

What do you want? A cookie? Archived recipes

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Enjoy your cookies, and have a together day!

Fruit Cocktail Cookies

1 c. shortening
1 c. brown sugar
1 c. white sugar
3 eggs, unbeaten
2 c. fruit cocktail with juice
1 1/2 c. mixed nuts, if desired
1 t. vanilla
4 c. flour
1 t. soda
1 t. baking powder
1 t. cloves
1 t. cinnamon

Preheat oven to 400 F. Cream together shortening and sugars. Add eggs, fruit cocktail, nuts and vanilla. Mix well. Sift together dry ingredients and stir into dough, mixing well. Drop by teaspoonfuls onto lightly greased pans and bake for 10-12 minutes.

Chocolate Chip Meringues

2 egg whites
6 oz. chocolate chips
1/8 t. cream of tartar
3/4 c. sugar
pinch salt
1 t. vanilla

Preheat oven to 300 F. Beat egg whites until stiff, and when they start to foam, add the cream of tartar. Add sugar, salt and vanilla, then chocolate chips. Drop by teaspoonful on dry cookie sheet and bake about 25 minutes. Remove at once to prevent sticking.

Mother's Gumdrops Cookies

2 c. sugar
1 c. shortening
3 eggs
1 1/2 c. sour milk
4 c. flour
1 t. salt
1 t. baking soda
1 c. cut gumdrops
1 t. orange or 1/2 t. lemon extract
1/2 t. vanilla

Preheat oven to 350 F. Cream sugar and shortening. Add eggs and beat until creamy. Add extracts, then sour milk and 3 c. flour. Dredge gumdrops in 1 c. flour and add gumdrops and nuts to mix. Drop on baking sheet and bake 20 minutes.

Oatmeal Cookies

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs, beaten
2 c. flour
1 t. baking soda
1 c. corn flakes
2 c. oatmeal
1 c. nuts
1 c. raisins
1 t. vanilla

Preheat oven to 350 F. Cream shortening and add sugar; add beaten eggs. Sift flour and soda and add to the mixture. Add cornflakes, oatmeal, nuts, raisins and vanilla. Drop by spoonfuls onto greased baking sheet. Bake 10-15 minutes. Makes about 4 dozen.

Melt in Your Mouth Cookies

1 c. + 2 T. butter, seperated
1 1/3 c. powdered sugar, seperated
2 t. vanilla, seperated
1 c. flour
3/4 c. cornstarch
milk

Preheat oven to 350 F. Combine 1 c. butter, 1/3 c. powdered sugar, and 1 t. vanilla. Add flour and cornstarch. Drop by spoonful on cookie sheet and bake for 12-14 minutes. When completely cool, combine 1 c. powdered sugar, 2 T. butter, and enough milk for spreading consistency. Drop the icing on cooled cookies.

Oatmeal Raisin Cookies

1 c. sifted flour

1 t. baking powder
1/2 t. salt
1 t. cinnamon
1/4 t. nutmeg, freshly grated
1 c. raisins (soaked in hot water to plump)
3 c. oatmeal (quick or regular)
1/2 c. walnuts, toasted and chopped
3/4 c. shortening, soft
1 c brown sugar
2 eggs
1/3 c. milk

Preheat oven to 375 F. In a large bowl, sift dry ingredients. Add shortening, brown sugar, eggs, and half of the milk. Beat. Add the rest of the milk, oatmeal, and raisins. Drop by teaspoonfuls on greased baking sheets. Bake for 12-15 minutes.

Fresh Apple Cookies

1/2 c. shortening
1 1/3 c. brown sugar
1 egg
2 c. sifted flour
1 t. baking soda
1/2 t. salt
1 t. cinnamon
1 t. ground cloves
1/2 t. nutmeg
1/2 c. chopped nuts
1 c. finely chopped, unpared apples
1 c. chopped raisins or currants
1/4 c. apple juice or milk

Preheat oven to 400 F. Cream shortening, sugar, and egg. Sift together flour, soda, salt, and spices. Add half of the dry ingredients to the sugar mix. Add nuts, apples, and raisins and mix well. Blend in the apple juice or milk. Add the remaining flour mixture and mix well. Drop by teaspoonful on greased baking sheet. Bake for 10 to 12 minutes. Spread with thin butter icing while warm.

Date Walnut Drops w/Browned Butter Icing

1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 c. dairy sour cream
1 t. vanilla
2 3/4 c. sifted flour
1/2 t. baking soda
1/2 t. baking powder
1/2 t. salt
1 c. chopped dates
1 c. chopped walnuts

Cream shortening, sugar and eggs; stir in sour cream and vanilla. Gradually mix in combined dry ingredients, then add dates and walnuts.

Chill dough at least 1 hour.

Preheat oven to 400 F. Drop by teaspoonful on ungreased baking sheet about 2 inches apart. Bake for 8-10 minutes until golden brown. When cookies are cool, spread with Browned Butter Icing.

Browned Butter Icing

6 T. butter
1 to 1 1/2 c. powdered sugar, sifted
1 t. vanilla
hot water

Melt butter until golden brown. Beat in powdered sugar and vanilla. Stir in 2 to 2 1/2 T. hot water until icing is of good spreading consistency.

Walnut Spice Cookies

1 egg white
2 dashes salt
1/4 c. sugar
1 t. cinnamon
1/8 t. nutmeg
1/8 t. cloves
1 c. finely chopped walnuts
walnut halves

Preheat oven to 250 F. Beat egg white and salt until stiff. Mix the sugar and spices, then gradually beat them into the egg white. Fold in the chopped walnuts. Drop by teaspoonful onto well greased cookie sheet. Top with walnut halves. Bake for 35-40 minutes. Makes about 2 dozen.

Smiley Cookies

1/2 c. butter
1/4 c. sugar
1 t. vanilla
1 egg
1 c. flour
1/2 t. baking soda
3/4 c. chocolate NesQuik

Cream together first 4 ingredients. Add remaining ingredients; mix. Chill 1 hour.

Preheat oven to 375 F. Shape into 1-inch balls and place on ungreased cookie sheet. Bake 8 to 10 minutes.

Key Lime Bars

1 1/2 c. all purpose flour
1 c. graham cracker crumbs
3/4 c. (1 1/2 sticks) butter, softened
1/2 c. powdered sugar
2 c. sugar
1/2 c. lime juice

grated peel of 1 lime (no white)
4 large eggs

Preheat oven to 350 F. Mix together 1 1/4 c. flour, the graham cracker crumbs, butter and powdered sugar to form soft dough. Press dough into 13 x 9 x 2 inch pan and bake until lightly browned, about 20-25 min. Beat together sugar, lime juice, remaining 1/4 c. flour, eggs and lime peel until well mixed. Pour over hot crust and return pan to oven. Bake until set - an additional 20 minutes. Cool and then cut into bars. Sift powdered sugar over the top. Yield: 24-30 bars.

Bingo Bars

3 eggs
2 c. sugar
1 c. salad oil
1 4-oz. jar baby food applesauce
1 4-oz. jar baby food carrots
1 4-oz. jar baby food apricots
2 c. flour
2 t. soda
2 t. cinnamon

Preheat oven to 350 F. Beat eggs until fluffy. Add sugar. While beating, blend in oil, then baby food. Fold in flour, cinnamon and soda that have been sifted together. Bake in two 8 1/2 x 12-inch pans that are greased and floured for 25-30 minutes. When cool, frost with:

3 c. sifted powdered sugar
1/2 c. melted butter
3 oz. softened cream cheese
1/2 t. vanilla

Pumpkin Swirl Squares

16 oz. canned pumpkin
1 3/4 c. sugar
1/2 c. oil
3 eggs
2 c. flour
2 t. baking powder
1 t. baking soda
2 t. cinnamon
8 oz. cream cheese, **softened**

Preheat oven to 350 F. Mix together and beat well the first 4 ingredients. Then combine and add the dry ingredients, mixing well. Pour batter in 9 x 13-inch greased and floured pan. Using mixer, beat the cream cheese until fluffy, then spoon over top of batter. Taking a table knife, cut through the batter several times to give a swirl effect. Bake for 25 to 30 minutes.

Lemon Cheese Bars

1 yellow cake mix

8 oz. cream cheese
1/3 c. sugar
1 t. lemon juice
2 eggs
1/3 c. oil

Preheat oven to 350 F. Mix dry cake mix, 1 egg, and oil until crumbly; reserve 1 cup. Pat remaining mixture lightly in ungreased 9 x 13 inch pan. Bake for 15 minutes. Beat cheese, sugar, lemon juice and 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cool. Cut into bars.

Kid's Krockles

graham crackers
1 3/4 stick butter
1/2 c. sugar
sliced almonds (optional)

Preheat oven to 325 F. Fill a well-greased jelly roll pan with graham crackers 1 layer thick. In a small saucepan melt butter and add sugar. Boil for 2 minutes. Pour over crackers, stirring as you pour. Sprinkle with sliced almonds. Bake for 7 to 10 minutes. Remove from pan immediately to waxed paper to cool.

Caramel Bars

1 stick butter
2 c. brown sugar
1 1/2 c. flour
2 eggs
2 t. baking powder
1/2 t. salt
1 t. vanilla
nuts (as desired)

Preheat oven to 300 F. Melt butter. Combine butter and brown sugar and let cool. Add 2 eggs, flour, baking powder, salt, vanilla and nuts. Pour mixture into 9 x 13-inch baking pan and bake for 30 minutes. Cut into bars.

Peanut Butter Bars

1 c. sugar
1 c. light Karo syrup
1 c. peanut butter
6 c. Rice Krispies
1 c. chocolate chips
1 c. peanut butter chips

Boil sugar, Karo syrup and peanut butter in microwave. Cook on 70% power for 4 minutes, stirring halfway through. Stir in Rice Krispies. Pat into a buttered 9 x 13 pan. Melt chips. Spread over bars. Cut before cool.

Carrot Bars

4 eggs
2 c. sugar
1 t. soda
1/4 t. salt
2 1/2 c. flour, sifted
1 c. carrots, cooked and mashed, or 3 small jars baby food

Preheat oven to 350 F. Mix all ingredients in order given. Spread in 10 x 15 pan. Bake 30-40 minutes. Cool.

Orange Butter Icing

3 T. butter
2 t. grated orange peel
1 1/2 c. powdered sugar
1 T. orange juice

Kids' Cookies

1/2 c. instant dry milk
1 c. honey
1 c. peanut butter
1 c. raisins
4 c. cereal (Grapenuts or Branbuds)

Mix dry milk, honey and peanut butter together. Add raisins and cereal. Roll into 1-inch balls. Makes 5-6 dozen good after school snacks.

Orange Snoballs

2 3/4 c. vanilla wafers, crushed
1 c. powdered sugar
1 c. finely chopped almonds
1/3 c. butter, melted
1/4 c. frozen orange juice concentrate
1 1/2 c. flaked coconut

Mix together the crushed wafers, powdered sugar and almonds; stir in melted butter and frozen concentrate. Roll mixture into walnut-sized balls; roll in coconut or additional powdered sugar. Refrigerate at least 2 hours, covered, before serving.

Grandma's Goodies

2 c. Rice Krispies
2 c. miniature marshmallows
2 c. peanut butter Capt. Krunch
2 c. salted peanuts
1 1/2 lb. almond bark

Mix first 4 ingredients. Melt almond bark in microwave. Pour over dry ingredients and mix thoroughly. Drop by teaspoonful onto waxed paper. Allow to set for 3 hours.

Coconut Chews

1/4 c. butter
2/3 c. firmly packed brown sugar
1/3 c. sugar
1 egg
1/2 c. chopped nuts
1/2 c. Baker's coconut
5 c. corn flakes

Preheat oven to 350 F. Cream butter; add sugars gradually and cream together until light and fluffy. Add egg and beat well. Add nuts, coconut, and cereal and mix thoroughly. (Mixture will be dry.) Shape into rounds by pressing mixture by tablespoonfuls against side of mixing bowl. Drop carefully on lightly greased baking sheet and bake for 10 minutes, or until done. Remove at once from baking sheet. Makes 3 dozen.

Chocolate Flake Cookies

1 1/2 c. sifted flour
1/2 t. soda
1/2 t. salt
1/2 c. shortening
1 c. sugar
1 egg
2 squares unsweetened chocolate
1/4 c. milk
1 1/2 c. Grape-Nuts Flakes or Post Toasties

Preheat oven to 375 F. Sift flour once, measure, add soda and salt, and sift again. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Then add chocolate and blend. Add flour, alternately with milk, mixing well. Add cereal and blend. Drop by teaspoonfuls onto greased baking sheet; flatten with fork, if desired. Bake for 8 to 10 minutes. Makes 4 dozen cookies.

Butterscotch Dream Bars

1/3 c. butter
1/2 c. Grape-Nuts
1 c. firmly packed brown sugar
1 egg, slightly beaten
1 t. vanilla
1 c. sifted flour
1/2 t. baking powder
1/8 t. soda
1/4 t. salt

Preheat oven to 350 F. Melt butter in saucepan. Add cereal and cook

about 1 minute. Add sugar and mix well. Cool. Stir in egg and vanilla. Sift flour once, measure, add baking powder, soda, salt, and sift again. Add flour mixture to cereal mixture, a small amount at a time, mixing well after each addition. Spread into a greased 8x8x2-inch pan and bake for about 25 minutes. Cool. Cut into bars. Makes 24.

Corn Flake Macaroons

2 egg whites
1 c. sugar
2 c. corn flakes
1/2 c. nuts
1 c. coconut
1/2 t. vanilla

Preheat oven to 350 F. Beat egg whites until they are stiff enough to hold their shape. Fold in sugar and then corn flakes, nuts and coconut. Add vanilla. Drop on well greased baking sheet. Bake about 15-20 minutes.

Orange Crispies

1 1/4 c. Bran Flakes
1 1/4 c. sifted flour
1 t. baking powder
1/2 t. salt
1 1/2 t. grated orange rind
1/2 c. butter
1 c. sugar
1 egg
1 T. milk
1 T. orange juice

Crush cereal. Sift flour once, measure, add baking powder and salt, and sift again. Add orange rind to shortening and cream thoroughly. Add sugar gradually and cream together until light and fluffy. Add egg and beat thoroughly. Then blend in milk and orange juice. Add flour mixture gradually, blending well. Stir in cereal. Chill until firm enough to roll.

Preheat oven to 425 F. Roll dough 1/8-inch thick on lightly floured board. Cut with floured 2 1/2-inch cutter. Bake on greased baking sheet 6 to 8 minutes. Makes 3 to 4 dozen cookies.

Molasses Cookies--Saucer Size

5 c. flour
1 t. salt
1 t. baking soda
1 t. baking powder
1 t. each cinnamon, ginger
1/2 t. each cloves, nutmeg
1 c. shortening
1 c. sugar
2 eggs

1 c. molasses
1 c. 7UP
1 t. vanilla

Preheat oven to 375 F. Sift dry ingredients together. Cream sugar and shortening together until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in molasses, vanilla, and 7UP. Add flour mixture. Beat well. Chill dough. Roll out on a floured pastry cloth to 1/4-inch thickness (using about 1/3 c. dough at a time). Cut cookies into saucer size, (use a 1 lb. 13 oz. can). Place on lightly greased baking sheet. Bake 12 minutes. Makes about 2 1/2 dozen large cookies. (Or after dough has been chilled, form into 1-inch balls, roll in granulated sugar, place 2 inches apart on prepared baking sheet. Bake 8-10 minutes. Makes about 7 dozen small cookies.)

7UP Oatmeal Drop Cookies

2 1/2 c. sifted flour
1 t. baking soda
2/3 c. butter
1 1/2 c. sugar
2 eggs
2 T. molasses
1/2 t. salt
1 t. cinnamon
1/2 c. 7UP
2 c. rolled oats
1 c. chopped nuts
1 c. raisins

Preheat oven to 450 F. Sift flour with baking soda. Mix butter, sugar and eggs until creamy. Blend in molasses, salt and cinnamon. Mix in 7UP alternately with flour mixture. Blend in oats, nuts and raisins. Drop dough by teaspoonfuls, 2 inches apart, onto lightly greased cookie sheet. Bake for 8-10 minutes. Remove from baking sheet and cool on wire rack. Makes 80 cookies.

7UP Hermits

1 c. bran buds
1/2 c. 7UP
1 c. unsifted flour
1/2 t. salt
1/2 t. baking soda
1/2 t. cinnamon
1/4 t. nutmeg
1/4 t. ginger
1/2 c. butter
1 c. brown sugar, packed
2 eggs, unbeaten
1 t. vanilla
1/2 c. dry-roasted peanuts, chopped
1 c. seedless raisins

Preheat oven to 375 F. Combine bran buds and 7UP; set aside. Sift

together flour, salt, baking soda, cinnamon, nutmeg and ginger. Cream butter and brown sugar until light and fluffy. Add eggs, vanilla, 7UP mixture; beat. Stir in flour mixture; add peanuts and raisins. Drop level tablespoonsfuls of dough 2" apart onto lightly greased cookie sheet. Bake for 10-12 minutes. Top with 7UP icing. Sprinkle with chopped peanuts. Makes 4 dozen.

7UP Icing!

2 T. butter
2 T. 7UP
1 1/2 c. sifted confectioners sugar
1 t. vanilla

Mix all ingredients until smooth.

German Lebkuchen

1 egg, beaten
3/4 c. brown sugar
1/2 c. each, honey and dark molasses
3 c. sifted flour
1 1/4 t. each, cinnamon and nutmeg
1/2 t. each, cloves, allspice, and soda
1/2 c. mixed chopped candied fruits and peels
1/2 c. slivered blanched almonds

Beat egg and brown sugar till fluffy. Stir in honey and dark molasses. Sift together flour and spices; add to creamed mixture, mixing well. Stir in fruit and almonds. Chill several hours or overnight. Preheat oven to 350 F. Roll to 1/4-inch on floured surface; cut in 3 1/2 X 2-inch rectangles. Bake on greased cookie sheet about 12 minutes. Cool slightly before removing from pan. While warm spread with Lemon Glaze. Cool before storing--best if kept at least a few days in airtight container. Makes about 2 dozen.

Lemon Glaze

Combine 1 slightly beaten egg white, 1/2 t. grated lemon peel, 2 T. lemon juice, 1 1/2 c. sifted powdered sugar, and dash of salt.

Fruity Christmas Cookies

1 c. butter, softened
2 c. brown sugar
2 eggs
1/2 c. sour milk
3 1/2 c. sifted flour
1 t. salt
1 t. baking soda
2 c. chopped dates
2 c. green and red candied cherries
1 1/2 c. chopped pecans

Sift together flour, salt and baking soda; set aside. Cream together butter, sugar and eggs. Add sour milk, then dry ingredients. Add

fruits and nuts. Chill several hours or overnight.
Preheat oven to 350 F. Drop by teaspoonfuls onto ungreased cookie sheets. Bake 10-12 minutes. (Dried cranberries can be substituted for half the candied cherries.)

Almond Wreaths

Cookies:

1 c. butter or margarine
1/2 c. sugar
2 1/2 c. sifted all-purpose flour

Filling:

1/2 c. finely chopped blanched almonds
1 T. honey
1/3 c. brown sugar
1 egg, slightly beaten
Dash Salt

Cookies:

Cream butter; gradually add sugar, creaming till light and fluffy. Stir in flour. Chill for several hours. On lightly floured surface, roll to 1/8 inch. Cut with 2-inch round cutter. Cut centers from half the 2-inch rounds with 1 3/8-inch round cutter.

Filling:

Combine remaining ingredients. Place 2-inch cookie rounds on ungreased cookie sheet; place cookie rims atop. Spoon in about 3/4 teaspoon filling. (If desired, add chopped candied fruit to filling.)

Bake at 350 F for 15 minutes or till cookies are very lightly browned and filling is set. Remove to cooling rack. Makes about 3 dozen.

Swedish Spritz (Spritsar)

1 1/2 c. butter
1 c. sugar
1 egg
1 t. vanilla
1/2 t. almond extract
4 c. sifted flour
1 t. baking powder

Preheat oven to 400 F. Thoroughly cream butter and sugar. Add egg, vanilla, and almond extract; beat well. Sift together flour and baking powder; add gradually to creamed mixture, mixing to a smooth dough. Force dough through cookie press onto ungreased cookie sheet. Bake for 8-10 minutes. Cool thoroughly. Decorate. Makes about 6 dozen.

Gingerbread Boys

1 c. shortening
1 c. sugar
1/2 t. salt

1 egg
1 c. molasses
2 T. vinegar
5 c. sifted flour
1 1/2 t. soda
1 T. ginger
1 t. cinnamon
1 t. ground cloves

Thoroughly cream shortening, sugar, and salt. Stir in egg, molasses, and vinegar; beat well. Sift dry ingredients; stir into molasses mixture. Chill (about 3 hours). Preheat oven to 375 F. On lightly floured surface, roll to 1/8-inch thick. Cut with gingerbread-boy cutter. Place 1 inch apart on greased cookie sheet. Use red dots for faces and buttons. Bake about 6 minutes. Cool slightly; remove to rack. When thoroughly cool, decorate with Confectioner's Icing. Makes about 5 dozen.

Confectioner's Icing

Add sufficient light cream or half-and-half to 2 c. powdered sugar to make the consistency you need. For piped trim add only enough liquid to make a mixture that will go through a pastry tube easily and hold its shape.

Brown Sugar Cookies

2 1/2 c. sifted flour
1 t. baking soda
1/2 t. cream of tartar
1/2 c. butter
1 1/2 c. packed brown sugar
2 eggs
2 t. vanilla
1/2 c. chopped walnuts
1 (6 oz.) pkg. semisweet chocolate chips

Preheat oven to 350 F. Sift together flour, baking soda and cream of tartar; set aside. Cream butter and brown sugar in a bowl until light and fluffy. Add eggs, one by one, beating well after each addition. Blend in vanilla. Gradually stir dry ingredients into creamed mixture, mixing well. Stir in walnuts and chocolate chips. Drop by teaspoons about 2 inches apart on greased baking sheets. Bake for 8-10 minutes or until golden brown. Cool on wire racks.

Rich Butterscotch Cookies

4 c. sifted flour
1/2 t. salt
2 c. butter
1 c. + 2 T. brown sugar, packed
1 1/2 t. vanilla sugar

Sift flour and salt together; set aside. Cream butter and brown sugar in a bowl until light and fluffy. Blend in vanilla. Gradually stir dry ingredients into creamed mixture, mixing well. Cover and chill

dough for 2 hours. Preheat oven to 350 F. Shape dough into 1" balls. Place balls, about 2" apart on GREASED cookie sheet. Flatten each slightly with the bottom of a glass dipped in sugar. Bake for 12 minutes or until golden brown. Cool on wire racks.

Carrot Cookies

Cookies:

1 c. butter
3/4 c. sugar
1 egg, beaten
1 c. mashed cooked carrots (or Gerber carrots equivalent to 1 c.)
1 t. vanilla
1/2 t. lemon extract
1/2 t. salt
2 c. sifted flour
2 t. baking powder

Icing:

1 T. orange rind, grated
2 c. powdered sugar
Orange juice (enough to mix up icing)

Preheat oven to 350 F. Cream butter and sugar; add beaten egg, carrots, lemon extract and vanilla; mix well. Add dry ingredients which have been sifted together. Drop from teaspoon 1" apart onto GREASED cookie sheet. Bake for 12-15 minutes. Frost cookies with orange icing while still warm.

Charlotte's Great Applesauce Cookies

2 c. all-purpose flour
1 t. baking soda
1/2 t. salt
1 t. ground cinnamon
1 t. ground nutmeg
1/2 t. ground cloves
1/2 c. butter, softened
1/2 c. brown sugar, firmly packed
1/2 c. granulated sugar
1 egg, beaten
1 c. applesauce

Preheat oven to 425 F. Grease several baking sheets and set aside. In a large bowl, sift together flour, baking soda, salt, cinnamon, nutmeg and cloves. In a separate large bowl, cream the butter and sugars. Beat in the egg and applesauce. Gradually blend creamed mixture into flour mixture. Drop cookie dough by tablespoonfuls on prepared baking sheets; bake 8 to 10 minutes, or until slightly browned.

Charlotte's Great Applesauce Cookies

2 c. all-purpose flour
1 t. baking soda
1/2 t. salt

1 t. ground cinnamon
1 t. ground nutmeg
1/2 t. ground cloves
1/2 c. butter, softened
1/2 c. brown sugar, firmly packed
1/2 c. granulated sugar
1 egg, beaten
1 c. applesauce

Preheat oven to 425 F. Grease several baking sheets and set aside. In a large bowl, sift together flour, baking soda, salt, cinnamon, nutmeg and cloves. In a separate large bowl, cream the butter and sugars. Beat in the egg and applesauce. Gradually blend creamed mixture into flour mixture. Drop cookie dough by tablespoonfuls on prepared baking sheets; bake 8 to 10 minutes, or until slightly browned.

Cinnamon Jumbles

4 c. sifted flour
1 t. baking soda
1 t. salt
1 c. butter
2 c. sugar
2 eggs
2 t. vanilla
1 1/2 c. buttermilk*
1/2 c. sugar
2 t. cinnamon

Sift together flour, soda, and salt; set aside. Cream together butter and 2 c. sugar in a bowl until light and fluffy. Add eggs, one at a time, beating well after each addition. Add the sifted mixture slowly, beating well after each addition. Cover and chill overnight. Preheat oven to 400 F. Drop dough by rounded teaspoonfuls about 2" apart on a GREASED cookie sheet. Combine 1/2 c. sugar and cinnamon; sprinkle on each cookie. Bake 8-10 minutes or until golden brown. Cool on wire racks.

*There is a product available in supermarkets called "Saco's Dry Buttermilk Blend" which is perfect when you need buttermilk but don't want to make a special trip to the store. It keeps indefinitely in the refrigerator.

Mary's Ranger Cookies

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
1 t. vanilla
2 c. flour
2 c. Rice Krispies
2 c. old-fashioned oatmeal
1 t. soda
1 t. baking powder
1/2 t. salt

1 c. coconut
1 c. butterscotch chips

Preheat oven to 350 F. Cream shortening and sugars. Add eggs and vanilla, mix well. Sift flour, soda, baking powder and salt together. Add to mixture gradually, beating well after each addition. Put your mixer down, and using a spoon add the rest of the ingredients. Pinch off walnut-sized balls and place on a GREASED cookie sheet. Flatten with a fork and bake for 12-15 minutes.

Phyl's Fabulous Chocolate Chip Cookies

1/2 c. shortening
1/2 c. sugar
1/4 c. brown sugar
1 egg
1 t. vanilla
1 c. flour
3/4 t. salt
1/2 t. soda
1 t. cinnamon
1 t. nutmeg
6 oz. chocolate chips

Preheat oven to 375 F. Cream together shortening, sugar, brown sugar, egg and vanilla. Blend in flour, salt, soda, cinnamon, and nutmeg. Drop from teaspoon 2 inches apart on greased cookie sheet. Bake 10 to 12 minutes.

The Best Peanut Butter Cookies

1 c. peanut butter
1/2 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, well-beaten
2 c. sifted flour
2 t. baking soda

Preheat oven to 350 F. Cream peanut butter and shortening together. Add sugars gradually, beating until light and fluffy. Add beaten eggs. Sift flour and soda together. Add and mix well. Dough will be crumbly. Gather into balls and place on a cookie sheet. Flatten with a fork in the traditional pattern. Bake for about 9 minutes.

Rebecca's Yummy Variation

I substituted the 1/2 cup of regular shortening with butter-flavored shortening and also added 1-12 oz. package of semi-sweet chocolate chips. Yum, yum, yum!
Have a tasty day!
Rebecca

Chocolate Banana Cookies

2 1/2 c. sifted flour
2 t. baking powder
1/4 t. baking soda
1/4 t. salt
2/3 c. butter, softened
1 c. sugar
2 eggs
1 t. vanilla
1 c. mashed ripe bananas (2 1/2 medium)
1 (6 oz.) pkg. semisweet chocolate chips, melted and cooled

Preheat oven to 350 F. Sift together flour, baking powder, baking soda, and salt; set aside. Cream together butter and sugar in bowl until light and fluffy at medium speed. Add eggs, one at a time, beating well after each addition. Beat in vanilla, bananas and cooled chocolate. Gradually stir the dry ingredients into the chocolate mixture, mixing well. Drop mixture by spoonfuls about 2" apart on a GREASED cookie sheet. Bake for about 10 minutes. Remove from pan and cool on wire racks.

The Frosting

2 T. butter, softened
2 (1 oz.) squares unsweetened chocolate, melted and cooled
3 T. warm water
2 c. sifted confectioners' sugar

Combine all ingredients in a bowl and stir until smooth using a spoon. Frost cooled cookies.

Grace's Cream Cookies

1 c. sugar
1/2 c. shortening
2 eggs
1/2 c. sour cream
2 c. sifted flour
1/2 t. salt
1/2 t. soda
2 t. nutmeg
1 t. vanilla

Preheat oven to 350 F. Cream sugar and shortening together. Add eggs, one at a time, mixing well. Mix in sour cream. Stir in dry ingredients that have been sifted together, a little at a time. Add vanilla. Drop by teaspoonfuls on greased cookie sheet. Bake for 10-12 minutes.

Chocolate Coconut Drops

2/3 c. sweetened condensed milk
1/4 t. salt
1 (1 oz.) square unsweetened chocolate
1 1/2 c. coconut
1/2 t. vanilla

Preheat oven to 350 F. Stir milk, salt and chocolate in the top of a

double boiler on rapidly boiling water until thick, about 10 minutes. Remove from heat and add coconut and vanilla. Drop by teaspoonfuls onto a well greased cookie sheet and bake for 10-12 minutes.

Sugar Dusted Chocolate Cookies

2 c. sifted flour
2 t. baking powder
1/2 t. salt
1/2 c. butter
1 1/2 c. sugar
2 eggs
2 t. vanilla
2 (1 oz.) squares unsweetened chocolate, melted and cooled
1/3 c. milk
1/2 c. chopped pecans (optional)
Confectioners' sugar

Sift together flour, baking powder, and salt; set aside. Cream together butter and sugar in a bowl until light and fluffy at medium speed. Add eggs, one at a time, beating well after each addition. Blend in vanilla and cooled chocolate. Add dry ingredients alternately with milk to chocolate mixture, beating well after each addition at low speed. Stir in pecans. Cover and chill 3 hours, or until mixture holds shape.

Preheat oven to 350 F. Shape mixture into 1" balls, using lightly greased hands. Roll in confectioners sugar. Place balls, about 2" apart, on GREASED baking sheets. Bake for 14 minutes, or until a slight imprint remains when touched lightly with finger. Cool on wire racks.

Fudgy Chocolate Drops

2 2/3 c. sifted flour
1 t. baking soda
1/2 t. salt
1/2 c. shortening
1/2 c. butter
1 1/2 c. brown sugar, packed
2 eggs
2 t. vanilla
4 (1 oz.) squares unsweetened chocolate, melted and cooled
1 c. sour milk *

Preheat oven to 350 F. Sift together flour, baking soda and salt; set aside. Cream together shortening, butter and brown sugar in a bowl until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla and cooled chocolate. Add dry ingredients alternately with sour milk to chocolate mixture, beating well after each addition. Drop mixture by rounded teaspoonfuls about 2" apart on GREASED cookie sheet. Bake for 8 minutes or until no imprint remains when touched lightly with finger. Cool on wire racks.

*To make sour milk, place 1 T. vinegar in measuring cup. Add enough milk to make 1 cup.

Molasses Crisps

1/2 c. flour
1 t. baking soda
1/2 c. butter
1/2 c. shortening
3/4 c. sugar
1/2 t. vanilla
1/4 c. light molasses
1 c. finely chopped walnuts

In a bowl, stir together flour and baking soda to combine thoroughly; set aside. In a large bowl, beat butter, shortening and sugar until well mixed; blend in vanilla and beat until fluffy. Add flour mixture alternately with molasses, mixing to blend after each addition. Stir in walnuts. Divide dough in half; transfer each half to a sheet of waxed paper or plastic wrap. Shape each half into a 2" diameter roll or square log and wrap well. Refrigerate until firm (for at least 2 hours or up to 3 days).

Preheat oven to 350 F. Carefully cut logs into uniform slices 1/4 inch thick. Place slices about 1 1/2 inches apart on lightly greased baking sheets. Bake until cookies are golden brown (10 to 12 minutes). Remove from oven and let stand on baking sheets for about 2 minutes, then transfer to wire racks to cool.

Chocolate Cookie Bars

2 c. oats
1/2 c. peanut butter
1 t. vanilla
1/2 c. baking cocoa
1/2 c. milk
2 c. sugar
1 T. butter

Coat large cookie sheet with nonstick cooking spray. In 2-quart mixing bowl, put oats, peanut butter and vanilla. In 2-quart saucepan over medium-high heat, thoroughly mix together cocoa and milk. Add sugar and butter. Heat to boiling and boil 1 minute. Pour over oat mixture. Stir well. Quickly spread dough on cookie sheet. When slightly cool, cut into squares.

Debbie's Quick Peanut Butter Cookies

1 c. peanut butter
1 c. sugar
1 egg

Preheat oven to 350 F. Mix all ingredients well. Roll into balls and place on a cookie sheet. Flatten with a fork dipped into sugar. Bake for 10 minutes.

Thin and Good Snickerdoodles

1 1/2 c. sugar
1 c. butter
1 t. vanilla
2 3/4 c. flour
2 eggs
2 t. baking powder
1 t. baking soda
1/2 t. salt
Cinnamon-and-sugar

Preheat oven to 350 F. Cream together sugar, butter, eggs, and vanilla. Add dry ingredients which have been sifted together. Form into balls and roll into cinnamon-and-sugar. Bake no longer than 10 minutes. Cookies will be soft when warm.

Original Recipe Scot-Teas

The original recipe for home-baked Girl Scout cookies, circa 1922:

1 c. butter
1 c. sugar
2 T. milk
2 eggs
1 t. vanilla
2 c. flour
2 t. baking powder
Sugar crystals

Cream butter and sugar. Add well-beaten eggs, then milk, flavoring, flour and baking powder. Roll thin and make cutouts (with any cookie cutter desired). Sprinkle sugar crystals on top and bake at 350 for about 8 minutes, or until just golden-brown.

The end.