

Fruit Cake Cookies

1 cup light brown sugar
1 stick butter
2 eggs
 $\frac{1}{3}$ cup sherry
 $\frac{1}{2}$ pound candied cherries
 $\frac{1}{2}$ pound mixed chopped fruit
 $1\frac{1}{2}$ cups sifted flour
 $1\frac{1}{2}$ teaspoon milk
1 pound chopped pecans
1 pound chopped dates
 $\frac{1}{2}$ pound candied pineapple

Cream sugar, butter, and eggs. Add other ingredients and blend well. Drop by teaspoon onto greased cookie sheet. Bake at 325° F for 15 to 20 minutes. Remove to rack, cool, and store.

Submitted by Reta Richardson

Almond Glazed Sugar Cookies

For the cookie:

1 cup butter
 $\frac{3}{4}$ cup sugar
1 teaspoon almond extract
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt

Heat oven to 400° F.

Combine butter, sugar, and almond extract in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Reduce speed to low; add all remaining cookie ingredients. Beat until well mixed (1 to 2 minutes).

Roll dough into 1-inch balls; place 2 inches apart on cookie sheet. Flatten balls to $\frac{1}{4}$ -inch thickness with bottom of a buttered glass dipped in sugar. Bake for 7 to 9 minutes or until edges are very lightly browned. Cool 1 minute; remove from cookie sheets. Cool completely.

For the glaze:

$1\frac{1}{2}$ cup powdered sugar
1 teaspoon almond extract
4 to 5 teaspoons water
sliced almonds

Stir together all glaze ingredients in small bowl with wire whisk. Decorate cooled cookies with glaze and sliced almonds.

Makes $3\frac{1}{2}$ dozen cookies.

Angel's Thumbprint Cookies

1/2 cup butter
1/2 cup brown sugar
1 teaspoon vanilla
2 eggs
2 1/2 cups sifted flour
1/2 teaspoon salt
2 teaspoons baking powder
1 egg white
1 cup finely chopped walnuts
1/2 cup *seedless* raspberry jam

Cream butter and brown sugar. Beat in vanilla, eggs, flour, and baking powder until thoroughly blended. Put dough into another bowl, cover with Saran wrap, and chill 1 to 2 hours. Place beaten egg white in shallow bowl. Put chopped walnuts in another shallow bowl. Dip by teaspoonful from bowl of chilled dough and roll into one inch balls. Dip each ball into slightly beaten egg white, then roll in the chopped nuts. Place on ungreased cookie sheet two inches apart. Bake at 375° F for 5 minutes. Remove from oven and depress center of each cookie. Fill the hollow with 1/4 teaspoon of raspberry jam. Return to oven and bake 8 minutes longer. Cool one minute on cookie sheet, then remove to cooling rack.

Makes about 3 dozen 2-inch cookies.

Submitted by Sara Douglas

Applesauce Cookies

1/2 cup butter
1 cup sugar
1 egg
2 cups flour, sifted
1/2 teaspoon ground cloves
1/2 teaspoon nutmeg

Mix flour and fruit together in a separate bowl to separate the fruit before adding the mixture to the work bowl. Process mixture until fruits reach 1/4 inch dice.

Then add

4 tablespoons melted butter

Re-process, reducing the fruit and nut dice to about 1/8 inch. Remove dough to bowl. Preheat oven to 350° F. Form dough into 1-inch balls and place on well greased cookie sheets. Flatten the balls to 2 1/2- to 3-inch patties. Bake 7 to 8 minutes until golden brown. Remove pan from oven and allow to cool slightly. Then turn onto racks to cool, bottom side up.

Meanwhile melt

4 ounces semisweet chocolate

Cover the bottoms of each slightly cooled cookie with chocolate. Cool completely and store covered. Makes about 18 thin cookies, 2 1/2 to 3 inches in diameter.

Forgotten Cookies

2 egg whites
3/4 cup granulated sugar
1 6-ounce bag chocolate chips

In a deep bowl with mixer at high speed, beat eggs until soft peaks form. Continue to beat and slowly add sugar. Beat until stiff meringue forms. Fold in chocolate chips.

Drop by tablespoon onto greased cookie sheet. Place in preheated oven at 375° F. Turn off heat. Let cookies remain until oven is completely cooled. Remove from oven and store.

Finska Kakor (Almond Bars)

1 cup blanched almonds
2 tablespoons plus $\frac{1}{2}$ cup sugar
4 cups flour
 $1\frac{1}{2}$ cups butter, softened
2 teaspoons almond extract
1 egg white, beaten

In food processor with knife blade, process almonds with 2 tablespoons sugar until almonds are finely chopped; set aside. In large bowl put flour, butter, almond extract, and remaining $\frac{1}{2}$ cup sugar. With hands, knead ingredients until well blended and mixture holds together. Preheat oven to 350° F. On work surface, between 2 sheets of waxed paper, roll out half of dough into 12 x 8 inch rectangle. With pastry brush, brush dough rectangle with some egg white. Sprinkle with half of almond mixture. With rolling pin, gently press almonds into dough. Cut dough rectangle lengthwise into 8 strips. Cut each strip crosswise into 4 bars. With spatula, place bars, about $\frac{1}{2}$ inch apart, on ungreased cookie sheet. Bake bars 17 to 20 minutes, until lightly browned. Cool on wire rack. Repeat with remaining dough.

Makes about 64 bars.

Florentines

In food processor or blender place:

4 tablespoons brown sugar
4 tablespoons honey
 $\frac{1}{2}$ cup slivered almonds
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla
 $1\frac{1}{4}$ cups packed mixed candied fruits (10 ounces)
 $\frac{1}{2}$ cup flour

$\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking soda
1 cup applesauce
 $\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup raisins

Cream butter and sugar until light and fluffy. Add egg and beat well. Add flour, dry ingredients, and spices alternately with applesauce, mixing well. Fold in chopped nuts and raisins. Drop from teaspoon onto greased cookie sheet about 2 inches apart. Bake at 350° F for 15 minutes.

Makes about 4 dozen cookies.

Submitted by Mary Elizabeth Quimby

Apricot Cookies

1 pound dried apricots
the peel of two medium oranges
2 cups sugar
2 teaspoons orange juice

Chop apricots and orange peels fine. Add sugar and juice, and combine well. Cook the mixture in the top of a double boiler until thick and clear. Pour mix onto a large sheet of waxed paper covered in powdered sugar and cool until you can handle mix. Take piece the size of walnut and shape into cookies; place a pecan half on top of each cookie. *Do not bake!*

Apricot Dreams

1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsalted butter, softened
2 eggs
1 tablespoon milk
2 tablespoons melted butter
12 ounces apricot jam
1/2 cup chopped nuts (pecans, walnuts, cashews)
1/4 cup sugar

Cream butter, one beaten egg, and milk until well blended. Mix dry ingredients together and add to butter mixture, stirring well. Evenly pat dough in a jelly roll pan, 10 x 15 inches. Spread apricot jam over the dough. Beat the remaining egg and mix with melted butter, nuts, and sugar. Brush this mix over the jam topped dough. Bake in 325° F oven for 25 minutes. Cool slightly, then cut into diamonds or squares. Cool completely. Refrigerate for as long as 3 days or freeze.

Makes 5 dozen cookies.

Submitted by Phyllis Rice

Aunt Weesie's Cookies

2 sticks butter
2 cups brown sugar
1 cup flour
1 cup broken nuts
2 teaspoons vanilla
2 large eggs

Melt butter in top of double boiler. Stir in sugar. Add eggs, flour, nuts, and vanilla. Bake in well-greased pan, 8 x 10 inches, at 300° F for 30 to 35 minutes. Test with toothpick until it comes out clean. Remove from oven and cut into squares while still warm. Cool

six inch long rope. Form rope into a simple pretzel shape (2 loops with ends meeting the center) and repeat process until the sheet is filled, spacing pretzels 1/2 inch apart.

Bake cookies in batches in lower third of oven until firm when lightly touched, about 12 to 15 minutes. Cool cookies on baking sheets on racks for 5 minutes. Transfer to racks and cool completely. Melt chocolate in double boiler, stirring until smooth. Transfer chocolate to pastry bag fitted with a #3 plain tip (a little smaller than 1/8 inch). (You can make a makeshift pastry bag from a plastic sandwich bag. After filling the bag with chocolate cut the corner of the bag to make an 1/8-inch opening.)

Pipe thin lines of chocolate over the pretzels in a back and forth motion. Let chocolate set 30 minutes at room temperature. Place cookies in container and separate layers with waxed paper. The cookies keep 5 days chilled.

Makes 60 cookies.

Dungeon Bars

1 cup unsalted butter
1/2 cup brown sugar
2 eggs
2 teaspoons vanilla
1 cup flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup oats
1 cup raisins

Cream butter with sugar until fluffy. Beat in eggs and vanilla. Add flour, salt, and baking soda. Stir in oats and raisins, mixing well. Spread in greased 9 x 13 inch pan. Bake 30 minutes. Cool slightly and cut into 32 bars.

Espresso Pretzels

1 1/2 cups flour
1 tablespoon finely ground espresso beans
1 teaspoon unsweetened cocoa powder
1/4 teaspoon salt
1 stick (1/2 cup) butter (softened)
1/2 cup sugar
1 large egg white
4 ounces bittersweet chocolate

Preheat oven to 325° F

Line two large cookie sheets with parchment paper.

In a bowl beat butter until smooth, add sugar and beat until creamy. Beat in egg whites, scraping down side of bowl with a spatula from time to time. In a separate bowl stir together the flour, espresso beans, cocoa powder, and salt. Add flour mixture to egg white batter gradually until dough forms. Form a level teaspoon of dough into a ball. Then with your finger tips roll back and forth to form a

completely and then remove from pan and store. You may sprinkle with powdered sugar if you wish.

Submitted by Harriet Downey

Banana Oatmeal Cookies

3 bananas
1/2 cup vegetable oil
2 cups oatmeal
1 1/2 cups chopped dates
1/2 cup chopped walnuts
1 teaspoon vanilla
1/4 teaspoon salt

In a large bowl mash the bananas. Add the remaining ingredients. Mix until well blended. Drop by rounded tablespoons onto non-stick or greased cookie sheet. Bake 20 to 25 minutes in preheated oven at 350° F. Remove to cooling rack when done.

Submitted by Melissa Cunningham

Brambles

1 recipe lard pie crust for a two crust pie
1 cup raisins
1 lemon
1 egg
1 cup sugar
pinch of salt
1 egg yolk
2 tablespoons cream

Preheat oven to 375° F

Roll pie dough to $\frac{1}{8}$ inch thick, cut into 4-inch rounds. Put the raisins and lemon through a food grinder or food processor and mince fine. Combine them with the egg sugar and salt. Place a spoonful of this mixture in the center of each round of pastry. Fold over to make a half moon. Seal with water and pinch edges with a fork. Place on an ungreased cookie sheet. Brush with egg yolk mixed with 2 tablespoons cream just before baking. Bake until brown, about 20 minutes.

Makes about 20 cookies.

Brown Rim Cookies

1 cup vegetable shortening (do not use butter)
2 $\frac{1}{2}$ cups flour
 $\frac{2}{3}$ cup sugar
 $\frac{3}{4}$ teaspoon salt
2 eggs (beaten)
1 teaspoon vanilla

Combine shortening, salt, and vanilla. Add sugar and beaten eggs. Blend thoroughly. Add flour, and mix well. Drop by teaspoonful onto greased cookie sheet 2 inches apart. Cover bottom of a glass with a damp cloth and press each cookie to $\frac{1}{8}$ inch. A half of a nut or candied cherry can be placed in the middle of each cookie. Bake at 375° F for 8 to 10 minutes or until edges are light brown.

$\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ cup nonfat dry milk
1 egg
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ teaspoon brown sugar

Mix all ingredients until the consistency of cornmeal. Refrigerate dough several hours. Roll out dough and cut into shapes. Bake at 350° F for 25 minutes. Watch closely.

Makes about 4 to 5 dozen small shapes.

Double Chocolate Crinkle Cookies

4 ounces unsweetened chocolate
 $\frac{1}{2}$ cup butter
1 $\frac{1}{2}$ cups sugar
4 large eggs
2 cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
1 6-ounce bag chocolate chips (optional)
1 cup sifted confectioners sugar

Melt chocolate and butter in the top of a double boiler, over hot, not boiling water. Stir in sugar. Place mixture in medium bowl; cool, then beat until blended. Add vanilla. Beat in eggs one at a time, mixing well. Stir in dry ingredients and mix well. Add chocolate chips, if desired, and stir. Refrigerate dough for at least 8 hours. Preheat oven to 375° F. Scoop teaspoon of dough and roll into 1-inch ball. Put confectioners sugar in a shallow bowl. Roll chocolate balls in the sugar until well covered. Place cookies two inches apart on cookie sheet. Bake 10 minutes. Cookies will be soft but will become firm as cooling continues on racks. May be frozen.

Makes about 5 dozen cookies.

Submitted by Sara Douglas

Date Swirls

For the filling:

- 1/2 pound pitted dates chopped fine
- 1/4 cup sugar
- 1/3 cup water
- 1/4 cup walnuts chopped fine

Combine sugar and water and bring to a boil. Add chopped dates and cook on a low temperature for five minutes, stirring constantly. Remove from heat, add nuts, and combine. Cool mixture thoroughly before spreading on cookie dough.

For the dough:

- 1/2 cup unsalted butter
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1 3/4 cup sifted all purpose flour
- 1 large egg
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

Cream butter and sugars together until smooth. Add egg and beat. Add flour sifted together with salt and soda, and beat mixture until well blended. Toss on a lightly floured board and knead until smooth. Roll dough to 1/4 inch, making a square. Spread date mixture on top of dough. Roll dough like a jelly roll. Wrap in waxed paper and refrigerate at least six hours or overnight.

Preheat oven to 400 °F. Slice chilled dough into 1/4 inch rounds and place on well greased baking sheet. Bake for ten minutes or until well browned.

Dog Biscuits Cookies

- 2 1/2 cups whole wheat flour
- 6 tablespoons vegetable oil

Butter Cookies (1)

- 4 sticks (1 pound) unsalted butter
- 1 1/3 cup granulated sugar
- 3/4 teaspoon salt
- 3 large egg yolks
- 2 teaspoon vanilla
- 4 2/3 cups all purpose flour

In a large bowl beat together with an electric mixer the butter, sugar, and salt until light and fluffy. Beat in egg yolks one at a time, then add vanilla and beat until smooth. Beat in flour gradually until it is all added and just combined well. Makes about three pounds of dough.

The following cookies can be prepared using the basic butter cookie dough.

Orange Cranberry Oatmeal Cookies

- 1 cup dried cranberries
- 3/4 cup old fashioned rolled oats
- 1 1/2 teaspoon freshly grated orange zest
- 1/2 recipe basic butter cookie dough at room temperature about 1/2 cup sugar

Soak cranberries in warm water to cover for 15 minutes. Drain well and chop fine. Preheat oven to 350° F. In a large mixing bowl beat butter cookie dough, the cranberries, oats, and zest until just combined well. Form dough into one inch balls and roll in sugar to coat. Arrange balls 2 inches apart on baking sheets and flatten to 2–inch rounds with the bottom of a glass which you have wrapped in wax paper to prevent sticking. Bake cookies in batches in the middle of the oven until pale golden, about 12 minutes. Cool on racks. Makes about seven dozen cookies. (Cookies may be stored frozen in layers separated by wax paper for up to six weeks.)

Raspberry Hazelnut Triangles

- 1/2 recipe butter cookie dough
- 1/2 cup seedless raspberry jam
- 1/2 cup finely chopped hazelnuts

Preheat oven to 350° F.

Roll out dough between sheets of waxed paper into a square about 14 inches square, and about 1/8 inch thick. Remove top sheet of waxed paper. Spread dough with jam and sprinkle with nuts. With long bladed knife cut dough into 2 inch squares and halve each square diagonally to make triangles. (If dough becomes too soft to work with, transfer on the waxed paper to a baking sheet and chill in the freezer until firm.) Arrange triangles 1/2 inch apart on baking sheets and bake in batches in the middle of the oven until pale golden (about 12 minutes).

Makes approximately 8 dozen cookies.

Butter Cookies (2)

- 2 sticks butter
- 1 1/2 cups sugar
- 1 egg
- 2 1/2 cups sifted flour
- 1 teaspoon soda
- 1/4 teaspoon salt
- 1/8 teaspoon cream of tartar
- 1 teaspoon vanilla

Cream butter and sugar, add egg, and beat together. Sift all dry ingredients and gradually add to creamed mixture. Add vanilla last. Roll in small balls and place on cookie sheets 1 1/2 inches apart. Flatten with a glass which has been wrapped in wax paper and bake at 375° F for 8 minutes or until slightly brown. Let cool on baking sheet before removing.

Submitted by Reta Richardson

- 1 egg
- 1 1/2 cups flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup oats
- 1 cup raisins
- 4 cups *Cheerios* cereal

Mix sugar, butter, water, vanilla, and egg. Stir in remaining ingredients. Drop by rounded teaspoon about 2 inches apart onto greased cookie sheet. Bake at 375° F for 10 to 12 minutes or until light brown.

Variations: Stir in 6-ounce package chocolate chips, shredded coconut, chopped nuts, or 1/2 cup peanut butter.

Submitted by Reta Richardson

Crème de Menthe Squares

1¹/₄ cup butter
1/2 cup unsweetened cocoa powder
1/3 cup sifted powdered sugar
1 beaten egg
1 teaspoon vanilla
2 cups graham cracker crumbs
1/3 cup green crème de menthe
1¹/₂ cup semi-sweet chocolate pieces

Bottom layer

In saucepan combine 1/2 cup butter and cocoa. Heat and stir until well blended. Remove from heat; add 1/2 cup powdered sugar, egg, and vanilla. Stir in graham cracker crumbs; mix well. Press into bottom of ungreased 8 x 10¹/₂ inch baking pan.

Middle layer

Melt 1/2 cup butter. In small mixer bowl combine butter and crème de menthe. At low speed beat in remaining 3 cups powdered sugar until smooth. Spread over bottom chocolate layer. Chill 1 hour.

Top layer

In small saucepan combine remaining 1/4 cup butter and chocolate pieces. Cook and stir over low heat until melted. Spread over mint layer. Chill 1 to 2 hours.

Cut in small squares.

Submitted by Eastern Shore Favorites by The Chestertown Rotary Club.

Crispy Cookie

1¹/₂ cups sugar
3/4 cups butter
1/4 cup water
1 teaspoon vanilla

Butter Pecan Turtle Cookies

For the crust:

2 cups all purpose flour
1 cup brown sugar
1/2 cup sweet butter

In large bowl combine crust ingredients. Mix at medium speed 2 to 3 minutes, scraping bowl often. Pat mixture into a 13 x 9 inch pan. Sprinkle pecan halves evenly over unbaked crust.

For the caramel layer:

2/3 cup sweet butter
1/2 cup brown sugar
1 cup pecan halves
1 cup milk chocolate chips

In a heavy 1-quart saucepan, combine sugar and butter. Cook over medium heat, stirring constantly until entire surface begins to boil. Boil 1/2 minute stirring constantly.

Pour caramel over crust in prepared pan.

Bake near center of oven 18 to 22 minutes at 350° F. Remove from oven and *immediately* sprinkle with chocolate chips. Allow chips to melt slightly, 2 to 3 minutes. Slightly swirl chips as they melt for a marbled effect. Cool completely.

Cut into 3 to 4 dozen bars. Remove and store.

Cake Mix Cookies

cake mix of any variety
2 eggs
 $\frac{1}{2}$ cup vegetable oil
Other ingredients as desired: chopped nuts, raisins, or chocolate chips

Preheat oven to 350° F.

Make cake mix according to package directions using eggs and vegetable oil. Add any or all of additional ingredients. Mix well. Drop by teaspoonful onto ungreased cookie sheet about 2 inches apart. Bake 8 to 10 minutes.

Submitted by Mavis Turner from Heloise.

Cardamom Cookies

1 cup unsalted butter
1 cup granulated sugar
2 large eggs
4 cups flour
1 teaspoon ground cardamom
finely grated rind of one lemon

Cream butter and sugar. Add eggs. Add other ingredients and combine well. Form into ball and turn out on floured board. Roll very thin ($\frac{1}{8}$ inch). Cut into different shapes with small cutters. Bake in a preheated 400° F oven for 10 to 12 minutes until delicate brown.

Cherry Snowballs

1 cup soft butter
 $2\frac{1}{4}$ cups sifted flour
 $\frac{1}{2}$ confectioners sugar
1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon salt

1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking powder
2 cups rolled oats
1 6-ounce package semi-sweet chocolate chips
 $\frac{1}{2}$ cup chopped nuts

Cream sugars, butter, eggs, and vanilla till light and fluffy. Sift dry ingredients together and stir into butter/sugar mixture. Add oatmeal, chocolate chips, and nuts. Stir well. Drop by rounded teaspoons onto cookie sheet. Bake a 350° F for 12 minutes.

Makes 8 to 9 dozen.

Cream Filled Oat Bars

1 can (14 ounces) sweetened condensed milk
2 teaspoons grated lemon peel
 $\frac{1}{4}$ cup lemon juice
1 $\frac{1}{4}$ cups flour
1 cup quick-cooking or regular oats
 $\frac{1}{2}$ cup brown sugar, firmly packed
 $\frac{1}{2}$ cup butter or margarine, softened
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon baking soda

Heat oven to 375° F. Grease square pan, 9 x 9 x 2 inches. Mix milk, lemon peel, and lemon juice until thickened; reserve. Mix remaining ingredients until crumbly. Press half of the crumbly mixture in prepared pan. Bake about 10 minutes or until set. Spread milk mixture over baked layer. Spread remaining crumb mixture on milk mixture. Press gently into milk mixture. Bake about 20 minutes or until edge is golden brown and center is set but soft. Cool completely. Cut into 24 bars.

Submitted by Betty Crocker Holiday Baking.

Cinnamon Crisps

1/3 cup unsalted butter
2/3 cup granulated sugar
1 teaspoon cinnamon
1 1/2 cup sifted all purpose flour
2 teaspoons baking powder
1/4 cup milk

Cream together the butter and sugar until well combined. Sift together the flour, cinnamon, and baking powder and add to butter and sugar mix, stirring to combine. Use just enough milk to make a dough that can be easily rolled out. Roll very thin on a well floured board and use cutters to cut into shapes, or cut into squares or rounds. Bake in a 350° F oven for 8 to 10 minutes until lightly browned. Remove from pans and cool on racks.

Coconut Cookies

1 cup butter
1/2 sugar
2 cups flour
1 teaspoon vanilla
3 ounce Baker's Angel Flake coconut
confectioners sugar.

Cream butter and sugar until light and fluffy. Add flour, vanilla, and coconut. Roll by hand into small balls. Place on cookie sheet one inch apart. Flatten with fork dipped in cold water. Bake at 350° F for 20 to 25 minutes. Cool and dust with confectioners sugar.

Cowboy Cookies

1 cup butter
1 cup brown sugar
1 cup white sugar
2 eggs

3/4 cup chopped pecan (optional)
Maraschino cherries, well drained

Cream together butter, sugar, and vanilla until fluffy. Add flour and nuts, if desired. Chill dough. With floured hands, pinch off pieces of dough and smooth out. Wrap around each cherry. Bake on ungreased cookie sheet 10 to 12 minutes. Do not brown. While still warm, roll in confectioners sugar. Cool and roll in sugar again.

Chewy Oatmeal Cookies

1 cup flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
3/4 cup shortening
1 1/3 cups brown sugar, packed
2 eggs
1 teaspoon vanilla
2 cups oatmeal

Cream shortening and brown sugar until light and fluffy. Beat in eggs, mixing well. Add spices to flour and gradually stir into the sugar mixture. Stir in oatmeal and mix well.

Drop by level tablespoons onto ungreased cookie sheet. Bake in preheated oven at 350° F for 12 to 13 minutes.

Makes 4 1/2 dozen cookies.

Submitted by Melba Collier

Chinese Chews (1)

$\frac{3}{4}$ cup cake flour
 $\frac{3}{4}$ cup baking soda
1 cup granulated sugar
 $\frac{1}{4}$ teaspoon salt
1 cup finely chopped dates
1 cup finely chopped walnuts
2 large eggs

Sift together the dry ingredients. Add dates and nuts. Add eggs and beat thoroughly. Place mix in a shallow greased 9 x 12 inch pan and spread as thin as possible. Bake in a 350° F oven for 30 minutes.

Cut into 1-inch squares as soon as the pan is removed from the oven. Roll each square into a ball, roll in sugar, and cool.

Chinese Chews (2)

Sift Together:

1 cup sugar
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ teaspoon baking powder

Add:

1 cup chopped pecans
1 can moist coconut
1 package chopped dates
3 eggs, beaten lightly

Add eggs to dry ingredients. Mix well. Press dough evenly into a 9 x 13 inch baking pan. Bake at 350° F for 30 minutes. While warm, cut into squares and sprinkle with powdered sugar. Remove from the pan when cool and store in airtight containers.

Submitted by Reta Richardson

Spoon some of the chilled dough into a cookie press fitted with the bar-plate tip. Keep remaining dough refrigerated until needed. On prepared cookie sheet, press dough into long strips about 1 inch apart on sheet. Cut strips into 2-inch lengths. Bake at 375° F for 5 to 7 minutes or until firm. Cool on wire rack. Continue pressing and cutting remaining dough. Line clean cookie sheet with waxed paper. Heat chocolate and oil in small saucepan over low heat until melted. Dip both ends of each cookie in the melted chocolate. Place on the wax paper and let set. Store in airtight container.

Makes about 7 $\frac{1}{2}$ dozen cookies.

Submitted by Melissa Cunningham

Christmas Spice Cookies

2 cups brown sugar
 $\frac{1}{2}$ cup honey
 $\frac{1}{4}$ cup unsalted butter
1 teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon ground cloves
 $\frac{1}{8}$ teaspoon ground nutmeg
2 ounces citron ground very fine
 $2\frac{1}{2}$ cup flour
1 tablespoon baking powder
1 large egg
juice and grated rind of $\frac{1}{2}$ lemon
2 tablespoons milk

Place sugar and honey in a saucepan, cook over moderate heat until sugar is dissolved. Add butter, then cool. Sift flour and spices together. Transfer sugar/honey mix to mixing bowl and add flour mixture and additional ingredients, combining until the dough is pliant and ready to handle. Add additional flour if needed. Roll $\frac{1}{8}$ inch thick on floured board and cut into desired shapes. Bake on greased cookie sheets in moderate 350° F oven for 8 to 10 minutes. Bake until cookies are a delicate brown. Remove promptly from sheets and cool on racks to room temperature before storing.

Chocolate Oatmeal Cookies

- 1 tablespoon margarine, melted
- 1 ounce unsweetened baking chocolate, melted
- 1/4 cup granulated fructose
- 1 egg, slightly beaten
- 1/2 cup all purpose flour
- 3 tablespoons quick cooking oatmeal
- 1/2 teaspoon cream of tartar
- 1/4 teaspoon baking soda

Stir melted margarine and chocolate until blended. Add fructose and egg. Stir until completely mixed. Add flour, oatmeal, cream of tartar, and baking soda. Stir until blended. Drop small balls of the cookie dough onto an ungreased cookie sheet. Bake at 350° F for 10 minutes. Remove from cookie sheet immediately.

Makes 24 cookies.

Submitted by Todd Douglas, from a diabetic cookbook.

Chocolate Spritz Cookies

- 2 cups flour
- 1/2 cup cocoa
- 1/2 teaspoon salt
- 1 cup unsalted butter
- 1 cup confectioners sugar
- 1 egg yolk
- 1 6-ounce package white baking chocolate
- 2 tablespoons vegetable oil

Sift together flour, salt, and cocoa in a medium bowl. Beat together butter and sugar in large bowl until smooth and creamy. Beat in egg yolk. On low speed of mixer, add flour mixture until well combined. Cover and refrigerate 10 minutes. Grease several cookie sheets.

Chocolate Clouds

- 3 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 4 squares (ounces) unsweetened baking chocolate
- 1 cup butter or margarine
- 3 cups sugar
- 4 large eggs (at room temperature)
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 2 cups nuts, chopped (pecans, walnuts, almonds assorted or a single kind)
- 1 6-ounce package semi-sweet chocolate chips

Sift together flour and baking powder in medium bowl and set aside. In a microwave, melt chocolate with butter on high 2 to 2 1/2 minutes. Stir until smooth and blended. Transfer to large bowl of mixer. Add sugar and beat on medium until blended. Add eggs one at a time, beating well after each addition. Beat in extracts. Reduce mixer speed to low and gradually stir in flour mixture, mixing well. Stir in nuts and chocolate chips. Cover dough and refrigerate at least one hour. Roll dough into 1 1/4 inch balls. Place one inch apart on an ungreased cookie sheet. Bake 17 minutes in preheated oven 350° F until tops are cracked. Cool on racks.

Makes about 4 1/2 dozen cookies.

Submitted by Melissa Cunningham

Chocolate Comfort Cookies

1 cup chopped hazelnuts
2 cups (11¹/₂ ounce package extra large chocolate chip,
mega morsels
1/2 cup Sundried cranberries
1 cup unsalted butter, softened
1 3ounce package cream cheese, softened
1 egg
2 tablespoons milk
2 ounces best quality unsweetened chocolate, melted
1¹/₂ teaspoon vanilla
2 cups plus 2 tablespoon flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup Dutch processed cocoa
1 cup prepared marshmallow cream

Heat oven to 350° F.

Spread nuts on ungreased cookie sheet and toast 7 to 12 minutes or until lightly browned and skins have loosened. Set aside to cool.

Butter 2 cookie sheets.

In a large bowl combine chocolate chips, cranberries, and cooled nuts. Set aside.

In another large bowl beat together butter, sugar, cream cheese, and egg until creamy and smooth. Beat in milk, melted chocolate, and vanilla. Sift together flour, baking powder, salt, and cocoa. Add to the butter mixture. Blend in the marshmallow cream, stirring until thoroughly combined. Add chocolate chips, cranberries, and nuts, mixing well. Batter will be thick. Use a 1/4-cup measure to drop dough onto prepared cookie sheet 2 inches apart, 6 per sheet. Bake 13 to 17 minutes. Cool.

Chocolate Holiday Cookies

1/2 cup butter
1 cup sugar
2 eggs, beaten
3 squares unsweetened chocolate, melted
2¹/₂ cups flour
1¹/₂ teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1 egg beaten (to coat cut out cookies)

Cream together butter and sugar. Mix in beaten eggs and melted chocolate. Sift dry ingredients together and add to butter/ chocolate mixture. Divide dough into two balls. Cover and chill 2 hours or overnight.

Remove one ball of chilled dough and roll out. Cut with cookie cutters. Place on ungreased cookie sheet. Brush with whole egg, beaten. Sprinkle with fancy sugar or non-pareils. Bake at 350° F oven for approximately 10 minutes.

Repeat with second ball of chilled dough.

Submitted by Joyce Holmes. This recipe has been used by the Diedrich family every Christmas for at least seventy years.