

Incredibly Delicious

Cookies



COOKIES

<i>Applesauce Cookies</i>	11
<i>Brownie Mounds</i>	10
<i>Checkerboard Cookies</i>	22
<i>Chocolate Caramel Thumbprints</i>	21
<i>Chocolate Chip Cookies</i>	08
<i>Chocolate No Bakes</i>	10
<i>Chocolate Star Cookies</i>	15
<i>Cinnamon Pinwheels</i>	05
<i>Cookie A Day</i>	12
<i>Doo-Dads</i>	14
<i>Double Chocolate Cookies</i>	08
<i>Drop Sugar Cookies</i>	06
<i>Frosted Orange Cookies</i>	18
<i>German Chocolate Cookies</i>	06
<i>Macadamia Cocoa Cookies</i>	19
<i>Maria's Sugar Cookies</i>	13
<i>Milk Dud Surprise Cookies</i>	14
<i>Old Fashioned Pumpkin Cookies</i>	23
<i>Peanut Butter Chip Cookies</i>	16
<i>Peanut Butter M&M Cookies</i>	12
<i>Peanutty Chocolate Cookies</i>	15
<i>Pecan Cereal Clusters</i>	17
<i>Peppermint Pinwheels</i>	20
<i>Pretzel Cookies</i>	07
<i>Shortbread Meltaways</i>	16
<i>Snickerdoodles</i>	11
<i>Sugar Cookies</i>	13
<i>Toffee Chip Cookies</i>	09



Cinnamon Pinwheels

Ingredients:

1 cup margarine or butter
1 ½ tsp flour
½ c sour cream
3 tbsp sugar
1 tsp ground cinnamon
3 tbsp sugar
1 tbsp water

Instructions:

Cut margarine into flour.
Stir in sour cream.
Cover and refrigerate at least 8 hours.
Mix 3 tbsp sugar and cinnamon.
Divide dough into halves.
Roll into 20 x 7 rectangle on sugared, well floured surface.
Sprinkle with half the sugar mixture.
Roll up tightly beginning with the 7 inch side.
Roll other half of dough into rectangle, 20 x 7 inches.
Sprinkle with remaining sugar mixture.
Attach to first roll and continue rolling up.
Pinch edges to seal.
Wrap and refrigerate for at least 1 hour, but not longer than 48 hours.
Heat oven to 350.
Cut roll into ¼ inch slices.
Place about 2 inches apart on baking sheet.
Mix 3 tbsp sugar and the water, brush over cookies.
Bake unto golden brown, about 20-25 minutes.

* * * * *

German Chocolate Cookies

Ingredients:

1 pkg German chocolate cake mix
2 eggs
½ cup melted margarine
½ cup quick cooking oats
1 cup chocolate chips

Instructions:

Stir cake mix, eggs, butter, oats and choc chips.
Bake at 350 for 9-11 min.

* * * * *

Drop Sugar Cookies

Ingredients:

2 eggs
¾ cup sugar
2/3 cup vegetable oil
2 tsp vanilla
1 tsp grated lemon peel
2 cups flour
2 tsp baking powder
½ tsp salt
additional sugar

Instructions:

Beat eggs, sugar, oil, vanilla and lemon peel.
Combine dry ingredients.
Gradually add to egg mixture.
Drop onto greased baking sheet.
Flatten with a glass dipped in sugar.
Bake at 350 for 8-10 minutes.

* * * * *

Pretzel Cookies

Ingredients:

1 cup sugar
1 cup margarine, soft
½ cup milk
1 egg
1 tsp vanilla
1 tsp almond extract
3 ½ cups flour
1 tsp baking powder
¼ tsp salt

Instructions:

Mix sugar, margarine, milk, egg, vanilla and almond extract.
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 1 tsp colored sugar on board.
Roll each piece into 10 inch long strip.
Twist into pretzel shape and bake 10-12 minutes.

* * * * *

Double Chocolate Cookies

Ingredients:

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

Instructions:

Cream butter and sugar.
Beat in eggs and vanilla.
Combine flour, cocoa, baking soda and salt.
Add to creamed mixture. Stir in chocolate chips.
Bake at 350 for 8-10 minutes.

* * * * *

Chocolate Chip Cookies

Ingredients:

1 cup sugar
1 cup brown sugar
1 cup butter
2 eggs
1 ½ tsp vanilla
3 cups flour
1 tsp salt
1 tsp baking soda
12 oz chocolate chips



Instructions:

Cream butter and sugars.
Add eggs and vanilla.
Mix dry ingredients and add to above mixture.
Bake at 325.

* * * * *

Toffee Chip Cookies

Ingredients:

1 cup margarine, softened
½ cup vegetable oil
1 cup sugar
1 cup brown sugar
1 tsp vanilla
2 eggs
3 cup flour
1 tsp cream of tartar
1 tsp baking soda
1 tsp salt
3 cups rice krispies cereal
1 cup quick oats
1 cup flaked coconut
1 cup chopped pecans
1 cup toffee bits

Instructions:

Cream butter, sugars, oil and vanilla.
Add eggs one at a time.
Combine dry ingredients, add to mixture.
Stir in remaining ingredients.
Bake at 350 for 10-12 minutes.

* * * * *

Brownie Mounds

Ingredients:

1/3 cup margarine
3/4 cup sugar
1/3 c light corn syrup
1 egg
3 oz unsweetened chocolate, melted
1 tsp vanilla
1 2/3 cup flour
1/2 tsp baking powder
1/4 tsp salt
1/2 cup chopped walnuts

Instructions:

Cream butter and sugar.
Add next 4 ingredients.
Combine dry ingredients.
Add to chocolate mixture.
Stir in walnuts.
Bake at 350 for 10-12 minutes.

* * * * *

Chocolate No Bakes

Ingredients:

1 stick oleo
2 cups sugar
1/2 cup milk
3/4 cup peanut butter
1 tsp vanilla
6 tbsp cocoa
3 cups oats

Instructions:

Boil oleo, sugar and milk for 1 minute.
Remove from heat.
Stir in rest of ingredients.
Drop onto waxed paper.

* * * * *

Applesauce Cookies

Ingredients:

$\frac{3}{4}$ cup shortening
1 cup brown sugar
1 egg
 $\frac{1}{2}$ cup applesauce
 $2 \frac{1}{4}$ cup flour
 $\frac{1}{2}$ tsp soda
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp cinnamon
raisins

Instructions:

Cream first four ingredients.
Add dry ingredients.
Bake at 375 for 10-12 minutes.

* * * * *

Snickerdoodles

Ingredients:

1 cup shortening
 $1 \frac{1}{2}$ cup sugar
2 eggs
2 tsp cream of tartar
 $2 \frac{3}{4}$ cup flour
1 tsp soda
 $\frac{1}{2}$ tsp vanilla
 $\frac{1}{2}$ tsp salt

Instructions:

Mix shortening, sugar and eggs.
Mix dry ingredients, add to creamed mixture.
Chill dough, make into balls.
Roll in cinnamon and sugar.
Bake at 350.

* * * * *

Peanut Butter M&M Cookies

Ingredients:

6 eggs
2 ½ cup brown sugar
2 cups sugar
½ lb margarine
4 tbsp vanilla
1 ½ lb peanut butter
4 tsp baking powder
9 cups oatmeal

Instructions:

Cream eggs, sugars, margarine, vanilla and peanut butter.
Add baking powder, oatmeal and 1 lb M&M's.
Bake at 350 for 8-10 minutes.
YIELD: 15 DOZEN.

* * * * *

Cookie A Day

Ingredients:

1 cup applesauce
2 egg whites
½ cup apple jelly, melted
3 cups oats
1 cup crushed wheat cereal
1 tsp each: soda, salt, cinnamon, allspice, ginger
¼ tsp cloves
1 cup raisins
½ cup walnuts
2 tbsp orange juice
2 tbsp lemon juice
1 tbsp vanilla

Instructions:

Combine applesauce, egg whites and jelly.
Combine oats, cereal, brown sugar, flours and spices.
Add to applesauce mixture.
Add rest of ingredients.
Drop onto sheet and flatten slightly.
Bake at 350 for 12 minutes.

Maria's Sugar Cookies

Ingredients:

½ cup oleo
½ cup sugar
2 eggs
1 tsp vanilla
2 tsp baking powder
2 ¾ cup flour

Instructions:

Combine butter and sugar.
Add eggs and vanilla.
Combine dry ingredients, add to mixture.
Bake at 400 for 6-7 minutes.

* * * * *

Sugar Cookies

Ingredients:

2 cups sugar
1 cup shortening
2 eggs
1 tbsp vinegar in 1 cup milk
1 tsp soda
2 tsp baking powder
1 tsp vanilla
½ tsp salt
5 cups flour

Instructions:

Cream sugar and shortening.
Add eggs.
Dissolve soda in milk.
Add dry ingredients and chill overnight.
Cut into shapes and bake at 350.

* * * * *

Doo-Dads

Ingredients:

½ cup white sugar
½ cup white karo syrup
1 tsp vanilla
1 cup peanut butter
2 cups rice krispies

Instructions:

Heat sugar and karo to a boil, remove from heat.
Add vanilla, peanut butter and rice krispies.
Drop onto wax paper.

* * * * *

Milk Dud Surprise Cookies

Ingredients:

1 ½ cup butter flavored Crisco
1 ½ cup peanut butter
1 ½ cup sugar
1 ½ cup brown sugar
4 eggs
3 ¾ cup flour
2 tsp baking soda
1 ½ tsp baking powder
¾ tsp salt
Milk Duds

Instructions:

Cream Crisco, peanut butter, sugars.
Add eggs one at a time.
Combine dry ingredients.
Add gradually to Crisco mixture.
Chill 1 hour.
Shape small ball of dough around one milk dud, covering it completely.
Roll in sugar, bake at 350 for 10-12 minutes.

* * * * *

Peanutty Chocolate Cookies

Ingredients:

1 cup chunky peanut butter
2 tbsp vegetable oil
2 eggs
1 pkg fudge brownie mix, 13x9 size
½ cup water
12 oz milk chocolate candy bars, chopped
½ cup unsalted peanuts

Instructions:

Cream peanut butter and oil.
Beat in eggs just until combined.
Stir in brownie mix and water.
Fold in the chopped candy bars and peanuts.
Drop by heaping tablespoonfuls 2 inches apart onto greased baking sheets.
Bake at 350 for 12-14 minutes.

* * * * *

Chocolate Star Cookies

Ingredients:

1 cup butter
1 cup sugar
1 cup brown sugar
2 eggs
3 ½ cup flour
1 cup peanut butter
4 tbsp milk
2 tsp soda
2 tsp vanilla
1 tsp salt

Instructions:

Cream butter and sugars.
Add eggs.
Add peanut butter and milk.
Combine dry ingredients and add to creamed mixture.
Bake at 350 for 10 minutes.

* * * * *

Shortbread Meltaways

Ingredients:

1 cup butter, no substitutes, softened
½ cup powdered sugar
1 tsp vanilla
1 cup flour
2/3 cup cornstarch

Instructions:

Cream butter and powdered sugar.
Beat in vanilla.
Combine flour and cornstarch, gradually add to creamed mixture.
Drop by ½ teaspoonfuls onto baking sheet.
Bake at 350 for 11-13 minutes.
Cool 5 minutes before removing from pans.

* * * * *

Peanut Butter Chip Cookies

Ingredients:

½ cup margarine
½ cup peanut butter
¾ cup brown sugar
¼ cup sugar
1 egg
2 tbsp milk
1 tsp vanilla
1 ¾ cup flour
1 tsp baking soda
½ tsp salt
¾ cup semisweet chocolate chips

Instructions:

Cream butter, peanut butter and sugars.
Beat in egg, milk and vanilla.
Combine dry ingredients and stir into creamed mixture.
Stir in chips, roll into one inch balls then roll in sugar.
Bake at 375 for 7-9 minutes.

* * * * *

Pecan Cereal Clusters

Ingredients:

$\frac{3}{4}$ cup peanut butter
6 oz semisweet chocolate chips
3 cups cheerios
14 oz milk chocolate M&M's
 $\frac{3}{4}$ cup pecan halves

Instructions:

Line 3 15x10 pans with waxed paper.
Cook and stir peanut butter and chips until melted.
Remove from heat, stir in cheerios M&M's and nuts until evenly coated.
Drop onto prepared pans.
Refrigerate for 4 hours.

* * * * *

Frosted Orange Cookies

Ingredients:

2 medium navel oranges
½ cup butter flavored Crisco
1 cup sugar
½ cup milk
2 cups flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
2 ½ cups powdered sugar
1 tbsp margarine, melted

Instructions:

With knife, quarter oranges. Peel. Place in blender.
Remove white film from peeling.
Add peel to blender, process until smooth.
Mixture should measure ¾ cup.
Cream shortening and sugar.
Beat in milk and 6 tbsp orange mixture.
Combine flour, baking powder, soda and salt.
Add to creamed mixture.
Drop onto greased baking sheets.
Bake at 350 for 10-13 minutes.
Mix powdered sugar and butter for frosting.
Add enough orange mixture to make spreading consistency.
Frost cooled cookies.

* * * * *

Macadamia Cocoa Cookies

Ingredients:

$\frac{3}{4}$ cup margarine, softened
 $\frac{1}{2}$ cup powdered sugar
 $\frac{1}{3}$ cup sugar
1 tsp vanilla extract
1 cup flour
 $\frac{1}{2}$ cup baking cocoa
 $\frac{2}{3}$ cup macadamia nuts or pecans

Instructions:

Cream butter and sugar.
Add vanilla.
Combine flour and cocoa.
Gradually add to creamed mixture.
Stir in nuts. Shape into balls.
Place on baking sheets.
Flatten with a fork.
Bake at 350 for 12-14 minutes.

* * * * *

Peppermint Pinwheels

Ingredients:

$\frac{3}{4}$ cup butter, no substitutes
 $\frac{3}{4}$ cup sugar
1 egg yolk
1 tsp vanilla extract
2 cups flour
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp peppermint extract
 $\frac{1}{4}$ tsp red liquid food coloring

Instructions:

Cream butter and sugar.
Beat in egg yolk and vanilla.
Combine the flour, baking powder and salt.
Gradually add to creamed mixture and mix well.
Divide dough in half.
Add extract and red food coloring to one portion.
Roll out each portion between waxed paper into a 16x10 inch rectangle.
Remove waxed paper.
Place red rectangle over plain rectangle.
Roll up tightly starting with long side.
Wrap in plastic wrap.
Refrigerate overnight.
Unwrap the dough and cut into $\frac{1}{4}$ inch slices.
Place 2 inches apart on greased baking sheets.
Bake at 350 for 12-14 minutes.
Cool 2 minutes before removing from pan.

* * * * *

Chocolate Caramel Thumbprints

Ingredients:

½ cup butter, no substitutes

2/3 cup sugar, softened

1 egg, separated

2 tbsp milk

1 tsp vanilla

1 cup flour

1/3 cup baking cocoa

¼ tsp salt

1 cup pecans

FILLING:

14 caramels

3 tbsp heavy whipping cream

½ cup semisweet chocolate chips

1 tsp shortening

Instructions:

Cream butter and sugar.

Add egg yolk, milk and vanilla.

Combine dry ingredients.

Add to the creamed mixture.

Chill 1 hour.

Roll into 1 inch balls.

Beat egg white.

Dip balls into egg white and coat with nuts.

Place 2 inches apart on greased sheets.

Using the end of a wooden spoon handle, make ½ inch indentation in center of each ball.

Bake at 350 for 10-12 minutes.

Middle of cookie:

In saucepan, melt caramels with cream over low heat, stir until smooth.

Fill each cookie with about ½ tsp caramel mixture.

Melt chocolate chips and shortening, drizzle over cookies.

* * * * *

Checkerboard Cookies

Ingredients:

1 ¼ cup butter, softened
1 cup brown sugar
½ cup sugar
2 eggs
¼ tsp vanilla
4 cups flour
1 tsp baking powder
1 tsp salt
¼ tsp baking soda
2 squares unsweetened chocolate melted and cooled

Instructions:

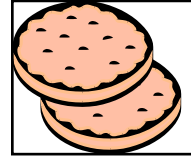
Cream butter and sugars.
Beat in eggs and vanilla.
Combine flour, baking powder, salt and baking soda.
Gradually add to creamed mixture.
Divide dough in half.
Stir chocolate into another portion.
Chill for 1 hour.
Divide plain and chocolate portions into fourths.
Roll out each portion between waxed paper into a 6x4 rectangle.
Cut each rectangle lengthwise into 8 ½ inch strips.
Stack the strips in groups of four, alternating chocolate and white strips forming eight separate stacks. Form a four stack block by alternating chocolate topped and plain topped stacks.
Repeat.
Press gently.
Wrap in plastic.
Chill for 2 hours.
Unwrap and cut into ¼ inch slices.
Bake at 375 for 9-11 minutes.

* * * * *

Old Fashioned Pumpkin Cookies

Ingredients:

2-1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1/2 cup butter
1-1/2 cup sugar
1 cup pumpkin
1 egg
1 teaspoon vanilla



Glaze

2 cups powdered sugar
3 tablespoons milk
1 tablespoon melted butter
1 teaspoon vanilla

Instructions:

Combine flour, baking powder, baking soda, cinnamon, nutmeg and salt.
Add butter and sugar and mix.
Then add pumpkin, egg, and vanilla and beat on medium until all ingredients are mixed.
Drop by spoonfuls on Cookie sheet.
Bake at 350 degrees for 15 to 20 minutes.
Cookies will be cake like.

Glaze

Combine all ingredients in small bowl. Mix until smooth, then drizzle over cookies.
Enjoy!!!!!!

* * * * *

