wolf

Cream:

1 c. shortening

1 c. sugar

Add:

1 c. sour cream

1 tsp. vanilla

3 egg yolks

½ tsp. lemon flavoring

Sift:

3 c. flour

1 tsp. baking powder

1 tsp. salt or less

½ tsp. soda

Add to creamed mixture. Blend well and chill overnight. Roll out dough 1/8 – ¼ inch thick on lightly floured surface. Cut with desired cutter. Bake until barely brown, just until set. Frost cookies with powdered sugar frosting, if you wish or decorate with raisins etc.

## OATMEAL COOKIES

Marlene Parret

1 c. shortening, soft  
(I use oil)

2 eggs

½ tsp. vanilla

1 c. brown sugar

1 ¼ c. flour

3 c. oatmeal, raw

1 c. sugar

1 tsp. soda

½ tsp. salt

Heat oven to moderate, 350 degrees. Place shortening, sugars and eggs in mixing bowl, beat thoroughly. Sift together flour, soda and salt, add to shortening mixture. Mix thoroughly. Stir in vanilla and oats. Drop from teaspoon on greased cookie sheets, 2 inches apart. Bake in preheated oven 12 to 15 minutes. Cool about 2 minutes, then remove from cookie sheets. For variety, add: 1 c. raisins, 1 c. nuts or 6 ounces chocolate chips. When I add nuts, I use 1 cup less of the oatmeal. This makes a thin crispy type of cookie. If you like a spicy flavor, add some nutmeg or cinnamon or both, I do. Since the first time I made this, I don't think I've ever made just a single batch. They just seem to disappear. I have given this recipe to many people.

## BROWNIES

½ c. cocoa  
1 c. sugar  
2 tbsp melted butter

1 egg  
1 tsp. vanilla  
1 c. sifted flour

Trudy Supon Hurst  
1 tsp. baking powder  
½ c. canned milk  
Nuts

Mix first half of the ingredients, then add ½ cup of flour and stir. Add flour and mix. Add rest of milk and nuts. Grease and flour the 8x8 pan. Double recipe for a 13x9 pan. Bake at 350 degrees for 30 minutes. Serve hot with butter if you like. If double, use the whole can of milk.

## FUDGY BROWNIES, WEIGHT WATCHERS

½ c. unsweetened cocoa  
½ c. sugar  
1/3 c. flour  
½ tsp. salt

½ tsp. baking powder  
½ c. apple butter  
½ c. fat free egg substitute  
2 tbsp. vegetable oil

Marlene Parret  
1 tsp. vanilla  
vegetable cooking spray  
2 tbsp. chopped nuts

Combine cocoa, sugar, flour, salt and baking powder, stir well. Combine apple butter, egg substitute, vegetable oil and vanilla in a large bowl. Gradually add cocoa mixture to apple butter mixture, stirring with a wire whisk. Pour batter into an 8 inch square pan coated with cooking spray. Bake at 350 degrees for 25 minutes. Let cool completely on a wire rack. Cut into 16 squares. Yield, 16 brownies.

## FAT FREE BROWNIES

3 oz. unsweetened  
chocolate  
chopped

1 c. sugar  
¾ c. flour  
¾ c. nonfat yogurt

Jennifer Parret  
3 egg whites  
1 tsp. vanilla  
¼ tsp. salt

Heat oven to 350 degrees. Melt chocolate over low fire, cool slightly. In food processor puree all ingredients except chocolate. Until smooth. Add melted chocolate, blend well. Pour into non-stick pan or lightly buttered 8 inch square pan. Bake for 20-25 minutes. Frost with low fat Pillsbury chocolate frosting or powdered sugar. 16 squares. 100 cal. 8 fat.

## CINNAMON BROWNIES

Marlene Parret

¾ c. baking cocoa	chocolate chips	1 1/3 c. flour
2/3 c. butter	½ tsp. soda	¼ tsp. salt
1 tsp. vanilla	½ c. boiling water	Frosting
1 ½ - 2 tsp. cinnamon	2 c. sugar	
1 c. (6 oz) semi-sweet	2 eggs, beaten	

In a mixing bowl, combine cocoa and soda. Blend in 1/3 cup melted butter. Add boiling water stirring until thickened. Stir in sugar, eggs, vanilla and remaining butter. Add flour, cinnamon and salt. Fold in chocolate chips. Pour into a greased 9x13x2 inch baking pan. Bake at 350 degrees for 40 minutes or until brownies test done. Cool, frost.

## FROSTING FOR CINNAMON BROWNIES

Marlene Parret

6 tbsp. Butter, softened	½ c. baking cocoa	1/3 c. evaporated milk
1-1 ½ tsp. cinnamon	2 2/3 c. confectioner's sugar	
1 tsp. Vanilla		

Cream butter in a mixing bowl. Combine cocoa, sugar and cinnamon. Add alternately with the milk. Beat to a spreading consistency. Add vanilla. Add more milk if necessary. Spread over the brownies. Yield 3 doz.

## VENA'S BROWNIES

Vena Flynn

3 eggs	½ c. flour	1 tsp. vanilla
½ c. melted butter	½ c. cocoa blended with	1 c. nuts
1 c. sugar	2 tbsp. hot water	

Bake in 9x9 pan at 325 degrees for 35 minutes.

## BROWNIES

Peggy Yearout

2 stk. butter	¾ c. chopped pecans	1 tsp. vanilla
4 sq. chocolate	1 c. flour	
4 eggs	1 ¾ c. sugar	

Melt oleo and chocolate together, add the rest of ingredients and mix well. Pour into well greased 9x12 inch metal baking pan. This batter will not rise. Bake 30 minutes in 350 degree oven. There isn't any baking powder or soda in this.

## BROWNIE DROPS

Marilyn Wolf

Melt:

½ c. shortening

1 ½ sq. chocolate  
(unsweetened)

Add:

1 c. brown sugar

1 egg

½ c. buttermilk

1 tsp. vanilla

Sift:

1 ½ c. flour

½ tsp. baking powder

½ tsp. soda

pinch of salt

Add sifted ingredients to chocolate mixture. Blend well. Stir in 1 (6oz) package of chocolate chips. Drop from teaspoon onto greased baking sheet. Bake 10-12 minutes. When cooled, spread with Chocolate Icing made from ½ sq. unsweetened chocolate, powdered sugar, hot water and vanilla. Freezes well, if there's any left.

## CARAMEL BROWNIES

Tammy Wilt

1 c. flour

¾ c. butter, room temp.

1 c. chocolate covered

½ c. cocoa

1 ½ c. sugar

caramels,

1 tsp. baking powder

4 eggs

halved

¼ tsp. salt

1 tsp. vanilla

powdered sugar

Heat oven to 350 degrees. Coat a 9x13x2 pan with nonstick cooking spray. Stir together flour, cocoa, baking powder and salt. In large bowl, beat together sugar and butter until smooth. Add eggs one at a time, beat well after each addition. Beat in vanilla. Add flour mixture and stir until well blended. Spread batter evenly into prepared pan. Sprinkle with the caramel pieces. Bake for 25 to 30 minutes or until firm to the touch. Cool in pan on wire rack. Dust with powdered sugar. Cut into squares.

## SPICE FRUIT BARS

Marvyce Crittenden

½ c. shortening

2 ¼ - 2 ½ c. flour

1 tsp. cinnamon

½ c. brown sugar

½ tsp. salt

½ c. sugar

½ tsp. cloves

Cook 1 cup raisins in 1 ¼ cup water. Cool. When cool, add 1 teaspoon soda. If not enough raisin water to make 1 cup liquid, add more. Cream shortening and sugars. Beat egg into creamed mixture. Sift rest of dry ingredients. Mix both mixtures. Blend well. Add: 1 cup chopped nuts and raisins. Spread mixture on greased sheet cake pan. Bake in 350 degree oven for 13 to 15 minutes or until done by touch. While still warm. Make thin icing of powdered sugar, milk and vanilla.

## PATRIOTIC COOKIES

Marlene Parret

1 pkg. cake mix  
¾ c. water

2 eggs  
20 to 24 wooden sticks

1 tub frosting

Heat oven to 375 degrees. Mix cake mix, water and eggs in large bowl using spoon until well blended. Drop dough by rounded tablespoonfuls about 3 inches apart onto ungreased cookie sheet. Insert wooden stick about 1 ½ inches into edge of dough. Bake 9 to 12 minutes. Cool 1 minute before removing from cookie sheet. Cool cookies completely on wire rack. Frost and decorate with frosting 20 to 24 cookies.

## WHITE CHIP CHOCOLATE COOKIES

Marlene Parret

2 ¼ c. flour  
2/3 c. cocoa  
1 tsp. soda  
¼ tsp. salt

1 c. butter softened  
¾ c. sugar  
2/3 c. brown sugar  
1 tsp. vanilla

2 eggs  
2 c. (12 oz) Nestle Toll  
House  
Premier White Morsels

Combine flour, cocoa, soda and salt in small bowl. Beat butter, sugar, brown sugar and vanilla in large mixer bowl until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in morsels. Drop by teaspoonful onto ungreased baking sheets. Bake in preheated 350 degree oven for 9 to 11 minutes. Let stand for 2 minutes. Remove to wire racks to cool completely. Makes 5 dozen cookies.

## DALMATION BARS

Janice Wilt

4 oz. unsweetened  
chocolate  
¾ c. unsalted butter  
1 ¼ c. flour  
1 tsp. baking powder

¼ tsp. salt  
1 ¾ c. sugar  
4 eggs  
2 tsp. vanilla

1 (3.5 oz) jar macadamia  
nuts  
1 ½ c. white chocolate  
chips

Heat oven to 350 degrees. Coat 9x13x2 inch baking pan with nonstick spray. Melt chocolate and butter, stir until smooth. Mix together flour, baking powder and salt in small bowl. Stir eggs, sugar and chocolate/butter mixture in bowl. Stir in vanilla. Add flour mixture until combined. Stir in nuts and half the white chocolate chips. Spread evenly in prepared pan. Sprinkle remaining chips on top. Bake for 20 to 25 minutes. Until firm and white chips are lightly colored. Cool in pan.

## CRISPY COOKIES TWO OAT

Liz Marcolin

1 ½ c. sugar	1 egg	1 c. oatmeal
¾ c. margarine softened	1 ½ c. flour	1 c. raisins
¼ c. water	1 tsp. salt	4 c. Cheerios cereal
1 tsp. vanilla	½ tsp. soda	

Heat oven to 375 degrees. Mix sugar, margarine, water, vanilla and egg. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls about 2 inches apart onto greased cookie sheet. Bake until light brown, 10 to 12 minutes. Makes about 4 ½ dozen cookies. Variations: Stir in 1 6 oz. pkg. chocolate chips, 1 c. shredded coconut, 1 c. chopped nuts or ½ c. peanut butter.

## POTATO CHIP COOKIES

Dorothy Glick

1 c. butter	1 tsp. soda	½ c. crushed potato chips
1 tsp. vanilla	½ c. sugar	
2 c. flour	½ c. nuts chopped	

Cream butter, sugar and vanilla together. Add potato chips and nuts. First add flour and soda, mix, then add chips and nuts. Drop onto slightly greased cookie sheet. Bake in quick oven until lightly browned 12 to 15 minutes.

## CORNMEAL COOKIES

Dorothy Glick

¾ c. shortening	1 tsp. baking powder	½ c. plumped raisins
¾ c. sugar	¼ tsp. salt	¾ c. milk
1 egg	½ c. cornmeal	
1 ½ c. flour	½ tsp. nutmeg	

Mix shortening, sugar and egg in large bowl until smooth. Add remaining ingredients and mix well. Add raisins. Drop by teaspoonfuls onto greased cookie sheet. Bake 350 degrees for 15 minutes. Yield 3 dozen.



## CHRISTMAS CACTUS COOKIES

Dorothy Glick

1 c. butter	½ c. chopped pecans	green candied cherries
1 c. sugar	2 ½ c. flour	¾ c. flaked coconut
1 egg	1 tsp. soda	
1 tsp. vanilla	¾ c. finely chopped red &	

Cream butter and sugar; add egg and beat well in a large bowl. Add milk and vanilla and blend well. Stir in flour and soda, then add chopped cherries and pecans. Blend well. Form into two rolls on waxed paper, two inches in diameter and 8 inches long. Roll outside in coconut. Wrap in waxed paper and chill several hours or overnight. Slice ¼ inch thick. Place on ungreased cookie sheet. Bake 375 degrees for 12 minutes or until golden brown. Makes 5 dozen. An excellent holiday treat. The coconut edges are similar to cactus needles. These cookies always promote compliments.

## Mt. St. HELEN'S SURPRISE

Dorothy Glick

2 c. Rice Krispies	1 c. corn syrup	2 tbsp. butter
2/3 c. sugar	1 tbsp. peanut butter	

Cook 15 minutes on low simmer on top of stove, while stirring. Then mold it in the shape of Mt. St. Helen and chill. Put whipped cream and a candied cherry in the center and serve.

## GERMAN CHOCOLATE BARS

Donna Browning

Grease and flour 9x13 inch pan. Melt 1/3 cup evaporated milk and 14 ounces Kraft caramels over low heat. Set aside or keep on warm. Combine in mixing bowl:

¾ c. melted margarine	1 c. chopped pecans
1/3 c. evaporated milk	1 German chocolate cake mix

Stir until dough holds together. Press half of the dough in pan. Bake at 350 degrees for 6 minutes. Sprinkle 6 ounces chocolate chips over hot cake. Spread caramel over chocolate chips. Sprinkle with 1 cup flaked coconut. Crumble remaining dough over top. Return to oven and bake 15 minutes.

## STAY UP ALL NIGHT COOKIES

Hazel Bryan

Whites of 2 large eggs	1 c. (8 oz.) chocolate bits
¾ c. sugar	

Heat oven to 375 degrees. Using a small deep bowl, preferably metal, beat egg whites at high speed until peaks hold when beater is lifted. Beating constantly, add sugar, 2 tablespoons at a time, until mixture stands in stiff, glossy peaks. Fold in chocolate bits. Drop teaspoon of meringue 1 inch apart on ungreased baking sheet. Put in oven, turn off heat. Let meringue dry in oven for several hours or overnight. Remove crisp meringues from baking sheet with spatula. Store in an airtight container at room temperature. Makes 90. 76 calories, 1 g. protein, 4 g. fat, 12 g. carbs

## DELUXE SUGAR COOKIES

Peggy Yearout

1 c. sugar	1 tsp. vanilla	1 tsp. cream of tartar
1 c. oleo	1 c. powdered sugar	1 tsp. almond flavoring
2 eggs	1 c. salad oil	
1 tsp. soda	4 ½ c. flour	

Combine sugar, oil, oleo and eggs; beat very well; add dry ingredients and flavorings; mix well. Drop by teaspoons on greased cookie sheet. Flatten cookies with a glass dipped in sugar before baking. Bake 350 degrees for 12 minutes.

## SOFT SUGAR COOKIES

Marilyn Wolf

Cream:

1 c. shortening	1 c. sugar
-----------------	------------

Add:

1 c. sour cream	3 egg yolks	1 tsp. vanilla
-----------------	-------------	----------------

Sift together:

3 c. flour	1 tsp. baking powder	½ tsp. soda
------------	----------------------	-------------

Add to creamed mixture. Roll out to desired thickness, cut. Bake 10 minutes at 350 degrees. Ice cookies when cool with powdered sugar icing.

## SUN MAID RAISIN OATMEAL COOKIES

Marvyce Crittenden

½ c. shortening	1 ½ c. flour	1 c. raisins
1 c. sugar	1 tsp. soda	1 2/3 c. quick oats
2 eggs	½ tsp. salt	
¼ c. milk	1 tsp. cinnamon	

Mix shortening and sugar, blend well. Beat in eggs and milk. Sift rest of dry ingredients. Blend both mixtures together. Stir in oatmeal and raisins. Drop by spoonfuls on greased cookie sheet. Bake 375 degrees about 12 minutes or until lightly brown. Makes about 3 dozen.

## CHEESECAKE COOKIES

Charlotte Cheramy

½ c. butter	½ c. finely chopped walnuts	1 egg
1/3 c. brown sugar	¼ c. sugar	2 tbsp. milk
1 c. flour	8 oz. pkg. cream cheese	1 tbsp. lemon juice
		½ tsp. vanilla

Cream butter with brown sugar in small mixing bowl. Add flour and walnuts; mix to make a crumb mixture. Reserve 1 cup for topping. Press remainder into bottom of an 8 inch square pan. Bake for 12 minutes or until lightly browned (350 degrees). Blend sugar with cream cheese in small mixing bowl until smooth. Add egg, milk, lemon juice and vanilla extract; beat well. Spread over baked crust. Sprinkle with reserved crumb mixture. Bake at 350 degrees for 25 minutes. Cool. Cut into 16 (2 inch) squares.

## PUMPKIN CHEESECAKE BARS

Marlene Parret

1 pkg. Betty Crocker Golden Pound Cake Mix	1-14 oz. can Eagle Brand sweetened condensed milk	cream cheese
3 eggs	2 tbsp. butter melted	1-16 oz can pumpkin
4 tsp. pumpkin pie spice	1-8 oz. pkg softened	½ tsp. salt
		1 cup chopped nuts

Preheat oven to 350 degrees. In a large mixer bowl, on low speed, combine cake mix, 1 egg, butter and 2 tsp. pumpkin pie spice until crumbly. Press into bottom of 15x10 inch jelly roll pan; set aside. In large mixer bowl beat cheese until fluffy. Gradually beat in sweetened condensed milk. Then remaining 2 eggs, remaining 2 tsp. pumpkin pie spice and salt; mix well. Pour over crust; sprinkle nuts on top. Bake 30 to 35 minutes or until set. Chill; cut into bars. Store in refrigerator.

## PEANUT BUTTER BARS

Beulah Crittenden

½ c. margarine	2/3 c. sugar	½ c. chunk style peanut butter
½ c. brown sugar	2/3 c. light syrup	2 c. Rice Krispies
1 1/3 c. flour	1-6oz. pkg chocolate chips	

Mix margarine, brown sugar and flour until crumbly. Press into greased 9x13x2 inch pan. Bake 15 minutes at 350 degrees. Combine sugar and corn syrup in saucepan. Heat to boiling. Remove from heat, add chips and peanut butter. Mix well. Add cereal and spread over baked layer. Cut when cool. Makes 2 ½ dozen.

## SPEEDY LITTLE DEVILS

Beulah Crittenden

1 pkg. chocolate cake mix  
1 stick margarine, melted

$\frac{3}{4}$  c. creamy peanut butter  
1-7oz. jar marshmallow cr me

Combine cake mix and melted margarine. Reserve  $1\frac{1}{2}$  cup mix for topping. Pat remaining crumb mix into ungreased 9x12x2 inch pan. Top with combined peanut butter and marshmallow cr me. Crumble remaining mixture over that. Bake 20 minutes at 350 degrees. Cool. Makes 3 dozen bars. Cut while still warm.

## GUMDROP COOKIES (Holiday Cookies)

Betty Palmer

1 c. butter  
1 c. sugar  
1 c. brown sugar  
2 eggs

2  $\frac{1}{2}$  c. flour  
1 tsp. salt  
 $\frac{1}{2}$  tsp. soda  
1 tsp. cinnamon

1-9oz. pkg. mincemeat  
1 c. finely chopped walnuts  
 $\frac{2}{3}$  c. finely cut green & red  
gumdrops

Thoroughly cream together butter, sugars and eggs. Sift together dry ingredients. Dredge mincemeat, nuts and gumdrops in  $\frac{1}{2}$  cup flour mixture; stir remaining dry ingredients into creamed mixture; stir in floured gumdrops. Pack firmly into 6-6 oz. frozen juice cans and freeze (slicing will be easier if you do) or chill well. Cut in  $\frac{1}{8}$  inch slices. Place  $\frac{3}{4}$  inch apart on ungreased cookie sheet and top each with pecan half. Bake in moderate oven 375 degrees for 6 to 8 minutes. Cool slightly before removing from pan. Makes about 7 to 8 dozen. You can roll balls of chilled dough between hands, then press flat on cookie sheet with bottom of glass. Cookies will be chewier and less crisp than if molded in cans and sliced.

## SNICKERDOODLES

Ida Bonita Mahannah

1 c. shortening  
Mix & add:  
2  $\frac{3}{4}$  c. flour  
2 tsp. cream of tartar

1  $\frac{1}{2}$  c. sugar  
1 tsp. soda  
 $\frac{1}{2}$  tsp. salt

2 eggs

Roll into walnut sized balls. Roll in a mixture of 2 tablespoons sugar and 2 tablespoons cinnamon to coat each cookie; place on cookie sheet. Bake 8 to 12 minutes at 400 degrees.



## CHERRY MACAROON COOKIES

Betty Greenlee

1 1/3 c. shortening	3 1/2 c. flour	1 c. maraschino cherries, chopped
1 1/2 c. sugar	2 tsp. baking powder	
1 1/2 tsp. almond extract	1 tsp. soda	
2 eggs	1/2 tsp. salt	

Cream together shortening and sugar; add almond extract and beaten eggs. Mix well. Add dry ingredients which have been mixed together. Fold in chopped cherry pieces. Drop by teaspoonful 2 inches apart on ungreased cookie sheet. Bake 375 degrees for 10 minutes.

## PEANUT BRITTLE COOKIES

Nancy Elven

1 c. flour	1/2 c. brown sugar	1 tsp. vanilla
1/4 tsp. soda	1/2 c. butter	1 c. salted peanuts, chopped
1/4 tsp. cinnamon	1 beaten egg	

Cream butter and sugar well. Add 2 tablespoons of beaten eggs and vanilla; beat well. Blend in dry ingredients and half of the peanuts. Spread dough on greased 10x14 inch cookie sheet. Brush with remaining egg and sprinkle with remaining peanuts. Bake at 325 degrees for 20 to 25 minutes. Break while warm. Makes 2 dozen cookies.

## BLONDIES

Betty Greenlee

Melt 1 1/2 sticks oleo; add 1 box light brown sugar, 2 2/3 cups sifted flour and 2 1/2 teaspoons baking powder. Stir; then add small package chocolate chips and 1/2 cup pecans. Pour into 8x8 inch square pan. Bake at 300 degrees for 30 minutes.

## AUNT VENA'S CHOCOLATE CHIP OATMEAL COOKIES

Vena Flynn

2 c. flour	1 c. sugar	1 tsp. salt
2 c. oatmeal	1 c. brown sugar	1 tsp. baking powder
1 c. shortening	2 tsp. vanilla	1/4 c. milk
2 eggs	1 tsp. soda	1 pkg. chocolate chips

Cream shortening, sugar, and brown sugar. Add eggs and vanilla. Sift flour, soda, salt and baking powder. Alternate adding flour mixture and milk to creamed mixture. Add chocolate chips and oatmeal. Bake by spoonfuls at 350 degrees for 10 to 12 minutes.

## CHOCOLATE CARAMEL BARS

Marlene Parrett

2 eggs	1-14 oz Kraft Caramels	1 tsp. baking soda
½ c. miracle whip	1 c. chocolate chips	¼ c. milk
1 tsp. vanilla	¾ c. sugar	1 c. chopped pecans
2 c. flour	¾ c. brown sugar	

Heat oven to 350 degrees. Beat sugars, eggs, miracle whip and vanilla at medium speed with mixer; add flour and baking soda. Set aside 1 cup of the batter. Spread remaining batter into lightly greased 9x13 inch baking pan. Bake 12 to 15 minutes or until lightly browned. Cool 10 minutes. Melt caramels with milk in a heavy saucepan over low heat, stirring frequently until smooth. Top crust with caramel mixture; sprinkle with chips and pecans. Spoon reserved 1 cup batter by teaspoonfuls over nuts. Continue baking 12 to 15 minutes or until lightly browned. Cool, cut into squares.

## FUDGE COOKIES

Donna Browning

12 oz. chocolate chips	milk	1 c. flour
1 can sweetened condensed	1 c. chopped pecans	1 tsp. vanilla
	2 tbsp. butter	

Melt chocolate chips and butter together just until they can be blended. Add milk and stir until smooth. Add vanilla and flour, then pecans. May substitute peanut butter chips. Drop by tablespoonfuls onto greased pan. Press down some. Bake 10 minutes at 325 degrees. Remove from pan and cool.

## RANGER COOKIES

Vera Crittenden

1 c. sugar	½ tsp. baking powder	2 c. flour
1 c. brown sugar	½ tsp. salt	2 c. quick oats
1 c. shortening	1 tsp. soda	2 c. corn flakes
2 beaten eggs	1 c. coconut	
1 tsp. vanilla	1 c. chopped pecans	

Cream shortening with sugars until light and fluffy. Stir in eggs, vanilla, baking powder, soda, salt and flour. Beat until well mixed. Then add oats, cornflakes coconut and pecans. Mix well with hands. Place cookie dough that has been rolled into balls about the size of a walnut on cookie sheet about 2 inches apart. Press out flat with wet fork. Bake at 350 degrees for 10 to 15 minutes. Makes about 5 dozen.

## PUMPKIN CHOCOLATE CHIP COOKIES

Marlene Parrett

1 c. butter, softened	1 tsp. vanilla	1 tsp. cinnamon
$\frac{3}{4}$ c. brown sugar	2 c. flour	1 tsp. cinnamon
$\frac{3}{4}$ c. sugar	1 c. quick oats	1 c. canned pumpkin
1 egg	1 tsp. soda	1 $\frac{1}{2}$ c. chocolate chips

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine flour, oats, 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 for 12 to 13 minutes or until lightly browned. Yield 4 dozen.

## BUCKAROONS

Harriet Crittenden

2 c. flour	1 c. shortening	2 c. rolled oats
1 tsp. soda	1 c. sugar	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	1 c. brown sugar	1 c. chocolate chips
$\frac{1}{2}$ tsp. baking powder	2 eggs	

Sift together and set aside flour, soda, salt and baking powder. Blend together shortening and sugars. Add eggs and beat until light and fluffy. Add flour mixture and mix well. Add rolled oats, vanilla and a little milk. Drop by teaspoonfuls onto a greased cookie sheet and bake 15 minutes at 350 degrees.

## HELLO DOLLY COOKIES

Harriet Crittenden

$\frac{1}{2}$ c. butter	1 c. chocolate chips	1 c. mini-marshmallows
1 c. vanilla wafers or graham crackers	1 c. flaked coconut	1 can Eagle Brand Milk
	1 c. chopped nuts	

In a shallow 9x13 inch pan, melt the butter. Sprinkle crumbs over the melted butter. Then add chocolate chips, coconut, nuts, marshmallows and Eagle Brand Milk. Do not stir. Bake at 350 degrees for 30 minutes. Be careful not to burn. Cool slightly and cut into desired pieces.



## ORANGE SLICE DROP COOKIES

Susie Cochran

1 c. butter	1 tsp. vanilla	½ tsp. soda
1 c. brown sugar	1 c. cut up orange slices	½ tsp. baking powder
1 egg	1 ½ c. flour	½ tsp. salt
1 c. quick oats	½ c. chopped nuts	

Cream butter and gradually add brown sugar and beat until blended. Beat in the egg and vanilla. Combine flour, soda, baking powder and salt. Gradually add to creamed mixture. Stir in oats, orange slices and nuts. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350 degrees for 12 to 14 minutes. Can be frosted with cream cheese icing if desired.

Icing: ½ stick oleo, 1 lb. powdered sugar, 1/3-8 oz pkg cream cheese.

## PEPPER NUTS

Susie Cochran

3 c. sugar	1 c. Crisco	2 eggs beaten
3 c. brown sugar	1 c. water	½ c. dark Karo syrup

Warm this over low heat in large pan until shortening has melted then add:

2 tsp. baking powder	1 c. finely chopped pecans	6-8 c. flour
1 tsp. cinnamon	1 tsp. cloves	2-3 drops anis oil

Mix well. Let mix stand covered overnight in frig. Roll into tiny rolls about the size of your little finger and slice into little squares. Bake at 325 degrees 10 to 12 minutes. Makes about 2 gallons.

## CHOCOLATE TOFFEE BARS

Marlene Parrett

1 ¾ c. flour	Chocolate sweetened	1-1.4 oz milk chocolate
¾ c. brown sugar	Condensed milk	covered
¾ c. cold margarine	1 egg	English toffee candy bars
1-14 oz. can Eagle Brand	1 tsp. vanilla	Cut up
Creamy		1 c. chopped nuts, optional

Preheat oven to 350 degrees. In medium bowl, combine flour and sugar; cut in margarine until crumbly. Press firmly on bottom of 9x13 inch pan. Bake 15 minutes. Meanwhile, in medium bowl, combine sweetened condensed milk, egg and vanilla. Mix well. Spread evenly over prepared crust. Top with toffee pieces and nuts. Bake 20 to 25 minutes longer. Cool. Cut into bars. Store covered in refrigerator.

## PECAN BALLS

Lila Bailey

1 c. butter  
1 ½ tsp. vanilla

½ c. sugar  
Cream well together

2 c. flour  
2 c. pecans

Mix together; bake on greased pan 25 to 30 minutes after rolling into small balls at 300 degrees.  
Drop or shake in powdered sugar after cool. Makes about 60 cookies.