

Cookie
Recipe Book

Cottonwood
Village Benefit

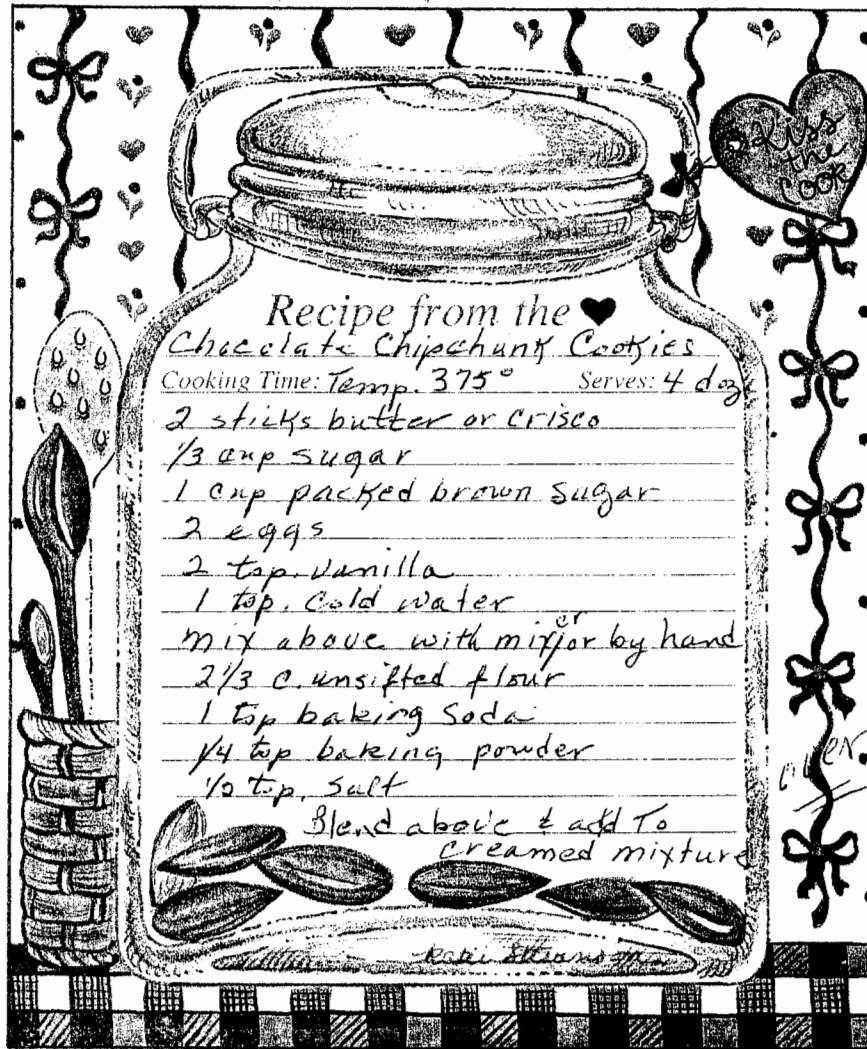
for the

*Light Heart
Foundation*

April 5, 2008



DOROTHY GEHRING



mix thoroughly.

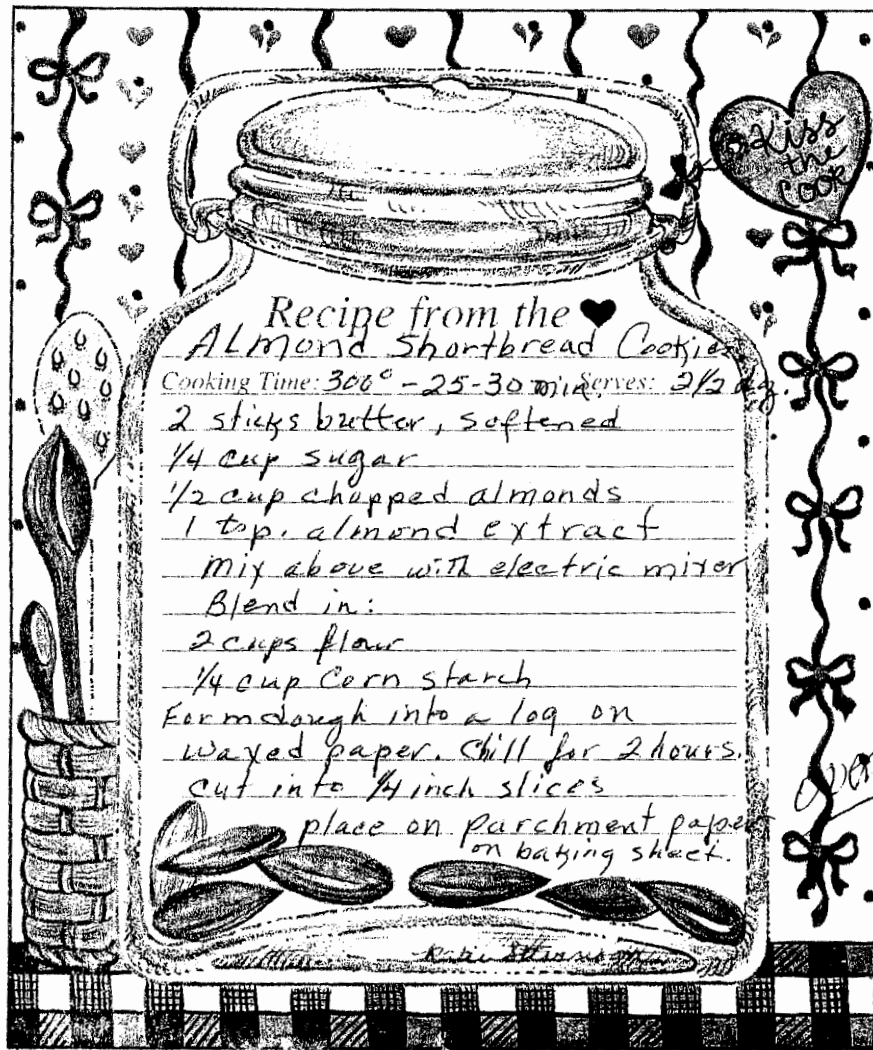
Stir in:

1 cup almonds or pecans - chopped

1/2 cups chips

3/4 cup Hershey's Special Dark
chocolate bar - chopped

Bake 9 to 11 minutes



Bake until bottoms begin to brown.
Cool

Drizzle with frosting

1 cup confectioners sugar
1 to 2 tbsp. milk
1/2 tsp. almond extract

Peanut Crisps by Alice & Don Black

1 cup shortening* 2 eggs
1 cup white sugar 1 teaspoon baking soda
1 cup brown sugar
1-1/2 cups flour (I use half whole wheat half white)
2 cups quick oatmeal
1 cup chopped peanuts

Combine shortening, eggs and beat well. Add both white and brown sugar and the baking soda and beat. Mix in flour and oatmeal. Add chopped peanuts and mix well.

Make small balls, placing onto cookie sheet and use fork tines to slightly flatten.

Bake for 9 to 10 minutes at 375 degrees oven. (Preheat oven)

*** I used Crisco (0 grams Trans Fat)**



DELUXE SUGAR COOKIES



- 1 cup softened butter or margarine
- 1 ½ cups confectioners' sugar
- 1 egg
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 2 ½ cups all-purpose flour
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- 1 large box vanilla instant pudding

Mix thoroughly butter, confectioners' sugar, egg, vanilla and almond extract. Blend in flour, soda, instant pudding and cream of tartar. Cover; chill 2 to 3 hours. Heat oven to 375 degrees. Divide dough in half. Roll each half 3/16 inch thick on lightly floured cloth covered board. Cut into desired shapes; place on lightly greased baking sheet. Bake 7 to 8 minutes or until light brown on edge.

FROSTING

- 1 pound powdered sugar
- 1 teaspoon almond extract
- 2 tablespoons powdered meringue
- ¼ cup milk
- food coloring of choice

Mix above ingredients, if too thick add more milk a little at a time until right texture is achieved.

Submitted by: Dianna Wiseman

APRICOT AND RASPBERRY TURNOVER COOKIE

Mix together 1 cup sour cream and 1 package dry yeast. Let stand 1 hour then add 4 egg yolks and 1 tsp. vanilla.

~~1/2 cup sugar~~

1 pound margarine, 5 cups flour and 3/4 tsp. salt. Mix like pie crust. Add the sour cream mixture. Roll thin, cut and wipe in sugar. Add apricot or raspberry filling and fold over and press edges together.

Bake at 375 for 15 minutes.

Makes 8 dozen cookies.

I use a 3" cookie cutter

Do not store in a tight container

Freezes well.

APRICOT FILLING

1 16 oz. dry apricots - cut in small pieces
2/3 cup sugar or less
water to cover

Simmer till thick

You can put cooked apricots in blender

Raspberry Filling

1 12 oz. package frozen raspberries
1/2 cup sugar (or to taste)
A small amount of water

Simmer till thick



Carrot Drop Cookies

Bake 350° 13-15 minutes

$\frac{3}{4}$ cup shorting

1 tsp vanilla

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ tsp salt

1 egg (optional)

1 tsp baking powder

1 cup mashed cooked carrots

2 cups flour

$\frac{1}{2}$ cup coconut (cut fine)

Mix in order given. Bake. Remove from pan and brush hot cookies with icing.

Icing ~~is orange~~

Grate rind of 1 orange

1 cup powdered sugar

Juice of $\frac{1}{2}$ orange

Apply with pastry brush

SUBMITTED By: IONA TURNER



COCONUT CRANBERRY CHEWS

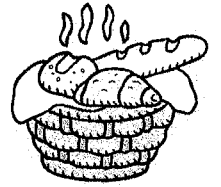


Preheat oven to 350 degrees - baking time 11-15 minutes

- 1 1/2 Cups Butter (room temp)
- 2 Cups Sugar
- 1 Tablespoon grated orange peel
- 2 tsp. vanilla
- 1 large egg
- 3 1/4 Cups flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 1/2 Cup dried cranberries
- 1 1/2 Cup Coconut flakes
- 1 Cup White Chocolate chips

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- 1) Beat butter, sugar, orange peel & vanilla in a mixing bowl until smooth. Beat in egg until blended.
 - 2) In medium bowl, mix flour, baking powder and salt. Add to butter mixture. Beat on low speed about 5 minutes until dough comes together. If dough is too crumbly - beat more. Mix in cranberries, coconut and chips.
 - 3) Shape in 1" balls on a cookie sheet covered with parchment paper.
 - 4) Bake 11 - 15 minutes - shorter time yields chewy cookies - longer time yields crispy cookies.

Submitted by: Virginia Cox



JELLY CENTERED COOKIES

½ cup shortening (butter or Crisco)
¼ cup brown sugar
1 Egg yolk

½ teaspoon vanilla
1 cup flour
¼ teaspoon salt
1 Egg white
¾ cup pecans (walnuts)

Mix 1st three ingredients

Then add flour & salt & vanilla. Roll dough into 1 ball about 1". Beat egg white slightly. Dip balls in egg whites then roll in chopped nuts.

Place in ungreased cookie sheet. Bake. When out of oven press with thumb, put in different jellies, then bake for about 10 additional minutes.

Bake at 325 degrees

5 minutes

Yields: 5 dozen, depending on size.

Submitted by Lois Hook



Triple Chocolate Cookies (Makes about 3 ½ dozen cookies)



1 ¾ cups all-purpose flour

½ cup Baking Cocoa

1 teaspoon baking soda

2 cups (12 oz pkg) semi-sweet chocolate baking chips DIVIDED

1/3 cup butter or margarine, cut into pieces

1 can (14 oz) sweetened condensed milk

1 large egg

1 teaspoon vanilla extract

½ - ¾ cup chopped nuts, depending on preference

PREHEAT oven to 350. Lightly grease baking sheets.

COMBINE flour, cocoa and baking soda in medium bowl.

MELT 1 cup baking chips and butter in large, heavy-duty saucepan over lowest possible heat, stirring until smooth. **REMOVE** from heat. **STIR** in sweetened condensed milk, egg and vanilla extract; mix well. Stir in flour mixture. Stir in nuts and *remaining* baking chips (dough will be soft). **DROP** dough by rounded tablespoon onto prepared baking sheets. **BAKE** for 8-10 minutes or until edges are set but centers are still slightly soft. **COOL** on baking sheets for 2 minutes; remove to wire racks to cool completely.

CORN FLAKE - OATMEAL COOKIES

- 2 cups VEGETABLE SHORTENING
- 2 cups FIRMLY PACKED LIGHT BROWN SUGAR
- 2 EGGS
- 1 TABLESPOON VANILLA EXTRACT
- 2 cups ALL PURPOSE FLOUR
- 2 cups OATMEAL (QUICK OR OLD FASHIONED, UNCOOKED)
- 1 TEASPOON SALT
- 1 TEASPOON BAKING POWDER
- 1/2 TEASPOON BAKING SODA
- 1 TEASPOON GROUND CINNAMON
- 2 cups MILK CHOCOLATE MORSELS - (ALSO RAISINS OR NUTS IF DESIRED)
- 6 cups KELLOGG'S CORN FLAKES CEREAL CRUSHED TO 4 cups - DIVIDE IN HALF

1. HEAT OVEN TO 375°. GREASE COOKIE SHEET. PLACE SHEETS OF FOIL ON COUNTERTOP FOR COOLING THE COOKIES.
2. COMBINE SHORTENING AND BROWN SUGAR IN VERY LARGE BOWL. BEAT AT MEDIUM SPEED OF ELECTRIC MIXER UNTIL LIGHT AND FLUFFY. BEAT IN EGGS AND VANILLA AND BLEND WELL.
3. COMBINE FLOUR, OATS, SALT, BAKING POWDER AND BAKING SODA, CINNAMON. Add gradually to creamed mixture at Low Speed.
4. FINISH MIXING WITH SPOON. FOLD IN 2 cups CORN FLAKES CEREAL AND CHOCOLATE MORSELS. DROP BATTER BY SPOONFUL AND ROLL IN REMAINING CORN FLAKE CEREAL. PLACE ON BAKING SHEETS COATED WITH COOKING SPRAY.
5. BAKE AT 375° UNTIL LIGHT GOLDEN BROWN. DO NOT OVERBAKE. REMOVE IMMEDIATELY FROM BAKING SHEETS. COOL COMPLETELY ON FOIL. SERVE & ENJOY!

BY: SHIRLEY CANFIELD

Oatmeal Raisin Chocolate Chip
1 tablespoon vanilla
2 eggs
1 1/4 c. brown sugar
1/2 c. sugar
1 c. butter .. cream together
add
1 1/2 cups flour
3 c. oats
1 1/2 c. raisins or cranberries
1 11.5 oz bag milk chocolate
bake at 360 for 10 minutes

SUBMITTED
S. SPILLMAN

all ingredients organic except vanilla & chocolate



FORGOTTEN COOKIES

You can bake these cookies in any of three different flavors. Just spoon the flavored egg white mixture onto cookie sheets, place in a preheated oven, turn the oven off and forget the cookies till morning.

2 Egg whites
¼ teaspoon cream of tartar
½ cup sugar
1 can (3-1/2 oz) flaked coconut***
½ teaspoon vanilla

Beat egg whites and cream of tartar at high speed until foamy. Add sugar, 1 tablespoon at a time, beating constantly until sugar is dissolved and whites are glossy and stand in stiff peaks. Fold coconut and vanilla into egg whites.

Drop by rounded teaspoon onto greased cookie sheets. Place in preheated 350-degree oven. Immediately turn oven off. Let cookies stand in oven until dry and crisp, several hours or overnight. Makes 3 dozen.

***VARATIONS: The following may be substituted for coconut and vanilla: 1 package (6 oz.) semi-sweet chocolate pieces; ¼ teaspoon mint extract and a few drops of green food coloring, or 1 cup chopped nuts, ½ cup finely chopped drained maraschino cherries and a few drops of red food coloring.

Submitted by: Margret Krumm



PEANUT WHIRLS

½ cup shortening
1 cup sugar
½ cup chunky peanut butter
1 egg and 1 teaspoon vanilla
1-1/4 cups flour

½ teaspoon salt
½ teaspoon soda
2 tablespoons milk
1 pkg. (6 oz) chocolate chips

Bake at 350 degrees 8-10 minutes Yields: 4-6 dozen

Cream shortening**, sugar, peanut butter, eggs & vanilla.

Add sifted dry ingredients alternately with milk.

Roll out cookie dough to rectangle, ¼" in thickness.

Melt chocolate chips over hot water & cool slightly before spreading on dough.

Roll – jelly roll fashion – chill ½ hour. Slice with sharp knife into thin slices about 1/8 inch thick.

Place on ungreased baking sheets & bake.

**I personally use lard.



FRUIT BARS

2 cups sugar
1 cup shortening
3 eggs
1 cup honey

1-1/2 cups raisins (whole)
6 cups flour, divided
1-1/2 teaspoons salt
2-1/2 teaspoons soda

Bake at 350 degrees 12-15 minutes

Cream sugar, shortening** & eggs. Add honey & ground raisins.
Combine 5 cups of flour, salt and soda, add to creamed ingredients, and mix well.
1 more cup flour can be added to make dough easy to handle.

Separate dough into 1 to 1-1/2" diameter rolls, 2/3 the length of cookie sheet.

Place rolls on greased sheet & flatten slightly. While warm score bars into 1" slices.
When cooled bars can be coated with a light glaze made up from 3/4 cup powdered sugar and 1/3 cup water.

**I personally use 3/4 lard & 1/4 butter.

Submitted by: Jessie Coons



OUTRAGEOUS CHOCOLATE CHIPS

½ cup white sugar
1/3 cup packed brown sugar
½ cup margarine, softened
½ cup peanut butter
½ teaspoon vanilla

1 Egg
1 cup self-rising flour
½ cup quick or regular oats
4 oz. Chocolate chips

Bake in 350 degree oven. Bake 10-12 minutes Yields: 24-32 cookies

Beat sugars, margarine, peanut butter, vanilla and egg in a medium bowl until creamy and well blended.

Mix in flour and oats. Stir in chocolate chips.

Drop dough, rounded teaspoon on cookie sheet about 2 inches apart.

Cool one minute before removing from cookie sheet.

(self rising flour) 1 cup all-purpose flour, plus 1 teaspoon baking powder, ½ teaspoon salt and ¼ teaspoon baking soda.

Submitted by: Mrs. Robert Gillett



PECAN PIE COOKIES



1 cup light brown sugar

1 cup all-purpose flour

2 eggs

2/3 cup melted butter

1 cup chopped pecans

Add more oil if necessary.

Preheat oven to 350 degrees.

Mix all ingredients in a bowl with wooden spoon. Drop on greased cookie sheet. Probably a large teaspoon full is enough to drop on sheet.

Bake 10-15 minutes.

Should make 2 ½ to 3 dozen cookies.

W. F. McNinch



CHEWY CHOCO-NUT BARS



Combine (a food processor works really well):

- ½ cup (one stick) butter
- 1 cup flour
- ¼ cup powdered sugar

Press into 9x13 baking dish and bake at 375 degrees until lightly browned.

Combine, and carefully spread on *hot* cookie base:

- 2 eggs
- 1 ½ cup brown sugar
- 2 tablespoons flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup chopped walnuts or pecans
- ¾ cup shredded coconut
- 1 teaspoon vanilla
- ½ cup chopped dates
- ½ cup chocolate chips

Bake 20 minutes at 375 degrees. Cool about an hour prior to cutting into squares.

Yield: 48 1 ½-inch squares.

Submitted by: Carol Lawlor



GINNY'S GEMS



1 ½ cups quick-cooking rolled oats
¾ cup unbleached all-purpose flour
½ teaspoon baking soda
8 tablespoons (1 stick) butter, at room temperature
½ cup packed brown sugar
½ cup granulated sugar
1 egg
1 teaspoon vanilla
grated rind (zest) of one medium orange
½ cup finely chopped walnuts

- 1) Preheat oven to 350 degrees. Lightly grease baking sheets.
- 2) Toss the oats, flour, and baking soda together in bowl.
- 3) Cream the butter and both sugars together in a mixing bowl until light. Beat in the egg, vanilla, and orange zest. Then, slowly beat in the dry ingredients, then the walnuts.
- 4) Drop by rounded teaspoons (or one-inch ice-cream scoop), two inches apart, onto the prepared baking sheets. Bake until golden, about 10 minutes. Leave the cookies on the baking sheets for two minutes before transferring to wire racks to cool.
- 5) Spread one tablespoon of Buttercream Frosting (recipe follows) on back of cookie. Top with back of second cookie. Continue until all cookies have been made into "sandwiches."

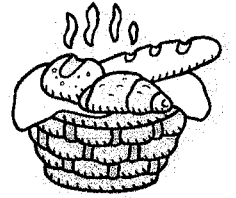
Yield: About 20 sandwich cookies

BUTTERCREAM FROSTING

4 tablespoons butter (1/2 stick) at room temperature
2 cups confectioner's sugar
1 - 2 tablespoons milk or cream
1 teaspoon vanilla

Put butter, confectioner's sugar, milk, and vanilla in a small mixing bowl. Beat with an electric mixer until well blended. Add more milk by teaspoons-full as may be necessary.

Submitted by: Carol Lawlor



WHITE CHOCOLATE OATMEAL CRAISIN COOKIES

1 cup margarine or butter (softened)
1 cup sugar
1 cup brown sugar (firmly packed)
2 eggs
2 cups all-purpose flour

1 tsp. baking soda
1 tsp. salt
3 cups oatmeal
1 cup white chocolate chips
1 cup raisins (dried cranberries)

Preheat oven to 375 degrees.

Cream butter/margarine and sugars until smooth; beat in eggs and vanilla.

Combine and blend thoroughly flour, baking soda and salt; beat into creamed mixture.

Stir in oatmeal, chips and raisins. Drop by rounded teaspoonfuls onto an ungreased baking sheet. Bake 12-14 minutes. Makes 6 Dozen

Submitted by: Christine Soliz



LEMON BUTTONS

Lemon Cake Mix
1 Small Lemon Pudding Mix

4 Eggs
 $\frac{3}{4}$ Cup Oil

Mix with mixer. Spoon small teaspoon into mini muffin tins.

Bake 350 degrees for 12-15 minutes

Immediately after taking out of oven, dip each button into a mixture of:

1 lb. powder sugar
3 tablespoons of oil
3 tablespoons of water
 $\frac{1}{2}$ cup lemon juice
Zest of 1 lemon

Put on Rack to dry.

Submitted by: Jane Buechel



NUTTY CRACKERS

Line 10 x 15 cookie sheet with foil.

Place 42 Club Crackers on foil.

Cook for 2 minutes:

1 stick butter

½ cup sugar

1 Teaspoon vanilla

Pour this liquid over the crackers. Put a good 1 cup slivered almonds on top.

Bake at 350 degrees for 10-12 minutes. Remove from pan to rack.

Submitted by: Jane Buechel



VARIATIONS ON TOLL HOUSE CHOCOLATE CHIP COOKIES

Carefully melt 2 sticks of oleo in large saucepan.

Add 1-1/2 cups of dark brown sugar, lightly packed.

Stir in 1 tablespoon of genuine vanilla (2 tablespoons if imitation), 1 tablespoon of Orange peel & 1 teaspoon of allspice.

When cool beat in 2 large eggs. Set Aside

In a separate bowl, mix together dry ingredients: 2-1/4 cups all purpose flour, 1 teaspoon baking soda, 1/2 teaspoon salt.

Add dry ingredients to wet in saucepan, stir, now add 3 cups chocolate (dark) bits & 1-1/2 cups chopped nuts. Mix all very well.

Grease cookie sheets with butter. Drop batter by rounded teaspoonfuls, 3 rows of 5 to each sheet.

Cool for 2 min on cookie sheet, then on wire rack.

Bake at 375 degrees

8 – 10 minutes

Yields: 5 dozen, depending on size.

Submitted by Ruth Bradeen

Chocolate Crinkles

- 3/4 cup butter
 - 1/2 cup unsweetened cocoa powder
 - 1 cup sugar
 - 2 eggs
 - 2 teaspoons vanilla
 - 2 cups flour
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 4 ounces mini semisweet chocolate chips
 - 3/4 cup confectioners' sugar (for Rolling Balls)
- Refrigerate for 2 hours
then roll into 1" balls in powdered sugar.

Bake at 350° for 10 minutes
let cool on Baking sheet for 5 minutes
then transfer to cooling racks till cool

Tami Gama



PEANUT BUTTER-PEANUT BUTTER CUPS

Cookie:

½ cup butter, softened
½ cup sugar
½ cup packed brown sugar
1 egg
½ cup creamy peanut butter
½ teaspoon vanilla
1-1/4 cups all-purpose flour
¾ teaspoon baking soda
½ teaspoon salt

Filling:

About 42 miniature peanut butter-chocolate chips

Combine butter, sugars, egg, peanut butter and vanilla in a mixing bowl; beat until smooth. In a separate bowl, combine flour, baking soda and salt; add to creamed mixture. Cover dough and chill.

When cold enough to handle easily, roll in small (walnut-sized) balls; place each ball in greased miniature muffin tin. Bake at 375 degrees for 8-9 minutes.

Remove from oven; gently press one peanut butter cup into each cookie to make depression. Cool in pan 10 minutes; remove from pan and cool on rack. Store in cool place until serving time. Yields: about 3-1/2 dozen.

Submitted by: Marilyn Chilicas

SUN and MOON COOKIES
(SWEDISH HEIRLOOM COOKIES)

Andrea
Meyer

- 1 Cup soft butter
- 1 cup powdered sugar
- 1/2 teasp salt
- 5 ounces (almost 3/4 cup) finely chopped pecans
- 1 Table spoon vanilla
- 2 cups white flour

Combine all ingredients in large bowl. Mix on low speed. Shape into balls & crescents. Place on ungreased cookie sheet. →

Bake at 325° for 15-18 min. Do not brown much. Roll warm cookies in a bowl of powdered sugar. Makes about 54 cookies.

Andrea Meyer

YUMMY BARS

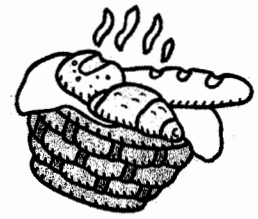
1 18 1/2 oz pkg. German choc. cake
3/4 c melted butter
2/3 c evap. milk
1 6oz pkg choc chips
1 c chopped nuts
50 caramels

Mix together cake mix, butter, + 1/3 c evap. milk. Spread 1/2 of this in a lightly greased 9x13 pan. Bake at 350° for 6 min. Sprinkle choc. chips & nuts on top. Melt caramels w/ remaining milk & drizzle over choc chips & nuts. Crumble & pat the remaining cake mixture on top & bake another 20 min at 350°. Cut when cool.

from Mrs. Smith,
Lana Barry's mom

Potato Chip Cookies

makes 4 doz



Cream together:

1 pound butter

1 cup sugar

Add:

2 teaspoons vanilla

3 cups flour

Fold in:

2 cups crushed potato chips

Drop by teaspoonfuls on ungreased cookie sheet.

Bake at 325 for 15-20 minutes

Sprinkle with powdered sugar while warm



Submitted by: Sandy Milligan