

Inside you will find great Holiday recipes like...

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- **And many more great recipes...**

Each recipe includes easy-to-follow directions, and the book is loaded with dozens of helpful hints and bakers' secrets. Larger than life, many of these delicious cookies call for a quarter-cup measure of cookie dough

This eBook provides over 400 time-tested **Christmas Cookie Recipes**, that you can cook for thanksgiving, christmas, family reunions, or simply to have fun in your kitchen with your children or relatives.

These crowd-pleasing treats make every occasion special. Bake some today and discover just how delicious life can be!

Christmas Cookie Recipes

A Delicious Collection of Christmas Cookie Recipes

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Cookie Balls

Almond Snow Cookies

Makes about 132

1-1/4 cup soft butter
1/2 cup shortening
1 cup granulated sugar
2 eggs
3/8 teaspoon LorAnn almond oil (www.Lorannoils.com) or 2 to 3 tsp. almond extract
1 cup finely ground blanched almonds
3-1/2 cups sifted flour
Confectioners' sugar

Cream shortening, butter and granulated sugar; add eggs and beat until light.

Mix in almond oil and ground almonds.

Add flour to creamed mixture and mix thoroughly. Chill dough or not.

When ready to bake, preheat oven to 325 F.

Scoop dough into small balls (I use a 1-1/4" ice cream type scoop) and place on ungreased baking sheets about 2" apart.

Slightly flatten top with a dampened cloth-covered glass.

Bake until set but not brown, about 14-16 minutes.

Sift confectioners' sugar over cookies as soon as you take them out of the oven.

Cool on cookie sheet.

When thoroughly cool, but not cold enough to stick to cookie

sheet, remove cookies from cookie sheet and roll in additional confectioners' sugar.

Amish Ginger Cookies

Makes about 48

3/4 cup butter, softened
1 cup granulated sugar
1 egg
1/4 cup unsulfured molasses
2-1/2 cups all-purpose flour
1 teaspoon ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1-1/2 teaspoon baking soda
extra granulated sugar

Preheat oven to 350 F.

In a mixing bowl, beat together butter and 1 cup sugar until creamy. Add egg and molasses; beat until combined.

Add the remaining ingredients and mix until well combined.

Roll dough into 1-inch balls and roll in the extra granulated sugar.

Place balls on ungreased baking sheet.

Bake for 5 - 7 minutes until barely turning brown.

Allow to cool for 1 minute on baking sheet and then remove to wire racks to cool completely.

Bourbon Balls

Makes about 60

3 cups finely crushed vanilla wafers (about 75)
2 cups powdered sugar
1 cup finely chopped pecans or walnuts (about 4 ounces)
1/4 cup cocoa
1/2 cup bourbon
1/4 cup light corn syrup
Powdered or granulated sugar

Mix crushed wafers, powdered sugar, pecans and cocoa.
Stir in bourbon and corn syrup.
Shape mixture into 1-inch balls. Roll in powdered sugar.
Refrigerate in tightly covered container several days before serving.

Buckeyes

2 lbs. Peanut butter
1 pound butter
3 pounds powdered sugar
two 12-ounce packages of semi-sweet chocolate chips. Use a high quality chocolate.
1/2 of one bar of paraffin wax
toothpicks for dipping
waxed paper

Place wax paper onto cookie sheets and set aside.

Cream peanut butter and butter until combined.

Add sugar a little at a time.

Make sure it is mixed well.

Roll peanut butter mixture into approximately 400 1-inch diameter balls. Insert one tooth pick into each small peanut butter ball.

Set all of them aside.

Melt chocolate and paraffin (paraffin helps the chocolate become shiny when it cools) in a double boiler.

Be careful not to over-heat the chocolate.

Dip the ball into the chocolate so as to ALMOST cover the entire ball.

Leave small portion of ball uncoated. Let cool on waxed paper.

Store in a cool place.

Note: This recipe makes 400 cookies. Halve or quarter the recipe if you can't eat that many!

Cherry Nut Balls

1 cup butter, softened
1 cup powdered sugar
1 teaspoon vanilla
1/2 cup maraschino cherries (chopped and drained)
3/4 cup flaked sweetened coconut
2 cups quick cooking oats
Nuts ground fine to roll balls in

Beat sugar, butter, vanilla, cherries and coconut.
Mix in rolled oats. Refrigerate for 3 hours.
Shape the mixture into 1" balls, then roll the balls in the chopped nuts.
Store airtight in the refrigerator.

Cherry Pecan Drops

1 cup granulated sugar
3/4 cup shortening
2 tablespoons milk
1 teaspoon vanilla
2 large eggs
2-1/4 cups all-purpose flour
1 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped pecans
1 cup chopped dates
1/3 cup chopped maraschino cherries, well drained
1-1/2 cup coarsely crushed cornflakes cereal
15 maraschino cherries, quartered, drained

Heat oven to 375 degrees.

Grease cookies sheets. In large bowl, combine sugar, shortening, milk, vanilla, and eggs; beat well. Stir in flour, baking powder, baking soda, salt, pecans, dates, and 1/3 cup chopped cherries; mix well. Cover dough with plastic wrap and refrigerate for easier handling. Drop dough by rounded teaspoonfuls into cereal; thoroughly coat. Form into balls; place 2-inches apart on greased cookie sheets. Press maraschino cherry piece into top of each ball. Bake for 10-15 minutes until light golden brown.

Choco-Mint Snaps

Makes about 72

4 (1-ounce) squares unsweetened chocolate
4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 1/4 cups vegetable shortening
2 cups sugar
2 large eggs
1/3 cup light corn syrup
2 1/2 tablespoons water
2 teaspoons peppermint extract
1 teaspoon vanilla extract
Additional sugar for rolling

Melt chocolate squares in the top of a double boiler over simmering water; set aside to cool. Preheat oven to 350 F. In a small bowl whisk together the flour, baking soda and salt; set aside.

In a large mixing bowl, using an electric mixer at medium speed, cream the shortening and 2 cups sugar until light and fluffy. Add eggs and blend well. Add reserved chocolate, corn syrup, water, and extracts and blend well. Stir in flour mixture until just blended. Shape dough into 1-inch balls; roll in additional sugar and place about 2-inches apart onto greased baking sheets. Bake for 9 to 11 minutes. Cool a few minutes on baking sheet and transfer to wire racks to cool completely.

Chocolate Cherry Kris Kringles

1/2 cup margarine
1/2 cup brown sugar
1 teaspoon vanilla
1 1/2 cups flour
1/8 teaspoon salt
20 to 25 maraschino cherries
20 to 25 chocolate chips , plus 1 cup chocolate chips

Preheat oven to 350° F. Cream sugar and margarine well. Add vanilla, flour and salt. Mix well. Stuff each cherry with a chocolate chip, then wrap in 1 teaspoon dough. Bake on ungreased cookie sheet for 12 to 15 minutes. Cool. Melt 1 cup chocolate chips in the top of a double boiler over low heat or in the microwave, and dip top of cookies in melted chocolate.

Chocolate Chip Mexican Wedding Cakes

1 1/2 cups butter, softened
3/4 cup confectioner's sugar
1/2 teaspoon salt
1 tablespoon vanilla extract
3 cups all-purpose flour
2 cups semi-sweet mini chocolate chips
1/2 cup finely chopped pecans
powdered sugar

Preheat oven to 375°F. In large mixer bowl, cream butter, confectioner's sugar and salt. Beat in vanilla. Gradually beat in flour; stir in chips and pecans. Shape level tablespoonfuls of dough into 1-inch balls. Place on ungreased baking sheets. Bake in preheated 375°F oven for 10 to 12 minutes or until cookies are set and lightly browned. Remove from oven. Sift confectioner's sugar over hot cookies on baking sheets. Let stand for 10 minutes. Remove to wire racks to cool completely. Sprinkle with additional confectioner's sugar if desired. Store in airtight containers.

Chocolate Chip Tea Cookies

Makes about 52

2 cups all-purpose flour
1/2 pound butter
1/2 cup powdered sugar, sifted
1 teaspoon vanilla extract
1 1/2 cups mini chocolate chips
2/3 cup finely chopped nuts
2 1/2 teaspoon cinnamon
1/2 cup mini chocolate chips

Pre-heat oven to 350 F. Beat butter and sugar with an electric mixture until fluffy. Add vanilla and mix well. Gradually add flour, cinnamon and nuts. Stir in 1 1/2 cups mini chocolate chips. Shape into 1" balls and place 2" apart on an ungreased cookie sheet. Bake 10 to 12 minutes. Remove to wire rack to cool. Place 1/2 cup mini chocolate chips in a sealed plastic bag and microwave until melted; about 30 seconds. Snip off a small corner of the bag and drizzle chocolate on top of cold cookies. Chill for 5 minutes or until chocolate is set. Store at room temperature.

Chocolate Chunk Snowballs

2 cups butter, softened
1 cup powdered sugar
3-1/2 cups all-purpose flour
1/2 cup cornstarch
6 (1-ounce) squares bittersweet chocolate, chopped
1 cup pecans, toasted and coarsely chopped
additional powdered sugar

Preheat oven to 350 F. Beat butter and powdered sugar until light and fluffy. Stir in flour and cornstarch, then chocolate and pecans. Roll dough into 1-inch balls and place on ungreased baking sheets. Bake 20 minutes or until lightly browned; cool on wire racks. Dust lightly with powdered sugar.

Chocolate Orange Balls

- 1 9-ounce box of vanilla wafer cookies
- 2 1/4 cups confectioner's sugar
- 1/4 cup unsweetened cocoa powder
- 1/3 cup orange juice concentrate
- 1/4 cup light corn syrup
- 1 1/2 cups pecan pieces

In a food processor, combine the vanilla wafers, 2 cups of the confectioner's sugar, cocoa powder, orange juice concentrate, and corn syrup. Process until the cookies are ground to crumbs and mixture is evenly blended. Add the pecan pieces and pulse process until the nuts are finely chopped. Transfer the mixture to a bowl and form into 1" balls. Roll balls in 1/4 cup confectioner's sugar to coat. Store in an airtight container in refrigerator for up to 1 month.

Chocolate Peanut Butter Crispy Balls

- 1 (18 ounce size) jar of peanut butter
- 2 cups Rice Krispies cereal
- 1 1/2 cups powdered sugar
- 1/4 teaspoon vanilla extract
- 1 cup chocolate chips

In a double boiler over low heat, melt chocolate and set aside. In a medium sized bowl, combine all other ingredients. Blend well until mixture forms a dough. Roll into 1-inch balls. Using a toothpick or fork, dip the balls into the chocolate until well coated. Place onto a cookie sheet lined with wax paper. Refrigerate for 30 minutes.

Chocolate Rum Balls

3 1/4 cups crushed vanilla wafers
3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa
1 1/2 cups chopped nuts
3 tablespoons light corn syrup
1/2 cup rum

Combine crushed vanilla wafers, 3/4 cup confectioners' sugar, cocoa and nuts. Blend in corn syrup and rum. Shape into 1-inch balls; roll in additional confectioners' sugar. Store in an airtight container several days to develop flavor. Roll again in confectioners' sugar before serving.

Christmas Casserole Cookies

Makes about 36

2 eggs
1 cup sugar
1 teaspoon vanilla
1/4 teaspoon almond extract
1 cup chopped walnuts or pecans
1 cup snipped dates
1 cup shredded coconut
sugar for rolling

Beat eggs well, then add sugar gradually while beating until fluffy. Stir in remaining ingredients and turn into ungreased 2-quart casserole. Bake in preheated 350 oven for 30 minutes. Remove from oven and stir well with wooden spoon. Cool, form into small balls, and roll in additional sugar. Cool thoroughly.

Coconut Balls

1 cup butter, at room temperature
1/2 cup granulated sugar
2 teaspoons vanilla extract
1/4 teaspoon salt
2 cups sifted all-purpose flour
1/2 pound pecan halves, or whole almonds
shredded coconut

Pre-heat oven to 325 F. Beat together butter, sugar and vanilla until fluffy. Sift flour with salt and add to butter mixture; blend. Shape dough around each nut to form a 1-inch diameter ball. Roll in coconut. Place on an ungreased cookie sheet. Bake for 20 minutes. Cool and store in loosely covered can.

Creme de Menthe Balls

1 cup vanilla wafer crumbs
3/4 cup finely chopped pecans
1 cup powdered sugar
2 tablespoon light corn syrup
1/3 cup green creme de menthe
additional powdered sugar

Combine wafer crumbs, pecans, 1 cup powdered sugar, corn syrup and creme de menthe, blending to make a stiff dough. Roll into 1" balls, then roll in additional powdered sugar to coat.

Double Chocolate Kisses

Makes about 54

1 cup softened margarine
1 teaspoon vanilla
2/3 cup sugar
1 2/3 cup flour
1/4 cup cocoa
1 bag (9 oz) Hershey's chocolate kisses

Preheat oven to 350 F. Beat margarine, sugar and vanilla until creamy. In separate bowl, stir together flour and cocoa, blend into other mixture, mixing well. Refrigerate about 1 hour or until dough is easy to handle. Mold scant tablespoon dough around each kiss, covering completely. Shape into balls, bake on cookie sheet 10 or 12 minutes or until set. Cool, then roll in powdered sugar.

Dreamsicle Cookies In a Jar

Makes about 30

1/2 cup powdered orange flavored drink mix, such as Tang
3/4 cup white sugar
1 1/2 cups vanilla baking chips
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Combine the flour with the baking soda and baking powder. Layer the ingredients in a clean glass wide mouth quart sized jar, starting with the Tang, then sugar, vanilla chips and ending with the flour mixture. Press each layer firmly in place before adding the next ingredient. Attach a recipe card with the following instructions to the jar.

Dreamsicle Cookies

Preheat oven to 375 degrees F (190 degrees C).

Empty contents into a large mixing bowl. Add 1/2 cup softened butter, 1 egg slightly beaten and teaspoon vanilla extract. Mix until completely blended.

Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet.

Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes or until tops are very lightly browned. Cool for 5 minutes on the sheet then remove cookies to wire racks to cool completely.

Makes 2 -1/2 dozen

Eggnog Snickerdoodles

2 1/4 cups all-purpose flour
1/4 teaspoon salt
2 teaspoons cream of tartar
1 teaspoon baking soda
1 1/2 cups sugar
1 cup butter, softened
1/2 teaspoon rum extract
1/2 teaspoon brandy extract
2 eggs
1 teaspoon nutmeg
1/4 cup colored (or plain) sugar

Heat oven to 400°F. In large mixer bowl, combine all cookie ingredients (except 1/4 cup colored or plain sugar and nutmeg). Beat at low speed, scraping bowl often, until well mixed. Combine the 1/4 cup colored sugar with the nutmeg; set aside. Shape rounded teaspoonfuls of dough into 1-inch balls; roll in sugar mixture. Place 2 inches apart on ungreased cookie sheets. Bake for 8 to 10 minutes, or until edges are lightly browned. Remove.

Eskimo Snowballs

1 cup butter or margarine, softened
4 tablespoons water
1 teaspoon vanilla extract
6 tablespoons cocoa powder
1-1/2 cup granulated sugar
4 cups quick-cooking oats
powdered sugar
flaked coconut
chopped nuts

Cream butter with water and vanilla. Add sugar, cocoa, and oatmeal, mix well. Roll into 1" balls. Add more water if necessary to make the dough stick together. Divide the balls in half. Roll half the balls in confectioners sugar and coconut, then roll the other half in the chopped nuts. Refrigerate until serving.

Note: This is a no-bake recipe.

Gooey Butter Cookies

Makes about 24

8 ounces cream cheese (1 package)
1/2 cup butter, softened
1 egg
1/4 teaspoon vanilla extract
1 18.5-ounce package yellow cake mix
1/4 cup powdered sugar

Preheat oven to 350 F (175 degrees C). In a medium bowl, cream together the cream cheese and butter. Stir in the egg and vanilla. Add cake mix, and stir until well blended. Roll into 1" balls and then roll the balls in the powdered sugar. Place 1 inch apart onto an ungreased cookie sheet. Bake for 10 to 13 minutes. Remove from baking sheets to cool on wire racks.

Hazelnut Holiday Balls

Makes about 24

1/2 cup solid vegetable shortening
1/4 cup granulated sugar
1 beaten egg yolk from large egg
1 teaspoon grated lemon zest
1 tablespoon grated orange zest
1 teaspoon fresh lemon juice
1 cup all-purpose flour
1/8 teaspoon salt
1 egg white, slightly beaten
1/2 cup finely chopped hazelnuts
9 red candied cherries, halved

Pre-heat oven to 375 F. Line a baking sheet with parchment paper or a non-stick baking mat. Beat together shortening and granulated sugar until light and fluffy. Beat in egg yolk, orange and lemon peels, and lemon juice. Stir in flour and salt. Chill dough for approximately 1 hour. Form dough into 1" balls, then dip in egg white and roll in chopped hazelnuts. Press half candied cherry into the top of each cookie. Bake for about 8 minutes or until cookies are set but not brown. Allow to cool for 1 minute on baking sheets, then remove to wire racks to cool completely.

Healthy Feel-Good Chocolate Chip Balls

Makes about 30

1 cup non-hydrogenated margarine
1/2 cup sugar
1/4 cup Egg Beaters
1 1/2 teaspoons vanilla
3 cups whole wheat pastry flour
1/2 cup oat bran or wheat bran
1 1/4 teaspoons baking powder
1 cup chocolate chips

Preheat oven to 375F. Blend butter & sugar until fluffy. Add egg & vanilla, mix until just combined. Add flour, bran, and baking powder in intervals. Stir in chocolate chips. Shape into 1 1/2" balls and place on ungreased cookie sheet. Bake 10 minutes or until lightly browned. Remove from oven, let cool for one minute and then transfer to wire rack. Allow cookie sheet to cool thoroughly before placing uncooked dough on it.

Hidden Treasures

Makes about 48

2/3 cup Butter Flavor or Golden Crisco
3/4 cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
48 maraschino cherries, well drained on paper towels

White dipping chocolate:

1 cup white melting chocolate, cut in small pieces
2 tablespoons Butter flavor or Golden Crisco

Dark dipping chocolate:

1 cup semisweet chocolate chips
2 tablespoons Butter flavor or Golden Crisco
finely chopped pecans
slivered white chocolate

Preheat oven to 350 F. Cream Crisco, sugar, egg, milk and vanilla in large bowl until well blended. Combine flour, baking powder, salt and baking soda. Beat into creamed mixture at low speed. Divide into 48 equal pieces. Press dough into very thin layer around well-drained cherries. Place 2 inches apart on ungreased baking sheet. Bake 10 minutes. Cool 1 minute on baking sheet. Remove to wire rack to cool completely.

For dipping chocolate: place chocolate of choice and Crisco in glass measuring cup. Microwave at 50%. Stir after 1 minute. Repeat until smooth. Or, melt over double boiler. Drop one cookie at a time into chocolate. Use fork to turn over. Cover completely with chocolate. Lift cookie out of chocolate with fork. Allow excess to drip off. If the chocolate becomes too firm, reheat. Place on waxed paper-lined baking sheet. Sprinkle chopped pecans on top of white chocolate cookies before the chocolate sets. Sprinkle white chocolate on dark chocolate cookies before chocolate sets. Chill in refrigerator to set chocolate.

Judy's Nut Ball Cookies

3/4 cup ground pecans
1 cup butter, softened
1/2 cup powdered sugar
1 teaspoon vanilla extract
2 1/4 cup cake flour
1/4 teaspoon salt
extra powdered sugar

Stir together pecans, butter, 1/2 cup powdered sugar and vanilla, mix well. Sift flour and salt, stir into nut mixture. Chill. Roll into 1-inch balls, then roll each ball 3 times in the extra powdered sugar. Place 2 inches apart on cookie sheet. Bake at 350 F until set but not brown.

Variation: Frosty Snowballs

When you roll the cookies in powdered sugar, you divide the powdered sugar into three or four bowls. Then, you take three or four different colors of edible glitter and mix one color glitter into each of the bowls. Then when you roll the cookies in the sugar, they turn out all shiny and sparkly like a Christmas ornament, but they're edible.

Mexican Flag Cookies

2 pkg. active dry yeast
1/4 cup warm water
2 cups butter (4 sticks), softened
1 cup sugar
1 egg
4 1/2 cups sifted flour
Red and green colored sugar

Preheat oven to 350F. Dissolve yeast in warm water. Cream together butter and sugar. Beat until light and fluffy. Beat in egg. Blend in dissolved yeast. Gradually stir in flour. Chill dough for about 2 hours. Shape into 3/4" balls. Dip one side in red sugar, the other in green sugar, leaving a clear stripe down the center. Place on buttered cookie sheets. Bake for 10-12 minutes, or until lightly browned. Remove from immediately to wire racks to cool.

Whiskey Balls

1 cup graham cracker crumbs
1 cup powdered sugar
1 cup finely chopped walnuts
3 teaspoons cocoa powder
1-1/2 tablespoons light corn syrup
1/2 cup whiskey
powdered sugar

In a large mixing bowl stir together graham cracker crumbs, 1 cup powdered sugar, walnuts, and cocoa. Stir in corn syrup and whiskey until well blended. Shape into 3/4-inch balls and roll in extra powdered sugar. Place on a cookie sheet to dry (do not bake). If the dough seems too sticky, you can add a bit more graham cracker crumbs. If the dough seems too dry, add a very small amount of corn syrup. Let dry for 2-4 days (until they are firm, and easy to handle and bite into, but not rock-hard), then store in an airtight container.

Peanut Butter Balls

1/2 cup peanut butter
1/4 cup orange blossom honey
1/2 cup date sugar
1 cup rice cereal
1/2 cup shredded coconut

Mix together peanut butter, date sugar and honey. Fold in rice cereal. Form into walnut size balls and roll in shredded coconut to coat. Chill and eat. Makes about 2 dozen.

Rollo Cookies

Makes about 24

1/2 cup margarine
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1 1/2 cups flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
24 Rollo candies
granulated sugar

Preheat oven to 375F. Cream together margarine, peanut butter, egg and sugars. Sift together flour, baking powder, soda and salt. Gradually add dry ingredients to margarine mixture and mix well. Roll dough into balls. Place one chocolate-covered caramel drop in center of each ball. Roll each ball in granulated sugar and place on a lightly greased baking sheet. Bake 10 minutes.

Snickers Cookies

Makes about 60

1 cup margarine
1 cup creamy peanut butter
1 cup sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla
3 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
60 miniature (bite-size) Snickers candy bars
chocolate glaze (recipe below)

Preheat oven to 350 F. Cream margarine, peanut butter, sugar and brown sugar. Add eggs and vanilla. Combine dry ingredients and add to peanut butter mixture. Take 1 tablespoon of dough and flatten into round shape in palm of your hand. Place Snickers bar in center and fold dough around it. Roll in palms of your hand to form a smooth ball with the Snickers bar totally covered with the dough. Place on an ungreased cookie sheet. Bake for 10-12 minutes. Remove from cookie sheet and place on a wire rack to cool. Drizzle top of cookies with chocolate glaze.

Chocolate Glaze

1 cup powdered sugar
2 tablespoons unsweetened cocoa
1 tablespoon milk

Mix powdered sugar, unsweetened cocoa and milk. Add additional as needed to thin mixture enough to drizzle from a spoon.

Strufoli

2-1/2 cups flour
4 large eggs
1 egg yolk
1/4 cup vegetable oil
1/2 tablespoons granulated sugar
1/8 teaspoon salt
1/2 teaspoon grated lemon zest
2 cups vegetable oil
1-1/2 cups honey
1 teaspoon grated orange peel

Put flour on a board and make a well in the center. Add eggs, egg yolk, oil, sugar, salt, and lemon peel. Mix and work dough well. Shape dough into very small balls about the size of marbles, and fry in 2 cups of hot oil until golden. Fry only a few at a time. While dough is frying, melt honey in saucepan and add orange peel. When balls are done drop them in the honey and orange peel mixture and remove with a strainer spoon. Pile on a serving dish into a conical mound. Cool. Top with candy sprinkles or powdered sugar or leave plain.

Swedish Dream Cookies

Makes about 48

1 1/2 cups sugar
2/3 cup butter, softened
2/3 cup shortening
1 teaspoon vanilla
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1/3 cup coarsely chopped pecans
1/4 cup shredded coconut

Preheat oven to 375 F. In a large mixing bowl with an electric mixer, beat sugar, butter, shortening and vanilla until light and fluffy. Stir in flour and baking soda by hand. Mix in pecans and coconut. Roll cookie dough into 1-inch balls and place them 2 inches apart on an ungreased cookie sheet. Bake for 9 to 10 minutes or till the edges are lightly browned. Transfer to wire racks to cool.

Walnut Brandy Balls

1/2 cup butter, softened
1/2 powdered sugar, sifted
1/8 teaspoon salt
1 tablespoon brandy
1/2 teaspoon vanilla
1 cup flour, sifted
1/2 cup finely chopped walnuts
additional powdered sugar

Preheat oven to 325 F. Cream together butter, sugar and salt until fluffy. Stir in brandy and vanilla; add flour and nuts, mixing well. Shape into 3/4-inch balls. Bake on ungreased cookie sheet for 20 minutes or until lightly browned. Roll in additional powdered sugar when cool.

Cookie Bars

Almond Cookie Strips

1 cup butter, softened
1 cup sugar
1 egg yolk
1 teaspoon vanilla
1/4 teaspoon almond extract
1/8 teaspoon salt
2 cups flour
1 egg white
2 tablespoons sugar
1/4 teaspoon ground cinnamon
1/2 cup finely chopped almonds

Preheat oven to 350 F. Beat together butter and 1 cup sugar until light and fluffy. Stir in egg yolk, vanilla, almond extract and salt. Stir in flour and mix well. Pat into a 15-1/2-inch by 10- 1/2-inch baking pan. Beat egg white till stiff, then beat in 2 tablespoons sugar and cinnamon. Fold in almonds and spread over base. Bake for 25 to 30 minutes. Remove from oven and let cool 10 minutes. Cut into bars while still warm.

Basler Leckerli

For the cookies:

3 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon freshly grated nutmeg
1 teaspoon baking powder
1 cup dark honey
3/4 cup granulated sugar
3 tablespoons kirsch
2/3 cup finely chopped candied orange peel
8 ounces (about 2 cups) whole unblanched almonds, chopped into 1/4-inch pieces

For the sugar glaze:

2 tablespoons water
1/3 cup granulated sugar
2 tablespoons confectioners' sugar

Preheat oven to 325°F. Measure the flour into a large mixing bowl and add the spices, baking powder, and baking soda. Stir well to combine. Mix the honey and the 3/4 cup granulated sugar in a 1 1/2-quart saucepan. Bring to a simmer over medium heat, stirring occasionally. Remove from heat and stir in the kirsch, candied orange peel, and almonds. Stir the honey mixture into the flour and spices using a rubber spatula. Butter and line with parchment or foil one 10 x 15 x 1-inch pan. Scrape the dough into the prepared pan and use the floured palms of both hands to fill the pan. Use the back of a spoon to smooth the top. Bake 25 to 30 minutes, until puffed and firm, but not dry. Remove the pan from the oven and immediately use the paper to lift out the baked Leckerli and place it on a rack to cool. Prepare the glaze: Combine the water and the 1/3 cup granulated sugar in a small saucepan and bring to a boil over low heat, stirring often to dissolve the sugar. After the syrup comes to a boil, let it boil for 10 or 15 seconds so it reduces slightly. Remove the pan from the heat and immediately sift over and stir in the confectioners' sugar. Quickly brush the glaze over the cooled Leckerli and allow the glaze to dry for 10 minutes. When the glaze has dried, transfer the Leckerli to a cutting board. Using a sharp, serrated knife, cut it into 1 1/2 x 2-inch rectangles. Store between sheets of parchment or wax paper in a tin or plastic container with a tight-fitting cover.

Bienenstich

Makes about 36

1 cup butter, firm
3/4 cup sugar
2 tablespoons honey
2 tablespoons milk
1 cup chopped or slivered almonds
1 teaspoon almond extract
1 3/4 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
1 egg

Preheat oven to 350F. In a small pan, combine 1/2 cup of the butter, 1/4 cup of the sugar, honey, milk, almonds, and almond extract. Bring to a rolling boil over medium-high heat, stirring; set aside. In a mixing bowl, stir together flour, remaining 1/2 cup sugar, baking powder, and salt. Cut remaining 1/2 cup butter into pieces and, with a pastry blender or 2 knives, cut into flour mixture until mixture is very crumbly and no large particles remain. Add egg and mix with a fork until dough holds together. Press dough evenly over bottom of an ungreased 10 by 15-inch rimmed baking pan. Pour almond mixture over dough, spreading evenly. Bake 20 to 25 minutes or until topping is deep golden. Let cool in pan on a rack. Cut into 2-inch squares; for smaller cookies, cut each square diagonally into 2 triangles. Store airtight.

Bisquick Butterscotch Brownies

2 cups Bisquick (tm) baking mix
2-1/3 cups light brown sugar, firmly packed
4 large eggs
1/2 cup margarine, softened
1 (3.5 ounce) can coconut
1-1/2 cup chopped pecans
1 teaspoon vanilla extract

Preheat oven to 350F. Mix all ingredients and bake in a 9x13-inch pan for 45 minutes.
Cool on rack, cut while warm.

Blockbuster Brownies

Makes about 32

8 ounces unsweetened chocolate
1-1/2 cups butter
6 large eggs
3 cups granulated sugar
1-1/2 cups all-purpose flour
1 tablespoon vanilla
1 cup chopped walnuts
1 cup semi-sweet chocolate chips

Preheat oven to 350F. Melt chocolate and butter over hot water or in microwave on medium 4 minutes; remove and stir well. Let cool. Beat the eggs until lemon colored. Gradually add sugar, beating until thick, about 3 minutes. Stir in chocolate. Fold in flour, vanilla, nuts, and chocolate chips. Pour into two greased and floured 8" square pans. Bake for 35 to 40 minutes. Do not overbake; they should be very moist in the center. When cool, cut into 2" squares. Freezes well.

Butterscotch Brownies

6 tablespoons shortening
1 1/2 cup brown sugar
2 eggs
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1 1/2 cup flour
1/2 cup chopped nuts
1 cup butterscotch bits

Preheat oven to 350F. Cream shortening and sugar, add the rest in given order. Grease a 9" x 13" baking pan. Pour batter into pan, and bake 25 minutes. Cool for 10 minutes and then cut into squares.

Butterscotch Oatmeal Bars

1 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla or grated peel of one orange
3 cups quick cooking oats
2 cups butterscotch chips

Preheat oven to 375 degrees F (190 degrees C). Combine flour, baking soda, and cinnamon in small bowl. Beat butter, sugar, brown sugar, eggs and vanilla in large bowl. Gradually beat in flour mixture. Stir in oats and butterscotch chips. Spread dough into greased 15 x 10 inch pan. Bake for 18-20 minutes or until very lightly browned.

Caramel Rum Spice Blondies

Makes about 24

1-1/2 cup all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
3/4 cup granulated sugar
pinch of salt
2/3 cup solid vegetable shortening
3 large eggs
1/4 cup milk
3 tablespoons rum
2/3 cup caramel chips (or toffee, or butterscotch)
1/2 cup whole macadamia nuts

Butter a 9 x 9-inch baking dish. Sift together the flour, spices, sugar and salt; set aside. In a large mixing bowl, beat together shortening and eggs until creamy. Beat in milk and rum. Gradually stir flour mixture into egg mixture. Stir in chips and nuts. Pour the batter into the prepared baking dish. Bake for 30 minutes or until the blondies start to detach from the sides of the dish. Allow to cool to room temperature and cut into 24 bars.

Chewy Caramel Bars

3/4 cup butter, melted
1 cup flour
1 cup oatmeal
3/4 cup packed brown sugar
1 teaspoon baking soda
32 caramels, unwrapped
1 tablespoon butter
3 tablespoons milk
1 package (6 oz) chocolate chips, about 1 cup
1/2 cup chopped nuts

Preheat oven to 350 F. In a small mixing bowl, combine butter, flour, oatmeal, brown sugar, and baking soda; mix well. Put 3/4 of butter-oatmeal mixture in an ungreased 9x13 pan, pressing evenly over the bottom of pan. Bake for 10 minutes. In a saucepan, combine the caramels, butter, and milk and heat, stirring, until the caramels are melted. Pour caramel mixture over the baked crust and sprinkle with chocolate chips and nuts. Top with remaining butter-oatmeal mixture. Bake for 15 minutes more. Cool and cut into bars.

Chewy Chocolate Eatmore Bars

Makes about 24

3/4 cup honey
1 cup peanut butter
1 cup semi-sweet chocolate chips
1-1/2 cups mini marshmallows
3 cups rice krispies
1 cup salted peanuts

In a large saucepan over medium heat, melt together the honey and peanut butter and bring to a boil. Stir in chocolate chips and marshmallows, stirring until smooth. Add the cereal and peanuts. Blend well and remove from heat. Pour into a lightly greased 9x13 inch pan and pat firmly with spatula. Let cool slightly and cut into bars before hardening.

Chewy Noëls

2 tablespoons butter or margarine
1 cup packed brown sugar
1 cup chopped nuts
1/3 cup flour
1/8 teaspoon baking soda
1/8 teaspoon salt
2 beaten eggs
1 teaspoon vanilla
powdered sugar
1 tube of green decorator icing with a writing tip

In a 9x9" baking pan melt butter or margarine. Stir together brown sugar, nuts, flour and salt; then stir in eggs and vanilla. Pour over butter in pan; do not stir. Bake at 350 F for 20 to 25 minutes. Sift the powdered sugar over top. Placed waxed paper under wire rack, immediately invert pan onto rack. Cool. Dust again with powdered sugar. Cut into bars.

Chocolate Chip Blondies

Makes about 24

2 1/4 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup butter
2 1/4 cups firmly packed light brown sugar
3 eggs
1/2 teaspoon vanilla
1 cup semisweet chocolate chips
1 cup walnuts, chopped

Preheat oven to 350F. Grease a 9x13" baking pan and set aside. In the microwave, melt the butter. In a medium bowl, combine flour, baking powder and salt; set aside. In a large bowl using an electric mixer, beat butter and brown sugar. Slowly beat in the eggs, mixing until batter is smooth. On low speed, gradually mix in the flour mixture. Batter will be very stiff. Stir in the chocolate chips and nuts. Spread the batter in the baking pan, smoothing it into the corners. Bake 25 minutes or until the blondies begin pulling away from the sides of the pan. Let cool to room temperature in the pan on a wire rack, then cut into bars.

Chocolate Chip Brickle Bars

Makes about 36

1/2 cup margarine or butter
1 1/2 cups graham cracker crumbs
14 ounces sweetened condensed milk
6 ounces almond brickle chips
6 ounces semisweet chocolate morsels
1 cup chopped nuts

Melt margarine in 13-by-9-inch pan in a preheated 350-degree oven (325 degrees for glass pan). Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top with almond brickle chips, chocolate morsels and chopped nuts; press down firmly. Bake until lightly browned, 20 to 25 minutes. Let cool; chill if desired. Cut into bars. Store, covered, at room temperature.

Chocolate Coconut Bars

Makes about 24

4 cups crushed graham crackers
1 cup butter, softened
1/2 cup powdered sugar
2 cups shredded coconut
1 (13-ounce) can evaporated milk
1 teaspoon vanilla extract
1 cup slivered almonds
12 oz. chocolate chips

Preheat oven to 350F. Mix graham crackers, butter, and powdered sugar. Pat into the bottom of a 9"x13" pan. Bake 10 minutes. Mix coconut, milk, vanilla, and almonds. Pour over crust and bake 10 minutes at 350 F. In a double boiler over low heat melt chocolate chips and spread on top of bars. Cool. Cut into squares.

Chocolate Peanut Butter Bars

Makes about 24

1 cup creamy peanut butter
6 tablespoons butter, softened
1 1/4 cups sugar
3 eggs
1 teaspoons vanilla extract
1 cup flour
1/4 teaspoon salt
2 cups chocolate chips

Preheat oven to 350° F. In large mixing bowl, beat peanut butter and butter until smooth, about 1 minute. Add sugar, eggs and vanilla, and beat until creamy. Blend in flour and salt. Stir in 1 cup of the chocolate chips. Spread into ungreased 13x9 inch baking pan. Bake 25-30 minutes, or until edges begin to brown. Immediately sprinkle remaining morsels over cookie layer. Let stand 5 minutes until morsels become shiny and soft. Spread the rest of the chocolate chips evenly over top. Cool completely.

Coconut Lime Squares

Makes about 32

For the crust:

1-1/2 cups sweetened coconut flakes
1 box white cake mix
1/2 cup unsalted butter, melted

For the filling:

2 cups granulated sugar
1/2 cup all-purpose flour
1 teaspoon baking powder
4 large eggs
1 tablespoon freshly grated lime peel
1/3 cup fresh lime juice
1/3 cup fresh lemon juice
confectioners' sugar

Pre-heat oven to 350 F. Line a 9x13" baking pan with foil, letting ends extend above pan. Spray lightly with cooking spray.

To make the crust, spread coconut on a baking sheet. Bake 8 minutes, stirring once, until lightly toasted. Let cool. In a food processor, pulse together cake mix and melted butter until evenly moistened and crumbs form. Stir in coconut. Press mixture evenly into the bottom of the foil-lined baking pan. Bake 10-12 minutes until crust just begins to lightly brown at edges.

To make the filling, whisk sugar, flour and baking powder in a large bowl to combine. Whisk in eggs, lime peel and juices until well blended. Pour over hot crust. Bake 25 minutes or until topping is golden brown and set. Cool completely in pan on a wire rack. Holding foil ends, lift the whole thing out of the baking pan and place on a cutting board. Allow to cool thoroughly. Dust with confectioners' sugar and cut into squares.

Coconut Raspberry Ribbon Squares

Makes about 36

1-1/4 cup all-purpose flour
1/3 cup granulated sugar
1/2 cup butter
1 egg yolk
1/3 cup raspberry jam
1 (300 ml) can sweetened condensed milk
2 cups sweetened coconut flakes
5 ounces semi-sweet chocolate
1 tablespoon butter

Pre-heat oven to 350 F. Stir together sugar and flour. Cut in 1/2 cup butter until mixture is crumbly. Stir in egg yolk. Press mixture into the bottom of a 9x9-inch baking pan. Bake 18 to 20 minutes or until crust starts to turn golden. Spread jam over the hot crust. In a bowl, mix condensed milk and coconut. Spread gently on top of jam. Return to oven and bake another 25 minutes or until the surface is golden and firm. Remove from oven and set on a wire rack to cool completely. In the top of a double boiler over hot (not boiling) water, melt semi-sweet chocolate and 1 tablespoon butter; stir. Spread melted chocolate over coconut layer. Refrigerate to allow chocolate to harden. Remove from refrigerator 15 minutes before cutting into squares.

Creme de Menthe Squares

- 1 1/4 cups butter or margarine
- 1/2 cup unsweetened cocoa powder
- 3 1/2 cups powdered sugar -- sifted
- 1 egg -- beaten
- 1 teaspoon vanilla
- 2 cups graham cracker crumbs
- 1/3 cup creme de menthe
- 1 1/2 cups semi-sweet chocolate chips

For bottom layer: In sauce pan combine 1/2 cup of the butter and the cocoa powder. Heat and stir until well blended. Remove from heat; add 1/2 cup of the powdered sugar, the egg and vanilla. Stir in graham cracker crumbs. Mix well. Press into bottom of an ungreased 13x9x2" baking pan.

For middle layer: Melt another 1/2 cup of the butter. In small bowl combine the melted butter and creme de menthe. At low speed of electric mixer beat in the remaining 3 cups powdered sugar until smooth. Spread over the chocolate layer. Chill 1 hour.

For top layer: In small sauce pan combine the remaining 1/4 cup butter and chocolate pieces. Cook and stir over low heat until melted. Spread over middle layer. Chill 1 to 2 hours. Cut into small squares. Store in refrigerator.

English Cherubs

Makes about 36

1 cup firmly packed light brown sugar, divided
1/2 cup butter or margarine, softened
1 1/3 cups all-purpose flour
1 dash salt
2 eggs
1/2 cup granulated sugar
1 teaspoon vanilla
1/4 teaspoon salt
1/2 cup flaked coconut
1 cup chopped pecans

Combine 1/2 cup brown sugar, butter, flour and dash salt; mix or knead with hands until well combined (mixture will look dry). Press in bottom of a greased 9-inch square pan. Beat eggs until foamy, about 2 to 3 minutes. Add remaining 1/2 cup brown sugar, granulated sugar, vanilla and 1/4 teaspoon salt; mix well. Stir in coconut and pecans. Spread mixture over layer in pan. Bake in preheated 350-degree oven 30 minutes, if using a glass baking dish; in a 375-degree oven 30 minutes, if using a metal pan. Top should be set and lightly browned. Do not underbake. Let cool. Cut in 1 1/2-inch squares.

English Toffee Squares

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 cup chopped pecans or walnuts

Preheat oven to 275F. In large bowl with an electric mixer, beat butter and sugar until creamy. Separate egg, then beat yolk into butter mixture; cover and reserve the egg white. In another bowl, stir together flour and cinnamon; add to butter mixture. With your hands, spread dough evenly over bottom of a greased 10 by 15-inch rimmed baking pan. Beat egg white lightly, then brush over dough to cover evenly. Sprinkle pecans over top; press in lightly. Bake for 1 hour or until firm when lightly touched. While still hot, cut into 1/2-inch squares. Let cool in pan on a rack. Store airtight.

Half Ways

3/4 cup shortening
1/2 cup sugar
1 1/2 cups brown sugar -- divided
2 eggs -- separated
1/4 teaspoon baking soda in 1 tablespoon water
1 teaspoon vanilla
2 cups flour
1/4 teaspoon salt
1 teaspoon baking powder
6 ounces chocolate chips

Preheat oven to 350 F. Mix shortening, sugar, 1/2 cup of brown sugar, egg yolks, baking soda, vanilla, flour, salt, and baking powder until it forms a stiff dough. Pat into the bottom of a greased and floured 9 x 13 inch baking pan. Spread chocolate chips over the dough. Beat the egg whites until stiff, then add 1 cup of brown sugar and beat well. Spread over the chips. Bake 20 minutes. Cool and cut into squares.

Italian Tea Cakes

2 small lemons
6 eggs, separated
1 cup sugar
1 cup chopped almonds
1/2 teaspoon vanilla extract
powdered sugar

Boil whole lemons in plenty of water for 2 hours. Cool, remove seeds, and chop very fine. Preheat oven to 350F. Beat egg yolks till frothy. Slowly add sugar, chopped lemon, and almonds. Beat egg whites until stiff. Gently fold the egg whites into the egg yolk mixture. Grease a 9 x 13" cake pan. Pour mixture into pan. Bake about 40 minutes or until lightly brown (keep a close eye on these and check them frequently.) Check for doneness by inserting a wooden pick, which must come out clean. When cool, cut into 3-inch strips and dust with powdered sugar.

Jan Hagels

1 cup butter, softened
1 cup granulated sugar
1 egg yolk
2 cups sifted flour
1/2 teaspoon cinnamon
1 egg white
1 teaspoon water
8 ounces sliced almonds

Pre-heat oven to 325 F. Beat together butter, sugar and egg yolk with an electric mixer until light and fluffy. Stir in flour and cinnamon. Separate dough into 3 portions and spread thinly over 3 small baking sheets (or 2 larger ones). Beat egg white and water in a small bowl until frothy. Spread over dough. Arrange the almonds in a mosaic pattern on top. Bake for 15 to 20 minutes or until golden brown. Remove from oven and slice into diamond shapes while hot.

Knock You Naked Brownies

- 1 package German chocolate cake mix (18.5 oz)
- 1 cup chopped nuts
- 1/3 cup + 1/2 cup evaporated milk-divided
- 1/2 cup melted butter
- 60 vanilla caramels unwrapped (one 14 oz package)
- 1 cup semisweet chocolate chips

In a large mixing bowl, combine dry cake mix, nuts, 1/3 cup evaporated milk and melted butter. Press half of the batter into the bottom of a greased 13x9x2 inch glass baking dish. Bake in a preheated 350 degree oven for eight minutes.

In the microwave or top of a double boiler melt caramels with remaining 1/2 cup evaporated milk. When caramel mixture is well mixed, pour over baked layer. Cover with chocolate chips. Chill for about an hour or until the caramel is hard. Press the remaining batter on top of morsels. Return to oven and bake 28 minutes (or less for gooier brownies). Let cool before cutting.

Lemon Bars

3/4 cup butter
1 1/2 cups flour
1/3 cup powdered sugar
4 eggs
2 cups sugar
4 tablespoons flour
1 teaspoon baking powder
dash salt
6 tablespoons lemon juice

Cream together butter, 1 1/2 cup flour, and powdered sugar. Pat in a 13x9x2 inch baking pan. Bake 18 minutes at 350 F or 325 F if using a glass pan. Beat together the rest of the ingredients and pour over crust. Bake an additional 25 minutes. Sprinkle with powdered sugar.

Lemon Gingerbread Bars

Makes about 24

1/3 cup molasses
1/4 cup packed brown sugar
2 tablespoons shortening
3 tablespoons cold water
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground ginger
1/4 teaspoon salt
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon
1 cup granulated sugar
1 tablespoon grated lemon peel
3 tablespoons lemon juice
1/4 teaspoon baking powder
1/4 teaspoon salt
3 eggs

Stir together molasses, brown sugar and shortening in large bowl. Stir in cold water. Stir in flour, baking soda, ginger, salt, allspice, cloves and cinnamon. Heat oven to 350 F. Grease 13x9x2-inch rectangular pan. Press in bottom and 1/4 inch up sides of pan. Bake 10 minutes. Meanwhile, beat 1 cup granulated sugar, 1 tablespoon grated lemon peel, if desired, 3 tablespoons lemon juice, 1/4 teaspoon baking powder, 1/4 teaspoon salt and 3 eggs with wire whisk or spoon about 1 minute or until well mixed. Pour over hot crust. Bake 20 to 25 minutes or until set. Cool completely. Sprinkle with powdered sugar. Decorate as desired. For bars, cut into 6 rows by 4 rows. Store tightly covered.

Luscious Apricot Bars

Cover 2/3 cup dried apricots (rinsed) with water and boil for 10 minutes. Drain and cool. Chop and set aside. Mix with following using a fork until crumbly:

1/2 cup soft butter or margarine
1/4 cup granulated sugar
1 cup flour

Preheat oven to 350°. Grease an 8x8-inch pan. Pat into pan and bake for 25 minutes or until lightly browned. Meanwhile, mix the following:

2 well beaten eggs
1 cup packed brown sugar
1/2 teaspoon vanilla
1/2 teaspoon salt
1/2 teaspoon baking powder
1/3 cup flour

Mix in the order given. Add 1/2 cup chopped nuts and apricots. Spread over baked layer and bake another 30 minutes or until done.

Mocha Cheesecake Squares

1-1/4 cup all-purpose flour
1 cup sifted powdered sugar
1/2 cup unsweetened cocoa powder
1/4 teaspoon baking soda
3/4 cup cold butter, cut into 1/2-inch cubes
1 tablespoon instant coffee crystals
1 (8-ounce) package cream cheese, softened
1 (14-ounce) can (1-1/4 cups) sweetened condensed milk
2 large eggs
1/2 cup semi-sweet chocolate chips

Pre-heat oven to 350 F. In a medium mixing bowl, stir together flour, powdered sugar, cocoa and baking soda. With a fork, cut in butter until crumbly. Press into the bottom of a 9x13" baking pan. Bake for 15 minutes. Meanwhile, dissolve coffee in 1 tablespoon hot water and set aside. In a large mixing bowl, beat cream cheese until light and fluffy. Gradually beat in condensed milk. Add coffee mixture and eggs; beat just until combined. Pour over crust. Bake for 20 minutes or until set. Allow to cool completely on a wire rack, then cover with plastic wrap and refrigerate. When firm, cut into 1.5-inch squares. Melt chocolate chips in the top of a double boiler over hot (not boiling) water. Transfer melted chocolate to a resealable plastic bag and with a scissors, snip off a tiny corner of the bag. Drizzle melted chocolate over squares.

Napoleon Creams

Makes about 44

1/2 cup margarine
1/4 cup cocoa powder
1/4 cup granulated sugar
1 teaspoon vanilla extract
1 egg, beaten
2 cups crushed graham crackers
1 cup flaked sweetened coconut
1/2 cup margarine
3 tablespoons milk
1 3-3/4-ounce package instant vanilla pudding mix
2 cups powdered sugar
1 6-ounce package semi-sweet chocolate chips
2 tablespoons margarine

In the top of a double boiler over medium heat combine 1/2 cup margarine, cocoa, sugar, and vanilla. Stir until margarine is melted. Add one beaten egg. Stir until thickened, about 3 minutes. Add graham crackers and coconut, mix well. Press into a greased 9x9" baking pan. Cream together 1/2 cup margarine, milk, pudding mix, and powdered sugar. Beat until fluffy, then spread over the crust. Chill until firm. In the top of a clean double boiler over low heat, stir together chocolate chips and 2 tablespoons margarine until melted. Cool slightly and spread over pudding layer. Chill until set. Cut into small bars (2" x 3/4") to serve.

Oatmeal Fudge Bars

Makes about 75

2 cups firmly packed brown sugar
3/4 cup butter, softened
2 large eggs
2 teaspoons vanilla extract
2-1/2 cups Bisquick baking mix
3 cups quick-cooking oats
1 package (12 ounces) semisweet chocolate chips
1 cup sweetened condensed milk
2 tablespoons butter
1/2 teaspoon salt
1 cup chopped nuts
2 teaspoons vanilla extract

Pre-heat oven to 350 F. Grease a jelly roll pan, 15-1/2 x 10-1/2 x 1-inch. Mix sugar, 3/4 cup butter, the eggs and vanilla. Stir in baking mix and oats; reserve. Heat chips, milk, 2 tablespoons margarine and the salt in 2-quart saucepan over low heat, stirring constantly, until smooth. Stir in nuts and vanilla. Press about 2/3 of the oatmeal mixture in pan with greased hands. Spread chocolate mixture over oatmeal layer. Drop remaining oatmeal mixture by tablespoonfuls onto top. Bake until light brown, about 30 minutes. Cool completely; cut into 2 x 1-inch bars.

Peanut Butter Brownies

Makes about 24

for the bars:

1/2 cup butter
1/2 cup unsweetened baking cocoa
4 large eggs
2 cups granulated sugar
1 cup all-purpose flour
1 teaspoon vanilla extract
1 cup peanuts, chopped

for the frosting:

4 tablespoons milk
1/3 cup chunky peanut butter
2 tablespoons butter
1-1/2 cups powdered sugar

Preheat oven to 350 F. In a large saucepan, melt 1/2 cup butter. Stir in unsweetened baking cocoa and cook over low heat. Remove from heat and add eggs; one at a time, beating after each egg. Stir in sugar, flour, vanilla, and chopped peanuts, beating till combined. Pour into a greased 13 x 9-inch baking pan. Bake for 25 minutes. Cool completely before frosting.

Frosting: In a small saucepan, warm milk. Do not boil. Set aside. In a small bowl, blend chunky peanut butter with 2 tablespoons butter; add powdered sugar and warm milk. Slowly beat frosting until it reaches spreading

Peanut Butter Heath Bar Blondies

Makes about 24

for the bars:

- 1-1/2 cups unsalted butter, softened
- 1-1/2 cups creamy peanut butter
- 2-1/2 cups granulated sugar
- 3 large eggs, at room temperature
- 2 tablespoons vanilla extract
- 3 cups self-rising flour*

for the topping:

- 1 cup peanut butter chips
- 3 tablespoons heavy cream
- 4 coarsely chopped Heath bars or chocolate covered toffee bars (about 1 cup)
- 1/2 cup finely chopped unsalted peanuts

Preheat oven to 325 F (160 C). Grease and flour a 18 x 12 x 1-inch jelly roll pan. In a large bowl, beat together the butter and the peanut butter until fluffy. Add the sugar and beat until smooth. Add the eggs and the vanilla extract and mix well. Add the flour and beat until well incorporated. Spread the batter evenly into prepared pan. Bake for 25 to 30 minutes or until a cake tester inserted into center of pan comes out with moist crumbs attached. Cool to room temperature To prepare the topping: In a small saucepan over medium heat, melt the peanut butter chips and the cream, stirring until smooth. Drizzle the peanut butter mixture decoratively over the cooled blondies. Sprinkle the Heath Bars and the peanuts on top. Allow to cool to room temperature, or overnight, before cutting and serving. Cut into 24 bars.

Peanut Butter Raisin Bars

1/4 cup firmly packed light-brown sugar
1/4 cup corn syrup
1/4 cup chunky peanut butter
2 cups Spoon Size Shredded Wheat, coarsely crushed
3/4 cup seedless raisins

In large saucepan over medium heat, stir together brown sugar and corn syrup until sugar dissolves and mixture is warm. Remove from heat; blend in peanut butter. Stir in cereal and raisins until well coated. Press into lightly greased 8x8" baking pan. Cool until firm. Cut into 24 bars. Store in airtight container.

Pecan Pie Bars

18 1/4 ounces (1 box) chocolate cake mix
(set aside 1 cup of cake mix from package)
1/4 cup butter, softened
1 egg, slightly beaten
3 eggs
3/4 cup packed brown sugar
3/4 cup dark corn syrup
1 teaspoon vanilla
1 1/4 cups coarsely chopped pecans

Preheat oven to 350°F. Lightly grease a 9x13-inch baking pan; set aside. Set aside second measure of the cake mix for the filling. For the crust, in a large mixing bowl combine remaining cake mix, butter, and slightly beaten egg. Stir with a fork until crumbly. Turn into prepared pan. With lightly floured hands, press evenly onto the bottom to form a crust. Bake for 12 minutes. Meanwhile, for filling, in a medium bowl combine the second measure of eggs, brown sugar, corn syrup and vanilla. Add the reserved cake mix; stir with a fork just until blended. Some tiny cake clumps will remain. Spread filling evenly over baked crust; sprinkle with pecans. Bake for 25 - 30 minutes or until filling appears set when pan is gently shaken. Cool completely on wire rack. Cut into bars. Cover and chill to store.

Pistachio Christmas Ribbon Bars

Makes about 36

1/2 pound unsalted butter or margarine, softened
1 cup granulated sugar
1 large egg
2 cups all-purpose flour
1/8 teaspoon salt (omit this if your pistachios are salted)
1/2-2/3 cup raspberry or strawberry jam
2/3 cup pistachios, chopped

Preheat oven to 325 F. Combine butter, sugar and egg; beat until thoroughly blended. Stir in flour and salt. Spread one-half of dough into 9 inch square pan. Bake 10 minutes; remove from oven. Spread jam to within 1/2 inch of edge. Add pistachios to remaining dough. Drop by spoonfuls over jam to cover. Bake 35 minutes until top is golden brown; cool. Cut into squares.

Pumpkin Pie Squares

1 cup sifted flour
1/2 cup quick oats
1/2 cup brown sugar, firmly packed
1/2 cup butter
1 can pumpkin (2 cups)
12 1/2 ounce can evaporated milk
2 eggs
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 cup pecans
1/2 cup brown sugar, firmly packed
2 tablespoons butter

Preheat oven to 350° F. Combine flour, rolled oats and 1/2 cup brown sugar with 1/2 cup butter. Put in mixing bowl and blend with electric mixer at low speed until crumbly. Press into the bottom of an ungreased 9 x 13-inch pan. Bake 15 to 20 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt and spices in mixing bowl, mix well. Pour over baked bottom and bake 20 minutes more. Combine pecans, brown sugar and 2 tablespoons butter. Sprinkle over pumpkin mixture. Put back in oven for 15 to 20 minutes or until set. Cool and cut into squares.

Rhubarb Dream Bars

Makes about 24

2 cups flour
3/4 cup powdered sugar
1 cup unsalted butter
4 eggs
2 cups sugar
1/2 cup flour
1/2 teaspoon salt
4 cups rhubarb, chopped

Combine 2 cups flour and powdered sugar. Cut in butter, until crumbs form. Press in bottom of jelly roll pan. Bake at 350F for 15 minutes. Blend eggs, sugar, 1/2 cup flour, and salt. Fold in rhubarb. Spread over crust. Bake 40-45 minutes in 350F oven. Cool. Cut into squares.

Rice Krispies Peanut Butter Bars

1 10.5-ounce bag of miniature marshmallows
1/2 stick margarine
6 cups Rice Krispies
2 tablespoons peanut butter

Grease a 9x13 pan and set aside. In large glass mixing bowl, place 1/2 stick of margarine and marshmallows. Microwave for 3 minutes. Stir well, then add peanut butter stirring constantly. Add rice krispies coating well. Pour mixture into greased pan. Let stand for 10 minutes. Cut into squares.

Sand Art Brownies

5/8 cup of all purpose flour
3/4 tsp salt
1/3 cup cocoa
1/2 cup flour
2/3 cup brown sugar
2/3 cup white sugar
1/2 cup chocolate chips
1/2 cup vanilla chips
1/2 cup walnuts

Mix the first flour and salt together and put into the bottom of a quart jar. Layer the rest of the ingredients in the order they are given.

Attach a tag with the following directions to the jar:

- 1) Preheat oven to 350 F. Grease a 9x9 pan.
- 2) Pour contents of jar in a large bowl and mix well.
- 3) Stir in 1 tsp vanilla, 2/3 cup of oil, and 3 eggs. Beat until just combined.
- 4) Pour batter into pan and bake for 25-30 minutes.

Scotch Shortbread

1 cup white sugar
1 teaspoon water
1 pound butter softened
4 cups all-purpose flour
1/2 teaspoon salt

Measure sugar into bowl & sprinkle with water. Cream butter into sugar with a wooden spoon. Add flour and salt and knead dough with your hands until dough pulls away from side of bowl as well as your hands. Press dough into a ungreased 9 x 13-inch glass baking pan. Spread it flat right into the corners. Prick with fork about at 1 inch intervals. Sprinkle all with 1/4 cup white sugar. Bake at 275F for one hour or until pale golden. Cut while hot into diamonds or rectangle shapes. Let cool.

Seven Layer Magic Bars

Makes about 36

- 1/2 cup butter or margarine
- 1 1/2 cups graham cracker crumbs
- 1 14-oz. can sweetened condensed milk
- 1 cup butterscotch flavored chips
- 1 cup semi-sweet chocolate chips
- 1 1/3 cups flaked coconut
- 1 cup chopped pecans

Preheat oven to 350°, (325° for glass dish). Line a 13x9-inch baking pan with a sheet of foil, making sure to cover the sides well. Place the butter in the baking pan and melt it in the oven. Sprinkle crumbs over butter; pour condensed milk evenly on top of crumbs. Top with remaining ingredients in order listed; press down firmly with fork. Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store covered at room temperature.

The Original Nanaimo Bar

BOTTOM LAYER

1/2 cup unsalted butter (Euro-style cultured)
1/4 cup sugar
5 tablespoons cocoa
1 egg, beaten
1 3/4 cup graham wafer crumbs
1/2 cup finely chopped almonds
1 cup coconut

Melt first 3 ingredients in top of a double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs, coconut and nuts. Press firmly into an ungreased 8 X 8 pan.

SECOND LAYER

1/2 cup unsalted butter
2 tablespoons and 2 tsp. cream
2 tablespoons vanilla custard powder
2 cups icing sugar

Cream butter, cream, custard powder and icing sugar together well. Beat until light. Spread over bottom layer.

THIRD LAYER

4 squares semi-sweet chocolate (1 oz. each)
2 tablespoons unsalted butter
Melt chocolate and butter over low heat. Cool. When cool, but still liquid, pour over second layer and chill in refrigerator.

Toffee Pecan Blondies

Makes about 24

2 1/4 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup butter
2 1/4 cups firmly packed light brown sugar
3 eggs
1/2 teaspoon vanilla
1/2 cup semisweet chocolate chips
3/4 cup toffee pieces
1 cup pecans, chopped

Preheat oven to 350F. Grease a 9x13" baking pan and set aside. In the microwave, melt the butter. In a medium bowl, combine flour, baking powder and salt; set aside. In a large bowl using an electric mixer, beat butter and brown sugar. Slowly beat in the eggs, mixing until batter is smooth. On low speed, gradually mix in the flour mixture. Batter will be very stiff. Stir in the chocolate chips, toffee, and nuts. Spread the batter in the baking pan, smoothing it into the corners. Bake 25 minutes or until the blondies begin pulling away from the sides of the pan. Let cool to room temperature in the pan on a wire rack, then cut into bars.

Toffee Squares

1 cup butter
2 cups flour
1 tsp vanilla
1 cup firmly packed brown sugar
1 egg yolk
8 oz semi-sweet chocolate morsels
1/2 cup finely chopped walnuts or pistachios

Preheat oven to 350F. Use a food processor or mixer to combine butter, flour, vanilla, brown sugar and egg yolk. Press into an ungreased 10x15-inch pan. Bake 15 minutes. Remove from the oven; sprinkle with chips. Let stand several minutes to melt the chocolate; spread chocolate evenly over the surface. Sprinkle with nuts. Cover with a piece of waxed paper; press gently to make nuts adhere. Score into bars while still warm; chill to harden chocolate.

TortaFregolotti

Makes about 24

1 cup blanched almonds, ground
2 2/3 cups all-purpose flour
1 cup sugar
pinch of salt
1 teaspoon grated lemon peel
1 cup plus 2 tablespoons firm butter, cut into pieces
2 tablespoons lemon juice
1 tablespoon brandy or water

Preheat oven to 350F. In a mixing bowl, stir together almonds, flour, sugar, salt, and lemon peel. With a pastry blender or 2 knives, cut in butter until mixture resembles coarse crumbs. Sprinkle with lemon juice and brandy and mix lightly with a fork until blended. Mixture should be crumbly. Spread mixture in a greased and flour-dusted 12-inch pizza pan or a 9 by 13-inch baking pan; do not press into pan. Bake for 50 to 60 minutes or until browned. Let cool completely in pan on a rack. When cookie is cooled, wrap well (either in or out of pan) and let stand for at least a day. To serve, break into chunks. Store airtight.

Viennese Marzipan Bars

Makes about 24

For the crust:

1 cup sifted all-purpose flour
1/2 teaspoon baking powder
5 tablespoons plus 1 teaspoon butter
1/2 cup granulated sugar
1 large egg, separated
1 tablespoon milk

For the filling:

1/4 cup apricot preserves
3/4 cup blanched almonds
2/3 cup granulated sugar
1/4 teaspoon salt
1 large egg, plus the reserved egg white from the egg used for the crust
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
green food coloring

For the glaze:

1/2 cup powdered sugar, sifted
1/2 ounce unsweetened chocolate
1 tablespoon butter
1/2 teaspoon vanilla extract
1 tablespoon boiling water

For the crust:

Pre-heat oven to 375 F. Grease a 8x8-inch baking pan. Sift together the flour and the baking powder and set aside. In a small bowl with an electric mixer, beat the butter until creamy. Add the sugar and beat until mixture is light and fluffy. Beat in the egg yolk and milk. Gradually mix in the flour mixture. Press into the bottom of prepared pan. Bake for 12 to 15 minutes or until just barely golden around the edges.

For the filling:

Meanwhile, place the preserves in a small bowl and stir to soften. In a food processor, process the almonds to a fine powder. In a bowl, stir together the almonds, sugar and salt. Add the egg and egg white, vanilla, almond extract, and 2 or 3 drops of food coloring. Mix until thoroughly blended. Spread the preserves in a

thin layer over the hot crust, leaving a 1/2-inch border. Spread the almond filling evenly over the preserves. Bake 25 minutes or until the top barely springs back when lightly pressed with a fingertip. Cool completely.

For the glaze:

In the top of a double boiler over hot (not boiling) water, melt the chocolate and butter and stir till smooth. Stir in the powdered sugar, vanilla and water and stir again until completely smooth. Pour the glaze over the cooled almond filling and spread into a thin, even layer. Let cool until set, 1 to 2 hours. With a sharp knife, cut around the sides of pan to release. Cut into 24 bars.

White Christmas

- 3 cups Rice Krispies (rice bubbles for you Aussies)
- 1 cup dessicated coconut
- 3/4 cup powdered milk
- 1/2 cup powdered sugar
- 60 g (2 oz) mixed candied fruit, chopped
- 60 g (2 oz) red and green candied cherries, chopped
- 1/4 cup raisins
- 125 g (4.5 oz) white vegetable shortening (Chopha or Crisco)
- 125 g (4.5 oz) white chocolate chips

Brush a 9 x 13" pan with oil. Line base and sides with paper. Combine Rice Krispies, coconut, powdered milk, powdered sugar, and all fruit in a large bowl. Chop up the shortening, place with the chocolate in the top of a double boiler over simmering water. Stir until mixture is melted and smooth. Combine chocolate and Rice Krispie mixture. Press into the prepared pan and refrigerate until set. Remove from the pan, allow to stand for 10 minutes. Cut into squares with a sharp knife.

Press Cookies

Almond Cream Spritz

Makes about 60

1 cup butter, softened
1 (3-ounce) package cream cheese, softened
1/2 cup sugar
1/2 teaspoon almond extract
1/4 teaspoon vanilla extract
2 cups all-purpose flour
finely chopped almonds

Preheat oven to 375 F. Beat butter and cream cheese in a large mixing bowl with an electric mixer on medium speed for 30 seconds. Add sugar, almond extract, and vanilla; beat till combined. Stir in flour. Cover and chill dough for 30 minutes or until easily worked but not too stiff. Pack dough into a cookie press. Force dough through press onto ungreased cookie sheets. Sprinkle with almonds. Bake 8 to 10 minutes or until edges of cookies are firm but not brown. Allow to cool on baking sheet one minute then remove to wire racks to cool completely.

Angel Whispers

Makes about 24

1 cup butter
1/2 cup powdered sugar
2 cups all-purpose flour
1 teaspoon lemon zest
1/2 teaspoon salt

Preheat oven to 400 F. In a medium bowl, beat together butter and confectioners' sugar until light and fluffy. Stir in the lemon peel, flour and salt until well combined. Beat in as much flour as you can. Stir in any remaining flour with a wooden spoon. Do not chill dough. Pack dough into a cookie press. Force dough through press onto ungreased baking sheets. Bake for 5 to 8 minutes or until light brown. Allow to cool on baking sheets for 1 minute and then remove to wire rack to cool.

For the frosting:

1 egg, beaten
2/3 cup white sugar
1½ teaspoons lemon zest
3 tablespoons lemon juice
1½ tablespoons butter

Combine the beaten egg, sugar, lemon zest, lemon juice and butter in the top of a double boiler. Stir until thick. Drizzle over cookies

Brown Sugar Spritz

Makes about 60

1 cup butter, softened
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla
2 2/3 cups all-purpose flour
1 teaspoon baking powder

for pineapple filling:

29 1/2 ounces crushed pineapple, drained
1 cup sugar
red and green food coloring

Make pineapple filling. In a saucepan stir together pineapple and sugar, bring to boiling. Reduce heat and simmer until mixture is very thick, 30 to 35 minutes, stirring often. Divide fruit filling in half. Using a few drops of food coloring, tint half of the filling red and the other half green. Cool thoroughly. Preheat oven to 400F. Cream together butter and brown sugar; beat in egg and vanilla. Stir together flour and baking powder; add gradually to creamed mixture, mixing until smooth. Do not chill. Place half of the dough in the cookie press. Using the ribbon plate, press dough in ten 10-inch strips on ungreased cookie sheets. Using star plate and remaining dough, press lengthwise rows of dough on top of each strip, making a rim along both edges. Spoon red or green pineapple filling between rims on top of ribbon strips. Bake cookies for 8 to 10 minutes. While hot, cut strips into 1 1/4 inch diagonals. Cool. Makes 78.

Candy Bar Cushions

Makes about 72

1 cup softened margarine
1 teaspoon vanilla extract
1 cup granulated sugar
1 large egg
2-1/2 cups all-purpose flour
8 Hershey bars

Pre-heat oven to 375 F. Blend together margarine, sugar and vanilla. Beat in egg. Add flour. Beat until well blended. Using a cookie press and the bar attachment, fill the cookie press with dough. Press half of the dough onto ungreased cookie sheets with the ridge side down. Break candy into individual pieces. Place on dough spacing them evenly. Cover with strips of dough with the ridge side up. Score lightly between candy pieces. Bake 12-13 minutes or until lightly brown on edges.

Chocolate Chip Spritz

2/3 cup sugar
1 cup butter, softened
1 egg
1/2 teaspoon salt
2 teaspoons vanilla
1/4 cup coarsly grated semi-sweet chocolate
2 1/4 cups all-purpose flour

Heat oven to 400F. In large mixer bowl combine sugar, butter, egg, salt, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour and coarsly grated semi-sweet chocolate. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

Eggnog Spritz

2/3 cup sugar
1 cup butter -- softened
1 egg
1/2 teaspoon salt
1 teaspoon ground nutmeg
2 teaspoons vanilla
2 1/4 cups all-purpose flour
For Glaze
1 cup powdered sugar
1/4 cup butter -- softened
2 tablespoons water
1/4 teaspoon rum extract

Heat oven to 400F. In large mixer bowl combine sugar, butter, egg, salt, spices, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned. For Glaze, in small bowl stir together powdered sugar, butter, water, and rum extract until smooth. Drizzle or pipe over warm cookies.

Gingerbread Spritz

1 cup butter, at room temperature
1/2 cup molasses
1/4 cup packed light brown sugar
1 large egg
1 teaspoon vanilla extract
2-3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger

Preheat oven to 400 F. In a large mixing bowl beat together butter, molasses and brown sugar until light and fluffy. Beat in egg and vanilla until well blended. Set aside. In another bowl, stir together flour, baking powder, salt, nutmeg, cinnamon, cloves and ginger. Stir into creamed mixture until well blended. Divide dough into fourths. Place 1/4 of dough in a cookie press and press out cookies onto ungreased baking sheet (for best results, use a shiny silver baking sheet and not the kind with a non-stick coating). Bake for 7 to 10 minutes or until set, but not brown. Allow to cool for 2 minutes on baking sheet, then remove to wire racks to cool. If desired, decorate with Royal Icing.

Lebkuchen Spice Spritz

2/3 cup sugar
1 cup butter -- softened
1 egg
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon allspice
1/4 teaspoon ground cloves
2 teaspoons vanilla
2 1/4 cups all-purpose flour
For Glaze
1 cup powdered sugar
2 tablespoons milk
1/2 teaspoon vanilla

Heat oven to 400F. In large mixer bowl combine sugar, butter, egg, salt, spices, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned. For Glaze, in small bowl stir together powdered sugar, milk, and vanilla until smooth. Drizzle or pipe over warm cookies.

Mint Kiss Spritz

2/3 cup sugar
1 cup butter -- softened
1 egg
1/2 teaspoon salt
2 teaspoons vanilla
1/4 teaspoon mint extract
2 1/4 cups all-purpose flour
green food coloring
60 Hershey's Kisses

Heat oven to 400F. In large mixer bowl combine sugar, butter, egg, salt, vanilla, and mint extract. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. Mix in green food coloring, adding just enough to achieve the desired color. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned. Immediately after removing cookies from oven place one Hershey's kiss on each cookie.

Mocha Hearts

Makes about 108

For the hearts:

2 tablespoons instant espresso powder
1 tablespoon water
2-1/4 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup unsalted butter, at room temperature
1 cup granulated sugar
1 egg
1 teaspoon vanilla extract

For the drizzle:

2/3 cup powdered (confectioners') sugar
2 teaspoons water
red food color: gel, paste, or powder

Preheat oven to 350 F. In a small bowl, stir together the espresso powder in the water to dissolve the espresso powder. In a medium bowl, whisk together the flour, cocoa powder, nutmeg and salt until well blended. In a large bowl, beat together the butter, sugar, egg and vanilla on medium speed until light and fluffy, about 3 minutes. Beat in the dissolved espresso. Stir the flour mixture into the butter mixture until well blended. Spoon the dough into a cookie press fitted with a heart-shaped disk. Press the dough out onto ungreased baking sheets, spacing the cookies about 1 inch apart. Bake the cookies for 12 minutes or until they are dry. With a metal spatula, transfer cookies to wire racks to cool completely.

Make the drizzle:

In a small bowl, stir together 1/3 cup powdered sugar and 1 teaspoon of the water until smooth and a good drizzling consistency. In a second bowl, whisk together the remaining 1/3 cup powdered sugar, 1 teaspoon of water, and red food color until smooth, evenly colored and a good drizzling consistency. Spoon each color into a self-closing plastic bag. Snip a tiny corner off of each bag, and drizzle both colors over cookies. Let the cookies stand at room temperature until the drizzles are dry. Store in an airtight container at room temperature for up to 1 week.

Pina Colada Spritz

2/3 cup sugar
1 cup butter, softened
1 egg
1/2 teaspoon salt
1 tablespoon pineapple juice
2 1/4 cups all-purpose flour

Heat oven to 400F. In large mixer bowl combine sugar, butter, egg, salt, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

Pumpkin Spritz

1 cup butter, softened
1/2 cup granulated sugar
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/3 cup canned pumpkin
1 large egg
1 teaspoon vanilla
2-3/4 cups all-purpose flour
3/4 teaspoon baking powder
additional ground nutmeg

Pre-heat oven to 400 F. In a large mixing bowl beat butter until creamy; beat in sugar and spices until well combined. Mix in pumpkin, egg and vanilla until well combined. In a separate bowl, stir together flour and baking powder. Stir flour mixture into butter mixture until well combined. Place into a cookie press and press out shapes onto an ungreased baking sheet (for best results use a silver-colored baking sheet, not the kind with a non-stick surface). Lightly sprinkle cookies with additional nutmeg. Bake 6 to 8 minutes or until set but not browned. Allow to cool 2 minutes on baking sheet then remove to wire racks to cool completely.

Snowflakes

Makes about 66

1 cup butter
1 3-ounce package cream cheese
1 cup sugar
1 egg yolk
1 teaspoon vanilla
1 teaspoon grated orange zest
2 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1/4 teaspoon cinnamon

Preheat oven to 350 F. Cream together butter, cream cheese and sugar. Beat in egg yolk, vanilla and orange zest. Sift together flour, salt, and cinnamon. Gradually blend flour mixture into butter mixture. Fill cookie press. Form cookies on ungreased cookie sheets. Sprinkle with colored sugar, if desired. Bake 12 to 15 minutes. Remove at once to cooling racks.

Sour Cream Spritz

1 cup butter
3/4 cup sugar
1 large egg yolk
1/3 cup sour cream
1 teaspoon vanilla
2 3/4 cup all-purpose flour, sifted
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon baking soda

Preheat oven to 375 F. Beat together butter and sugar until light and fluffy. Beat in egg yolk, sour cream and vanilla. Sift together flour, cinnamon, salt and baking soda. Gradually stir flour mixture into butter mixture. Fill cookie press with dough, then form cookies on ungreased cookie sheets. Bake 10-12 minutes. Remove to wire racks to cool completely.

Spritz

2/3 cup sugar
1 cup butter
1 egg
1/2 teaspoon salt
2 teaspoons vanilla
2 1/4 cups all-purpose flour

Heat oven to 400F. In large mixer bowl combine sugar, butter, egg, salt, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

Whipped Shortbread

1 pound butter
1 cup powdered sugar
1 teaspoon vanilla
pinch salt
1/2 cup cornstarch
3 cups flour

Preheat oven to 350 F. Cream together butter, icing sugar, vanilla and salt. Gradually add cornstarch and flour. Whip with an electric mixer until fluffy. Place into a cookie press and press out cookies on cool baking sheet. Decorate with candied cherries or dragees if desired. Bake 12-15 minutes. Let cool for 2 minutes on baking sheet, then remove to wire rack to cool completely. Store in an airtight container at room temperature.

Cutout Cookies

AachenerPrinten

500 grams dark corn syrup
3 tablespoons water
10 grams potash
1 tablespoon rum
150 grams rock candy
100 grams sugar
60 grams candied orange peel, finely chopped
2 teaspoons cinnamon
2 teaspoons aniseed, ground
2 teaspoons coriander, ground
1 pinch cloves, ground
600 grams flour
Some dark syrup and water

In a saucepan over medium heat, stir together syrup and water until hot. Remove from heat and cool slightly. Dissolve the potash in the rum. Break the rock candy into very small pieces. Add all of the ingredients to a large mixing bowl and knead until dough forms. Wrap in plastic wrap and let dough rest for 5 days in a cool place. Preheat oven to 350 F. Grease baking sheets. On a lightly floured board, roll dough out to 1/4 inch thick and cut out 1-inch by 2-inch rectangles. Place cookies on prepared baking sheets, about 2 inches apart. Bake 15 minutes. Allow to cool for one minute on baking sheet and then remove to wire racks to cool completely. Glaze the cookies with a mixture of one part syrup to one part water. When dry, store in tins at room temperature.

Authentic Molasses Cookies

1 cup molasses
1/2 pound butter
2 teaspoons baking soda
1 cup sugar
1/4 cup hot water
4 cups flour
2 teaspoon salt
1-1/2 teaspoon ginger
1/2 teaspoon ground cloves
1/2 teaspoon allspice
2 teaspoons cinnamon

Heat the molasses to a boil. Remove from heat and add butter, stirring until melted. Place the sugar in a deep bowl and add soda to the hot water; pour water into the molasses. Pour the molasses mixture into the bowl of sugar and thoroughly mix. Add spices, flour and salt and mix with molasses and sugar. Pour into a loaf pan lined with parchment paper or waxed paper and refrigerate.

Preheat oven to 325. Cut dough as thin as possible and bake on a non-stick surface or a greased sheet for 15 minutes. Cool on a rack as soon as done. They will be great for the holidays, and we're betting they'll be a family favorite.

Basler Brunli

1 1/2 cups almonds
1 cup granulated sugar
1/2 cup powdered sugar
6 oz bittersweet chocolate, chopped
1 teaspoon cinnamon
1/2 teaspoon ground cloves
2 egg whites

In a food processor, process the almonds and sugars until the almonds are powder-fine but not oily; stop the processor and scrape down the sides several times. Add chocolate and mix until fine, being careful to not overmix and cause the chocolate to heat up and melt. Add spices and egg whites and mix until dough forms a mass. Chill dough for about 1/2 hour. Preheat oven to 350 F.

Line a baking sheet with parchment paper. Generously dust a work surface with powdered sugar. Roll dough to 1/2 inch thickness. Cut with a 2 inch heart-shaped cookie cutter (hearts are traditional, but you can cut them to any shape you want). Place cookies on baking sheet. Put cookies into the oven and immediately reduce the temperature to 325 F. Bake for 15 minutes or until firm.

Brown Sugar Cookies

2 cups sifted flour, less if possible
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1/2 cup brown sugar, packed
1 egg
1 tablespoon 15% cream (any kind of cream from 10% to 35% will work fine)
1 1/2 teaspoons vanilla
granulated sugar, for decorating

Blend 1 cup flour, baking powder, and salt. Beat together butter and sugar until light and fluffy. Beat in egg, vanilla, and cream. Stir the flour mixture into the butter mixture, then add enough of the remaining 1 cup flour to make the dough stiff enough to roll. Wrap in plastic wrap and chill several hours. Preheat oven to 375 F. Place on a lightly floured cutting board and roll to 1/8" thickness. Use floured cookie cutters to cut into shapes. Place on an ungreased baking sheet, sprinkle with granulated sugar. Bake 8 minutes.

Buttergeback

3 eggs
1-1/8 cup butter, softened
1-1/8 cup sugar
2-1/2 tablespoons vanilla sugar
2-1/4 cups flour
2 tablespoons condensed milk
1 egg yolk

Hard boil the 3 eggs in boiling water (about 10 minutes) and let cool. Peel the eggs and reserve the yolks. Discard egg whites. Pass the egg yolks through a chinoise or strainer. Beat the yolks with the butter, sugar, and vanilla sugar until creamy. Sift the flour and add to the butter mixture. Mix well. Wrap in plastic wrap and let chill in the refrigerator for 1 hour. Preheat oven to 350 F. Lightly grease a cookie sheet. Roll out dough on a floured board to 1/8" thick. Cut into desired shapes with cookie cutters and place cookies on cookie sheet. Mix the raw egg yolk with the condensed milk and brush the top of each cookie with this mixture. Bake for about 18 minutes or until lightly golden. Yield depends on size of cookie cutters used.

Chocolate Ginger Shortbread

- 2 ounces bittersweet chocolates, chopped
- 1 cup butter, softened
- 1/2 cup instant dissolving sugar (also known as fruit/berry sugar or superfine sugar)
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 pinch salt
- 1 cup chopped crystallized ginger

Preheat oven to 300 F. In heatproof bowl over saucepan of hot (not boiling) water, melt chocolate, stirring occasionally. Remove from heat and let cool. Meanwhile, in bowl, beat butter with sugar until fluffy. Stir in chocolate and vanilla. Add flour and salt; stir until blended. Mix in chopped crystallized ginger. Divide into 4 equal parts and chill 2 hours or until firm. Turn onto lightly floured work surface and roll out to 1/4" thickness. Cut with cookie cutters and place cookies on baking sheets lined with parchment paper. Bake 30 minutes or until firm to the touch. Remove from oven and let cool for 2 minutes, then remove to wire racks to cool completely. Store in an airtight container at room temperature.

Butterscotch Gingerbread People

1 small box butterscotch pudding mix (cook & serve)
1/2 cup butter, softened
1/2 cup brown sugar
1 egg
1 1/2 cup flour
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon baking soda
decorations or icing

Preheat oven to 350°. Cream pudding mix, butter and brown sugar in a mixing bowl. Beat egg in. Add dry ingredients and mix until blended. Roll out on floured board and cut with cookie cutters. Add candy buttons, cinnamon candy hearts or other decorations as desired. Bake for approximately 10 minutes and cool on baking sheet 5 minutes before removing to a cooling rack. Cookies may then be decorated with icing as desired. Makes appx. 12 large cookies, many smaller ones, depending on size of cookie cutters.

Chocolate Lemon Shortbread

Makes about 36

1-1/2 cups butter
1/4 cup granulated sugar
1/4 cup confectioner's sugar (icing sugar or powdered sugar)
1 large egg
zest of 1 lemon
2 tablespoons fresh lemon juice
2-1/4 cups all-purpose flour
6 ounces bittersweet chocolate

Beat butter with sugars and egg until light and fluffy. Beat in lemon zest and juice. Gently stir in flour until combined. Wrap dough in plastic wrap and chill in the refrigerator for about 2 hours. Lightly grease baking sheets or line them with parchment paper. Pre-heat oven to 350 F. On a lightly floured board, roll out dough to 1/4-inch thickness. Cut into 2-1/2" x 1" rectangles. Bake 10 to 12 minutes or until edges just start to turn golden. Allow to cool 2 minutes on baking sheet then remove to wire racks to cool completely. Chop chocolate into small chunks and place in the top of a double boiler over hot (not boiling) water. Dip one end of the cookies in the melted chocolate. Scrape the excess chocolate off the bottom of the cookies by scraping it along the rim of a bowl. Place cookies on waxed paper to cool until chocolate sets.

Christmas Tree Sandwiches

Makes about 48

For the dough:

1 cup unsalted butter, softened
2 cups flour
1/4 teaspoon salt
1/3 cup milk
3/4 cup sugar

for the filling:

1/4 cup Crisco shortening
1/4 cup unsalted butter, softened
1/2 teaspoon vanilla extract
2 cups powdered sugar
1 1/2 tablespoons milk
green food coloring
1 tube brown decorating icing, with writing tip

In large bowl with electric mixer, beat butter until creamy, about 1 minute. With mixer on low, alternately add flour, salt, and milk and beat until well blended. Wrap dough in plastic wrap and refrigerate until firm, about 1 1/2 hours. Preheat oven to 375F. Spread sugar on a plate. On a floured surface, roll one third of the dough to 1/8" thick. Cut out tree shapes with a 2" cookie cutter. Press cookies into sugar to coat on both sides then place on ungreased cookie sheets. Prick each cookie all over with a fork, for decoration. Bake cookies 9 to 11 minutes until very lightly browned. Cool on sheets 2 minutes then transfer to wire racks to cool completely. While cookies are baking, prepare the filling. In a large bowl, beat shortening and butter until creamy with an electric mixer. Beat in vanilla. Gradually add powdered sugar and milk. Add food coloring to tint the filling pale green. Beat on high until the filling is light and fluffy; appx. 3 minutes. Spread filling on half of the cookies and sandwich with the remaining halves. Outline cookies with the decorating icing.

Cinnamon Dough Ornaments

Not to be eaten

1 cup ground cinnamon
4 tablespoons white glue
3/4 to 1 cup water

Mix cinnamon and glue. Gradually add the water. Stir until a ball of dough forms. Roll out with rolling pin 1/4 inch thick and cut with cookie cutters. Poke a hole and let dry at room temperature for 1 to 2 days, turning over every 6-8 hours. If desired, decorate with white Royal Icing. Hang with ribbon and enjoy the fragrance!

Cream Cheese Dainties

1/2 cup butter, softened
3 ounces cream cheese, softened
1 teaspoon sugar
1 cup flour
1 cup preserves, any flavor
nuts of choice, optional

Preheat oven to 375 F. Mix well first 4 ingredients. Divide dough in half and chill 1 hour. On lightly floured surface, roll out 1/8 inch thick. Use a 2 inch diameter round cookie cutter to cut 3 dozen bases. Place on ungreased cookie sheet. Put 1/4 teaspoon preserves in center of each base and sprinkle with nuts. Use a 1 inch diameter round cookie cutter to cut out tops from remaining dough, rerolling scraps as necessary. Place a 1 inch top over the preserves on each 2 inch base. Bake 8-10 minutes. Store in sealed container.

Cream Wafers

2 cup all-purpose flour
1 cup margarine or butter
1/3 cup heavy cream
sugar
Creamy filling : below

Mix the ingredients to a dough and chill for an hour. Roll out half at a time to 1/8" thick and cut in 1 1/2" rounds. Carefully dip both sides of cookie in sugar and place on ungreased baking sheets lined with parchment paper. Poke with a fork 4 times and bake 7-9 min. at 375. When cool fill with filling and sandwich together.

Creamy filling:

3/4 cup powdered sugar
1 teaspoon vanilla (or other flavoring such as almond or peppermint)
1/4 cup margarine or butter
food color if desired

Mix all filling ingredients until smooth, add a few drops of water if needed.

Date Filled Cookies

1 cup dates, pitted and chopped
1/2 cup granulated sugar
3/4 cup water
1/2 cup butter or margarine, softened
1/2 cup packed brown sugar
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1 1/4 cups rolled oats
1/2 teaspoon salt

Preheat oven to 350F. In a small saucepan over low heat, mix dates, sugar and 1/2 cup of water. Stir occasionally for 15 minutes, or until thick and smooth. Cream together butter and brown sugar. Mix together flour, baking soda, and salt. Add flour to butter mixture and mix well. Add the oatmeal and mix well. Add 2 to 4 tablespoons of water. Form dough into a ball and refrigerate for 15 minutes. Roll dough to 1/8" thickness and cut into 2" rounds. Place 1/2 of the rounds on cookie sheets. Spoon date mixture in the center of each round and top with another round. Press edges firmly together. Bake 15 minutes or until browned.

Donna's Sugar Cookies

2 cups sugar
1 cup vegetable shortening
3 eggs
1 cup sour cream
2 teaspoons almond extract
6 cups all-purpose flour
1 1/2 tsp baking soda
colored sugars, jimmies, non-pareils or dragées (optional)
decorating icing (optional)

In a mixing bowl, beat together sugar and shortening until light and fluffy. Stir in eggs, sour cream and almond extract; beat well. In another bowl, stir together flour and baking soda. Stir flour mixture into shortening mixture until well combined. If necessary, add enough extra flour so that the dough forms a ball. Divide dough into 4 parts. Wrap each part in plastic wrap and chill about 2 hours. Pre-heat oven to 350 F. Roll out to 1/4-inch thickness between two sheets of waxed paper. Cut into desired shapes with cookie cutters. Place on ungreased cookie sheet. If desired, decorate with colored sugars, jimmies, or dragées. Bake 8-10 minutes or until edges of cookies are golden. Allow to cool one minute on cookie sheets and then remove to wire racks to cool completely. If cookies were not decorated before baking, decorate with icing.

Frosted Lebkuchen

For cookies:

2 cups sugar
2 eggs, beaten
2 cups unsulfured molasses
4 tablespoons vinegar
4 teaspoons ginger
1 teaspoon cloves
1 teaspoon anise seed
1/2 teaspoon salt
1 1/2 tablespoon baking soda
1/2 cup warm water
1 teaspoon fennel seed, ground
1/2 pound candied citron peel*, cut fine
1 cup almonds, cut fine
flour - enough to make a stiff dough

For frosting:

1 egg, beaten
powdered sugar

Mix sugar and molasses well. Add beaten eggs, vinegar, nuts, peel and spices. Add soda dissolved in warm water, then add enough flour to make a stiff dough. Roll out and cut into oblong bars. You can also cut the dough with cookie cutters. Prepare the frosting by mixing the powdered sugar with the egg. Mixture should be thin enough to spread. Spread cookies with frosting and bake at 350F for 12-15 minutes.

Gingerbread Cookies in a Jar

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 cup packed brown sugar
1 gingerbread boy-shaped cookie cutter

Use a clean 1 quart jar and press each layer down firmly. Put in half of the flour along with the baking powder and baking soda. Add the spices and the remaining flour. Add the brown sugar last. Tie a ribbon around the top of the jar and attach the cookie cutter and the directions below.

Attach these directions to the jar:

Gingerbread Cookies

Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Mix in 1/2 cup softened butter, 3/4 cup molasses and 1 or 2 eggs. Mix until completely blended. Cover and refrigerate 45 minutes. Preheat oven to 350°F. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes. Place cookies on lightly greased cookie sheet about 2" apart. Bake 10 to 15 minutes. Decorate with icing.

Kahlua Gingerbread Cutouts

Makes about 24

1/2 cup shortening
1/4 cup butter, softened
1/2 cup light brown sugar
1 large egg
1/4 cup molasses
2 tablespoons Kahlua
2 1/4 cups sifted all-purpose flour
1 tablespoon baking soda
1 teaspoon salt
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Preheat oven to 350 F. Cream shortening, butter and sugars together. Beat in egg until fluffy. Stir in molasses and Kahlua. Sift together flour, soda, salt, and spices. Mix well into creamed mixture. Divide dough into fourths. Cover and chill 2 hours. On well-floured board, roll out each portion of dough to 3/8" thickness, keeping the other dough refrigerated until use. Cut with cookie cutters and place on lightly greased cookie sheet. Bake about 8 minutes. Let cool one minute then remove to wire rack to cool completely. Decorate with Kahlua Frosting.

Kahlua Frosting

1 pound powdered sugar
1/4 cup Kahlua
3 tablespoons shortening
3 tablespoons butter, softened
2 teaspoons light corn syrup
food coloring

In a large bowl mix all ingredients, except for food coloring, until smooth. If you want to use different colors for your decorating, divide the frosting and tint each portion with food coloring, as desired. Decorate cookies using a pastry bag and decorators tips. If you want a spreadable frosting, use an additional 1 to 2 tablespoons of Kahlua in the recipe.

Kolachki

1/2 lb cream cheese (at room temperature)
1/2 lb butter (at room temperature)
3 cups flour
1 lb finely ground walnuts
1 egg
1 cup sugar
water

Preheat oven to 375F. Mix butter and cream cheese until smooth. Add flour, and mix again until smooth. Making this dough is easy with a food processor, hard with a mixer. Roll dough into 3 balls. Refrigerate dough to keep it from drying out. The dough can be refrigerated for 1-2 hours, but it is not necessary. Roll out 1 ball at a time and flour lightly. Roll dough out in flour or granulated sugar so it doesn't stick. Cut dough into squares or circles using cookie or biscuit cutter. Make the filling by mixing together the walnuts, egg, and sugar, and adding just enough water to obtain a sticky consistency. Add about a teaspoon of filling to each piece of cut dough. Roll squares into logs. Fold circles over and seal with a fork. Bake for 10-15 minutes or until lightly browned.

Lemon Cinnamon Cookies

4 cups all-purpose flour
2 cups sugar
1 tablespoon ground cinnamon
2 teaspoons pulverized baking ammonia (sold at pharmacies)
OR 1 teaspoon cream of tartar mixed with 1 tsp baking soda
1/2 teaspoon salt
1 cup unsalted butter
3 beaten eggs
2 teaspoons finely shredded lemon peel
1 egg white
1 tablespoon water
Pearl (coarse) sugar or regular sugar
4 oz semisweet chocolate pieces, melted

In a very large mixing bowl, stir together the flour, 2 cups sugar, cinnamon, baking ammonia and salt. Cut in butter till mixture resembles coarse cornmeal. Add eggs and lemon peel; mix well to form a dough. On a floured surface, roll out dough to 1/8-inch thickness. Cut into shapes with 2- or 3-inch cookie cutters. Place cutouts on ungreased cookie sheets. Combine egg white and water; brush over tops of cookies. Sprinkle cookies with sugar. Bake in a 375° oven for 8 to 10 minutes or till golden. Remove to wire rack to cool. Drizzle with melted chocolate.

Linzer Cookies

Makes about 22

1 package Duncan Hines Golden Sugar Cookie Mix
1/2 cup all purpose flour
1/2 finely ground almonds
1 egg
1 tablespoon water
3 tablespoons powdered sugar
1/2 cup plus 1 tablespoon seedless red raspberry jam, warmed

Preheat oven to 375 F. Combine cookie mix, contents of buttery flavor from mix, flour, almonds, egg and water in large bowl. Stir with spoon until blended. Roll dough 1/8 thick on lightly floured board. Cut out 3" shapes with cookie cutter. Take half those cookies and cut out the centers with a smaller cookie cutter. Place the whole cookies 2" apart on ungreased cookie sheets and bake 8-9 minutes or until edges are lightly browned. Place the hollow cookies on another baking sheet (or if you use the same baking sheet, make sure it has cooled completely before placing the cookies on it) and bake them for 6-7 minutes or until edges are lightly browned. Cool completely. Dust the hollow cookies with sifted powdered sugar. Spread warm jam over whole cookies almost to the edge and place the hollow cookies on top, powdered-sugar side up. Press lightly. Fill the hole with 1/4 teaspoon jam. Store between layers of waxed paper in an airtight container.

Lollipop Cookies

2 recipes Butter Cookie dough (below)
1 cup semisweet chocolate chips, melted
1/2 cup finely chopped hazelnuts, or almonds
1 cup vanilla frosting
Red and green decorating gel
Colored sugars
2-inch round cookie cutter
24 lollipop sticks

Preheat oven to 350-degrees. Grease cookie sheets. Roll dough on floured surface to 1/4 inch thickness. Cut out 48 circles using cookie cutter. Place 24 circles on prepared cookie sheets. Combine melted chocolate and hazelnuts. Spoon rounded 1/2 tsp. chocolate mixture in center of each dough circle on cookie sheet. Place lollipop sticks on circles so that tips of sticks are imbedded in filling. Top with remaining dough circles; seal edges of dough together with floured fork tines. Bake 10 to 12 minutes until edges begin to brown. Remove to wire racks; cool completely. Frost tops and sides of cookies with vanilla frosting. Decorate with decorating gel and colored sugars. Makes 2 dozen sandwich cookies.

Butter Cookie Recipe

3/4 cup butter or margarine, softened
1/4 cup granulated sugar
1/4 cup packed light brown sugar
1 egg yolk
1 3/4 cup all purpose flour
3/4 teaspoon baking powder
1/8 teaspoon salt

Combine butter, granulated sugar, brown sugar and egg yolk in medium bowl. Add flour, baking powder and salt; mix well. Cover; refrigerate until firm, about 4 hours, or overnight.

Mailanderli

1 pound unsweetened butter, softened
1 cup sugar
6 egg yolks
1 tablespoon vanilla
5 cups all-purpose flour
zest of 2 lemons
1 egg

Preheat oven to 325F. Cream together butter and sugar. Add egg yolks, vanilla, and lemon zest and mix well. Gradually add flour while stirring. Chill. Roll out 1/4" thick and cut in shapes desired. Beat remaining egg, brush each cookie with beaten egg. Place on parchment-lined baking sheet and bake for 24 minutes or until lightly golden.

Mary's Sugar Cookies

1 cup butter, softened
1 1/2 cups powdered sugar
1 egg
1 teaspoon vanilla
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
granulated sugar

Mix together sugar and butter. Add egg, vanilla, and almond extract; mix well. Blend in flour, baking soda and cream of tartar. Cover and chill for 2 to 3 hours. Heat oven to 375 F. Divide dough in half. Roll each half 3/16 inch thick on lightly floured cloth-covered board. Cut into desired shapes; sprinkle with granulated sugar. Place on lightly greased baking sheet. Bake 7 to 8 minutes or until light brown on edges.

MomMom's Sugar Cookies

Makes about 60

3 cups sifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1-1/4 cup granulated sugar
1 cup solid vegetable shortening
3 large eggs
1 teaspoon vanilla extract

Sift together flour, baking powder, salt and sugar. Add shortening, mixing with a fork. Add eggs and vanilla, stirring until well incorporated. Chill dough for several hours or overnight. Pre-heat oven to 375 F. Roll out chilled dough thinly on a floured surface. Cut with cookie cutters and bake on ungreased cookie sheet for about 8 minutes or until lightly golden in color.

Moravian Scotch Cakes

1 1/2 cups butter
1/2 cup sugar
4 cups flour
2 teaspoons caraway seeds

Mix the flour, caraway seeds and sugar together. Work in the butter with the finger tips until well blended. Roll out about 1/3 inch thick on floured board. Cut in small squares. Bake on a greased cookie sheet at 325F for about 15 minutes. Do not overbake. When cool, decorate with boiled icing and sprinkle with colored sugar.

Oatmeal Shortbread

Makes about 24

3/4 cup all purpose flour
2/3 cup oats
1/2 cup corn starch
1/2 cup powdered sugar
3/4 cup butter, softened

Mix flour, oats, corn starch and powdered sugar in a large bowl. Blend in butter. Work with hands until a soft, smooth dough forms. Shape into a disk and wrap with plastic wrap. Place in the refrigerator 30 minutes or until easy to handle. Preheat oven to 300F. Roll out dough to 1/4" thickness. Cut into shapes with cookie cutters. Place on ungreased baking sheets. Decorate if desired. Bake for 15-25 minutes, or until edges are lightly browned. Time will depend on cookie size. Remove and cool completely on wire rack. Store in airtight container at room temperature.

Pepperkakor

4 cups all-purpose flour
1 1/3 cups sugar
1/4 cup corn syrup
1/3 cup water
7/8 cup butter
1 tablespoon orange zest -- grated
1 tablespoon cinnamon
1/2 tablespoon ginger
1/2 tablespoon ground cloves
2 teaspoons ground cardamom
2 teaspoons baking soda

Boil sugar, syrup, and water in a small saucepan. Put the butter and spices in a large mixing bowl. Pour in the hot sugar mixture. Stir until butter has melted. Cool. Stir together baking soda and flour. Mix all ingredients together to make a smooth dough. Cover and let stand overnight. Roll out one portion of the dough at a time, with a light touch. Cut out shapes from the dough with cookie cutters. Place the cookies on cold, greased cookie sheets. Bake the cookies at 400F for 5-8 minutes in the center of the oven. Check often, as they burn easily.

Piparkakut

Makes about 200

1 1/4 cups margarine
1/4 cups sugar
3 eggs
1 cup dark corn syrup
2 teaspoons ground cinnamon
2 teaspoons ground ginger
2 teaspoons ground cloves
1 tablespoon grated orange rind
7 cups white flour
3 teaspoons baking soda

Boil the syrup and spices, add the margarine and beat until the mixture is cool. Mix the soda in with part of the flour and then combine with the syrup-margarine mixture. In a separate bowl, beat together the eggs and sugar. Add the whipped eggs and the rest of the flour. Do not knead the final mixture. Cover the dough with plastic wrap and leave overnight in a cool place. Preheat oven to 400 F. Roll out the dough, cut up into shapes with cookie cutters and bake the cookies in the oven until golden brown (approximately 8 minutes).

Sacher Torte Cookies

Makes about 42

For the cookies:

1 cup butter, at room temperature
1/4 cup granulated sugar
1 large egg
1/4 cup Dutch-process cocoa powder
2 cups all-purpose flour

For the filling:

1/2 cup apricot preserves

For the glaze:

1/2 cup semi-sweet chocolate chips
2 tablespoons unsalted butter

Preheat oven to 350 F. Lightly grease 2 baking sheets or line with parchment paper or non-stick baking mat. In a large mixing bowl, beat the butter and sugar until light and fluffy. Beat in egg, mixing well. Sift together the cocoa and flour. Stir into creamed mixture and blend well. Shape the dough into 1-inch balls and place 2 inches apart on prepared baking sheets. Make an indentation in the center of each with your thumb. Bake the cookies for 12 to 15 minutes, until they feel firm and are light brown. Remove to wire racks to cool. At this point you can store the cookies in airtight containers at room temperature or freeze them. Before serving, fill the indentation of each cookie with a dot of apricot preserves. In the top of a double boiler over medium heat, melt the chocolate chips and butter. Stir until smooth. Scrape mixture into a plastic zip-lock bag and with a scissors snip off a tiny corner of the bag. Drizzle chocolate over the cookies. Allow chocolate to set before serving.

Spice Sugar Cookies

2 cups sifted flour, less if possible
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon cinnamon
1/4 teaspoon allspice
1/4 teaspoon cloves
1/2 cup butter
1 cup granulated sugar
1 egg
1 teaspoon vanilla extract
1 tablespoon cream
extra granulated sugar, for decorating

Blend 1 cup flour, baking powder, salt, and spices. Cream butter, beat in sugar. Beat in egg, vanilla, and cream. Stir in flour, then add enough of the remaining 1 cup flour to make the dough stiff enough to roll. Wrap in plastic wrap and chill several hours. Preheat oven to 375F. Place on a lightly floured cutting board and roll to 1/8" thickness. Use floured cookie cutters to cut into shapes. Place on an ungreased baking sheet, sprinkle with granulated sugar. Bake 8 minutes.

Spicy Cheese Shortbread

Makes about 36

2 cups shredded sharp Cheddar cheese
1 1/2 cups all-purpose flour
3/4 teaspoon dry mustard
1/4 teaspoon ground cayenne pepper
1/2 cup (1 stick) butter, melted

Preheat oven to 375 F. Toss together cheese, flour, mustard and cayenne. Mix in butter. Knead with your hands to form a dough. If the dough feels very dry, add a tablespoon of water. On a floured surface, roll out half the dough to a thickness between 1/8- and 1/4-inch. Cut out with star, heart or leaf-shaped cookie cutters. Place on ungreased cookie sheets and bake 10 to 12 minutes until lightly browned on the bottom. Remove to a rack to cool.

Spicy Gingerbread Cookies

1 cup unsalted butter
1 cup dark-brown sugar, packed
2 large eggs
1 cup unsulfured molasses
6 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
4 teaspoons ground ginger
4 teaspoons ground cinnamon
1-1/2 teaspoons ground cloves
1/2 teaspoon finely ground black pepper
1-1/2 teaspoons salt
Raisins, dragées, and/or red hot candies for decoration (optional)
Royal Icing for decoration (optional)

In a large bowl, beat together butter and sugar until light and fluffy. Beat in eggs and molasses. In another bowl, sift together flour, baking soda, baking powder, spices and salt. Stir flour mixture into butter mixture. Divide dough into thirds and wrap each third in plastic wrap. Chill for about 1 hour. Preheat oven to 350 F. Roll dough 1/8 inch thick between two pieces of waxed paper. Cut into shapes with cookie cutters. Transfer shapes to ungreased cookie sheets. If desired, decorate with raisins, dragées, and/or red hot candies. Refrigerate about 15 minutes. Bake for 8-10 minutes or until crisp but not dark. Allow to cool on the cookie sheet for 1 minute, then remove to wire racks to cool completely. If desired, decorate with Royal Icing.

Spitzbuben

1 cup sugar
1 1/4 cups butter
2 1/4 cups ground blanched almonds
2 teaspoons vanilla flavoring
3 1/4 cups sifted all-purpose flour
apricot or strawberry jam
confectioners' sugar

Beat the sugar and the butter together until light and fluffy. Beat in the almonds and the vanilla flavoring. Add the flour. Knead until smooth. Chill 1 to 2 hours. Preheat oven to 325 F. Roll out the dough on a lightly floured cutting board to the thickness of 1/8 to 1/4 inch; the thinner, the better the cookie. Cut with small round, star or diamond-shaped cookie cutters. Place the cookies on lightly buttered and floured cookie sheets. Bake for about 15 minutes, or until golden. Remove cookies from the baking sheet. Spread half the cookies with apricot jam. Top with the remaining cookies, dip the edges into confectioners' sugar.

Stained Glass Window Cookies

2/3 cup butter or margarine
1 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk
40 pieces of colored hard candy

Preheat oven to 350F. Grease cookie sheets very well or line with parchment paper. In a large bowl, cream butter and sugar. Stir in vanilla and eggs. In another bowl, sift together flour, baking powder and salt; add to egg mixture alternately with milk. On a lightly floured surface, roll the dough 1/4 inch thick. Cut into 1/4 to 1/2 inch wide strips and, on a well-buttered baking sheet, form into window frames. Alternately, cut with graduated cookie cutters so that there is a hole in the middle of each cookie. Keeping the colors separate, place candy in plastic bags and crush into small bits. Place crushed candies inside window frames. Bake for six minutes, or until candy is just melted. Cool on baking sheet for 5 minutes, until candy is hard. Carefully lift cookies off baking sheet with spatula.

The Ultimate Sugar Cookie

3/4 cup Golden Crisco or Butter-flavored Crisco (shortening)
1 cup granulated sugar
2 eggs
1 tsp vanilla
2-1/4 cups all-purpose flour
1-1/2 tsp baking powder
1/4 tsp salt
Coloured decorations or icing

Cream Crisco, sugar, eggs and vanilla in large mixer bowl at medium speed of electric mixer until light and creamy. Combine flour, baking powder and salt. Add to creamed mixture, mixing on low speed until well blended. Cover dough and chill 1 hour, if desired, for easy rolling. Preheat oven to 375°F. Roll half of dough at a time. Roll out dough on lightly floured surface to 1/4-inch thickness. Using a cookie cutter, cut in desired shapes. Place on ungreased baking sheets. Roll leftover pieces. Sprinkle with coloured decorations or leave plain to decorate when cool. Bake at 375°F for 8 to 10 minutes, or until edges are light brown. (Time will vary with cookie size.) Cool slightly, then remove to cooling rack.

Weihnachtskekse

1 cup unsalted butter
1 cup sugar
2 egg yolks
rind of 1/2 orange, grated
1/2 teaspoon nutmeg
1 teaspoon vanilla
2 oz brandy
3 3/4 cups flour
1 egg white

Cream butter; add sugar gradually, continuing to cream. Add egg yolks, orange rind, nutmeg, vanilla, and brandy. Mix well. Slowly add flour until mixture becomes a workable dough. Roll out and cut with christmas cookie cutters, brush with egg white and decorate (sprinkles, almonds, nuts, etc.). Bake at 375-400 F for approx. 10 mins.

Zimtsterne

Makes about 35

2 cups finely ground unblanched almonds, plus 1/2 cup more as needed
1 1/2 tablespoons cinnamon
4 large egg whites
4 cups powdered sugar, sifted
1 tablespoon fresh lemon juice
1 teaspoon lemon zest
granulated sugar (for rolling out)

Grease and flour several baking sheets and set aside. Combine the 2 cups of almonds with the cinnamon in a mixing bowl. Using an electric mixer, beat the egg whites until frothy and slightly thickened. Beat the powdered sugar into egg whites, 1/2 cup at a time, beating well between each addition. When all the powdered sugar has been added, beat the mixture 5 more minutes. Remove approximately two thirds of the egg white mixture and blend it together with the almonds. Cover the remaining egg white mixture with a damp cloth. Add the lemon juice and zest to the almond mixture and use your hand to blend all the ingredients together to form a cohesive mass. Allow the mixture to rest for 10 minutes. To test the consistency, try rolling out a small piece on a board dusted with granulated sugar. If it is too sticky to handle, add more ground almonds, by the tablespoon, until it is manageable. If the dough crumbles or falls apart, add a few drops of lemon juice and 1 tablespoon of the reserved egg whites. When the dough has reached the proper consistency, dust a pastry board lightly with granulated sugar. Shape the dough into a flat round and dust the surface lightly with sugar. Pat the dough out into a rectangle 3/8 inch thick. Remove the cloth from the reserved egg whites. Use a metal spatula to smooth an even coating of the glaze over the entire surface of the rectangle, just enough to cover it completely with white. To smooth the surface further, dip the spatula in hot water and run it across the glaze. Make sure you have not used up all the egg whites, as you will need a small amount to glaze the scraps after they have been re-rolled after you make your first cuts. Cover the egg whites again with the damp towel to prevent them from drying out. Fill a cup with hot water. Cut using a star-shaped cookie cutter dipped into the hot water each time you cut, leaving as little space between stars as possible. Place the stars on the prepared baking sheets, leaving 3/4 inch between each. Knead the scraps together; adding additional ground almonds so that the dough can be rolled out. Roll out, glaze, and cut as before. Allow to dry at room temperature, on the baking sheets, overnight. Preheat the oven to 275F. Bake one sheet at a time in the middle of the oven for 20 to 30 minutes, or until the stars are firm and the glaze has dried. Do not allow them to color. If they are browning, prop the oven door open with the handle of a wooden spoon. Remove the stars to a wire rack to cool completely before storing, at least 1 month, in airtight tins.

Decorated Cookies

Butterscotch Gingerbread People

Makes about 12

1 small box butterscotch pudding mix (cook & serve)
1/2 cup butter, softened
1/2 cup brown sugar
1 egg
1 1/2 cup flour
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon baking soda
decorations or icing

Preheat oven to 350°. Cream pudding mix, butter and brown sugar in a mixing bowl. Beat egg in. Add dry ingredients and mix until blended. Roll out on floured board and cut with cookie cutters. Add candy buttons, cinnamon candy hearts or other decorations as desired. Bake for approximately 10 minutes and cool on baking sheet 5 minutes before removing to a cooling rack. Cookies may then be decorated with icing as desired. Makes appx. 12 large cookies, many smaller ones, depending on size of cookie cutters.

Candy Cane Cookies

- 1 cup butter or margarine
- 1 cup sifted confectioners sugar
- 1 egg
- 1-1/2 teaspoon almond flavoring OR 3/4 teaspoon peppermint flavoring
- 1 teaspoon vanilla extract
- 2 1/2 cups all purpose flour
- 1 teaspoon salt
- 1/2 cup crushed peppermint candy
- 1/2 cup white sugar

Preheat oven to 375 F. Mix butter sugar, egg, and flavorings thoroughly. Add flour and salt, Mix well. Shape dough into a disk and wrap with plastic wrap; chill for at least 2 hours or until easy to handle. Roll into 4 inch strips; place on baking sheet. Curve top down to form handle or cane. Bake 9 minutes. While still warm, remove from pan and sprinkle with candy and sugar mixture.

Dough may be divided in half and colored with 1/2 teaspoon red food coloring if desired. Roll each color into strips, place side by side, press together lightly and twist like a rope.

Cherry Thumbprints

2/3 cup unsalted butter, at room temperature
1/3 cup granulated sugar
2 large egg yolks
1 teaspoon vanilla extract
1/2 teaspoon salt
1-1/2 cups all-purpose flour
2 large egg whites
3/4 cup finely chopped walnuts
5 red glacé cherries, halved
5 green glacé cherries, halved

Preheat oven to 350 F. Line baking sheets with parchment paper or a non-stick baking mat. In a large bowl, beat together butter and sugar until light and fluffy. Beat in egg yolks, vanilla extract and salt. Gradually stir in flour. Form dough into 20 1-inch diameter balls. Dip in lightly beaten egg whites, then roll in nuts. Place 1 inch apart on prepared cookie sheets. Press down center of each with thumb to make a thumbprint. Place a cherry half in each indentation. Bake for 16 to 18 minutes, or until golden brown. Cool on baking sheet for 5 minutes, then remove to a wire rack to cool completely.

Chocolate Sugar Cookies

Makes about 40

3 ounces unsweetened chocolate
1 cup butter
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
additional sugar

Microwave chocolate and margarine in large microwavable bowl on high 2 minutes or until margarine is melted. Stir until chocolate is completely melted. Stir 1 cup sugar into melted chocolate mixture until well blended. Stir in egg and vanilla until completely blended. Mix in flour, baking soda and salt. Refrigerate 30 minutes. Heat oven to 375 F. Shape dough into 1" balls; roll in additional sugar. Alternately, roll out to 1/4" thick and cut with cookie cutters. Place, 2" apart, on ungreased cookie sheets. (If flatter, crisper cookies are desired, flatten balls with bottom of drinking glass.) Bake 8-10 minutes or until set. Remove from cookie sheets to cool on wire racks. Decorate with icing and sprinkles, if desired.

JAM-FILLED CHOCOLATE SUGAR COOKIES: Prepare Chocolate Sugar Cookie dough as directed. Roll in finely chopped nuts in place of sugar. Make indentation in each ball; fill center with your favorite jam. Bake as directed.

CHOCOLATE-CARAMEL SUGAR COOKIES: Prepare Chocolate Sugar Cookie dough as directed. Roll in finely chopped nuts in place of sugar. Make indentation in each ball; bake as directed. Microwave 1 package (14 ounces) caramel candies with 2 tablespoons milk in microwavable bowl on high 3 minutes or until melted, stirring after 2 minutes. Fill centers of cookies with caramel mixture. Drizzle with melted semi-sweet chocolate.

Christmas Tree Sandwiches

Makes about 48

For the dough:

1 cup unsalted butter, softened
2 cups flour
1/4 teaspoon salt
1/3 cup milk
3/4 cup sugar

for the filling:

1/4 cup Crisco shortening
1/4 cup unsalted butter, softened
1/2 teaspoon vanilla extract
2 cups powdered sugar
1 1/2 tablespoons milk
green food coloring
1 tube brown decorating icing, with writing tip

In large bowl with electric mixer, beat butter until creamy, about 1 minute. With mixer on low, alternately add flour, salt, and milk and beat until well blended. Wrap dough in plastic wrap and refrigerate until firm, about 1 1/2 hours. Preheat oven to 375F. Spread sugar on a plate. On a floured surface, roll one third of the dough to 1/8" thick. Cut out tree shapes with a 2" cookie cutter. Press cookies into sugar to coat on both sides then place on ungreased cookie sheets. Prick each cookie all over with a fork, for decoration. Bake cookies 9 to 11 minutes until very lightly browned. Cool on sheets 2 minutes then transfer to wire racks to cool completely. While cookies are baking, prepare the filling. In a large bowl, beat shortening and butter until creamy with an electric mixer. Beat in vanilla. Gradually add powdered sugar and milk. Add food coloring to tint the filling pale green. Beat on high until the filling is light and fluffy; appx. 3 minutes. Spread filling on half of the cookies and sandwich with the remaining halves. Outline cookies with the decorating icing.

Edible Cookie Ornaments

- 1/4 cup vanilla frosting
- 9 ring-shaped butter flavored cookies or any ring- shaped cookies
- 1 roll (9 count) ring-shaped fruit flavored Life Savers
- 1 1/2 to 2 yards red string licorice or ribbon

Place frosting in small bowl. Add desired food color; blend well. Place colored frosting in decorating bag fitted with small writing or decorator tip, or in small resealable plastic freezer bag with 1 corner snipped off to make a very small hole for piping. Place 1 cookie on flat surface; lightly outline center hole with frosting. Place 1 ring-shaped candy over frosting, pressing lightly and matching center openings. Pipe frosting decoratively on cookie. Repeat with remaining cookies; let dry. Insert licorice through hole in each cookie; tie in knot or bow. Hang ornaments on tree or use to decorate packages or gift baskets.

Fruit Wreaths

1 cup butter-flavored Crisco shortening
3/4 cup light brown sugar, packed
2 egg yolks
1 teaspoon almond extract
2 1/2 cups flour
3/4 cup slivered almonds
1/2 cup dried candied fruit, chopped fine
1 egg white
1 tablespoon light corn syrup
6 to 12 glacé cherries, halved

Preheat oven to 325F. In a large bowl, cream the Crisco and brown sugar. Beat in the egg yolks and almond extract. Gradually blend in the flour. Fold in the almonds and candied fruit. Pinch off walnut-sized pieces of dough and roll into pencil-thin ropes. Form the ropes into wreaths on an ungreased cookie sheet, pinching the ends together. In a medium bowl, beat the egg white and corn syrup until smooth. Brush the rings with the mixture and place a glacé cherry half on each ring at the point where the ends meet. Bake for 18 to 20 minutes or until the cookies are slightly golden.

Gingerbread Cookies in a Jar

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 cup packed brown sugar
1 gingerbread boy-shaped cookie cutter

Use a clean 1 quart jar and press each layer down firmly. Put in half of the flour along with the baking powder and baking soda. Add the spices and the remaining flour. Add the brown sugar last. Tie a ribbon around the top of the jar and attach the cookie cutter and the directions below.

Attach these directions to the jar:

Gingerbread Cookies

Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Mix in 1/2 cup softened butter, 3/4 cup molasses and 1 or 2 eggs. Mix until completely blended. Cover and refrigerate 45 minutes. Preheat oven to 350°F. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes. Place cookies on lightly greased cookie sheet about 2" apart. Bake 10 to 15 minutes. Decorate with icing.

Kahlua Gingerbread Cutouts

Makes about 24

1/2 cup shortening
1/4 cup butter, softened
1/2 cup light brown sugar
1 large egg
1/4 cup molasses
2 tablespoons Kahlua
2 1/4 cups sifted all-purpose flour
1 tablespoon baking soda
1 teaspoon salt
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Preheat oven to 350 F. Cream shortening, butter and sugars together. Beat in egg until fluffy. Stir in molasses and Kahlua. Sift together flour, soda, salt, and spices. Mix well into creamed mixture. Divide dough into fourths. Cover and chill 2 hours. On well-floured board, roll out each portion of dough to 3/8" thickness, keeping the other dough refrigerated until use. Cut with cookie cutters and place on lightly greased cookie sheet. Bake about 8 minutes. Let cool one minute then remove to wire rack to cool completely.

Decorate with Kahlua Frosting.

Kahlua Frosting

1 pound powdered sugar
1/4 cup Kahlua
3 tablespoons shortening
3 tablespoons butter, softened
2 teaspoons light corn syrup
food coloring

In a large bowl mix all ingredients, except for food coloring, until smooth. If you want to use different colors for your decorating, divide the frosting and tint each portion with food coloring, as desired. Decorate cookies using a pastry bag and decorators tips. If you want a spreadable frosting, use an additional 1 to 2 tablespoons of Kahlua in the recipe.

Lime Pistachio Cookies

Makes about 18

For the cookies:

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 2 cups flour
- 1 teaspoon grated lime peel
- 1 cup finely chopped pistachios

For the lime icing:

- 2 tablespoons butter or margarine
- 1 cup powdered sugar
- 1 tablespoon milk
- 1/4 teaspoon grated lime peel

Cream butter and sugar; beat in egg. Stir in flour and lime peel; mix in pistachios. Refrigerate dough 1 hour. Preheat oven to 375F. Roll dough 1/4 inch thick; cut shapes with cookie cutters. Place on ungreased baking sheet. Bake 8 to 10 minutes or until lightly browned; cool. Pipe icing to outline cookies.

Lime Icing:

Beat butter with powdered sugar, milk, and lime peel until smooth. If frosting is too stiff, beat in a few drops more milk; if too soft, beat in more powdered sugar. Makes about 1 cup.

Mexican Flag Cookies

2 pkg. active dry yeast
1/4 cup warm water
2 cups butter (4 sticks), softened
1 cup sugar
1 egg
4 1/2 cups sifted flour
Red and green colored sugar

Preheat oven to 350F. Dissolve yeast in warm water. Cream together butter and sugar. Beat until light and fluffy. Beat in egg. Blend in dissolved yeast. Gradually stir in flour. Chill dough for about 2 hours. Shape into 3/4" balls. Dip one side in red sugar, the other in green sugar, leaving a clear stripe down the center. Place on buttered cookie sheets. Bake for 10-12 minutes, or until lightly browned. Remove from immediately to wire racks to cool.

Mocha Hearts

Makes about 108

For the hearts:

2 tablespoons instant espresso powder
1 tablespoon water
2-1/4 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup unsalted butter, at room temperature
1 cup granulated sugar
1 egg
1 teaspoon vanilla extract

For the drizzle:

2/3 cup powdered (confectioners') sugar
2 teaspoons water
red food color: gel, paste, or powder

Preheat oven to 350 F. In a small bowl, stir together the espresso powder in the water to dissolve the espresso powder. In a medium bowl, whisk together the flour, cocoa powder, nutmeg and salt until well blended. In a large bowl, beat together the butter, sugar, egg and vanilla on medium speed until light and fluffy, about 3 minutes. Beat in the dissolved espresso. Stir the flour mixture into the butter mixture until well blended. Spoon the dough into a cookie press fitted with a heart-shaped disk. Press the dough out onto ungreased baking sheets, spacing the cookies about 1 inch apart. Bake the cookies for 12 minutes or until they are dry. With a metal spatula, transfer cookies to wire racks to cool completely.

Make the drizzle:

In a small bowl, stir together 1/3 cup powdered sugar and 1 teaspoon of the water until smooth and a good drizzling consistency. In a second bowl, whisk together the remaining 1/3 cup powdered sugar, 1 teaspoon of water, and red food color until smooth, evenly colored and a good drizzling consistency. Spoon each color into a self-closing plastic bag. Snip a tiny corner off of each bag, and drizzle both colors over cookies. Let the cookies stand at room temperature until the drizzles are dry. Store in an airtight container at room temperature for up to 1 week.

Norwegian Cookies

1 cup sugar
1 cup butter or margarine
1 egg
1/2 teaspoon vanilla
1/2 teaspoon almond extract
2 cups all-purpose flour
1/2 cup finely chopped walnuts
red and/or green colored sugar

Preheat oven to 350F. In a mixing bowl, cream butter and sugar. Add egg and extracts; beat until light and fluffy. Add flour and nuts and beat until just moistened. Cover and chill until firm enough to handle. Shape into 1 inch balls; Place 2 inches apart on a greased baking sheet. Flatten with a glass dipped in colored sugar. Bake until cookies are set.

Peanut Blossoms

1 bag (8oz) Hershey's Kisses
1 egg
1/2 cup shortening
2 tablespoons milk
3/4 cup peanut butter
1 teaspoon vanilla
1/3 cup granulated sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/3 cup packed light brown sugar
1/2 teaspoon salt
additional granulated sugar

Heat oven to 375F. Remove candy wrappers.

In large bowl, beat shortening and peanut butter until well blended. Add the 1/3 cup of granulated sugar and all of the brown sugar; beat until light and fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually add to peanut butter mixture. Shape dough into 1-inch balls. Roll in the additional granulated sugar; place on ungreased cookie sheet. Bake 8-10 minutes or until lightly browned. Immediately place kiss on top of each cookie, pressing down so cookie cracks around edges. Remove from cookie sheet to wire rack. Cool completely.

Ricotta Cheese Cookies

Makes about 50

For the cookies:

- 1 cup butter, softened
- 2 cups granulated sugar
- 1 (15 ounce) container of ricotta cheese
- 3 teaspoons vanilla extract
- 1 teaspoon salt
- 1 teaspoon baking soda
- 4 cups all-purpose flour

For the glaze:

- 1 cup powdered sugar
- milk
- sprinkles

Preheat oven to 350 F. Mix all of the cookie ingredients well until the dough sticks together into a big ball. It will be sticky. Drop by teaspoonfulls on an ungreased cookie sheet. Bake 10 minutes or until the bottoms turn golden brown. Let cool for 1 minute and then transfer to wire racks to cool completely. In a small saucepan slowly stir milk into the powdered sugar until it creates a glaze thin enough to be spread over the cookies. Stir over low heat then spread over cooled cookies. Quickly top with sprinkles.

Spicy Gingerbread Cookies

1 cup unsalted butter
1 cup dark-brown sugar, packed
2 large eggs
1 cup unsulfured molasses
6 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
4 teaspoons ground ginger
4 teaspoons ground cinnamon
1-1/2 teaspoons ground cloves
1/2 teaspoon finely ground black pepper
1-1/2 teaspoons salt
Raisins, dragées, and/or red hot candies for decoration (optional)
Royal Icing for decoration (optional)

In a large bowl, beat together butter and sugar until light and fluffy. Beat in eggs and molasses. In another bowl, sift together flour, baking soda, baking powder, spices and salt. Stir flour mixture into butter mixture. Divide dough into thirds and wrap each third in plastic wrap. Chill for about 1 hour. Preheat oven to 350 F. Roll dough 1/8 inch thick between two pieces of waxed paper. Cut into shapes with cookie cutters. Transfer shapes to ungreased cookie sheets. If desired, decorate with raisins, dragées, and/or red hot candies. Refrigerate about 15 minutes. Bake for 8-10 minutes or until crisp but not dark. Allow to cool on the cookie sheet for 1 minute, then remove to wire racks to cool completely. If desired, decorate with Royal Icing.

Drop Cookies

Alabama Fudge-Pecan Chewies

Makes about 60

1/4 cup butter or margarine
14 ounces sweetened condensed milk
12 ounces semisweet chocolate chips
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup chopped pecans
60 pecan halves

Pre-heat oven to 350. Combine first 3 ingredients in a heavy saucepan; cook over medium-low heat, stirring constantly, until chocolate and butter melt. Remove from heat. Stir in vanilla, flour, and chopped pecans. Drop by teaspoonfuls onto ungreased baking sheets. Press a pecan half into the center of each cookie. Bake for 7 minutes. (Do not overbake.) Remove cookies to wire racks to cool completely.

Almond Macaroons

Makes about 24

3 egg whites, at room temperature

1/8 teaspoon salt

1/4 teaspoon cream of tartar

3/4 cup granulated sugar

6 ounces blanched almonds, toasted and ground to a fine powder

2 tablespoons all-purpose flour

Preheat the oven to 325 F. Line baking sheets with aluminum foil. Beat together the egg whites, salt, and cream of tartar. Gradually add the sugar and continue beating until egg whites are glossy and form very stiff peaks. Gently fold in the ground almonds and flour. Drop by tablespoonfuls about 1 inch apart onto prepared baking sheets. Bake 15 to 20 minutes or until golden on the tips. Slide foil from baking sheets onto wire racks. Let stand 5 minutes. Gently peel foil away from backs of macaroons. Return macaroons to racks to cool.

Anisette Cookies

For the cookies:

1 cup butter, softened
3/4 cups sugar
1 teaspoon anise extract
1 teaspoon lemon extract
3 cups flour
3 teaspoons baking powder
1/4 teaspoon salt
1 to 3 eggs

For the glaze:

1 cup powdered sugar
milk
colored sprinkles or non-pareils

To make the cookies, pre-heat oven to 350 F. Beat together butter and sugar until creamy. Stir in extracts, then stir in dry ingredients. Add one egg at a time until dough can be formed into a ball (you will need 1 to 3 eggs depending on the humidity in your kitchen and how large the eggs are). Form dough into 1-inch balls and place 2 inches apart on ungreased cookie sheet. Bake for 15 minutes. Allow to cool 2 minutes on baking sheet, then remove to wire racks to cool completely.

For the glaze, in a small saucepan slowly stir a small amount of milk into the powdered sugar until it creates a glaze thin enough to be spread over the cookies. Stir over low heat then spread over cooled cookies. Quickly top with sprinkles.

Anzac Biscuits

Makes about 40

1 cup rolled oats
1 cup plain flour
1/2 cup sugar
3/4 cup dessicated coconut
2 tablespoons golden syrup*
1/2 cup butter
1/2 teaspoon bicarbonate of soda
1 tablespoon boiling water

Mix oats, flour, sugar and coconut. Melt syrup and butter together. Mix soda with boiling water and add to melted butter and syrup, add to dry ingredients. Place teaspoonfuls of mixture well spaced on a greased baking sheet.

Bake at 300 F for 20 minutes.

Butterscotch Haystacks

1 cup peanut butter
1/2 package or 6 oz butterscotch morsels
1 large can chow mein noodles

Melt peanut butter and butterscotch together. Can be done on the stove top or in a microwave. Pour over noodles; mix well. Drop by tablespoon on wax paper; freeze for a couple of hours. May be stored in a loose fitting topped cookie jar.

Chocolate Chip Cookies in a Jar

Makes about 48

1 teaspoon salt
1 teaspoon baking soda
2 cups all-purpose flour
1 cup brown sugar
1/2 cup granulated sugar
1-1/2 cups semi-sweet chocolate chips

Mix the salt and baking soda in with the flour, then layer the ingredients a large jar in the order listed, with the chocolate chips on top. Use scissors to cut a 9 inch-diameter circle from calico. Place over lid and secure with rubber band. Tie on a raffia or ribbon bow to cover rubber band.

Chocolate Chip Cookies

contents of this jar

1 cup unsalted butter or margarine

1 large egg

1 teaspoon vanilla

Preheat oven to 375 degrees F (190 degrees C). Sift dry ingredients through a colander to separate the chocolate chips from other ingredients. Beat butter in a medium bowl until creamy. Beat sifted ingredients into butter until blended. In a small bowl, beat egg with vanilla. Mix beaten egg mixture into butter mixture until blended. Stir in chocolate chips. Drop teaspoonfuls of batter, spaced well apart, onto a greased cookie sheet. Bake 8 minutes or until lightly browned.

Chocolate Covered Raisin Cookies in a Jar

Makes about 30

3/4 cup white sugar
1/2 cup packed brown sugar
1 cup chocolate covered raisins
1/2 cup milk chocolate chips
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda

Mix together the flour, baking powder and baking soda. Layer ingredients in order given in a quart size wide mouth canning jar. Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit but it will work.

Chocolate Covered Raisin Cookies

Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1 egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended. You may need to finish mixing with your hands. Shape into walnut sized balls. Place 2 inches apart on a parchment lined cookie sheet. DO NOT USE WAXED PAPER. Bake at 375 degrees F (190 degrees C) 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen

Chocolate Nut Crinkles

2 cups all-purpose flour
1-1/3 teaspoon baking powder
1/3 tea spoon salt
1/3 cup unsweetened cocoa powder
1 cup solid vegetable shortening
1 cup sugar
3 large eggs
2 teaspoons vanilla
1-1/2 cups finely chopped walnuts or pecans
1-1/2 cups powdered sugar

In a mixing bowl, stir together flour, baking powder, salt and cocoa powder. In a large mixing bowl, beat together shortening and sugar until creamy. Beat in eggs and vanilla. Stir flour mixture into shortening mixture. Cover and chill dough 2 hours or until easy to handle.

Pre-heat oven to 375 and grease 2 baking sheets. Shape dough into 1" balls. Roll in nuts and then in powdered sugar. Place 2" apart on prepared baking sheets and bake for 8 to 10 minutes or until edges are set and tops are cracked. Allow to cool 1 minute on baking sheets, then remove to wire racks to cool completely. Store in an airtight container at room temperature for about 2 weeks.

Christmas Cheer Cookies

Makes about 72

- 1 cup butter, softened
- 1 1/2 cup brown sugar
- 3 eggs
- 3 cup unsifted flour
- 1 teaspoon baking soda
- 1 pound dates, chopped
- 1 pound walnuts, chopped
- 1/2 pound golden raisins
- 1/2 cup whiskey
- 1 (10 ounce) jar maraschino cherries, drained and cut in halves

Preheat oven to 350 F. Cream butter and sugar until light and fluffy. Add eggs. Beat until ingredients are combined. Mix flour and soda. Stir in dates, walnuts, raisins and whiskey. Batter will be stiff. Drop from teaspoon onto ungreased cookie sheet. Top each with cherry halves. Bake 10-12 minutes. Store in airtight container.

Coconut Sarah Bernhardts

1-1/4 cups unsweetened dessicated coconut
1/3 cup granulated sugar
1 egg white
1/2 teaspoon vanilla
12 ounces bittersweet chocolate
1/4 cup whipping cream
2 tablespoons butter, softened
1 tablespoon rum
2 teaspoons solid vegetable shortening

Pre-heat oven to 350 F and line 2 baking sheets with parchment paper. In a large mixing bowl, sitr together coconut, sugar, egg white and vanilla until combined. Drop by teaspoonfulls onto prepared pans. Bake 7 minutes or until bottoms are lightly golden. Allow to cool on baking sheets. Place 8 ounces of the chocolate in a mixing bowl and chop so that the mixture forms small chunks. In a small saucepan, heat cream with the butter just until the butter melts and bubbles form around the edge of the pan. Pour hot cream over the chocolate and whisk until smooth. Stir in rum. Cover and refrigerate about 1 hour or until firm. Place 1 teaspoon of chocolate mixture on top of each cookie. Smooth to form a dome shape. Refrigerate about 1 hour or until firm. Line cooled baking sheets with waxed paper. In the top of a double boiler over hot water, melt the remaining 4 ounces of chocolate with the shortening. Allow to cool for 3 minutes. Set cookie on a fork and spoon the melted chocolate over the cookie until completely coated. Place on waxed paper. Refrigerate until chocolate sets, about 2 hours.

Colorado Cowboy Cookies

- 2 cups all purpose flour
- 2 cups old-fashioned oats
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 3/4 cup sugar
- 3/4 cup plus 2 tablespoons packed dark brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups semisweet chocolate chips
- 1 cup chopped toasted walnuts (about 4 ounces)

Whisk first 5 ingredients in medium bowl to blend, then set aside. Using an electric mixer, beat the butter and both sugars in a large bowl until light and fluffy. Add eggs and vanilla. Mix thoroughly. Add dry ingredients and beat until just blended. Stir in chocolate chips and walnuts. Cover dough and chill 1 hour. Preheat oven to 350°F. Form dough into balls, using 1/4 cup dough for each. Place on greased baking sheets, spacing 2 inches apart. Flatten with hand to 3 1/2-inch rounds. Bake 10-15 minutes or until cookies are golden brown around edges and firm in center. Transfer to cooling racks to cool completely.

Cranberry Decadent Cookies

1/4 cup all-purpose flour (this is not a typo)
1/4 cup cocoa powder
1 teaspoon cinnamon
1/8 teaspoon baking powder
6 tablespoons butter, softened
1/2 cup sugar
2 large eggs
8 ounces semi-sweet chocolate, chopped
2 cups white chocolate chips, divided
1 cup dried cranberries
1 pinch salt

Preheat oven to 350 F. Grease large cookie sheets. Melt semi-sweet chocolate over low heat in the top of a double boiler or in the microwave (at 50% power) and cool. Combine dry ingredients: flour, cocoa, cinnamon, baking powder and salt. In a large bowl, cream butter. Add sugar and beat until light and fluffy. Add eggs and beat until smooth. Stir in melted chocolate. Add dry ingredients and mix well. Fold in 1 cup white chocolate chips and the dried cranberries. If dough feels very soft or wet, chill for 10 minutes. Drop by teaspoons on to greased cookie sheets. Bake until cookies look dry and cracked but still feel soft when pressed lightly, about 8 minutes. Remove from oven and let stand on sheets 3 minutes. Remove to rack and let cool completely. Place 1 cup white chocolate chips in a microwaveable bowl. Microwave on medium (50%) power for 30 seconds. Stir. Continue microwaving for 10 seconds and stir again. Repeat just until white chocolate is melted. Scrape melted white chocolate into a ziplock baggie. With a sharp scissors, snip off a very small corner of the baggie. Drizzle top of cookies with zig-zags of melted white chocolate. Cool until chocolate is set.

Cranberry Hootycreeks

5/8 cup all-purpose flour
1/2 cup rolled oats
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup white chocolate chips
1/2 cup chopped pecans

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed. Attach a tag with the following instructions:

Cranberry Hootycreeks

Preheat oven to 350 F. Grease a cookie sheet or line it with parchment paper. In a medium mixing bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheet, about 2 inches apart. Bake for 8 to 10 minutes, or until edges are lightly browned. Cool for 2 minutes on baking sheets, then remove to wire racks to cool completely.

Double Chocolate Graham Drops

Makes about 40

1-1/2 cups graham cracker crumbs
2/3 cup all-purpose flour
1/4 cup cocoa powder
2 teaspoons baking powder
1 (300 ml) can sweetened condensed milk
1/2 cup butter, softened
6 ounces white chocolate, chopped
1 cup pecans, chopped

Pre-heat oven to 375 F. Line baking sheets with parchment paper or a non-stick baking mat. In a mixing bowl, combine graham cracker crumbs, flour, cocoa powder and baking powder. Set aside. In a large mixing bowl beat together condensed milk and butter until mixture is creamy. Stir in graham mixture; mix well. Stir in white chocolate and pecans. Refrigerate 30 minutes. Drop by large tablespoonfuls on prepared baking sheets. Bake 12 to 14 minutes or until firm. Transfer to a wire rack to cool completely. When cool, store in an airtight container.

Dreamsickle Cookies

1 1/2 cups brown sugar
3/4 cup shortening
2 eggs
1 teaspoon vanilla extract
1/2 cup buttermilk
1 cup white chocolate chips
3 tablespoons orange powdered drink mix, such as Tang
1 teaspoon baking soda
1 1/2 teaspoons baking powder
3 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon butter or margarine
3 tablespoons powdered orange flavored drink mix, such as Tang
1 cup confectioners' sugar
water or milk

Preheat oven to 375F. Lightly grease baking sheets. Cream the shortening and the sugar together until light. Add the eggs and vanilla, mixing well. Dissolve the baking soda in the buttermilk. Add the buttermilk mixture, salt, 3 tablespoons Tang, flour and baking powder to the shortening mixture. Mix well. Stir in the white chocolate chips. Drop dough by teaspoonfuls onto the prepared sheets. Bake for 10 to 12 minutes. Frost cookies while still hot with Tang Glaze.

To Make Tang Glaze:

Combine the butter, 3 tablespoons Tang, confectioners sugar plus enough water or milk to reach a thick yet still pourable consistency and beat until smooth.

Edelman Cookies

5 eggs, well beaten
1 lb sugar, white or brown
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon nutmeg
1/2 teaspoon cloves
1 teaspoon vanilla
3 cups flour

Preheat oven to 300F. Beat together the eggs and sugar. Add baking soda and mix thoroughly. Add spices, vanilla, and flour. Drop onto a well greased cookie sheet and bake until cookies are medium brown.

Fig Cookies

1 cup chopped figs (about 1/2 lb)
1/3 cup water
1 cup butter
1/2 cup sugar
1/2 cup brown sugar, firmly packed
1 egg
1 teaspoon vanilla
2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt

Cook figs with water, stirring frequently, until thickened (about 5 minutes). Set aside to cool. Beat butter with sugar and brown sugar until light and fluffy. Beat in egg and vanilla. Blend well. Sift together flour, baking powder, and salt. Mix into the creamed mixture. Stir in the cooled figs. Drop by teaspoons onto lightly greased cookie sheets. Bake 375 degrees 10 to 12 minutes, until lightly browned. Remove cookies and cool on wire racks.

Forgotten Cookies

2 egg whites
1/4 teaspoons salt
3/4 cup sugar
1/2 cup chocolate chips

Preheat oven to 375 F. Beat egg whites and salt until stiff, slowly add sugar, fold in chips. Drop by teaspoons on greased cookie sheet. Turn oven off and let sit for at least 4 hours undisturbed. May add food coloring for festive appearance.

Georgia Lizzies

Makes about 108

1 pound red candied cherries, halved
3 ounces green candied cherries, halved
1 pound candied pineapple, cut in pieces
1/2 pound pitted dates, chopped
1/2 pound golden raisins
1 pound pecan pieces
1/4 cup all-purpose flour, for dredging fruits and nuts
1/4 cup butter, softened
3/4 cup firmly packed light brown sugar
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 tablespoon milk
1/2 cup peach brandy

In 7-quart mixing bowl, dredge cherries, pineapple, dates, raisins and pecans with 1/4 cup flour. In a separate bowl with electric mixer on medium speed, beat butter and brown sugar until fluffy. Add eggs; mix well. Sift together 2 cups flour and baking soda. Add flour mixture to butter mixture; mix. Add milk and peach brandy; mix well. Add batter to dredged fruits and nuts; mix until fruits and nuts are incorporated. Mixture will be very stiff. This dough is more fruit than batter. Drop dough by tablespoons onto well-greased cookie sheets. Bake in a preheated 275-degree oven 18 to 20 minutes, or until almost no imprint remains when touched lightly.

Variation: This recipe makes wonderful mini fruitcakes using the mini muffin cups and baking pans. Use one tablespoon batter in each greased mini cup (a vegetable spray works better than solid shortening); decorate with a cherry half. Bake in a preheated 275-degree oven 18 to 20 minutes.

Ginger Oatmeal Crisps

Makes about 24

2 eggs
3/4 cup sugar
1/4 tsp. ground ginger
1/2 tsp. vanilla
1/4 tsp. salt
1 Tbsp. butter, melted
2 tsp. baking powder
1 3/4 cup quick cooking oats

Preheat oven to 350F then cover a large cookie sheet with ungreased foil. In a large bowl, beat eggs until frothy. Add sugar, ginger, vanilla and salt. Mix until sugar is dissolved, about 2 minutes. Blend in butter and baking powder, then fold in the oats. Drop the batter onto cookie sheet in rounded teaspoonfuls spaced 2" apart. Bake 10 to 12 minutes or until the edges are golden brown. Gently lift from the cookie sheet while hot and cool on a rack.

Grandma Sears' Soft Molasses Creams

1/2 cup shortening
1/2 cup sugar
1 egg yolk
1 cups molasses
2 teaspoons baking soda
1/2 teaspoon salt
3 1/2 cups flour
1 tablespoons ground ginger
1 teaspoon nutmeg
1 teaspoon vinegar
1/2 cup boiling water

Preheat oven to 350 F. Cream together shortening and sugar. Add egg yolk and molasses. Stir together baking soda, salt, flour, ginger and nutmeg. Add vinegar to water. Gradually stir flour mixture into shortening mixture, alternating with hot water. Drop by heaping tablespoons onto greased cookie sheet 3" apart. Bake for 8-10 minutes. Store in an airtight container.

Haystacks

2 cups semisweet chocolate chips
2 cups butterscotch chips
1 12-ounce can of cocktail peanuts
5 ounces chow mein noodles

Melt chocolate and butterscotch chips in the top of a double boiler over hot (not boiling) water. Stir in nuts and noodles. Drop by teaspoonfuls onto waxed paper-lined cookie sheet. Cool. Store covered in the refrigerator.

HeckerNuesseKuchen (Hickory Nut Cookies)

2 cups sugar
2/3 cup flour, sifted
3 eggs
1 teaspoon baking powder
1/4 teaspoon cinnamon
1/8 teaspoon salt
1 cup hickory nuts, chopped

Preheat oven to 325 degrees. Beat the eggs until thick and lemon colored. Add the sugar a little at a time and beat thoroughly with each addition. Sift together flour, baking powder, cinnamon and salt. Fold into egg mixture. Add nuts. Drop from teaspoon on a greased cookie sheet. Bake until golden.

Holiday Fruit Drops

- 1 cup shortening
- 2 cups firmly packed brown sugar
- 2 eggs
- 1/2 cup soured milk, buttermilk, or water
- 3 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups broken pecans
- 2 cups candied cherries, halved
- 2 cups chopped dates

Mix shortening, sugar and eggs well. Stir in soured milk. Blend dry ingredients, stir in to wet mixture. Stir in the pecans, cherries and dates. Chill at least 1 hour. Heat oven to 400 F. Drop heaping teaspoons of dough about 2" apart on lightly greased cookie sheet. Place a pecan half on each cookie if desired. Bake 8 to 10 minutes until almost no imprint remains when touched lightly.

Lace Almond Cookies (Tuiles)

4 tablespoon unsalted butter, softened
2/3 cup sugar, granulated
2 egg whites
4 tablespoon all purpose flour
1 cup almonds, finely ground
1/4 teaspoon vanilla extract

Cream sugar and butter together. Whisk in egg whites and then remainder of ingredients. Grease well a sheet pan with Pam. Dollop about 1 ½ T. Of mixture onto pan. Spread thin in round shapes and place into a 375 degree oven for about 8-10 minutes. Only bake 2 cookies at a time. When the cookies are light golden brown remove from oven and allow to sit for a few seconds. With a flat pastry spatula remove cookies from pan and allow to cool on waxed paper. For added effect, drape cookies over a rolling pin and allow to harden to the shape of the pin. Repeat until all dough is gone

Lemon Sugar Cookies

3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups granulated sugar
1 cup solid vegetable shortening
2 eggs
1/4 cup fresh lemon juice
Additional granulated sugar

Preheat oven to 350 F and grease baking sheets. Stir together flour, baking powder and salt. Set aside. In large mixer bowl, beat sugar and shortening until fluffy. Stir in dry ingredients, then lemon juice. Mix well. Drop onto prepared baking sheets, 2" apart. Sprinkle with additional sugar. Bake 8-10 minutes or until lightly browned.

Meltaway Cookies

1 cup butter or margarine
1/2 cup sifted powdered sugar
1 teaspoon vanilla
2 1/4 cups flour
1/4 teaspoon salt

Preheat oven to 400F. Mix butter, sugar and vanilla thoroughly. Measure flour and salt into a bowl, blend into butter mixture. Drop onto cookie sheet. Bake for 8 minutes. While warm, dip in confectioners sugar.

Mincemeat Surprise Cookies

Makes about 60

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) softened butter or margarine
3/4 cup granulated white sugar
3/4 cup packed dark brown sugar
1 teaspoon vanilla extract
2 large eggs
1 (9-ounce) package Nonesuch Condensed Mincemeat

Preheat oven to 375 F. Combine flour, baking soda & salt in a small bowl. Beat butter, sugar & vanilla in a large bowl. Add eggs, beating well. Gradually blend in flour mixture. Crumble mincemeat and stir into dough. Drop by rounded teaspoon onto ungreased cookie sheet. Bake 9 to 11 minutes until

Minnesota Munchers

Makes about 48

- 1 cup butter, softened
- 1 1/2 cups brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup milk chocolate chips
- 1/2 cup semisweet chocolate chips
- 2/3 cup toffee bits
- 1 cup chopped pecans

Preheat oven to 350 F. Grease two cookie sheets. In a medium bowl, cream together butter and sugar. Beat in eggs, one at a time, then stir in vanilla. Combine flour, baking powder and salt; stir into creamed mixture. Fold in milk chocolate and semisweet chips, toffee bits and pecans. Drop by tablespoons onto cookie sheet. Bake for 10 to 12 minutes in preheated oven. Cool on baking sheet for 5 minutes before removing to cool completely on wire racks.

Oatmeal Chocolate Chip Cookies in a Jar

Makes about 36

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 1/4 cups rolled oats
1 (2.6 ounce) chocolate bar
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup chopped nuts
1/2 cup semisweet chocolate chips

With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with mini or regular chocolate chips until even with the top (no more than 1/2 cup).

Print out the following directions to attach to the jar:

Preheat oven to 375 degrees F (190 degrees C).

Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min.

INGREDIENTS: flour, oatmeal, brown and white sugars, soda, baking powder, grated chocolate, chocolate chips, nuts.

Makes 3 dozen

Oatmeal Raisin Spice Cookies in a Jar

Makes about 36

3/4 cup packed brown sugar
1/2 cup white sugar
3/4 cup raisins
2 cups rolled oats
1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt

Mix together flour, ground cinnamon, ground nutmeg, baking soda and salt. Set aside. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit, make sure you firmly pack down each layer in place before adding the flour mixture.

Instructions to attach to jar:

Oatmeal Raisin Spice Cookies
Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add: 3/4 cup butter or margarine softened at room temp. Stir in one egg, slightly beaten. Add in 1 teaspoon of vanilla.
Mix until completely blended. You may need to finish mixing with your hands.
Shape into balls the size of walnuts. Place on a parchment-lined cookie sheet 2 inches apart. DO NOT USE WAXED PAPER.
Bake at 350 degrees F (175 degrees C) for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to baking racks to finish cooling.
Makes 3 dozen cookies.

Peanut Butter Cookies

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

Sift together flour, salt, baking powder and baking soda. Cream butter with sugar, brown sugar and peanut butter, creaming after each addition until light and fluffy. Add egg and mix thoroughly. Add flour mixture gradually. Beat until smooth. Drop mixture, 1 teaspoon at a time and about 2" apart on to an undressed baking sheet. Flatten with a fork 2 times to form a criscross pattern on the cookie surface. Bake in a 350 F oven for 8-10 min. Remove from oven and cool.

Peanut Butter Cornflake Drops

- 1 cup white corn syrup
- 1 cup granulated sugar
- 1 cup crunchy peanut butter
- 1/4 cup margarine
- 1 teaspoon vanilla extract
- 3 to 4 cups cornflake cereal

Line a baking sheet with aluminum foil. In a large saucepan stir together corn syrup, sugar, peanut butter, margarine and vanilla. Bring to a rolling boil, stirring constantly. Allow to boil for 2 minutes. Remove from heat and stir in cornflakes. Drop by tablespoon onto prepared baking sheet. Allow to cool and set.

Peanut Butter Cup Cookies in a Jar

Makes about 30

3/4 cup white sugar
1/2 cup packed brown sugar
1 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
8 peanut butter cup candies (eg. Reese's) cut into 1/2 inch pieces

Mix together the flour, baking powder and baking soda. Set aside. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Press each layer firmly in place. It will be a tight fit. Add chopped peanut butter cups last.

Attach these directions to jar:

Reese's Peanut Butter Cup Cookies

Remove peanut butter cups from jar. Set aside.

Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla.

Mix until completely blended. You will need to finish mixing with your hands.

Mix in peanut butter cups.

Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets.

Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling.

Makes 2 1/2 dozen cookies.

Pineapple Cookies

Makes about 36

1/2 cup shortening
1 cup light brown sugar, packed
1 egg
1 teaspoon vanilla
1 8-ounce can of crushed pineapple, drained (save the juice)
2 cups flour
1 1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

GLAZE:

3 cups powdered sugar
3-4 tablespoons pineapple juice

Preheat oven to 400. Lightly spray cookie sheet with non-stick cooking spray. Cream shortening and sugar until light, then beat in egg and vanilla until light and fluffy. Add drained pineapple and mix well. Stir in flour, baking powder, soda and salt. Mix well. Drop by teaspoonfuls on cookie sheet. Bake 8-10 minutes or until golden brown. Don't overcook. Remove and cool for about 5 minutes before glazing.

For the glaze:

Combine powdered sugar and pineapple juice in mixture bowl. Mix well. Brush glaze over cookies while still warm.

Pumpkin Cookies

Makes about 60

1 cup oil
3 cups sugar
2 eggs -- beaten
3 teaspoons vanilla
5 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons nutmeg
2 teaspoons cinnamon
1 teaspoon allspice
1/4 teaspoon ginger
1 3/4 teaspoons salt
1 29-ounce can solid-pack pumpkin
2 cups semisweet chocolate chips
1 cup chopped walnuts (optional)

Pre-heat oven to 350 F. Beat oil and sugar in mixing bowl. Add eggs and vanilla, beating well. Sift flour, baking powder, baking soda, spices, and salt together. Add to sugar mixture alternately with pumpkin, beating well after each addition. Fold in chocolate chips and nuts. Drop by teaspoonfuls onto greased cookie sheets. Bake for 10 to 12 minutes or until golden brown. Cool on wire rack.

Quebec Maple Date Cookies

Makes about 60

3 cups whole wheat flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup chopped pecans
1 cup chopped dates
1 cup butter, softened
1-1/2 cups maple syrup
3 eggs

Preheat the oven to 350 F. Stir together the flour, baking powder and baking soda. Add nuts and dates and mix well. Cream the butter and gradually add maple syrup and eggs. Gradually add the flour mixture until well incorporated. Drop by teaspoons on a cookie sheet and bake 10 minutes.

Ricotta Cheese Cookies

Makes about 50

For the cookies:

- 1 cup butter, softened
- 2 cups granulated sugar
- 1 (15 ounce) container of ricotta cheese
- 3 teaspoons vanilla extract
- 1 teaspoon salt
- 1 teaspoon baking soda
- 4 cups all-purpose flour

For the glaze:

- 1 cup powdered sugar
- milk
- sprinkles

Preheat oven to 350 F. Mix all of the cookie ingredients well until the dough sticks together into a big ball. It will be sticky. Drop by teaspoonfulls on an ungreased cookie sheet. Bake 10 minutes or until the bottoms turn golden brown. Let cool for 1 minute and then transfer to wire racks to cool completely. In a small saucepan slowly stir milk into the powdered sugar until it creates a glaze thin enough to be spread over the cookies. Stir over low heat then spread over cooled cookies. Quickly top with sprinkles.

The REAL Neiman-Marcus Chocolate Chip Cookie

Makes about 15

1/2 cup unsalted butter, softened
1 cup brown sugar
3 tablespoons granulated sugar
1 egg
2 teaspoons vanilla extract
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1-3/4 cups flour
1-1/2 teaspoons instant espresso powder, slightly crushed
8 ounces semisweet chocolate chips

Cream the butter with the sugars until fluffy.

Beat in the egg and the vanilla extract.

Combine the dry ingredients and beat into the butter mixture. Stir in the chocolate chips.

Drop by large spoonfuls onto a greased cookie sheet. Bake at 375 degrees for 8 to 10 minutes, or 10 to 12 minutes for a crispier cookie. Makes 12 to 15 large cookies.

Tiger Cookies

Makes about 60

1 cup (6 oz.) semi-sweet chocolate chips
3 cups Kellogg's Sugar Frosted Flakes
2 cups sifted flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup margarine, softened
1 cup sugar
2 eggs
1 teaspoon vanilla

Preheat oven to 375 F. Melt chocolate chips in top section of double boiler over hot, not boiling, water, stirring constantly. Remove from heat. Crush Frosted Flakes to make 1½ cups. Sift together flour, soda and salt. Measure margarine and sugar into mixing bowl; beat until very light and fluffy. Add eggs and vanilla; beat well. Add dry ingredients; mix thoroughly. Fold in crushed Frosted Flakes. Swirl warm melted chocolate lightly through batter, leaving streaks of chocolate. Drop by level tablespoonfulls onto ungreased baking sheets. Bake 12 minutes. Remove immediately from baking sheets to cool on wire racks.

Triple Chocolate Macadamia Nut Cookies

1 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt
10 ounces semi-sweet or bittersweet chocolate
1/2 cup unsalted butter, cut into cubes
1 tablespoon vanilla
2 teaspoons instant coffee
3 large eggs
1/3 cup brown sugar
1 cup sugar
1/2 cup milk chocolate, chopped into large bits
1/2 cup bittersweet chocolate, chopped into large bits
1/2 cup chopped macadamia nuts

Preheat oven to 350F. In a bowl, sift together flour, baking powder and salt. Set aside. Melt the 10 ounces of bittersweet chocolate with the butter in a double boiler over low heat. Remove from heat, and place the top part of the double boiler over a pan filled with warm water to prevent the chocolate from hardening. In a small bowl, mix the vanilla and coffee until the coffee is completely dissolved. Add to melted chocolate and stir. In another bowl, using an electric mixer, beat the eggs, brown sugar and white sugar. Place this bowl on a pot containing hot water (not boiling). Continue mixing by hand until the mixture is warm. Remove the bowl from the hot water. Using the electric mixer, beat the egg mixture for approximately 5 minutes or until it is pale yellow, thick, and cool. Fold into melted chocolate. Fold in the flour. Add chopped chocolate and nuts, stir. Line a baking sheet with parchment paper. Drop on a baking sheet by heaping tablespoonfulls, leaving 1 1/2 inches between cookies. Lightly flatten cookies with a floured fork. Place in the upper part of the oven and bake for 12 to 14 minutes or until the cookies are golden. Remove from oven and let cool 3 minutes, then place cookies on a cooling rack.

Walnut Butter Cookies

Makes about 24

1 cup all purpose flour
1/2 cup of cornstarch
1/2 cup powdered sugar
3/4 cup butter, at room temperature
1/2 cup coarsely chopped walnuts

Preheat oven to 300 F. Sift together flour, cornstarch, and powdered sugar into large bowl. Add butter and mix well. Stir in walnuts. Drop by rounded teaspoonfuls onto ungreased baking sheet. Bake about 20 minutes or until cookies turn slightly golden.

Wild Blueberry Cookies

1/2 cup butter, at room temperature
1 cup granulated sugar
1 large egg, beaten
1/2 teaspoon lemon extract
2-1/2 teaspoons baking powder
2-1/2 cups sifted all purpose flour
1/2 cup milk
1 cup fresh wild blueberries
1/4 cup all-purpose flour

Pre-heat oven to 375 F. Grease two cookie sheets or line them with parchment paper or a non-stick baking mat. In a large mixing bowl, beat together butter and sugar until light and fluffy. Beat in egg and lemon extract; set aside. In a separate bowl, sift together baking powder and flour. Alternately stir the flour mixture and the milk into the butter mixture until well blended. In a separate bowl, toss the blueberries with the 1/4 cup flour. With a strainer, sift out the blueberries and discard the flour (the blueberries should be lightly coated with flour). Fold the blueberries into the cookie batter. Drop 1-1/2 inches apart on prepared baking sheets. Bake 12-15 minutes or until lightly golden but not brown. Allow to cool on baking sheet for 2 minutes then remove to wire racks to cool completely.

Filled Cookies

Coconut Sarah Bernhardts

1-1/4 cups unsweetened dessicated coconut
1/3 cup granulated sugar
1 egg white
1/2 teaspoon vanilla
12 ounces bittersweet chocolate
1/4 cup whipping cream
2 tablespoons butter, softened
1 tablespoon rum
2 teaspoons solid vegetable shortening

Pre-heat oven to 350 F and line 2 baking sheets with parchment paper. In a large mixing bowl, stir together coconut, sugar, egg white and vanilla until combined. Drop by teaspoonfuls onto prepared pans. Bake 7 minutes or until bottoms are lightly golden. Allow to cool on baking sheets. Place 8 ounces of the chocolate in a mixing bowl and chop so that the mixture forms small chunks. In a small saucepan, heat cream with the butter just until the butter melts and bubbles form around the edge of the pan. Pour hot cream over the chocolate and whisk until smooth. Stir in rum. Cover and refrigerate about 1 hour or until firm. Place 1 teaspoon of chocolate mixture on top of each cookie. Smooth to form a dome shape. Refrigerate about 1 hour or until firm. Line cooled baking sheets with waxed paper. In the top of a double boiler over hot water, melt the remaining 4 ounces of chocolate with the shortening. Allow to cool for 3 minutes. Set cookie on a fork and spoon the melted chocolate over the cookie until completely coated. Place on waxed paper. Refrigerate until chocolate sets, about 2 hours.

Andes Mint Cookies

1 cup granulated sugar
1/2 cup packed brown sugar
3/4 cup butter or margarine
2 large eggs
1 teaspoon vanilla extract
2 tablespoons water
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
6 ounces Andes mints
Pecan halves

Preheat oven to 375 degrees. In a large bowl, cream sugars and butter or margarine. Add eggs and water. Beat well. Mix flour, baking soda and salt well. Add gradually to egg mixture. Chill dough overnight (it is important that the dough be well chilled). Wrap each mint completely in cookie dough. Place 2" apart on lightly greased cookie sheets and put a nut half on top of each cookie. Bake 7-9 minutes until golden brown. Allow to cool thoroughly on wire racks.

Apricot Foldovers

Makes about 30

1/2 cup margarine, softened
1 cup grated sharp cheddar cheese
1-1/3 cup sifted all-purpose flour
2 tablespoons water
1/2 cup apricot preserves
1/2 cup sugar

Beat together the margarine and cheese until creamy, then blend in the flour and water. Chill the dough for 4 to 5 hours. Preheat the oven to 370F. In a medium saucepan over medium heat, heat the preserves and sugar until the mixture boils and is smooth. Set aside. Divide the dough in half. Roll each half into a 10 inch square, cut into 2 1/2 inch squares. Put a scant teaspoon of the preserves in the center of each square, fold over diagonally and seal the edges. Bake on an ungreased cookie sheet for 8 to 10 minutes.

Apricot Walnut Crescents

Makes about 36

2 cups all-purpose flour
1/2 teaspoon salt
1 cup butter, cold
1 cup cream cheese, softened
1 large egg
6 tablespoons apricot preserves
6 tablespoons ground nuts

In a medium bowl, stir in the flour and salt, cut in the butter until the mix is crumbly. Stir in cream cheese and egg. Wrap the dough in plastic wrap and refrigerate 4 hours or until firm. Pre-heat oven to 375 F. On a floured board, roll 1/3 of the dough into an 11" circle. Spread with 2 tablespoons preserves and top with 2 tablespoons ground nuts. With a sharp knife or a pizza cutter, cut the dough into 12 pie-shaped wedges. Starting at the wide end, roll each wedge up and bend into a crescent shape. Repeat with rest of dough. Place cookies seam side down on large cookie sheet about 2 inches apart. Bake 20 minutes. Remove to rack to cool. Store in airtight containers.

Aunt Jackie's Pecan Tarts

Makes about 24

3 ounces cream cheese, softened
1/2 cup + 1 tablespoon butter, softened
1 cup sifted flour
1 egg
3/4 cup brown sugar, firmly packed
1 teaspoon vanilla
dash salt
2/3 cup chopped pecans

Preheat oven to 325F. Combine cheese, 1/2 cup butter & flour. Mix thoroughly and chill, covered, 1 hour. Divide into 24 small balls and press into sides and bottom of 2 ungreased miniature muffin pans. Combine egg, brown sugar, vanilla, salt & remaining 1 tablespoon butter; beat until smooth. Sprinkle 1/3 cup pecans equally into 24 tart shells. Divide egg mixture equally among 24 tarts, pouring on top of pecans. Sprinkle remaining 1/3 cup pecans on top of tarts. Bake 20-25 minutes until pastry is golden brown.

Bambary Tarts

1/4 cup butter
1 cup brown sugar
1 egg, beaten
1/2 cup raisins
1 Tablespoon lemon juice

Preheat oven to 375F. Put plump raisins in boiling water for 5 minutes. Drain on paper towels. Cream room temperature butter and gradually add sugar. Beat until light. Add beaten egg. Stir in raisins and lemon juice. Fill pastry-lined tart tins with a teaspoon of the mixture (about 1/3 full). Bake for 15 to 20 minutes.

Bordeaux Fudge Cookies

1 cup butter
3/4 cup brown sugar
1 unbeaten egg yolk
2 cups flour
1/2 lb. See's Bordeaux fudge (can be obtained from See's Candy website, catalog or store)
1/2 teaspoon salt

Cream butter and gradually add brown sugar. Mix well. Blend in egg yolk. Add flour and salt. Stir until it forms dough. Chill until firm. Shape into small balls. Put on baking sheet and make indentation in center of each ball. Place small squares of Bordeaux fudge in middle of indentation. Bake at 325 degrees for 8-10 minutes.

Brown Sugar Spritz

Makes about 60

1 cup butter, softened
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla
2 2/3 cups all-purpose flour
1 teaspoon baking powder

for pineapple filling:

29 1/2 ounces crushed pineapple, drained
1 cup sugar
red and green food coloring

Make pineapple filling. In a saucepan stir together pineapple and sugar, bring to boiling. Reduce heat and simmer until mixture is very thick, 30 to 35 minutes, stirring often. Divide fruit filling in half. Using a few drops of food coloring, tint half of the filling red and the other half green. Cool thoroughly. Preheat oven to 400F. Cream together butter and brown sugar; beat in egg and vanilla. Stir together flour and baking powder; add gradually to creamed mixture, mixing until smooth. Do not chill. Place half of the dough in the cookie press. Using the ribbon plate, press dough in ten 10-inch strips on ungreased cookie sheets. Using star plate and remaining dough, press lengthwise rows of dough on top of each strip, making a rim along both edges. Spoon red or green pineapple filling between rims on top of ribbon strips. Bake cookies for 8 to 10 minutes. While hot, cut strips into 1 1/4 inch diagonals. Cool. Makes 78.
Bake at 400F for 8 minutes.

Cannoli

Makes about 24

For the pastry:

4 cups sifted all-purpose flour
1 tablespoon granulated sugar
1/4 teaspoon cinnamon
3/4 cup Marsala wine
1 large egg slightly beaten

For the filling:

3 pounds ricotta cheese
1-3/4 cups sifted confectioners sugar
1/2 teaspoon cinnamon
2 tablespoons chopped citron
1/4 cup semi-sweet chocolate morsels

Sift flour, sugar and cinnamon together on to a bread board or table top. Make a well in the center of dry ingredients and pour wine into it. Knead dough until smooth and stiff, about 15 mins. If dough feels wet and sticky add more flour, if too dry, add more wine. Cover dough and let stand for 2 hours in cool place. Roll out very thin and cut into 5 inch (12 cm) circles and wrap around metal cannoli forms (5 inches long by 1 inch in diameter). Fold dough around form loosely so that 1/4 of form sticks out on the ends. Seal dough on by brushing with egg yolk, and fry 2 cannoli at a time in deep hot fat until brown on both sides. Lift out gently with slotted spoon or tongs, drain on paper towels to cool.

Beat ricotta in a large bowl for 1 minute, add sugar and beat until very light and creamy, about 5 minutes. Add cinnamon, citron, and chocolate bits, mix until blended. Keep filling in refrigerator until ready to use. Makes enough to fill 25 cannoli shells.

Cherry Thumbprints

2/3 cup unsalted butter, at room temperature
1/3 cup granulated sugar
2 large egg yolks
1 teaspoon vanilla extract
1/2 teaspoon salt
1-1/2 cups all-purpose flour
2 large egg whites
3/4 cup finely chopped walnuts
5 red glacé cherries, halved
5 green glacé cherries, halved

Preheat oven to 350 F. Line baking sheets with parchment paper or a non-stick baking mat. In a large bowl, beat together butter and sugar until light and fluffy. Beat in egg yolks, vanilla extract and salt. Gradually stir in flour. Form dough into 20 1-inch diameter balls. Dip in lightly beaten egg whites, then roll in nuts. Place 1 inch apart on prepared cookie sheets. Press down center of each with thumb to make a thumbprint. Place a cherry half in each indentation. Bake for 16 to 18 minutes, or until golden brown. Cool on baking sheet for 5 minutes, then remove to a wire rack to cool completely.

Chocolate Cherry Kris Kringles

1/2 cup margarine
1/2 cup brown sugar
1 teaspoon vanilla
1 1/2 cups flour
1/8 teaspoon salt
20 to 25 maraschino cherries
20 to 25 chocolate chips , plus 1 cup chocolate chips

Preheat oven to 350° F. Cream sugar and margarine well. Add vanilla, flour and salt. Mix well. Stuff each cherry with a chocolate chip, then wrap in 1 teaspoon dough. Bake on ungreased cookie sheet for 12 to 15 minutes. Cool. Melt 1 cup chocolate chips in the top of a double boiler over low heat or in the microwave, and dip top of cookies in melted chocolate.

Chocolate Kiss Surprises

Makes about 36

1 cup butter, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
1-3/4 cup all-purpose flour
1 cup chopped pecans
1 (9 oz) package chocolate kisses
powdered sugar

Beat together butter, sugar and vanilla until creamy. Add flour gradually until well blended. Stir in pecans. Chill dough about 1 hour. Pre-heat oven to 375 F. Mold about 1 tablespoon of dough around each chocolate kiss, covering candy completely. Bake on ungreased cookie sheet until they just turn golden around the edges, about 10-15 minutes. Let cool slightly before removing from cookie sheet. Cool on wire racks. When completely cool, dust with powdered sugar. Store in airtight container.

Chocolate Macaroons

Macaroons:

- 1 cup almonds
- 3 1/2 ounces bittersweet chocolate
- 1 teaspoon vanilla extract
- 2 large egg whites
- 3/4 cup sugar
- 1 tablespoon unsalted butter

Filling:

- 1 3/4 ounces bittersweet chocolate
- 9 tablespoons crème fraîche or heavy cream

Preheat the oven to 275°F (135°C). Toast the almonds on a baking sheet until browned, about 5 minutes. Remove, but leave the oven on. When cool, grind the almonds to a fine powder in a food processor. In a small saucepan over very low heat, melt the 3 1/2 ounces chocolate with the vanilla. In the bowl of an electric mixer on slow speed, mix the egg white, almonds, and sugar until well blended. With the machine still running, add the melted chocolate mixture, and continue beating until thoroughly blended. Butter a baking sheet (or line with cooking parchment paper, then butter the paper). Spoon the batter onto the baking sheet, allowing 1 heaping tablespoon of batter for each macaroon. Bake just until the macaroons are set, 15 to 18 minutes. They should be slightly firm but not dry. Transfer the macaroons to a rack to cool. Meanwhile, prepare the filling. In a small saucepan over very low heat, melt the 1 3/4 ounces chocolate. Add the crème fraîche or heavy cream and stir until well blended. Set aside to cool. When the macaroons and the filling have cooled, spread a heaping tablespoon of the filling on half the macaroons, and cover each with a second macaroon making a sort of sandwich. The macaroons may be served immediately, though they are best if they sit for a few hours.

Chocolate Peanut Butter Cup Cookies

Makes about 36

For the cookies:

1 cup semi-sweet chocolate chips
2 squares (2 oz.) unsweetened chocolate
1 cup sugar
1/2 cup butter or shortening
2 eggs
1 teaspoon salt
1 teaspoon vanilla
1 1/2 cups plus 2 tablespoons all-purpose flour
1/2 teaspoon baking soda

For the garnish:

3/4 cup finely chopped peanuts
36 miniature Peanut Butter Cups, frozen and unwrapped
1 cup peanut butter baking chips
1/2 cup semi-sweet chocolate chips

Preheat oven to 350 F. Combine chocolate in bowl and microwave at 50% for about 2 minutes, stir and repeat until smooth and melted. Cool slightly. Combine sugar and butter or shortening in large bowl. Beat at medium speed with electric mixer until blended and crumbly. Beat in eggs, one at a time, then salt and vanilla. Reduce speed to low. Add chocolate slowly. Mix until well blended. Stir in flour and soda with spoon until well blended. Shape dough into 1-1/4 inch balls. Roll in chopped peanuts. Place 2 inches apart on ungreased baking sheets. Bake for 8-10 minutes or until set. Press a frozen peanut butter cup into the center of each cookie immediately upon removing them from the oven. Press cookies up against peanut butter cup if desired for appearance, but do not touch the peanut butter cup again since it is now melted, it must remain intact. Cool completely. Melt the peanut butter chips and drizzle back and forth over the cookies using a parchment pouch or plastic bag with a little snip off the corner. Repeat with the chocolate, only drizzling at another angle from the peanut drizzle.

Chocolate-Apricot Filled Flakies

For the filling:

6 ounces semi-sweet chocolate
1/2 cup apricot preserves

For the dough:

1/2 cup milk
3 cups flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup shortening, cold
1 package active dry yeast
1 egg, beaten
1 teaspoon grated lemon zest
powdered sugar

Preheat oven to 350 F. Place chocolate in the top of a double boiler over hot water and melt. Stir in apricot preserves. Remove from heat and allow to cool. Scald the milk and allow to cool until lukewarm. Combine flour, sugar, and salt. Cut in the shortening until the mixture resembles coarse crumbs. Add the yeast to the warm milk. Stir milk, egg, and lemon zest into the flour mixture. Divide into four parts. Sprinkle powdered sugar lightly onto work surface. Turn out one portion of dough onto work surface, sprinkle dough lightly with powdered sugar and roll to 1/8" thickness. Cut into rounds with 2 1/2" diameter round cutter. Place 1/2 teaspoon filling in the center of each round and fold over. Seal edges. Bake 12-15 minutes. Dust with powdered sugar.

Christmas Tree Sandwiches

Makes about 48

For the dough:

1 cup unsalted butter, softened
2 cups flour
1/4 teaspoon salt
1/3 cup milk
3/4 cup sugar

for the filling:

1/4 cup Crisco shortening
1/4 cup unsalted butter, softened
1/2 teaspoon vanilla extract
2 cups powdered sugar
1 1/2 tablespoons milk
green food coloring
1 tube brown decorating icing, with writing tip

In large bowl with electric mixer, beat butter until creamy, about 1 minute. With mixer on low, alternately add flour, salt, and milk and beat until well blended. Wrap dough in plastic wrap and refrigerate until firm, about 1 1/2 hours. Preheat oven to 375F. Spread sugar on a plate. On a floured surface, roll one third of the dough to 1/8" thick. Cut out tree shapes with a 2" cookie cutter. Press cookies into sugar to coat on both sides then place on ungreased cookie sheets. Prick each cookie all over with a fork, for decoration. Bake cookies 9 to 11 minutes until very lightly browned. Cool on sheets 2 minutes then transfer to wire racks to cool completely. While cookies are baking, prepare the filling. In a large bowl, beat shortening and butter until creamy with an electric mixer. Beat in vanilla. Gradually add powdered sugar and milk. Add food coloring to tint the filling pale green. Beat on high until the filling is light and fluffy; appx. 3 minutes. Spread filling on half of the cookies and sandwich with the remaining halves. Outline cookies with the decorating icing.

Coconut Sarah Bernhardts

1-1/4 cups unsweetened dessicated coconut
1/3 cup granulated sugar
1 egg white
1/2 teaspoon vanilla
12 ounces bittersweet chocolate
1/4 cup whipping cream
2 tablespoons butter, softened
1 tablespoon rum
2 teaspoons solid vegetable shortening

Pre-heat oven to 350 F and line 2 baking sheets with parchment paper. In a large mixing bowl, sitr together coconut, sugar, egg white and vanilla until combined. Drop by teaspoonfulls onto prepared pans. Bake 7 minutes or until bottoms are lightly golden. Allow to cool on baking sheets. Place 8 ounces of the chocolate in a mixing bowl and chop so that the mixture forms small chunks. In a small saucepan, heat cream with the butter just until the butter melts and bubbles form around the edge of the pan. Pour hot cream over the chocolate and whisk until smooth. Stir in rum. Cover and refrigerate about 1 hour or until firm. Place 1 teaspoon of chocolate mixture on top of each cookie. Smooth to form a dome shape. Refrigerate about 1 hour or until firm. Line cooled baking sheets with waxed paper. In the top of a double boiler over hot water, melt the remaining 4 ounces of chocolate with the shortening. Allow to cool for 3 minutes. Set cookie on a fork and spoon the melted chocolate over the cookie until completely coated. Place on waxed paper. Refrigerate until chocolate sets, about 2 hours.

Cordial Cups

1/2 cup butter, softened
1 (3-ounce) package cream cheese, softened
1/3 cup sugar
3/4 cup all-purpose flour
1/4 cup unsweetened cocoa powder
2 ounces unsweetened chocolate
2 tablespoons butter
1/2 cup sugar
1 large egg
1 teaspoon vanilla
1 tablespoon chocolate or coffee liqueur (ie. Kahlua, or any of your favorite liqueurs such as Frangelico (hazelnut), Grand Marnier (orange), or Chambord (raspberry) for a different flavor)
2 tablespoons milk chocolate chips

Beat the 1/2 cup butter and the cream cheese in a mixing bowl with an electric mixer on medium to high speed for 30 seconds. Beat in the 1/3 cup sugar. Add flour and cocoa; beat until well combined. Cover and chill about 2 hours or until easy to handle. Divide mixture into 24 balls. Press each ball into the bottom and up the sides of an ungreased mini-muffin cup. Pre-heat oven to 325 F. Melt unsweetened chocolate and the 2 tablespoons butter in the top of a double boiler over hot (not boiling) water. Remove from heat. Stir in the 1/2 cup sugar, egg, vanilla and liqueur. Divide mixture evenly among muffin cups. Bake about 25 minutes or until set. Cool slightly; remove from pans. Cool completely. Melt milk chocolate pieces in the top of a double boiler over hot (not boiling) water. Spoon about 1/4 teaspoon of melted chocolate on top of each cup. Makes 24 Cordial Cups.

Cream Cheese Dainties

1/2 cup butter, softened
3 ounces cream cheese, softened
1 teaspoon sugar
1 cup flour
1 cup preserves, any flavor
nuts of choice, optional

Preheat oven to 375 F. Mix well first 4 ingredients. Divide dough in half and chill 1 hour. On lightly floured surface, roll out 1/8 inch thick. Use a 2 inch diameter round cookie cutter to cut 3 dozen bases. Place on ungreased cookie sheet. Put 1/4 teaspoon preserves in center of each base and sprinkle with nuts. Use a 1 inch diameter round cookie cutter to cut out tops from remaining dough, rerolling scraps as necessary. Place a 1 inch top over the preserves on each 2 inch base. Bake 8-10 minutes. Store in sealed container. Serve these cookies with Christmas Tea and reflect fondly on all the wonderful things our grandmothers have done for us...baking cookies not the least!

Cream Wafers

2 cup all-purpose flour
1 cup margarine or butter
1/3 cup heavy cream
sugar
Creamy filling : below

Mix the ingredients to a dough and chill for an hour. Roll out half at a time to 1/8" thick and cut in 1 1/2" rounds. Carefully dip both sides of cookie in sugar and place on ungreased baking sheets lined with parchment paper. Poke with a fork 4 times and bake 7-9 min. at 375. When cool fill with filling and sandwich together.

Creamy filling:

3/4 cup powdered sugar
1 teaspoon vanilla (or other flavoring such as almond or peppermint)
1/4 cup margarine or butter
food color if desired

Mix all filling ingredients until smooth, add a few drops of water if needed.

Date Filled Cookies

- 1 cup dates, pitted and chopped
- 1/2 cup granulated sugar
- 3/4 cup water
- 1/2 cup butter or margarine, softened
- 1/2 cup packed brown sugar
- 1 1/2 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 1/4 cups rolled oats
- 1/2 teaspoon salt

Preheat oven to 350F. In a small saucepan over low heat, mix dates, sugar and 1/2 cup of water. Stir occasionally for 15 minutes, or until thick and smooth. Cream together butter and brown sugar. Mix together flour, baking soda, and salt. Add flour to butter mixture and mix well. Add the oatmeal and mix well. Add 2 to 4 tablespoons of water. Form dough into a ball and refrigerate for 15 minutes. Roll dough to 1/8" thickness and cut into 2" rounds. Place 1/2 of the rounds on cookie sheets. Spoon date mixture in the center of each round and top with another round. Press edges firmly together. Bake 15 minutes or until browned.

Double Chocolate Kisses

Makes about 54

1 cup softened margarine
1 teaspoon vanilla
2/3 cup sugar
1 2/3 cup flour
1/4 cup cocoa
1 bag (9 oz) Hershey's chocolate kisses

Preheat oven to 350 F. Beat margarine, sugar and vanilla until creamy. In separate bowl, stir together flour and cocoa, blend into other mixture, mixing well. Refrigerate about 1 hour or until dough is easy to handle. Mold scant tablespoon dough around each kiss, covering completely. Shape into balls, bake on cookie sheet 10 or 12 minutes or until set. Cool, then roll in powdered sugar.

Easy Clothespin Cookies

3 packages Pepperidge Farms Frozen Puff Pastry, thawed
2 pounds powdered sugar
2 cups Crisco shortening
1 teaspoon vanilla
3/4 cup milk
7 oz. jar marshmallow cream
food coloring (optional)

Preheat oven to 450F. Thaw the pastry and roll out on a lightly floured surface until it forms a 12"x10" rectangle. Cut into 1/2"x6" long strips using a pizza cutter. Wrap each strip around a cone-shaped cookie form (available here), moistening slightly with water and overlapping the edges slightly. Bake for 5 minutes then turn oven down to 375 and bake for 10 more minutes. Carefully remove from forms and cool completely. With an electric mixer on high speed, beat together sugar, Crisco, vanilla, and milk for 10 min. Add marshmallow cream and beat until combined. Color with food coloring, if desired. Using a pastry bag, pipe filling into cooled cookies. Sprinkle with sifted powdered sugar before serving. Store cookies in an airtight container. Cookies are best if refrigerated until used. May be frozen.

Fingerklatschen

2/3 cup butter, softened
1/2 cup granulated sugar
2 egg yolks
1/2 teaspoon almond extract
1-3/4 cups sifted all-purpose flour
1/2 teaspoon salt
red jam (cherry or another flavor)
confectioners' sugar

Preheat oven to 325 F. Cream butter and granulated sugar; add yolks and beat until light. Add extract. Sift flour and salt and add to creamed mixture. Shape dough into 1 inch balls and place on ungreased baking sheets about 2" apart. Press finger or thumb into center of each cookie to make a shallow well. Bake about 25 minutes. Press again in centers after baking. Cool on a rack. When cool, fill centers with jam and sprinkle with confectioners' sugar. If using cherry jam, try to have a cherry in each cookie. Yields about 4-1/2 dozen

Flaming Arrows

Makes about 48

1 1/2 cups butter
2 tablespoons butter
1 cup granulated sugar
1/2 teaspoon salt
2 teaspoons vanilla
1 to 2 drops yellow food coloring
1 egg
1/2 cup milk
4 cups all-purpose flour
1 12-ounce can raspberry filling (ie. Solo filling), or raspberry jam
semi-sweet chocolate chips

Preheat oven to 375 degrees. Lightly grease cookie sheets or spray with a nonstick cooking spray. Bring all ingredients to room temperature.

With an electric mixer on medium speed, beat butter, sugar, salt, vanilla and food coloring until fluffy. With wooden spoon, stir in egg, then milk and, finally, the flour.

Dough will be stiff. Place dough in a large (8-inch) pastry bag fitted with large star tip (we used number 4). Squeeze dough onto prepared pans, making large tear drop-shaped strips, about 2 1/2 inches long. Leave 2 inches between cookies. (If a smaller pastry bag is used, more dough must be squeezed out to make the shape. Hold the pastry bag upright and squeeze a drop of dough onto the cookie sheet. Then bring pastry bag sideways and continue piping dough in a straight line -- to resemble an arrow tip and the arrow shaft.)

Do not fill the pastry bag too full with dough; it is easier to use if not too full. Try to make all the cookies the same size, for even baking.

Bake for 10 minutes, or until lightly browned around edges and just set; the tops do not brown. Transfer to racks; let cool completely. When cookies are cool, turn them bottom-side up. Spread raspberry filling on bottom side of half of cookies; top with other cookies, with bottom sides facing filling, to make sandwich cookies.

Melt chocolate on top of stove or in microwave oven. Dip large end of each cookie about 1/2 inch into melted chocolate. Transfer to racks or waxed paper until chocolate sets.

Store cookies in refrigerator.

Hamantashen

For the dough:

2 cups sifted all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup granulated sugar
1/2 cup cold butter, cut into 1/2-inch cubes
1 large egg, lightly beaten
grated zest of 1 orange
1-1/2 tablespoons fresh orange juice

For the filling:

2 cups unsweetened dried pitted prunes
1 cup unsweetened dried apricots
1 cup water
1 tablespoon lemon juice
1/2 cup honey
3/4 cup walnuts, coarsely chopped

To make the dough, in a large mixing bowl, sift together flour, baking soda, salt and sugar. With a pastry blender or two knives, cut the butter into the flour until the mixture resembles coarse meal. Stir in the egg, orange zest and juice, mixing well until the dough is smooth. Shape dough into a flat disk, wrap with plastic wrap, and refrigerate until firm.

To make the filling, chop the prunes and apricots into small pieces. Put them in a saucepan with the water and bring to a boil. Cover and reduce heat; simmer for about 12 minutes or until very soft. Add lemon juice and honey, then cook, stirring constantly, for about 5 minutes. Stir in nuts and set aside to cool.

Preheat oven to 400 F and line baking sheets with parchment paper or non-stick baking mats. On a floured surface roll out dough to 1/8-inch thickness, then cut into 3-inch circles. Place a rounded teaspoon of filling in the center of each circle and fold up three sides to make a triangular shape with a large opening in the center. Pinch together the edges of the circle that are touching so that the triangle holds its shape. Bake 12 to 15 minutes or until lightly golden. Allow to cool thoroughly on wire racks.

Hidden Treasures

Makes about 48

2/3 cup Butter Flavor or Golden Crisco
3/4 cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
48 maraschino cherries, well drained on paper towels

White dipping chocolate:

1 cup white melting chocolate, cut in small pieces
2 tablespoons Butter flavor or Golden Crisco

Dark dipping chocolate:

1 cup semisweet chocolate chips
2 tablespoons Butter flavor or Golden Crisco
finely chopped pecans
slivered white chocolate

Preheat oven to 350 F. Cream Crisco, sugar, egg, milk and vanilla in large bowl until well blended. Combine flour, baking powder, salt and baking soda. Beat into creamed mixture at low speed. Divide into 48 equal pieces. Press dough into very thin layer around well-drained cherries. Place 2 inches apart on ungreased baking sheet. Bake 10 minutes. Cool 1 minute on baking sheet. Remove to wire rack to cool completely.

For dipping chocolate: place chocolate of choice and Crisco in glass measuring cup. Microwave at 50%. Stir after 1 minute. Repeat until smooth. Or, melt over double boiler. Drop one cookie at a time into chocolate. Use fork to turn over. Cover completely with chocolate. Lift cookie out of chocolate with fork. Allow excess to drip off. If the chocolate becomes too firm, reheat. Place on waxed paper-lined baking sheet. Sprinkle chopped pecans on top of white chocolate cookies before the chocolate sets. Sprinkle white chocolate on dark chocolate cookies before chocolate sets. Chill in refrigerator to set chocolate.

Hungarian Kifli

1 cup butter or margarine, softened
1 cup cream style cottage cheese
2 cups all-purpose flour
2 egg whites
2 cups chopped nuts
1/2 cup water
2 tablespoons ground cinnamon

In large bowl, beat together butter or margarine and cottage cheese til light and fluffy. Add flour until dough forms a ball. Divide dough into 3 equal portions. Wrap in plastic wrap and refrigerate until firm. Preheat oven to 375 degrees F (190 degrees C) and grease cookie sheets. To Make Filling: Combine egg whites, nuts, water, and ground cinnamon. Mix well and set aside. On a floured surface roll 1 portion of dough into a 10 inch circle. Spread circle with 1/3 of the filling to within approximately 1/2 inch of the edge. Cut circle into 24 pie shaped wedges. Beginning at outer edge roll up each wedge tightly. Place point side down on cookie sheet 1 1/2 inches apart. Bake 13-15 minutes or until golden (be sure to watch carefully as these cookies burn easily). Remove to rack to cool. Repeat process with each remaining portion of dough and filling.

Hungarian Nut Rolls

1 package active dry yeast
1/2 cup sugar
1 cup warm milk
8 tablespoons (1 stick) unsalted butter
1 egg
zest of 1 lemon
1/2 teaspoon salt
4 cups flour

Walnut Paste

4 cups walnuts
1/2 cup sugar
1 1/2 teaspoons ground cinnamon or cocoa
2 tablespoons cognac
1/3 cup hot milk
1 whole egg, beaten

Pour 1/3 cup of the warm milk in a small bowl. Sprinkle the yeast and the pinch of sugar over the surface of the milk. Stir to dissolve and let stand at room temperature until foamy, about 10 minutes. In a large bowl using a wooden spoon or in the work bowl of a heavy duty electric mixer fitted with the paddle attachment, beat together the butter and sugar until fluffy. Add the egg and beat vigorously for 1 minute. Beat in the yeast mixture, the remaining 2/3 cup milk, the lemon zest, salt, and 1 cup of the flour. Beat in the remaining flour, 1/2 cup at a time, until a soft dough that just clears the sides of the bowl is formed. Turn the dough out onto a lightly floured work surface and knead until smooth, about 3 minutes, dusting with flour only 1 tablespoon at a time as needed to prevent sticking. The dough will be very soft but not sticky. Place the dough in a greased deep container. Turn once to coat the top and cover with plastic wrap. Let rise at cool room temperature for 4 to 6 hours, deflating once or twice, or as long as overnight in the refrigerator. Gently deflate the dough. Turn the dough out onto a floured work surface and divide into 4 equal portions. Form each portion into a thick rectangle, place on loosely floured parchment paper, cover loosely with a clean tea towel, and let rest for 30 minutes. To make the filling, combine the walnuts, sugar, and cinnamon in a food processor fitted with the metal blade. Process until finely ground. Combine the cognac and milk and, with the motor running, pour the mixture through the feed tube in a slow, steady stream, processing until a thick, spreadable paste is formed. Using a floured rolling pin on a very lightly floured work surface to minimize sticking, roll or pat out each dough portion into a 13-by-7-inch rectangle about 1/8 inch thick. Spread the surface of each rectangle evenly with one-fourth of the nut paste. Working with one rectangle at a time and starting from a long side, fold over a 2-inch section. Continue to fold the dough in this manner to create a flattish oval (rather than round) long log of dough. Pinch the seams and place the dough, seam side down, on a greased baking sheet, fitting all 4 rolls

horizontally on the pan about 2 inches apart. Brush with the egg glaze and prick all over with a fork. Let rest, uncovered, at room temperature about 20 minutes. Preheat oven to 350F. Brush once more with the beaten egg. Place the baking sheet on a rack in the center of the oven and bake 30 to 40 minutes, or until golden and the loaves sound hollow when tapped with your finger. Let rest on the baking sheet 10 minutes. Using a large spatula, transfer the loaves to a cooling rack. Cool completely.

Italian Fig Cookies

2 cups shortening
3 cups white sugar
6 eggs
8 cups all-purpose flour
7 teaspoons baking powder
2 tablespoons vanilla extract
pinch salt
milk
3 - 5 pounds of figs
1 pound raisins
2 teaspoons ground cinnamon
1/2 cup white sugar
1 whole orange (with peel)
1 small apple
1 1/2 cups chopped pecans

To make dough, cream sugar and shortening. Add eggs, vanilla, and salt. Blend in flour and baking powder by hand. Knead dough until smooth and workable. Add milk to reach workable consistency.

To make filling, cut up figs, orange, and apple into small pieces, then pass through a food mill or grinder. The spices and chopped nuts are added to the ground fig mixture. After the fig mixture is ground, sprinkle them in over the mixture and mix it in by hand.

Preheat oven to 375 degrees F (190 degrees C). Roll out some dough fairly thin. Put fig mixture in a line. Wrap dough over mixture, sealing figs inside dough. Trim to desired length, using a diagonal cut. Make small diagonal slits in the sides of the cookies. Bake on ungreased cookie sheet for 10-15 minutes.

Kolachki

1/2 lb cream cheese (at room temperature)
1/2 lb butter (at room temperature)
3 cups flour
1 lb finely ground walnuts
1 egg
1 cup sugar
water

Preheat oven to 375F. Mix butter and cream cheese until smooth. Add flour, and mix again until smooth. Making this dough is easy with a food processor, hard with a mixer. Roll dough into 3 balls. Refrigerate dough to keep it from drying out. The dough can be refrigerated for 1-2 hours, but it is not necessary. Roll out 1 ball at a time and flour lightly. Roll dough out in flour or granulated sugar so it doesn't stick. Cut dough into squares or circles using cookie or biscuit cutter. Make the filling by mixing together the walnuts, egg, and sugar, and adding just enough water to obtain a sticky consistency. Add about a teaspoon of filling to each piece of cut dough. Roll squares into logs. Fold circles over and seal with a fork. Bake for 10-15 minutes or until lightly browned.

Ladylocks

Dough

4 cups flour
1 1/2 cups water
pinch of salt
yellow food coloring
shortening

Add a few drops of yellow food coloring in water and dump into the flour and salt mixture all at once. Knead. Divide into fourths.

Roll out onto a floured board into a rectangle. Keeping it as much as a rectangle as possible. Spread with shortening. Fold down 1/3 and spread this side with shortening. Fold up the bottom 1/3 spread this with shortening. Fold over the other 1/3 side and spread with shortening. Then spread the front and back with crisco and put in wax paper. Refrigerate for at least 2 hours. Repeat the rolling and folding. Refrigerate for at least 2 more hours. Repeat the rolling and folding and refrigerate overnight.

Roll out onto a floured board into a rectangle. Cut into 1/2"-3/4" strips. Wrap around foil wrapped clothes pins overlapping as you twirl around the clothespin. Or, wrap each strip around a cone-shaped cookie form (available here). Bake on an ungreased cookie sheet at 375° for about 15-20 min or until very lightly browned. Removed from clothespins or molds immediately after removing from the oven.

FILLING (usually double this)

1 cup water
5 tablespoons flour

cook until thickened (about 5 min)

Beat:

1/2 cup margarine or butter
1/2 cup crisco
1 teaspoon vanilla
1/2 jar marshmallow fluff or cream

Add the thickened flour and water to the cream mixture and beat until smooth and fluffy
Fill the cooled ladylocks with a pastry filler or cake decorator
Roll in powdered sugar before serving.

Lemon Macaroons

Lemon Curd:

3 eggs
3/4 cup sugar
1/2 cup lemon juice
2 tablespoons zest of lemon
3/4 cup unsalted butter, cut into chunks

Macaroons:

1 cup powdered almonds
2 cups powdered sugar
1 tablespoon grated lemon rind
4 egg whites
2 tablespoons sugar

To make the lemon curd, in a saucepan, whisk together the eggs, sugar, lemon juice, and zest. Bring the mixture to a boil over moderate heat, stirring, then simmer for 3 minutes, whisking. Transfer the mixture into a bowl and whisk in the butter, one chunk at a time. To make the macaroons, preheat oven to 275F. In a bowl, using an electric mixer, beat the egg whites until they form soft peaks. Add the sugar, then beat the egg whites until firm. Gently but thoroughly fold the almond mixture into the egg whites. Line baking sheets with oiled parchment paper. Either pipe or spoon mixture into 1 1/2 inch mounds that are 2 inches apart on the parchment. Bake for 30 minutes or until firm. Turn off oven and let cookies dry with door ajar. To assemble, remove cookies from baking sheets and sandwich with lemon curd.

Letterbanket

1 cup unsalted butter, cold, cut into 1/2-inch cubes
2 cups all-purpose flour
1/4 cup ice water
2 cups marzipan
1 egg yolk mixed with 2 tablespoons water
Coarse or pearl sugar, for decorating

mixing bowl, cut butter into flour using a pastry blender or two knives, until mixture resembles coarse meal. Stir in ice water, a tablespoon at a time, until dough can be formed into a ball. Wrap in plastic wrap and let stand for about 30 minutes. Pre-heat oven to 400 F and line baking sheets with parchment paper or non-stick baking liner. On a lightly floured board, roll out to 1/4-inch thickness. Cut into strips about 2-1/2 inches wide and 4 inches long. Roll marzipan into thin snakes about 1-1/4 inches in diameter. Place on the strips of dough and fold the dough over the filling, sealing the edges with water. Place on prepared baking sheets and bend the rolls into letters. Brush with egg yolk and sprinkle with decorating sugar. Bake for 20 to 30 minutes or until dough is golden brown and crisp. Allow to cool thoroughly before removing from baking sheets.

Linzer Cookies

Makes about 22

1 package Duncan Hines Golden Sugar Cookie Mix
1/2 cup all purpose flour
1/2 finely ground almonds
1 egg
1 tablespoon water
3 tablespoons powdered sugar
1/2 cup plus 1 tablespoon seedless red raspberry jam, warmed

Preheat oven to 375 F. Combine cookie mix, contents of buttery flavor from mix, flour, almonds, egg and water in large bowl. Stir with spoon until blended. Roll dough 1/8 thick on lightly floured board. Cut out 3" shapes with cookie cutter. Take half those cookies and cut out the centers with a smaller cookie cutter. Place the whole cookies 2" apart on ungreased cookie sheets and bake 8-9 minutes or until edges are lightly browned. Place the hollow cookies on another baking sheet (or if you use the same baking sheet, make sure it has cooled completely before placing the cookies on it) and bake them for 6-7 minutes or until edges are lightly browned. Cool completely. Dust the hollow cookies with sifted powdered sugar. Spread warm jam over whole cookies almost to the edge and place the hollow cookies on top, powdered-sugar side up. Press lightly. Fill the hole with 1/4 teaspoon jam. Store between layers of waxed paper in an airtight container.

Mint Chocolate Pinwheels

3/4 cup butter, softened
1 cup granulated sugar
1 teaspoon baking powder
1 egg
1/4 teaspoon mint extract
green McCormick food coloring
2-1/4 cups all-purpose flour
6 Oreo cookies (regular flavor), finely crushed
1/2 cup semi-sweet chocolate chips

In a large mixing bowl, beat butter with an electric mixer for 30 seconds. Add sugar and baking powder and beat until combined. Beat in egg, mint extract, and a few drops of green food coloring until mixture reaches a mint green color. Stir in flour until well blended. Divide dough in half, wrap halves in plastic wrap and chill 1 hour or until somewhat firm. Roll one half of dough between two sheets of waxed paper into an 8x7-inch rectangle. Peel off the top sheet of waxed paper and sprinkle half of the crushed Oreo cookies over the dough, to within 1/4 inch of sides. Starting from the short side, roll up dough and pinch to seal. Repeat with remaining dough and crushed Oreos. Wrap rolls in plastic wrap and stand upright in tall drinking glasses, then chill about 4 hours or until very firm. Pre-heat oven to 375 F. Remove one roll of dough from refrigerator. Unwrap and slice into 1/4-inch slices. Place 2 inches apart on an ungreased baking sheet. Bake 8 to 9 minutes or until edges are firm but not brown. Cool on baking sheet for 1 minute then remove to wire rack to cool completely. Repeat with other roll. When cooled, melt chocolate chips in the top of a double boiler over hot (not boiling) water. Transfer melted chocolate to a resealable plastic bag and with a scissors, snip off a tiny corner of the bag. Drizzle melted chocolate over cookies. Allow chocolate to set and harden, then store in an airtight container in layers separated by waxed paper for up to 3 weeks.

Nut Cookie Tartlets

- 2 cups all purpose flour
- 2 (3 oz.) packages of cream cheese
- 1 cup butter or margarine
- 6 tablespoons white sugar
- 1-1/2 teaspoon vanilla extract
- 1 egg
- 3/4 cup brown sugar
- 1 cup chopped nuts

Preheat oven to 350F. To make pastry, cream together butter and cream cheese. Add the white sugar, 2 cups flour and blend well. Shape into balls about 1-inch in diameter (flour palms of hands to facilitate rolling). Place ball in greased tartlet pan and flatten. Should fill pan by 3/4. To make filling: Mix together vanilla, egg, brown sugar, and chopped nuts. After flattening ball in tartlet tin, make a thumb print in center and fill with a full 1/2 tsp. of nut filling. Bake for 17-20 minutes. Cool completely before removing from pan.

Nut Horns

Dough:

4 cups all purpose flour
1/2 teaspoon salt
1 teaspoon vanilla
1-1/2 cup margarine
3 egg yolks
1 cup sour cream
1 package dry yeast

Filling:

3 egg whites
1 cup granulated sugar
2 cups ground nuts
1 teaspoon vanilla

Sift flour, and salt. Sprinkle yeast over flour. Cut in margarine. Make a well and pour in beaten egg yolks, sour cream and vanilla. Knead until smooth. Refrigerate at least one hour. For filling, beat egg whites until stiff. Fold in sugar, nuts, and vanilla. Set aside. Remove dough from refrigerator, form into ball, and flatten until it resembles a thick pizza crust. Cut into 8 triangles. Roll each triangle into size of 10 inch pie crust; cut into 8 triangles. Place 1/2 to 1 teaspoon filling at wide end, and roll into crescents, pinching ends under. Bake at 375F on ungreased cookie sheets for 15-18 minutes.

Peanut Blossoms

1 bag (8oz) Hershey's Kisses
1 egg
1/2 cup shortening
2 tablespoons milk
3/4 cup peanut butter
1 teaspoon vanilla
1/3 cup granulated sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/3 cup packed light brown sugar
1/2 teaspoon salt
additional granulated sugar

Heat oven to 375F. Remove candy wrappers.

In large bowl, beat shortening and peanut butter until well blended. Add the 1/3 cup of granulated sugar and all of the brown sugar; beat until light and fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually add to peanut butter mixture. Shape dough into 1-inch balls. Roll in the additional granulated sugar; place on ungreased cookie sheet. Bake 8-10 minutes or until lightly browned. Immediately place kiss on top of each cookie, pressing down so cookie cracks around edges. Remove from cookie sheet to wire rack. Cool completely.

Peanut Butter Temptations

Makes about 60

1/2 cup butter
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 bag (10 oz.) miniature Reese Cups

Cream butter, peanut butter and both kinds of sugar. Beat in egg and vanilla. Sift together flour, baking soda and salt. Blend into creamed mixture to make a dough. Preheat oven to 375. Shape dough into 1/2 inch balls and place in ungreased 1 1/2 inch muffin tins. Bake 8-10 minutes or until lightly browned. Immediately after removing cookies from oven, press a miniature peanut butter cup into the center of each cookie until only the top shows. Let cool 10 minutes before removing from tins.

Pistachio Christmas Ribbon Bars

Makes about 36

1/2 pound unsalted butter or margarine, softened
1 cup granulated sugar
1 large egg
2 cups all-purpose flour
1/8 teaspoon salt (omit this if your pistachios are salted)
1/2-2/3 cup raspberry or strawberry jam
2/3 cup pistachios, chopped

Preheat oven to 325 F. Combine butter, sugar and egg; beat until thoroughly blended. Stir in flour and salt. Spread one-half of dough into 9 inch square pan. Bake 10 minutes; remove from oven. Spread jam to within 1/2 inch of edge. Add pistachios to remaining dough. Drop by spoonfuls over jam to cover. Bake 35 minutes until top is golden brown; cool. Cut into squares.

Raspberry Tassies

Makes about 24

For the dough:

1/2 cup butter, softened
3 ounces cream cheese, softened
1 cup all-purpose flour

For the filling:

1/4 cup raspberry preserves
1/2 cup granulated sugar
1/2 cup almond paste
2 egg yolks
3 tablespoons all-purpose flour
2 tablespoons milk
1 tablespoon orange juice

To make the pastry dough, beat together butter and cream cheese until creamy. Stir in flour until blended. Cover and refrigerate. When firm, divide dough into 24 equal-sized balls. Press balls into the bottom and up the sides of mini-muffin tins. We suggest using silicone mini muffin tins, as the tassies are much easier to remove intact. Pre-heat oven to 400 F. Place 1/2 teaspoon of raspberry preserves in the bottom of each unbaked shell. To make the filling, knead together sugar and almond paste. Mix in egg yolks one at a time. Beat well. Stir in the flour, milk and orange juice. Spoon this mixture evenly into each of the shells, covering the raspberry filling. Bake for 15 minutes. Allow to cool before removing from muffin tins.

Rollo Cookies

Makes about 24

1/2 cup margarine
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1 1/2 cups flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
24 Rollo candies
granulated sugar

Preheat oven to 375F. Cream together margarine, peanut butter, egg and sugars. Sift together flour, baking powder, soda and salt. Gradually add dry ingredients to margarine mixture and mix well. Roll dough into balls. Place one chocolate-covered caramel drop in center of each ball. Roll each ball in granulated sugar and place on a lightly greased baking sheet. Bake 10 minutes.

Rolo Cookies

- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1 cup sugar
- 1 cup brown sugar
- 1 cup butter, softened
- 2 teaspoons vanilla
- 2 eggs
- 9 oz. package of Rolo candy

Preheat oven to 350F. Beat sugars and butter until light and fluffy. Add eggs and vanilla, beat well. Add flour and baking soda, blend well, chill dough in refrigerator for at least 3 hours. Roll 1 tablespoon of dough in palm of hand to form a ball. Press Rolo into ball, covering it completely. Flatten bottom of cookie into palm of hand. Press other side into mixture of 1 cup chopped nuts mixed with 1 tablespoon sugar. Place cookies, nut side up, on an ungreased cookie sheet. Bake for 9 minutes.

Sacher Torte Cookies

Makes about 42

For the cookies:

1 cup butter, at room temperature
1/4 cup granulated sugar
1 large egg
1/4 cup Dutch-process cocoa powder
2 cups all-purpose flour

For the filling:

1/2 cup apricot preserves

For the glaze:

1/2 cup semi-sweet chocolate chips
2 tablespoons unsalted butter

Preheat oven to 350 F. Lightly grease 2 baking sheets or line with parchment paper or non-stick baking mat. In a large mixing bowl, beat the butter and sugar until light and fluffy. Beat in egg, mixing well. Sift together the cocoa and flour. Stir into creamed mixture and blend well. Shape the dough into 1-inch balls and place 2 inches apart on prepared baking sheets. Make an indentation in the center of each with your thumb. Bake the cookies for 12 to 15 minutes, until they feel firm and are light brown. Remove to wire racks to cool. At this point you can store the cookies in airtight containers at room temperature or freeze them. Before serving, fill the indentation of each cookie with a dot of apricot preserves. In the top of a double boiler over medium heat, melt the chocolate chips and butter. Stir until smooth. Scrape mixture into a plastic zip-lock bag and with a scissors snip off a tiny corner of the bag. Drizzle chocolate over the cookies. Allow chocolate to set before serving.

Sandbakelser

Makes about 60

1 cup butter or margarine
1 cup sugar
1 egg
1 teaspoon almond extract
3 cups sifted enriched flour
Filling such as whipped cream, jam, or preserves

Thoroughly cream butter and sugar; add egg and beat well. Add almond extract. Stir in flour. Pinch off a small ball of dough and place in center of small tartlet mold (available here); with thumb, press dough evenly and as thinly as possible over bottom and sides. Place molds on cookie sheet. Bake at 350 F about 12 minutes or till lightly browned. Cool. To remove: Invert molds and tap lightly. (clean molds with dry cloth only). Before serving, fill tarts with whipped cream, jam, or preserves, as desired.

Savoury Cheddar Cheese Thumbprint Cookies

Makes about 36

1-1/2 cups shredded white cheddar cheese
1/2 cup freshly grated parmesan cheese
1/2 cup butter, softened
1 egg yolk
1/4 teaspoon pepper
1 cup all-purpose flour
1 cup finely chopped pecans or unblanched almonds
1 cup hot pepper jelly

Preheat oven to 350 F. In food processor, pulse together cheddar and parmesan cheeses and butter until smooth. Add egg yolk and pepper; pulse until blended. Add flour; pulse just until soft dough forms. Place pecans on plate. Place 1 cup water in bowl. With hands, roll scant tablespoonfuls (15 ml) of dough into 1-inch balls. Dip in water; roll in nuts to coat. Place on ungreased baking sheet. With thumb, make indentation in center of each. Refrigerate for 15 minutes. Bake 15 minutes or until firm outside and lightly golden. Remove the baking sheet from the oven and place the baking sheet on a cooling rack, allowing the cookies to cool directly on the baking sheet. At this point cookies can be stored in airtight containers at room temperature or frozen. Before serving, fill indentations with hot pepper jelly. If you have stored the cookies for a time before serving them, you can re-crisp them by baking them at 350 F for 3 minutes, then allow them to cool fully before adding the jelly.

Snickers Cookies

Makes about 60

1 cup margarine
1 cup creamy peanut butter
1 cup sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla
3 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
60 miniature (bite-size) Snickers candy bars
chocolate glaze (recipe below)

Preheat oven to 350 F. Cream margarine, peanut butter, sugar and brown sugar. Add eggs and vanilla. Combine dry ingredients and add to peanut butter mixture. Take 1 tablespoon of dough and flatten into round shape in palm of your hand. Place Snickers bar in center and fold dough around it. Roll in palms of your hand to form a smooth ball with the Snickers bar totally covered with the dough. Place on an ungreased cookie sheet. Bake for 10-12 minutes. Remove from cookie sheet and place on a wire rack to cool. Drizzle top of cookies with chocolate glaze.

Chocolate Glaze

1 cup powdered sugar
2 tablespoons unsweetened cocoa
1 tablespoon milk

Mix powdered sugar, unsweetened cocoa and milk. Add additional as needed to thin mixture enough to drizzle from a spoon.

Snowy Mountains

Makes about 56

2 ounces bittersweet chocolates, chopped
1 cup butter, softened
1/2 cup instant dissolving (fruit/berry) sugar
1 teaspoon vanilla
2 cup all purpose flour
1 pinch salt
1 cup finely chopped Toblerone bar
1 cup of 1/2" chunks of Toblerone bar
1 cup powdered sugar

Preheat oven to 300 F. In heatproof bowl over saucepan of hot (not boiling) water, melt chocolate, stirring occasionally. Remove from heat and let cool. Meanwhile, in bowl, beat butter with sugar until fluffy. Stir in chocolate and vanilla. Add flour and salt; stir until blended. Mix in 1 cup finely chopped Toblerone bar. Form into 1 1/2" balls and place on cookie sheets lined with parchment paper. Press a 1/2" chunk of Toblerone bar into the top of each cookie. Bake 30 minutes or until firm to the touch. Remove from oven and let cool for 2 minutes, then remove to wire racks to cool completely. Sift powdered sugar on top of the cookies to create "snow." Store in an airtight container at room temperature.

Spitzbuben

1 cup sugar
1 1/4 cups butter
2 1/4 cups ground blanched almonds
2 teaspoons vanilla flavoring
3 1/4 cups sifted all-purpose flour
apricot or strawberry jam
confectioners' sugar

Beat the sugar and the butter together until light and fluffy. Beat in the almonds and the vanilla flavoring. Add the flour. Knead until smooth. Chill 1 to 2 hours. Preheat oven to 325 F. Roll out the dough on a lightly floured cutting board to the thickness of 1/8 to 1/4 inch; the thinner, the better the cookie. Cut with small round, star or diamond-shaped cookie cutters. Place the cookies on lightly buttered and floured cookie sheets. Bake for about 15 minutes, or until golden. Remove cookies from the baking sheet. Spread half the cookies with apricot jam. Top with the remaining cookies, dip the edges into confectioners' sugar.

Thumbprint Cookies

2/3 cup unsalted butter, at room temperature
1/3 cup granulated sugar
2 large egg yolks
1 teaspoon vanilla extract
1/2 teaspoon salt
1-1/2 cups all-purpose flour
2 large egg whites
3/4 cup finely chopped nuts of choice
1/3 cup jam (any flavor)

Preheat oven to 350 F. Line baking sheets with parchment paper or a non-stick baking mat. In a large bowl, beat together butter and sugar until light and fluffy. Beat in egg yolks, vanilla extract and salt. Gradually stir in flour. Form dough into 1-inch diameter balls. Dip in lightly beaten egg whites, then roll in nuts. Place 1 inch apart on prepared cookie sheets. Press down center of each with thumb. Bake for 16 to 18 minutes, or until golden brown. Cool on baking sheet for 5 minutes, then remove to a wire rack to cool completely. Just before serving, fill centers of cookies with jam. Or, fill centers with 1/2 teaspoon of jam before baking.

Tiny Fudge Tarts

1 1/2 cups flour
1/4 teaspoon salt
1/2 cup butter or margarine
3 tablespoons water
1 teaspoon vanilla
Fudge Filling (See below)

Heat oven to 350. Mix flour and salt. Cut in butter. Sprinkle with water and vanilla. Mix well with fork. Using 1/2 of dough at a time, roll out 1/16" thick on cloth-covered board generously sprinkled with sugar. Cut in 2 1/2" squares. Spread 1 level tsp filling in center of each square. Bring corners to center. Seal together. Place sealed side up or down on ungreased baking sheet. Bake 15 to 20 minutes. Makes about 2 1/2 dozen.

Fudge filling:

Mix the following ingredients thoroughly: 1/4 cup butter or margarine, 1 egg yolk, 1/2 cup sugar, 1 tsp vanilla, 1/4 cup cocoa and 1/2 cup finely chopped nuts or flaked coconut.

Viennese Marzipan Bars

Makes about 24

For the crust:

1 cup sifted all-purpose flour
1/2 teaspoon baking powder
5 tablespoons plus 1 teaspoon butter
1/2 cup granulated sugar
1 large egg, separated
1 tablespoon milk

For the filling:

1/4 cup apricot preserves
3/4 cup blanched almonds
2/3 cup granulated sugar
1/4 teaspoon salt
1 large egg, plus the reserved egg white from the egg used for the crust
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
green food coloring

For the glaze:

1/2 cup powdered sugar, sifted
1/2 ounce unsweetened chocolate
1 tablespoon butter
1/2 teaspoon vanilla extract
1 tablespoon boiling water

For the crust:

Pre-heat oven to 375 F. Grease a 8x8-inch baking pan. Sift together the flour and the baking powder and set aside. In a small bowl with an electric mixer, beat the butter until creamy. Add the sugar and beat until mixture is light and fluffy. Beat in the egg yolk and milk. Gradually mix in the flour mixture. Press into the bottom of prepared pan. Bake for 12 to 15 minutes or until just barely golden around the edges.

For the filling:

Meanwhile, place the preserves in a small bowl and stir to soften. In a food processor, process the almonds to a fine powder. In a bowl, stir together the almonds, sugar and salt. Add the egg and egg white, vanilla, almond extract, and 2 or 3 drops of food coloring. Mix until thoroughly blended. Spread the preserves in a thin layer over the hot crust, leaving a 1/2-inch border. Spread the almond filling evenly over the preserves. Bake 25 minutes or until the top barely springs back when lightly pressed with a fingertip. Cool completely.

For the glaze:

In the top of a double boiler over hot (not boiling) water, melt the chocolate and butter and stir till smooth. Stir in the powdered sugar, vanilla and water and stir again until completely smooth. Pour the glaze over the cooled almond filling and spread into a thin, even layer. Let cool until set, 1 to 2 hours. With a sharp knife, cut around the sides of pan to release. Cut into 24 bars.

Walnut Frosty Cookies

2 cups flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup brown sugar
1/2 cup butter
1 egg
1 teaspoon vanilla

Topping:

1 cup chopped walnuts
1/2 cup brown sugar
1/4 cup sour cream

Sift together dry ingredients. Cream brown sugar and butter. Add egg and vanilla. Cream again. Add dry ingredients. Mix till blended. Form into 1 inch balls, make a depression in center, place 2 inches apart on an ungreased cookie sheet. Mix together topping ingredients. Place topping in depressions. Bake at 350F for 12-14 minutes.

Gifts In a Jar

Chocolate Chip Cookies in a Jar

Makes about 48

1 teaspoon salt
1 teaspoon baking soda
2 cups all-purpose flour
1 cup brown sugar
1/2 cup granulated sugar
1-1/2 cups semi-sweet chocolate chips

Mix the salt and baking soda in with the flour, then layer the ingredients a large jar in the order listed, with the chocolate chips on top. Use scissors to cut a 9 inch-diameter circle from calico. Place over lid and secure with rubber band. Tie on a raffia or ribbon bow to cover rubber band.

Enclose a card with the following mixing and baking directions:

Chocolate Chip Cookies

Note: Store this jar in a cool, dark place for up to 3 months before using.

contents of this jar

1 cup unsalted butter or margarine
1 large egg
1 teaspoon vanilla

Preheat oven to 375 degrees F (190 degrees C). Sift dry ingredients through a colander to separate the chocolate chips from other ingredients. Beat butter in a medium bowl until creamy. Beat sifted ingredients into butter until blended. In a small bowl, beat egg with vanilla. Mix beaten egg mixture into butter mixture until blended. Stir in chocolate chips. Drop teaspoonfuls of batter, spaced well apart, onto a greased cookie sheet. Bake 8 minutes or until lightly browned.

Makes 4 dozen.

Chocolate Covered Raisin Cookies in a Jar

Makes about 30

3/4 cup white sugar
1/2 cup packed brown sugar
1 cup chocolate covered raisins
1/2 cup milk chocolate chips
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda

Mix together the flour, baking powder and baking soda. Layer ingredients in order given in a quart size wide mouth canning jar. Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit but it will work.

Attach instructions to the jar:

Chocolate Covered Raisin Cookies

Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. **DO NOT USE DIET MARGARINE.** Add 1 egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended. You may need to finish mixing with your hands. Shape into walnut sized balls. Place 2 inches apart on a parchment lined cookie sheet.

DO NOT USE WAXED PAPER.

Bake at 375 degrees F (190 degrees C) 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen

Cranberry Biscotti in a Jar

3/4 cup dried cranberries or cherries
3/4 cup pecans
2 cups all-purpose unbleached flour
1/2 teaspoon cinnamon
2 teaspoon baking powder
2/3 cup sugar

Layer ingredients in order inside a clean 1 quart jar. Tap gently on the counter top to settle each layer before adding the next. Add additional cranberries or pecans to top off the jar.

Attach these directions to the jar:

Cranberry Biscotti

Beat 1/3 cup butter on medium speed for 30 seconds. Add 2 eggs and beat on medium until well combined. Using a wooden spoon, stir in contents of jar just until combined. Divide into 2 loaves on cookie sheet, chilling if necessary to make dough easier to handle. Each loaf should be about 9 inches long and 2 inches wide. Bake at 375°F for 25-30 min or until a toothpick inserted in the center comes out clean. Cool on sheet for 1 hour. Cut each loaf diagonally into 1/2 inch thick slices using a serrated (bread) knife. Place slices on an ungreased cookie sheet. Bake at 325°F for 8 minutes, then turn over and bake for 8-10 minutes more or until dry and crisp. Transfer to wire rack to cool. Makes 32 cookies.

Cranberry Hootycreeks

5/8 cup all-purpose flour
1/2 cup rolled oats
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup white chocolate chips
1/2 cup chopped pecans

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed. Attach a tag with the following instructions:

Cranberry Hootycreeks

Preheat oven to 350 F. Grease a cookie sheet or line it with parchment paper. In a medium mixing bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheet, about 2 inches apart. Bake for 8 to 10 minutes, or until edges are lightly browned. Cool for 2 minutes on baking sheets, then remove to wire racks to cool completely.

Dreamsicle Cookies In a Jar

Makes about 30

1/2 cup powdered orange flavored drink mix, such as Tang
3/4 cup white sugar
1 1/2 cups vanilla baking chips
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Combine the flour with the baking soda and baking powder. Layer the ingredients in a clean glass wide mouth quart sized jar, starting with the Tang, then sugar, vanilla chips and ending with the flour mixture. Press each layer firmly in place before adding the next ingredient. Attach a recipe card with the following instructions to the jar.

Dreamsicle Cookies

Preheat oven to 375 degrees F (190 degrees C).

Empty contents into a large mixing bowl. Add 1/2 cup softened butter, 1 egg slightly beaten and teaspoon vanilla extract. Mix until completely blended.

Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet.

Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes or until tops are very lightly browned. Cool for 5 minutes on the sheet then remove cookies to wire racks to cool completely.

Makes 2 -1/2 dozen

Gingerbread Cookies in a Jar

- 3 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- 1 cup packed brown sugar
- 1 gingerbread boy-shaped cookie cutter

Use a clean 1 quart jar and press each layer down firmly. Put in half of the flour along with the baking powder and baking soda. Add the spices and the remaining flour. Add the brown sugar last. Tie a ribbon around the top of the jar and attach the cookie cutter and the directions below.

Attach these directions to the jar:

Gingerbread Cookies

Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Mix in 1/2 cup softened butter, 3/4 cup molasses and 1 or 2 eggs. Mix until completely blended. Cover and refrigerate 45 minutes. Preheat oven to 350°F. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes. Place cookies on lightly greased cookie sheet about 2" apart. Bake 10 to 15 minutes. Decorate with icing.

Oatmeal Chocolate Chip Cookies in a Jar

Makes about 36

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 1/4 cups rolled oats
1 (2.6 ounce) chocolate bar
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup chopped nuts
1/2 cup semisweet chocolate chips

With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with mini or regular chocolate chips until even with the top (no more than 1/2 cup).

Print out the following directions to attach to the jar:

Preheat oven to 375 degrees F (190 degrees C).

Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min.

INGREDIENTS: flour, oatmeal, brown and white sugars, soda, baking powder, grated chocolate, chocolate chips, nuts.

Makes 3 dozen

Oatmeal Raisin Spice Cookies in a Jar

Makes about 36

3/4 cup packed brown sugar
1/2 cup white sugar
3/4 cup raisins
2 cups rolled oats
1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt

Mix together flour, ground cinnamon, ground nutmeg, baking soda and salt. Set aside. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit, make sure you firmly pack down each layer in place before adding the flour mixture.

Instructions to attach to jar:

Oatmeal Raisin Spice Cookies

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add: 3/4 cup butter or margarine softened at room temp. Stir in one egg, slightly beaten. Add in 1 teaspoon of vanilla.

Mix until completely blended. You may need to finish mixing with your hands.

Shape into balls the size of walnuts. Place on a parchment-lined cookie sheet 2 inches apart. **DO NOT USE WAXED PAPER.**

Bake at 350 degrees F (175 degrees C) for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to baking racks to finish cooling.

Makes 3 dozen cookies.

Peanut Butter Cup Cookies in a Jar

Makes about 30

3/4 cup white sugar
1/2 cup packed brown sugar
1 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
8 peanut butter cup candies (eg. Reese's) cut into 1/2 inch pieces

Mix together the flour, baking powder and baking soda. Set aside. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Press each layer firmly in place. It will be a tight fit. Add chopped peanut butter cups last.

Attach these directions to jar:

Reese's Peanut Butter Cup Cookies

Remove peanut butter cups from jar. Set aside.

Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add 1/2 cup butter or margarine, softened at room temperature. **DO NOT USE DIET MARGARINE.** Add in 1 egg, slightly beaten, and 1 teaspoon vanilla.

Mix until completely blended. You will need to finish mixing with your hands.

Mix in peanut butter cups.

Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets.

Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling.

Makes 2 1/2 dozen cookies.

Potato Chip Cookies In a Jar

1 cup granulated sugar
1-1/2 cups crushed potato chips
2/3 cup chopped pecans
2-1/2 cups all-purpose flour
1 teaspoon baking powder

In a small bowl, stir together the flour and baking powder. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Press each layer firmly in place before adding next ingredient. It will be a tight fit.

On a tag, write the following instructions:

1 cup butter, softened
1 teaspoon vanilla extract

Pre-heat oven to 350 F. Empty this jar of cookie mix into a large mixing bowl. Mix well. Add butter and vanilla and stir until thoroughly blended. Shape into balls the size of walnuts, and place 3 inches apart on an ungreased baking sheet. Flatten balls with the palm of your hand. Bake for 14 to 18 minutes or until edges are very lightly browned. Cool minutes on baking sheets then remove to wire racks to cool completely.

Sand Art Brownies

5/8 cup of all purpose flour
3/4 tsp salt
1/3 cup cocoa
1/2 cup flour
2/3 cup brown sugar
2/3 cup white sugar
1/2 cup chocolate chips
1/2 cup vanilla chips
1/2 cup walnuts

Mix the first flour and salt together and put into the bottom of a quart jar. Layer the rest of the ingredients in the order they are given.

Attach a tag with the following directions to the jar:

Preheat oven to 350 F. Grease a 9x9 pan.

Pour contents of jar in a large bowl and mix well.

Stir in 1 tsp vanilla, 2/3 cup of oil, and 3 eggs. Beat until just combined.

Pour batter into pan and bake for 25-30 minutes.

Icings, Frostings, and Glazes

Browned Butter Frosting

1/4 cup butter
2-1/2 cup powdered sugar
1 teaspoon vanilla
2 tablespoons milk

Heat butter over low heat until delicate brown; remove from heat. Mix in powdered sugar. Beat in vanilla and milk until smooth. If necessary, stir in additional milk, 1/2 teaspoon at a time, until spreading consistency. Frost cookies and store tightly covered.

Buttercream Frosting

1 cup Butter-Flavored or Golden Crisco (solid vegetable shortening)
4 cups powdered sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
3 fluid ounces heavy cream
gel or paste food coloring (optional)

Cream shortening until fluffy. Add powdered sugar and continue creaming until well blended. Add salt, vanilla, and cream. Blend on low speed until moistened. Add additional cream a teaspoon at a time if necessary to achieve the right consistency. Beat at high speed until frosting is fluffy. If desired, divide frosting into several small bowls and stir in food coloring to create various colors of buttercream frosting.

Variations:

For a pure white frosting, use white shortening and clear vanilla.

For a whiter colored frosting that uses real butter but still holds up well at room temperature, use 1/2 cup white shortening and 1/2 cup unsalted butter.

Chocolate Glaze

3/4 cup semi-sweet chocolate chips
1 tablespoon light corn syrup
3 tablespoons butter
1/4 teaspoon vanilla extract

Place chocolate chips, butter, and corn syrup in the top of a double boiler of hot (but not boiling) water. Stir until mixture is melted and smooth, then stir in vanilla. Spread over cookies and then top with sprinkles or nuts, if desired, or place in a zip-lock bag and snip off a tiny corner, then drizzle over cookies.

Note: Makes enough to glaze about 36 medium-sized cookies, or to drizzle over 3-4 times that many.

Lime Icing

1/4 cup butter or margarine
2 1/2 cups sifted powdered sugar
2 tablespoons milk
1/2 teaspoon grated lime peel

Beat ingredients together until smooth. If frosting is too stiff, beat in a few drops more milk; if too soft, beat in more powdered sugar. Makes about 1 cup.

Pineapple Cookies

Makes about 36

1/2 cup shortening
1 cup light brown sugar, packed
1 egg
1 teaspoon vanilla
1 8-ounce can of crushed pineapple, drained (save the juice)
2 cups flour
1 1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

GLAZE:

3 cups powdered sugar
3-4 tablespoons pineapple juice

Preheat oven to 400. Lightly spray cookie sheet with non-stick cooking spray. Cream shortening and sugar until light, then beat in egg and vanilla until light and fluffy. Add drained pineapple and mix well. Stir in flour, baking powder, soda and salt. Mix well. Drop by teaspoonfuls on cookie sheet. Bake 8-10 minutes or until golden brown. Don't overcook. Remove and cool for about 5 minutes before glazing.

For the glaze:

Combine powdered sugar and pineapple juice in mixture bowl. Mix well. Brush glaze over cookies while still warm.

Powdered Sugar Icing

2 1/2 cups powdered sugar
2 tablespoons water
1 tablespoon butter, softened
1 tablespoon light corn syrup
1/2 teaspoon vanilla or almond extract
food color, if desired

Combine powdered sugar, water, 1 tablespoon butter, corn syrup and 1/2 teaspoon vanilla in small mixer bowl; mix until powdered sugar is moistened. Beat at medium speed until smooth, adding additional water if necessary, to reach desired glazing consistency. Tint with food color, if desired.

Note: Originally found on the website of Better Homes and Gardens. We posted it here because it has disappeared from their website, and it's a great recipe.

Royal Icing

1 pound powdered sugar
5 tablespoons meringue powder or 1/4 cup pasteurized egg whites
2 tablespoons water
food coloring (optional)

Combine powdered sugar and meringue powder or egg whites in a mixing bowl and beat on low speed. Add water drop by drop. The amount depends on whether you used the powder or the egg whites, and on the temperature and humidity in your kitchen. Add the water slowly and do not let the mixture get runny - you will probably not use all of it. Beat until the mixture holds a trail on the surface for five seconds when you raise the mixer from the bowl. If you like, you can tint the icing with a few drops of food coloring. Makes 6 cups.

Low Carb Cookies

Low Carb Almond Biscotti

16 ounces sliced, blanched almonds
1 cup soy flour
1 teaspoon xanthan gum*
1 teaspoon salt
1-1/2 teaspoons cinnamon
1 cup vegetable oil
1 cup Splenda or Maltitol Crystals
3 large eggs
1 teaspoon vanilla extract
1 teaspoon orange extract

Preheat oven to 325 F. Measure out 1 cup of almonds and set aside. In a blender, grind the rest of the almonds to make flour. Put the almond flour in a bowl, and add the soy flour, salt, baking powder and cinnamon. Mix the dry ingredients together and set aside. In a large mixing bowl, blend the oil and Splenda. Add the eggs, one at a time, mixing well after each addition. Add the vanilla and orange extracts, mixing well. Add the dry ingredients to the oil mixture, blending well. Add the reserved sliced almonds. This will make an oily soft dough. Divide the dough into four sections, and form each section in a small loaf approximately 2 inches wide and 1 inch high. Put the loaves on a large greased baking sheet. Bake for about 40 minutes. Remove from oven, and reduce oven temperature to 200 F. Take the loaves off the cookie sheet and put them on a cutting board. Using a sharp knife, slice each loaf into about a dozen pieces, about 1/2 to 3/4-inch thick. Put the slices back on the cookie sheet, cut sides down. When all the loaves are sliced, put the baking sheet back in the oven for 10-15 minutes. Remove, turn the slices over, and put back in the oven for another 10-15 minutes.

Low Carb Almond Sugar Cookies

1-1/4 cup almond flour
1 cup Splenda
1/4 cup butter, at room temperature
1 large egg
1 teaspoon vanilla
additional Splenda, for decorating

Pre-heat oven to 350 F. Line baking sheets with parchment paper or a non-stick baking mat. Stir together flour and Splenda. Blend in butter, egg and vanilla until well mixed. Form into 1-inch balls on a cookie sheet and flatten each with a fork. Sprinkle with additional Splenda. Bake for 8 minutes or until set but not brown. Allow to cool for 2 minutes on baking sheet then remove to wire racks to cool.

Low Carb Brownies

Makes about 48

- 1 cup ground almonds, well sifted
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1-3/4 cups Splenda or granulated Maltitol
- 1 cup unsalted butter
- 4 ounces unsweetened baking chocolate, chopped
- 2 teaspoons vanilla
- 4 extra large eggs, beaten
- 1 cup chopped pecans

Preheat oven to 350 F. Butter a 9" x 13" cake pan. Stir together almonds, baking powder, salt and Splenda; set aside. In a microwave bowl, on high, melt the butter and the chocolate, stirring frequently. Add the Splenda, the beaten eggs and vanilla; beat until well blended. Stir in the dry mixture, mix well, then stir in the pecans. Pour into the prepared pan, spread evenly. Bake for about 20 minutes or until a toothpick inserted in the center comes out clean. Check at 15 minutes. Do not overbake. Cool on wire rack, cut into 48 squares.

Low Carb Chocolate Chip Cookies

1 cup butter, softened
1-1/2 cups Splenda or Maltitol Crystals
1-1/2 teaspoons dark molasses
2 large eggs
1 cup almond flour
1 cup vanilla whey protein powder
1/4 cup oat bran
1 teaspoon baking soda
1 teaspoon salt
12 ounces sugar free chocolate bar, chopped into small pieces
1 cup chopped walnuts or pecans

Preheat oven to 375°F. Line baking sheets with parchment paper or a non-stick baking mat. Beat together butter, Splenda, and molasses until light and fluffy. Add eggs, one at a time, and beat well after each addition. In a separate bowl, stir together ground almonds, vanilla whey protein powder, oat bran, baking soda and salt. Stir almond flour mixture into butter mixture until blended. Stir in nuts and chopped chocolate bars. Drop by rounded tablespoons onto prepared baking sheets. Flatten with palm of hand. Bake for 10 minutes, or until golden. Allow to cool for 2 minutes on baking sheet then remove to wire racks to cool.

Low Carb Peanut Butter Cookies

Makes about 40

1/2 cup sugar-free chunky peanut butter
3/4 cup heavy cream
1/2 cup chopped pecans
2 teaspoons vanilla extract
4 packets of sugar substitute
2 tablespoons soy flour
1 teaspoon baking powder

Pre-heat oven to 375 F. Line a baking sheet with parchment paper or a non-stick baking mat, or spray it with non-stick cooking spray. In a large mixing bowl blend together all ingredients. Drop by teaspoons on prepared baking sheet. You should have 40 cookies. If you have more, the carb count per cookie will be less, and if you have less than 40 cookies the carb count will be more. Bake about 10 minutes or until set. Cool for 1 minute on baking sheet then remove to wire racks to cool completely.

Low-Carb Snickerdoodles

Makes about 26

1/2 cup butter, softened
1-1/2 cups ground almonds
1 cup granulated Splenda
1 large egg
1/2 teaspoon vanilla extract
1/4 teaspoon baking soda
1/4 teaspoon cream of tartar
2 tablespoons granulated Splenda
1 teaspoon cinnamon

In a medium bowl, beat butter until creamy. Add half the ground almonds, 1 cup Splenda, egg, vanilla, baking soda and cream of tartar. Beat until well combined. Beat in remaining ground almonds. Cover and chill in bowl for 1 hour. Pre-heat oven to 350 F. In a small bowl, combine the 2 tablespoons Splenda and the cinnamon; mix well. Roll chilled dough into 1-inch balls. Gently roll each ball in the cinnamon-Splenda mixture to coat and place 2 inches apart on an ungreased baking sheet. Bake 10-12 minutes until lightly browned at the edges. Carefully remove from pan to cooling rack to cool completely.

Forgotten Cookies, Low-Carb Version

2 egg whites, at room temperature
2/3 cup sugar substitute (Splenda or Diabetisweet)
pinch salt
1 teaspoon vanilla extract
1 cup finely chopped pecans
1/4 cup finely chopped chocolate chips (sugar-free)

Preheat oven to 350°. Beat egg whites until foamy. Gradually add sugar substitute and continue beating until they hold stiff peaks. Add salt and vanilla. Stir well. Stir in pecans and chocolate chips. Cover cookie sheet with foil and grease with butter or margarine. Drop by teaspoonfuls onto the foil. Put in oven then turn the oven off. Leave overnight in oven with door closed.

Low Carb Lemon Squares

For the crust:

3/4 cup almond flour

1/4 cup oat flour

1/2 cup Splenda

1/2 cup softened butter

1/2 teaspoon guar or xanthan gum (optional, just helps hold it together better)

Filling:

Filling:

2 large eggs

1 cup Splenda

1/2 teaspoon baking powder

1/4 teaspoon salt

2 tablespoons lemon juice

Blend crust ingredients and pat into a 8 x 8-inch baking pan sprayed with non-stick cooking spray. Bake for about 18 minutes or until very lightly browned and set (not shiny any more). Beat the ingredients for the filling for about a minute, pour evenly over the pre-baked crust and bake again for about 15-20 minutes or until barely browned and set. Let cool at room temperature, cut into 16 even squares, eat one and cover the rest. Keep cool in the refrigerator.

No-bake Cookies

Birds Nests

Makes about 6

4 cups chow mein noodles
3 cups miniature marshmallows
3 tablespoons butter or margarine
small jelly beans

Line a cookie sheet with foil and grease with spray-on cooking oil. Pour noodles into a large bowl. Melt the butter and marshmallows over medium heat, stirring until smooth. Pour marshmallow mixture over noodles, stirring until well coated. Rub some butter on hands and form noodle mixture into six round balls. Place balls on prepared cookie sheet. With the back of a teaspoon, press the center of each ball to make a hollow indentation. Let nests set until they are firm. Fill each with small jelly beans. (Other small candies of your choice may be substituted, such as M & M's, small gumdrops, chocolate covered raisins, chocolate covered peanuts, etc.)

Bourbon Balls

Makes about 60

3 cups finely crushed vanilla wafers (about 75)
2 cups powdered sugar
1 cup finely chopped pecans or walnuts (about 4 ounces)
1/4 cup cocoa
1/2 cup bourbon
1/4 cup light corn syrup
Powdered or granulated sugar

Mix crushed wafers, powdered sugar, pecans and cocoa. Stir in bourbon and corn syrup. Shape mixture into 1-inch balls. Roll in powdered sugar. Refrigerate in tightly covered container several days before serving.

Buckeyes

2 lbs. Peanut butter
1 pound butter
3 pounds powdered sugar
two 12-ounce packages of semi-sweet chocolate chips. Use a high quality chocolate.
1/2 of one bar of paraffin wax
toothpicks for dipping
waxed paper

Place wax paper onto cookie sheets and set aside. Cream peanut butter and butter until combined. Add sugar a little at a time. Make sure it is mixed well. Roll peanut butter mixture into approximately 400 1-inch diameter balls. Insert one tooth pick into each small peanut butter ball. Set all of them aside. Melt chocolate and paraffin (paraffin helps the chocolate become shiny when it cools) in a double boiler. Be careful not to over-heat the chocolate. Dip the ball into the chocolate so as to ALMOST cover the entire ball. Leave small portion of ball uncoated. Let cool on waxed paper. Store in a cool place.

Butterscotch Haystacks

1 cup peanut butter
1/2 package or 6 oz butterscotch morsels
1 large can chow mein noodles

Melt peanut butter and butterscotch together. Can be done on the stove top or in a microwave. Pour over noodles; mix well. Drop by tablespoon on wax paper; freeze for a couple of hours. May be stored in a loose fitting topped cookie jar.

Cathedral Windows

Makes about 60

1/4 pound butter or margarine
12 ounces semi-sweet chocolate chips
1 cup chopped walnuts
12 ounces colored mini marshmallows
7 ounces sweetened grated coconut

Heat butter and chocolate chips in the top of a double boiler over low heat, stirring occasionally, until melted and smooth. Cool slightly. Toss marshmallows and nuts in a large bowl; stir in chocolate. Tear five 9-inch sheets of waxed paper and sprinkle each generously with coconut. Divide dough into fifths and place each fifth on a sheet of waxed paper. Roll tightly into 2-inch diameter logs and refrigerate overnight or until firm. Before serving, unwrap from waxed paper and cut into 1/2" slices.

Cherry Nut Balls

1 cup butter, softened
1 cup powdered sugar
1 teaspoon vanilla
1/2 cup maraschino cherries (chopped and drained)
3/4 cup flaked sweetened coconut
2 cups quick cooking oats
Nuts ground fine to roll balls in

Beat sugar, butter, vanilla, cherries and coconut. Mix in rolled oats. Refrigerate for 3 hours. Shape the mixture into 1" balls, then roll the balls in the chopped nuts. Store airtight in the refrigerator.

Chewy Chocolate Eatmore Bars

Makes about 24

3/4 cup honey
1 cup peanut butter
1 cup semi-sweet chocolate chips
1-1/2 cups mini marshmallows
3 cups rice krispies
1 cup salted peanuts

In a large saucepan over medium heat, melt together the honey and peanut butter and bring to a boil. Stir in chocolate chips and marshmallows, stirring until smooth. Add the cereal and peanuts. Blend well and remove from heat. Pour into a lightly greased 9x13 inch pan and pat firmly with spatula. Let cool slightly and cut into bars before hardening.

Chocolate Orange Balls

- 1 9-ounce box of vanilla wafer cookies
- 2 1/4 cups confectioner's sugar
- 1/4 cup unsweetened cocoa powder
- 1/3 cup orange juice concentrate
- 1/4 cup light corn syrup
- 1 1/2 cups pecan pieces

In a food processor, combine the vanilla wafers, 2 cups of the confectioner's sugar, cocoa powder, orange juice concentrate, and corn syrup. Process until the cookies are ground to crumbs and mixture is evenly blended. Add the pecan pieces and pulse process until the nuts are finely chopped. Transfer the mixture to a bowl and form into 1" balls. Roll balls in 1/4 cup confectioner's sugar to coat. Store in an airtight container in refrigerator for up to 1 month.

Chocolate Peanut Butter Crispy Balls

- 1 (18 ounce size) jar of peanut butter
- 2 cups Rice Krispies cereal
- 1 1/2 cups powdered sugar
- 1/4 teaspoon vanilla extract
- 1 cup chocolate chips

In a double boiler over low heat, melt chocolate and set aside. In a medium sized bowl, combine all other ingredients. Blend well until mixture forms a dough. Roll into 1-inch balls. Using a toothpick or fork, dip the balls into the chocolate until well coated. Place onto a cookie sheet lined with wax paper. Refrigerate for 30 minutes.

Chocolate Rum Balls

3 1/4 cups crushed vanilla wafers
3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa
1 1/2 cups chopped nuts
3 tablespoons light corn syrup
1/2 cup rum

Combine crushed vanilla wafers, 3/4 cup confectioners' sugar, cocoa and nuts. Blend in corn syrup and rum. Shape into 1-inch balls; roll in additional confectioners' sugar. Store in an airtight container several days to develop flavor. Roll again in confectioners' sugar before serving.

Cornflake Wreath Cookies

1/2 cup butter
3 cups miniature marshmallows
1/2 tsp almond extract
1/2 tsp vanilla extract
1 tsp green food color
4 cups corn flakes
red hot candies
silver dragées

Melt butter, add marshmallows, stirring until all marshmallows are melted. Add extracts and food coloring; stir until it is a uniform green color. When mixture is smooth, add corn flakes; mix well but gently so as not to crush the cornflakes. Form into wreath shapes on sheets of waxed paper, decorate with red cinnamon candies and silver dragées. Let cool.

Creme de Menthe Balls

1 cup vanilla wafer crumbs
3/4 cup finely chopped pecans
1 cup powdered sugar
2 tablespoon light corn syrup
1/3 cup green creme de menthe
additional powdered sugar

Combine wafer crumbs, pecans, 1 cup powdered sugar, corn syrup and creme de menthe, blending to make a stiff dough. Roll into 1" balls, then roll in additional powdered sugar to coat.

Dried Fruit & Nut Bites

Makes about 40

6 large dried medjool dates (pits removed)
6 large dried figs (small stem removed)
6 dried apricots
1/2 cup golden raisins
1/2 cup toasted chopped pecans
1/2 teaspoon pumpkin pie spice
1/4 teaspoon cardamom
2 tablespoons of Grand Mariner liqueur (or orange juice)
1/4 cup sugar for rolling

Put all ingredients except sugar in a large food processor, start out pulsing then on high for about 1 minute or until 1 large ball is formed. Separate the ball into smaller pieces and put back into the food processor, pulse again until 1 ball forms again. Take small amounts (about the size of a large marble) and roll lightly in your hand then in the sugar, place on waxed paper in an air tight container. Continue with the remainder of fruit paste. Makes about 40 depending on the size ball.

Eskimo Snowballs

1 cup butter or margarine, softened
4 tablespoons water
1 teaspoon vanilla extract
6 tablespoons cocoa powder
1-1/2 cup granulated sugar
4 cups quick-cooking oats
powdered sugar
flaked coconut
chopped nuts

Cream butter with water and vanilla. Add sugar, cocoa, and oatmeal, mix well. Roll into 1" balls. Add more water if necessary to make the dough stick together. Divide the balls in half. Roll half the balls in confectioners sugar and coconut, then roll the other half in the chopped nuts. Refrigerate until serving.

Frogs

Makes about 36

1/2 cup cocoa
2 cups granulated sugar
1/2 cup milk
1/2 cup butter
1 teaspoons vanilla extract
1 cup flaked coconut
3 cups quick-cooking rolled oats

Line two baking sheets with waxed paper. In a large saucepan, stir together cocoa, sugar, milk and butter. Boil for 5 minutes, then remove from heat. Stir in vanilla extract, coconut and oats. Combine well. Drop by tablespoonfulls onto prepared cookie sheets. Refrigerate 1 hour or until set. Keep refrigerated. Makes 3-4 dozen cookies.

Galettes

1 lb butter, melted
6 eggs
2 cups sugar
2 cups brown sugar
1 teaspoon vanilla or rum flavoring
1 teaspoon baking powder
6 cups flour

Sift flour and baking powder and mix in rest of ingredients. Chill dough. Drop spoonfuls on a pre-heated iron. Hold over hot stove and bake on each side for 2-1/2 to 3 minutes.

Haystacks

2 cups semisweet chocolate chips
2 cups butterscotch chips
1 12-ounce can of cocktail peanuts
5 ounces chow mein noodles

Melt chocolate and butterscotch chips in the top of a double boiler over hot (not boiling) water. Stir in nuts and noodles. Drop by teaspoonfuls onto waxed paper-lined cookie sheet. Cool. Store covered in the refrigerator.

Peanut Butter Balls

1/2 cup peanut butter
1/4 cup orange blossom honey
1/2 cup date sugar
1 cup rice cereal
1/2 cup shredded coconut

Mix together peanut butter, date sugar and honey. Fold in rice cereal. Form into walnut size balls and roll in shredded coconut to coat. Chill and eat. Makes about 2 dozen.

Peanut Butter Cornflake Drops

- 1 cup white corn syrup
- 1 cup granulated sugar
- 1 cup crunchy peanut butter
- 1/4 cup margarine
- 1 teaspoon vanilla extract
- 3 to 4 cups cornflake cereal

Line a baking sheet with aluminum foil. In a large saucepan stir together corn syrup, sugar, peanut butter, margarine and vanilla. Bring to a rolling boil, stirring constantly. Allow to boil for 2 minutes. Remove from heat and stir in cornflakes. Drop by tablespoon onto prepared baking sheet. Allow to cool and set.

Pizzelles

3 eggs
1/2 teaspoon anise seed or extract
2 teaspoons baking powder
1 teaspoon pure vanilla extract
1 3/4 cups all-purpose flour
1/2 cup butter, melted and cooled
3/4 cup sugar

Beat eggs and sugar. Add butter, vanilla, and anise. Sift flour and baking powder and add to egg mixture. Batter will be stiff enough to be dropped by spoon. Spoon onto pizzelle iron and bake. Batter can be refrigerated to be used at a later time.

Rice Krispies Peanut Butter Bars

1 10.5-ounce bag of miniature marshmallows
1/2 stick margarine
6 cups Rice Krispies
2 tablespoons peanut butter

Grease a 9x13 pan and set aside. In large glass mixing bowl, place 1/2 stick of margarine and marshmallows. Microwave for 3 minutes. Stir well, then add peanut butter stirring constantly. Add rice krispies coating well. Pour mixture into greased pan. Let stand for 10 minutes. Cut into squares.

Strufoli

2-1/2 cups flour
4 large eggs
1 egg yolk
1/4 cup vegetable oil
1/2 tablespoons granulated sugar
1/8 teaspoon salt
1/2 teaspoon grated lemon zest
2 cups vegetable oil
1-1/2 cups honey
1 teaspoon grated orange peel

Put flour on a board and make a well in the center. Add eggs, egg yolk, oil, sugar, salt, and lemon peel. Mix and work dough well. Shape dough into very small balls about the size of marbles, and fry in 2 cups of hot oil until golden. Fry only a few at a time. While dough is frying, melt honey in saucepan and add orange peel. When balls are done drop them in the honey and orange peel mixture and remove with a strainer spoon. Pile on a serving dish into a conical mound. Cool. Top with candy sprinkles or powdered sugar or leave plain.

White Christmas

- 3 cups Rice Krispies (rice bubbles for you Aussies)
- 1 cup dessicated coconut
- 3/4 cup powdered milk
- 1/2 cup powdered sugar
- 60 g (2 oz) mixed candied fruit, chopped
- 60 g (2 oz) red and green candied cherries, chopped
- 1/4 cup raisins
- 125 g (4.5 oz) white vegetable shortening (Chopha or Crisco)
- 125 g (4.5 oz) white chocolate chips

Brush a 9 x 13" pan with oil. Line base and sides with paper. Combine Rice Krispies, coconut, powdered milk, powdered sugar, and all fruit in a large bowl. Chop up the shortening, place with the chocolate in the top of a double boiler over simmering water. Stir until mixture is melted and smooth. Combine chocolate and Rice Krispie mixture. Press into the prepared pan and refrigerate until set. Remove from the pan, allow to stand for 10 minutes. Cut into squares with a sharp knife.

Ornamental Cookies

Butterscotch Gingerbread People

Makes about 12

1 small box butterscotch pudding mix (cook & serve)
1/2 cup butter, softened
1/2 cup brown sugar
1 egg
1 1/2 cup flour
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon baking soda
decorations or icing

Preheat oven to 350°. Cream pudding mix, butter and brown sugar in a mixing bowl. Beat egg in. Add dry ingredients and mix until blended. Roll out on floured board and cut with cookie cutters. Add candy buttons, cinnamon candy hearts or other decorations as desired. Bake for approximately 10 minutes and cool on baking sheet 5 minutes before removing to a cooling rack. Cookies may then be decorated with icing as desired. Makes appx. 12 large cookies, many smaller ones, depending on size of cookie cutters.

Cinnamon Dough Ornaments

1 cup ground cinnamon
4 tablespoons white glue
3/4 to 1 cup water

Mix cinnamon and glue. Gradually add the water. Stir until a ball of dough forms. Roll out with rolling pin 1/4 inch thick and cut with cookie cutters. Poke a hole and let dry at room temperature for 1 to 2 days, turning over every 6-8 hours. If desired, decorate with white Royal Icing. Hang with ribbon and enjoy the fragrance!

Edible Cookie Ornaments

- 1/4 cup vanilla frosting
- 9 ring-shaped butter flavored cookies or any ring- shaped cookies
- 1 roll (9 count) ring-shaped fruit flavored Life Savers
- 1 1/2 to 2 yards red string licorice or ribbon

Place frosting in small bowl. Add desired food color; blend well. Place colored frosting in decorating bag fitted with small writing or decorator tip, or in small resealable plastic freezer bag with 1 corner snipped off to make a very small hole for piping. Place 1 cookie on flat surface; lightly outline center hole with frosting. Place 1 ring-shaped candy over frosting, pressing lightly and matching center openings. Pipe frosting decoratively on cookie. Repeat with remaining cookies; let dry. Insert licorice through hole in each cookie; tie in knot or bow. Hang ornaments on tree or use to decorate packages or gift baskets.

Kahlua Gingerbread Cutouts

Makes about 24

1/2 cup shortening
1/4 cup butter, softened
1/2 cup light brown sugar
1 large egg
1/4 cup molasses
2 tablespoons Kahlua
2 1/4 cups sifted all-purpose flour
1 tablespoon baking soda
1 teaspoon salt
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Preheat oven to 350 F. Cream shortening, butter and sugars together. Beat in egg until fluffy. Stir in molasses and Kahlua. Sift together flour, soda, salt, and spices. Mix well into creamed mixture. Divide dough into fourths. Cover and chill 2 hours. On well-floured board, roll out each portion of dough to 3/8" thickness, keeping the other dough refrigerated until use. Cut with cookie cutters and place on lightly greased cookie sheet. Bake about 8 minutes. Let cool one minute then remove to wire rack to cool completely.

Decorate with Kahlua Frosting.

Kahlua Frosting

1 pound powdered sugar
1/4 cup Kahlua
3 tablespoons shortening
3 tablespoons butter, softened
2 teaspoons light corn syrup
food coloring

In a large bowl mix all ingredients, except for food coloring, until smooth. If you want to use different colors for your decorating, divide the frosting and tint each portion with food coloring, as desired. Decorate cookies using a pastry bag and decorators tips. If you want a spreadable frosting, use an additional 1 to 2 tablespoons of Kahlua in the recipe.

Salt Dough Ornaments

4 cups of flour
1 cup of salt
1 1/2 cups of hot water
holiday cookie cutters
decorations, glitter, paint, beads, etc.

Knead the dough and roll it out to cut out shapes with cookie cutters (just like if you were making sugar cookies). Place them on a microwave-safe plate and microwave on high for about 2 minutes.

Paint and decorate as desired. Most of all, be creative and have a lot of fun!

Spicy Gingerbread Cookies

1 cup unsalted butter
1 cup dark-brown sugar, packed
2 large eggs
1 cup unsulfured molasses
6 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
4 teaspoons ground ginger
4 teaspoons ground cinnamon
1-1/2 teaspoons ground cloves
1/2 teaspoon finely ground black pepper
1-1/2 teaspoons salt
Raisins, dragées, and/or red hot candies for decoration (optional)
Royal Icing for decoration (optional)

In a large bowl, beat together butter and sugar until light and fluffy. Beat in eggs and molasses. In another bowl, sift together flour, baking soda, baking powder, spices and salt. Stir flour mixture into butter mixture. Divide dough into thirds and wrap each third in plastic wrap. Chill for about 1 hour. Preheat oven to 350 F. Roll dough 1/8 inch thick between two pieces of waxed paper. Cut into shapes with cookie cutters. Transfer shapes to ungreased cookie sheets. If desired, decorate with raisins, dragées, and/or red hot candies. Refrigerate about 15 minutes. Bake for 8-10 minutes or until crisp but not dark. Allow to cool on the cookie sheet for 1 minute, then remove to wire racks to cool completely. If desired, decorate with Royal Icing.

Stained Glass Window Cookies

2/3 cup butter or margarine
1 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk
40 pieces of colored hard candy

Preheat oven to 350F. Grease cookie sheets very well or line with parchment paper. In a large bowl, cream butter and sugar. Stir in vanilla and eggs. In another bowl, sift together flour, baking powder and salt; add to egg mixture alternately with milk. On a lightly floured surface, roll the dough 1/4 inch thick. Cut into 1/4 to 1/2 inch wide strips and, on a well-buttered baking sheet, form into window frames. Alternately, cut with graduated cookie cutters so that there is a hole in the middle of each cookie. Keeping the colors separate, place candy in plastic bags and crush into small bits. Place crushed candies inside window frames. Bake for six minutes, or until candy is just melted. Cool on baking sheet for 5 minutes, until candy is hard. Carefully lift cookies off baking sheet with spatula.

Refrigerator Cookies

"Have freshly baked cookies at a moment's notice when you keep tightly wrapped rolls of refrigerator cookie dough on hand in your refrigerator or freezer. Store unbaked dough in the refrigerator for up to one week or in the freezer for up to six months. Be sure the dough is thoroughly chilled before slicing cookies to retain the shape. For extra-crisp cookies, slice thin; bake till lightly browned."

Black Walnut Cookies

1 cup butter or margarine
1 cup dark brown sugar
1 large egg
1/2 teaspoon baking soda
1 teaspoon maple flavoring
2 cups all-purpose flour
1 teaspoon baking powder
1 1/2 cups chopped black walnuts

Beat together butter and sugar until creamy. Beat in egg and add maple flavoring. Add in flour and baking soda, then add baking powder dissolved in a couple drops of water. Add nuts and mix well. Divide dough into thirds and roll into logs. Refrigerate until firm (about 1 hour.) Preheat oven to 400 degrees F (205 degrees C). Slice logs into thin cookies. Bake for 9 minutes or until light brown in color.

Cathedral Windows

Makes about 60

1/4 pound butter or margarine
12 ounces semi-sweet chocolate chips
1 cup chopped walnuts
12 ounces colored mini marshmallows
7 ounces sweetened grated coconut

Heat butter and chocolate chips in the top of a double boiler over low heat, stirring occasionally, until melted and smooth. Cool slightly. Toss marshmallows and nuts in a large bowl; stir in chocolate. Tear five 9-inch sheets of waxed paper and sprinkle each generously with coconut. Divide dough into fifths and place each fifth on a sheet of waxed paper. Roll tightly into 2-inch diameter logs and refrigerate overnight or until firm. Before serving, unwrap from waxed paper and cut into 1/2" slices.

Chocolate Drizzlers

Makes about 80

2 1/4 cups flour
1/3 cup cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup unsalted butter, softened
1 cup sugar
1 egg
4 ounces semi-sweet chocolate, melted and cooled
3 ounces semi-sweet chocolate, finely chopped
1 teaspoon vanilla extract
3 ounces white chocolate, finely chopped

In a medium bowl, whisk together flour, cocoa, baking soda, baking powder, and salt. In another bowl, beat butter and sugar until creamy, about 2 minutes with an electric mixer. Beat in egg, 4 ounces of melted chocolate, and vanilla. Gradually beat in flour mixture until blended. Divide dough in half. Shape each half into a roll 2" in diameter. Wrap rolls in waxed paper and freeze for 4 hours or until very firm. Preheat oven to 350F. Line two baking sheets with foil and coat them with cooking spray. Cut dough into 1/4" slices. Arrange 1" apart on prepared baking sheets. Bake cookies 10 to 11 minutes. Cool on sheets for 1 minute then transfer to wire racks to cool completely. Repeat process until all cookies are baked. To decorate the cookies, place the chopped milk chocolate in one small zip-lock baggie and the white chocolate in another. Microwave on high 1 minute or until chocolate is melted. Knead until smooth. Snip off a tiny corner of each bag and drizzle chocolate over cookie. Let cookies stand until chocolate is firm, about an hour.

Icebox Cookies

1/2 cup solid vegetable shortening
1/2 cup margarine
1 cup sugar
1 cup brown sugar
2 large eggs
1 teaspoon vanilla
1-1/2 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 cups quick-cooking oats
1/2 cup chopped nuts
1/2 cup flaked coconut

In a large mixing bowl, beat shortening, margarine, and sugars until light and fluffy. Beat in eggs and vanilla. In another bowl, stir together flour, baking soda, and salt. Gradually stir flour mixture into shortening mixture. Stir in oatmeal, nuts and coconut. Divide dough in half. Shape in rolls, wrap in wax paper and chill overnight. Preheat oven to 375 F. Slice 1/4 inch thick and place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden. Allow to cool for 1 minute on baking sheet then remove to wire rack to cool completely. Store in an airtight container at room temperature for up to 3 weeks.

Key Lime Shortbread

Makes about 60

1 cup unsalted butter, at room temperature
1 tablespoon key lime juice
1/2 teaspoon salt
1 tablespoon grated key lime zest
1/2 cup powdered sugar
1/3 cup rice flour
1-3/4 cups all-purpose flour
lime sugar for garnish (recipe below)

In a large mixing bowl beat the butter, sugar, lime juice, salt, and one half the lime zest (1-1/2 teaspoons) until light and fluffy. Stir in the rice flour, then all-purpose flour, beating only enough to incorporate. The dough will be very soft. Divide dough in thirds. Spoon each portion onto waxed paper or plastic wrap and form a log about 14 inches long and 1-1/2 inches in diameter. Fold the paper over the log, then roll with your palms until smooth. Twist ends of the paper and refrigerate or freeze until firm, 1 to 4 hours. To make the lime sugar, place sugar and remaining zest in a blender or coffee mill and whirl until zest is very finely minced and sugar is lightly colored, about three minutes. Strain mixture through a fine sieve, discarding any bits of peel that remain. Set aside. Preheat oven to 300 F. Slice chilled dough into rounds about 1/4 inch thick. Place 1 inch apart on ungreased baking sheets. Lightly butter the bottom of a flat-bottomed glass and dip into the lime sugar. Press lightly onto tops of cookies, dipping the glass into the sugar mixture before pressing each cookie to prevent dough from sticking. Bake 15 to 20 minutes, until light golden. Cookies will be fragile: allow to cool five minutes on baking sheets before removing with a spatula to cool completely on wire racks.

Klutchens

1 scant cup lard
1 cup sorghum
1 cup brown sugar, firmly packed
2 tablespoons ground anise or 12 to
14 drops anise oil
2 teaspoons soda dissolved in a small amount
of hot water
flour to make a stiff dough

Roll in finger size rolls and refrigerate overnight. Then slice into small logs and bake at 350° F about 10 minutes or until done.

Lemon Slice Cookies

2 cups unbleached flour
1/4 teaspoon baking powder
1/4 teaspoon salt
2 to 3 large lemons
3/4 cup butter, softened
1/2 cup plus 2 tablespoons granulated sugar
1/2 cup powdered sugar
1/2 teaspoon vanilla extract

On a sheet of waxed paper, stir together flour, baking powder and salt. From lemons, grate 1 tablespoon of zest and squeeze 2 tablespoons juice. In large bowl, with mixer at medium speed, beat butter, 1/2 cup granulated sugar and powdered sugar until creamy. Beat in vanilla, lemon zest and juice until blended. Reduce speed to low and beat in flour mixture just until combined. Divide dough in half. Shape each half into 6 inch long log. Wrap each log in waxed paper and refrigerate dough overnight. Preheat oven to 350°F. Keeping remaining log refrigerated, cut 1 log into scant 1/4 inch thick slices. Place slices, 1 1/2 inches apart, on ungreased large cookie sheet. Sprinkle lightly with some of remaining 2 tablespoons granulated sugar. Bake 12 minutes or until lightly browned at edges. Cool on cookie sheet on wire rack 2 minutes. With wide spatula, transfer to wire rack to cool completely. Repeat with remaining dough and sugar.

Macadamia Coconut Icebox Cookies

Makes about 72

- 1 1/2 cups butter, softened
- 1 1/4 cups granulated sugar
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups quick cooking rolled oats
- 2 cups chopped macadamia nuts
- 1 cup flaked coconut

In a large bowl, cream butter and sugar until fluffy. Stir in vanilla. Sift together flour, baking soda, and salt. Stir into the butter mixture. Then stir in the oatmeal, macadamia nuts and coconut. Divide dough into three portions and roll each portion into a log about 2-1/2 inches in diameter. Wrap each log in plastic wrap and put into the refrigerator to chill for 2 hours, or wrap and freeze for up to 2 months. Preheat oven to 325 F. Grease baking sheets or line them with parchment paper or non-stick baking mats. If frozen, let dough sit out at room temperature for 5 minutes. Slice each log into 1/4-inch rounds and place about 1 inch apart on prepared baking sheets. Bake for 12 to 15 minutes until golden brown. Allow to cool for one 1 minute on baking sheet, then remove to wire racks to cool.

Mint Chocolate Pinwheels

3/4 cup butter, softened
1 cup granulated sugar
1 teaspoon baking powder
1 egg
1/4 teaspoon mint extract
green McCormick food coloring
2-1/4 cups all-purpose flour
6 Oreo cookies (regular flavor), finely crushed
1/2 cup semi-sweet chocolate chips

In a large mixing bowl, beat butter with an electric mixer for 30 seconds. Add sugar and baking powder and beat until combined. Beat in egg, mint extract, and a few drops of green food coloring until mixture reaches a mint green color. Stir in flour until well blended. Divide dough in half, wrap halves in plastic wrap and chill 1 hour or until somewhat firm. Roll one half of dough between two sheets of waxed paper into an 8x7-inch rectangle. Peel off the top sheet of waxed paper and sprinkle half of the crushed Oreo cookies over the dough, to within 1/4 inch of sides. Starting from the short side, roll up dough and pinch to seal. Repeat with remaining dough and crushed Oreos. Wrap rolls in plastic wrap and stand upright in tall drinking glasses, then chill about 4 hours or until very firm. Pre-heat oven to 375 F. Remove one roll of dough from refrigerator. Unwrap and slice into 1/4-inch slices. Place 2 inches apart on an ungreased baking sheet. Bake 8 to 9 minutes or until edges are firm but not brown. Cool on baking sheet for 1 minute then remove to wire rack to cool completely. Repeat with other roll. When cooled, melt chocolate chips in the top of a double boiler over hot (not boiling) water. Transfer melted chocolate to a resealable plastic bag and with a scissors, snip off a tiny corner of the bag. Drizzle melted chocolate over cookies. Allow chocolate to set and harden, then store in an airtight container in layers separated by waxed paper for up to 3 weeks.

Mocha Macadamia Shortbread

Makes about 48

3/4 cup (3-1/2 oz) salted macadamia nuts
2/3 cup sugar
1/2 teaspoon pure vanilla extract
1 cup unsalted butter, cut into half inch pieces
2 1/4 cups all-purpose flour
Mocha Icing (recipe follows)

Place the macadamia nuts and sugar in a food processor and pulse for about 30 seconds, or until the mixture resembles a fine meal. Add the vanilla extract and butter. Process just until smooth. Add 1 1/4 cups of the flour and pulse just until the flour is incorporated. Stir in the remaining cup of flour and process just until the dough starts to form a ball. Briefly knead the dough to fold in any loose crumbs. Divide the dough in half and shape each half into a log about 8 inches long on a sheet of waxed paper or plastic wrap. Wrap the waxed paper or plastic wrap tightly around the dough and twist the ends closed. Chill for several hours or overnight. Preheat the oven to 350 F. Cut the chilled dough into 1/3-inch thick slices and place 1 inch apart on ungreased baking sheets. Bake in the center of the oven for about 8 to 9 minutes, or just until set but not brown. Let the cookies cool on the baking sheet for a few minutes, then transfer them to a wire rack (careful, they're fragile while they're still warm). Glaze the cookies while still warm with mocha icing, using a pastry brush. Store completed cookies in an airtight container, well-wrapped these may be frozen. Separate the cookies with sheets of waxed paper or the icing may stick together.

Mocha Icing:

1 tablespoon instant coffee granules
3 tablespoons boiling water
4 tablespoons butter, melted
1 3/4 cups powdered sugar, sifted
1 teaspoon pure vanilla extract

Dissolve the coffee in boiling water. Whisk in the melted butter, confectioners' sugar and vanilla, mixing until smooth. Cover the icing with plastic wrap, with the wrap actually touching the icing surface, until you use the icing.

Palmeras

3 cups all-purpose flour
1-1/2 cups cold butter, cut into cubes
3/4 cup sour cream
1 cup sugar, divided

Using a pastry cutter or two knives, cut butter into flour until mixture resembles coarse crumbs. Stir in sour cream. Transfer mixture to a lightly floured surface and knead until dough holds together.

Flatten dough into a 8 x 6-inch rectangle. Wrap in plastic wrap and refrigerate at least 2-1/2 hours or overnight. Sprinkle 1/2 cup sugar onto work surface. Divide dough in half. Wrap half of the dough in plastic wrap and return to refrigerator.

Roll the remaining half of dough out on the sugared surface to form a 14-inch square. Using side of hand, make an indentation down center of dough. Starting at one side, tightly roll dough until it reaches indentation. Repeat with other side, incorporating as much sugar as possible into dough. Wrap roll tightly in plastic wrap and stand up inside a tall drinking glass to keep from flattening on the refrigerator shelf. Repeat with second half of dough and remaining sugar. Refrigerate 2 hours or up to 3 days, or freeze up to 3 weeks.

Pre-heat oven to 350 F. With serrated knife, cut rolls crosswise into 1/4 inch thick slices. Return rolls to refrigerator if the dough becomes too soft to slice. Place slices 2 inches apart on an ungreased cookie sheet. Bake 10 minutes; carefully turn cookies over and bake 5 minutes longer or until sugar has caramelized and cookies are deep golden. Let cookies remain on cookie sheet on wire rack 1 minute to cool slightly. Transfer cookies to wire rack to cool completely. Store cookies in an airtight container for up to 1 week.

Refrigerator Pecan Shortbread

1 cup pecans
2 1/8 cups all-purpose flour
1 cup confectioner's sugar
1 cup unsalted butter, softened
pinch salt
1 teaspoon vanilla extract

Line a small loaf pan(7 1/2 x 3 1/2 x 2 1/2") with plastic wrap, so that the wrap lines the bottom and sides and the extra wrap drapes over the edges. In a food processor fitted with a steel blade, work the pecans in on-off motions until they are finely ground. Add the flour and sugar to the nuts and work the food processor again until the mixture is thoroughly combined. Add the butter, salt, and vanilla to the food processor, and work the mixture again in on-off motions just until it forms a dough. Pack the dough into the lined loaf pan and smooth the top with a rubber spatula. Rap the pan once hard on the counter to settle any air pockets. Cover the dough with the excess plastic wrap. Refrigerate the dough for at least half a day or as long as 2 days. Preheat oven to 350F. Have 2 ungreased baking sheets on hand. Turn the dough out onto a counter and peel off the plastic wrap. Use a long knife to cut the dough in half lengthwise. Then slice crosswise across each log to make 1/4" thick, square-shaped slices. Arrange the squares on the baking sheets and bake the cookies for 15 to 20 minutes or until they are pale brown. Halfway through the baking, switch the baking sheets from front to back and top to bottom in the oven. Leave the cookies to settle for half a minute, then lift them from the sheet with a metal spatula and transfer them to a wire rack to cool completely. Store in an airtight container.

Santa's Whiskers I

Makes about 60

1 cup butter flavored or Golden Crisco (shortening)-- softened
1 cup granulated sugar
2 tablespoons milk
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
3/4 cup red candied cherries -- finely chopped
1/2 cup pecans -- finely chopped
3/4 cup flaked coconut

In mixing bowl cream together Crisco and sugar; blend in milk and vanilla. Stir in flour, cherries and pecans. Form dough into two 8-inch rolls. Roll in flaked coconut to coat outside. Wrap in waxed paper or clear plastic wrap; chill thoroughly. Cut into 1/4-inch slices. Place on ungreased cookie sheet. Bake at 375F until edges are golden, about 12 minutes.

Slice and Bake Chocolate Fruitcake Rounds

1/2 cup butter, softened
1 cup granulated sugar
1 egg, beaten
1 teaspoon almond extract
1-1/2 cups cake flour
1/2 teaspoons baking soda
1/4 teaspoon salt
1 ounce unsweetened chocolate
1 cup mixed candied fruit, finely chopped
1 egg white, beaten

In a mixing bowl, beat together butter and sugar until light and fluffy. Beat in egg and vanilla extract. In a separate bowl, sift together flour, baking soda and salt. Stir into butter mixture until well blended. Set aside 1/3 of dough and place in another mixing bowl. In the top of a double boiler over hot (not boiling) water, melt chocolate. Stir melted chocolate into 1/3 of dough. Stir candied fruit into remaining 2/3 dough and form into a 2" thick roll. Refrigerate about 2 hours.

On a lightly floured surface or between two sheets of waxed paper, roll chocolate dough into an 1/8"-thick square. Brush lightly with beaten egg white. Place roll of white dough at one end of the chocolate dough and roll up so that the chocolate dough covers the white dough. Refrigerate the double roll about 2 hours.

Pre-heat oven to 375°F. Remove dough from the refrigerator and slice into 1/4" slices with a sharp knife. Place on ungreased cookie sheets and bake about 10 minutes. Allow to cool for 1 minute on the baking sheet and remove to wire racks to cool completely. Store in airtight containers at room temperature for about 2 weeks.

Rolled Cookies

Butterscotch Gingerbread People

Makes about 12

1 small box butterscotch pudding mix (cook & serve)
1/2 cup butter, softened
1/2 cup brown sugar
1 egg
1 1/2 cup flour
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon baking soda
decorations or icing

Preheat oven to 350°. Cream pudding mix, butter and brown sugar in a mixing bowl. Beat egg in. Add dry ingredients and mix until blended. Roll out on floured board and cut with cookie cutters. Add candy buttons, cinnamon candy hearts or other decorations as desired. Bake for approximately 10 minutes and cool on baking sheet 5 minutes before removing to a cooling rack. Cookies may then be decorated with icing as desired. Makes appx. 12 large cookies, many smaller ones, depending on size of cookie cutters.

Chocolate Ginger Shortbread

- 2 ounces bittersweet chocolates, chopped
- 1 cup butter, softened
- 1/2 cup instant dissolving sugar (also known as fruit/berry sugar or superfine sugar)
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 pinch salt
- 1 cup chopped crystallized ginger

Preheat oven to 300 F. In heatproof bowl over saucepan of hot (not boiling) water, melt chocolate, stirring occasionally. Remove from heat and let cool. Meanwhile, in bowl, beat butter with sugar until fluffy. Stir in chocolate and vanilla. Add flour and salt; stir until blended. Mix in chopped crystallized ginger. Divide into 4 equal parts and chill 2 hours or until firm. Turn onto lightly floured work surface and roll out to 1/4" thickness. Cut with cookie cutters and place cookies on baking sheets lined with parchment paper. Bake 30 minutes or until firm to the touch. Remove from oven and let cool for 2 minutes, then remove to wire racks to cool completely. Store in an airtight container at room temperature.

Chocolate Ginger Shortbread

- 2 ounces bittersweet chocolates, chopped
- 1 cup butter, softened
- 1/2 cup instant dissolving sugar (also known as fruit/berry sugar or superfine sugar)
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 pinch salt
- 1 cup chopped crystallized ginger

Preheat oven to 300 F. In heatproof bowl over saucepan of hot (not boiling) water, melt chocolate, stirring occasionally. Remove from heat and let cool. Meanwhile, in bowl, beat butter with sugar until fluffy. Stir in chocolate and vanilla. Add flour and salt; stir until blended. Mix in chopped crystallized ginger. Divide into 4 equal parts and chill 2 hours or until firm. Turn onto lightly floured work surface and roll out to 1/4" thickness. Cut with cookie cutters and place cookies on baking sheets lined with parchment paper. Bake 30 minutes or until firm to the touch. Remove from oven and let cool for 2 minutes, then remove to wire racks to cool completely. Store in an airtight container at room temperature.

Chocolate Sugar Cookies

Makes about 40

3 ounces unsweetened chocolate
1 cup butter
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
additional sugar

Microwave chocolate and margarine in large microwavable bowl on high 2 minutes or until margarine is melted. Stir until chocolate is completely melted. Stir 1 cup sugar into melted chocolate mixture until well blended. Stir in egg and vanilla until completely blended. Mix in flour, baking soda and salt. Refrigerate 30 minutes. Heat oven to 375 F. Shape dough into 1" balls; roll in additional sugar. Alternately, roll out to 1/4" thick and cut with cookie cutters. Place, 2" apart, on ungreased cookie sheets. (If flatter, crisper cookies are desired, flatten balls with bottom of drinking glass.) Bake 8-10 minutes or until set. Remove from cookie sheets to cool on wire racks. Decorate with icing and sprinkles, if desired.

JAM-FILLED CHOCOLATE SUGAR COOKIES: Prepare Chocolate Sugar Cookie dough as directed. Roll in finely chopped nuts in place of sugar. Make indentation in each ball; fill center with your favorite jam. Bake as directed.

CHOCOLATE-CARAMEL SUGAR COOKIES: Prepare Chocolate Sugar Cookie dough as directed. Roll in finely chopped nuts in place of sugar. Make indentation in each ball; bake as directed. Microwave 1 package (14 ounces) caramel candies with 2 tablespoons milk in microwavable bowl on high 3 minutes or until melted, stirring after 2 minutes. Fill centers of cookies with caramel mixture. Drizzle with melted semi-sweet chocolate.

Chocolate-Apricot Filled Flakies

For the filling:

6 ounces semi-sweet chocolate
1/2 cup apricot preserves

For the dough:

1/2 cup milk
3 cups flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup shortening, cold
1 package active dry yeast
1 egg, beaten
1 teaspoon grated lemon zest
powdered sugar

Preheat oven to 350 F. Place chocolate in the top of a double boiler over hot water and melt. Stir in apricot preserves. Remove from heat and allow to cool. Scald the milk and allow to cool until lukewarm. Combine flour, sugar, and salt. Cut in the shortening until the mixture resembles coarse crumbs. Add the yeast to the warm milk. Stir milk, egg, and lemon zest into the flour mixture. Divide into four parts. Sprinkle powdered sugar lightly onto work surface. Turn out one portion of dough onto work surface, sprinkle dough lightly with powdered sugar and roll to 1/8" thickness. Cut into rounds with 2 1/2" diameter round cutter. Place 1/2 teaspoon filling in the center of each round and fold over. Seal edges. Bake 12-15 minutes. Dust with powdered sugar.

Christmas Tree Sandwiches

Makes about 48

For the dough:

1 cup unsalted butter, softened
2 cups flour
1/4 teaspoon salt
1/3 cup milk
3/4 cup sugar

for the filling:

1/4 cup Crisco shortening
1/4 cup unsalted butter, softened
1/2 teaspoon vanilla extract
2 cups powdered sugar
1 1/2 tablespoons milk
green food coloring
1 tube brown decorating icing, with writing tip

In large bowl with electric mixer, beat butter until creamy, about 1 minute. With mixer on low, alternately add flour, salt, and milk and beat until well blended. Wrap dough in plastic wrap and refrigerate until firm, about 1 1/2 hours. Preheat oven to 375F. Spread sugar on a plate. On a floured surface, roll one third of the dough to 1/8" thick. Cut out tree shapes with a 2" cookie cutter. Press cookies into sugar to coat on both sides then place on ungreased cookie sheets. Prick each cookie all over with a fork, for decoration. Bake cookies 9 to 11 minutes until very lightly browned. Cool on sheets 2 minutes then transfer to wire racks to cool completely. While cookies are baking, prepare the filling. In a large bowl, beat shortening and butter until creamy with an electric mixer. Beat in vanilla. Gradually add powdered sugar and milk. Add food coloring to tint the filling pale green. Beat on high until the filling is light and fluffy; appx. 3 minutes. Spread filling on half of the cookies and sandwich with the remaining halves. Outline cookies with the decorating icing.

Cinnamon Dough Ornaments

A richly scented ornamental cookie. These would be fabulous decorating a christmas tree, but don't try to eat them!

1 cup ground cinnamon
4 tablespoons white glue
3/4 to 1 cup water

Mix cinnamon and glue. Gradually add the water. Stir until a ball of dough forms. Roll out with rolling pin 1/4 inch thick and cut with cookie cutters. Poke a hole and let dry at room temperature for 1 to 2 days, turning over every 6-8 hours. If desired, decorate with white Royal Icing. Hang with ribbon and enjoy the fragrance!

Cream Cheese Dainties

1/2 cup butter, softened
3 ounces cream cheese, softened
1 teaspoon sugar
1 cup flour
1 cup preserves, any flavor
nuts of choice, optional

Preheat oven to 375 F. Mix well first 4 ingredients. Divide dough in half and chill 1 hour. On lightly floured surface, roll out 1/8 inch thick. Use a 2 inch diameter round cookie cutter to cut 3 dozen bases. Place on ungreased cookie sheet. Put 1/4 teaspoon preserves in center of each base and sprinkle with nuts. Use a 1 inch diameter round cookie cutter to cut out tops from remaining dough, rerolling scraps as necessary. Place a 1 inch top over the preserves on each 2 inch base. Bake 8-10 minutes. Store in sealed container. Serve these cookies with Christmas Tea and reflect fondly on all the wonderful things our grandmothers have done for us...baking cookies not the least!

Cream Wafers

2 cup all-purpose flour
1 cup margarine or butter
1/3 cup heavy cream
sugar
Creamy filling : below

Mix the ingredients to a dough and chill for an hour. Roll out half at a time to 1/8" thick and cut in 1 1/2" rounds. Carefully dip both sides of cookie in sugar and place on ungreased baking sheets lined with parchment paper. Poke with a fork 4 times and bake 7-9 min. at 375. When cool fill with filling and sandwich together.

Creamy filling:

3/4 cup powdered sugar
1 teaspoon vanilla (or other flavoring such as almond or peppermint)
1/4 cup margarine or butter
food color if desired
Mix all filling ingredients until smooth, add a few drops of water if needed.

Date Filled Cookies

1 cup dates, pitted and chopped
1/2 cup granulated sugar
3/4 cup water
1/2 cup butter or margarine, softened
1/2 cup packed brown sugar
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1 1/4 cups rolled oats
1/2 teaspoon salt

Preheat oven to 350F. In a small saucepan over low heat, mix dates, sugar and 1/2 cup of water. Stir occasionally for 15 minutes, or until thick and smooth. Cream together butter and brown sugar. Mix together flour, baking soda, and salt. Add flour to butter mixture and mix well. Add the oatmeal and mix well. Add 2 to 4 tablespoons of water. Form dough into a ball and refrigerate for 15 minutes. Roll dough to 1/8" thickness and cut into 2" rounds. Place 1/2 of the rounds on cookie sheets. Spoon date mixture in the center of each round and top with another round. Press edges firmly together. Bake 15 minutes or until browned.

Sugar Cookies

2 cups sugar
1 cup vegetable shortening
3 eggs
1 cup sour cream
2 teaspoons almond extract
6 cups all-purpose flour
1 1/2 tsp baking soda
colored sugars, jimmies, non-pareils or dragées (optional)
decorating icing (optional)

In a mixing bowl, beat together sugar and shortening until light and fluffy. Stir in eggs, sour cream and almond extract; beat well. In another bowl, stir together flour and baking soda. Stir flour mixture into shortening mixture until well combined. If necessary, add enough extra flour so that the dough forms a ball. Divide dough into 4 parts. Wrap each part in plastic wrap and chill about 2 hours. Pre-heat oven to 350 F. Roll out to 1/4-inch thickness between two sheets of waxed paper. Cut into desired shapes with cookie cutters. Place on ungreased cookie sheet. If desired, decorate with colored sugars, jimmies, or dragées. Bake 8-10 minutes or until edges of cookies are golden. Allow to cool one minute on cookie sheets and then remove to wire racks to cool completely. If cookies were not decorated before baking, decorate with icing.

Fattigmann

3 egg yolks
3 tablespoons sugar
3 tablespoons heavy cream
1/4 teaspoon crushed cardamom
or 1 teaspoon brandy
1 1/4 to 1 1/2 cup flour
powdered sugar

Beat egg yolks until light. Add sugar and cream, beat well. Blend in cardamom or brandy. Add flour and mix well to make a smooth dough. Roll out to 1/16" thickness. Cut in strips about 1 1/2" wide. Cut diagonally at 4" intervals. Make 2" slit crosswise in centre and slip one end through slit, to make a "bow". Deep fry in hot deep fat (350F) until delicately browned, about 1 1/2 min. Drain on paper towels. Cool and sprinkle with powdered sugar.

Frosted Lebkuchen

For cookies:

2 cups sugar
2 eggs, beaten
2 cups unsulfured molasses
4 tablespoons vinegar
4 teaspoons ginger
1 teaspoon cloves
1 teaspoon anise seed
1/2 teaspoon salt
1 1/2 tablespoon baking soda
1/2 cup warm water
1 teaspoon fennel seed, ground
1/2 pound candied citron peel*, cut fine
1 cup almonds, cut fine
flour - enough to make a stiff dough

For frosting:

1 egg, beaten
powdered sugar

Mix sugar and molasses well. Add beaten eggs, vinegar, nuts, peel and spices. Add soda dissolved in warm water, then add enough flour to make a stiff dough. Roll out and cut into oblong bars. You can also cut the dough with cookie cutters. Prepare the frosting by mixing the powdered sugar with the egg. Mixture should be thin enough to spread. Spread cookies with frosting and bake at 350F for 12-15 minutes.

Gingerbread Cookies in a Jar

- 3 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- 1 cup packed brown sugar
- 1 gingerbread boy-shaped cookie cutter

Use a clean 1 quart jar and press each layer down firmly. Put in half of the flour along with the baking powder and baking soda. Add the spices and the remaining flour. Add the brown sugar last. Tie a ribbon around the top of the jar and attach the cookie cutter and the directions below.

Attach these directions to the jar:

Gingerbread Cookies

Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Mix in 1/2 cup softened butter, 3/4 cup molasses and 1 or 2 eggs. Mix until completely blended. Cover and refrigerate 45 minutes. Preheat oven to 350°F. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes. Place cookies on lightly greased cookie sheet about 2" apart. Bake 10 to 15 minutes. Decorate with icing.

Grandma's Fattigmann

2 eggs
1 tablespoons sugar
3 tablespoons heavy cream
pinch of crushed cardamom or a few drops of brandy
1/2 teaspoons salt
1 3/4 cups flour
powdered sugar

Beat eggs lightly. Add sugar and cream, beat well. Blend in cardamom or brandy and salt. Add flour and mix well to make a smooth dough. Roll out to 1/16" thickness. Cut into 2 1/2" by 1 1/2 " rectangles. Make a slit crosswise in the center and slip one end through slit, to make a "bow". Deep fry in hot deep fat (350F) until delicately browned, about 1 1/2 min. Drain on paper towels. Cool and shake in a plastic bag with powdered sugar.

Hamantashen

For the dough:

2 cups sifted all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup granulated sugar
1/2 cup cold butter, cut into 1/2-inch cubes
1 large egg, lightly beaten
grated zest of 1 orange
1-1/2 tablespoons fresh orange juice

For the filling:

2 cups unsweetened dried pitted prunes
1 cup unsweetened dried apricots
1 cup water
1 tablespoon lemon juice
1/2 cup honey
3/4 cup walnuts, coarsely chopped

To make the dough, in a large mixing bowl, sift together flour, baking soda, salt and sugar. With a pastry blender or two knives, cut the butter into the flour until the mixture resembles coarse meal. Stir in the egg, orange zest and juice, mixing well until the dough is smooth. Shape dough into a flat disk, wrap with plastic wrap, and refrigerate until firm. To make the filling, chop the prunes and apricots into small pieces. Put them in a saucepan with the water and bring to a boil. Cover and reduce heat; simmer for about 12 minutes or until very soft. Add lemon juice and honey, then cook, stirring constantly, for about 5 minutes. Stir in nuts and set aside to cool. Preheat oven to 400 F and line baking sheets with parchment paper or non-stick baking mats. On a floured surface roll out dough to 1/8-inch thickness, then cut into 3-inch circles. Place a rounded teaspoon of filling in the center of each circle and fold up three sides to make a triangular shape with a large opening in the center. Pinch together the edges of the circle that are touching so that the triangle holds its shape. Bake 12 to 15 minutes or until lightly golden. Allow to cool thoroughly on wire racks.

Hungarian Kifli

1 cup butter or margarine, softened
1 cup cream style cottage cheese
2 cups all-purpose flour
2 egg whites
2 cups chopped nuts
1/2 cup water
2 tablespoons ground cinnamon

In large bowl, beat together butter or margarine and cottage cheese til light and fluffy.

Add

flour until dough forms a ball. Divide dough into 3 equal portions. Wrap in plastic wrap and refrigerate until firm. Preheat oven to 375 degrees F (190 degrees C) and grease cookie sheets. To Make Filling: Combine egg whites, nuts, water, and ground cinnamon. Mix well and set aside. On a floured surface roll 1 portion of dough into a 10 inch circle. Spread circle with 1/3 of the filling to within approximately 1/2 inch of the edge. Cut circle into 24 pie shaped wedges. Beginning at outer edge roll up each wedge tightly. Place point side down on cookie sheet 1 1/2 inches apart. Bake 13-15 minutes or until golden (be sure to watch carefully as these cookies burn easily). Remove to rack to cool. Repeat process with each remaining portion of dough and filling.

Italian Fig Cookies

2 cups shortening
3 cups white sugar
6 eggs
8 cups all-purpose flour
7 teaspoons baking powder
2 tablespoons vanilla extract
pinch salt
milk
3 - 5 pounds of figs
1 pound raisins
2 teaspoons ground cinnamon
1/2 cup white sugar
1 whole orange (with peel)
1 small apple
1 1/2 cups chopped pecans

To make dough, cream sugar and shortening. Add eggs, vanilla, and salt. Blend in flour and baking powder by hand. Knead dough until smooth and workable. Add milk to reach workable consistency.

To make filling, cut up figs, orange, and apple into small pieces, then pass through a food mill or grinder. The spices and chopped nuts are added to the ground fig mixture. After the fig mixture is ground, sprinkle them in over the mixture and mix it in by hand.

Preheat oven to 375 degrees F (190 degrees C). Roll out some dough fairly thin. Put fig mixture in a line. Wrap dough over mixture, sealing figs inside dough. Trim to desired length, using a diagonal cut. Make small diagonal slits in the sides of the cookies. Bake on ungreased cookie sheet for 10-15 minutes.

Kahlua Gingerbread Cutouts

Makes about 24

1/2 cup shortening
1/4 cup butter, softened
1/2 cup light brown sugar
1 large egg
1/4 cup molasses
2 tablespoons Kahlua
2 1/4 cups sifted all-purpose flour
1 tablespoon baking soda
1 teaspoon salt
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Preheat oven to 350 F. Cream shortening, butter and sugars together. Beat in egg until fluffy. Stir in molasses and Kahlua. Sift together flour, soda, salt, and spices. Mix well into creamed mixture. Divide dough into fourths. Cover and chill 2 hours. On well-floured board, roll out each portion of dough to 3/8" thickness, keeping the other dough refrigerated until use. Cut with cookie cutters and place on lightly greased cookie sheet. Bake about 8 minutes. Let cool one minute then remove to wire rack to cool completely.

Decorate with Kahlua Frosting.

Kahlua Frosting

1 pound powdered sugar
1/4 cup Kahlua
3 tablespoons shortening
3 tablespoons butter, softened
2 teaspoons light corn syrup
food coloring

In a large bowl mix all ingredients, except for food coloring, until smooth. If you want to use different colors for your decorating, divide the frosting and tint each portion with food coloring, as desired. Decorate cookies using a pastry bag and decorators tips. If you want a spreadable frosting, use an additional 1 to 2 tablespoons of Kahlua in the recipe.

Lemon Cinnamon Cookies

4 cups all-purpose flour
2 cups sugar
1 tablespoon ground cinnamon
2 teaspoons pulverized baking ammonia (sold at pharmacies)
OR 1 teaspoon cream of tartar mixed with 1 tsp baking soda
1/2 teaspoon salt
1 cup unsalted butter
3 beaten eggs
2 teaspoons finely shredded lemon peel
1 egg white
1 tablespoon water
Pearl (coarse) sugar or regular sugar
4 oz semisweet chocolate pieces, melted

In a very large mixing bowl, stir together the flour, 2 cups sugar, cinnamon, baking ammonia and salt. Cut in butter till mixture resembles coarse cornmeal. Add eggs and lemon peel; mix well to form a dough. On a floured surface, roll out dough to 1/8-inch thickness. Cut into shapes with 2- or 3-inch cookie cutters. Place cutouts on ungreased cookie sheets. Combine egg white and water; brush over tops of cookies. Sprinkle cookies with sugar. Bake in a 375° oven for 8 to 10 minutes or till golden. Remove to wire rack to cool. Drizzle with melted chocolate.

Letterbanket

1 cup unsalted butter, cold, cut into 1/2-inch cubes
2 cups all-purpose flour
1/4 cup ice water
2 cups marzipan
1 egg yolk mixed with 2 tablespoons water
Coarse or pearl sugar, for decorating

mixing bowl, cut butter into flour using a pastry blender or two knives, until mixture resembles coarse meal. Stir in ice water, a tablespoon at a time, until dough can be formed into a ball. Wrap in plastic wrap and let stand for about 30 minutes. Pre-heat oven to 400 F and line baking sheets with parchment paper or non-stick baking liner. On a lightly floured board, roll out to 1/4-inch thickness. Cut into strips about 2-1/2 inches wide and 4 inches long. Roll marzipan into thin snakes about 1-1/4 inches in diameter. Place on the strips of dough and fold the dough over the filling, sealing the edges with water. Place on prepared baking sheets and bend the rolls into letters. Brush with egg yolk and sprinkle with decorating sugar. Bake for 20 to 30 minutes or until dough is golden brown and crisp. Allow to cool thoroughly before removing from baking sheets.

Lime Pistachio Cookies

Makes about 18

For the cookies:

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 2 cups flour
- 1 teaspoon grated lime peel
- 1 cup finely chopped pistachios

For the lime icing:

- 2 tablespoons butter or margarine
- 1 cup powdered sugar
- 1 tablespoon milk
- 1/4 teaspoon grated lime peel

Cream butter and sugar; beat in egg. Stir in flour and lime peel; mix in pistachios. Refrigerate dough 1 hour. Preheat oven to 375F. Roll dough 1/4 inch thick; cut shapes with cookie cutters. Place on ungreased baking sheet. Bake 8 to 10 minutes or until lightly browned; cool. Pipe icing to outline cookies.

Lime Icing:

Beat butter with powdered sugar, milk, and lime peel until smooth. If frosting is too stiff, beat in a few drops more milk; if too soft, beat in more powdered sugar. Makes about 1 cup.

Moravian Scotch Cakes

1 1/2 cups butter
1/2 cup sugar
4 cups flour
2 teaspoons caraway seeds

Mix the flour, caraway seeds and sugar together. Work in the butter with the finger tips until well blended. Roll out about 1/3 inch thick on floured board. Cut in small squares. Bake on a greased cookie sheet at 325F for about 15 minutes. Do not overbake. When cool, decorate with boiled icing and sprinkle with colored sugar.

No-chill Cutout Sugar Cookies

Makes about 24

1 cup butter, softened
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
2 teaspoons baking powder
3 cups all-purpose flour

Preheat oven to 375°F. In a large bowl, cream butter and sugar with an electric mixer. Beat in eggs and vanilla. Add baking powder and flour one cup at a time, mixing after each addition. Dough will be stiff. Do not chill dough. Divide dough in half. Roll each half about 1/8 inch thick. Dip cutters into flour before each use. Bake cookies on ungreased cookie sheet on middle rack of oven for 8-12 minutes, or until cookies are lightly browned.

Oatmeal Shortbread

Makes about 24

3/4 cup all purpose flour
2/3 cup oats
1/2 cup corn starch
1/2 cup powdered sugar
3/4 cup butter, softened

Mix flour, oats, corn starch and powdered sugar in a large bowl. Blend in butter. Work with hands until a soft, smooth dough forms. Shape into a disk and wrap with plastic wrap. Place in the refrigerator 30 minutes or until easy to handle. Preheat oven to 300F. Roll out dough to 1/4" thickness. Cut into shapes with cookie cutters. Place on ungreased baking sheets. Decorate if desired. Bake for 15-25 minutes, or until edges are lightly browned. Time will depend on cookie size. Remove and cool completely on wire rack. Store in airtight container at room temperature.

Fried Cookies

Cannoli

Makes about 24

For the pastry:

4 cups sifted all-purpose flour
1 tablespoon granulated sugar
1/4 teaspoon cinnamon
3/4 cup Marsala wine
1 large egg slightly beaten

For the filling:

3 pounds ricotta cheese
1-3/4 cups sifted confectioners sugar
1/2 teaspoon cinnamon
2 tablespoons chopped citron
1/4 cup semi-sweet chocolate morsels

Sift flour, sugar and cinnamon together on to a bread board or table top. Make a well in the center of dry ingredients and pour wine into it. Knead dough until smooth and stiff, about 15 mins. If dough feels wet and sticky add more flour, if too dry, add more wine. Cover dough and let stand for 2 hours in cool place. Roll out very thin and cut into 5 inch (12 cm) circles and wrap around metal cannoli forms (5 inches long by 1 inch in diameter). Fold dough around form loosely so that 1/4 of form sticks out on the ends. Seal dough on by brushing with egg yoke, and fry 2 cannoli at a time in deep hot fat until brown on both sides. Lift out gently with slotted spoon or tongs, drain on paper towels to cool.

Beat ricotta in a large bowl for 1 minute, add sugar and beat until very light and creamy, about 5 minutes. Add cinnamon, citron, and chocolate bits, mix until blended. Keep filling in refrigerator until ready to use. Makes enough to fill 25 cannoli shells.

Fattigmann

3 egg yolks
3 tablespoons sugar
3 tablespoons heavy cream
1/4 teaspoon crushed cardamom
or 1 teaspoon brandy
1 1/4 to 1 1/2 cup flour
powdered sugar

Beat egg yolks until light. Add sugar and cream, beat well. Blend in cardamom or brandy. Add flour and mix well to make a smooth dough. Roll out to 1/16" thickness. Cut in strips about 1 1/2" wide. Cut diagonally at 4" intervals. Make 2" slit crosswise in centre and slip one end through slit, to make a "bow". Deep fry in hot deep fat (350F) until delicately browned, about 1 1/2 min. Drain on paper towels. Cool and sprinkle with powdered sugar

Grandma's Fattigmann

2 eggs
1 tablespoons sugar
3 tablespoons heavy cream
pinch of crushed cardamom or a few drops of brandy
1/2 teaspoons salt
1 3/4 cups flour
powdered sugar

Beat eggs lightly. Add sugar and cream, beat well. Blend in cardamom or brandy and salt. Add flour and mix well to make a smooth dough. Roll out to 1/16" thickness. Cut into 2 1/2" by 1 1/2 " rectangles. Make a slit crosswise in the center and slip one end through slit, to make a "bow". Deep fry in hot deep fat (350F) until delicately browned, about 1 1/2 min. Drain on paper towels. Cool and shake in a plastic bag with powdered sugar.

Krusczyki

Makes about 36

14 egg yolks
2 cups sour cream
2 teaspoons vanilla extract
1 teaspoon salt
1/2 cup butter
8 cups all-purpose flour
1 1/2 cups shortening
1/3 cup powdered sugar

In a large bowl mix together all ingredients. Stir into a ball, then turn dough out onto a floured surface . Knead dough for 1/2 hour. If you have a mixer with a dough hook attachment, mix for about 15 minutes. Let dough rest for 10 minutes. On a floured surface, roll out dough to 1/4 to 1/8 inch thickness. Cut into strips that are 3 inches long and 1 inch wide. In the center of each strip, cut a 1 inch slit, lengthwise. Pull one end of the strip through the slit to form a bow. In a frying pan or an electric skillet, melt shortening and heat to about 350 F. Place cookies in hot oil. Cook on both sides until lightly browned then remove to a paper towel. Dust cookies with powdered sugar. The powdered sugar may absorb some of the oil, so you may want to dust them several times.

Rosettes

2 eggs
1 tablespoon sugar
1/4 teaspoon salt
1 cup all-purpose flour, sifted
1 cup milk
1 teaspoon vanilla

Combine eggs, sugar, and salt; beat well. Add remaining ingredients; beat until smooth. Heat rosette iron in deep, hot oil (350 to 375 F) for two minutes. Drain excess oil from iron; dip in batter to 1/4 inch from top of iron, then immediately into hot oil. Fry rosette until golden, 10 to 30 seconds. Lift out; tip upside down to drain. With fork, push rosette off iron onto rack placed over paper towels. Reheat iron 1 minute; make next rosette. If you have two rosette irons, reheat one while using the other. Stir batter from time to time as you will get some oil in it. Sprinkle rosettes with confectioner's sugar.

Strufoli

2-1/2 cups flour
4 large eggs
1 egg yolk
1/4 cup vegetable oil
1/2 tablespoons granulated sugar
1/8 teaspoon salt
1/2 teaspoon grated lemon zest
2 cups vegetable oil
1-1/2 cups honey
1 teaspoon grated orange peel

Put flour on a board and make a well in the center. Add eggs, egg yolk, oil, sugar, salt, and lemon peel. Mix and work dough well. Shape dough into very small balls about the size of marbles, and fry in 2 cups of hot oil until golden. Fry only a few at a time. While dough is frying, melt honey in saucepan and add orange peel. When balls are done drop them in the honey and orange peel mixture and remove with a strainer spoon. Pile on a serving dish into a conical mound. Cool. Top with candy sprinkles or powdered sugar or leave plain.

Chocolate

Alabama Fudge-Pecan Chewies

Makes about 60

1/4 cup butter or margarine
14 ounces sweetened condensed milk
12 ounces semisweet chocolate chips
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup chopped pecans
60 pecan halves

Pre-heat oven to 350. Combine first 3 ingredients in a heavy saucepan; cook over medium-low heat, stirring constantly, until chocolate and butter melt. Remove from heat. Stir in vanilla, flour, and chopped pecans. Drop by teaspoonfuls onto ungreased baking sheets. Press a pecan half into the center of each cookie. Bake for 7 minutes. (Do not overbake.) Remove cookies to wire racks to cool completely.

Andes Mint Cookies

1 cup granulated sugar
1/2 cup packed brown sugar
3/4 cup butter or margarine
2 large eggs
1 teaspoon vanilla extract
2 tablespoons water
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
6 ounces Andes mints
Pecan halves

Preheat oven to 375 degrees. In a large bowl, cream sugars and butter or margarine. Add eggs and water. Beat well. Mix flour, baking soda and salt well. Add gradually to egg mixture. Chill dough overnight (it is important that the dough be well chilled). Wrap each mint completely in cookie dough. Place 2" apart on lightly greased cookie sheets and put a nut half on top of each cookie. Bake 7-9 minutes until golden brown. Allow to cool thoroughly on wire racks.

Audrey's Chocolate Zucchini Nut Bread

Makes about 2

2 cups shredded zucchini
2 oz unsweetened chocolate -- melted
3 cups flour
1 tsp salt
1 tsp cinnamon
1 tsp baking soda
1/2 tsp baking powder
3 eggs
2 cups sugar
1 cup vegetable oil
1 tsp vanilla
1 cup chopped nuts (or nuts and raisins)

Combine dry ingredients in large bowl. In separate bowl, beat eggs well. Add sugar, continue beating. Add oil and vanilla, mix well. Mix in melted chocolate. Pour liquid mixture over dry ingredients, stir. Add nuts. Fold in zucchini. Divide batter between 2 greased and floured loaf pans. Bake at 350F for 1 hour and 20 min, or until tester comes out clean. Freezes really well, assuming that both loaves aren't eaten in a matter of hours!

Basler Brunli

1 1/2 cups almonds
1 cup granulated sugar
1/2 cup powdered sugar
6 oz bittersweet chocolate, chopped
1 teaspoon cinnamon
1/2 teaspoon ground cloves
2 egg whites

In a food processor, process the almonds and sugars until the almonds are powder-fine but not oily; stop the processor and scrape down the sides several times. Add chocolate and mix until fine, being careful to not overmix and cause the chocolate to heat up and melt. Add spices and egg whites and mix until dough forms a mass. Chill dough for about 1/2 hour. Preheat oven to 350 F.

Line a baking sheet with parchment paper. Generously dust a work surface with powdered sugar. Roll dough to 1/2 inch thickness. Cut with a 2 inch heart-shaped cookie cutter (hearts are traditional, but you can cut them to any shape you want). Place cookies on baking sheet. Put cookies into the oven and immediately reduce the temperature to 325 F. Bake for 15 minutes or until firm.

Bittersweet Chocolate Truffles

1/3 cup heavy cream
4 ounces bittersweet chocolate, finely chopped
1/2 cup cocoa powder

Heat the cream almost to a boil. Put the chopped chocolate in a medium bowl, pour the hot cream over it, and whisk gently until the chocolate is completely melted and the mixture is smooth. (Hint: up until this point, this is just a simple ganache). Allow to cool and harden. When ganache is solid enough to manipulate, scoop into 1" balls and roll in cocoa. Yield: Makes about 24 truffles or 2/3 cup of ganache.

Blockbuster Brownies

Makes about 32

8 ounces unsweetened chocolate
1-1/2 cups butter
6 large eggs
3 cups granulated sugar
1-1/2 cups all-purpose flour
1 tablespoon vanilla
1 cup chopped walnuts
1 cup semi-sweet chocolate chips

Preheat oven to 350F. Melt chocolate and butter over hot water or in microwave on medium 4 minutes; remove and stir well. Let cool. Beat the eggs until lemon colored. Gradually add sugar, beating until thick, about 3 minutes. Stir in chocolate. Fold in flour, vanilla, nuts, and chocolate chips. Pour into two greased and floured 8" square pans. Bake for 35 to 40 minutes. Do not overbake; they should be very moist in the center. When cool, cut into 2" squares. Freezes well.

Bordeaux Fudge Cookies

1 cup butter
3/4 cup brown sugar
1 unbeaten egg yolk
2 cups flour
1/2 lb. See's Bordeaux fudge (can be obtained from See's Candy website, catalog or store)
1/2 teaspoon salt

Cream butter and gradually add brown sugar. Mix well. Blend in egg yolk. Add flour and salt. Stir until it forms dough. Chill until firm. Shape into small balls. Put on baking sheet and make indentation in center of each ball. Place small squares of Bordeaux fudge in middle of indentation. Bake at 325 degrees for 8-10 minutes.

Bourbon Balls

Makes about 60

3 cups finely crushed vanilla wafers (about 75)
2 cups powdered sugar
1 cup finely chopped pecans or walnuts (about 4 ounces)
1/4 cup cocoa
1/2 cup bourbon
1/4 cup light corn syrup
Powdered or granulated sugar

Mix crushed wafers, powdered sugar, pecans and cocoa. Stir in bourbon and corn syrup. Shape mixture into 1-inch balls. Roll in powdered sugar. Refrigerate in tightly covered container several days before serving.

Buckeyes3

2 lbs. Peanut butter
1 pound butter
3 pounds powdered sugar
two 12-ounce packages of semi-sweet chocolate chips. Use a high quality chocolate.
1/2 of one bar of paraffin wax
toothpicks for dipping
waxed paper

Place wax paper onto cookie sheets and set aside. Cream peanut butter and butter until combined. Add sugar a little at a time. Make sure it is mixed well. Roll peanut butter mixture into approximately 400 1-inch diameter balls. Insert one tooth pick into each small peanut butter ball. Set all of them aside. Melt chocolate and paraffin (paraffin helps the chocolate become shiny when it cools) in a double boiler. Be careful not to over-heat the chocolate. Dip the ball into the chocolate so as to ALMOST cover the entire ball. Leave small portion of ball uncoated. Let cool on waxed paper. Store in a cool place.

Cathedral Windows

Makes about 60

1/4 pound butter or margarine
12 ounces semi-sweet chocolate chips
1 cup chopped walnuts
12 ounces colored mini marshmallows
7 ounces sweetened grated coconut

Heat butter and chocolate chips in the top of a double boiler over low heat, stirring occasionally, until melted and smooth. Cool slightly. Toss marshmallows and nuts in a large bowl; stir in chocolate. Tear five 9-inch sheets of waxed paper and sprinkle each generously with coconut. Divide dough into fifths and place each fifth on a sheet of waxed paper. Roll tightly into 2-inch diameter logs and refrigerate overnight or until firm. Before serving, unwrap from waxed paper and cut into 1/2" slices.

Chewy Chocolate Eatmore Bars

Makes about 24

3/4 cup honey
1 cup peanut butter
1 cup semi-sweet chocolate chips
1-1/2 cups mini marshmallows
3 cups rice krispies
1 cup salted peanuts

In a large saucepan over medium heat, melt together the honey and peanut butter and bring to a boil. Stir in chocolate chips and marshmallows, stirring until smooth. Add the cereal and peanuts. Blend well and remove from heat. Pour into a lightly greased 9x13 inch pan and pat firmly with spatula. Let cool slightly and cut into bars before hardening.

Choco-Mint Snaps

Makes about 72

4 (1-ounce) squares unsweetened chocolate
4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 1/4 cups vegetable shortening
2 cups sugar
2 large eggs
1/3 cup light corn syrup
2 1/2 tablespoons water
2 teaspoons peppermint extract
1 teaspoon vanilla extract
Additional sugar for rolling

Melt chocolate squares in the top of a double boiler over simmering water; set aside to cool.

Preheat oven to 350 F. In a small bowl whisk together the flour, baking soda and salt; set aside. In a large mixing bowl, using an electric mixer at medium speed, cream the shortening and 2 cups sugar until light and fluffy. Add eggs and blend well. Add reserved chocolate, corn syrup, water, and extracts and blend well. Stir in flour mixture until just blended. Shape dough into 1-inch balls; roll in additional sugar and place about 2-inches apart onto greased baking sheets. Bake for 9 to 11 minutes. Cool a few minutes on baking sheet and transfer to wire racks to cool completely.

Chocolate Cherry Biscotti

Makes about 48

2 1/2 cups flour
1/4 cup unsweetened cocoa powder
1 tablespoon baking powder
1 cup sugar
3 beaten
1 teaspoon vanilla
1 tablespoon Kirsch
1/8 teaspoon salt
1 cup chocolate chips
1/4 cup butter
1 cup almonds, coarsely chopped
1 cup dried cherries or cranberries

Preheat oven to 350F. Melt chocolate chips and butter together in the microwave or in a double boiler over low heat. Line two baking sheets with parchment paper or a baking liner. In a bowl, combine flour, cocoa, and baking powder. Stir well. In another large bowl, combine sugar, eggs, vanilla, Kirsch, and salt; stir in chocolate and butter until well blended. With a wooden spoon, mix in almonds and cherries or cranberries. Fold in flour mixture and mix well. Dough will be stiff. Divide dough in half. Working directly on prepared cookie sheets, shape each half into a log shape measuring about 2 1/2" wide by 15" long. Place a log on each baking sheet. Bake for 35 minutes, or until a toothpick inserted in center comes out clean. Alternate position of baking sheets after half the time. Cool logs and baking sheets on wire racks, then transfer them to a cutting board. Cut each log into diagonal 1/3" to 1/2" thick slices with a serrated knife. Lay slices on baking sheets and bake 10 minutes. Turn slices over and bake 10 minutes more, until crisp and dry. Cool on baking sheets.

Chocolate Cherry Kris Kringles

1/2 cup margarine
1/2 cup brown sugar
1 teaspoon vanilla
1 1/2 cups flour
1/8 teaspoon salt
20 to 25 maraschino cherries
20 to 25 chocolate chips , plus 1 cup chocolate chips

Preheat oven to 350° F. Cream sugar and margarine well. Add vanilla, flour and salt. Mix well. Stuff each cherry with a chocolate chip, then wrap in 1 teaspoon dough. Bake on ungreased cookie sheet for 12 to 15 minutes. Cool. Melt 1 cup chocolate chips in the top of a double boiler over low heat or in the microwave, and dip top of cookies in melted chocolate.

Chocolate Chews

Makes about 36

1/2 cup shortening
1 2/3 cup sugar
2 eggs
2 teaspoons vanilla
1/3 cup milk
2 ounces unsweetened chocolate, melted
2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped nuts
1/2 cup powdered sugar

Cream together shortening and sugar. Add eggs, vanilla, and milk. Stir in melted chocolate. Stir together flour, baking powder and salt. Gradually stir into creamed mixture. Stir in nuts. Chill 2-3 hours. Preheat oven to 350 F. Form into 1" balls. Roll in powdered sugar. Place on greased cookie sheet 2-3" apart. Bake 15 minutes. Remove to wire rack to cool.

Chocolate Chip Blondies

Makes about 24

2 1/4 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup butter
2 1/4 cups firmly packed light brown sugar
3 eggs
1/2 teaspoon vanilla
1 cup semisweet chocolate chips
1 cup walnuts, chopped

Preheat oven to 350F. Grease a 9x13" baking pan and set aside. In the microwave, melt the butter. In a medium bowl, combine flour, baking powder and salt; set aside. In a large bowl using an electric mixer, beat butter and brown sugar. Slowly beat in the eggs, mixing until batter is smooth. On low speed, gradually mix in the flour mixture. Batter will be very stiff. Stir in the chocolate chips and nuts. Spread the batter in the baking pan, smoothing it into the corners. Bake 25 minutes or until the blondies begin pulling away from the sides of the pan. Let cool to room temperature in the pan on a wire rack, then cut into bars.

Chocolate Chip Brickle Bars

Makes about 36

1/2 cup margarine or butter
1 1/2 cups graham cracker crumbs
14 ounces sweetened condensed milk
6 ounces almond brickle chips
6 ounces semisweet chocolate morsels
1 cup chopped nuts

Melt margarine in 13-by-9-inch pan in a preheated 350-degree oven (325 degrees for glass pan). Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top with almond brickle chips, chocolate morsels and chopped nuts; press down firmly. Bake until lightly browned, 20 to 25 minutes. Let cool; chill if desired. Cut into bars. Store, covered, at room temperature.

Chocolate Chip Spritz

2/3 cup sugar
1 cup butter, softened
1 egg
1/2 teaspoon salt
2 teaspoons vanilla
1/4 cup coarsly grated semi-sweet chocolate
2 1/4 cups all-purpose flour

Heat oven to 400F. In large mixer bowl combine sugar, butter, egg, salt, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour and coarsly grated semi-sweet chocolate. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 45 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

Chocolate Chip Tea Cookies

Makes about 52

2 cups all-purpose flour
1/2 pound butter
1/2 cup powdered sugar, sifted
1 teaspoon vanilla extract
1 1/2 cups mini chocolate chips
2/3 cup finely chopped nuts
2 1/2 teaspoon cinnamon
1/2 cup mini chocolate chips

Pre-heat oven to 350 F. Beat butter and sugar with an electric mixture until fluffy. Add vanilla and mix well. Gradually add flour, cinnamon and nuts. Stir in 1 1/2 cups mini chocolate chips. Shape into 1" balls and place 2" apart on an ungreased cookie sheet. Bake 10 to 12 minutes. Remove to wire rack to cool. Place 1/2 cup mini chocolate chips in a sealed plastic bag and microwave until melted; about 30 seconds. Snip off a small corner of the bag and drizzle chocolate on top of cold cookies. Chill for 5 minutes or until chocolate is set. Store at room temperature.

Chocolate Chunk Snowballs

2 cups butter, softened
1 cup powdered sugar
3-1/2 cups all-purpose flour
1/2 cup cornstarch
6 (1-ounce) squares bittersweet chocolate, chopped
1 cup pecans, toasted and coarsely chopped
additional powdered sugar

Preheat oven to 350 F. Beat butter and powdered sugar until light and fluffy. Stir in flour and cornstarch, then chocolate and pecans. Roll dough into 1-inch balls and place on ungreased baking sheets. Bake 20 minutes or until lightly browned; cool on wire racks. Dust lightly with powdered sugar.

Chocolate Coconut Bars

Makes about 24

4 cups crushed graham crackers
1 cup butter, softened
1/2 cup powdered sugar
2 cups shredded coconut
1 (13-ounce) can evaporated milk
1 teaspoon vanilla extract
1 cup slivered almonds
12 oz. chocolate chips

Preheat oven to 350F. Mix graham crackers, butter, and powdered sugar. Pat into the bottom of a 9"x13" pan. Bake 10 minutes. Mix coconut, milk, vanilla, and almonds. Pour over crust and bake 10 minutes at 350 F. In a double boiler over low heat melt chocolate chips and spread on top of bars. Cool. Cut into squares.

Chocolate Covered Raisin Cookies in a Jar

Makes about 30

3/4 cup white sugar
1/2 cup packed brown sugar
1 cup chocolate covered raisins
1/2 cup milk chocolate chips
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda

Mix together the flour, baking powder and baking soda. Layer ingredients in order given in a quart size wide mouth canning jar. Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit but it will work. Attach instructions to the jar:

Chocolate Covered Raisin Cookies

Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. **DO NOT USE DIET MARGARINE.** Add 1 egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended. You may need to finish mixing with your hands. Shape into walnut sized balls. Place 2 inches apart on a parchment lined cookie sheet. **DO NOT USE WAXED PAPER.** Bake at 375 degrees F (190 degrees C) 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen

Chocolate Drizzlers

Makes about 80

2 1/4 cups flour
1/3 cup cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup unsalted butter, softened
1 cup sugar
1 egg
4 ounces semi-sweet chocolate, melted and cooled
3 ounces semi-sweet chocolate, finely chopped
1 teaspoon vanilla extract
3 ounces white chocolate, finely chopped

In a medium bowl, whisk together flour, cocoa, baking soda, baking powder, and salt. In another bowl, beat butter and sugar until creamy, about 2 minutes with an electric mixer. Beat in egg, 4 ounces of melted chocolate, and vanilla. Gradually beat in flour mixture until blended. Divide dough in half. Shape each half into a roll 2" in diameter. Wrap rolls in waxed paper and freeze for 4 hours or until very firm. Preheat oven to 350F. Line two baking sheets with foil and coat them with cooking spray. Cut dough into 1/4" slices. Arrange 1" apart on prepared baking sheets. Bake cookies 10 to 11 minutes. Cool on sheets for 1 minute then transfer to wire racks to cool completely. Repeat process until all cookies are baked. To decorate the cookies, place the chopped milk chocolate in one small zip-lock baggie and the white chocolate in another. Microwave on high 1 minute or until chocolate is melted. Knead until smooth. Snip off a tiny corner of each bag and drizzle chocolate over cookie. Let cookies stand until chocolate is firm, about an hour.

Chocolate Florentines

Makes about 36

2/3 cup butter
2 cup quick-cooking rolled oats
1 cup granulated sugar
2/3 cup all-purpose flour
1/4 cup corn syrup
1/4 cup milk
1 teaspoon vanilla extract
1/4 teaspoon salt
1 (11.5 ounce) package of milk chocolate morsels

Preheat oven to 375°F. Melt butter in a medium saucepan over low heat. Remove from heat. Stir in oats, sugar, flour, corn syrup, milk, vanilla extract and salt; mix well. Drop by teaspoonfuls, about 3" apart, onto foil-lined cookie sheets. Spread into thin circles with a rubber spatula. Bake 5-7 minutes. Allow to cool on cookie sheets. Peel foil away from cookies. In the top of a double boiler over hot (not boiling) water, melt chocolate morsels; stir until smooth. Spread chocolate on flat side of half of the cookies. Top with remaining cookies while chocolate is still warm. Allow chocolate to cool and harden before serving. Makes 3-4 dozen sandwiched cookies.

Chocolate Ginger Shortbread

- 2 ounces bittersweet chocolates, chopped
- 1 cup butter, softened
- 1/2 cup instant dissolving sugar (also known as fruit/berry sugar or superfine sugar)
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 pinch salt
- 1 cup chopped crystallized ginger

Preheat oven to 300 F. In heatproof bowl over saucepan of hot (not boiling) water, melt chocolate, stirring occasionally. Remove from heat and let cool. Meanwhile, in bowl, beat butter with sugar until fluffy. Stir in chocolate and vanilla. Add flour and salt; stir until blended. Mix in chopped crystallized ginger. Divide into 4 equal parts and chill 2 hours or until firm. Turn onto lightly floured work surface and roll out to 1/4" thickness. Cut with cookie cutters and place cookies on baking sheets lined with parchment paper. Bake 30 minutes or until firm to the touch. Remove from oven and let cool for 2 minutes, then remove to wire racks to cool completely. Store in an airtight container at room temperature.

Chocolate Kiss Surprises

Makes about 36

1 cup butter, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
1-3/4 cup all-purpose flour
1 cup chopped pecans
1 (9 oz) package chocolate kisses
powdered sugar

Beat together butter, sugar and vanilla until creamy. Add flour gradually until well blended. Stir in pecans. Chill dough about 1 hour. Pre-heat oven to 375 F. Mold about 1 tablespoon of dough around each chocolate kiss, covering candy completely. Bake on ungreased cookie sheet until they just turn golden around the edges, about 10-15 minutes. Let cool slightly before removing from cookie sheet. Cool on wire racks. When completely cool, dust with powdered sugar. Store in airtight container.

Chocolate Macaroons

Macaroons:

- 1 cup almonds
- 3 1/2 ounces bittersweet chocolate
- 1 teaspoon vanilla extract
- 2 large egg whites
- 3/4 cup sugar
- 1 tablespoon unsalted butter

Filling:

- 1 3/4 ounces bittersweet chocolate
- 9 tablespoons crème fraîche or heavy cream

Preheat the oven to 275°F (135°C). Toast the almonds on a baking sheet until browned, about 5 minutes. Remove, but leave the oven on. When cool, grind the almonds to a fine powder in a food processor. In a small saucepan over very low heat, melt the 3 1/2 ounces chocolate with the vanilla. In the bowl of an electric mixer on slow speed, mix the egg white, almonds, and sugar until well blended. With the machine still running, add the melted chocolate mixture, and continue beating until thoroughly blended. Butter a baking sheet (or line with cooking parchment paper, then butter the paper). Spoon the batter onto the baking sheet, allowing 1 heaping tablespoon of batter for each macaroon. Bake just until the macaroons are set, 15 to 18 minutes. They should be slightly firm but not dry. Transfer the macaroons to a rack to cool. Meanwhile, prepare the filling. In a small saucepan over very low heat, melt the 1 3/4 ounces chocolate. Add the crème fraîche or heavy cream and stir until well blended. Set aside to cool. When the macaroons and the filling have cooled, spread a heaping tablespoon of the filling on half the macaroons, and cover each with a second macaroon making a sort of sandwich. The macaroons may be served immediately, though they are best if they sit for a few hours.

Chocolate Nuggets

Makes about 60

3/4 cup butter
1 cup granulated sugar
1/2 teaspoon vanilla extract
2 tablespoons milk
1 large egg
1/4 teaspoon salt
2 ounces (2 squares) semi-sweet chocolate, melted
2-1/2 cups sifted all-purpose flour
jimmies or chopped nuts

Beat butter and sugar together until fluffy. Add vanilla, milk, egg, salt and chocolate and mix well. Add flour gradually. Chill dough for about 1 hour. Pre-heat oven to 375 F. Using approximately 1 tablespoon of dough, roll into 1-inch balls, then roll in jimmies or chopped nuts. Bake on ungreased baking sheet for 10-12 minutes. Allow to cool on wire racks.

Chocolate Nut Crinkles

2 cups all-purpose flour
1-1/3 teaspoon baking powder
1/3 tea spoon salt
1/3 cup unsweetened cocoa powder
1 cup solid vegetable shortening
1 cup sugar
3 large eggs
2 teaspoons vanilla
1-1/2 cups finely chopped walnuts or pecans
1-1/2 cups powdered sugar

In a mixing bowl, stir together flour, baking powder, salt and cocoa powder. In a large mixing bowl, beat together shortening and sugar until creamy. Beat in eggs and vanilla. Stir flour mixture into shortening mixture. Cover and chill dough 2 hours or until easy to handle.

Pre-heat oven to 375 and grease 2 baking sheets. Shape dough into 1" balls. Roll in nuts and then in powdered sugar. Place 2" apart on prepared baking sheets and bake for 8 to 10 minutes or until edges are set and tops are cracked. Allow to cool 1 minute on baking sheets, then remove to wire racks to cool completely. Store in an airtight container at room temperature for about 2 weeks.

Chocolate Nut Slices

Makes about 36

For the cookies:

3/4 cup Butter Flavor Crisco (Golden Crisco, in Canada)
1/2 cup granulated sugar
1/3 cup firmly packed brown sugar
2 tablespoons milk
1 1/2 teaspoons vanilla
1 egg
1 1/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup coarsely chopped pecans
1/2 cup semisweet chocolate chips

For the drizzle:

1/2 teaspoon Butter Flavor Crisco
1/2 cup white melting chocolate, cut into small pieces
chopped pecans

Preheat oven to 350F. For cookie, combine Crisco, granulated sugar, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg. Combine flour, cocoa, baking soda, and salt. Mix into creamed mixture at low speed until blended. Stir in nuts and chocolate chips. Divide dough into 4 equal portions. Form each into 1x8-inch roll on waxed paper. Roll the dough to get a nice round shape. Place 3 inches apart on an ungreased cookie sheet. Bake 10 minutes or until set. Cool on baking sheets.

For the drizzle, combine Crisco and white chocolate in a microwave-safe cup. Microwave at 50% power. Stir after 1 minute. Repeat until smooth. Or you can melt them in a double boiler over low heat. Drizzle this mixture back and forth over the cooled cookie rolls. Sprinkle with nuts before chocolate hardens. Cut the rolls diagonally into 1-inch slices.

Chocolate Orange Balls

- 1 9-ounce box of vanilla wafer cookies
- 2 1/4 cups confectioner's sugar
- 1/4 cup unsweetened cocoa powder
- 1/3 cup orange juice concentrate
- 1/4 cup light corn syrup
- 1 1/2 cups pecan pieces

In a food processor, combine the vanilla wafers, 2 cups of the confectioner's sugar, cocoa powder, orange juice concentrate, and corn syrup. Process until the cookies are ground to crumbs and mixture is evenly blended. Add the pecan pieces and pulse process until the nuts are finely chopped. Transfer the mixture to a bowl and form into 1" balls. Roll balls in 1/4 cup confectioner's sugar to coat. Store in an airtight container in refrigerator for up to 1 month.

Chocolate Peanut Butter Bars

Makes about 24

1 cup creamy peanut butter
6 tablespoons butter, softened
1 1/4 cups sugar
3 eggs
1 teaspoons vanilla extract
1 cup flour
1/4 teaspoon salt
2 cups chocolate chips

Preheat oven to 350° F. In large mixing bowl, beat peanut butter and butter until smooth, about 1 minute. Add sugar, eggs and vanilla, and beat until creamy. Blend in flour and salt. Stir in 1 cup of the chocolate chips. Spread into ungreased 13x9 inch baking pan. Bake 25-30 minutes, or until edges begin to brown. Immediately sprinkle remaining morsels over cookie layer. Let stand 5 minutes until morsels become shiny and soft. Spread the rest of the chocolate chips evenly over top. Cool completely.

Chocolate Peanut Butter Crispy Balls

- 1 (18 ounce size) jar of peanut butter
- 2 cups Rice Krispies cereal
- 1 1/2 cups powdered sugar
- 1/4 teaspoon vanilla extract
- 1 cup chocolate chips

In a double boiler over low heat, melt chocolate and set aside. In a medium sized bowl, combine all other ingredients. Blend well until mixture forms a dough. Roll into 1-inch balls. Using a toothpick or fork, dip the balls into the chocolate until well coated. Place onto a cookie sheet lined with wax paper. Refrigerate for 30 minutes.

Chocolate Peanut Butter Cup Cookies

Makes about 36

For the cookies:

1 cup semi-sweet chocolate chips
2 squares (2 oz.) unsweetened chocolate
1 cup sugar
1/2 cup butter or shortening
2 eggs
1 teaspoon salt
1 teaspoon vanilla
1 1/2 cups plus 2 tablespoons all-purpose flour
1/2 teaspoon baking soda

For the garnish:

3/4 cup finely chopped peanuts
36 miniature Peanut Butter Cups, frozen and unwrapped
1 cup peanut butter baking chips
1/2 cup semi-sweet chocolate chips

Preheat oven to 350 F. Combine chocolate in bowl and microwave at 50% for about 2 minutes, stir and repeat until smooth and melted. Cool slightly. Combine sugar and butter or shortening in large bowl. Beat at medium speed with electric mixer until blended and crumbly. Beat in eggs, one at a time, then salt and vanilla. Reduce speed to low. Add chocolate slowly. Mix until well blended. Stir in flour and soda with spoon until well blended. Shape dough into 1-1/4 inch balls. Roll in chopped peanuts. Place 2 inches apart on ungreased baking sheets. Bake for 8-10 minutes or until set. Press a frozen peanut butter cup into the center of each cookie immediately upon removing them from the oven. Press cookies up against peanut butter cup if desired for appearance, but do not touch the peanut butter cup again since it is now melted, it must remain intact. Cool completely. Melt the peanut butter chips and drizzle back and forth over the cookies using a parchment pouch or plastic bag with a little snip off the corner. Repeat with the chocolate, only drizzling at another angle from the peanut drizzle.

Chocolate Rum Balls

3 1/4 cups crushed vanilla wafers
3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa
1 1/2 cups chopped nuts
3 tablespoons light corn syrup
1/2 cup rum

Combine crushed vanilla wafers, 3/4 cup confectioners' sugar, cocoa and nuts. Blend in corn syrup and rum. Shape into 1-inch balls; roll in additional confectioners' sugar. Store in an airtight container several days to develop flavor. Roll again in confectioners' sugar before serving.

Chocolate Sugar Cookies

Makes about 40

3 ounces unsweetened chocolate
1 cup butter
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
additional sugar

Microwave chocolate and margarine in large microwavable bowl on high 2 minutes or until margarine is melted. Stir until chocolate is completely melted. Stir 1 cup sugar into melted chocolate mixture until well blended. Stir in egg and vanilla until completely blended. Mix in flour, baking soda and salt. Refrigerate 30 minutes. Heat oven to 375 F. Shape dough into 1" balls; roll in additional sugar. Alternately, roll out to 1/4" thick and cut with cookie cutters. Place, 2" apart, on ungreased cookie sheets. (If flatter, crisper cookies are desired, flatten balls with bottom of drinking glass.) Bake 8-10 minutes or until set. Remove from cookie sheets to cool on wire racks. Decorate with icing and sprinkles, if desired.

JAM-FILLED CHOCOLATE SUGAR COOKIES: Prepare Chocolate Sugar Cookie dough as directed. Roll in finely chopped nuts in place of sugar. Make indentation in each ball; fill center with your favorite jam. Bake as directed.

CHOCOLATE-CARAMEL SUGAR COOKIES: Prepare Chocolate Sugar Cookie dough as directed. Roll in finely chopped nuts in place of sugar. Make indentation in each ball; bake as directed. Microwave 1 package (14 ounces) caramel candies with 2 tablespoons milk in microwavable bowl on high 3 minutes or until melted, stirring after 2 minutes. Fill centers of cookies with caramel mixture. Drizzle with melted semi-sweet chocolate.

Chocolate-Apricot Filled Flakies

For the filling:

6 ounces semi-sweet chocolate
1/2 cup apricot preserves

For the dough:

1/2 cup milk
3 cups flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup shortening, cold
1 package active dry yeast
1 egg, beaten
1 teaspoon grated lemon zest
powdered sugar

Preheat oven to 350 F. Place chocolate in the top of a double boiler over hot water and melt. Stir in apricot preserves. Remove from heat and allow to cool. Scald the milk and allow to cool until lukewarm. Combine flour, sugar, and salt. Cut in the shortening until the mixture resembles coarse crumbs. Add the yeast to the warm milk. Stir milk, egg, and lemon zest into the flour mixture. Divide into four parts. Sprinkle powdered sugar lightly onto work surface. Turn out one portion of dough onto work surface, sprinkle dough lightly with powdered sugar and roll to 1/8" thickness. Cut into rounds with 2 1/2" diameter round cutter. Place 1/2 teaspoon filling in the center of each round and fold over. Seal edges. Bake 12-15 minutes. Dust with powdered sugar.

Chocolate-Dipped Almond Crescents

2 cups all-purpose flour
1/8 teaspoon salt
1/2 cup sifted Dutch-process cocoa powder
1-1/4 cups butter, softened
2/3 cups granulated sugar
1-1/2 teaspoons pure vanilla extract
2 cups very finely chopped almonds
1-1/4 cups semi-sweet chocolate chips, or equivalent amount of chopped bittersweet baking chocolate
1/2 cup confectioners' sugar

In a medium mixing bowl, combine flour, salt and cocoa and set aside. Beat together butter and sugar until light and fluffy. Beat in vanilla and almonds. Gradually stir in flour mixture, blending well after each addition. Chill dough for 2 hours or until firm enough to handle. Pre-heat oven to 350 F. Form dough into crescents using a tablespoon of dough for each crescent. Bake for 15 to 18 minutes or until set but not brown. Allow to cool on the baking sheet for 3 minutes, then remove to a wire rack to cool completely. Melt chocolate chips in the top of a double boiler over hot (not boiling) water. Dip one half of each crescent into the melted chocolate and allow to cool and set on a sheet of waxed paper. When chocolate is set, cover the chocolate-dipped end of each cookie with a small bit of waxed paper and sprinkle the other end with confectioners' sugar. Makes about 5 dozen crescents. Store at room temperature in airtight containers in layers separated by sheets of waxed paper. Keeps about 2 weeks. Freezes well.

Coconut Raspberry Ribbon Squares

Makes about 36

1-1/4 cup all-purpose flour
1/3 cup granulated sugar
1/2 cup butter
1 egg yolk
1/3 cup raspberry jam
1 (300 ml) can sweetened condensed milk
2 cups sweetened coconut flakes
5 ounces semi-sweet chocolate
1 tablespoon butter

Pre-heat oven to 350 F. Stir together sugar and flour. Cut in 1/2 cup butter until mixture is crumbly. Stir in egg yolk. Press mixture into the bottom of a 9x9-inch baking pan. Bake 18 to 20 minutes or until crust starts to turn golden. Spread jam over the hot crust. In a bowl, mix condensed milk and coconut. Spread gently on top of jam. Return to oven and bake another 25 minutes or until the surface is golden and firm. Remove from oven and set on a wire rack to cool completely. In the top of a double boiler over hot (not boiling) water, melt semi-sweet chocolate and 1 tablespoon butter; stir. Spread melted chocolate over coconut layer. Refrigerate to allow chocolate to harden. Remove from refrigerator 15 minutes before cutting into squares.

Coconut Sarah Bernhardts

1-1/4 cups unsweetened dessicated coconut
1/3 cup granulated sugar
1 egg white
1/2 teaspoon vanilla
12 ounces bittersweet chocolate
1/4 cup whipping cream
2 tablespoons butter, softened
1 tablespoon rum
2 teaspoons solid vegetable shortening

Pre-heat oven to 350 F and line 2 baking sheets with parchment paper. In a large mixing bowl, stir together coconut, sugar, egg white and vanilla until combined. Drop by teaspoonfuls onto prepared pans. Bake 7 minutes or until bottoms are lightly golden. Allow to cool on baking sheets. Place 8 ounces of the chocolate in a mixing bowl and chop so that the mixture forms small chunks. In a small saucepan, heat cream with the butter just until the butter melts and bubbles form around the edge of the pan. Pour hot cream over the chocolate and whisk until smooth. Stir in rum. Cover and refrigerate about 1 hour or until firm. Place 1 teaspoon of chocolate mixture on top of each cookie. Smooth to form a dome shape. Refrigerate about 1 hour or until firm. Line cooled baking sheets with waxed paper. In the top of a double boiler over hot water, melt the remaining 4 ounces of chocolate with the shortening. Allow to cool for 3 minutes. Set cookie on a fork and spoon the melted chocolate over the cookie until completely coated. Place on waxed paper. Refrigerate until chocolate sets, about 2 hours.

Cordial Cups

1/2 cup butter, softened
1 (3-ounce) package cream cheese, softened
1/3 cup sugar
3/4 cup all-purpose flour
1/4 cup unsweetened cocoa powder
2 ounces unsweetened chocolate
2 tablespoons butter
1/2 cup sugar
1 large egg
1 teaspoon vanilla
1 tablespoon chocolate or coffee liqueur (ie. Kahlua, or any of your favorite liqueurs such

as Frangelico (hazelnut), Grand Marnier (orange), or Chambord (raspberry) for a different flavor)

2 tablespoons milk chocolate chips

Beat the 1/2 cup butter and the cream cheese in a mixing bowl with an electric mixer on medium to high speed for 30 seconds. Beat in the 1/3 cup sugar. Add flour and cocoa; beat until well combined. Cover and chill about 2 hours or until easy to handle. Divide mixture into 24 balls. Press each ball into the bottom and up the sides of an ungreased mini-muffin cup. Pre-heat oven to 325 F. Melt unsweetened chocolate and the 2 tablespoons butter in the top of a double boiler over hot (not boiling) water. Remove from heat. Stir in the 1/2 cup sugar, egg, vanilla and liqueur. Divide mixture evenly among muffin cups. Bake about 25 minutes or until set. Cool slightly; remove from pans. Cool completely. Melt milk chocolate pieces in the top of a double boiler over hot (not boiling) water. Spoon about 1/4 teaspoon of melted chocolate on top of each cup. Makes 24 Cordial Cups.

Cranberry Decadent Cookies

1/4 cup all-purpose flour (this is not a typo)
1/4 cup cocoa powder
1 teaspoon cinnamon
1/8 teaspoon baking powder
6 tablespoons butter, softened
1/2 cup sugar
2 large eggs
8 ounces semi-sweet chocolate, chopped
2 cups white chocolate chips, divided
1 cup dried cranberries
1 pinch salt

Preheat oven to 350 F. Grease large cookie sheets. Melt semi-sweet chocolate over low heat in the top of a double boiler or in the microwave (at 50% power) and cool. Combine dry ingredients: flour, cocoa, cinnamon, baking powder and salt. In a large bowl, cream butter. Add sugar and beat until light and fluffy. Add eggs and beat until smooth. Stir in melted chocolate. Add dry ingredients and mix well. Fold in 1 cup white chocolate chips and the dried cranberries. If dough feels very soft or wet, chill for 10 minutes. Drop by teaspoons on to greased cookie sheets. Bake until cookies look dry and cracked but still feel soft when pressed lightly, about 8 minutes. Remove from oven and let stand on sheets 3 minutes. Remove to rack and let cool completely. Place 1 cup white chocolate chips in a microwaveable bowl. Microwave on medium (50%) power for 30 seconds. Stir. Continue microwaving for 10 seconds and stir again. Repeat just until white chocolate is melted. Scrape melted white chocolate into a ziplock baggie. With a sharp scissors, snip off a very small corner of the baggie. Drizzle top of cookies with zig-zags of melted white chocolate. Cool until chocolate is set.

Double Chocolate Fudge

- 1 pound milk chocolate chips
- 1 pound semi-sweet chocolate chips
- 2 1/2 tablespoon butter
- 1 pint marshmallow cream
- 2 cups chopped walnuts
- 1 12-ounce can evaporated milk
- 4 cups sugar

Lightly butter one 9x13" pan. In a large bowl, combine the milk chocolate, semi-sweet chocolate, butter, marshmallow cream, and nuts. Combine the evaporated milk and sugar in a large saucepan over medium heat. Stir constantly and bring to a boil for 4 minutes. Pour hot sugar mixture over chocolate mixture and stir with large spoon until well blended (do this quickly before fudge begins to harden). Once this is well blended, pour fudge into a buttered 9x13" baking pan. Spread out and smooth into pan. Set aside to cool and harden, about 6 hours. Cut into squares when ready to serve.

Double Chocolate Graham Drops

Makes about 40

1-1/2 cups graham cracker crumbs
2/3 cup all-purpose flour
1/4 cup cocoa powder
2 teaspoons baking powder
1 (300 ml) can sweetened condensed milk
1/2 cup butter, softened
6 ounces white chocolate, chopped
1 cup pecans, chopped

Pre-heat oven to 375 F. Line baking sheets with parchment paper or a non-stick baking mat. In a mixing bowl, combine graham cracker crumbs, flour, cocoa powder and baking powder. Set aside. In a large mixing bowl beat together condensed milk and butter until mixture is creamy. Stir in graham mixture; mix well. Stir in white chocolate and pecans. Refrigerate 30 minutes. Drop by large tablespoonfuls on prepared baking sheets. Bake 12 to 14 minutes or until firm. Transfer to a wire rack to cool completely. When cool, store in an airtight container.

Double Chocolate Kisses

Makes about 54

1 cup softened margarine
1 teaspoon vanilla
2/3 cup sugar
1 2/3 cup flour
1/4 cup cocoa
1 bag (9 oz) Hershey's chocolate kisses

Preheat oven to 350 F. Beat margarine, sugar and vanilla until creamy. In separate bowl, stir together flour and cocoa, blend into other mixture, mixing well. Refrigerate about 1 hour or until dough is easy to handle. Mold scant tablespoon dough around each kiss, covering completely. Shape into balls, bake on cookie sheet 10 or 12 minutes or until set. Cool, then roll in powdered sugar.

Double-Decker Fudge

A 2-layer fudge with a bottom peanut butter layer and a top chocolate layer.

Makes about 60

- 1 cup peanut butter chips
- 1 cup semi-sweet chocolate chips
- 2 1/4 cups sugar
- 1 3/4 cups marshmallow creme
- 3/4 cup evaporated milk
- 1/4 cup butter or margarine
- 1 teaspoon vanilla extract

Butter an 8" square pan and set aside. Put peanut butter chips in one medium bowl and chocolate chips into another. In a large heavy saucepan over medium heat combine sugar, marshmallow creme, evaporated milk and butter. Stir constantly until mixture boils and then continue to stir while boiling for 5 minutes. Remove from heat and stir in vanilla. Pour half of this mixture into the peanut butter chips, stirring both until chips are completely melted. Pour into prepared pan. Pour other half of milk mixture into the chocolate chips, stirring until chips are completely melted. Immediately spread over peanut butter layer. Cool and cut into squares.

Fantasy Fudge

Makes about 36

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
1 12-oz. (340 g) package semi-sweet chocolate chips
1 7-oz. (198 g) jar Kraft Marshmallow creme
1 cup chopped nuts
1 tablespoon vanilla

Traditional method:

Combine sugar, margarine and milk in heavy 2 1/2 qt. saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring. Remove from heat, stir in chocolate till melted. Add marshmallow creme, nuts & vanilla beat till blended. Pour into greased 13x9 inch pan. Let cool and serve.

Microwave method:

Microwave margarine in 4-quart microwave-safe bowl on HIGH (100%) 1 minute or until melted. Add sugar and milk; mix well. Microwave on HIGH 5 minutes or until mixture begins to boil, stirring after 3 minutes. Mix well; scrape bowl. Continue microwaving on HIGH 5 1/2 minutes; stir after 3 minutes. Stir in chips until melted. Add remaining ingredients; mix well. Pour into greased 9-inch square pan or 13x9-inch baking pan. Cool at room temperature; cut into squares. Makes 3 pounds.

Finnish Chestnut Fingers

6 tablespoons butter flavored Crisco -- softened
1/4 cup sugar
1 egg yolk
1/2 cup canned chestnuts, drained and pureed
1/4 teaspoon vanilla
1 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon cinnamon
1 egg white -- slightly beaten
sugar
1/2 cup semisweet chocolate chips

Preheat oven to 350F. Cream butter and 1/4 cup sugar; add egg yolk. Beat till light and fluffy. Beat in puree and vanilla. Stir together flour, salt, and cinnamon; stir into creamed mixture. Using scant tablespoon dough for each cookie, roll into 2 1/2 inch fingers. Dip one side of each finger in egg white , then in sugar. Place sugar side up on greased cookie sheet and bake until slightly browned, about 20 minutes. Remove from pan; cool on rack. Melt chocolate chips in double boiler over low heat. Dip one end of each cookie in chocolate; place on waxed paper until set.

Florentines

1 cup blanched almonds, finely chopped
1/2 cup mixed candied fruits & peels, finely chopped
1/3 cup butter
1/3 cup milk
1/4 cup sugar
2 tablespoons honey
1/4 cup to 1/2 cup all-purpose flour
3/4 cup semi-sweet chocolate chips
2 tablespoons shortening

Preheat oven to 350F. In a bowl combine almonds, fruits and peels; set aside. In a medium saucepan combine butter, milk, sugar and honey. Bring to a full rolling boil, stirring occasionally. Remove from heat. Stir in almond mixture; stir in 1/4 cup flour (adding more if mixture is too liquid). Drop by level tablespoonfuls, at least 3 inches apart, onto a greased and floured baking sheet. (Prepare only 6 cookies at a time on a baking sheet.) Using back of spoon, spread dough to 3-inch circles. Bake at 350 for 8-10 minutes. Remove from oven and let stand 1 minute on baking sheet. Carefully remove with spatula to waxed paper. Cool completely. In a small saucepan melt chocolate pieces and shortening over low heat. When cookies are cooled, evenly spread bottom of each cookie with about 1 teaspoon of the chocolate mixture. When chocolate is almost set, draw wavy lines through it with tines of a fork. Store cookies, covered, in refrigerator.

Healthy Feel-Good Chocolate Chip Balls

Makes about 30

1 cup non-hydrogenated margarine
1/2 cup sugar
1/4 cup Egg Beaters
1 1/2 teaspoons vanilla
3 cups whole wheat pastry flour
1/2 cup oat bran or wheat bran
1 1/4 teaspoons baking powder
1 cup chocolate chips

Preheat oven to 375F. Blend butter & sugar until fluffy. Add egg & vanilla, mix until just combined. Add flour, bran, and baking powder in intervals. Stir in chocolate chips. Shape into 1 1/2" balls and place on ungreased cookie sheet. Bake 10 minutes or until lightly browned. Remove from oven, let cool for one minute and then transfer to wire rack. Allow cookie sheet to cool thoroughly before placing uncooked dough on it.

Hidden Treasures

Makes about 48

2/3 cup Butter Flavor or Golden Crisco
3/4 cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
48 maraschino cherries, well drained on paper towels

White dipping chocolate:

1 cup white melting chocolate, cut in small pieces
2 tablespoons Butter flavor or Golden Crisco

Dark dipping chocolate:

1 cup semisweet chocolate chips
2 tablespoons Butter flavor or Golden Crisco
finely chopped pecans
slivered white chocolate

Preheat oven to 350 F. Cream Crisco, sugar, egg, milk and vanilla in large bowl until well blended. Combine flour, baking powder, salt and baking soda. Beat into creamed mixture at low speed. Divide into 48 equal pieces. Press dough into very thin layer around well-drained cherries. Place 2 inches apart on ungreased baking sheet. Bake 10 minutes. Cool 1 minute on baking sheet. Remove to wire rack to cool completely.

For dipping chocolate: place chocolate of choice and Crisco in glass measuring cup. Microwave at 50%. Stir after 1 minute. Repeat until smooth. Or, melt over double boiler. Drop one cookie at a time into chocolate. Use fork to turn over. Cover completely with chocolate. Lift cookie out of chocolate with fork. Allow excess to drip off. If the chocolate becomes too firm, reheat. Place on waxed paper-lined baking sheet. Sprinkle chopped pecans on top of white chocolate cookies before the chocolate sets. Sprinkle white chocolate on dark chocolate cookies before chocolate sets. Chill in refrigerator to set chocolate.

Mandelbrot

4 eggs
1 1/4 cup sugar
8 ounces almonds or hazelnuts, ground
4 ounces semi-sweet chocolate, ground
2 1/4 cups flour
1 teaspoon cinnamon
1/4 teaspoon baking powder
1 cup whole almonds or hazelnuts
1 egg white, lightly beaten

Preheat oven to 375 F. Beat together eggs, sugar and ground nuts in a 3-quart saucepan. Heat over medium-low heat until lukewarm. If the eggs start to cook, take the saucepan off the heat immediately. Add broken chocolate, stirring until the chocolate is melted. Sift together flour, cinnamon and baking powder and mix in until a stiff dough forms. Stir in whole nuts. Wet your hands, and form the dough into two, 4-inch wide wide on a parchment-covered baking sheet. Brush with egg white. Bake for 30 minutes. Allow to cool on racks. Keep oven at 375 F. Slice loafs into 1/2-inch slices, return to cookie sheets, and toast for 10 minutes.

Mexican Hot Chocolate

1 1/2 ounces unsweetened chocolate
1/4 cup sugar
3/4 cup water
5 teaspoons instant coffee
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 dash salt
2 cups milk

Heat all the ingredients except milk in saucepan over low heat. Stir constantly, until chocolate is melted and mixture is smooth. Heat to boiling; reduce heat. Simmer uncovered, stirring constantly, for 4 minutes. Stir in milk; heat just until hot. Beat with hand mixer until foamy. Top with whipped cream if desired. Serve immediately.

Mint Chocolate Pinwheels

3/4 cup butter, softened
1 cup granulated sugar
1 teaspoon baking powder
1 egg
1/4 teaspoon mint extract
green McCormick food coloring
2-1/4 cups all-purpose flour
6 Oreo cookies (regular flavor), finely crushed
1/2 cup semi-sweet chocolate chips

In a large mixing bowl, beat butter with an electric mixer for 30 seconds. Add sugar and baking powder and beat until combined. Beat in egg, mint extract, and a few drops of green food coloring until mixture reaches a mint green color. Stir in flour until well blended. Divide dough in half, wrap halves in plastic wrap and chill 1 hour or until somewhat firm. Roll one half of dough between two sheets of waxed paper into an 8x7-inch rectangle. Peel off the top sheet of waxed paper and sprinkle half of the crushed Oreo cookies over the dough, to within 1/4 inch of sides. Starting from the short side, roll up dough and pinch to seal. Repeat with remaining dough and crushed Oreos. Wrap rolls in plastic wrap and stand upright in tall drinking glasses, then chill about 4 hours or until very firm. Pre-heat oven to 375 F. Remove one roll of dough from refrigerator. Unwrap and slice into 1/4-inch slices. Place 2 inches apart on an ungreased baking sheet. Bake 8 to 9 minutes or until edges are firm but not brown. Cool on baking sheet for 1 minute then remove to wire rack to cool completely. Repeat with other roll. When cooled, melt chocolate chips in the top of a double boiler over hot (not boiling) water. Transfer melted chocolate to a resealable plastic bag and with a scissors, snip off a tiny corner of the bag. Drizzle melted chocolate over cookies. Allow chocolate to set and harden, then store in an airtight container in layers separated by waxed paper for up to 3 weeks.

Mocha Cheesecake Squares

- 1-1/4 cup all-purpose flour
- 1 cup sifted powdered sugar
- 1/2 cup unsweetened cocoa powder
- 1/4 teaspoon baking soda
- 3/4 cup cold butter, cut into 1/2-inch cubes
- 1 tablespoon instant coffee crystals
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can (1-1/4 cups) sweetened condensed milk
- 2 large eggs
- 1/2 cup semi-sweet chocolate chips

Pre-heat oven to 350 F. In a medium mixing bowl, stir together flour, powdered sugar, cocoa and baking soda. With a fork, cut in butter until crumbly. Press into the bottom of a 9x13" baking pan. Bake for 15 minutes. Meanwhile, dissolve coffee in 1 tablespoon hot water and set aside. In a large mixing bowl, beat cream cheese until light and fluffy. Gradually beat in condensed milk. Add coffee mixture and eggs; beat just until combined. Pour over crust. Bake for 20 minutes or until set. Allow to cool completely on a wire rack, then cover with plastic wrap and refrigerate. When firm, cut into 1.5-inch squares. Melt chocolate chips in the top of a double boiler over hot (not boiling) water. Transfer melted chocolate to a resealable plastic bag and with a scissors, snip off a tiny corner of the bag. Drizzle melted chocolate over squares.

Mocha Hearts

Makes about 108

For the hearts:

2 tablespoons instant espresso powder
1 tablespoon water
2-1/4 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup unsalted butter, at room temperature
1 cup granulated sugar
1 egg
1 teaspoon vanilla extract

For the drizzle:

2/3 cup powdered (confectioners') sugar
2 teaspoons water
red food color: gel, paste, or powder

Preheat oven to 350 F. In a small bowl, stir together the espresso powder in the water to dissolve the espresso powder. In a medium bowl, whisk together the flour, cocoa powder, nutmeg and salt until well blended. In a large bowl, beat together the butter, sugar, egg and vanilla on medium speed until light and fluffy, about 3 minutes. Beat in the dissolved espresso. Stir the flour mixture into the butter mixture until well blended. Spoon the dough into a cookie press fitted with a heart-shaped disk. Press the dough out onto ungreased baking sheets, spacing the cookies about 1 inch apart. Bake the cookies for 12 minutes or until they are dry. With a metal spatula, transfer cookies to wire racks to cool completely.

Make the drizzle:

In a small bowl, stir together 1/3 cup powdered sugar and 1 teaspoon of the water until smooth and a good drizzling consistency. In a second bowl, whisk together the remaining 1/3 cup powdered sugar, 1 teaspoon of water, and red food color until smooth, evenly colored and a good drizzling consistency. Spoon each color into a self-closing plastic bag. Snip a tiny corner off of each bag, and drizzle both colors over cookies. Let the cookies stand at room temperature until the drizzles are dry. Store in an airtight container at room temperature for up to 1 week.

Variation: for Mocha Wreaths, use a wreath-shaped disk in your cookie press and substitute green food color for red.

Muddy Buddies

Makes about 9

9 cups Chex cereal (any variety)
1 cup semi-sweet chocolate chips
1/2 cup creamy peanut butter
1/4 cup (1/2 stick) butter or margarine
1 teaspoon vanilla extract
1 1/2 cups powdered sugar

Place cereal in large bowl. Place chocolate chips, peanut butter and butter in medium microwave-safe bowl. Microwave in high for 1 1/2 minutes or until mixture is smooth when stirred. Stir in vanilla. Pour chocolate mixture over cereal, stirring until all pieces are evenly coated. Pour mixture into large plastic bag with powdered sugar; shake until all pieces are coated. Spread on waxed paper to cool. Store in airtight container in refrigerator. Makes about 9 cups.

Nutella Crackle Cookies

Makes about 70

3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 (11 ounce) jar Nutella
1/4 cup solid vegetable shortening
1-1/3 cups granulated sugar
2 large eggs
1 teaspoon vanilla extract
1/3 cup milk
1/2 cup chopped, toasted hazelnuts
2 cups finely chopped hazelnuts
sifted confectioners' sugar

Pre-heat oven to 375 F. Grease baking sheets. In a medium mixing bowl, stir together flour, baking powder and salt. In a large mixing bowl, beat together Nutella and shortening until creamy. Beat in sugar until combined, then beat in eggs and vanilla. Stir in flour and milk alternately and mix until just combined. Stir in 1/2 cup chopped toasted hazelnuts. Cover and refrigerate several hours or until firm. Shape dough into walnut-sized balls, roll in finely chopped hazelnuts, then in confectioners' sugar. Place on prepared baking sheets and bake for 8-10 minutes or until surface is cracked and cookies are set. Cool for 2 minutes on the baking sheet then remove to a wire rack to cool completely.

Oatmeal Fudge Bars

Makes about 75

2 cups firmly packed brown sugar
3/4 cup butter, softened
2 large eggs
2 teaspoons vanilla extract
2-1/2 cups Bisquick baking mix
3 cups quick-cooking oats
1 package (12 ounces) semisweet chocolate chips
1 cup sweetened condensed milk
2 tablespoons butter
1/2 teaspoon salt
1 cup chopped nuts
2 teaspoons vanilla extract

Pre-heat oven to 350 F. Grease a jelly roll pan, 15-1/2 x 10-1/2 x 1-inch. Mix sugar, 3/4 cup butter, the eggs and vanilla. Stir in baking mix and oats; reserve. Heat chips, milk, 2 tablespoons margarine and the salt in 2-quart saucepan over low heat, stirring constantly, until smooth. Stir in nuts and vanilla. Press about 2/3 of the oatmeal mixture in pan with greased hands. Spread chocolate mixture over oatmeal layer. Drop remaining oatmeal mixture by tablespoonfuls onto top. Bake until light brown, about 30 minutes. Cool completely; cut into 2 x 1-inch bars.

Peanut Blossoms

1 bag (8oz) Hershey's Kisses
1 egg
1/2 cup shortening
2 tablespoons milk
3/4 cup peanut butter
1 teaspoon vanilla
1/3 cup granulated sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/3 cup packed light brown sugar
1/2 teaspoon salt
additional granulated sugar

Heat oven to 375F. Remove candy wrappers.

In large bowl, beat shortening and peanut butter until well blended. Add the 1/3 cup of granulated sugar and all of the brown sugar; beat until light and fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually add to peanut butter mixture. Shape dough into 1-inch balls. Roll in the additional granulated sugar; place on ungreased cookie sheet. Bake 8-10 minutes or until lightly browned. Immediately place kiss on top of each cookie, pressing down so cookie cracks around edges. Remove from cookie sheet to wire rack. Cool completely.

Peanut Butter Pie

1 cup of peanut butter
8 ounces of cream cheese, softened
2/3 cup of sugar
2 tablespoons vanilla
8 ounces of Cool Whip, thawed
1 Oreo cookie pie shell
Cool Whip, for garnish
Oreo Cookies, for garnish

With a rubber spatula, gently fold together all ingredients until well blended. Pour into pie shell and chill for at least 2 hours. Garnish with extra Cool Whip and Oreo Cookies before serving.

Peanut Butter Temptations

Makes about 60

1/2 cup butter
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 bag (10 oz.) miniature Reese Cups

Cream butter, peanut butter and both kinds of sugar. Beat in egg and vanilla. Sift together flour, baking soda and salt. Blend into creamed mixture to make a dough. Preheat oven to 375. Shape dough into 1/2 inch balls and place in ungreased 1 1/2 inch muffin tins. Bake 8-10 minutes or until lightly browned. Immediately after removing cookies from oven, press a miniature peanut butter cup into the center of each cookie until only the top shows. Let cool 10 minutes before removing from tins.

Pecan Pie Bars

18 1/4 ounces (1 box) chocolate cake mix
(set aside 1 cup of cake mix from package)
1/4 cup butter, softened
1 egg, slightly beaten
3 eggs
3/4 cup packed brown sugar
3/4 cup dark corn syrup
1 teaspoon vanilla
1 1/4 cups coarsely chopped pecans

Preheat oven to 350°F. Lightly grease a 9x13-inch baking pan; set aside. Set aside second measure of the cake mix for the filling. For the crust, in a large mixing bowl combine remaining cake mix, butter, and slightly beaten egg. Stir with a fork until crumbly. Turn into prepared pan. With lightly floured hands, press evenly onto the bottom to form a crust. Bake for 12 minutes. Meanwhile, for filling, in a medium bowl combine the second measure of eggs, brown sugar, corn syrup and vanilla. Add the reserved cake mix; stir with a fork just until blended. Some tiny cake clumps will remain. Spread filling evenly over baked crust; sprinkle with pecans. Bake for 25 - 30 minutes or until filling appears set when pan is gently shaken. Cool completely on wire rack. Cut into bars. Cover and chill to store.

Pecan Pie Bars

5 eggs, separated
6 tablespoons sugar
2 ounces chocolate, melted
1/2 cup blanched ground almonds
1/2 teaspoon vanilla
1 cup heavy cream
1 tablespoon sugar
1 teaspoon vanilla

Beat the egg yolks until light, add the sugar gradually, and continue beating. Beat in the melted chocolate. Mix in the almonds and vanilla. Beat the egg whites until stiff and fold them into the batter. Spoon into a 8 x 12" baking pan lined with brown paper or parchment well buttered. Bake in a moderate oven 325 degrees F. for about 30 minutes. Turn out on a sheet of waxed paper dusted with confectioners' sugar, and roll while it is hot. Cool. Beat the cream until stiff; add the sugar and vanilla. Unroll the cake, spread with the cream and roll it again. Allow it to stand in the refrigerator until thoroughly chilled. Serve in slices. This cake should be served the day it is made.

Seven Layer Magic Bars

Makes about 36

- 1/2 cup butter or margarine
- 1 1/2 cups graham cracker crumbs
- 1 14-oz. can sweetened condensed milk
- 1 cup butterscotch flavored chips
- 1 cup semi-sweet chocolate chips
- 1 1/3 cups flaked coconut
- 1 cup chopped pecans

Preheat oven to 350°, (325° for glass dish). Line a 13x9-inch baking pan with a sheet of foil, making sure to cover the sides well. Place the butter in the baking pan and melt it in the oven. Sprinkle crumbs over butter; pour condensed milk evenly on top of crumbs. Top with remaining ingredients in order listed; press down firmly with fork. Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store covered at room temperature.

Slice and Bake Chocolate Fruitcake Rounds

1/2 cup butter, softened
1 cup granulated sugar
1 egg, beaten
1 teaspoon almond extract
1-1/2 cups cake flour
1/2 teaspoons baking soda
1/4 teaspoon salt
1 ounce unsweetened chocolate
1 cup mixed candied fruit, finely chopped
1 egg white, beaten

In a mixing bowl, beat together butter and sugar until light and fluffy. Beat in egg and vanilla extract. In a separate bowl, sift together flour, baking soda and salt. Stir into butter mixture until well blended. Set aside 1/3 of dough and place in another mixing bowl. In the top of a double boiler over hot (not boiling) water, melt chocolate. Stir melted chocolate into 1/3 of dough. Stir candied fruit into remaining 2/3 dough and form into a 2" thick roll. Refrigerate about 2 hours.

On a lightly floured surface or between two sheets of waxed paper, roll chocolate dough into an 1/8"-thick square. Brush lightly with beaten egg white. Place roll of white dough at one end of the chocolate dough and roll up so that the chocolate dough covers the white dough. Refrigerate the double roll about 2 hours.

Pre-heat oven to 375°F. Remove dough from the refrigerator and slice into 1/4" slices with a sharp knife. Place on ungreased cookie sheets and bake about 10 minutes. Allow to cool for 1 minute on the baking sheet and remove to wire racks to cool completely. Store in airtight containers at room temperature for about 2 weeks.

Snickers Cookies

Makes about 60

1 cup margarine
1 cup creamy peanut butter
1 cup sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla
3 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
60 miniature (bite-size) Snickers candy bars
chocolate glaze (recipe below)

Preheat oven to 350 F. Cream margarine, peanut butter, sugar and brown sugar. Add eggs and vanilla. Combine dry ingredients and add to peanut butter mixture. Take 1 tablespoon of dough and flatten into round shape in palm of your hand. Place Snickers bar in center and fold dough around it. Roll in palms of your hand to form a smooth ball with the Snickers bar totally covered with the dough. Place on an ungreased cookie sheet. Bake for 10-12 minutes. Remove from cookie sheet and place on a wire rack to cool. Drizzle top of cookies with chocolate glaze.

Chocolate Glaze

1 cup powdered sugar
2 tablespoons unsweetened cocoa
1 tablespoon milk

Mix powdered sugar, unsweetened cocoa and milk. Add additional as needed to thin mixture enough to drizzle from a spoon.

Snowy Mountains

Makes about 56

2 ounces bittersweet chocolates, chopped
1 cup butter, softened
1/2 cup instant dissolving (fruit/berry) sugar
1 teaspoon vanilla
2 cup all purpose flour
1 pinch salt
1 cup finely chopped Toblerone bar
1 cup of 1/2" chunks of Toblerone bar
1 cup powdered sugar

Preheat oven to 300 F. In heatproof bowl over saucepan of hot (not boiling) water, melt chocolate, stirring occasionally. Remove from heat and let cool. Meanwhile, in bowl, beat butter with sugar until fluffy. Stir in chocolate and vanilla. Add flour and salt; stir until blended. Mix in 1 cup finely chopped Toblerone bar. Form into 1 1/2" balls and place on cookie sheets lined with parchment paper. Press a 1/2" chunk of Toblerone bar into the top of each cookie. Bake 30 minutes or until firm to the touch. Remove from oven and let cool for 2 minutes, then remove to wire racks to cool completely. Sift powdered sugar on top of the cookies to create "snow." Store in an airtight container at room temperature.

Chocolaty Chocolate Mint Chip Cookies

Makes about 60

1 cup butter
3/4 cup packed brown sugar
3/4 cup granulated sugar
1 large egg
1 teaspoon vanilla
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup baking cocoa
2 packets instant mint flavored hot cocoa (approx. 1 = oz. packets)
2 cups all-purpose flour
1-1/2 cups chocolate mint chips or finely chopped
chocolate mint pieces (like Andes chocolate mint
pieces)

In a bowl beat butter on medium to high speed for 30 seconds. Add brown sugar, granulated sugar, egg, and vanilla beat until combined. In another bowl combine baking soda, salt, cocoa, instant mint cocoa packets, and flour; sift all these dry ingredients until well combined. Beat in as much of the flour mixture as you can with the mixer. With a wooden spoon, stir in remaining flour mixture. Stir in mint chocolate chips or mint pieces.

Roll into 1 inch balls. Place 2-3 inches apart on an un-greased cookie sheet. Dip the bottom of a drinking glass in sugar and flatten the dough balls to about 3/8 inches. The sugar on the bottom of the glass prevents the dough from sticking while flattening. Bake in a 375 F oven for 10 minutes. Cool on wire rack.

The Original Nanaimo Bar

BOTTOM LAYER

1/2 cup unsalted butter (Euro-style cultured)
1/4 cup sugar
5 tablespoons cocoa
1 egg, beaten
1 3/4 cup graham wafer crumbs
1/2 cup finely chopped almonds
1 cup coconut

Melt first 3 ingredients in top of a double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs, coconut and nuts. Press firmly into an ungreased 8 X 8 pan.

SECOND LAYER

1/2 cup unsalted butter
2 tablespoons and 2 tsp. cream
2 tablespoons vanilla custard powder
2 cups icing sugar

Cream butter, cream, custard powder and icing sugar together well. Beat until light. Spread over bottom layer.

THIRD LAYER

4 squares semi-sweet chocolate (1 oz. each)
2 tablespoons unsalted butter

Melt chocolate and butter over low heat. Cool. When cool, but still liquid, pour over second layer and chill in refrigerator.

Tiny Fudge Tarts

1 1/2 cups flour
1/4 teaspoon salt
1/2 cup butter or margarine
3 tablespoons water
1 teaspoon vanilla
Fudge Filling (See below)

Heat oven to 350. Mix flour and salt. Cut in butter. Sprinkle with water and vanilla. Mix well with fork. Using 1/2 of dough at a time, roll out 1/16" thick on cloth-covered board generously sprinkled with sugar. Cut in 2 1/2" squares. Spread 1 level tsp filling in center of each square. Bring corners to center. Seal together. Place sealed side up or down on ungreased baking sheet. Bake 15 to 20 minutes. Makes about 2 1/2 dozen.

Fudge filling:

Mix the following ingredients thoroughly: 1/4 cup butter or margarine, 1 egg yolk, 1/2 cup sugar, 1 tsp vanilla, 1/4 cup cocoa and 1/2 cup finely chopped nuts or flaked coconut.

Toffee Butter Crunch

- 1 cup butter
- 1 1/3 cups sugar
- 1 tablespoon light corn syrup
- 3 tablespoons water
- 1 cup coarsely chopped blanched almonds, toasted
- 4 4-1/2-ounce bars milk chocolate, melted
- 1 cup finely chopped blanched almonds, toasted

Melt butter in a large saucepan. Add sugar, corn syrup, and water. Cook over medium heat, stirring now and then, to hard-crack stage (300 F on your candy thermometer) - watch carefully after temperature reaches 280 F. Quickly stir in coarsely chopped nuts; spread in well-greased 13x9 inch pan. Cool thoroughly. Turn out on waxed paper; spread top with half the melted chocolate; sprinkle with half the finely chopped nuts. Cover with waxed paper; invert; spread again with remaining chocolate. Sprinkle top with remaining nuts. If necessary, chill to firm chocolate. Break into pieces.

Toffee Pecan Blondies

Makes about 24

2 1/4 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup butter
2 1/4 cups firmly packed light brown sugar
3 eggs
1/2 teaspoon vanilla
1/2 cup semisweet chocolate chips
3/4 cup toffee pieces
1 cup pecans, chopped

Preheat oven to 350F. Grease a 9x13" baking pan and set aside. In the microwave, melt the butter. In a medium bowl, combine flour, baking powder and salt; set aside. In a large bowl using an electric mixer, beat butter and brown sugar. Slowly beat in the eggs, mixing until batter is smooth. On low speed, gradually mix in the flour mixture. Batter will be very stiff. Stir in the chocolate chips, toffee, and nuts. Spread the batter in the baking pan, smoothing it into the corners. Bake 25 minutes or until the blondies begin pulling away from the sides of the pan. Let cool to room temperature in the pan on a wire rack, then cut into bars.

Toffee Squares

1 cup butter
2 cups flour
1 tsp vanilla
1 cup firmly packed brown sugar
1 egg yolk
8 oz semi-sweet chocolate morsels
1/2 cup finely chopped walnuts or pistachios

Preheat oven to 350F. Use a food processor or mixer to combine butter, flour, vanilla, brown sugar and egg yolk. Press into an ungreased 10x15-inch pan. Bake 15 minutes. Remove from the oven; sprinkle with chips. Let stand several minutes to melt the chocolate; spread chocolate evenly over the surface. Sprinkle with nuts. Cover with a piece of waxed paper; press gently to make nuts adhere. Score into bars while still warm; chill to harden chocolate.

Triple Chocolate Macadamia Nut Cookies

1 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt
10 ounces semi-sweet or bittersweet chocolate
1/2 cup unsalted butter, cut into cubes
1 tablespoon vanilla
2 teaspoons instant coffee
3 large eggs
1/3 cup brown sugar
1 cup sugar
1/2 cup milk chocolate, chopped into large bits
1/2 cup bittersweet chocolate, chopped into large bits
1/2 cup chopped macadamia nuts

Preheat oven to 350F. In a bowl, sift together flour, baking powder and salt. Set aside. Melt the 10 ounces of bittersweet chocolate with the butter in a double boiler over low heat. Remove from heat, and place the top part of the double boiler over a pan filled with warm water to prevent the chocolate from hardening. In a small bowl, mix the vanilla and coffee until the coffee is completely dissolved. Add to melted chocolate and stir. In another bowl, using an electric mixer, beat the eggs, brown sugar and white sugar. Place this bowl on a pot containing hot water (not boiling). Continue mixing by hand until the mixture is warm. Remove the bowl from the hot water. Using the electric mixer, beat the egg mixture for approximately 5 minutes or until it is pale yellow, thick, and cool. Fold into melted chocolate. Fold in the flour. Add chopped chocolate and nuts, stir. Line a baking sheet with parchment paper. Drop on a baking sheet by heaping tablespoonfulls, leaving 1 1/2 inches between cookies. Lightly flatten cookies with a floured fork. Place in the upper part of the oven and bake for 12 to 14 minutes or until the cookies are golden. Remove from oven and let cool 3 minutes, then place cookies on a cooling rack.

Wacky Cake

- 1 1/2 cups of flour
- 1 cup of sugar
- 3 tablespoons cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 6 tablespoons vegetable oil or melted shortening
- 1 tablespoon vinegar
- 1 teaspoon vanilla
- 1 cup cold water

Preheat oven to 350 F. Sift all dry ingredients into an ungreased 9x9-inch cake pan. Make a well in the center and pour the oil, vinegar, vanilla and cold water into it. The combination will start to bubble. Mix with a fork until well combined. Don't worry if there are a few lumps, avoid overmixing. Bake for 25 to 30 minutes. Let cake cool completely in the pan. Sprinkle with powdered sugar if desired. Cut into squares to serve. Or, bake in an 8x8-inch pan for 35-40 minutes. For a 9x13-inch pan, double the ingredient amounts and bake for 45 mins to 1 hour.

Walnut Fudge Pie

Makes about 6

1 9-inch honey graham pie crust
1 egg white, slightly beaten
1/4 cup margarine, melted
1 cup firmly packed light brown sugar
3/4 cup all-purpose flour
1 teaspoon baking powder
1 egg
1 teaspoon vanilla extract
1 cup walnut pieces
1/4 cup heavy cream
3 1-ounce squares semisweet chocolate
Additional walnuts and whipped cream, for garnish

Brush pie crust with some egg white. Bake at 375 degrees F for 5 minutes; set aside to cool. Reduce oven temperature to 350 degrees F. In medium bowl, with electric mixer at low speed, beat margarine and brown sugar until blended. Blend in flour, baking powder, egg and vanilla; stir in walnuts. Spread in prepared crust. Bake at 350 degrees F for 30 to 35 minutes until lightly browned and set. Cool completely on wire rack. In saucepan, over low heat, heat heavy cream and chocolate until chocolate melts and mixture is smooth. Remove from heat; cool until mixture thickens. Spread chocolate mixture over cooled pie; chill until set. To serve, garnish with walnuts and whipped cream.

Winter Birch Tree Cookies

Makes about 40

- 3/4 cup sugar
- 1/2 cup butter, softened
- 1 tablespoon milk
- 2 teaspoons vanilla
- 1 egg
- 2 cups Pillsbury BEST® All Purpose Flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 package (12 oz) vanilla-flavored candy coating or almond bark, melted
- 2 ounces bittersweet chocolate, melted

Heat oven to 400 degrees. Grease cookie sheets. In large bowl, combine sugar and butter; beat until well blended. Add milk, vanilla and egg; beat well. Lightly spoon flour into measuring cup; level off. Add flour, baking powder and cinnamon; mix well. Shape dough into 1-inch balls. On lightly floured surface, roll balls into logs, 6 inches long. Place on greased cookie sheets. Bake at 400 degrees F. for 5 to 8 minutes or until light golden brown. Immediately remove from cookie sheets. Cool completely. Place melted candy coating in pie pan. Dip logs into candy coating; place on waxed paper to cool. Drizzle melted bittersweet chocolate over logs to resemble birch trees.

Grandma Recipes

Apricot Foldovers

Makes about 30

1/2 cup margarine, softened
1 cup grated sharp cheddar cheese
1-1/3 cup sifted all-purpose flour
2 tablespoons water
1/2 cup apricot preserves
1/2 cup sugar

Beat together the margarine and cheese until creamy, then blend in the flour and water. Chill the dough for 4 to 5 hours. Preheat the oven to 370F. In a medium saucepan over medium heat, heat the preserves and sugar until the mixture boils and is smooth. Set aside. Divide the dough in half. Roll each half into a 10 inch square, cut into 2 1/2 inch squares. Put a scant teaspoon of the preserves in the center of each square, fold over diagonally and seal the edges. Bake on an ungreased cookie sheet for 8 to 10 minutes.

Apricot Walnut Crescents

Makes about 36

2 cups all-purpose flour
1/2 teaspoon salt
1 cup butter, cold
1 cup cream cheese, softened
1 large egg
6 tablespoons apricot preserves
6 tablespoons ground nuts

In a medium bowl, stir in the flour and salt, cut in the butter until the mix is crumbly. Stir in cream cheese and egg. Wrap the dough in plastic wrap and refrigerate 4 hours or until firm. Pre-heat oven to 375 F. On a floured board, roll 1/3 of the dough into an 11" circle. Spread with 2 tablespoons preserves and top with 2 tablespoons ground nuts. With a sharp knife or a pizza cutter, cut the dough into 12 pie-shaped wedges. Starting at the wide end, roll each wedge up and bend into a crescent shape. Repeat with rest of dough. Place cookies seam side down on large cookie sheet about 2 inches apart. Bake 20 minutes. Remove to rack to cool. Store in airtight containers.

Aunt Ellen's Man's Cake

3/4 cup solid vegetable shortening
2 cups granulated sugar
6 eggs, separated
1/4 teaspoon cream of tartar
4-1/2 cups sifted all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
2 cups very strong coffee, cold
1-1/2 cups chopped walnuts or pecans
2 teaspoons vanilla extract

Preheat oven to 350 F. Add cream of tartar to egg whites and beat until stiff but not dry. In another bowl, blend egg yolks, shortening, and sugar thoroughly. Add sifted dry ingredients alternately with coffee. Add nuts and vanilla. Fold in stiffly beaten egg whites. Bake in a greased angel food cake tube pan for 45 minutes or until a bamboo skewer inserted into the center comes out clean. Frost with a thin layer of powdered sugar icing, or simply leave plain.

Chocolate Chews

Makes about 36

1/2 cup shortening
1 2/3 cup sugar
2 eggs
2 teaspoons vanilla
1/3 cup milk
2 ounces unsweetened chocolate, melted
2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped nuts
1/2 cup powdered sugar

Cream together shortening and sugar. Add eggs, vanilla, and milk. Stir in melted chocolate. Stir together flour, baking powder and salt. Gradually stir into creamed mixture. Stir in nuts. Chill 2-3 hours. Preheat oven to 350 F. Form into 1" balls. Roll in powdered sugar. Place on greased cookie sheet 2-3" apart. Bake 15 minutes. Remove to wire rack to cool.

Chocolate-Apricot Filled Flakies

For the filling:

6 ounces semi-sweet chocolate
1/2 cup apricot preserves

For the dough:

1/2 cup milk
3 cups flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup shortening, cold
1 package active dry yeast
1 egg, beaten
1 teaspoon grated lemon zest
powdered sugar

Preheat oven to 350 F. Place chocolate in the top of a double boiler over hot water and melt. Stir in apricot preserves. Remove from heat and allow to cool. Scald the milk and allow to cool until lukewarm. Combine flour, sugar, and salt. Cut in the shortening until the mixture resembles coarse crumbs. Add the yeast to the warm milk. Stir milk, egg, and lemon zest into the flour mixture. Divide into four parts. Sprinkle powdered sugar lightly onto work surface. Turn out one portion of dough onto work surface, sprinkle dough lightly with powdered sugar and roll to 1/8" thickness. Cut into rounds with 2 1/2" diameter round cutter. Place 1/2 teaspoon filling in the center of each round and fold over. Seal edges. Bake 12-15 minutes. Dust with powdered sugar.

Cream Cheese Dainties

1/2 cup butter, softened
3 ounces cream cheese, softened
1 teaspoon sugar
1 cup flour
1 cup preserves, any flavor
nuts of choice, optional

Preheat oven to 375 F. Mix well first 4 ingredients. Divide dough in half and chill 1 hour. On lightly floured surface, roll out 1/8 inch thick. Use a 2 inch diameter round cookie cutter to cut 3 dozen bases. Place on ungreased cookie sheet. Put 1/4 teaspoon preserves in center of each base and sprinkle with nuts. Use a 1 inch diameter round cookie cutter to cut out tops from remaining dough, rerolling scraps as necessary. Place a 1 inch top over the preserves on each 2 inch base. Bake 8-10 minutes. Store in sealed container. Serve these cookies with Christmas Tea and reflect fondly on all the wonderful things our grandmothers have done for us...baking cookies not the least!

Grandma Sears' Soft Molasses Creams

1/2 cup shortening
1/2 cup sugar
1 egg yolk
1 cups molasses
2 teaspoons baking soda
1/2 teaspoon salt
3 1/2 cups flour
1 tablespoons ground ginger
1 teaspoon nutmeg
1 teaspoon vinegar
1/2 cup boiling water

Preheat oven to 350 F. Cream together shortening and sugar. Add egg yolk and molasses. Stir together baking soda, salt, flour, ginger and nutmeg. Add vinegar to water. Gradually stir flour mixture into shortening mixture, alternating with hot water. Drop by heaping tablespoons onto greased cookie sheet 3" apart. Bake for 8-10 minutes. Store in an airtight container.

Half Ways

3/4 cup shortening
1/2 cup sugar
1 1/2 cups brown sugar -- divided
2 eggs -- separated
1/4 teaspoon baking soda in 1 tablespoon water
1 teaspoon vanilla
2 cups flour
1/4 teaspoon salt
1 teaspoon baking powder
6 ounces chocolate chips

Preheat oven to 350 F. Mix shortening, sugar, 1/2 cup of brown sugar, egg yolks, baking soda, vanilla, flour, salt, and baking powder until it forms a stiff dough. Pat into the bottom of a greased and floured 9 x 13 inch baking pan. Spread chocolate chips over the dough. Beat the egg whites until stiff, then add 1 cup of brown sugar and beat well. Spread over the chips. Bake 20 minutes. Cool and cut into squares.

Nut Ball Cookies

3/4 cup ground pecans
1 cup butter, softened
1/2 cup powdered sugar
1 teaspoon vanilla extract
2 1/4 cup cake flour
1/4 teaspoon salt
extra powdered sugar

Stir together pecans, butter, 1/2 cup powdered sugar and vanilla, mix well. Sift flour and salt, stir into nut mixture. Chill. Roll into 1-inch balls, then roll each ball 3 times in the extra powdered sugar. Place 2 inches apart on cookie sheet. Bake at 350 F until set but not brown.

Variation: Frosty Snowballs

When you roll the cookies in powdered sugar, you divide the powdered sugar into three or four bowls. Then, you take three or four different colors of edible glitter and mix one color glitter into each of the bowls. Then when you roll the cookies in the sugar, they turn out all shiny and sparkly like a Christmas ornament, but they're edible.

Lemon Bars

3/4 cup butter
1 1/2 cups flour
1/3 cup powdered sugar
4 eggs
2 cups sugar
4 tablespoons flour
1 teaspoon baking powder
dash salt
6 tablespoons lemon juice

Cream together butter, 1 1/2 cup flour, and powdered sugar. Pat in a 13x9x2 inch baking pan. Bake 18 minutes at 350 F or 325 F if using a glass pan. Beat together the rest of the ingredients and pour over crust. Bake an additional 25 minutes. Sprinkle with powdered sugar.

Molasses Crinkles

3/4 cup shortening
1 cup brown sugar
1 beaten egg
1/4 cup molasses
2 1/4 cups flour
1/4 teaspoon salt
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/4 cup granulated sugar

Mix together all ingredients except granulated sugar. Chill 4 hours or overnight. Preheat oven to 350F. Shape in balls the size of walnuts and dip one side in granulated sugar. Place sugared side up on ungreased cookie sheet 2 to 3 inches apart. Bake 15 minutes.

Pecan Fingers

4 1/2 cups biscuit mix (ie. Bisquick)
1/2 cup butter, softened
1/2 cup chopped pecans
2 tablespoons sugar
1 teaspoon almond extract
hot water
powdered sugar

Preheat oven to 375 F. Blend biscuit mix with butter, nuts, and sugar. Stir in extract. Add water a little bit at a time, mixing until the dough forms a ball and cleans the bowl. Shape into fingers 2 1/2" long. Bake on ungreased cookie sheet 10-12 minutes. Roll in powdered sugar while warm.

Yeast Crisps

Makes about 100

1 packet yeast
1/3 cup warm water
1 cup margarine, softened
1/8 teaspoon salt
2 cups flour
1 cup sugar

Put warm water in a small bowl and stir the yeast into the water. Set aside. Mix together margarine, salt and flour. Stir in yeast and water until well blended. Chill for 1 hour. Put the sugar in a small bowl. Form 1-inch diameter balls of dough and roll them in the sugar. Place the balls in a shallow pan and chill for 30 minutes. Preheat oven to 350°F. Line cookie sheets with parchment paper. Dust a work surface and rolling pin with a mixture of flour and sugar for rolling out the cookies. One by one, place each ball on the work surface and press it flat with the ball of your hand. Turn it over and press again. This coats the ball with some flour and sugar to keep it from sticking. Roll out the dough very thin, about 1/16 inch or less, or until the dough makes a rectangle about 3"x2", then cut in half crosswise. Pick up the very thin dough with a sharp wide knife such as a chef's knife and place it on your prepared cookie sheet. Let rest for 30 seconds then bake for 6-8 minutes or until crisps are golden brown. Remove from oven and let cool one minute. Remove crisps to a wire rack to cool completely. Store in an airtight container in the refrigerator for up to 2 weeks. Makes about 100 crisps.