

Sugar Cookies

1 cup butter or margarine

1 cup sugar

1 cup confectioners sugar

1 cup Crisco oil

2 eggs

1 tsp vanilla

1 tsp baking soda

4 1/2 cups all-purpose flour

Preheat oven to 350 degrees. Cream butter, sugar and confectioners sugar together.

Add oil, eggs, and vanilla. Sift baking soda and flour. Add to mixture. Let stand 15

minutes. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Rub bottom of

flat bottomed glass once with oil. Dip glass into granulated sugar each time and flatten cookies.

Bake 8-10 minutes.

Pineapple Cookies

1 cup shortening

1 1/2 cups sugar

1 egg

1 can (8 3/4 oz) crushed pineapple with juice

3 1/2 cups Gold Medal Flour

1 tsp soda

1/2 tsp salt

1/4 tsp nutmeg

1/2 cup chopped nuts

Mix shortening, sugar and egg thoroughly. Stir in pineapple. Measure sifted flour.

Stir together flour, soda, salt and nutmeg; blend in. Mix in nuts. Chill at least 1 hour.

Heat oven to 400 degrees. Drop rounded teaspoons of dough about 2 inches apart on

lightly greased baking sheet. Bake 8-10 minutes until no imprint remains when touched lightly.

Makes about 5 dozen cookies.

Brownie Drop Cookies

1 package Duncan Hines Dark Chocolate Brownie Mix

1 egg

2 tbs water

1/3 cup vegetable oil

1 cup Hershey's Raspberry Flavored Chocolate Chips (or use Hershey's Mint Chocolate Chips)

1 cup chopped pecans

Heat oven to 375 degree. Grease cookie sheet. Combine all ingredients.

Stir until well blended and soft dough forms. Drop by level tablespoons about two inches apart.

Bake 7-8 minutes or until cookies are set in center. Do not overbake. Cool 1 minute before

removing to cooling rack. Drizzle with chocolate glaze.

Oatmeal Cookies

2 cups all-purpose flour

1 ½ cups sugar

1 tsp baking soda

1 tsp salt

3 cups oatmeal

3 tsp cinnamon

1 cup oil

2 eggs

1 cup applesauce

1 cup raisins

1 cup chocolate chips

Preheat oven to 400 degrees. Mix all ingredients in a large bowl.

Drop by rounded teaspoons onto ungreased cookie sheet.

Bake 12 minutes or until golden. Yield: 48 cookies.

Cranberry Drops

½ cup butter or margarine

1 cup granulated sugar

¾ brown sugar, packed

¼ cup milk

2 tablespoons orange juice

1 egg

3 cups Gold Medal Flour

1 tsp baking powder

½ tsp salt

¼ tsp soda

1 cup chopped nuts

2 ½ cups coarsely chopped cranberries

Zest of 1 orange

Heat oven to 375 degrees. Cream butter and sugars together. Beat in milk, orange juice and egg. Sift together flour, baking powder, salt and soda.

Blend well with sugar mixture. Stir in chopped nuts, orange zest and cranberries.

Drop dough by teaspoonfuls onto greased baking sheet. Bake 10-15 minutes.

Makes 11 dozen cookies. Drizzle with orange glaze. Recipe follows.

Orange Glaze

Mix ½ cup confectioners' sugar, 1 tablespoon orange juice,

1 tablespoon orange rind and 1 tsp soft butter.

Cherry Bomb Cookies

1 box cherry cake mix

1 egg

2 cup Cool Whip, thawed

6-8 Maraschino cherries, chopped

Mix above ingredients. With teaspoon roll into 1 to 1 ½ inch balls, drop into bowl of powdered sugar. Roll to coat ball.

Bake on cookie sheet at 350 degrees until golden, about 13-14 minutes.

Lemony Crisps

1 package Pillsbury Moist Supreme Lemon Cake Mix

1/3 cup Crisco Oil

2 eggs

¼ cup sugar

1 cup powdered sugar

2-3 tbs lemon juice

Yellow colored sugar

Heat oven to 375 degrees. In large bowl, combine cake mix, oil and eggs; stir with spoon until thoroughly moistened. Shape dough into 1 inch balls; place 2 inches apart on ungreased cookie sheets. Place sugar in shallow dish.

Dip bottom of glass in sugar and flatten cookies to ¼ inch thickness.

Bake for 5-7 minutes or until edges are light golden brown.

In small bowl, combine powdered sugar and lemon juice until smooth.

Drizzle over cookies and sprinkle with colored sugar before icing sets.

Makes about 4 dozen cookies.

Applesauce Cookies

1 cup packed brown sugar

2 ½ cups Bisquick

1 cup raisins

2/3 cup applesauce

2/3 cup chopped nuts

1 egg

2 tbs cinnamon or allspice

½ cup butter, softened

¼ cup flour

Heat oven to 375 degrees. Mix brown sugar, butter and egg. Stir in remaining ingredients.

Drop dough by teaspoonfuls onto ungreased cookie sheet. Bake until brown, 10-12 minutes.

Immediately remove from cookie sheet. Cool slightly. Bakes about 4 dozen

Glaze

1 cup confectioners sugar

Enough milk to make drizzle consistency

Prize-Winning Chocolate Cherry Bars

1 box fudge cake mix

1 (21 oz) can cherry pie filling

1 tsp almond extract

2 beaten eggs

1 cup sugar

5 Tbsp margarine

1/3 cup milk

1 (6 oz) pkg semi-sweet chocolate pieces

Combine cake mix, cherry pie filling, almond extract and eggs.

Stir by hand to mix well. Pour into greased and floured 9 X 13 inch pan.

Bake 25-30 minutes at 350 degrees.

Frosting: While cake is baking, combine sugar, margarine and milk in saucepan.

Bring to a boil; Remove from heat, stir in chocolate bits until melted and mixed well.

Pour over chocolate, cherry bars when removed from oven.

Cut into small squares as these are rich and yummy.

Orange Balls

1 box vanilla wafers

1 stick soft butter or margarine

1 lb confectioners' sugar

1 6 oz can thawed orange juice concentrate, not diluted

Grated or flaked coconut

Crush wafers into fine crumbs and mix with the butter, sugar and orange juice.

Form into balls, roll in coconut. Makes 50 balls. Do not bake.

Lemon Spritz Cookies

1 cup butter

1/2 cup sugar

1/2 cup firmly packed brown sugar

1 tsp grated lemon peel

1 Tbsp lemon juice

1 egg

2 1/2 cups sifted flour

1/4 tsp baking soda

1/8 tsp salt

Beat butter until light; beat in sugars until light and fluffy. Beat in lemon peel, juice and egg to blend thoroughly. Stir together flour, baking soda and salt.

Add to creamed mixture, blending well. Fill press with 1/4 of dough at a time.

Press almost 1 inch apart on ungreased baking sheet. Bake in moderate oven at 375 degrees for 10-12 minutes, until light brown on edges.

Remove sheet to cooling racks. Makes about 8 1/2 dozen.

Italian Horn Cookies

1 cup cold butter (no substitution)

4 cups all-purpose flour

2 cups vanilla ice cream, softened

1 can (12 1/2 oz) cherry filling

Sugar

In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in ice cream. Divide into 4 portions. Cover and refrigerate for two hours. On a lightly floured surface, roll each portion into 1/8 inch thickness. With a fluted pastry cutter, cut into 2 inch squares. Place about 1/2 tsp of pie filling in the center of each square. Overlap the opposite two corners of dough over the filling and seal. Sprinkle lightly with sugar. Place on ungreased baking sheets. Bake at 350 degrees for 10-12 minutes or until bottoms are light brown. Cool on wire racks. Makes 5 dozen.

Peanutty Chocolate Candy Cookies

1 (18.25 oz) package chocolate fudge cake mix with pudding
1/2 cup butter or margarine, softened
2 eggs
1 (14 oz) package candy coated peanut butter pieces
1 cup coarsely chopped salted peanuts
1) Heat oven to 350 degrees. Spray cookie sheets with nonstick cooking spray. In large bowl, combine cake mix, butter and eggs, beat at low speeds just until moistened. Stir in peanut butter pieces and peanuts.
2) Drop dough by rounded tablespoonful 2 inches apart onto sprayed cookie sheets.
3) Bake at 350 degrees for 7-10 minutes or until edges and tops appear dry. Cool 2 minutes; remove from cookie sheets. Makes three dozen.

Jam-Packed Pastries

2 Tbsp granulated sugar
1/2 tsp ground cinnamon
2 refrigerated rolled pie crusts
1/2 cup raspberry jam
1/2 cup finely chopped pecans
1) Preheat oven to 400 degrees. Line a baking sheet with parchment paper
2) Sprinkle a clean work surface with 1 tsp cinnamon and 1 Tbsp. Unroll one pie crust, place it on the cinnamon-sugar mixture, press gently to help the crust mixture adhere to the crust.
3) Spread 1/2 the jam evenly over the crust and sprinkle half of the pecans over the top. Starting at one end, roll tightly into a log.
4) Trim the ends of the log, then cut into 1 inch thick slices and stand them on edge (sugar coated side up and down) on the greased cookie sheet, spacing them 2 inches apart. Bake until golden brown, 20-25 minutes. Transfer to cooling rack to cool completely.

Golden Kolacky

1 cup butter, softened
4 oz cream cheese, softened
1 tsp vanilla

1 cup all-purpose flour

1/4 tsp salt

Fruit preserves

Combine butter and cream cheese in large bowl; beat until smooth and creamy.

Blend in vanilla. Combine flour and salt; gradually add to butter mixture, blending until mixture forms into a soft dough. Divide dough in half; wrap each

half in plastic wrap. Refrigerate until firm. Preheat oven to 375 degrees.

Roll out dough, 1/2 at a time, on sugared surface to 1/8 inch thickness.

Cut into 3 inch squares. Spoon 1 teaspoon preserves in center of each square.

Bring up two opposite corners to center; pinch together tightly to seal.

Fold sealed tip to one side; pinch to seal. Place 1 inch apart on ungreased cookie sheets.

Bake for 10-15 minutes or until lightly browned. Remove to wire racks; cool completely.

Crunchy Jumble Cookies

1 cup all purpose flour

1/2 tsp baking soda

1/4 tsp salt

1/2 cup softened margarine

1 cup sugar

1 egg

1 tsp vanilla

2 cups Rice Krispies Cereal

1 (6 oz.) package semi-sweet chocolates

1 cup seedless raisins or chopped candied pineapple

Sift together flour, soda and salt. Set aside. Measure margarine and sugar into large mixing bowl; beat until well blended and smooth. Add

egg and vanilla; beat well. Add sifted dry ingredients; mix until combined.

Stir in cereal, chocolate morsels and raisins. Drop by level measuring

tablespoons onto lightly greased baking sheets. Bake at 350 degrees about

12 minutes or until lightly browned. Remove immediately from baking sheets, cool on wire racks.

Yield: about 42 crunchy Jumble cookies, 2 1/2 inches in diameter.

