

## Almost a Candy Bar

1 tube (16½ oz) refrigerated chocolate chip cookie dough  
4 nutty s'mores trail mix bars (1.23 oz each), chopped  
1 pkg (11 oz) butterscotch chips  
2½ cups miniature marshmallows  
1 cup chopped walnuts  
1½ cups miniature pretzels  
1 pkg (10 oz) peanut butter chips  
¾ cup light corn syrup  
¼ cup butter, cubed  
1 pkg (11½ oz) milk chocolate chips

Let dough stand at room temperature for 5-10 minutes to soften. In a large bowl, combine the dough and trail mix bars. Press into an ungreased 9x13" baking pan. Bake, uncovered, at 350° for 10-12 minutes or until golden brown.

Sprinkle with butterscotch chips and marshmallows. Bake 3-4 minutes longer or until marshmallows begin to brown. Sprinkle with walnuts; arrange pretzels over the top. In a small saucepan, melt the peanut butter chips, corn syrup and butter; spoon over bars.

In a small microwave-safe bowl, melt chocolate chips; stir until smooth. Transfer to a small plastic bag; cut a hole in a corner of the bag. Drizzle chocolate over bars. Refrigerate for 1 hour or until firm before cutting. Makes 3 dozen.

*Dixie Striker*

## Applesauce Oatmeal Cookies

½ cup shortening  
1 cup brown sugar  
2 eggs  
½ cup uncooked oatmeal  
1½ c raisins  
1 cup applesauce  
1 ¾ cups flour  
¼ tsp salt  
½ tsp baking powder  
½ tsp soda  
½ tsp cinnamon  
1 cup chopped nuts

Cream shortening and sugar; add eggs and oatmeal, applesauce and raisins. Mix well. Stir in sifted dry ingredients, add nuts and mix well. Bake 10 minutes at 375°.

*Marlene Malone*

## Apricot Coconut Balls

¼ c butter or margarine  
6 Tbsp sugar  
1 egg yolk  
1 can Solo Apricot Filling  
2 c rice cereal  
½ tsp vanilla  
2 ½ c flaked coconut  
½ c chopped nuts

Melt butter in heavy pan. Add sugar, apricot filling and egg yolk. Cook and stir over low heat for 10 minutes. Remove from heat and stir in nuts, cereal and vanilla. Form small balls and roll in coconut to coat lightly. Store in refrigerator.

Nancy Heinlen

## **Apricot Pinwheel Cookies**

½ cup shortening or margarine  
2 cups brown sugar  
2 large eggs, well beaten  
4 cups flour  
½ tsp soda  
½ tsp cream of tartar  
½ tsp salt  
½ tsp vanilla

### **Filling:**

½ lb apricots (chop before cooking)  
½ cup nuts  
½ cup water (or more)

Cream shortening, slowly add sugar, then beaten eggs. Add dry ingredients, then vanilla. Divide into 2 parts. Roll and spread with filling like Jelly Roll. Leave set in refrigerator overnight. Slice and bake at 350°.

Cook filling ingredients until tender. Cool before spreading.

*Pat Trout*

## **Brazil Nut Sticks**

2 cups brown sugar  
1¾ cup flour  
2 eggs  
1 lb Brazil nuts, coarsely ground  
½ tsp baking powder  
½ tsp vanilla

Beat eggs until light. Add sugar and beat. Mix flour and baking powder and nuts. Mix altogether, then chill 3 hours. Roll in thin sticks and bake in slow oven 325°. Roll in powdered sugar when warm. (To soften just put a piece of bread with them.)

*Pat Trout*

## Brown Sugar Drops

1 c brown sugar  
¼ c water  
1 ¾ c flour  
½ tsp salt  
½ c shortening  
1 egg  
½ tsp baking soda

Mix brown sugar, shortening, water and egg. Stir in flour, baking soda and salt. Cover and refrigerate for at least one hour. Heat oven to 400. drop dough by rounded teaspoonfuls about 2" apart on ungreased cookie sheets. Bake until almost no indentation remains when touched, 8 – 10 minutes. Immediately remove from cookie sheet; cool. Spread with light brown glaze.

### Light Brown Glaze:

¼ c margarine or butter  
1 Tbsp milk  
2 c powdered sugar  
1 tsp vanilla

Heat margarine in 1 ½ qt saucepan over medium heat until delicate brown. Stir in powdered sugar and vanilla. Stir in milk until smooth.

Debbie Teets

## **Buster Bars**

16 oz pkg Oreo cookies, crushed  
½ gallon vanilla ice cream  
1 cup Spanish peanuts  
6 oz chocolate or butterscotch chips  
2 cups powdered sugar  
½ cups butter  
12 oz can evaporated milk

Pat Oreos in bottom of pan; slice ice cream and layer over cookie crust. Sprinkle peanuts over ice cream. Bring chocolate chips, powdered sugar, butter and evaporated milk to a boil and boil for 8 minutes. Cool completely. Pour sauce over ice cream and freeze. Can serve with Cool Whip.

*Nancy Fauser*

## **Butterscotch Squares**

¼ cup butter  
1 cup brown sugar  
1 egg  
1 tsp vanilla  
1 cup flour  
1 tsp baking powder  
½ cup nuts, optional

Spray 9x9" pan. Mix flour and baking powder. Melt butter, cool; add egg and vanilla and stir. Add flour, stir well. Bake at 325° for 25 minutes. Cut while warm.

*Marilyn Koons*

## Carrot Cookies

1 c granulated sugar  
1 unbeaten egg  
1 c cooked and mashed carrots  
salt to taste  
¾ c Crisco  
1 tsp vanilla  
2 ½ tsp baking powder  
2 c flour

Cream Crisco and sugar. Add egg and beat thoroughly. Add vanilla, mashed carrots, then dry ingredients.

Frosting:

Powdered sugar  
Orange juice  
Grated rind of orange

Bake 325. Do not over-bake. Drop by teaspoonful.

Evelyn Diaber

## Chewy Chocolate Cookies

1¼ cups butter  
2 cups sugar  
2 eggs  
2 tsp vanilla  
2 cups flour  
1 tsp soda  
½ tsp salt  
2 cups white chocolate chips  
1 cup pecans

Cream butter and sugar; add and beat well eggs and vanilla. Add remaining ingredients. Bake at 325 for 20-12 minutes.

*Marilyn Koons*

## Chewy Chocolate Cookies

1 ¼ c margarine – softened  
2 c sugar  
2 eggs  
2 tsp vanilla  
¾ c cocoa  
1 tsp baking soda  
½ tsp salt  
1 c nut – chopped  
2 c flour

Cream margarine and sugar; add eggs and vanilla and blend. Combine flour, cocoa, baking soda, salt, blend with the rest. Stir in nuts and spoon on ungreased cookie sheet. Bake at 350 for 8 to 9 minutes.

Nancy Heinlen

## Chewy Supreme Cookies

1½ tsp butter flavored Crisco  
1½ cup peanut butter  
1½ sugar  
1½ cup packed brown sugar  
4 eggs  
4 cup flour  
2 tsp soda  
1½ tsp baking powder  
1 pkg (10 oz) Milk Duds

In mixing bowl, cream shortening, peanut butter, sugar and brown sugar. Add eggs one at a time, beating well after each addition. Combine dry ingredients, gradually add to creamed mixture. Chill at least 1 hour. Shape around 1 Milk Dud, about 4 Tbsp, so as to completely cover it. Place 2" apart on ungreased cookie sheet. Bake at 350° for 10-12 minutes or until set. Cool on wire rack. Makes 60 cookies.

*Janet Steiger*

## Chocolate Chip Cookies

1 cups margarine  
1 cups Crisco stick shortening  
1½ cups brown sugar  
1½ cups white sugar  
4 eggs  
1 tsp water  
1 Tbsp vanilla  
5¼ cups flour  
2 tsp soda  
½ pkg mini chocolate chips

Mix dry ingredients together, set aside. Cream margarine, shortening, brown sugar, white sugar and vanilla until lightened. Add water and eggs one at a time, mixing well after each addition. Slowly mix in dry ingredients. Add chocolate chips. Bake at 325° for 10-15 minutes. Makes 60 cookies.

*Marilyn Koons*

## Chocolate Chip Cookies

2/3 cup soft shortening (part butter)  
½ cup granulated sugar  
½ cup brown sugar  
1 egg  
1 tsp vanilla  
1½ cup flour (sifted)  
½ tsp soda  
½ tsp salt  
½ cup cut-up nuts  
6 oz pkg semi-sweet chocolate pieces

Mix shortening, sugar, brown sugar, egg and vanilla thoroughly. Stir in flour, soda and salt. Stir in nuts and chocolate pieces. Drop by rounded teaspoonfuls on ungreased cookie sheet. Bake at 375° for 8-10 minutes. Cool.

*Marilyn Koons*



## Chocolate Chip Oatmeal Cookies

1 c flour  
½ tsp salt  
½ c brown sugar  
1 ½ c oatmeal  
2 Tbsp water  
1 c chocolate chips  
½ tsp baking soda  
½ c shortening  
½ c sugar  
1 egg  
½ tsp vanilla  
¼ c chopped nuts

Place all ingredients into large mixing bowl and mix thoroughly. Bake at 350 for 10 to 12 minutes.

Ruth Striker

## Chocolate Marshmallow Cookies

½ cup margarine  
1 cup sugar  
1 egg  
1.2 cup milk  
2 cups flour  
½ tsp soda  
½ cup coco  
1 tsp vanilla  
½ tsp salt  
Marshmallows (cut in half)

Cream margarine and sugar until like and fluffy; add egg; blend well. Add flour, soda, salt and cocoa, alternatively with the milk. Add vanilla; blend well. Drop by teaspoonfuls on cookie sheet. Bake 6-8 minutes at 350°. Remove from oven; top with ½ marshmallows, cut side down. Put in oven for 1½ minutes. Cool and frost.

Frosting:

4 Tbsp margarine  
5 Tbsp cocoa  
2 cups powdered sugar  
4 Tbsp milk  
1 tsp vanilla  
½ tsp almond extract  
Dash of salt

Cream margarine and cocoa. Blend in flavorings; add sugar and milk and mix well. Frost cookie; begin certain to cover the marshmallow completely.

*Sandy Young*

## Chocolate Pixies

¼ cup butter  
4 oz (4 squares) unsweetened chocolate OR  
4 oz pre-melted chocolate  
2 cups flour  
2 cups sugar  
2 tsp baking powder  
3 eggs  
1.2 cup chopped walnuts  
Powdered sugar

Melt chocolate and butter. Cool and add eggs. Add remaining ingredients. Chill dough. Roll in powdered sugar and bake at 300° for 15-18 minutes.

*Marilyn Koons*

## Chocolate Raspberry Crumb Bars

1 cup butter, softened  
2 cups all-purpose flour  
½ cups packed brown sugar  
¼ tsp salt  
2 cups semi-sweet chocolate chips, divided  
1 (14 oz) can sweetened condensed milk  
½ cup chopped nuts, optional  
1/3 cup seedless raspberry jam

Preheat oven to 350°. Beat butter in large mixer bowl until creamy. Beat in flour, sugar and salt until well mixed. With floured fingers, press 1¾ cup crumb mixture onto bottom of greased 9x13" pan; reserve remaining mixture. Bake for 10-12 minutes or until edges are golden brown.

Combine 1 cup chocolate chips and sweetened condensed milk in small heavy-duty saucepan. Melt over low heat, stirring until smooth. Spread over hot crust.

Stir nuts into remaining crumb mixture; sprinkle over chocolate filling. Drop teaspoonfuls of raspberry jam over crumb mixture. Sprinkle with remaining chocolate chips. Continue baking for 25-30 minutes or until center is set. Cool completely on wire rack. Makes 3 dozen bars. Freezes well also.

*Nancy Lipscomb*

## **Cindy's Granola Cookies**

¾ cup butter  
1 cup brown sugar  
½ cup white sugar  
1 egg  
¼ cup water  
1 tsp vanilla  
1 cup granola  
2 cups oatmeal  
1 cup flour  
½ cup coconut  
1 tsp salt  
½ tsp baking soda

Cream butter and sugars, add egg and mix. Add salt and baking soda. Add remaining ingredients. Bake at 350° for 13 minutes. Optional extra ingredients: nuts, raisins, chocolate chips.

*Connie Stickdorn*

## Cinnamon Crispies

1 quart flour  
1 tsp baking soda  
1 1/3 Tbsp baking powder  
1 1/3 Tbsp salt  
1 1/3 Tbsp cinnamon  
1 quart rolled wheat OR  
    1 quart <sup>3</sup>/<sub>4</sub> cup rolled oats  
1<sup>3</sup>/<sub>4</sub> cups nuts, chopped  
2<sup>1</sup>/<sub>4</sub> cups shortening  
1 quart <sup>1</sup>/<sub>2</sub> cup sugar  
4 1/3 Tbsp molasses  
1 Tbsp vanilla  
4 large eggs

Blend dry ingredients except sugar. Mix in nuts. Cream shortening and sugar until well blended. Add molasses, vanilla and eggs, beat to blend. Add dry ingredients; mix. Place by tablespoonfuls on greased baking sheet. Press each cookie flat with a fork. Bake 15 minutes at 350°.

## **Club Cracker Bars**

½ cup oleo (butter)  
¼ cup milk  
½ cup sugar  
2/3 cup brown sugar  
1 cup graham cracker crumbs  
Club crackers

Line bottom of 9x13" pan with club crackers. Mix butter, milk, sugars and crumbs. Bring to boil over medium heat and boil for 4-5 minutes. Stir constantly. Pour filling over crackers and cover with a second layer of crackers. Set aside.

Frosting:

½ cup chocolate chips  
½ cup butterscotch chips  
2/3 cup peanut butter

Melt the chocolate and butterscotch chips together with the peanut butter and spread over the second layer of crackers. Refrigerate for about 45 minutes until set. Cut into pieces the size of the crackers.

*Nancy Fauser*

## **Cream Cheese Cookies**

1 egg  
1 stick butter  
8 oz cream cheese  
1 yellow cake mix

Mix ingredients thoroughly and place spoonfuls onto a cookie sheet. Sprinkle with red or green sprinkles and bake at 350° for about 15 minutes (or until very lightly browned). Let cool on cookie sheet 5 minutes before removing. \*Also good with strawberry cake mix.

*Nancy Lipscomb*

## **Creole Praline**

2 cups sugar  
1/3 cup Pet evaporated milk  
1/3 cup milk  
1.4 cup white Karo  
2 Tbsp butter  
1 tsp vanilla  
2 cups pecans

Add first five ingredients to a heavy saucepan. Cook on medium low heat, stirring often until it becomes a soft ball (240°). Remove from heat. Add vanilla and pecans until mixture begins to thicken. Then drop by spoonfuls onto wax paper. Let cool.

*Beth Bond & Cathy Bond*

## **Date Nut Krispies**

½ cup margarine, melted  
1 cup sugar  
1 cup dates, cut fine  
1 egg, beaten  
2 ¾ cup Rice Krispies  
¾ - 1 cup nuts  
1 tsp vanilla  
½ cup coconut

Melt butter and sugar. Add dates and egg. Cool over medium heat for 5 minutes, stirring constantly. Take off heat and add vanilla. Add cereal and nuts. Cool. Roll into balls; roll balls into coconut. \*Can also pat into cookie sheet and top with coconut and cut into squares.

*Marilyn Koons*

## Date Nut Spirals

2 cup (10 oz) chopped dates  
¾ cup white sugar  
¾ cup water  
1 cup chopped walnuts  
½ tsp vanilla  
1 cup butter  
2 cups brown sugar  
3 eggs  
1 tsp vanilla  
4½ cup flour  
½ tsp soda

Cook dates, white sugar and water 5 minutes. Add walnuts and vanilla and cool.  
This is the filling.

Mix remaining ingredients together and divide dough. Wrap individually and chill for 1 hour.

On wax paper roll 1 piece of dough with floured rolling pin into 17x10" rectangle. Spread with ½ the filling. Rollup and wrap with saran wrap; freeze for 2 or more hours. Slice in ¼" pieces. Bake at 400° for 10-12 minutes. Repeat with second piece of dough.

*Marilyn Koons*

## Date and Nut Squares

2 eggs  
½ cup sugar  
½ tsp vanilla  
½ cup flour  
1.2 tsp baking powder  
1 cup walnuts, cut up  
2 cups dates

Beat eggs until foamy; beat in sugar and vanilla. Add flour and baking powder. Mix in walnuts and dates. Spread in 8" square pan. Bake at 325° for 25-30 minutes. Cool and cut into squares, dust with powdered sugar.

*Marilyn Koons*



## **Fancy Sugar Cookie Bars**

1 tube (16½ oz) refrigerated sugar cookie dough  
1 cup semisweet chocolate chips  
1.2 cup flaked coconut  
1.4 cup chopped pecans

Let dough stand at room temperature for 5-10 minutes to soften. Press into an ungreased 9x13" baking pan. Bake at 350° for 10-12 minutes or until golden brown.

Sprinkle with chocolate chips, coconut and pecans. Bake 12-15 minutes longer or until golden brown. Cool on a wire rack. Makes 2 dozen.

*Dixie Striker*

## **Frosted Banana Bars**

½ cup butter or margarine, softened  
2 cups sugar  
3 eggs  
1½ cups mashed ripe bananas (about 3 medium)  
1 tsp vanilla extract  
2 cups all-purpose flour  
1 tsp baking soda  
Pinch of salt

Frosting:

½ cup butter  
1 pkg (8 oz) cream cheese, softened  
4 cups confectioners' sugar  
2 tsp vanilla extract

In a mixing bowl, cream butter and sugar. Beat in eggs, bananas and vanilla. Combine the flour, baking soda and salt; add to creamed mixture and mix well. Pour into a greased 10x15" baking pan. Bake at 350° for 25 minutes or until bars test done. Cool.

For frosting, cream butter and cream cheese in a mixing bowl. Gradually add confectioners' sugar and vanilla; beat well. Spread over bars. Makes 3 dozen.

*Sandy Young*

## **Fruit Cookies**

½ cup shortening  
½ cup dark corn syrup  
½ cup honey  
1 egg  
½ tsp baking soda  
¼ cup sour milk  
2 cups flour  
1 tsp vanilla  
½ cup chopped nuts  
1 cup raisins  
Candied fruit

Melt shortening, add syrup and honey and mix thoroughly. Add beaten egg. Dissolve baking soda in sour milk. Sift flour and salt and add alternatively with milk. Add fruits and nuts. Drop by teaspoonfuls on greased baking sheet and bake at 350° for about 15 minutes.

*Marilyn Koons*

## Fudge Nut Bars

1 cup butter or oleo  
2 cups brown sugar  
2 eggs  
2 tsp vanilla  
2½ cups flour  
1 tsp soda  
1 tsp salt  
3 cups quick rolled oats

Cream butter and sugar; add eggs and vanilla. Sift flour, soda and salt. Stir in oats and dry ingredients. Spread 2/3 of mixture in 10x15" pan. Cover with chocolate filling. Dot with remaining oatmeal mixture and swirl over filling. Bake at 350° for 25-30 minutes.

### Chocolate Filling:

1 -12oz semi-sweet chocolate bits  
1 can Eagle Brand milk  
2 Tbsp butter  
½ tsp salt  
1 cup nuts, chopped  
2 tsp vanilla

Melt in double boiler.

*Marilyn Koons*

## **Ginger Cookies**

2 Tbsp vanilla  
6 cups shortening (part butter)  
8 cups brown sugar  
8 eggs (1 1/3 cup dry + 1 1/3 cups water)  
2 cups dark molasses

Mix thoroughly and add:

18 cups flour  
3 Tbsp soda  
3 Tbsp cinnamon  
2½ Tbsp ginger  
1 Tbsp cloves  
2 tsp salt  
2 tsp allspice

Drop by scoopfuls into white sugar, optional, and place on cookie sheet. Bake at 325° for 8-10 minutes.

*Marilyn Koons*

## **Grandma's Cutout Cookies**

1 cup white sugar  
1 cup brown sugar  
1 cup butter or oleo  
4 eggs  
3 Tbsp water  
6 cups flour  
1 tsp soda  
1 tsp salt  
1 tsp nutmeg  
1 tsp vanilla

Cream sugars and shortening; add eggs and water. Add dry ingredients and mix into batter. Roll out on floured board, cut out and bake at 375° for 8-10 minutes. Frost after cool.

*May Laipply*

## Grandma's Orange Cookies

2 cups white sugar  
¾ cup oleo  
2 eggs  
1 grated orange rind  
1 cup sour milk  
1 tsp soda  
4 cups flour  
1 tsp baking powder

Drop by teaspoonfuls on baking sheet. Bake at 350° for 10-12 minutes.

Tang:

2 cups confectioners' sugar  
1 Tbsp melted oleo  
1 Tbsp hot water  
2 Tbsp orange juice

*Margie Guttenberg*

## Heavenly Bars

72 butter flavored rectangular crackers (half a 16 oz pkg), divided  
1 cup butter or margarine  
½ cup milk  
2 cups graham cracker crumbs  
1 cup firmly packed brown sugar  
1/3 cup granulated sugar  
2/3 cup smooth peanut butter  
½ cup milk chocolate chips  
½ cup semisweet chocolate chips

Line a 9x13" pan with aluminum foil, extending foil over ends of pan, grease foil. Place a layer of 24 crackers in bottom of pan. Melt butter in a heavy saucepan over medium high heat. Stir in milk, graham cracker crumbs and sugars. Bring mixture to a boil. Reduce heat to medium. Stirring constantly, boil for 5 minutes. Remove from heat; spread ½ of sugar mixture over crackers. Place another layer of 24 crackers on top. Spread remaining sugar mixture over crackers. Top with another layer of crackers.

In a small saucepan, combine peanut butter and chocolate chips. Stirring frequently, cook over low heat until smooth. Spread chocolate mixture over crackers. Cover and chill about 4 hours or until firm. Lift from pan using foil ends. Cut into 1½" squares. Store in airtight container in refrigerator.

*Dori Bishop*

## Holiday Sugar Rollout Dough

1½ cup sifted powdered sugar  
1 cup margarine  
1 egg  
1 tsp vanilla  
½ tsp almond extract  
2½ cups flour  
1 tsp soda  
1 tsp cream of tartar

Cream sugar and margarine. Mix in egg and flavorings. Stir in dry ingredients. Chill 2-3 hours. Roll on floured board. Bake at 375° for 5-8 minutes.

*Marilyn Koons*

## Honey Cookies

¼ cup shortening  
2 cups honey  
1 cup evaporated milk  
1¼ cup brown sugar  
1 small egg  
¾ tsp cloves  
1½ tsp cinnamon  
2½ tsp soda  
7 cups flour  
½ cup nuts

Mix all ingredients. Drop by spoonfuls on to cookie sheet, or let set overnight in refrigerator if you want to roll them out. Sprinkle with white sugar and bake at 350° for 10 minutes. Can frost if desired. Makes about 8 dozen cookies.

*Marilyn Koons*

## Hunka Chocolate Cookies

2- 12 oz pkgs semi-sweet chocolate chips  
4 oz unsweetened chocolate  
¼ cup butter (Do Not Substitute)  
½ cup all purpose flour  
½ tsp baking powder  
¼ tsp salt  
4 eggs  
1 1/3 cups sugar  
2 tsp vanilla  
2- 3 cups broken walnuts, toasted  
Melted white chocolate  
Melted semi-sweet chocolate

Lightly grease large cookie sheet, set aside.

In a heavy saucepan, heat one package of the semi-sweet chocolate chips, unsweetened chocolate and butter until melted stirring constantly. Transfer to a large mixing bowl to cool slightly.

Mix flour, baking powder and salt, set aside.

Add eggs, sugar and vanilla to chocolate mixture, beat with electric mixer. Add flour mixture; beat on low speed until well mixed. Stir in remaining chocolate chips and nuts.

Use ¼ cup dough for each cookie, drop 3 inches apart on greased cookie sheet. Flatten slightly. Bake at 350° for 12-15 minutes or until edges are firm and surface is dull and cracked. Let stand 2 minutes on cookie sheet. Remove, cool on wire rack. Drizzle melted white chocolate and semi-sweet chocolate over cookie. Makes 24 cookies.

\*Toasting Walnuts (or pecans):

Preheat oven to 350°. Spread nuts in single layer on a baking pan or in a shallow pan. Bake stirring once or twice until lightly browned and fragrant, about 10-12 minutes. Let cool.

*Dixie Striker*



## Indoor S'mores

2/3 cup light corn syrup  
2 Tbsp margarine or butter  
1 (11½ oz) pkg milk chocolate chips  
1 tsp vanilla  
3 cups Golden Grahams cereal  
3 cups mini marshmallow

Butter 9x13" pan. In 3 quart saucepan, heat corn syrup, margarine and chocolate chips to boiling, stirring constantly. Remove from heat. Stir in vanilla. Pour over cereal in large mixing bowl. Toss quickly until completely coated with chocolate. Fold in marshmallows, 1 cup at a time. Press mixture evenly in pan with buttered back of spoon. Let stand until firm, at least 1 hour. Cut into 1½ inch squares. Store loosely covered at room temperature.

*Marlene Malone*

## Julia's Spiced/ Iced Cookies

2/3 c shortening (Crisco and margarine)  
2 beaten eggs  
2 Tbsp cinnamon  
1 tsp nutmeg  
4 Tbsp milk  
1 tsp soda  
½ c raisins  
½ c packed brown sugar  
1 c granulated sugar  
1 tsp vanilla  
1 tsp cloves  
¼ tsp salt  
3 1/3 c flour  
1 c chopped nuts

Cream shortening, sugar and beaten eggs. Sift dry ingredients and add with milk, vanilla, nuts and raisins. Mix well. Drop by teaspoonfuls on greased baking sheet. Flatten down. Bake about 12 minutes at 350. (ground coarsely the raisins and nuts. This way you can use the mixer all the way through)

Frosting:

1 egg  
1 tsp lemon extract  
1 Tbsp cream or milk  
1 tsp vanilla  
1/3 tsp salt  
1 lb powdered sugar

beat egg with salt until light. Add a little sugar, extracts, cream and remainder of sugar. Maybe use a little or less of cream. Beat until creamy.

Julia Spaid

## Lept Cookies

½ cup shortening  
1 cup brown sugar  
2 eggs  
1 cup Brer Rabbit Molasses  
1 cup warm coffee  
1 tsp vanilla  
1 tsp soda  
4½ cup flour  
2 Tbsp cocoa  
1 tsp cinnamon  
½ tsp cloves  
½ tsp allspice  
¼ lb chopped citron  
¼ lb orange peel candied  
¼ lb lemon peel candied  
1½ cups nuts

Cream shortening and sugar. Add eggs, molasses, coffee, and vanilla. Blend well. Add dry ingredients. Blend well add fruit and nuts. Mixture will be very thick. Spread on greased cookie sheet and bake at 350 for 15 to 20 minutes or until a toothpick comes out clean. Put a powdered sugar glaze over top when cool. Cut into small squares.

*Marilyn Koons*

## Mameo's Christmas Bars

1½ cups sifted cake flour  
½ tsp salt  
1 tsp baking powder  
½ cup shortening  
1 cup granulated sugar  
2 eggs, well beaten  
1 tsp vanilla  
1 egg white  
1 cup packed brown sugar  
½ cup chopped nuts

Sift first 3 ingredients. Separately, work shortening with spoon until creamy, add granulated sugar slowly, continuing to work until light. Add eggs and vanilla, then flour mixture. Mix well. Spread in greased 8x12" pan.

Beat egg white stiff, add brown sugar, continuing to beat until stiff. Fold in nuts. Spread mixture in pan. Bake at 375° for 30-40 minutes.

*Barb Ellis*

## Molasses Crinkles

Mix thoroughly:

$\frac{3}{4}$  c soft shortening  
1 egg  
 $\frac{1}{4}$  c molasses  
1 c brown sugar – packed

Stir together and stir in:

2  $\frac{1}{4}$  c sifted flour  
 $\frac{1}{2}$  tsp cloves  
1 tsp ginger  
2 tsp soda  
 $\frac{1}{4}$  tsp salt  
1 tsp cinnamon

Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place, sugar-side-up, 3" apart on greased baking sheet. Sprinkle each cookie with 2 or 3 drops of water to produce crackled surface. Bake until set but not hard. Bake at 350 for 8 minutes.

Dixie Striker

## Monster Cookies

1 cup brown sugar  
1 cup white sugar  
1 stick butter  
2 cups peanut butter  
3 eggs  
1 tsp vanilla  
1 tsp Karo  
3¼ rolled oats  
2 tsp soda  
½ cup M&Ms  
½ cup miniature chocolate chips

Beat sugars, butter, peanut butter, eggs, vanilla and Karo together well. Stir in remaining ingredients. Bake at 350° for 8-10 minutes. Makes about 60 cookies.

*Marilyn Koons*

## Mrs. Field's \$250 Cookies

2 cups butter  
2 cups sugar  
2 cups brown sugar  
4 eggs  
2 tsp vanilla  
4 cups flour  
5 cups oatmeal (put in blender to make a powder)  
1 tsp salt  
2 tsp baking soda  
2 tsp baking powder  
24 oz pkg chocolate chips  
1- 8 oz plain Hershey bar, cut up  
3 cups chopped nuts, any kind

Cream together butter and sugars. Add eggs and vanilla. In a separate bowl combine flour, oatmeal, salt, soda and baking powder. Mix all ingredients together and add chocolate chips, Hershey bar and nuts. \*Can substitute raisins etc. for nuts.

Place golf ball sized cookies 2" apart on an ungreased cookie sheet. Bake at 375° for 8 minutes or until done.

*Marilyn Koons*

## My Cookie Recipe

2 eggs  
1 c shortening – ½ c each margarine and Crisco  
2 tsp baking soda  
1/3 tsp salt  
4 Tbsp milk  
1 c sugar – granulated  
1 tsp vanilla  
2 1/3 c flour  
1 tsp baking soda  
1/3 tsp nutmeg (optional)

Cream together at high speed, eggs, sugar, shortening and vanilla. Add at medium speed and sift together flour, baking soda, salt, nutmeg and milk. Alternate with flour mixture. Refrigerate about ½ hour, (while greasing cookie sheets). Drop by spoonfuls on greased baking sheets. Bake at 400 for 12 min. Ice or decorate if desired.

Helen Conrad

## No Bake Cookies

2 cups white sugar  
½ cup oleo  
3 Tbsp cocoa  
½ cup milk  
1 tsp vanilla  
1 cup coconut  
1 cup peanut butter  
1 cup raisins  
3 cups dry rolled oats

Bring sugar, oleo, cocoa and milk to a boil, and then add vanilla. Add coconut, peanut butter and raisins. Add rolled oats. Mix and drop on greased pans or wax paper.

*Marilyn Koons*

## No Bake Peanut Butter Cookies

1½ cups sugar  
¼ tsp salt  
½ cup milk  
¼ cup white corn syrup  
½ cup peanut butter  
1 Tbsp vanilla  
2 cups uncooked oats

In a saucepan, cook over medium heat sugar, salt, milk and corn syrup until soft ball stage (236°). Remove from heat. Stir in peanut butter, vanilla and oats. Drop by teaspoons on wax paper. Let cool. Makes 3½ dozen.

*Marlene Malone*

## No Bake Praline

4½ cups brown sugar  
½ lb butter  
1 cup milk  
2 tsp vanilla  
1 cup peanut butter  
1 cup nuts  
1 cup marshmallows  
2 cups raisins  
7 cups rolled oats

Mix and boil brown sugar, butter, vanilla and milk for 1 minute. Pour over remaining ingredients. Drop by spoonfuls on wax paper.

*Marilyn Koons*



## Oatmeal Cookies

¾ cup shortening  
1 cup brown sugar  
½ cup sugar  
1 egg  
¼ cup water  
1 tsp vanilla  
1 cup flour  
1 tsp salt  
½ tsp soda  
3 cups rolled oats

Cream shortening, sugars, egg, water and vanilla. Mix in flour, salt and soda. Add rolled oats and mix well. Bake at 350° for 12-15 minutes.

\*Add nuts, raisins, chocolate chips or coconut after adding rolled oats.

*Marilyn Koons*

## Oatmeal Ginger Chewies

2 cups old fashioned oats  
2 cups flour  
1 Tbsp ginger  
1 tsp cinnamon  
½ tsp baking soda  
½ tsp salt  
¼ tsp allspice  
½ cup butter at room temperature  
¼ cup solid vegetable shortening  
1 cup brown sugar  
½ cup molasses  
1 egg  
1 tsp vanilla  
¾ cup dried cranberries

Preheat oven to 350°. Mix oats, flour, spices, soda and salt. Beat other ingredients together. Add oats mixture. Fold in cranberries. Drop by ¼ cupfuls on ungreased pan. Press down lightly. Bake 14-16 minutes. Let stand on pan 2 minutes. Brush with glaze.

Glaze:

1¼ cup confectioners' sugar  
2 Tbsp butter  
1 tsp water

*Sandy Young*

## Old-Fashioned Sour Cream Cookies

½ c shortening –part butter  
1 egg  
1 tsp vanilla  
2 2/3 c flour  
1 c sugar  
1 tsp baking powder  
½ tsp soda  
½ tsp salt  
¼ tsp nutmeg  
½ c sour cream

Mix shortening, sugar, egg and vanilla. Measure flour by dip-level, pour method or by sifting. Blend dry ingredients and ass to creamed mixture alternately with sour cream. Roll 1/4" thick cut with 2" cutter. Bake 8 to 10 minutes in 425 oven.

Marlene Skidmore

## Orange Cookies

¾ c shortening  
2 eggs  
4 c flour  
½ tsp salt  
1 tsp soda  
1 c sour milk  
1 ½ c sugar  
1/3 c orange juice and grated rind of 1 orange  
1 tsp baking powder

Drop by teaspoons and baked at 350. while still warm, frost with frosting made of:

2 ½ c 4XX sugar  
1 Tbsp oleo  
4 Tbsp orange juice

## **Payday Bars**

1 cup sugar  
1 cup peanut butter  
1 cup white Karo syrup  
6 cups Rice Chex  
1½ cups cocktail peanuts

Combine sugar, peanut butter and Karo syrup. Bring to a boil and boil for 1 minute, stirring constantly. Pour over Rice Chex and peanuts. Mix together. Put in a 9x13" pan. Do not refrigerate.

*Shelly Darnell*

## **Peach Almond Bars**

1 tube (16½ oz) refrigerated sugar cookie dough  
1 jar (18 oz) peach preserves  
1½ cups slivered almonds, divided  
4 eggs  
½ cup sugar

Let dough stand at room temperature for 5-10 minutes to soften. Press into an ungreased 9x13" baking pan. Bake at 350° for 12-15 minutes or until golden brown.

Spread preserves over crust. Sprinkle with ¾ cup almonds. In a large mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved.

Spread meringue evenly over almonds. Sprinkle with remaining almonds. Bake for 20-25 minutes or until lightly browned. Cool on a wire rack. Store in the refrigerator. Makes 2 dozen.

*Dixie Striker*

## **Peanut Butter Brownies**

1½ cups shortening  
1½ cup peanut butter  
1½ cup white sugar  
1½ cup brown sugar  
1 Tbsp vanilla  
3 eggs  
3 cups flour  
1½ tsp soda  
¾ tsp salt

Cream shortening, peanut butter and sugars. Add vanilla and eggs, mix well. Add flour, soda and salt. Bake at 325°-350° for 10-15 minutes. Watch closely; do not over bake. Add peanut butter to your favorite vanilla frosting recipe and frost bars when cool.

*Marilyn Koons*

## **Peanut Butter Chews**

1 cup sugar  
1 cup white Karo syrup  
1 cup peanut butter  
3 cup Corn Flakes

Mix sugar and Karo in a large saucepan, stirring constantly over medium low heat until mixture comes to a boil. Remove from heat. Add peanut butter. Stir until smooth. Add corn flakes and mix well. Turn out onto wax paper.

*Beth Bond & Cathy Bond*

## Peanut Butter Chocolate Chip Cookies

¼ c flour  
¾ tsp baking soda  
½ tsp baking powder  
¼ tsp salt  
¾ c peanut butter  
½ c butter – softened  
½ c sugar  
½ c chopped peanuts  
½ c packed brown sugar  
½ tsp vanilla  
5 Tbsp milk  
1 egg  
6 oz (1 c) semi-sweet chocolate morsels

Preheat oven to 375. In small bowl, combine flour, baking soda, baking powder and salt; set aside. In large bowl, combine peanut butter, butter, sugar, brown sugar and vanilla; beat till creamy. Beat in milk and egg. Gradually add flour mixture; mix well. Stir in chocolate chips and peanuts. Drop by teaspoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes.

Nancy Heinlen

## Peanut Butter Cookies

3 cup shortening Crisco butter sticks  
3½ cup peanut butter  
3½ cup brown sugar  
3½ cup white sugar  
10 eggs  
1 Tbsp vanilla  
3½ tsp soda  
3½ tsp baking powder  
11 cup flour

Cream Crisco and sugar till fluffy. Add peanut butter and eggs. Blend in dry ingredients. Bake at 350° for 10 minutes.

*Marilyn Koons*

## Peanut Butter Cookies

1 c shortening  
1 c white sugar  
1 c brown sugar  
2 eggs  
1 c peanut butter  
3 c flour  
1 ½ tsp soda  
½ tsp salt  
1 tsp vanilla

Mix sugars, add to creamed shortening. Mix well. Add 2 eggs (beaten) and mix well. Add flour, soda, salt mixture. Mix. Add vanilla and peanut butter. Knead until mixed well. Roll into 1" balls, flatten with fork. Bake on greased cookie sheet for 5 – 10 minutes at 400.

Nancy Gillenwater

## Peanut Butter 'n' Jelly Bars

1 tube (16½ oz) refrigerated peanut butter cookie dough  
½ cup peanut butter chips  
1 can (16 oz) buttercream frosting  
¼ cup creamy peanut butter  
¼ cup seedless raspberry jam or grape jelly

Let dough stand at room temperature for 5-10 minutes to soften. Press into an ungreased 9x13" baking dish; sprinkle with peanut butter chips. Bake at 375° for 15-18 minutes or until lightly browned and edges are firm to the touch. Cool on a wire rack.

In a small mixing bowl, beat frosting and peanut butter until smooth. Spread over bars. Drop jam by teaspoons over frosting; cut through frosting with a knife to swirl the jam. Makes 2 dozen.

*Dixie Striker*

## **Peanut Butterscotch Munchies**

1 large butterscotch bits  
1 cup peanut butter  
1 large can chow mein noodles  
3 cup mini marshmallows

Melt butterscotch bits and peanut butter. Add noodles and marshmallows. Drop on wax paper or put in 9x13" pan and cut.

*Margie Guttenberg*

## **Peanut Butter S'more Bars**

1 tube (16½ oz) refrigerated peanut butter cookie dough  
3½ cups miniature marshmallows  
¾ cup milk chocolate chips  
2 tsp shortening  
1½ cups milk chocolate M&M's

Let dough stand at room temperature for 5-10 minutes to soften. Cut into 24 slices; arrange side by side in an ungreased 9x13" baking pan. Pat together to close gaps.

Bake at 350° for 18-20 minutes or until lightly browned and edges are firm. Sprinkle with marshmallows; bake 2-3 minutes longer or until marshmallows are puffy.

In a small microwave-safe bowl, melt chocolate chips and shortening; stir until smooth. Sprinkle M&M's over marshmallow layer; drizzle with melted chocolate. Chill until set before cutting. Makes 2 dozen.

*Dixie Striker*



## Pineapple Cookies

½ cup shortening  
1 cup brown sugar  
1 egg  
1 tsp vanilla  
¾ cup crushed pineapple (drained a little)  
2 cup flour  
1/3 tsp salt  
1 tsp baking powder  
1 tsp baking soda  
½ cup chopped nuts (optional)

Cream shortening, sugar and egg, add pineapple and vanilla slowly. Sift all dry ingredients and add to mixture. Add nuts slowly. Bake 375° for 12 minutes. Make 3 dozen.

Frosting:

2 Tbsp butter  
2 Tbsp pineapple juice

Melt butter with pineapple juice. Cool slightly and add enough powdered sugar until smooth. Add yellow food coloring as desired.

*Ellie Rockwell*

## Pineapple Drop Cookies

2/3 c shortening  
1 tsp salt  
1 tsp vanilla  
2 c flour  
2 ½ tsp baking powder  
1 egg – well beaten  
1 c rolled oats  
1 c packed brown sugar  
1 c crushed pineapple – undrained  
1 c chopped nuts

Blend shortening, salt and vanilla. Add brown sugar gradually and cream well. Add egg and mix well. Sift flour with baking powder. Add flour mixture alternately with pineapple, mixing well after each addition. Add oats and nuts and blend. Drop by tablespoons on greased cookie sheet. Bake at 350 for 15 to 18 minutes.

Nancy Heinlen

## Pride of Iowa Cookies

1 c brown sugar  
1 c sugar  
1 c shortening  
2 eggs  
2 c flour  
½ tsp salt  
1 tsp baking powder  
1 tsp vanilla  
1 c coconut  
3 c Quick oats  
½ c chopped nuts  
1 tsp soda

Mix in order given. Drop on greased cookie sheet and press down with the bottom of a glass or make small balls and press down with the bottom of glass. Dough is very stiff.

John and Dorothy Eusey

## Potato Chip Cookie

1 c shortening  
1 ½ c brown sugar  
½ c sugar  
2 eggs  
2 c flour  
1 c chopped nuts  
½ tsp salt  
1 tsp soda  
1 tsp vanilla  
2 c crushed potato chips

Cream shortening and sugars. Add eggs and vanilla and beat. Add flour, salt and soda. Stir until well mixed. Add chips and nuts. Drop on an ungreased cookie sheet. Bake at 350 for 12 minutes.

Sandy Knowlton

## Powdered Sugar Cookies

3 cup powder sugar  
1 lb butter  
2 eggs  
2 tsp vanilla  
5 cups flour  
2 tsp soda  
2 tsp cream of tartar

Cream butter and sugar, add eggs and vanilla. Add dry ingredients. Bake at 350° for 8-10 minutes.

*Marilyn Koons*

## Pumpkin Cookies

3 cups sugar  
1½ cup butter  
3 cups pumpkin  
3 tsp vanilla  
6 cups flour  
3 tsp soda  
3 tsp cinnamon  
3 tsp baking powder  
3 cup raisins  
1½ cups nuts

Blend sugar and butter until fluffy. Add pumpkin and vanilla. Mix in dry ingredients. Add raisins and nuts. Bake at 350 for 8-10 minutes.

*Marilyn Koons*

## Pumpkin Cookies

1 c Crisco  
1 c sugar  
2 eggs  
2 c pumpkin  
2 c flour  
1 tsp soda  
½ tsp cinnamon  
½ tsp salt  
½ c dates or raisins  
½ c nuts

Cream shortening and sugar. Add eggs and beat. Add pumpkin and sifted dry ingredients. Add dates or raisins and nuts. Bake 10-12 minutes at 350.

Frosting:

½ c brown sugar  
4 Tbsp milk  
3 Tbsp margarine

Boil together 2 minutes and add to 1 c powdered sugar.

Sandy Knowlton

## Quick Cookie

1 box cake mix  
2 eggs  
½ c oil

Mix together. Roll in balls and then in powdered sugar. Bake at 350 for 8 to 10 minutes.

Carol Van Meter

## Raisin Puffs

1 c seedless raisins  
½ c golden raisins  
1 c water

Cook until water is gone. Cool.

Cream:

1 c shortening  
1 ½ c sugar  
2 eggs

Add:

3 ½ c flour  
½ tsp salt  
1 tsp soda  
1 tsp vanilla

Mix well. Add raisins. Shape into balls, roll in sugar. Press down. Bake at 350 for 12-15 minutes. Add a little nutmeg.

Esther (Striker) Ferguson

## **Rhubarb Cookies**

1 cup shortening  
1½ cups brown sugar  
2 eggs  
3 cup all-purpose flour  
1 tsp baking soda  
½ tsp salt  
1½ cups diced fresh rhubarb

In a large mixing bowl, cream shortening and brown sugar. Beat in eggs. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in rhubarb. Drop by tablespoonfuls two inches apart onto greased baking sheets. Bake at 350° for 12-15 minutes or until lightly browned. Remove to wire racks to cool. I add a homemade cream cheese frosting.

*Pat Trout*

## **Rice Krispies**

2 cups white sugar  
2 cups Karo (half Karo, half honey)  
2 cups peanut butter  
2 Tbsp vanilla  
1- 13 oz box Rice Krispies

Boil sugar and Karo, add peanut butter and vanilla. Mix into Rice Krispies. Press into pan and cut when cool. \*May add nuts, M&M's or sprinkle with colored sugar.

*Marilyn Koons*

## Ritz Cracker Delights

1 c chopped dates  
1 can Eagle Brand condensed milk

Cook until thick, about 5 minutes after it bubbles. Add 1 c chopped nuts (I use pecans). Spread on individual Ritz Crackers. Bake at 350 for 7 minutes. Cool completely the frost.

Icing:

¼ stick margarine or butter  
2 c sifted confectioner sugar  
3 oz cream cheese – room temperature

Mix together until light and fluffy. Frost cracker. Makes approximately 50 crackers.

Gladys Heminger

## Rice Krispies Square

½ c sugar  
½ c light Karo  
¾ c peanut butter  
2 ½ c Rice Krispies

Measure sugar and karo into saucepan. Boil until clear. Add peanut butter and rice krispies. Mix well and pour into 9 x 9” square pan. Cut into bars when cool.

Nancy Heinlen

## Rolled Oats Cookies

1 lb shortening  
2 cups white sugar  
2 cups brown sugar  
4 eggs  
4 tsp vanilla  
½ cup water  
5 1/3 cup flour  
1 2/3 tsp soda  
1 tsp cinnamon  
6 cups rolled oats  
1 cup chocolate chips

Cream first 6 ingredients. Mix and add the next five. Add chocolate chips. Bake at 350° for 7-10 minutes on a greased cookie sheet.

*Marilyn Koons*

## Roll-ups

4 c flour  
3 sticks oleo

Cut butter into flour with pastry blender.  
Add:

3 egg yolks, slightly beaten  
½ tsp salt  
8 oz sour cream  
1 tsp vanilla

Chill until firm. Divide into 8 parts. Roll out with confection sugar. Brush with beaten egg whites, 3 Tbsp confection sugar and 1 tsp vanilla. Sprinkle with cinnamon/sugar mixture. Cut into 8 wedges and roll-up starting with widest edge. Bake 400 for 10 minutes.

*Phyllis Spengler*



## Russian Tea Cakes

1 cup butter  
½ cup powdered sugar  
1 tsp vanilla  
2¼ cup flour  
¾ cup nuts

Mix butter and powdered sugar. Add vanilla and dry ingredients. Shape into 1" balls and bake at 375° for 8-10 minutes. Cool and dust with powdered sugar.

*Marilyn Koons*

## Salted Peanut Chews

1½ cup flour  
2/3 cup firmly packed brown sugar  
½ tsp baking powder  
½ tsp salt  
¼ tsp baking soda  
½ cup oleo, softened  
1 tsp vanilla  
2 egg yolks  
3 cups mini marshmallows

In a large bowl, combine all crust ingredients except marshmallows until crumb mixture forms. Press into bottom of ungreased 9x13" pan. Bake at 350° for 12-15 minutes, or until light golden brown. Immediately sprinkle with marshmallows. Return to oven for 1-2 minutes, or until marshmallows just begin to puff. Cool while preparing topping.

Topping:

2/3 cup corn syrup  
¼ cup oleo  
2 tsp vanilla  
1 (12 oz) pkg peanut butter chips  
2 cups crisp rice cereal  
2 cups peanuts

In a large saucepan, heat corn syrup, oleo, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill and cut into bars.

*Marlene Malone*

## Sas's Soft Chocolate Chip Cookies

¾ cup butter flavored Crisco  
¾ cup Domino dark brown sugar  
½ cup Domino light brown sugar  
2 Tbsp milk  
1 Tbsp real vanilla  
1 egg  
1¾ cup Gold Medal Flour  
1 tsp salt  
¾ tsp baking soda  
1 cup Ghirardelli milk chocolate chips  
1 cup Ghirardelli semi sweet chocolate chips  
1 cup coarsely chopped walnuts or pecans

Combine Crisco, sugars, milk and vanilla in large bowl. Beat at medium speed until well blended. Beat in egg. Combine flour, salt and baking soda. Blend by hand into creamed mixture just until blended. Stir in chocolate chips and nuts. Drop rounded tablespoons of dough 3 inches apart onto ungreased baking sheet. Bake at 350° for about 12 minutes for soft cookies. DO NOT OVER BAKE. Makes about 3 dozen cookies.

\*If nuts are omitted, add an additional ½ cup semi sweet chocolate chips.

*Anna Fitz*

## Scotch A Roos

Put in large pan:

1 c sugar  
1 c Karo

Bring just to a boil. Add 1 c of peanut butter. Stir in 6 c of rice krispies. Pour into pan and mash down. Melt over hot water 1 c chocolate chips and 1 c butterscotch chips. Pour over rice krispies layer. After they cool, cut into squares.

Carol Van Meter

## **Snickerdoodles**

1 cup shortening  
1½ cup sugar  
2 eggs  
2¾ cup flour  
2 tsp cream of tartar  
1 tsp soda  
¼ tsp salt  
2 Tbsp sugar  
2 tsp cinnamon

Mix shortening, sugar and egg thoroughly. Blend flour, cream of tartar, soda and salt. Stir into shortening mixture. Shape into 1" balls. Roll in mixture of 2 Tbsp sugar and cinnamon. Place 2" apart on ungreased cookie sheet.

*Barb Ellis*

## **Snickerdoodles**

4 cup shortening (part butter)  
6 cup white sugar  
8 eggs  
12 cups flour  
4 tsp soda  
2 tsp salt

Mix and drop into 8 Tbsp sugar and 8 tsp cinnamon. Bake at 350° for 8-10 minutes.

*Marilyn Koons*

## Soft Carrot Raisin Cookies

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

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

Cream. Add  $\frac{3}{4}$  c raisins, fold in.

1 c grated raw carrots

$\frac{1}{4}$  c orange juice

1 egg

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

Add to creamed mixture. Mix well.

2  $\frac{1}{4}$  c flour

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

2 tsp baking powder

Combine. Gradually add to the above mixture. Drop by teaspoon onto greased cookie sheet. Bake 10 – 12 minutes at 375.

Nancy Gillenwater

## Soft Molasses Cookies

5¼ - 5½ cups all purpose flour  
1½ tsp cream of tartar  
1½ tsp ginger  
1½ tsp cinnamon  
½ tsp cloves  
¾ tsp salt  
1 cup lard, melted  
1 cup sugar  
1 cup molasses  
2 tsp vanilla  
1 egg, beaten  
4 tsp soda  
¾ cup hot water

Grease aluminum baking sheets lightly, then dust with flour to prevent cookies from spreading. Start oven 10 minutes before baking; set to moderately hot (400°).

Sift flour, measure, resift 3 times with first 5 ingredients. Heat lard until barely melted, cool slightly; then pour over sugar in a 4 quart mixing bowl. With a rotary beater, beat until blended, then beat in molasses, then vanilla and egg, beating very hard. Dissolve soda in the hot water and stir into molasses mixture. Now stir dry ingredients into molasses mixture in 3 or 4 portions, stirring after each until thoroughly blended. Cover dough with waxed paper and chill in refrigerator 20 minutes for more easier handling. Remove ¼ of dough at a time. Roll out on lightly floured pastry cloth about ¼" thick and cut with a 3½" cutter. Place on prepared sheets. Bake about 7 minutes. Remove from oven to cake rack, let cool on pan a minute or two, then remove to racks to cool. Make 36-40 3½" cookies.

*Marilyn Koons*

## Sorghum Cookies

1 egg, beaten  
1 cup sugar  
¾ cup Crisco  
4 Tbsp sorghum  
2 cup flour  
½ tsp cinnamon  
½ tsp ginger  
2½ tsp soda  
¼ tsp salt

Mix egg, sugar, Crisco and sorghum. Add remaining ingredients. Cool in refrigerator. Shape into balls, roll in sugar. Bake at 350°.

*Peg Lyons*

## Sweetheart Cookies

1 cup butter or margarine, softened  
1- 8oz pkg cream cheese, softened  
1 cup granulated sugar  
1 tsp vanilla  
2 cups all-purpose flour  
1 Tbsp baking powder  
¼ tsp salt  
1 cup quick or old fashioned oats, uncooked  
½ cup walnuts, optional

### Pink Frosting:

2 cups confectioners' sugar  
2 Tbsp butter or margarine, softened  
4 tsp milk  
½ tsp milk  
2-3 drops red food coloring

Beat together butter and cream cheese until creamy; add sugar and vanilla; beat again. Sift together flour, baking powder and salt. Add to creamed mixture. Stir in oats and nuts. Mix well. Chill several hours or overnight.

Divide into 1"balls. Place on ungreased cookie sheet. To shape into hearts, press to flatten slightly. Pinch bottom end together to form point. With index finger press dough from top edge towards point to make indentation in top of heart. Bake at 350° for 12-15 minutes. Cool. Makes 4 dozen cookies.

For frosting, combine sugar, milk and vanilla. Beat until smooth. Add coloring; blend well. Frost cooled cookies.

*Sandy Young*

## Whoopy Pies

½ cup butter  
1 cup sugar  
2 egg yolks (save whites)  
¼ tsp salt  
1 tsp soda  
1 tsp baking powder  
2 cups flour  
4 Tbsp baking cocoa  
1 cup buttermilk or sour milk  
1 tsp vanilla

Cream butter and sugar until well blended, add the egg yolks. Measure flour, cocoa, salt baking powder and soda in separate bowl. Mix alternating with buttermilk to the butter mixture. Drop by teaspoonfuls on a cookie sheet. Bake at 350 for 8-10 minutes. When cool add filling between each cookie to make a sandwich.

### Filling:

2 egg whites  
4 Tbsp milk  
2 tsp vanilla  
4 cups powdered sugar  
1¼ cup Crisco

Beat egg whites until stiff; add milk, vanilla and 2 cups powdered sugar, beat well. Add 2 cups powdered sugar and Crisco.

*Nancy Maples*



## T. C. Cory's Soft Sugar Cookie Recipe

1 c brown sugar  
1 c soft margarine  
2 eggs  
2 tsp baking powder  
2 tsp nutmeg  
1 Tbsp vanilla  
1 c granulated sugar  
1 c buttermilk  
2 tsp baking soda  
4 ½ c white flour (4 ¼ c in batter; ¼ c used on board)

Cream sugars and margarine well, add two eggs and vanilla until well blended. Sift together flour, baking soda, baking powder and nutmeg. Add flour and other ingredients to creamed sugars and margarine by hand stirring until well blended. Roll cookies on board using additional flour or if you prefer, you can add enough flour to batter to allow you to roll batter into balls which can be placed on a greased cookie sheet and flattened to desired thickness with greased or floured spatula. Bake in preheated 375 oven for approximately 8 minutes (4 minutes on middle rack and 4 minutes on upper rack) or until desired doneness.

## World's Best Sugar Cookies

1 c powdered sugar  
1 c butter (margarine)  
2 eggs  
2 tsp vanilla  
5 c flour  
1 c sugar  
1 c Crisco oil  
1 tsp salt  
1 tsp soda

Mix well and roll into small ball. Press onto ungreased cookie sheet with a glass, with sugar on bottom of glass. Bake 10 minutes at 350 or until done, but not brown. Frost, if desired when cool.

Karen Scott

## Zucchini Brownies

4 eggs  
1½ cup oil  
2 cups sugar  
2 cups flour  
2 tsp soda  
2 tsp cinnamon  
1 tsp salt  
4 Tbsp cocoa  
1 tsp vanilla  
3 cups grated zucchini  
1 cup chopped nuts, optional

Beat eggs and oil for 2 minutes. Add sugar, flour, soda, cinnamon, salt and cocoa and beat by hand until smooth. Stir in vanilla, zucchini and nuts. Pour in greased and floured sheet pan. Bake at 350° for 25-30 minutes.

Frosting:

8 oz cream cheese  
¾ cup margarine, softened  
2½ cups powdered sugar  
2 Tbsp cocoa, if desired  
1 tsp vanilla

Mix until smooth and creamy. Spread on cooled brownies.

*Sandy Young*