Mrs. Welch’s Plain Cookie

(This is a typical rolled cookie dough, to use with cookie cutters after refrigerating and rolling out.)

Cream

1 cup sugar
1 cup solid shortening
2 eggs

Add:

½ tsp salt
1½ tsp vanilla
2½ cups flour
1 tsp baking powder

Chill well; roll out 1/4 inch thick.
Bake cut out cookies @ 400° until lightly browned, 7 to 10 minutes.

CHOCOLATE MARSHMALLOW SURPRISES

| 2 C flour | ½ tsp soda |
| ½ tsp salt | ½ C cocoa |
| ½ C shortening | 1 tsp vanilla |
| 1 C sugar | 1 egg |
| ½ C milk |

Stir together flour, soda, salt and cocoa. In a separate bowl, cream together shortening, vanilla, sugar and egg. Blend in dry ingredient and milk. Drop batter from a teaspoon 2 inches apart on ungreased baking sheet. Bake at 350º for 8 minutes. Remove cookies from oven, set one marshmallow half on each cookie and return to oven to bake 1 minute more. Cool for just a minute or two and drop a spoonful of icing on each marshmallow-topped cookie, letting it drizzle down the sides. Makes 40 cookies.

CHOCOLATE ICING

Sift together 1½ C powdered sugar
2 Tbls cocoa
A dash salt

Heat together 3 Tbls milk
1 Tbls butter
and beat enough into powdered sugar to make a soft icing.

Tricia West brook

Pam Larson
**Pumpkin Chocolate Chip Cookies**

1 cup shortening  
5 cups flour  
3 cups sugar  
1 bag chocolate chips  
(use the big milk chocolate ones for best results)  
1 large can of pumpkin  
2 eggs  
1 tsp Vanilla  
1 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
1 tsp nutmeg  
1 tsp cinnamon  
1 tsp ground cloves

**Directions:**
Cream sugar and shortening.  
Add eggs.  
Mix well.  
Add vanilla.  
Add dry ingredients alternating with pumpkin.  
Beat until smooth.  
Fold in chocolate chips.  
Drop onto greased cookie sheet.  
Bake @ 375 for 13-15 minutes.

Note: This recipe makes 5 dozen heaping tablespoon sized cookies with a cake-like texture that is very soft.

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**Chocolate Rolo Cookies**

Mix until creamy:  
1 cup butter  
1 cup sugar  
1 cup brown sugar  
Add:  
2 eggs  
1 tsp vanilla  

In separate bowl, combine:  
2½ cups flour  
½ cup cocoa  
1 tsp baking soda

Mix dry ingredients with the above ingredients. Take enough dough to wrap around a rolo candy so the rolo is in the middle. There should be enough dough to use the whole bag of rolo candies.

Bake cookies on lightly greased cookie sheet @ 375 degrees for 7-10 minutes. Cool on cookie sheet for 5 minutes, then transfer to cooling racks.

Lois Hibler
CANDY CANE COOKIES

Ingredients:
1 cup butter
2 tsp vanilla
½ cup confectioners sugar
3 T water
2½ cups flour
1½ tsp salt
1 cup oats

Directions:

Bake on ungreased cookie sheets for 20-25 minutes at 350˚F. Cool.
Apply white icing (mixture of confectioners sugar and low-fat milk) and then add pink frosting (mixture of confectioners sugar, low-fat milk, red food coloring or could use pink cake decorating gel) to resemble candy canes.

Makes 36 cookies.

Kristine Clarke

Toffee Chocolate Chip

½ lb Margarine or Butter
¾ C White Sugar
1 C Brown sugar
1 egg
1 tsp Vanilla
⅛ tsp Salt
⅛ tsp Baking soda
3 C Flour
1 pkg Chocolate Chips
¼ pkg toffee bits

Preparations
Cream Together Butter and Sugars, fold in egg and vanilla. In a separate bowl, combine dry ingredients (flour, salt, baking soda), fold into sugar mixture. Stir in chocolate chips and toffee bits.

Drop onto pan by spoonfuls. Bake @ 350 for 8-10 minutes.

Kammy Jacobsen
Bizcochos
(Mexican Holiday Cookies)

**Ingredients**

- 2 c lard
- 1 c sweet wine or any fruit-juice
- 1 c sugar
- 1 Tbls cinnamon
- 1 Tbls anise seeds
- 2 ea egg yolks
- 3 c all-purpose flour
- 1 c sugar
- 4 tsp cinnamon

**Instructions**

Oven: 350 Degrees
Whip lard until creamy. Mix wine, 1 cup sugar, 1 tablespoon cinnamon and anise; add to lard and mix with wooden spoon. Add egg yolks; mix well. Add sufficient flour to make a soft dough; roll out 1/2-inch thick. Cut in desired shapes and place on greased cookie sheet. Bake 15 minutes; check often to prevent burning. Mix remaining sugar and cinnamon. Dredge cookies in this mixture while still warm.

HINT: In authentic Mexican cooking, lard, not shortening, is used.

Yield: 8 To 10 Dozen

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**Chocolate-Covered Cherry Cookies**

- 1½ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- ¼ tsp salt
- ¼ tsp baking powder
- ¼ tsp baking soda
- ½ cup butter – softened
- 1 cup sugar
- 1 egg
- 10 oz maraschino cherries (about 48 cherries)
- 6 oz semisweet chocolate chips
- ½ cup sweetened condensed milk (use one can when doubling recipe)

I double this recipe when making it. In a large bowl stir together flour, cocoa powder, salt, baking powder and baking soda.

In a mixer bowl beat together butter and sugar on low speed of electric mixer till fluffy. Add vanilla and egg; beat well. Gradually add dry ingredients to creamed mixture; beat until well blended.

Shape dough into 1-inch balls; place on ungreased cookie sheet. Press down center of ball with thumb, making roomy indentation for cherry. Drain cherries, reserving liquid. Place cherry in hole.

In small double-boiler, combine chocolate chips and sweetened condensed milk; heat until chocolate is melted. Stir in 4 teaspoons of the reserved cherry juice. Spoon about 1 teaspoon of chocolate mixture over each cherry, spreading to cover cherry. (Frosting may be thinned with additional juice if necessary.)

Bake in 350 degree oven for about 10 minutes or until done. Remove to wire rack. Makes 48 cookies.
PECAN CREAM CHEESE BALLS

<table>
<thead>
<tr>
<th></th>
<th>8oz. pkg</th>
<th>cream cheese – softened</th>
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</thead>
<tbody>
<tr>
<td>3</td>
<td>Cubes</td>
<td>butter - softened</td>
</tr>
<tr>
<td>2½</td>
<td>Cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>2½</td>
<td>tsp</td>
<td>vanilla</td>
</tr>
<tr>
<td>4</td>
<td>Cups</td>
<td>flour</td>
</tr>
<tr>
<td>2</td>
<td>Cups</td>
<td>chopped pecans or walnuts</td>
</tr>
</tbody>
</table>

Cream together butter and cream cheese until light and fluffy. Gradually add powdered sugar and beat well. Add vanilla, then flour, mixing well. Stir in chopped nuts.

Refrigerate 30 minutes. Preheat oven to 350°

Using hands, roll dough into 1” balls. Place 1” apart on an ungreased cookie sheet. Bake 15-20 minutes or until cookies are set but not brown. Let stand 1-2 minutes before removing from cookies sheet. Roll in powdered sugar while still warm. Cool completely. May re-roll in powdered sugar before serving.

Variation: May add 4 tsp. grated lemon peel and 2 Tbs. lemon juice just after adding vanilla.

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MORAVIAN MOLASSES THINS

These gingery, paper-thin cookies are traditional in American communities settled by Moravian religious immigrants from central Europe. This recipe – an adaptation of one from Old Salem, North Carolina – has been modified to provide the option of substituting vegetable shortening, now easier to find than fresh lard, and appealing to the vegan.

Variation: May add 4 tsp. grated lemon peel and 2 Tbs. lemon juice just after adding vanilla.

Using a wire whisk, thoroughly stir together:

<table>
<thead>
<tr>
<th></th>
<th>cup(5 ounces)</th>
<th>all-purpose flour</th>
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<tbody>
<tr>
<td>1</td>
<td>tsp</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1½</td>
<td>tsp</td>
<td>ground ginger</td>
</tr>
<tr>
<td>½</td>
<td>tsp</td>
<td>ground cloves</td>
</tr>
<tr>
<td>¼</td>
<td>tsp</td>
<td>ground cardamom</td>
</tr>
<tr>
<td>½</td>
<td>tsp</td>
<td>baking soda</td>
</tr>
</tbody>
</table>

Using an electric mixer, gradually beat together until well blended and smooth:

<table>
<thead>
<tr>
<th></th>
<th>cup(2.75 liquid ounces)</th>
<th>molasses</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½</td>
<td>cup(2 ounces)</td>
<td>solid white vegetable shortening</td>
</tr>
<tr>
<td>½</td>
<td>cup(4 ounces)</td>
<td>or good-quality lard</td>
</tr>
<tr>
<td>1</td>
<td>tsp</td>
<td>packed dark brown sugar</td>
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<tr>
<td></td>
<td></td>
<td>vanilla</td>
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</tbody>
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Gradually stir the flour mixture into the molasses moisture, then knead until evenly incorporated. Continue to knead until very smooth, 3 to 4 minutes. Wrap the dough in plastic wrap. Set aside in a cool spot, but not the refrigerator, at least 6 hours and preferably 12. (The dough can also be stored for several days, but in this case it should be refrigerated. Let come to room temperature before using.)

To bake: Preheat the oven to 300 degrees F. Grease cookie sheets.

Roll out half the dough as thin as possible on a very lightly floured work surface. The thinner the dough, the more cookies it will yield. Lift the dough frequently and dust the rolling pin as necessary to prevent sticking. Using a 2 ¼-inch fluted or plain round cutter, cut out cookies. Space the cookies about 1 inch apart on sheets. Roll dough scraps and continue cutting cookies. Repeat with remaining dough.

Bake, 1 sheet at a time, on middle oven rack for 6 to 8 minutes, or until just barely darker at the edges; don’t overbake, or the cookies will be bitter. Transfer sheets to wire racks and let stand until the cookies are firm enough to lift. Then, transfer cookies to wire racks to cool thoroughly.

Store in small stacks packed in tightly closed baggies placed in storage containers for 1 month, or freeze for up to 3 months.

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Jacquie Zindel

Bonnie Baty