

Zion Lutheran Women's Guild Candy and Cookie Book

The recipes contained in this book were provided mostly by the women of Zion Lutheran Church, Mount Pleasant, Michigan. More interesting than the recipes are the directions--filled with family wisdom that makes the end product especially delicious.

The looseleaf approach allows for more flexibility in adding your own recipes to the book and keeping your recipes in one place. By using Avery PV119E clear covers you keep the recipes clean. The three-ring binder may be set up on its side to keep the recipe in view and take less counter space.

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The Candy Cookie Cook Book © 2000

Zion Lutheran Women's Guild
Mount Pleasant, Michigan

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The Zion Lutheran Women's Guild wishes to thank all those who contributed recipes and that this book may make your holiday celebrating even more enjoyable.

The Guild thanks the following for assisting in making this book available:

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Dorothy Myers

Zion Lutheran Women's Guild

Dreamt Software, Mount Pleasant, MI



andy

Candy

Caramel Candy

1/2 lb	margarine
2 cups	sugar
1 cup	white Karo syrup
1 can	Eagle Brand sweetened milk
1 teaspoon	vanilla

Melt Butter and other ingredients in a heavy pan. Stir constantly over medium heat to 240°. Remove from heat and add 1 teaspoon vanilla. Pour into buttered 13 X 9 baking dish. Let set overnight. Cut and wrap in waxed paper.

Debbie Hayes

1 recipe

Caramel Corn

2 quarts	popped corn
1 cup	butter
1 1/3 cups	sugar
1/2 cup	white Karo syrup
1 teaspoon	vanilla
1 cup	nuts

Place popped corn on cookie sheet and put nuts on top. Cook and stir caramel mixture for 20 minutes. Pour caramel over popped corn and stir - press down.

Violet Lentz

1 recipe

Caramel Fudge

1 stick	margarine
1 cup	brown sugar
1/4 cup	evaporated milk
1 box	powdered sugar
1 cup	nuts

Melt margarine, add brown sugar and bring to boil. Add evaporated milk and bring to boil. Remove from heat and gradually add powdered sugar. Beat until smooth. Add nuts and pour into pan to cool - then cut in squares and serve.

Violet Lentz

1 recipe

Fudge

4 1/2 cups	sugar
1 13 oz. can	evaporated milk
1 1/2 sticks	margarine
3 8 oz.pkgs	chocolate chips
8 oz.jar	marshmallow fluff
2 teaspoons	vanilla
1/2 lb	walnut meats

Mix and boil sugar, evaporated milk and margarine for 8 minutes. This will scorch easy so stir constantly and watch very close. Add chocolate chips and stir well. Add marshmallow fluff and stir well. Add vanilla and chopped walnut meats. Mix well and pour in buttered 9 x 13 inch pan.

Adella Bergey

1 recipe

Peanut Butter Fudge

1 cup	sugar
1/4 cup	milk
1 tablespoon	peanut butter

Combine sugar and milk in saucepan. Bring to a boil. Boil for 3 minutes, but do not stir. Remove from heat and add a heaping tablespoon of peanut butter. Stir until blended. Pour on a greased surface. Allow to cool before cutting.

Patty Pickler

1 recipe

Peanut Fudge (Sour Cream)

2 cups	sugar
1 cup	dairy sour cream
1/2 teaspoon	vanilla
1/3 teaspoon	cinnamon
1/8 teaspoon	almond extract
1 cup	salted Spanish peanuts

Mix sugar and sour cream in heavy 2 quart saucepan. Place over low heat stirring constantly until sugar is dissolved and mixture comes to a boil. Increase heat and cook stirring occasionally to prevent scorching, to 238°, or until mixture forms a soft ball when tested in very cold water. Remove from heat; add vanilla, cinnamon and almond extract. Cool to 110° or until the pan feels warm to the hand. Beat until the syrup loses its gloss and becomes thick and creamy. Quickly stir in peanuts and turn into butter 8-inch square pan.

Bonnie Mauk

1 recipe

Two Tone Fudge

2	cups	brown sugar
1	cup	sugar
1	cup	evaporated milk
	1/2 cup	butter
1	7 oz. jar	marshmallow cream
1	teaspoon	vanilla
1	cup	butterscotch chips
1	cup	coarsely chopped walnuts
1	cup	semi-sweet real chocolate chips

In saucepan, combine brown sugar, sugar, evaporated milk and butter. Bring to a full boil stirring constantly over moderate heat. Cook 10 minutes, stirring occasionally. Remove from heat and add marshmallow cream and vanilla, mix until smooth. To 2 cups of mixture, add butterscotch pieces and 1/2 of the walnuts, blending well. Pour evenly into greased 9-inch square pan. To remaining hot mixture, add chocolate pieces and 1/2 cup walnuts; blend well. Pour over butterscotch mixture. Chill until firm. Makes about 2-1/2 pounds.

Debbie Hayes

1 recipe

Almost Instant Fudge

8	cups	semi-sweet chocolate morsels
1	can	sweetened condensed milk
		dash of salt
1	1/2 teaspoons	vanilla extract
	1/2 cup	chopped nuts (optional)

Line an 8-inch square baking pan with waxed paper, so that ends of paper overlap sides (for easy removal later), and set aside. In top of double boiler, melt chocolate over boiling water, stirring to prevent sticking. Remove from heat and stir in remaining ingredients, mixing well. Turn fudge into lined baking pan, and use rubber spatula to spread evenly. Chill 2 hours or until firm. When ready to cut into squares, simply use the ends of the waxed paper to lift out the block of candy, invert it onto a countertop or cutting board, peel off paper and cut into 1 inch squares. Store in container with tightly fitting cover. Makes approximately 1-3/4 pounds of candy.

Dorothy Myers

1 recipe

Chocolate Peanut Butter Fudge

3 cups	sugar
3 tablespoons	white corn syrup
1/4 teaspoon	salt
1 cup	evaporated milk
1/3 cup	cocoa
1/2 cup	peanut butter
teaspoon	vanilla
1/4 cup	butter

Combine sugar, white corn syrup, salt, evaporated milk and cocoa in a large pan. Cook to soft ball stage. Then add peanut butter, vanilla and butter. Beat until thick. Pour into butter pan.

Mel Coyne

1 recipe

Chocolate Pizzas

1 pkg.	12oz. Chocolate chips
1 lb	white almond bark
2 cups	mini marshmallows
1 cup	rice crispies
1 cup	peanuts
1 cup	maraschino cherries red
1 cup	maraschino cherries green
1/3 cup	shredded coconut
1 teaspoon	vegetable oil

Melt chips and 14 oz. of the almond bark. Stir in marshmallows, cereal and peanuts. Pour into greased pizza pan or 4 small greased pie pans. Top with cherries. Melt remaining almond bark with vegetable oil. Drizzle over pizza. Sprinkle coconut over pizza. Refrigerate until set.

Cece Askegard

1 recipe

Clusters

12 oz.	white chocolate
2 tablespoons	peanut butter
1 1/4 cups	rice crispies
1 cup	Spanish peanuts
1 cup	miniature marshmallows

Melt chocolate and peanut butter over low heat and cool slightly. Stir in Rice Krispies and peanuts, then fold in marshmallows. Drop by teaspoons onto waxed paper.

Carolyn Block-Rollin

1 recipe

Coconut Bonbons

1 lb	shredded coconut
2 lbs	powdered sugar
1 lb	butter
1 can	sweetened condensed milk
1 teaspoon	vanilla
1 12 oz	chocolate chips (melted)

Cream together all ingredients except chocolate chips. Mix well. Roll into balls and dip in chocolate.

Denise Tohm

1 recipe

Cracker Candy

375°

5 min

40		saltine crackers
1	cup	butter
1	cup	brown sugar
12	oz.	chocolate chips
1	cup	chopped nuts

Heat oven to 375°. Line a jelly roll pan (10 x 15) with aluminum foil. Butter the foil. Lay the crackers in a single layer in pan. In a saucepan melt butter, add brown sugar and boil for three minutes, stirring mixture. Pour mixture over crackers. Bake 5 minutes. Remove from oven and sprinkle chocolate chips over mixture. When chips are melted top with nuts. Cool and remove from pan, breaking candy into pieces. Store in an air-tight container. OPTION: Combine peanut butter chips and chocolate chips to equal 12 oz.

Louise Schroeder

1 recipe

Easy Turtle Candies

300°

9 - 10 min

72		pecan halves
24		caramel candies
1	teaspoon	shortening
1	6 oz.	pkg. semi-sweet chocolate chips

Heat oven to 300°. Cover cookie sheet with foil and grease. For each candy place 3 pecan halves in a "Y" shape on foil. Place 1 caramel candy in the center of each "pecan Y." Bake just until candy is melted, 9 to 10 minutes. Heat shortening and chocolate chips over low heat, stirring constantly, just until chocolate is melted. Put one tablespoon of chocolate on each candy. Refrigerate until firm, about 30 minutes.

Chris Zalud

1 recipe

Lollypops

1 cup	sugar
1/3 cup	light corn syrup
2/3 cup	water
1/8 teaspoon	salt
	5 - 6 drops oil of peppermint
	red food coloring

Combine sugar, corn syrup, water and salt in a heavy sauce pan and stir until sugar dissolves. Cook over low heat, stirring constantly until mixture begins to boil. Continue boiling and do not stir until syrup registers 310° on candy thermometer. Remove pan from heat and quickly wipe crystals from sides of pan with a damp cloth. Stir in peppermint oil and 2 to 3 drops of food coloring. Drop mixture by tablespoonsful onto greased baking sheet. Before candy becomes set, insert a wooden skewer into each round. Use a metal spatula to loosen lollypops from surface.

Robin Curtis

1 recipe

Maple Sponge Candy

1 cup	maple flavored cane syrup
1/2 cup	sugar
2 teaspoons	white vinegar
2 teaspoons	baking soda

Combine syrup, sugar and vinegar in heavy 2 quart saucepan. Bring to a boil over medium heat, stirring until sugar dissolves. Continue cooking to hard rock stage. Remove from heat - quickly sift in soda, mix well. Immediately turn onto 9 X 9 X 2-inch pan and cool.

Violet Lentz

1 recipe

Millionaires

1	pkg	Kraft caramels
1/2	stick	butter or margarine
3	cups	pecans
6	bars	Hershey's chocolate
1/2	bar	paraffin (wax)

Melt caramels, butter in top of double boiler. Add pecans. Drop by teaspoonfuls onto waxed paper and freeze. Melt 6 bars of Hershey's chocolate and 1/2 bar of paraffin in double boiler. Dip frozen caramel drops into chocolate mixture and put on waxed paper.

Monica Brown

1 recipe

Nighty-Nights

325°

2	large	egg whites
2/3	cup	sugar
1	cup	chocolate chips, or chopped nuts, or crushed hard candy

Line two cookie sheets with metal foil. The foil is necessary because if the sheets have any grease at all, it will not work. Pre-heat oven to 325°. In a small bowl, beat eggs white with electric mixer until foamy. Gradually add sugar, beating at high speed. Continue beating until meringue is very stiff. Fold in chips, or nuts or crushed candy. Drop by teaspoonful onto prepared cookie sheets. Place sheets in pre-heated oven. Turn oven off. Let sit in oven over night. In the morning they will be crisp and dry. Makes about 24 meringue candies.

Cece Askegard

24 candies

Old Fashioned Pull Taffy

1	cup	dark brown sugar
2	cups	molasses
2	tablespoons	butter
	1/3 cup	water
1	tablespoon	vinegar
		pinch of soda

In a heavy saucepan, cook sugar until it dissolves. Add remaining ingredients and cook, stirring occasionally, until mixture reaches hardball stage. Pour into a butter pan and let cool. When still warm, rub butter on your hands and pull the candy back and forth until it has a satiny finish. Cut with scissors into desired size pieces and wrap in waxed paper to store.

Robin Curtis

1 recipe

Peanut Butter Candy

2	cups	peanut butter
2	3/4 cups	powdered sugar
1	12 oz. pkg.	chocolate chips
	1/2 cup	melted butter
1	teaspoon	vanilla
1	tablespoon	butter

Mix well peanut butter, melted butter, powdered sugar and vanilla. Blend thoroughly and pat in lightly greased 9 x 13 inch pan. Melt chocolate chips and 1 tablespoon butter. Spread over peanut butter mixture. Cut into squares. Taste like Reese's Peanut Butter Cups.

Susan Bott-Lutheran Church in Brant

1 recipe

Popcorn Balls

4	tablespoons	butter or oleo
1/2	cup	light corn syrup
1/2	teaspoon	vanilla
1	C	brown sugar
1/2	15 oz. can	(2/3 cup) sweetened condensed milk
5	quarts	popped corn

In saucepan, combine butter, brown sugar and corn syrup. Stir well and bring to a boil over medium heat. Stir in milk, simmer, stirring constantly until mixture cooks to soft ball stage (234° to 238°). Stir in vanilla. Pour syrup over popped corn and stir well till kernels are coated. Butter hands lightly, shape coated popcorn into balls about 3-1/2 inches in diameter. Makes about 15 balls.

Mae Tohm

1 recipe

Potato Candy

1	medium	cooked mashed potato
1/4	cup	oleo
1	teaspoon	vanilla
1	box	powdered sugar

Cook and mash potato. Add oleo while warm. Cook slightly. Add vanilla and mix in sifted powdered sugar. Add enough sugar to form into balls. It may take more sugar depending on size of potato. Place balls on waxed paper. Color may be added or chocolate bits. Leave plain or dip in dipping chocolate or top with nuts.

Violet Lentz

1 recipe

Potato Candy

1/3 cup	mashed potatoes
1 tablespoon	margarine
2 cups	powdered sugar
1 teaspoon	vanilla
2 cups	shredded coconut
1/4 teaspoon	salt
2 squares	unsweetened chocolate

Mix potatoes, sugar and butter together. Add coconut, vanilla and salt. Blend well and press into ungreased pan, until it is about 1 inch thick. Melt chocolate and pour over candy. Refrigerate until cold, cut into squares. If desired, nut, raisins, or dates may be added with the coconut.

Bonnie Mauk

1 recipe

Puppy Chow

1 stick	butter or margarine
1 12 oz. pkg.	chocolate chips
1 12 oz. pkg.	box rice chexs
1 lb.	powdered sugar
2/3 cup	peanut butter

Melt butter, chocolate chips and peanut butter. Pour over Rice Chex and stir until well covered. Put sugar in clean paper sack. Put Chex Mix in and shake until covered. Enjoy!! Great snack for kids.

Shephanie Tohm

1 recipe

Small mints

2 cups	sugar
1/2 cup	water
1/2 cup	light corn syrup
1/8 teaspoon	cream of tartar
	food coloring
	flavored oils

In a 2 quart saucepan, cook sugar, water, light corn syrup until sugar dissolves. Cook until it is in the thread stage, stirring constantly. Add cream of tartar, beat with wire whisk until creamy. Flavor with a few drops of flavored oil and tint with food coloring. Drop from teaspoon onto waxed paper forming patties. (Keep pan over hot water while forming patties. Mixture hardens on cooling.) Store in tightly covered container. Makes 60 pieces.

Mae Tohm

1 recipe



cookies

Cookies

Angel Pillows

350°

14 min.

1/2 cup	oleo
1 pkg.	3oz. cream cheese
1 tablespoon	milk
1/4 cup	brown sugar
1/2 cup	apricot preserves
1 1/4 cups	flour
1 1/2 teaspoons	baking powder
1 1/2 teaspoons	cinnamon
1/4 teaspoon	salt
1/2 cup	pecans or coconut
	FROSTING
1 cup	powdered sugar
1 tablespoon	oleo
	coconut or nuts

Mix ingredients in order except frosting. Drop by teaspoonful onto a cookie sheet. Bake at 350° for 14 minutes. Mix frosting. Frost and sprinkle with pecans or coconut.

Ruth Giffin

1 recipe

Angel Wings

3		egg yolks
1	tablespoon	sugar
1/2	teaspoon	vinegar
1	1/4 cups	flour
1/4	cup	water
1/4	teaspoon	salt
1/4	teaspoon	soda

Separate eggs. Mix yolks with salt, soda, water, sugar and vinegar. Beat until lemon colored. Add flour, mix gently. Form into small balls and let stand 15 minutes under a damp cloth. Roll out very thin into diamond shape. Slit in the middle and pull one corner through. Brown in hot oil about 1 minute. Drain. Sprinkle with powdered sugar.

Ruth Giffin

1 recipe

Apple Cookies (fresh)

350°

12 min

1	stick	margarine
1		egg
1	cup	brown sugar
1/2	cup	white sugar
1	cup	chopped apples
2	cups	flour
1	teaspoon	soda
1	teaspoon	cinnamon
1/2	teaspoon	nutmeg
1/2	teaspoon	ginger

Blend margarine, sugars, and egg. Sift together dry ingredients. Blend with first mixture. Stir in raw chopped apples. (Add a little water if batter seems too thick.) Drop by heaping teaspoon on greased cookie sheet. Bake 12 minutes at 350°. For more color and fiber, leave peel on the apples.

Cindy Brant

1 recipe

Banana Bars with Cream Cheese Frosting

350°

20-25 min

	BANANA BARS
2 1/2 cups	flour
1 2/3 cups	sugar
1 1/4 teaspoons	baking powder
1 1/4 teaspoons	baking soda
2/3 cup	vegetable oil or *[Apple sauce with 2T water]
1 teaspoon	salt
1 1/4 cups	mashed bananas, about 4
2/3 cup	buttermilk or sour skim milk
2	eggs or *[1/2 cup egg substitute]
2/3 cup	chopped walnuts
	MAPLE CREAM CHEESE FROSTING
1/2 box	powdered sugar
1/2 stick	butter
4 oz.	reduced fat cream cheese
1/2 teaspoon	maple extract
1/8 cup	chopped nuts

Sift dry ingredients into a bowl. Add bananas and 1/3 cup buttermilk. Blend until moistened at low speed, then mix on medium speed for 2 more minutes. Add remaining buttermilk, eggs, and oil *Use bracketed ingredients for low-fat and cholesterol recipe. Beat two more minutes at medium speed. Fold in nuts. Spread into a greased jelly roll pan. Bake 20-25 minutes at 350°. Top will spring up when touched lightly. Cool slightly and cut into bars. **FROSTING:** Mix all ingredients and spread over warm bars. (For low fat bars, drizzle 1/2 of frosting over bars.

Jodi DeMarrow

1 recipe

Banana Cookies

375°

12-15 min

2 cups	flour
1/2 cup	plus 1/8 cup sugar
1/2 cup	plus 1/8 cup packed brown sugar
1 1/2 tablespoons	baking powder
3/4 teaspoon	salt
3/4 cup	shortening
1 cup	mashed bananas
2 teaspoons	vanilla
2	eggs
1 cup	nuts

Preheat oven to 375°. Mix flour, sugars, baking powder and salt. Cut in shortening until it resembles fine crumbs. Add the rest of the ingredients and mix well. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake until light brown, 12-14 minutes. Immediately remove from cookie sheet.

Kim McGuire

1 recipe

Banana Nut Cookies (Mrs. Fields)

300°

25-27 min

2 2/3 cups	all purpose flour
1/2 teaspoon	baking soda
1/4 teaspoon	salt
1 cup	light brown sugar
1/2 cup	white sugar
1 cup	salted butter, softened
1 large	egg
1 teaspoon	creme de banana liqueur or pure banana extract
3/4 cup	mashed ripe banana
2 cups	12oz. semi-sweet chocolate chips
1 cup	chopped nuts

Preheat oven to 300°. In a medium bowl, combine flour, soda and salt. Mix well with a wire whisk. Set aside. In a large bowl with electric mixer, blend sugars at medium speed. Add butter and mix to form a grainy paste, scraping bowl. Add egg, liqueur and banana and beat a medium speed until smooth. Add the flour mixture, 1 cup of the chocolate chips and the walnuts and blend at low speeds just until combined. Drop by rounded teaspoonful onto ungreased cookie sheets, 2 inches apart. Sprinkle cookies with chocolate (6-8 per cookie) Bake 25-27 minutes or until cookie edges begin to brown

Robin Curtis

1 recipe

Blond Brownies

350°

30 to 35 min

1/4 cup	butter or oleo
	egg
teaspoon	baking powder
teaspoon	vanilla
cup	light brown sugar
3/4 cup	sifted flour
1/2 teaspoon	salt
1/2 cup	chopped nuts or 4oz. chocolate chips

Melt butter, remove from heat, stir in brown sugar, cool. Beat in egg. Sift all dry ingredients, stir into brown sugar mixture. Add vanilla and nuts or chocolate chips. Mix well. Spread in well greased 8X8X2" pan. Bake at 350° for 30 to 35 minutes. Cut in diamonds or squares. Decorate with slivers of dates, optional.

Jennifer Bott, Brant Lutheran Church

18 brownies

Brownies

350°

20 min

2 cups	sugar
2 cups	flour
1/4 teaspoon	salt
1/2 cup	oleo
4 tablespoons	baking cocoa
1 cup	water
2	eggs
1/2 cup	milk
1 teaspoon	soda
1 teaspoon	vanilla
	FROSTING
3 tablespoons	baking cocoa
4 tablespoons	milk
6 tablespoons	walnuts
1 stick	oleo
1 teaspoon	vanilla
1 pound	powdered sugar
1 cup	nuts (optional)

Mix first 3 ingredients in bowl. Melt oleo, cocoa in water. Let it come to a boil and pour over dry ingredients; mix well. Add eggs, milk, soda and vanilla. Pour onto a greased cookie sheet. Bake 20 minutes at 350°. Frosting: Bring first four ingredients to a boil. Add vanilla, powdered sugar and nuts (

optional).

Stephanie Tohm

1 recipe

Buckeyes

1 1/2 pounds	powdered sugar
1 pound	chunky peanut butter
1/2 pound	melted butter
9 oz.	chocolate chips
1/4 bar	paraffin, shaved or sliced thin

Mix melted butter and peanut butter, then add the powdered sugar. Roll into small balls in your hands, until firm and smooth. Put the balls on a cookie sheet and chill. Melt in the top of a double boiler, the chocolate chips and the paraffin. Keep the water at a high heat to keep the chocolate mixture thin. Use long skewers to dip the chilled balls, covering all but a little circle on top. Wait until the chocolate sets, then put the covered balls back on the cookie sheet. Close the hole that skewer made and put somewhere to cool or refrigerate. May be frozen.

Arlene Quick

1 recipe

Butter Cookies

425°

5-7 min

1 cup	butter or margarine
1/2 cup	sugar
1	egg
3 teaspoons	vanilla
3 cups	flour
1/2 teaspoon	baking powder

Mix butter, sugar and egg. Add vanilla. Stir in flour and baking powder. Drop by teaspoonful on cookie sheet. Bake at 425° for 5 to 7 minutes

Robin Curtis

1 recipe

Butter Cream Drops

350°

10-12 min

1 1/2 cups	brown sugar-firmly packed
1/4 cup	butter
1/4 cup	shortening
2	eggs
2 1/3 cups	flour
1 teaspoon	soda
1/2 teaspoon	baking powder
1/2 teaspoon	salt
1 cup	sour cream
1 teaspoon	vanilla
2/3 cup	chopped walnuts
	ICING
6 tablespoons	butter
1 1/2 cups	powdered sugar
1 teaspoon	vanilla
4 teaspoons	hot water

Cream sugar, butter and shortening. Add eggs, and blended dry ingredients alternately with sour cream. Stir in vanilla and nuts. Drop by teaspoonsful onto cookie sheet. Bake at 350° for 10-12 minutes. Frost while warm with browned butter icing.

ICING: Melt butter, brown slightly. Stir in sugar and vanilla. Add water and beat until it reaches spreading consistency. Frost cookies

Joan Pfeiffer

1 recipe

Butter Pecan Cookies

375°

10 min aprx.

1 cup	butter or oleo
3/4 cup	brown sugar
3/4 cup	granulated sugar
2	eggs
1 teaspoon	vanilla
2 1/4 cups	flour
1 teaspoon	baking powder
1/2 teaspoon	salt
1 cup	chopped pecans

Cream sugars and butter till light. Beat in eggs and vanilla. Sift together dry ingredients. Blend into creamed mixture. Stir in nuts. Drop from teaspoon on ungreased cookie sheet. Bake at 375° about 10 minutes.

Mae Tohm

4 Dozen

Butter Pecan Nuggets

325°

18-20 min

3/4 cup	pecan halves (about 48)
1 cup	butter or margarine
2/3 cup	packed brown sugar
1 teaspoon	vanilla
2 1/2 cups	flour
1 cup	powdered sugar
1/2 teaspoon	vanilla
4 teaspoons	milk (add 1 more teaspoon if necessary)
	colored sugar

Spread pecans in a single layer on a cookie sheet. Toast in a 325° oven about 12 minutes or until golden. Remove and cool. In a medium saucepan combine margarine and brown sugar. Beat and stir until butter is melted. Remove from heat. Stir in vanilla (1 tsp.) cool. Stir in flour until well mixed. Shape into 3/4" balls. Press a toasted pecan half into each ball and enclose nut in dough to form an oval. Place on ungreased baking sheet and bake for 18 to 20 min at 325°. Cool on a wire rack. Stir together the powdered sugar, 1/2 tsp. vanilla and enough milk to make a pour consistency. Drizzle over cookies. If desired, sprinkle with colored sugar.

Cathy McDonald

4 dozen

Candy Cane Cookies

375°

9 min aprox.

1 cup	shortening
1 cup	powdered sugar
1	egg
1 1/2 teaspoons	almond extract
1 teaspoon	vanilla
2 1/2 cups	flour
1 teaspoon	salt
1/2 teaspoon	red food coloring
1/2 cup	crushed peppermint candy

Heat oven to 375°. Mix shortening, sugar, egg and flavorings thoroughly. Measure flour. Mix flour and salt; stir into shortening mixture. Divide dough in half. Blend food coloring into one half of dough. Roll a 4-inch strip (aprox. 1 tsp dough) for each color. For smooth, even strips, roll then back and forth on lightly floured board. Place strips side by side, press lightly together and twist like rope. For best results, complete cookies one at a time - if all the dough of one color is shaped first, stripes become too dry to twist. Place on ungreased baking sheet. Curve top down to form handle of cane. Bake about 9 minutes or until lightly browned. While still warm, remove from baking sheets, sprinkle with mixture of candy and sugar.

Robin Curtis

1 recipe

Cappuccino Flats

350°

10 min

2 ounces	unsweetened chocolate
2 cups	flour
1 teaspoon	cinnamon
1/4 teaspoon	salt
1/2 cup	shortening
1/2 cup	butter or oleo
1/2 cup	sugar
1/2 cup	brown sugar
1 tablespoon	instant coffee crystals
1 teaspoon	water
1	egg
	TOPPING: Microwave and stir together
1 1/2 cups	semi-sweet chocolate chips
3 tablespoons	shortening

Microwave and stir unsweetened chocolate until melted. Cool slightly. Meanwhile, stir together flour, cinnamon and salt. In a large mixer bowl, beat together 1/2 cup shortening and butter. Add sugars. Beat

until fluffy. Dissolve coffee crystals in water. Add coffee, melted chocolate, and egg to butter mixture. Beat well. Add flour mixture. When well mixed, cover and chill for an hour. Shape into two 7-inch rolls. Wrap and chill overnight, or at least six hours. Slice dough into 1/4" squares. Bake on ungreased cookie sheet at 350° for 10 minutes. When cool, dip 1/2 of each cookie into topping. Place on waxed paper to cool until chocolate is set.

Becky Emery

1 recipe

Carrot Fruit Jumbles (Mrs. Field's)

350°

13-15 min

2 1/2 cups	all purpose flour
1 teaspoon	baking soda
1/2 teaspoon	baking powder
1/2 teaspoon	ground cloves
2 teaspoons	cinnamon
1/4 teaspoon	salt
1 cup	quick oats (not instant)
3/4 cup	dark brown sugar
3/4 cup	white sugar
1 cup	salted butter, softened
2 large	eggs
2 teaspoons	pure vanilla extract
2 cups	grated carrots
1/2 cup	crushed pineapple, drained
1 cup	chopped walnuts

Preheat oven to 350°. In a medium bowl combine flour, soda, baking powder, cloves, cinnamon, salt and oats. Mix well with a wire whisk and set aside. In a large bowl with an electric mixer, blend sugars. Add butter and mix to form a grainy paste. Scrape sides of bowl. Add eggs, vanilla and beat at medium speed until light and fluffy. Add carrots, pineapple and nuts. Blend until combined. Batter will appear lumpy. Add flour mixture and blend at low speed until combined. Drop by teaspoonsful onto ungreased baking sheets--1-1/2" apart. Bake 13-15 minutes taking care not to brown cookies. Immediately transfer cookies and cool on flat surface.

Robin Curtis

1 recipe

Cherry Cookies (Kellogg's)

350°

12 min

2 1/2 cups	flour
2 teaspoons	baking powder
1/2 teaspoon	salt
3/4 cup	margarine
1 cup	sugar
2	eggs
2 tablespoons	skim milk
1 teaspoon	vanilla
1 cup	chopped nuts
1 cup	finely chopped pitted dates
1/3 cup	finely chopped maraschino cherries
2 2/3 cup	corn flakes crushed
14	maraschino cherries quartered
	vegetable cooking spray

Stir together flour, baking powder and salt. Set aside. In large mixing bowl beat margarine and sugar until light and fluffy. Add eggs. Beat well. Stir in milk and vanilla. Add flour mixture. Mix well. Stir in nuts, dates and the 1/3 cup chopped cherries. Shape level measuring tablespoon of dough into balls. Roll in crushed corn flake cereal. Place on baking sheets coated with cooking spray. Top each cookie with cherry quarter. Bake at 350° about 12 minutes, or until lightly browned.

Robin Curtis

1 recipe

Chocolate Chip Butterscotch Bars

300°

35-45 min

2 cups	flour
1 cup	dark brown sugar
1/2 teaspoon	soda
1 cup	butter, softened
1	egg
2 teaspoons	vanilla
1 cup	nuts (optional)
1 1/2 cups	semi-sweet chocolate chips

Grease an 8 X 8" pan. Preheat oven to 300°. Combine flour and soda in a medium bowl and mix well with a wire whisk. Set aside. In large bowl use an electric mixer to blend sugar and butter. Add egg and vanilla and beat at medium speed until light and smooth. Scrape down sides and add flour mixture, chocolate chips and nuts (if desired). Blend at low speed until combined. Don't over mix. Put in prepared pan and smooth top with spatula. Bake 35-45 minutes. Cool and cut into 1 X 2" bars.

Linda Hanley

1 recipe

Chocolate Chip Cookies (Classic)

375°

9 min

1 cup	butter flavored Crisco
3/4 cup	packed brown sugar
1/4 cup	white sugar
1 teaspoon	vanilla extract
1 pkg.	3-1/2 oz. instant vanilla pudding
2	eggs
2 1/4 cups	all purpose flour
1 teaspoon	baking soda
1 cup	semi-sweet chocolate chips
1 cup	peanut butter chips

Combine Crisco, sugars, vanilla and pudding. Mix; beat until smooth and creamy. Beat in eggs. Combine flour and baking soda and add gradually to pudding mixture. Stir in chips (batter will be stiff). Drop by teaspoonsful about 2 inches apart onto ungreased cookie sheet. Bake at 375° for 9 minutes.

Sherri Block

3 dozen

Chocolate Chip Cookies (Soft)

375°

10 min

1 cup	shortening
3/4 cup	packed brown sugar
3/4 cup	white sugar
3	eggs
1/2 teaspoon	salt
1/2 teaspoon	baking powder
2 teaspoons	baking soda dissolved in 1T of hot water
1 cup	chopped dates
1 cup	chopped nuts
1 pkg.	12oz chocolate chips

Cream together shortening and sugars. Add eggs one at a time beating after each egg. Sift together flour salt and baking powder. Add to creamed mixture. Add soda dissolved in hot water. Mix altogether. Add dates, nuts and chocolate chips. Drop by teaspoonsful onto greased cookie sheet. Bake at 375° for 10 minutes or until golden brown. 1 teaspoon of vanilla may be added if preferred.

Geraldine Knorr

1 recipe

Chocolate Chip Softies (Posies)

350°

9-11 min

2	eggs
3/4 cup	brown sugar
1/4 cup	white sugar
2 sticks	margarine
1 box	3 oz. box vanilla instant pudding
1 cup	chocolate chips
2 cups	flour
1 teaspoon	baking soda

Mix eggs, sugars and margarine. Beat well. Add instant pudding. Stir in flour and baking soda. Add chocolate chips. Drop by heaping teaspoon onto ungreased cookie sheet. Bake at 350° for 9-11 minutes. Cool slightly. Remove from pan. These cookies stay soft until they're gone!

Cindy Brant

1 recipe

Chocolate Crinkles

350°

10 - 12 min

1/2 cup	vegetable oil
4 squares	unsweetened chocolate (4oz. melted)
2 cups	granulated sugar
4	eggs
2 teaspoons	vanilla
2 cups	flour
2 teaspoons	baking powder
1/2 teaspoon	salt
1 cup	powdered sugar

Mix oil, chocolate and sugar. Blend in one egg at a time. Add vanilla. Add flour, baking powder and salt into oil mixture. Chill several hours or overnight. Heat oven to 350°. Drop walnut sized balls into powdered sugar, rolling until coated. Place 2" apart on greased baking sheets. Bake 10 to 12 minutes. Do not over bake. Makes 6 dozen

Kayrn Kiefer

6 dozen

Chocolate No Bakes

1/2 cup	butter
2 cups	sugar
1/2 cup	milk
1/8 cup	cocoa
1/2 cup	creamy peanut butter
1 teaspoon	vanilla
3 cups	oatmeal

Combine first 4 ingredients and boil for 1 "full" minute. Add peanut butter and vanilla and mix until peanut butter is melted and mixture is smooth. Add oatmeal. Drop by teaspoonsful onto waxed paper. Cool

Linda Hanley

1 recipe

Chocolate Pinwheels

375°

8-10 min

1/2 cup	butter or margarine
3/4 cup	granulated sugar
2 teaspoons	vanilla
1	egg
	••••••••••
1 3/4 cups	sifted flour
1/2 teaspoon	baking powder
1/2 teaspoon	salt
1 square	1 oz. unsweetend chocolate, melted
	milk

Cream butter, sugar and vanilla until light and fluffy. Beat in the egg. Sift together dry ingredients and add to creamed mixture. Divide dough in half and mix chocolate into one half. Make pinwheels by rolling each half of the dough on a sheet of waxed paper into a 12" X 10" rectangle. Brush one of the layers with milk. Place the other layer on top and peel off the waxed paper. Roll up as for a jelly roll. Wrap in waxed paper and chill. Slice. Bake on ungreased cookie sheet for 8 - 10 minutes at 375°. Makes 4 to 6 dozen depending on how thick you slice the dough.

Janice Harless

4 dozen

Chocolate Thumb Prints

350°

10-12 min

1/2 cup	butter or margarine
2/3 cup	sugar
1	egg separated
2 tablespoons	milk
1 teaspoon	vanilla
1 cup	flour
1/3 cup	cocoa
1/4 teaspoon	salt
1 cup	finely chopped walnuts
	FILLING
1/2 cup	powdered sugar
1 tablespoon	butter or margarine
2 teaspoons	milk
1/4 teaspoons	vanilla
26	milk chocolate kisses

Beat butter, sugar, egg yolk, milk and vanilla until light and fluffy. Gradually add flour, cocoa and salt. Cover

and chill 1 hour. Meanwhile, lightly beat egg white. Shape dough into 1 inch balls, dip in egg white, then roll in nuts. Place on greased baking sheets. Make an indentation with thumb in center of each cookie. Bake at 350° for 10-12 minutes or until center is set. Combine the first four filling ingredients in a small bowl. Mix until smooth. Spoon 1/4 teaspoon into each warm cookie; gently press a chocolate kiss in the center.

Eva Hayes

2 dozen

Chocolate-Mint Cookies

375°

8 min

1 cup	sugar
1/2 cup	butter or margarine, softened
1 teaspoon	vanilla
1	egg
2 squares	1oz. unsweetened chocolate
1 cup	flour
1/2 teaspoon	salt
	FROSTING
2 1/2 cups	powdered sugar
1/4 cup	butter or margarine, softened
3 tablespoons	milk
1/2 teaspoon	peppermint extract
	DESIGN FROSTING DRIZZLE, melt together:
1/4 cup	butter or margarine, softened
2 tablespoons	corn syrup
1 pkg	6 oz. semi-sweet chocolate chips

Melt chocolate squares and cool. Heat oven to 375°. Mix sugar, 1/2 cup margarine or butter, vanilla, egg and chocolate. Stir in flour and salt. Drop dough by teaspoonsful onto ungreased cookie sheet. Flatten each cookie with greased bottom of glass dipped in sugar. Bake about 8 minutes. Cool slightly before removing. Frost each cookie and drizzle melted chocolate chip mixture over each one.

Janice Harless

1 recipe

Christmas Confetti Cookies

350°

12-15 min

1 cup	butter or margarine
1/2 cup	sugar
1 1/2 cups	Quaker oats
1/2 cup	brown sugar
2/3 cup	finely chopped nuts
1	egg
1/4 cup	chopped red maraschino cherries, drained
1/4 cup	chopped green maraschino cherries, drained
1 teaspoon	vanilla
2 cups	flour
1 teaspoon	soda
1/2 teaspoon	salt

Beat together butter and sugars until light and fluffy. Blend in egg and vanilla. Add combined flour, soda and salt to butter mixture; mix well. Stir in oats, nuts and cherries. Shape dough to form 1 inch balls; place on ungreased cookie sheet. With tines of fork, flatten to make crisscross pattern. Bake at 350° for 12 to 15 minutes or until golden brown. Can be frozen after baking

Mae Tohm

54 cookies

Christmas Strawberry Confections

1 large	pkg. stawberry Jello
1/2 cup	ground pecans
2 cups	coconut
1 tablespoon	sugar
1 can	sweetened condensed milk (Eagle)

Mix together all ingredients and let chill several hours or overnight. Use about a walnut size piece of ingredients and shape into a strawberry, then roll in red sugar. Use green frosting for leaf design.

Violet Lentz

3 Dozen

Christmas Wreaths

40	large	marshmallows
1	stick	margarine
2	teaspoons	green food coloring
1	teaspoon	vanilla
4	1/2 cups	Rice Krispies

Melt margarine and marshmallows in top of double boiler; add food coloring and vanilla. Pour over Rice Krispies and mix well. Shape into wreaths and decorate with cinnamon candies.

Debbie Hayes

1 recipe

Church Window Cookies

1	stick	oleo
1	cup	chopped nuts
1	cup	coconut
1	pkg	12 oz. chocolate chips
1	pkg	minature colored marshmallows

Melt oleo and chocolate chips over low heat. Cool slightly, add nuts and marshmallows. Spread coconut on waxed paper, divide mixture into 2 rolls. Roll each in coconut, put into refrigerator for 24 hours. Cut into slices.

Denise Tohm

0

Cinnamon Jumbos

350°

10-15 min

2 cups	sugar
2	eggs
1 teaspoon	soda
1 1/2 cups	sour milk
1 teaspoon	cinnamon
1 cup	shortening
4 cups	flour
1 teaspoon	salt
2 teaspoons	vanilla
2 tablespoons	sugar

Mix sugar with shortening and eggs. Gradually add dry ingredients along with milk. Add vanilla; drop by spoonfuls onto cookie sheet (greased). Mix cinnamon and sugar; sprinkle on each cookie. Bake at 350° for 10 to 15 minutes.

Jennifer Bott

4 dozen

Coconut Cherry Bars

375°

25 min

2 1/2 cups	flour
1/2 teaspoon	salt
1 1/2 teaspoon	baking powder
1 cup	butter
1	egg
1 1/4 cups	sugar
1 teaspoon	vanilla
2/3 cup	flaked coconut
1/2 cup	chopped maraschino cherries
1/2 cup	chopped nuts

Sift together dry ingredients. Set aside. Cream together butter, egg and sugar. Add vanilla. Add dry ingredients along with nuts, coconut and cherries. Spread dough on a greased jelly roll pan. Bake at 375° for 25 minutes. Cool slightly. Cut into 2-1/2" x 1" bars.

Robin Curtis

5 dozen

Coconut Dream Bars

350°

10/20 min

1/2 cup	butter
1 cup	brown sugar
1 cup	flour
	• • • • •
2	eggs, beaten
1 cup	brown sugar
1 1/2 cups	coconut
1/4 teaspoon	baking powder
1/8 teaspoon	salt
2 tablespoons	flour
1 teaspoon	vanilla
1 cup	chopped nuts

Combine butter, flour and sugar. Mix like pie crust. Pour into 8 X 12 pan. Bake 10 minutes at 350°. Mix remaining ingredients except coconut and nuts. Stir in coconut and nuts. Spread on hot mixture. Bake about 20 minutes at 350°. Cut into bars while still warm.

Mel Coyne

1 recipe

Coconut Macaroons

300°

Browned

2 cups	shredded coconut
1 teaspoon	vanilla
1 cup	slivered almonds
1/2 cup	sweetened condensed milk

Combine all ingredients and mix together. Drop by teaspoonsful on greased cookie sheet. Bake at 300° until slightly brown

Mel Coyne

1 recipe

Corn Flake Wreaths

1/2 cup	margarine
1 pkg	10 oz. marshmallows
1 teaspoon	green food coloring (about)
6 cups	corn flakes
	small red candies

Melt margarine and marshmallows in a pan. Add green food coloring and mix. Add corn flakes and shape into small wreaths. Place on waxed paper to cool. Add small red candies for "berries" while marshmallow mixture is still soft or attach tem with dots of red frosting made from powdered sugar and water

Jan Harless

1 recipe

Cowboy Cookies

350°

15 min

2 cups	flour
1 teaspoon	soda
1 cup	shortening
1 cup	brown sugar
1 cup	white sugar
1/2 teaspoon	salt
1/2 teaspoon	baking powder
2	eggs
2 cups	rolled oats
1 teaspoon	vanilla
1 pkg	12 oz. chocolate chips

Sift together flour; soda; salt and baking powder and set aside. Cream sugars and shortening. Add eggs and beat well. Add flour mixture and mix well. Add rolled oats, vanilla and chocolate chips. Dough should be crumbly. Drop by teaspoonsful on greased cookie sheet and bake at 350° for 15 minutes.

Joyce Willis

1 recipe

Cricket

375°

8-10 min

1/2 cup	margarine or butter, softened
1/3 cup	sugar
1/4 cup	firmly packed brown sugar
1 teaspoon	vanilla
1	egg
1 cup	flour
1/2 teaspoon	baking soda
1/2 teaspoon	salt
1/2 cup	chopped toasted almonds
1 pkg	7 oz. (1 cup) chocolate covered raisins

Preheat oven to 375°. In large bowl, beat margarine, sugar and brown sugar until light and fluffy. Add vanilla and egg; beat well. Lightly spoon flour into measuring cup; level off. Stir in flour and remaining ingredients; mix well. Drop by teaspoonsful 2 inches apart onto ungreased cookie sheets. Bake for 8 to 10 minutes or until light golden brown. Cool one minute; remove from cookie sheets.

Deb Zalud

30 cookies

Date Balls

2 tablespoons	oleo
2	large eggs
1 cup	sugar
1 1/2 cups	chopped dates
1/4 teaspoon	salt
1/2 cup	chopped nuts
1 teaspoon	vanilla
2 cups	Rice Krispies
	coconut flakes

Melt oleo in pan over low heat. Add eggs, sugar dates, salt and nuts. Cook on low heat and stir until mixture leaves side of pan. (Takes about 5 minutes or more). Add vanilla. Stir in Rice Krispies. Shape into balls and immediately roll in the coconut flakes. Finish cooling before storing. Hint: To avoid sticking to fingers, cool hands in water.

Marsha Zimmerman

24 balls

Date Cookies

375°

12-15 min

1 1/2 cups	sugar
1/3 cup	butter
3 cups	flour
3	eggs
1 pound	dates, chopped
1 cup	walnut meats
1 teaspoon	cinnamon
1 1/2 teaspoons	allspice
1 teaspoon	baking soda

Dissolve baking soda in 1 cup hot water. Cream butter and sugar. Add eggs, well beaten, soda and half of the flour. Mix and sift ingredients with cinnamon and allspice. Add nut meats and dates with remaining flour. Drop by teaspoonsful one inch apart on a greased baking sheet and bake 12 to 15 minutes.

Alma Nidd

1 recipe

Eggnog Cookies (Mrs. Field's)

300°

23-25 min

2 1/4 cups	all purpose flour
1 teaspoon	baking powder
1/2 teaspoon	cinnamon
1/2 teaspoon	nutmeg
1 1/4 cups	white sugar
3/4 cup	salted butter (softened)
1/2 cup	egg nog
1 teaspoon	pure vanilla extract
2	large egg yolks
2 tablespoons	nutmeg

Preheat oven to 300°. In a medium bowl combine flour, baking powder, cinnamon and 1/2 teaspoon nutmeg. Mix well with a wire whisk and set aside. In a large bowl cream sugar and butter with an electric mixer to form a grainy paste. Add egg nog, vanilla and egg yolks and beat at medium speed until smooth. Add flour mixture and beat at low speed just until combined. Do not over mix. Drop by rounded teaspoonful onto ungreased baking sheets, 1 inch apart. Sprinkle lightly with the remaining 2 tablespoons of nutmeg. Bake for 23-25 minutes or until bottoms turn lightly brown. Cool

Robin Curtis

1 recipe

English Rocks

325°

20-25 min

3 cups	sifted all purpose flour
1 teaspoon	soda
1/2 teaspoon	salt
2 teaspoons	cinnamon
1/2 teaspoon	allspice
1/2 teaspoon	cloves
1 cup	soft butter or margarine
1 1/2 cups	firmly packed brown sugar
3	eggs
1/2 cup	buttermilk
6 cups	pecan halves
1 pound	whole candied cherries
2 cups	chopped candied pineapple
2 cups	coarsely chopped dates
	wine or brandy if desired

Sift flour, soda, salt and spices together. Cream butter and gradually add sugar; continue creaming. Add eggs one at a time, beating well after each addition. Add sifted dry ingredients alternately with milk, beginning and ending with flour mixture. Add nuts and fruit and mix thoroughly. Drop by small teaspoonsful onto a greased cookie sheet and bake at 325° for 20 to 25 minutes. While warm, sprinkle with wine or brandy.

Arlene Quick

1 recipe

Forget 'em Cookies

350°

overnight

2	egg whites
2/3 cup	sugar
1 teaspoon	vanilla
	pinch salt
1 cup	very small chocolate chips
1 cup	finely chopped nuts

Preheat oven to 350°. Beat egg whites until foamy. Add sugar, beat until stiff. Beat in salt and vanilla. Fold in chocolate chips and chopped nuts. Drop by teaspoon on aluminum foil or cookie sheet sprayed with Pam. Place in oven. **TURN OVEN OFF.** Leave in over overnight. Hint: Make in evening so your oven will be free to be used during the day.

Eunice Yount

1 recipe

Funfetti Cookies

375°

6-8 min

1 pkg	Pillsbury Plus Funfetti Cake Mix
1/3 cup	vegetable oil
2	eggs
	flour
1/2 can	Pillsbury Pink Vanilla Funfetti Frosting

Heat oven to 375°. In large bowl, combine cake mix, oil and eggs; stir by hand until thoroughly moistened. Stir in candy bits from cake mix. Shape dough into 1-inch balls. Place 2-inches apart onto ungreased cookie sheets. With bottom of glass dipped in flour, flatten to 1/4 inch thickness. Bake at 375° for 6 - 8 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets. Spread frosting over warm cookies. Immediately sprinkle each cookie with candy bits over frosting. Allow frosting to set before storing.

Deb Zalud

3 Dozen

German Chocolate Brownies

350°

6/15-20 min

1 bag	14 oz. caramels
1/3 cup	evaporated milk
	German chocolate cake mix
3/4 cup	melted butter
1/3 cup	evaporated milk
1 cup	chopped nuts
1 cup	chocolate chips

Grease and flour 9 X 13-inch pan. Melt 1/3 cup of evaporated milk with caramels. Keep warm. May be done in a microwave. Mix the rest of the ingredients, except chocolate chips. Press 1/2 of dough in pan. Bake for 6 minutes. Sprinkle on chocolate chips. Pour caramel on dough. Dot on remaining dough. Bake for 15-20 minutes at 350°. Cool before cutting.

Robin Curtis

1 recipe

Ginger Cookies

350°

12 min

3/4 cup	vegetable shortening-not margarine
1 cup	sugar
1	egg
4 tablespoons	molasses
2 cups	flour
2 1/2 teaspoons	soda
1/2 teaspoon	cloves
1/2 teaspoon	salt
1/2 teaspoon	cinnamon
1/2 teaspoon	ginger

Cream shortening and sugar. Add egg. Add molasses, flour, soda and spices. Mix well with mixer. Roll into balls and roll in sugar. Place on ungreased cookie sheet. Bake at 350° for 12 minutes.

Bryn Zalud

1 recipe

Ginger Cookies

375°

3/4 cup	shortening
1	egg, beaten
1 1/2 teaspoons	ginger
2 teaspoons	baking powder
1/2 teaspoon	salt
cup	white sugar
4 tablespoons	molasses
1 teaspoon	cinnamon
1 3/4 cups	sifted flour

Cream shortening; gradually add sugar. Beat. Add egg, then molasses. Add sifted dry ingredients. Form into small balls, roll in sugar and bake at 375°. (While baking, cookies should spread out flat and when done, have a crinkle appearance like "ginger snaps.")

Mel Coyne

1 recipe

Gumdrop Cookies

325°

5 minutes

1 1/4 cups	flour
1 cup	oatmeal
1 1/3 cups	finely cut-up spiced small gumdrops. except licorice
1/2 teaspoon	baking powder
1/2 teaspoon	baking soda
1/4 teaspoon	salt
2 sticks	butter at room temperature
1 cup	brown sugar
1 teaspoon	vanilla
1	large egg

Mix flour, oatmeal and gumdrops. Add baking powder, baking soda and salt. Stir again. In another bowl beat butter, sugar and vanilla with an electric mixer until fluffy. Beat in egg. Add flour mixture at low speed. Roll into balls and then roll in granulated sugar. Bake 12-15 minute or until golden brown at 325°. Cool 5 minutes before removing from cookie sheet

Marsha Zimmerman

1 recipe

Heath Candy Bars

375°

8-10 min

1 cup	butter
1/2 cup	plus 2 tablespoons brown sugar
	graham crackers
1 1/2 cups	chocolate chips
3/4 cup	chopped pecans

Melt butter, add brown sugar and boil for 5 minutes. Lay graham crackers on cookie sheet, until it is completely covered. Spread butter mixture over the crackers working quickly. Bake at 375° for 8-10 minutes. Sprinkle with chocolate chips while still hot. Spread the chocolate when melted and sprinkle the nuts over the top. When cool, break at the graham cracker sections or if smaller pieces are desired, break each section in half.

Arlene Quick

1 recipe

Hidden Mint Cookies

400°

9-10 min

1/2 cup	sugar
1/4 cup	brown sugar
1/4 cup	margarine-softened
1/4 cup	shortening
1/2 teaspoon	vanilla
1	egg
1 2/3 cups	flour
1/2 teaspoon	baking soda
1/4 teaspoon	salt
48	round or square chocolate wafer mints

Heat oven to 400°. Mix sugars, margarine, shortening, vanilla and egg. Stir in flour, baking soda and salt. Shape 1 level tablespoon of dough around each mint. Place 2 inches apart on ungreased cookie sheet. Bake until golden brown, about 9 - 10 minutes. Immediately remove from cookie sheet and cool. Dip top of cookies in pastel glaze. Pastel Glaze: Mix 1-1/2 cups powdered sugar, 2 tablespoons milk and 1-1/2 teaspoons vanilla until smooth and of desired consistency. (Tint glaze or roll cookies in sugar candy crystals).

Debbie Hayes

4 dozen

Holiday Almond Crescents

325°

15-18 min

1 cup	oleo
1/2 teaspoon	almond extract
3/4 cup	powdered sugar
2 cups	flour
1/2 teaspoon	salt
1 cup	quick rolled oats
1/2 cup	finely chopped almonds

Combine oleo, almond extract and powdered sugar. Mix flour, salt, rolled oats, and almonds. Combine with oleo mixture. Mix well. Shape into crescents. Place on ungreased cookie sheet. Bake 325° for 15 - 18 minutes.

Ruth Giffin

1 recipe

Holiday Spice Bars

350°

30-35 min

1/2 cup	margarine
1 1/2 cups	brown sugar
1 teaspoon	vanilla
1	egg
3 cups	flour
1 1/2 teaspoons	baking powder
1/2 teaspoon	baking soda
1 teaspoon	salt
1 teaspoon	cinnamon
1/2 teaspoon	nutmeg
1/2 teaspoon	cloves
1/2 teaspoon	allspice
1 can	8 oz. tomato sauce
3/4 cup	chopped candied cherries
3/4 cup	chopped candied pineapple
1 cup	chopped walnuts

Cream together margarine and brown sugar. Add vanilla, egg and beat until smooth. Sift together flour, baking powder, baking soda, salt, cinnamon, nutmeg, cloves and allspice. Add dry ingredients alternately with tomato sauce to margarine mixture. Combine well. Fold in candied fruit and nuts. Spread in greased 15 X 10 by 1 inch jelly roll pan. Bake at 350° for 30 to 35 minutes or until done. Cool in pan and cut into bars. Decorate with frosting and candied fruit, if desired.

Dolores Morford

1 recipe

Honey Nutters - No Bake

No bake

1 cup	chunky peanut butter
2/3 cup	honey
1/2 cup	powdered milk
16	graham crackers-crushed
1 cup	coconut or wheat germ

Combine peanut butter, honey, powdered milk and crushed graham crackers. Roll into small balls between hands. Roll in coconut or wheat germ.

Kayrn Kiefer

80 small balls

Jammy Fantasies

375°

25-30 min

	CRUST
1 1/2 cups	flour
1 1/2 cups	quick rolled oats
1/2 cup	brown sugar
3/4 cup	oleo
1/2 teaspoon	baking soda
2 tablespoons	water
	FROSTING
3/4 cup	powdered sugar
1 tablespoon	milk and
1/2 teaspoon	milk
1 teaspoon	vanilla

Mix flour, oats, sugar, oleo and soda. Reserve 1-3/4 cups. Drizzle water over remaining crumbs and toss to mix. Press into 13 X 9-inch pan. Spread with apricot or raspberry preserves. Sprinkle with reserved crumbs. Bake 375° for 25 to 30 minutes. Drizzle with frosting.

Ruth Giffin

1 recipe

Jumbo Raisin Cookies



400°

12-15 min

1	cup	water
2	cups	raisins
1	cup	shortening
2	cups	sugar
3	eggs	
1	teaspoon	vanilla
1	cup	chopped nuts
4	cups	flour
1	teaspoon	baking powder
1	teaspoon	baking soda
2	teaspoons	salt
1	1/2 teaspoons	cinnamon
	1/4 teaspoon	nutmeg
	1/4 teaspoon	allspice

Preheat oven to 400 degrees. Add water to raisins in pan and boil for five minutes. Cool. Cream shortening and add sugar and eggs. Beat well. Mix in vanilla and cooled raisin mixture and chopped nuts. Sift dry ingredients together. Add to raisin mixture and blend well. Drop by teaspoonful on greased cookie sheet. Bake for 12-15 minutes.

Adeline Frank

60 cookies

Kringle's Cutouts

375°

7-9 min

2/3 cup	oleo
3/4 cup	sugar
1 tablespoon	plus 1 teaspoon milk
1	egg
2 cups	flour
1 1/2 teaspoons	baking powder
1/4 teaspoon	salt

Mix in order. Roll dough out and cut. Bake 375° for 7 - 9 minutes

Ruth Giffin

1 recipe

Krumbake

4	eggs
1 cup	flour
1/2 cup	butter or margarine
5 tablespoons	whipping cream
1 teaspoon	vanilla
3/4 cup	flour
2 teaspoons	cornstarch

Need a Krumbake iron. Heat ungreased Krumbake iron over medium high heat on smallest surface unit of range. Beat all ingredients until smooth. Test iron with a few drops of water; if they skitter around, iron is at the correct temperature. Drop 1/2 tablespoon batter on iron; close gently. Bake until light golden brown, about 15 seconds on each side. Keep iron on heat at all times. Remove cookies with knife. Immediately roll around wooden roller (clothespin works well). Makes about one dozen.

Eva Hayes

12 rolls

Lebkuchen (Christmas Cookies)

375°

2 cups	brown sugar
2 cups	light molasses
2 cups	shortening
3	eggs
2 cups	sour cream
2 teaspoons	cinnamon
2 teaspoons	ground cloves
2 teaspoons	nutmeg
1 pound	chopped nuts
1/2 pound	candied fruit
2 teaspoons	baking soda
	pinch salt
10 to 12 cups	flour

Cream together sugar and shortening. Add molasses and blend well. Beat eggs and add to mixture. Add sour cream, cinnamon, cloves, nutmeg, nuts and ground fruit. Sift flour, baking soda, and salt and add to mixture to make a stiff dough. Chill dough. Roll out on floured board and cut into desired shapes. Bake at 375° until lightly browned. Frost with mixture of powdered sugar, boiling water and vanilla.

Joyce Willis

100 cookies

Lemon Bars

350°

See instr.

	CRUST
2 cups	flour
1 stick	oleo
1/2 cup	powdered sugar
	FILLING
4	eggs
1/4 cup	lemon juice
2 cups	granulated sugar
4 tablespoons	flour

CRUST: Mix with mixer until it looks like pie dough before water is added. Press into a greased 9 X 13 inch baking pan. Bake at 350° for 20 minutes.

FILLING: Mix with mixer and pour onto hot crust. Bake at 350° for 25 to 30 minutes. Cool and sprinkle with powdered sugar. Cut into squares.

Mae Tohm

1 recipe

Lemon Coconut Cookies

400°

10 MIN

1/4 cup	butter
1/4 cup	shortening
1 cup	sugar
1	egg
2 teaspoons	grated lemon rind
3/4 cup	shredded coconut
1 3/4 cup	all-purpose flour
1/2 teaspoon	salt
2 teaspoons	baking powder

Cream together butter, shortening and sugar. Add egg and beat until fluffy. Add grated lemon rind, and coconut. Sift together flour, salt and baking powder and stir into creamed mixture. Divide dough into two parts and shape into rolls. Wrap in waxed paper and chill in refrigerator. To bake: Slice cookies thick with sharp knife. Place on ungreased cookie sheet in preheated 400° oven for about 10 minutes.

Melva Coyne

1 recipe

Lemon Cookies

375°

10-12 min

1/2 cup	shortening
1 box	lemon flavor cake mix
1 tablespoon	water
2	eggs
1 cup	coconut
	OR
	1/2 cup coconut and 1/2 cup chopped nuts

Cream shortening, add about 1/2 of the cake mix, add water and eggs, blend well. Add remaining cake mix and beat until smooth. Stir in coconut, or nut mixture. Drop by teaspoonsful onto cookie sheet. Bake 10 to 12 minutes at 375°. Frost if desired.

Pat Babcock

1 recipe

Lemon Crisps

350°

10 minutes

1/2 cup	flour
1/2 teaspoon	salt
2/3 cup	sugar
2	eggs
1 teaspoon	lemon extract
1 teaspoon	grated lemon rind
1 cup	soft shortening
1 cup	rolled oats uncooked

Sift together flour, salt and sugar. Add shortening, eggs, flavoring and rinds. Beat until smooth. Lightly stir in rolled oats. Drop from teaspoon onto greased cookie sheet. Allow 2" between. Flatten with knife.

Robin Curtis

1 recipe

Louisiana Orange Balls

1	12 oz	box vanilla wafers crushed
1	cup	powdered sugar
	3/4 cup	chopped pecans
	1/4 cup	melted margarine
1	6 oz.	can frozen orange juice (thawed)

Mix crushed wafers and powdered sugar. Add pecans, margarine and thawed orange juice. Roll in balls. Put balls into bag with powdered sugar and shake.

Cece Askegard

1 recipe

Melt in Your Mouth Cookies

375°

10-12 min

1	cup	sugar
1	cup	powdered sugar
1	cup	margarine
1	cup	oil
2		eggs
4	1/4 cups	flour
1	teaspoon	vanilla
1	teaspoon	salt
1	teaspoon	soda
1	teaspoon	cream of tartar

Cream together sugar, powdered sugar, margarine and oil. Add remaining ingredients and mix well. Roll into small balls and press with fork or bottom of glass dipped in sugar, Bake at 375° for 10-12 minutes.

Linda Hanley

1 recipe

Mintie Witches

325°

10 min

2/3 cup	Crisco
1/2 cup	sugar
1	egg
1/4 cup	light corn syrup
1 3/4 cups	sifted flour
2 teaspoons	baking soda
1 6 oz.	mint chocolate chips
	or use regular chips with 1 tsp. mint extract
60	chocolate mints

Combine shortening, sugar and egg and beat until creamy. Melt chocolate chips and blend with corn syrup and extract. Sift flour, soda and salt. Stir into chocolate mixture. Chill overnight. Shape into balls the size of a nickel. Dip into sugar. Bake on an ungreased cookie sheet for 10 minutes at 325° to 350°. Let set 1 minute and then remove from pan. Place a chocolate chip on top of a cookie and then top with another cookie. Makes between 50 and 60 cookies.

Melva Coyne

60 cookies

Molasses Cookies

375°

8-10 min

1 1/2 cups	oil
2 cups	sugar
1/2 cup	molasses
2	eggs
4 cups	flour
4 teaspoons	baking soda
1 teaspoon	cloves
1 teaspoon	ginger
2 teaspoons	cinnamon
1 teaspoon	salt

Beat oil, sugar, molasses and eggs together. Add the remaining ingredients. Roll into 1 inch balls, roll in sugar. Place on an ungreased cookie sheet, 1 to 2 inches apart. Bake at 375° for 8-10 minutes.

Patty Pickler

4 dozen

Molasses Cookies

375°

8-10 min

3/4 cup	shortening
1 cup	sugar
1/4 cup	dark molasses
1	egg
2 teaspoons	baking soda
2 cups	flour
1/2 teaspoon	ground cloves
1/2 teaspoon	ground ginger
1 teaspoon	cinnamon
1/2 teaspoon	salt

Melt shortening and let cool. Add sugar, molasses and egg. Beat well. Add sifted flour, soda, cloves, cinnamon and ginger. Mix well and chill. Form into 1" balls and press with the bottom of a sugared glass on a greased cookie sheet. Bake at 375° for 8-10 minutes.

Joyce Willis

1 recipe

Molasses Cookies (soft)

400°

12 min

2 1/4 cups	sifted flour
1 teaspoon	ginger
1 teaspoon	cinnamon
1/4 teaspoon	salt
2 teaspoons	soda dissolved in
2 tablespoons	water
1/2 cup	shortening
1/2 cup	sugar
1/2 cup	molasses
1	egg
6 tablespoons	cold water

Cream shortening and sugar. Add egg and molasses. Add dry ingredients and dissolved soda mixture. If dough is really soft don't add the 6 tablespoons of water. Chill overnight and roll out and bake.

Catherine Hollenbeck

1 recipe

Mom's Date Whirls

400°

10 min

		DOUGH
1	cup	butter or margarine
2	cups	brown sugar
2		eggs
1	teaspoon	vanilla
4	cups	flour
1	teaspoon	baking soda
1	teaspoon	salt
		FILLING
1	1/2 cups	chopped dates (8 oz)
	1/2 cups	water
1	cup	sugar
1	tablespoon	lemon juice
	1/2 cup	finely chopped nuts

For dough, cream butter, sugar and eggs. Blend dry ingredients. Mix both mixtures together until smooth. Divide into two parts. Roll out to 1/2 inch thickness and spread with date filling. Roll as for jelly roll. Repeat with other 1/2 of dough and filling. Chills rolls overnight. Slice and bake at 400° for 10 minutes. Remove from cookie sheet and cool on rack. FILLING: Cook dates, water and sugar slowly until soft. Beat until smooth. Stir in lemon juice and nuts.

"It wouldn't be Christmas without this soft, pretty cookie in our family."

Cindy Brant

1 recipe

Monster Cookies

350°

6-10 min

12		eggs
2	pounds	brown sugar
4	cups	sugar
1	tablespoon	vanilla
1	tablespoon	syrup
8	tablespoons	soda
1	pound	butter
3	pounds	peanut butter
18	cups	oatmeal (not instant)
1	pound	chocolate chips
1	pound	M&M's
		nuts and raisins optional

Mix all the ingredients in the order given and bake on a greased cookie sheet in a 350° oven for 6 to 10 minutes depending on the size of the cookie.

Arlene Quick

24 dozen

Myrna's Lazy Bars

325°

25 min

1	stick	butter (melt in 9 X 13" pan
1	cup	graham cracker crumbs
1	cup	coconut flakes
1	11.5 oz	bag butterscotch chips
1	11.5 oz	bag chocolate chips
1	cup	chopped nuts (walnuts or pecans)
1	can	sweetened condensed milk

Melt butter, add crumbs and pat down in pan. Add the coconut layer, the chips and the nuts. Last, over all the above, pour sweetened condensed milk. Bake. Cool and cut into squares.

Michelle S. Frey

1 recipe

Neiman-Marcus Cookies

375°

10 min

2	cups	butter
2	teaspoons	soda
5	cups	blended Oatmeal*
2	cups	brown sugar
1	8 oz.	Hershey bar grated
2	teaspoons	baking powder
3	cups	chopped nuts
2	teaspoons	vanilla
4	cups	flour
2	cups	sugar
1	24 oz.	bag chocolate chips
1	teaspoon	salt
4		eggs

Cream the butter and both sugars. Add eggs and vanilla, mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey bar and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375°.

* Measure oatmeal and blend in a blender to a fine powder, should equal 3 cups oatmeal.

Mae Tohm

112 cookies

No Bake Cocoa Orange Balls

3 cups	finely crushed vanilla wafer crumbs
1 cup	powdered sugar
1/4 cup	cocoa
1 1/2 cup	chopped walnuts
3 tablespoons	corn syrup
6 to 8	teaspoons orange extract

Thoroughly combine all ingredients. Shape into 1 inch balls and roll in powdered sugar. Store in tight container. Re-roll in powdered sugar before serving. Makes 4 dozen.

Bonnie Mauk

4 dozen

Nut Balls

350°

30 min

1 cup	butter or oleo
1/2 cup	powdered sugar
2 1/2 cups	sifted flour
1/4 teaspoon	salt
1 teaspoon	vanilla
2/3 teaspoon	chopped walnuts

Cream together oleo, powdered sugar. Sift together flour and salt. Add dry ingredients to creamed mixture along with vanilla and walnuts. Shape into 1 inch balls. Bake in 350° oven for 30 minutes. Roll while still hot into powdered sugar. Cool and roll in powdered sugar again.

Adella Bergey

1 recipe

Nut Drop Cookies

325°

20 min

1 cup	oleo
1/2 cup	sugar
2	eggs (separated)
1 teaspoon	vanilla
4 tablespoons	evaporated milk
2 teaspoons	grated orange rind
2 1/2 cups	flour
3/4 cup	finely chopped nuts
	maraschino cherries

Cream together until light and fluffy oleo and sugar. Add egg yolks, vanilla, evaporated milk, orange rind and beat well. Mix in flour. Beat egg whites. Shape cookies by dipping a tablespoon of dough in beaten egg whites and then dip one side of dough in chopped nuts. Place this side up on cookie sheet and press a maraschino cherry half in center of cookie. Bake at 325° for about 20 minutes.

Adella Bergey

1 recipe

O'Henry Bars

350°

15 min

2/3 cup	margarine
1 cup	brown sugar
1/2 cup	light corn syrup
3 teaspoons	vanilla
4 cups	quick oatmeal
1 6 oz.	pkg chocolate chips
2/3 6 oz.	peanut butter

Cream margarine; blend in sugar, syrup and vanilla. Stir in oatmeal. Spread with fingers into 9 x 13" pan. Bake 15 minutes at 350° (no longer). Melt chips and peanut butter over low heat (or microwave at medium until melted). Spread over oat mixture. Refrigerate and then cut into squares.

Nan Ellis

1 recipe

Oatmeal Carmelitas

350°

10 min

	CRUST
2 cups	flour
2 cups	Quick oats
1 1/2 cups	brown sugar
1 teaspoon	baking soda
1/2 teaspoon	salt
1 1/4 teaspoon	margarine or softened butter
	FILLING
1 6 oz.	bag semi-sweet chocolate chips
1/2 cup	nuts
1 12 oz.	jar caramel ice cream topping
3 tablespoons	flour

Heat oven to 350°. Grease a 13 x 9" pan. Combine all crust ingredients at low speed until crumbly. Press half of crumb mixture in pan. Bake 10 minutes at 350°. Sprinkle warm base with chocolate chips and nuts. Combine caramel topping and flour; drizzle over chips and nuts. Sprinkle with reserved crust mixture. Bake 18 to 22 minutes more until golden brown. Cool and refrigerate 1 to 2 hours. Cut into bars.

Chris Zalud

1 recipe

Oatmeal Cookies

350°

10-12 min

1 1/2 cups	flour
1/2 teaspoon	salt
1 teaspoon	baking powder
1 teaspoon	soda
2 cups	brown sugar
1 cup	shortening
2	eggs (beaten)
1 teaspoon	vanilla
3 cups	quick oatmeal

Cream shortening; add eggs and vanilla. Mix in dry ingredients. Roll walnut size balls in powdered sugar and bake at 350° for 10 to 12 minutes or until light brown. They are chewy if you don't over bake them.

Joan Pfeiffer

1 recipe

Oatmeal Scotchies

375°

10-12 min

2 1/2 cups	unsifted flour
2 teaspoons	baking powder
1 teaspoon	baking soda
1 teaspoon	salt
1 cup	butter, softened
1 1/2 cups	firmly packed brown sugar
2	eggs
1 tablespoon	water
1 1/2 cups	quick oats, uncooked
1 12 oz.	pkg. butterscotch morsels
1/2 teaspoon	orange extract

Preheat oven to 375°. In small bowl, combine flour, baking powder, baking soda and salt; set aside. In large bowl, combine butter, brown sugar, eggs, and water; beat until creamy. Gradually add flour mixture. Stir in oats, butterscotch morsels and orange extract. Drop by rounded tablespoonfuls onto greased cookie sheets. Bake at 375° for 10 - 12 minutes.

Kris Georgia

4 dozen

Oatmeal-Cranberry Cookies

350°

12-14 min

1 stick	margarine
1/2 cup	white sugar
1/2 cup	light brown sugar
1	egg
1 cup	rolled oats
1 cup	dried cranberries
1 cup	flour
1/2 teaspoon	baking powder
1/2 teaspoon	baking soda
1 teaspoon	white vinegar
sprinkle of	cinnamon
sprinkle of	salt
sprinkle of	mace

Cream first 4 ingredients with fork; mix in spices; add oats and cranberries. Sift together flour, baking soda and baking powder. Add to creamed mixture; then add 1 teaspoon white vinegar. Stir all together well. Place walnut size scoops on greased cookie sheet and bake at 350° for 12-14 minutes.

Linda Hanley

1 recipe

Oatmeal-Raisin Cookies

350°

12-15 min

1 cup	shortening
1 1/2 cup	sugar
2	eggs
1/3 cup	raisin liquid (from 1/2 cup water)
1 teaspoon	baking soda
1 cup	raisins
2 1/4 cup	flour
1/4 teaspoon	salt
1 teaspoon	vanilla
1 1/2 cups	oatmeal
1 cup	nuts-coursely chopped

Boil 1 cup raisins in 1/2 cup water for three minutes. Drain, saving 1/3 cup of the liquid. Cool. Combine shortening, sugar, eggs and soda. Add raisin liquid and boiled raisins. Combine dry ingredients and add shortening mixture along with vanilla. Drop by spoonful on greased cookie sheets. Bake 12 -15 minutes until slightly browned at 350°.

Catherine Hollenbeck

6 dozen

Oatmeal-Raisin-Chip Cookies

375°

9-12 min

2 cups	flour
1 teaspoon	baking soda
1 teaspoon	cinnamon
1/2 teaspoon	salt
1 cup	butter
1 cup	white sugar
1 cup	light brown sugar, firmly packed
1 teaspoon	vanilla
2	eggs
2 cups	quick oatmeal
1 6 oz.	pkg. chocolate chips
1 cup	raisins
3/4 cup	chopped pecans

Preheat oven to 375°. Grease cookie sheet. Combine flour, soda, cinnamon and salt and set aside. Cream butter, white sugar and brown sugar; add eggs and vanilla; beat until light and fluffy. Stir in flour mixture a little at a time, scrapping bowl after each addition. Add oatmeal and beat well. Stir in chips, raisins and chopped pecans. Drop two tablespoons onto cookie sheet 2 inches apart. Bake 9-12 minutes until

golden brown. Cool on rack. Makes about 9 doz. small cookies.

Bernice MacGregor

9 dozen

Party Cookies

375°

10-12 min

1 cup	shortening
1 cup	brown sugar
1/2 cup	white sugar
2 tsp.	vanilla
2 1/4 cups	flour
2	eggs
2 teaspoons	soda
1 1/2 cups	M&M candies

Blend shortening and sugars. Beat in vanilla and eggs. Combine all ingredients and add to creamed mixture. Stir in 1 cup of candies into dough. Drop on greased cookie sheets. Bake at 375° for 10 to 12 minutes. Decorate with remaining candies.

Mae Tohm

1 recipe

Pay Day Cookies

1 cup	white corn syrup
1 cup	sugar
1 cup	peanut butter
1 teaspoon	vanilla
6 cups	rice chex
1 cups	spanish peanuts

Heat syrup and sugar in pan until boiling, stirring constantly. Remove from heat and add peanut butter and vanilla. Fold in peanuts and rice chex. Spread into a 9 x 13" pan or drop from a spoon in clusters.

Yvonne Fitzgerald

1 recipe

Peanut Butter Chocolate Chips

375°

8-10 min

2/3 cup	shortening
1/2 cup	sugar
1/2 cup	brown sugar packed
1	egg
1/2 cup	peanut butter
1 teaspoon	vanilla
1 1/2 cups	flour
1/2 teaspoon	baking soda
1 teaspoon	cinnamon
1/2 teaspoon	salt
1 6 oz.	pkg mini chocolate chips
3/4 cup	chopped nuts
	whole nuts to top (optional)

Cream shortening, sugars until light and fluffy. Add egg, peanut butter and vanilla. Beat until smooth and creamy. Mix dry ingredients. Blend into mixture. Stir in chocolate chips and chopped nuts. Drop by teaspoonfuls onto greased cookie sheet. Press fork to flatten. Top with whole nuts if you desire. Bake at 375° for 8 to 10 minutes or until lightly browned. Cool on cookie sheet for 5 minutes. Remove to wire rack to cool completely.

Cece Askegard

3 dozen

Peanut Butter Chocolate Chips

375°

8-10 min

1/2 cup	butter or margarine, softened
1/2 cup	shortening
1 1/2 teaspoons	baking soda
1 teaspoon	baking powder
1 cup	sugar
1 cup	light brown sugar
1 cup	creamy peanut butter
2 cups	chocolate chips
2	eggs
2 1/2 cups	flour

Preheat oven to 375°. In large bowl, cream butter, shortening, peanut butter, sugars and eggs. Combine flour, soda, salt, and baking powder and stir into creamed mixture. Stir in chocolate chips. Drop onto cookie sheet by teaspoonfuls. Bake 8 to 10 minutes.

Linda Hanley

1 recipe

Peanut Butter Cookies w/chocolate topping

350°

10 min

1/2 cup	shortening
1/2 cup	peanut butter
1 cup	sugar
1	egg
1 teaspoon	vanilla
1 1/4 cups	flour
1/2 teaspoon	soda
1/2 teaspoon	salt
2 tablespoons	milk
1 6 oz.	pkg chocolate chips

Cream shortening, peanut butter and sugar. Add egg and vanilla. Beat well. Stir in flour, soda, salt and milk. Roll out dough and cut in shapes. Bake at 350° about 10 minutes. Cool. Melt chocolate and spread on baked cookies.

Eilene Cooper

1 recipe

Peanut Butter Oatmeal Cookies

350°

9-11 min

3/4 cup	butter flavor Crisco
1 cup	peanut butter
1 1/2 cups	brown sugar (packed)
1/2 cup	water
1	egg
1 teaspoon	vanilla
3 cups	quick or old fashioned oats
1 1/2 cups	all purpose flour
1/2 teaspoon	baking soda
	granulated sugar

Heat oven to 350°. Beat first three ingredients until creamy. Beat in water, egg and vanilla. Add dry ingredients, mix well. Cover and chill about 2 hours. Shape into 1-inch balls. Place on ungreased cookie sheet, flatted with a fork dipped in granulated sugar to form crisscross pattern. Bake 9 to 11 minutes until golden brown. Cool 1 minute. Remove to wire rack. Store tightly covered.

Bernice MacGregor

7 dozen

Peanut Butter Snowballs

1 cup	confectioners sugar
1/2 cup	creamy peanut butter
3 tablespoons	butter or margarine, softened
1 pound	white confectionery coating

Combine sugar, peanut butter and butter; mix well. Shape into 1/2 inch balls and place on a waxed paper lined cookie sheet. Chill for 1 hour or until firm. Melt white coating in a double boiler. Dip balls and place on waxed paper to harden.

Sherri Block

2 dozen

Peanut Butter/Jam/Jelly Bars

Medium

6 - 7 min

6	tablespoons	butter or margarine (softened)
1/3	cup	peanut butter
1/3	cup	light brown sugar (packed)
1/3	cup	sugar
1		egg
1	2/3 cups	flour
2/3	cup	strawberry jam or preserves

Combine: Peanut butter, sugars and egg. Beat well. Add: flour and beat on low speed until mixture is crumbly. Reserve 1 cup crumbs. Press remaining crumbs into 8" square glass baking dish. Place on an inverted plate to elevate dish in oven. Bake at medium for 6-1/2 minutes or until base looks dry, rotating dish. Spread jam on bar to within 1/2" of edge. Sprinkle with reserve crumbs. Bake at medium 6 to 7 minutes or until jam bubble near center, rotating dish once. Cool. Makes 16 bars.

Esther McNeal

16 bars

Pineapple Nut Bars

350°

see instr.

		BASE
1	cup	flour
1/2	cup	sugar
1/2	cup	margarine
		FILLING
1	8 oz.	pkg cream cheese
2	tablespoons	sugar
2	tablespoons	milk
1	teaspoon	vanilla
1		egg
1	8 oz	can crushed pineapple, drained well
1	cup	flaked coconut
1/2	cup	macadamia or almonds, chopped
1	tablespoon	margarine, melted

Heat oven to 350°. Combine flour and 1/2 cup sugar. With pastry blender or fork, cut in 1/2 cup margarine until crumbly. Press in bottom of 9" square pan. Bake at 350° for 10 minutes. In a small bowl, combine cream cheese, 2 tablespoons sugar, 2 tablespoons milk, vanilla and egg. Beat until smooth. Stir in pineapple. Spread over partially baked base. In a small bowl, combine coconut, nuts and 1 tablespoon melted margarine; sprinkle evenly over pineapple mixture. Return to oven and bake 18 to 20 minutes or until coconut is golden brown and filling appears set. Cool completely. In a small bowl, combine all glaze

ingredients. Drizzle over bars. Refrigerate until serving time.

Geraldine Knorr

1 recipe

Play Dough Cookie Dough (Edible)

350°

10 min

1	3 oz.	pkg. cream cheese
	1/2 cup	margarine
	1/2 cup	brown sugar
1	2/3 cup	flour
	1/2 teaspoon	salt
1	teaspoon	vanilla or almond extract

Mix cream cheese, margarine, sugar, salt and vanilla. Add flour. Mold into shapes, roll out and cut, or make tarts. Easy to handle. Bake at 350° for 10 minutes on ungreased pan.

Kayrn Kiefer

1 recipe

Polish Tea Cookies (Cakes)

325°

see instr

	1/2 cup	butter
1		egg yolk, slightly beaten
	1/2 teaspoon	salt
	1/2 cup	sugar
1	cup	flour
	1/2 teaspoon	vanilla

Cream butter, sugar until light and creamy. Add egg yolk and mix well. Add flour sifted with salt. Mix. Roll dough in small balls, dip in unbeaten egg white, and roll in finely chopped nuts, place on a buttered baking sheet, and press down center of each with thimble. Bake at 325° for 5 minutes. Remove and press down again with thimble and return to oven for 10 to 15 minutes. Remove from oven and fill indentation with preserves while still warm. Great for holidays!

Susan Bott, sister of Mae Tohm

1 recipe

Potato Chip Cookies

350°

10-12 min

1	cup	brown sugar
1	cup	white sugar
1	cup	shortening
1	1/2 cup	flour
2		eggs
1	teaspoon	vanilla
		pinch salt
1	teaspoon	baking soda
2	cups	quick oatmeal
2	cups	crushed potato chips

Cream the sugars and shortening. Add eggs and vanilla. Mix in flour and baking soda. Stir in oatmeal and potato chips. Drop by teaspoonfuls on ungreased cookie sheet. Bake 350° for 10-12 minutes.

*A good way to use those crumbled chips in the bottom of the bag!

Eunice Yount

1 recipe

Pretzel Cookies

375°

10-12 min

1	cup	sugar
1	cup	margarine or butter, softened
	1/2 cup	milk
1	teaspoon	vanilla
1	teaspoon	almond extract
1		egg
3	1/2 cups	flour
1	teaspoon	baking powder
	1/4 teaspoon	salt
		colored sugar

Mix 1 cup sugar, margarine, milk, vanilla, almond extract and egg. Stir in flour, baking powder and salt. Cover and refrigerate at least 4 hours. Heat oven to 375°. Divide dough into 4 equal parts. Divide one part into 12 equal pieces. (Keep remaining dough refrigerated). Sprinkle about 1 teaspoon of dough on sugared board into pencil-like strip, about 10 inches long. Twist into pretzel shape on ungreased cookie sheet. Repeat with remaining dough. Bake until delicate golden brown, 10 - 12 minutes.

Michelle S. Frey

4 dozen

Pumpkin Cookies

see instr.

10-12 min

2 cups	pumpkin
3 cups	sugar
1 1/2 cups	shortening
4	eggs
4 cups	flour
4 teaspoons	baking powder
2 teaspoons	baking soda
2 teaspoons	cinnamon
2 teaspoons	nutmeg

Sift flour, baking powder, soda and spices together. Cream sugar and shortening. Add eggs and beat until fluffy. Add pumpkin. Add sifted flour mixture. Nuts and raisins may be added if desired. Drop by teaspoonful onto greased cookie sheets. Bake at 350-375° for 10-12 minutes.

Linda Hanley

1 recipe

Pumpkin Spice Cookies (Mrs. Field's)

300°

22-24 min

2 1/2 cups	all purpose flour
1/2 teaspoon	baking soda
1/4 teaspoon	salt
2 teaspoons	pumpkin pie spice
1 cup	dark brown sugar
3/4 cup	salted butter, softened
1	large egg
1 cup	cooked pumpkin, canned or fresh
1 teaspoon	pure vanilla
1 cup	raisins
1/2 cup	chopped walnuts

Preheat oven to 300°. In a medium bowl combine flour, soda, salt and pumpkin pie spice. Mix well with a wire whisk and set aside. In a large bowl blend sugars with an electric mixer at medium speed. Add the butter and beat to form a grainy paste. Scrape sides of bowl, then add egg, pumpkin and vanilla. Beat at medium speed until light and fluffy. Add the flour mixture, raisins and walnuts. Blend at low speed just until combined. Do not over mix. Drop by rounded tablespoon onto ungreased cookie sheets, 1-1/2" apart. Bake 22-24 minutes until cookies are slightly brown.

Robin Curtis

1 recipe

Raspberry Bars

400°

20-25 min

3/4 cup	margarine
1 cup	packed brown sugar
1 1/2 cup	flour
1 teaspoon	salt
1/2 teaspoon	soda
1 1/2 cups	old fashioned or quick oats, uncooked
1 10 oz.	jar raspberry preserves

Cream margarine and sugar until light and fluffy. Add combined dry ingredients; mix well. Press half of crumb mixture into greased 13 x 9" baking pan. Spread with preserves; sprinkle with remaining crumb mixture. Bake at 400° 20-25 minutes. Cool; cut into bars.

Nancy Ellis

1 recipe

Refrigerator Cookies

375°

10-12 min

1 cup	oleo
2 cups	sugar
2	eggs
2 teaspoons	vanilla
3 cups	flour
1 square	chocolate
1 teaspoon	salt
1/4 cup	nuts

Mix and form in rolls in wax paper and refrigerate 1 hour or overnight. The size of an ice cube tray works fine to form the dough. Slice and bake at 375° for 10-12 minutes to a light brown color.

VARIATIONS: Leave out the chocolate and nuts and add 1/2 teaspoon lemon extract, OR 1/2 cup flaked coconut.

NOTE: The Lemon and Coconut are my favorites. They can be frosted if you wish.

Geraldine Knorr

1 recipe

Rice Krispies Bars

3	cups	Rice Krispies
2	cups	peanut butter (plain or chunky)
1	7 oz.	jar marshmallow creme
1	pkg	almond bark

Mix peanut butter and marshmallow cream together. Stir in Rice Krispies. Form in balls. Let stand for awhile. Melt one package almond bark in double boiler. Dip the balls in the melted bark. Cool on aluminum foil.

Monica Brown

1 recipe

Rice Krispies Bars

1	batch	Rice Krispie treats (recipe on cereal box)
30		caramels
1	can	Eagle brand milk
1	12 oz.	bag milk chocolate chips

Press 1/2 batch Rice Krispie treats in bottom of buttered 9 x 13" pan. Melt 30 caramels with sweetened condensed milk. Pour over treats. Cover with chocolate chips and then spread with remaining Rice Krispie treats.

Carolyn Block-Rollin

1 recipe

Rice and Peanut Butter Bars

1/2 cup	light corn syrup
1/4 cup	sugar
1/4 cup	packed brown sugar
cup	crunchy peanut butter
2 1/2 cup	crispy rice cereal

In medium saucepan, combine corn syrup, sugar, and brown sugar. Cook over medium heat, stirring frequently until mixture comes to boil. Remove from heat. Stir in peanut butter until thoroughly blended. Add rice cereal. Stir until evenly coated. Press mixture into buttered pan with fingers moistened with water. Cool. Cut into 1-1/2 inch squares. Store in tightly covered container.

Nancy Ellis

24 squares

Rosettes

	vegetable oil for deep frying
1	egg
1 tablespoon	sugar
1/2 teaspoon	salt
1 tablespoon	vegetable oil
1/2 cup	milk
1/2 cup	flour
	powdered sugar

Heat oil (2 to 3 inches) in small saucepan to 400°. Beat egg, sugar and salt in small deep bowl. Beat in remaining ingredients until smooth. Heat rosette iron by placing in hot oil 1 minute. Tap excess oil from iron on paper towels. Dip hot iron into batter just to top edge (don't go over the top of the iron). Fry until golden brown, about 30 seconds. Immediately remove rosette; invert on paper towel to cool. Just before serving, sprinkle with powdered sugar.

Eva Hayes

18 rosettes

Salted Nut Squares (Payday bars)

3 cups	dry roasted peanuts
3 tablespoons	butter or margarine
2 cups	(12oz) peanut butter chips
1 can	(14oz) sweetened condensed milk
2 cups	miniature marshmallows

Place half of the peanuts in an ungreased 11 X 7 inch baking pan; set aside. In a sauce pan, melt butter and peanut butter chips over low heat. Add sweetened condensed milk and marshmallows; cook and stir until melted. Pour over peanuts. Sprinkle with remaining peanuts. Cover and refrigerate. Cut into bars.

Sherri Block

5 dozen

Scotch Teas

350°

20-25 min

1/2 cup	butter or oleo
1 cup	brown sugar
2 cups	quick rolled oats
1/4 teaspoon	salt
1 teaspoon	baking powder

Combine butter and sugar in saucepan. Cook and stir until butter melts. Stir in remaining ingredients, mix well. Pour into greased 8 X 8 X 2" baking pan. Bake in 350° oven 20-25 minutes. Cool; cut into bars.

Mae Tohm

2 dozen

Snappy Turtle Cookies

350°

10-12 min

	SIFT TOGETHER
1 1/2 cups	sifted flour
1/4 teaspoon	soda
1/4 teaspoon	salt
	BLEND TOGETHER
1/2 cup	butter or oleo
1/2 cup	firmly packed brown sugar, creamed well
	ADD
1	egg and 1 egg yolk; beat well (reserve white)
	BLEND IN
1/4 teaspoon	vanilla
1/8 teaspoon	maple flavoring

Add dry ingredients gradually; mix thoroughly.

Arrange split pecan halves (rounded side up) in groups of three on greased baking sheets to resemble head and legs of a turtle.

Mold. . .dough in balls (use rounded teaspoon of dough for each). Dip bottom into egg white and press onto nuts.

Bake. . .in moderate oven (350°) 10 to 12 minutes. Do not over bake. Cool and frost generously.

CHOCOLATE FROSTING: Combine 2 squares (2 oz.) Baker's Chocolate or 1/2 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.

Mel Coyne

1 recipe

Snowballs

325°

15 min

1/4 cup	evaporated milk
3/4 cup	margarine, softened
1/2 teaspoon	vanilla extract
1 3/4 cups	flour
6 tablespoons	powdered sugar
1 cup	finely chopped walnuts
	extra powdered sugar to coat cookies

Beat milk into margarine. Add vanilla and blend well. Stir in the flour until a soft dough has formed. Add powdered sugar and then the walnuts. Chill dough (cover tightly) for 2 hours. Roll into balls 1" in diameter. Bake on ungreased cookie sheet for 15 minutes at 325°. Cool on wire racks. While slightly warm roll in powdered sugar.

Cathy McDonald

3 dozen

Snowflakes

400°

6-8 min

1/2 cup	sugar
1/3 cup	butter or margarine
1	egg
1/2 teaspoon	vanilla
1 1/4 cups	flour
1/2 teaspoon	baking powder
1/2 teaspoon	salt
	chocolate chips, melted
	pistachio nuts, chopped

Mix sugar, butter, egg and vanilla well. Stir dry ingredients together and blended into shortening mixture. Chill 1 hour. Heat oven to 400°. Roll dough 1/8" inch thick on floured board. Cut into small stars. Bake on ungreased baking sheet 6 - 8 minutes, until lightly browned. Cool. Put two cookies together with melted sweet chocolate; add dab of chocolate and sprinkling of chopped pistachio nuts on top.

Robin Curtis

1 recipe

Sour Cream Sugar Cookies

375°

7 min

2	cups	sugar
1	cup	butter, softened
3		eggs
2	teaspoons	vanilla
1	cup	whipping cream*
1	teaspoon	baking powder
5	cups	flour

*Set out whipping cream several hours before to give it time to sour at room temperature. Cream together sugar, butter and eggs until fluffy. Add soured whipping cream and vanilla extract. Set aside. Mix in the flour, baking powder and soda. Sift together well and add flour mixture to butter mixture. Chill for several hours keeping covered tightly. Remove enough dough from refrigerator to roll out to 1/4" thickness. Use only enough flour as needed to roll out cookies. Cut into desired shapes with floured cutter. Bake on greased cookie sheet for 7 minutes at 375°.

Cathy McDonald

6 dozen

Sugar Cookies

375°

10-12 min

2 1/2	cups	sifted flour
1 1/2	teaspoons	baking powder
3/4	teaspoon	salt
1/4	teaspoon	nutmeg (optional)
3/4	cup	oil
1	cup	sugar
2		eggs, unbeaten
1	teaspoon	vanilla

Mix and sift flour, baking powder, salt and nutmeg. Combine oil and sugar in mixing bowl; add unbeaten eggs, one at a time, beating well after each addition; add vanilla. Add sifted dry ingredients all at once and blend well. Shape dough into balls about 3/4" in diameter. Dip balls in sugar and place sugar side up about three inches apart on lightly greased baking sheet. Press cookies with tines of fork, cress-crossing with fork to flatten dough. Bake at 375° for 10 to 12 minutes. Remove immediately from baking sheet. Makes about 5 dozen cookies. Note: Balls of dough can be dipped in chopped nuts, coconut or chocolate pieces, if desired.

Alma Nidd

1 recipe

Sugar Cookies

350°

8-10 min

1	cup	sugar
2	cup	butter or margarine
1		egg
1	teaspoon	soda
5	tablespoons	sour cream
1/4	teaspoon	salt
1	teaspoon	vanilla
3	cups	flour

Cream sugar, butter and egg. Dissolve soda in sour cream; add salt, vanilla and flour. Chill dough for several hours or overnight. Roll, and cut into desired shapes and bake.

Catherine Hollenbeck

1 recipe

Sugar Cookies (Easy Holiday)

350°

6 - 8 min.

1	8 oz.	pkg. cream cheese
1	cup	oleo
3/4	cup	sugar
1/2	teaspoon	almond extract
2 1/2	cups	flour

Preheat oven to 350°. Combine cream cheese, oleo, sugar and extract. Mix until well blended. Add flour and mix well. Chill several hours or overnight. Roll dough to 1/8" thickness on a lightly floured surface. Cut with cookie cutters. Place on ungreased cookie sheet. Bake 6 - 8 minutes.

Ruth Giffin

5 Dozen

Swedish Butter Cookies

375°

10-12 min

	Cookies
1 cup	unsalted butter at room temperature
1/2 cup	vanilla sugar*
4 teaspoons	lemon peel
2 1/2 cups	sifted cake flour OR
2 1/4 cups	all purpose flour
	Double Chocolate Dip
3 squares	semi-sweet chocolate
1 square	unsweetend chocolate
2 tablespoons	shortening

*Snip one 7" vanilla bean into 1/4" segments. In blender, combine vanilla bean with 1 cup sugar. Store in airtight container. Vanilla sugar can be purchased in some places.

Preheat oven to 375°. Beat butter 30 seconds. Add vanilla sugar and lemon peel and beat until fluffy. Add flour 1/2 cup at a time, beating well. Cover and chill one hour. Halve dough. On lightly-floured surface roll each portion to 1/8" thickness. Cut into stars, or other shapes, using 2" cookie cutters. Place on buttered parchment-lined cookie sheets. Bake 10-12 minutes or until golden brown. Let cool one minute; transfer to wire rack and cool completely. Dip half of each cookie in double chocolate dip. Let dry on rack 30 minutes. Dip: Combine chocolates and shortening in top of double boiler. Place over, but not touching, hot water. Stir to melt. Remove from heat to dip cookies. If necessary, re-warm over water.

Adeline Frank

1 recipe

Swedish Christmas Crescents

325°

15-18 min

1 cup	butter
1 cup	powdered sugar
1 teaspoon	vanilla
1/2 teaspoon	salt
2 tablespoons	ground almonds
2 cups	flour
1/4 cup	powdered sugar mixed with 2 teaspoons cinnamon

Cream butter and sugar. Beat in vanilla, salt and ground almonds. Gradually blend in flour. Shape dough into crescents using a rounded teaspoonful for each. Sprinkle with cinnamon-sugar mixture and bake on ungreased cookie sheets in 325° oven for 15-18 minutes.

Robin Curtis

1 recipe

Swedish Melting Moments

350°

10 min

1 cup	butter
1/3 cup	powdered sugar
3/4 cup	corn starch
1 cup	flour

Combine ingredients. Make rolls and freeze two hours. Cut in 1/4 slices. Bake on ungreased cookies sheet at 350° for 10 minutes.

Frosting: 1 cup powdered sugar
1 tablespoon melted butter
2 tablespoons lemon juice.
Mix and drop frosting on each cookie.

Yvonne Fitzgerald

1 recipe

Three-Layer Cookies (No Bake)

	1ST LAYER
1/2 cup	margarine
1/4 cup	sugar
5 tablespoons	cocoa
1 teaspoon	vanilla
1	egg, beaten
2 cups	graham cracker crumbs
1/2 cup	coconut
1/2 cup	nuts, chopped
	2ND LAYER
1/4 cup	softened margarine
3 tablespoons	milk
2 tablespoons	instant vanilla pudding
2 cups	powdered sugar, sifted
	3RD LAYER
3 squares	unsweetened chocolate, melted
2 tablespoons	margarine, melted

1st layer: Bring first 5 ingredients to a boil. Remove from heat and add graham cracker crumbs, coconut and nuts. Mix well and press firmly in ungreased 9 X 13" pan. 2nd layer: Beat first 4 ingredients until creamy. Spread on 1st layer. Mix together melted chocolate and margarine, and spread on 2nd layer. Let set until hard.

Adeline Frank

1 recipe

Turtle Brownies

350°

20 min

2 cups	all purpose flour
1 3/4 cups	packed brown sugar-divided
1 1/4 cups	butter or margarine, softened and divided
1 1/2 cups	pecan halves
2 cups	chocolate chips

Preheat oven to 350°. Grease 9 X 13 X 2" pan. Mix flour, 1 cup brown sugar and 1/2 cup of the butter. Pat this crust evenly into bottom of pan. Sprinkle pecans. Combine 3/4 cup brown sugar and 3/4 cup butter; heat to boiling in heavy saucepan; boil for 45 seconds, stirring constantly. Pour evenly over crust. Bake for 20 minutes or until bubbly or light brown. Remove from oven and sprinkle evenly with chips. When melted, spread to form a frosting. Cool in pan set on wire rack.

Cece Askegard

1 recipe

Vanilla Wafer Balls

2 tablespoons	Karo Syrup
1 teaspoon	vanilla
1/2 cup	pet milk
6 oz.	chocolate chips
1/2 cup	powdered sugar
2 1/2 cups	vanilla wafers (crumbled)
1 cup	chopped nuts

Stir and melt in double boiler syrup, vanilla, pet milk and chocolate chips. Add powdered sugar, vanilla wafers and nuts. Cool 1/2 hour. Roll into balls then roll in chocolate sprinkles, chopped nuts, etc.

Debbie Hayes

1 recipe

White Star No Bakes

2	1 pound	bags. white chocolate
2	cups	peanuts
2	cups	mini-marshmallows
2	cups	Rice Krispies
2	tablespoons	peanut butter

Melt candies in double boiler, add peanut butter, mix well. Remove from heat, quickly add other ingredients. Mix well. Drop by teaspoon onto wax paper to cool.

Debbie Hayes

1 recipe

White-Chocolate Chunk Macadamia Cookies

325°

17 minutes

2/3 cup	margarine, softened
1/2 cup	sugar
1/2 cup	brown sugar
1	egg
1 teaspoon	vanilla
1 1/2 cups	flour
1 3.5 oz.	jar macadamia nuts, chopped course, about 3/4 cup
2 3 oz.	bars white chocolate, chopped into 1/2 inch pieces

Heat oven to 325°. Lightly grease two 17 X 14 inch cookie sheets. In a large electric mixer bowl, beat margarine, sugars, egg and vanilla at medium-high speed until fluffy. Reduce speed to low; add flour, increase mixer speed gradually and beat just until blended. Stir in nuts and white chocolate. Drop heaping teaspoonfuls of dough 2-1/2" apart onto prepared cookie sheets. Bake 1 sheet at a time for 17 minutes or until edges of cookies are lightly browned and tops look dry. Cool on sheets on wire racks for 5 minutes. Remove to rack to cool completely.

Debbie Hayes

22 cookies

Zucchini Cookies

375°

10 min

1 cup	grated zucchini
1/2 cup	oleo
1 cup	chopped nuts
2 cups	flour
1 teaspoon	soda
1/2 teaspoon	cloves
1 cup	sugar
1	egg, beaten
1 cup	raisins (dark-best)
1/2 teaspoon	salt
1 teaspoon	cinnamon

Cream oleo and sugar, add beaten egg; mix. Then add flour and dry ingredients alternately with zucchini; add raisins and nuts. Bake at 375° about 10 minutes or as brown as you like. I add extra flour if they have fallen down....

Alma Nidd

1 recipe

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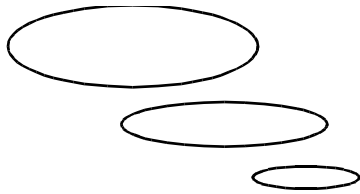
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