

## Things to Remember when Baking Cookies

- Always preheat your oven, allowing sufficient time for the oven to heat to the desired temperature.
- Measure ingredients accurately using level measurement of teaspoon, tablespoon and cup measures.
- Use all-purpose flour. If the recipe calls for sifted flour, be sure to sift, even if the package says it is 'pre-sifted'.
- Use cane sugar such as Domino sugar. Sugar beet sugar bakes differently than cane.
- Use unsalted butter when the recipe calls for butter. We suggest Land of Lakes because it has less water in the mix and produces consistently reliable cookies.
- Use unsalted nuts.
- You may choose any method you like to mix your basic dough: food processor (the fastest), electric mixer or by hand. Any of these methods makes wonderful cookies!
- Make cookies uniform in size for best results with each batch.
- Don't overbake cookies. Use a timer and check your first batch a minute or two before the time is up to be sure you have timed your cookies correctly.
- Cool cookies, removing them from the baking sheet promptly to racks or sheets of paper to cool to room temperature.
- Use shiny heavy gauge aluminium cookie sheets for best results.
- Cool cookies completely before storing.
- Store soft cookies separate from crisp cookies or the soft will soften the crisp!
- Cookie dough can be refrigerated as a rule for three days, or frozen for several weeks.
- Cookies freeze very well. Use heavy duty freezer bags: add cookies, expel air, date, and label!
- Allow 20 minutes for cookies to thaw out.
- Cookies can be re-crisped by placing them on cookie sheets in a 300° F oven for about 5 minutes.

## Gingerbread Boys

- $\frac{1}{2}$  cup shortening
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup dark molasses
- $1\frac{1}{2}$  teaspoon vinegar
- 1 egg beaten
- 3 cups sifted flour
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{2}$  teaspoon ginger
- $\frac{1}{4}$  teaspoon salt

Bring shortening, sugar, molasses, and vinegar to a boil in a small saucepan. Cool mixture and add beaten egg. Sift dry ingredients together and add to the molasses mixture. Mix well. Dough will be very stiff. Chill several hours or overnight.

On floured pastry cloth, roll out part of the dough to  $\frac{1}{4}$  inch thickness. Cut with gingerbread boy or girl cookie cutter. Put raisins for facial features before baking, or decorate with white frosting after baking. Place on greased cookie sheet about 1 inch apart and bake at 375° F for 8 to 12 minutes. Cool completely before frosting cookies.

Makes about 3 to 4 dozen cookies.

*Submitted by Sara Douglas. These gingerbread boys were sold for several years at The Woman's Exchange in Baltimore.*

## Granny's Tramps

3 cups granulated sugar  
2 cups brown sugar  
2 cups butter  
8 eggs  
5 cups flour  
3 tablespoons cinnamon  
2 tablespoons ground cloves  
3 tablespoons nutmeg  
2 tablespoons baking soda  
 $\frac{1}{4}$  cup water  
 $2\frac{1}{2}$  pounds raisins  
1 pound chopped walnuts

Cream together white sugar, brown sugar, butter, and eggs until well blended and fluffy. Sift together flour and spices. Add these dry ingredients to the creamed butter/sugar. Dissolve baking soda in  $\frac{1}{4}$  cup water. Add to the mixture. Gradually stir in raisins and walnuts. Drop by spoonfuls on cookie sheet about 2 inches apart. Bake at 375° F for about 11 minutes. Cookies keep well in an airtight container.

*Submitted by Anne–Stuart Darrell*

## Hello Dolly Squares

1 stick butter  
1 cup graham cracker crumbs  
1 cup shredded coconut  
1 package (6 ounces) butterscotch morsels  
1 cup chopped pecans  
1 can sweetened condensed milk

Melt butter in 9 x 13 inch pan and then put in other ingredients one at a time, spreading evenly. Bake for  $\frac{1}{2}$  hour at 375° F. Cut into small squares while warm. Remove from pan when cool and store.

*Submitted by Reta Richardson*

## About this Cookbook

The idea behind this cookie cookbook began ten years ago with St. Stephen's very first Christmas bazaar. A parishioner suggested we make our annual parish fund raiser a "cookie walk". What's that, our volunteers asked? And then he told us: "a cookie walk is a large assortment of homemade cookies that prospective buyers browse, walking down a long table stacked high with cookies". He suggested each parish family make five pounds of cookies so we would have a wonderful selection. We would sell the cookies by the pound and let our customers mix and match their holiday selection.

We liked the idea very much and Cookie Walk was born. That first year we had over 250 pounds of cookies for sale, which sold out in less than four hours. In each successive year we have had more cookies. Last year we had over 1000 pounds of cookies and our most stupendous selection ever. It, too, sold out in less than four hours. In addition to cookies, we make homemade jams and jellies, ornaments, table decorations, and decorated fresh wreaths. We have always had a children's corner, a gift table, and hard to find special items. Cookie Walk has been and continues to be a wonderful success. It has been a St. Stephen's favorite from that day to this. Along the way we have offered some of the most wonderful cookies in Baltimore.

Several years ago we thought we should take the next step and publish our first cookbook. And what better place to start our publishing career, than with St. Stephen's Cookie Cookbook? These recipes have been contributed by the same parishioners who supply cookies for our sale. We hope you enjoy our first cookbook venture. We had a wonderful time putting it together.

*reprinted from the First Edition, 2000*

## White Chip Dream Cookies

2<sup>1</sup>/<sub>4</sub> cups flour  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
1 cup butter or margarine  
1/2 cup granulated sugar  
1/2 cup packed light brown sugar  
1 egg  
2 to 3 teaspoons grated orange peel  
2 cups (12 ounces) white chocolate chips  
spray or oil for cookie sheet

Heat oven to 350° F. Combine flour, baking soda, and salt in a small bowl. Beat butter and sugars in a large bowl till creamy. Beat in egg and orange peel. Gradually add flour mixture. Stir in white chocolate chips. Drop by rounded tablespoons onto greased cookie sheet. Bake for 10 to 12 minutes or until edges are light golden. Let stand 2 minutes, then remove from cookie sheet to wire rack to cool.

*Submitted by The Baltimore Sun.*

## Hermits

1/2 cup unsalted butter  
1 cup firmly packed brown sugar  
1 large egg  
1/2 cup sour cream  
1 1/2 cups sifted flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon each of ground cloves and all spice  
1 cup chopped nuts (walnuts, pecans, hazelnuts or almonds)  
1/2 to 1 cup raisins

Cream the butter and sugar together well, beat in the egg, and stir in the sour cream. Sift the dry ingredients together and add to batter. Then add the raisins and nuts, and stir to lightly mix. Grease a teaspoon, dip a slightly rounded teaspoon of batter, and push with the back of another greased teaspoon on to a well greased cookie sheet. Bake in a preheated 350° F oven for 8 to 12 minutes until a delicate brown. Remove from the pan while still hot and cool on racks to room temperature. Store in airtight containers. These cookies freeze well. They are better in flavor if they are aged several days before eating.

## Honey–Ginger Snaps

1/2 cup butter  
1/2 cup honey  
1/2 cup sugar  
1 egg  
2 cups sifted flour  
2 teaspoons baking soda  
1/2 teaspoon salt  
1 teaspoon ginger  
1 teaspoon cinnamon  
1/2 teaspoon ground cloves

Cream together butter, honey, sugar, and egg, blending well. Add flour, baking soda, salt, and spices. Chill one hour. Roll level tablespoons of dough into balls. Place two inches apart on greased cookie sheet. Bake 10 to 12 minutes at 375° F.

Makes about 4 dozen cookies.

## James Beard's Icebox Cookies

1 cup butter  
1 to 1 1/2 cups granulated sugar  
1 teaspoon vanilla  
2 eggs  
3 cups sifted flour  
1/2 teaspoon salt

Cream butter and sugar until fluffy. Beat in vanilla and eggs. Add flour and salt sifted together and stir until well blended. Divide the dough into three parts and form rolls. Roll each roll in waxed paper and store in the refrigerator or freezer until firm. With a sharp knife, slice 1/8 to 3/8 inch thick. Place on greased cookie sheets and bake in a preheated 375° F oven until cookies turn a delicate beige. Remove from pan and cool on racks. Cooking time depends on thickness of cookies as does yield of 4 to 6 1/2 dozen cookies.

occasionally scraping bowl with rubber spatula, until mixed. Cover bowl with plastic wrap and refrigerate dough 1 hour, or until easy to handle. Preheat oven to 350° F. Drop dough by rounded teaspoons, about 2 inches apart, onto ungreased cookie sheet. Bake 17 to 20 minutes, until cookies are set and edges are golden. Let cookies remain on cookie sheet 30 seconds, then transfer to wire rack to cool completely.

Makes about 4 dozen cookies.

## Welsh Cakes

2 cups self–rising flour  
3/4 cup granulated sugar  
1/2 cup raisins, sultanas or currants  
2 large eggs  
juice and grated rind of one lemon  
3/4 cup butter

Mix all dry ingredients. Cut in butter until crumbly. Add eggs, juice, and zest. Combine to make a firm dough (if too wet add more flour). Roll out to 1/4 inch thickness and cut with small round cutters or a glass. Grease a nonstick griddle or frying pan. Heat griddle to moderate heat being careful not to get too hot as these burn easily. Cook gently three minutes each side until they are golden brown. Remove from griddle and serve warm or cold with a spread of butter. Sprinkle with additional sugar while hot.

## **Ugly But Good Cookies**

8 ounces sliced almonds (1<sup>1</sup>/<sub>3</sub> cups)  
1<sup>1</sup>/<sub>3</sub> cups sifted confectioners sugar  
pinch of salt  
1/4 teaspoon vanilla extract  
1/4 teaspoon almond extract  
1 egg white  
1/3 cup coarsely chopped walnuts  
3 tablespoons finely chopped dried apricots

Position knife blade in food processor bowl; add almonds. Process 2 to 3 minutes or until almonds form a fine powder that begins to hold together, stopping occasionally to scrape down sides. Add confectioners sugar and next 3 ingredients; process until blended. With processor running, add egg white, blending just until mixture forms a ball. Transfer to a bowl, and stir in walnuts and apricots. Shape dough into 1-inch balls, and pinch into irregular shapes. Place shapes 1 inch apart on a lightly greased cookie sheet. Bake at 350° F for 10 to 12 minutes. Cool on a wire rack. Store cookies in an airtight container.

Makes 2 dozen cookies.

*Submitted by Cindie Baker*

## **Vinegar Cookies**

1 cup butter, softened  
1 cup sugar  
1<sup>1</sup>/<sub>2</sub> cups flour  
1 tablespoon distilled white vinegar  
1/2 teaspoon baking soda

In large bowl, with mixer at low speed, beat butter with sugar until blended. Increase speed to high; beat until light and fluffy, about 3 minutes. At low speed, beat in flour, vinegar, and baking soda,

## ***Butterscotch Cookies***

Use basic recipe above, substituting 1<sup>1</sup>/<sub>2</sub> cups brown sugar for the white sugar.

## ***Chocolate Cookies***

Add 2 to 3 ounces bitter chocolate melted to the creamed butter, sugar, and egg mixture. Use 1/4 less flour.

## ***Pinwheel Cookies***

Divide the original dough mix in half. Add 1 to 1<sup>1</sup>/<sub>2</sub> ounces of bitter chocolate melted to one half of the dough, combining until no streaks remain. Roll half the white dough between two sheets of waxed paper until 1/4 inch thick and 3 inches wide. Roll out half the chocolate dough the same way. Flip the chocolate dough on top of the white dough and roll up like a jelly roll as tight as possible. Wrap roll in waxed paper and chill until firm. Repeat process with remaining dough. Slice 1/4 inch thick and bake on greased cookie sheets until lightly yellow. Do not let them brown.

## ***Orange or Lemon Cookies***

Omit the vanilla and substitute 2 teaspoons finely grated lemon rind, or three or four teaspoons finely grated orange rind.

## ***Raisin, Date, Currant or Prune Cookies***

Put raisins or other fruit through the medium blade of a food chopper, or mince in food processor until small. Larger chunks of fruit will break up cookies. Beat fruit into cookie dough using 1/2 to 1 cup of minced fruit per batch. You may also add the spice mixture below if you like. Cook as above.

### ***Spice Refrigerator Cookies***

Use basic recipe. Sift 1 tablespoon cocoa, 2 teaspoons cinnamon, 1 teaspoon nutmeg, and  $\frac{1}{2}$  teaspoon cloves with the flour and salt.

### ***Filled Refrigerator Cookies***

Shape spice, nut, chocolate, or butterscotch dough into a 2 inch roll. Chill until firm. Slice thin, place filling in center and cover with another thin slice of dough. Press the edges down. For filling use jam or jelly (apricot, pineapple or date, fig or prune fillings are recommended).

### ***Nut Refrigerator Cookies***

Mix  $\frac{1}{2}$  to  $\frac{3}{4}$  cup finely chopped walnuts, pecans, Brazil nuts, hazelnuts or peanuts into the sifted flour and salt. The nuts must be quite fine or the dough will crumble while being sliced.

### **Jan Hagel**

1 cup granulated sugar  
1 cup shortening  
2 cups flour  
2 egg yolks (save whites for second step)  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{2}$  to 1 cup coarsely chopped nuts

Beat shortening, sugar and egg yolks very thoroughly. Mix the flour and cinnamon and add to the shortening mixture. Spread half of this dough onto a cookie sheet using fingers to spread.

Beat egg whites until foamy and spread half of the mix over the dough. Sprinkle with granulated sugar and half of the chopped nuts. Repeat process on another cookie sheet.

Bake in 300° F oven about 20 minutes. Cut into squares or diamonds while warm.

*Submitted by Cindie Baker*

$1\frac{1}{2}$  cups all-purpose flour  
2 tablespoons raspberry or strawberry preserves  
confectioners sugar (optional)

In large mixing bowl cream butter and sugar. Add egg yolk and mix well. Stir in flour by hand. On a lightly floured surface, gently knead dough for 2 to 3 minutes or until thoroughly combined. Roll into 1-inch balls. Place 2 inches apart on greased cookie sheets. Using the end of a wooden spoon handle, make an indentation in the center of each ball. Fill depression with  $\frac{1}{4}$  teaspoon preserves. Bake at 350° F for 13 to 15 minutes or until edges are lightly browned. Remove to wire racks to cool. Dust warm cookies with confectioners sugar if desired. Cool completely.

Makes about 2 dozen cookies.

*Submitted by Melba Collier*

### **Tuiles (French Almond Cookies)**

6 tablespoon butter  
 $\frac{1}{2}$  cup sugar  
2 egg whites  
 $\frac{1}{3}$  cup sifted all-purpose flour  
pinch of salt  
1 cup sliced almonds

Preheat oven to 400° F.

Cream butter and sugar together until well blended. Stir in the egg whites, flour, salt, and nuts. Butter a heavy cookie sheet and drop the batter by teaspoonfuls  $1\frac{1}{2}$  inches apart. Leave enough room to allow them to spread. Bake in the oven for about ten minutes until golden brown about the edges and slightly yellow in the center. Remove the cookies from the sheet with a spatula and press them on a rolling pin while still hot. Leave for a few minutes and remove to racks to cool completely. Store with care separating layers with wax paper.

Makes about 2 dozen cookies.

## Spekulaas

2 cups unsalted butter  
2 cups sugar  
2 large eggs  
1½ teaspoons grated lemon rind  
4½ cups sifted all purpose flour  
¾ teaspoon salt  
2 teaspoons cinnamon  
½ teaspoon ground cloves  
½ teaspoon ground cardamom

Cream the butter, then cream the sugar until the mixture is very light. Beat in the eggs and lemon rind. Sift the flour with the remaining ingredients and blend well with the creamed mixture.

The cookies can be rolled to a depth of ⅓ inch and cut into desired shapes or pressed into a spekulaas board, which has been floured, using a pastry brush to push flour into the pattern. Press the dough into the board and level it off to a depth of ⅓ inch, by drawing a thin bladed sharp knife across the board. Sometimes the dough handles with greater ease when chilled. Unmold by holding board over a cookie sheet and tapping lightly. A carved springerle rolling pin can also be used. Roll dough to ⅓-inch in thickness, then roll with floured springerle rolling pin. Cut between the springerle designs and transfer with a spatula to the cookie sheet.

Bake cookies in a preheated 375° F oven until very delicate brown, 6 to 12 minutes depending on the thickness and circumference of the cookies. This recipe makes a lot of cookies and can be easily halved.

## Sweetheart Cookies

¾ cup butter, softened (no substitutes)  
½ cup sugar  
1 egg yolk

## Lacy Oatmeal Cookies

1 cup quick oats  
½ teaspoon vanilla  
¼ pound melted butter  
3 tablespoons white flour  
1 egg (beaten)  
¼ teaspoons baking powder  
1 cup granulated sugar

Mix all the ingredients together. Drop by rounded teaspoons onto the shiny side of aluminum foil placed on a cookie sheet. Don't put too much on the spoon. Bake in preheated oven at 325° F for about 10 minutes. Watch carefully as these cookies will easily burn.

Remove from oven and let cool for about 10 minutes on the foil before peeling them from the foil.

Makes 4 dozen cookies.

*Submitted by Anne-Stuart Darrell*

## Layered Date Bars

1 10-ounce package pitted dates (2 cups) coarsely chopped  
1/2 cup walnuts finely chopped  
1/4 cup sugar  
1 1/4 cups water  
1 1/2 cups flour  
1 1/2 cups old-fashioned oats, uncooked  
1 cup brown sugar, firmly packed  
1 teaspoon baking soda  
3/4 cup butter or margarine, softened

Preheat oven to 350° F. In 2-quart saucepan, combine dates, walnuts, sugar, and water; heat to boiling over high heat. Reduce heat; simmer, uncovered, stirring occasionally, 10 to 15 minutes, or until dates are soft and mixture is thick. Set aside.

Meanwhile, in large bowl, combine flour, oats, brown sugar, and baking soda. With hand, knead in butter until dough forms. Press half of dough evenly in bottom of 13 x 9 inch metal baking pan. Bake 15 minutes or until pale golden.

Spread date mixture evenly over hot crust. Sprinkle remaining oat mixture on top. Bake 25 minutes longer, or until golden. Cool completely in pan on wire rack. When cool, cut lengthwise into 4 strips, then cut each strip crosswise into 8 pieces.

Makes 32 pieces.

*Submitted by Sara Douglas*

## Lemon Cream Oat Bars

1 can (14 ounces) sweetened condensed milk  
2 teaspoons grated lemon or orange peel  
1/4 cup lemon juice  
1 1/4 cup all purpose flour  
1 cup quick or old fashioned oatmeal  
1/2 cup light brown sugar, packed

2 cups raisins  
1 cup chopped nuts

Drop from a teaspoon onto greased cookie sheet. Bake in 350° F oven for 12 to 15 minutes. Cool on rack and frost if desired.

Makes 7 dozen cookies.

*Submitted by Cindie Baker*

## Quick Munchies

1 pound white or dark semisweet chocolate  
2 cups thin pretzels, broken into small pieces  
1 cup roasted peanuts without the skins

Melt chocolate in top of double boiler over hot, not boiling, water. When melted, add pretzels and nuts. Stir until all are well coated. Drop by rounded teaspoons on waxed paper and cool.

Makes 80 to 100 munchies.

## Rum Balls

3 cups finely crushed vanilla wafers  
1 1/2 tablespoon unsweetened cocoa  
1 cup confectioners sugar  
1 cup chopped pecans  
6 tablespoons bourbon whiskey or rum  
3 tablespoons corn syrup

Mix crumbs, cocoa, sugar, nuts, syrup, and whiskey together with fingers. Shape into small balls, and roll in confectioners sugar and finely chopped pecans or coconut.

Thoroughly chill before serving.

*Submitted by Reta Richardson*

## Pumpkin Cookies

1 cup butter or margarine, softened  
2 cups canned pumpkin  
2 cups sugar  
1 teaspoon vanilla  
4 cups flour  
2 teaspoons baking soda  
2 teaspoon baking powder  
2 teaspoons cinnamon

Mix butter, pumpkin, sugar, and vanilla. In separate bowl, combine remaining ingredients. Fold into pumpkin mixture and mix well. Drop by rounded teaspoons onto lightly greased cookie sheet. Bake at 350° F for 10 to 12 minutes.

As a variation, add  $\frac{1}{2}$  cup raisins to mixture before baking.

## Pumpkin Drop Cookies

2 cups shortening  
2 cups sugar  
1 16-ounce can pumpkin  
2 eggs  
2 teaspoons vanilla

Cream the above ingredients together, adding each in order listed. In a large bowl stir together:

4 cups flour  
2 teaspoons baking powder  
2 teaspoons cinnamon  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon nutmeg  
 $\frac{1}{2}$  teaspoon allspice

Add dry ingredients to the creamed mixture and mix well.

Stir in:

$\frac{1}{2}$  cup butter, softened  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt

Preheat oven to 375° F. Grease 9 x 9 x 2 inch pan.

Mix milk, lemon peel, lemon juice in bowl until thickened. Set aside. Mix remaining ingredients in another medium-size bowl with a spoon until crumbly. Press half of the crumb mixture in the prepared pan. Bake about 10 minutes or until slightly firm.

Spread milk/lemon mixture over the baked oatmeal layer. Sprinkle remaining crumb mix over the milk layer. Press gently into milk mixture. Bake about 20 minutes or until edges are golden and center set but soft. Cool completely before cutting into squares or bars.

*Submitted by Lucille Andrew*

## Lemon Nut Crisps

$\frac{1}{2}$  cup butter  
1 cup granulated sugar  
1 egg  
2 tablespoons water  
 $1\frac{1}{2}$  teaspoon lemon peel, grated  
1 tablespoon lemon juice  
 $1\frac{3}{4}$  cups flour  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{4}$  cup chopped nuts

In a large bowl of mixer, cream together the butter and sugar until soft and fluffy. Beat in the egg, water, lemon peel, and juice. Mix the dry ingredients together. Gradually beat in the dry ingredients. Stir in nuts. Drop by heaping teaspoons, spaced two inches apart onto a greased cookie sheet. Bake in a preheated 375° F oven for 10 to 12 minutes or until golden around the edges. Remove to racks and cool. Makes 10 servings.

*Submitted by Phyllis Rice*

## Lemon Rounds

1/2 cup *Crisco*  
3/4 cup sugar  
1 egg  
1 tablespoon lemon juice  
1 tablespoon grated lemon rind  
1 1/2 cups all purpose flour, sifted  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup lemon drop candy, finely crushed

Preheat oven to 350° F. Cream *Crisco*, sugar well. Add egg, lemon juice, and rind. Combine flour with baking powder, salt, and crushed candy. Add to creamed mixture. Mix at high speed until well blended. Drop by rounded teaspoons onto ungreased cookie sheet. Bake for about 10 minutes or until edges just begin to brown. Cool slightly. Frost if desired.

Makes 3 dozen cookies.

*Submitted by Loretta Lynn*

## Lemon Squares

1 cup flour  
1/2 cup margarine or butter, softened  
1/4 cup confectioners sugar  
2 tablespoons lemon juice  
2 teaspoons grated lemon peel  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
2 eggs

Heat oven to 350° F. Mix flour, margarine and confectioners sugar. Press into ungreased square pan, 8 x 8 x 2 inches, building up 1/2-inch edges. Bake 20 minutes. Beat remaining ingredients about 3 minutes or until light fluffy. Pour over hot crust.

4 ounces almonds, chopped fine  
1 egg white

Warm syrup and molasses in a large pan over moderate heat until just heated through. Do not boil. Remove pan from burner and add remaining ingredients in order given above. Combine well. Use a teaspoon and scoop rounded teaspoons of dough, rolling each spoonful in the palm of your hand to make a small ball. Brush each ball with white of egg. Place balls on well-greased cookie sheets 1 / 2 inches apart. Bake at 375° F for 8 to 10 minutes until brown. Remove from pan while warm, roll in confectioners sugar and cool on racks until the cookies reach room temperature. Store in air tight containers. Makes over six dozen cookies.

## Pound Cake Squares

1 box pound cake mix  
4 eggs  
1 stick butter  
1 stick (8 ounces) cream cheese  
1 box confectioners sugar  
1 teaspoon vanilla  
1/2 cup chopped pecans

Mix cake mix, butter, and 2 eggs. Spread in greased 9 x 13 pan. Combine cream cheese, sugar, 2 eggs, and vanilla. (Leave 2 tablespoons sugar for top.) Mix and pour over dough in pan. Sprinkle pecans on top. Bake at 350° F for 45 to 50 minutes. Sprinkle sugar on top.

*Submitted by Reta Richardson*

## **Pecan Ice Box Cookies**

1 cup butter, softened  
1/2 cup sugar  
2 tablespoons heavy cream  
2 cups flour  
1/2 teaspoon salt  
2 cups chopped pecans  
1/4 teaspoon cinnamon  
1/8 teaspoon nutmeg  
1 1/2 teaspoons vanilla  
24 candied cherries, halved

Cream butter and sugar until light and fluffy. Add cream and beat well, reduce speed of mixer to low, and stir in flour and salt. Fold in pecans, spices, and vanilla. Form dough into two logs, approximately 1 inch in diameter. Cover with plastic wrap and chill several hours or overnight. When ready to bake, slice each log into 24 to 25 slices. Place slices on ungreased cookie sheet. Top each slice with a cherry half. Bake in 350° F oven for 16 to 18 minutes. Cool on rack.

Makes about 4 dozen cookies. Uncooked logs can be wrapped and frozen until ready to bake.

*Submitted by Phyllis Rice*

## **Pfeffernuesse**

2 cups light corn syrup  
2 cups dark molasses  
1 cup unsalted butter  
grated rind and juice of one lemon  
1 cup brown sugar (packed)  
10 cups all purpose flour  
1 teaspoon baking soda  
2 teaspoons cinnamon  
4 ounces citron, cut fine

Bake about 25 minutes or until no indentation remains when touched lightly in center; cool. Sprinkle with confectioners sugar. Cut into 1 1/2 inch squares.

Makes 24 pieces.

## **Lemon-Coconut Squares**

Stir 1/2 cup flaked coconut into egg mixture and proceed as above.

## **Lemonade Cookies**

1 cup butter  
1 cup sugar  
2 eggs  
3 cups sifted all-purpose flour  
1 teaspoon baking soda  
1 6-ounce can frozen lemonade concentrate, thawed  
sugar

Cream together butter and sugar. Add eggs: beat until light and fluffy. Sift together flour and baking soda; add alternately to the creamed mixture with 1/2 cup of the lemonade concentrate. Drop dough from a teaspoon 2 inches apart onto ungreased cookie sheet. Bake cookies in a hot oven at 400° F about 8 minutes or until lightly browned around the edges. Brush hot cookies lightly with remaining lemonade concentrate; sprinkle with sugar. Remove cookies to cooling rack.

Makes about 4 dozen small cookies.

## Lydia Wood's Oatmeal Cookies

$\frac{3}{4}$  cup butter  
1 cup sugar  
2 eggs  
1 teaspoon vanilla  
1 cup flour  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
2 cups old fashioned rolled oats  
 $\frac{3}{4}$  teaspoon baking soda dissolved in 1 teaspoon hot water  
1 cup raisins  
 $\frac{1}{2}$  cup broken nut pieces (optional)

Preheat oven to 350° F.

Cream together the butter and sugar. Add eggs and combine well. Add vanilla. Add other ingredients in order listed, stirring after each addition. Fold in raisins and nuts, and combine thoroughly. Drop by teaspoonfuls onto greased cookie sheets  $1\frac{1}{2}$  inch apart. Bake for 12 to 15 minutes or until golden brown. Remove to rack and cool completely. (Old fashioned oats make the best cookies, but if you use quick oats increase oat measure to  $2\frac{1}{3}$  cups.)

Makes about 5 dozen cookies.

## Macaroons

8 ounces almond paste  
7 tablespoons super fine sugar  
 $\frac{1}{4}$  cup confectioners sugar  
 $\frac{1}{3}$  cup egg whites  
grated rind of one lemon or orange  
granulated sugar

Preheat oven to 350° F.

## Pecan Balls (1)

1 cup all purpose flour  
 $\frac{1}{2}$  cup butter  
 $2\frac{1}{4}$  teaspoons salt  
2 tablespoons honey  
1 teaspoon salt  
1 cup chopped pecans  
confectioners sugar

Sift flour then measure.

Cream butter, salt, and vanilla; then add honey, flour, and pecans. Blend well. Chill dough about one hour in refrigerator. Form dough into balls about 1 inch in diameter. Bake at 300° F for about 30 minutes. Remove at once from cookie sheet and roll in confectioners sugar. Cool cookies and roll in sugar again.

Makes about 2 dozen.

## Pecan Balls (2)

1 cup butter, softened  
 $\frac{1}{2}$  cup very fine granulated sugar  
 $\frac{1}{4}$  teaspoon salt  
2 teaspoons vanilla extract  
2 cups all-purpose flour  
1 cup finely chopped pecans

In a large mixing bowl with an electric mixer, beat together butter, superfine sugar, and salt until well combined. Beat in vanilla. Gradually add as much flour as you can, beating until combined. If necessary, use a spoon to stir in remaining flour. Stir in pecans. With hands, roll slightly rounded teaspoons of dough into balls the size of large grapes.

Place balls one inch apart on an ungreased cookie sheet. Bake at 350° F about 12 minutes or until bottoms just begin to brown. While still warm, roll the balls in additional superfine sugar.

Makes about 70 cookies.

## Peanutty Bars

$\frac{1}{3}$  cup quick cooking oats  
 $1\frac{2}{3}$  cups flour  
 $\frac{1}{3}$  cup plus  $1\frac{1}{2}$  cups light brown sugar, firmly packed  
 $\frac{1}{2}$  cup butter or margarine, softened  
3 tablespoons plus  $\frac{1}{3}$  cup chunky peanut butter  
3 large eggs  
 $4\frac{1}{2}$  teaspoons light molasses  
2 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
1 cup salted cocktail peanuts, chopped  
1 6-ounce package semisweet chocolate pieces (1 cup)  
confectioners sugar for garnish (optional)

Preheat oven to 350° F. Grease 13 x 9 inch metal baking pan.

### *Crust:*

In large bowl, with mixer at low speed, beat oats, 1 cup flour,  $\frac{1}{3}$  cup brown sugar, 4 tablespoons butter, and 3 tablespoons peanut butter until blended. Pat dough evenly into pan and bake 15 minutes.

### *Topping:*

In large bowl beat eggs, molasses, remaining  $1\frac{1}{2}$  cups brown sugar,  $\frac{1}{3}$  cup peanut butter, and 4 tablespoons butter until well blended. At low speed on mixer, add baking powder, salt, and remaining  $\frac{2}{3}$  cup flour; beat until blended. With spoon, stir in peanuts and chocolate pieces.

Spread mixture evenly over hot crust. Bake 40 minutes longer, or until golden. Cool in pan on wire rack. Dust with confectioners sugar if desired. When cool, cut lengthwise into 4 strips, then cut each strip crosswise into 12 pieces. Makes 4 dozen bars.

Line an un-greased cookie sheet with parchment paper. Break the almond paste in pieces and put in the food processor or blender. Blend until smooth, then add the sugars and mix until thoroughly blended. Transfer the almond paste mixture to a mixing bowl. With an electric mixer gradually beat in the egg whites to make a soft but firm paste. Mix in lemon or orange rind. Beat at high speed for three minutes.

Put mixture in a pastry bag fitted with a #7 metal tube and form into  $1\frac{1}{2}$  inch round on the parchment,  $1\frac{1}{2}$  inches apart. Or use a teaspoon and drop the mixture on the parchment, spreading  $1\frac{1}{2}$  inches in diameter. Brush the tops of each cookie with a pastry brush that has been dampened with cold water, then sprinkle them lightly with granulated sugar. Bake in oven for 30 minutes, or until lightly browned. These may be stored airtight for up to six months at room temperature.

Makes 20 macaroons.

## Magic Peanut Butter Middles

### *Cookie Dough:*

1½ cups flour  
½ cup unsweetened cocoa  
½ teaspoon baking soda  
½ cup granulated sugar  
½ cup firmly packed brown sugar  
½ cup margarine, softened  
¼ cup peanut butter  
1 teaspoon vanilla  
1 egg

### *Filling:*

¾ cup peanut butter  
¾ cup confectioners sugar

In a small bowl, combine flour, cocoa, and baking soda; blend well.

In a large bowl, beat sugar, brown sugar, margarine, and peanut butter until light and fluffy. Add vanilla and egg; beat well. Stir in flour mixture until blended; set aside.

In a small bowl, combine filling ingredients; blend well. Roll into 30 1-inch balls.

For each cookie, with floured hands, shape about 1 tablespoon of dough around one peanut butter ball, covering completely. Place 2 inches apart on ungreased cookie sheet. Flatten with bottom of glass dipped in sugar. Bake in 375° F oven for 7 to 9 minutes or until set and slightly cracked. Cool on wire racks. Decorate if desired.

Makes 30 cookies.

## Mandelchen

2 cups ground almonds  
½ cup sugar  
butter

## Peanut Butter Cookies

1 cup margarine  
1 cup brown sugar  
1 cup white sugar  
2 eggs  
2 cups peanut butter  
3 cups flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon vanilla

Cream margarine. Add the brown then the white sugar. Beat in the eggs and the peanut butter. Add dry ingredients and combine thoroughly. Mix well. Roll in 1-inch balls and place on greased cookie sheet one inch apart. Press each ball flat with a fork dipped in flour in a criss-cross pattern. Bake at 375° F for 10 to 12 minutes.

Makes 6 dozen cookies.

## Old Fashioned Sugar Cookies (2)

1 1/2 cups butter  
2 cups sugar  
4 eggs, beaten  
2 teaspoons baking powder  
7 cups flour

Cream together the butter and sugar until light and fluffy. Add beaten eggs to butter mixture stirring well. Gradually add flour and baking powder until well blended. Chill several hours. Roll on surface coated with confectioners sugar. Cut with decorative cookie cutters. Bake at 350° F until light brown.

Makes 10 to 12 dozen cookies.

## Peanut Blossom Cookies

1 (14-ounce) can sweetened condensed milk  
3/4 cup creamy peanut butter  
1 teaspoon vanilla extract  
2 cups *Bisquick* baking mix  
1/3 cup sugar  
1 package chocolate kisses (9 ounces)

Stir together sweetened condensed milk, peanut butter, and vanilla, stirring until smooth. Add biscuit mix, blending well.

Shape dough into 1-inch balls; roll in sugar, place on ungreased cookie sheet. Make an indentation in center of each ball with thumb or spoon handle.

Bake at 375° F for 8 to 10 minutes or until lightly browned. Remove cookies from oven, press a chocolate kiss into center of each cookie. Transfer to wire rack to cool completely.

Makes 4 dozen cookies.

*Submitted by Melba Collier*

Blanch whole almonds. Dry overnight. Grind almonds fine, add sugar, and enough butter to knead into a very stiff dough. Roll very thin on a lightly floured board. Cut into small rounds and place on lightly greased cookie sheet. Preheat oven to 350° F. Bake cookies for 20 minutes. Remove from pan, roll in additional grated almonds and confectioners sugar. Cool completely and store.

## Marjie's Shortbread

1 pound butter  
1 cup sugar  
1 tablespoon almond extract  
4 cups flour

Cream together butter, sugar, and extract until light and fluffy. Gradually add flour to butter mixture until well blended.

Flour a 9 x 13 inch pan. Pat shortbread dough into pan to 1/2-inch thickness. Score with back of knife blade into small squares before baking. Bake in preheated oven 325° F approximately 40 minutes until slightly golden. Remove from oven when done, and immediately cut through the scored lines with a sharp knife while warm. Place a sheet of wax paper on counter and gently lift out shortbread pieces to the paper to cool and dry.

Makes about 48 pieces.

*Submitted by Marjorie Douglas, who received it from a visiting school master*

## Monster Cookies

12 eggs  
4 cups white sugar  
1 tablespoon white syrup  
8 teaspoons baking powder  
18 cups quick oats (42 ounces)  
1 pound *M&Ms*  
2 pounds brown sugar  
1 tablespoon vanilla  
1 pound margarine  
3 pounds peanut butter  
1 pound chocolate chips  
4 cups *Rice Krispies* cereal

Mix the first three ingredients blending well. Then add all of the the other ingredients, mixing well. Use an ice cream dipper to scoop each cookie. Place on greased cookie sheet about two inches apart. Gently press with fingers to slightly flatten each scoop of dough. Bake in 350° F oven for 12 to 15 minutes.

Makes 100 cookies.

## Nut Butter Balls

1 cup unsalted butter  
4 to 6 tablespoons of sugar  
2 cups all purpose flour  
1 teaspoon vanilla, rum, brandy or bourbon  
2 cups finely chopped pecans, walnuts, hazelnuts or almonds

Cream butter and sugar together. Add vanilla. Sift and measure flour. Combine flour with butter mix until well blended. Add nuts and work the mix with your hands. Form into a ball and chill for four hours or overnight. Preheat oven to 325° F. Use a teaspoon and form balls, placing balls on ungreased cookie sheet about 1 inch apart. Bake 8 to 12 minutes or longer, until the cookies are a delicate yellow. Be sure to check frequently as these cookies brown quickly! Remove pan from oven and roll cookies in powdered

sugar or drop them while still warm into a bag of powdered sugar. Remove and cool. Store in air tight containers. Makes about 5 dozen cookies.

## Old Fashioned Sugar Cookies (1)

1 cup butter  
1½ cups sugar  
2 eggs  
3 teaspoons vanilla  
4 cups sifted flour  
2 teaspoons baking powder  
½ teaspoon salt

Cream the butter and sugar until mixture is light and fluffy. Stir in the eggs and vanilla, blending well. Sift dry ingredients together and gradually stir into sugar/egg mixture, stirring thoroughly. Chill dough for several hours or overnight. Take out part of the dough and roll on a floured pastry cloth with a sleeve-covered rolling pin to ¼ inch thickness. Cut with fancy cookie cutters and place on a greased cookie sheet. Sprinkle with granulated or colored sugar. Bake in a 400° F oven 10 to 12 minutes until edges are golden.

Makes about 7 to 8 dozen 2½ inch cookies.

*Submitted by Sara Douglas. These cookies were sold for several years at the Woman's Exchange in Baltimore.*