

## **ORANGE-FIG DROPS**

PREP TIME: 20 MIN.

BAKING TIME: 10 TO 12 MIN.

MAKES about 36 DROPS

### COOKIE INGREDIENTS

½ CUP SOLID VEGETABLE SHORTENING

1 TEAS. GROUND CINNAMON

1 TEAS. FINELY SHREDED ORANGE PEEL

½ TEAS. BAKING SODA

1 EGG

½ CUP HONEY

3 TBSP ORANGE JUICE OR MILK

2 CUPS ALL-PURPOSE FLOUR

1 CUP CHOPPED DRIED FIGS OR PITTED DATES, OR RAISINS

### ICING INGREDIENTS

1 CUP SIFTED CONFECTIONERS SUGAR

1 TO 2 TBSP ORANGE JUICE

For drops, in a mixing bowl beat shortening with an electric mixer on medium to high speed for 30 seconds. Add the cinnamon, orange peel, and baking soda; beat till combined. Beat in the egg, honey, and orange juice or milk till combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Stir in figs, dates, or raisins.

Drop dough by rounded teaspoons 2 in. apart onto ungreased baking sheets. Bake in a preheated 350 degree oven for 10 to 12 min., or till lightly browned. Remove drops and cool on wire racks.

Meanwhile, for orange icing, in a small mixing bowl stir together confectioners sugar and enough of the orange juice to make an icing of drizzling consistency. Drizzle drops with icing.

## **CARROT-RAISIN DROPS**

PREP TIME: 20 MIN.

BAKING TIME: 6 TO 8 MIN.

MAKES about 72

### INGREDIENTS

1 CUP BUTTER OR MARGARINE, SOFTENED

1 CUP PACKED BROWN SUGAR

1 TEAS. BAKING SODA

1 TEAS. GROUND CINNAMON

1 TEAS. FINELY SHREDDED ORANGE PEEL

½ TEAS. GROUND GINGER

½ TEAS. GROUND NUTMEG

2 EGGS

1 TEAS. VANILLA EXTRACT

1 ½ CUPS ALL-PURPOSE FLOUR

1 ½ CUPS FINELY SHREDDED CARROTS

1 CUP RAISINS

½ CUP CHOPPED WALNUTS OR PECANS

In a mixing bowl beat the butter or margarine with an electric mixer on medium to high speed for 30 seconds. Add the brown sugar, baking soda, cinnamon, orange peel, ginger, and nutmeg; beat till combined. Beat in the eggs and vanilla. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Stir in the carrots, oats, raisins, and nuts.

Drop dough by rounded teaspoons 2 in. apart onto ungreased baking sheets. Bake in a preheated 375 degree oven for 6 to 8 min., or till golden brown. Remove drops and cool on wire racks.

## **COCONUT-MACADAMIA COOKIES**

PREP TIME: 20 MIN.

BAKING TIME: 10 TO 12 MIN.

MAKES about 72 COOKIES

### **INGREDIENTS**

½ CUP BUTTER OR MARGARINE, SOFTENED

1 CUP GRANULATED SUGAR

½ TEAS. BAKING SODA

2 EGGS

½ CUP SOUR CREAM

1 TEAS. VANILLA EXTRACT

2 ½ CUPS ALL-PURPOSE FLOUR

2 CUPS SHREDDED COCONUT

1 ½ CUPS CHOPPED MACADAMIA NUTS, PECANS, OR ALMONDS

In a mixing bowl beat the butter or margarine with an electric mixer on medium to high speed for 30 seconds. Add the sugar and baking soda; beat till combined. Beat in the eggs, sour cream and vanilla. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Stir in the coconut and nuts.

Drop dough by rounded teaspoons 2 in. apart onto ungreased baking sheets. Bake in a preheated 350 degree oven for 10 to 12 min., or till golden brown. Remove cookies and cool on wire racks.

## **HAZELNUT TOFFEE BARS**

PREP TIME: 20 MIN.

BAKING TIME: 20 TO 25 MIN.

MAKES about 36 BARS

### INGREDIENTS

1 CUP BUTTER OR MARGARINE, SOFTENED

½ CUP PACKED BROWN SUGAR

½ TEAS. SALT

3 TBSP. MILK

1 TEAS. VANILLA EXTRACT

1 ½ CUPS ALL-PURPOSE FLOUR

1 CUP FINELY CHOPPED HAZELNUTS, PECANS, OR WALNUTS

9 OZ. GOOD-QUALITY MILK CHOCOLATE BARS

In a mixing bowl beat the butter or margarine with an electric mixer on medium to high speed for 30 seconds. Add the brown sugar and salt and beat till combined. Beat in the milk and vanilla. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Stir in half the hazelnuts, pecans, or walnuts.

Spread batter in a greased 13x9x2-in. Baking pan. Bake in a preheated 350 degree oven for 20 to 25 minutes, or till lightly browned around the edges.

Immediately place chocolate bars on top of the hot crust. Let stand for 2 or 3 minutes, or till chocolate is melted. Spread chocolate evenly over crust. Sprinkle remaining nuts over the chocolate. Cool in pan on a rack. Cut into bars.

## **SOUR CREAM-DATE TRIANGLES**

PREP TIME: 25 MIN.

BAKING TIME: 20 TO 25 MIN.

MAKES about 36 TRIANGLES

### INGREDIENTS

#### BARS

2 CUPS ALL-PURPOSE FLOUR

1 ½ CUPS PACKED BROWN SUGAR [Splenda® Brown Sugar – use 1/2 as directed on package ]

1 TEAS. BAKING POWDER

1 TEAS. GROUND CINNAMON

½ TEAS. BAKING SODA

½ TEAS. SALT

2 EGGS

1 CUP BUTTER OR MARGARINE, SOFTENED

½ CUP SOUR CREAM

1 1/3 CUPS CHOPPED PITTED DATES OR 1 1/3 CUPS RAISINS

½ CUP CHOPPED WALNUTS OR PECANS

#### GLAZE

1 ½ CUPS SIFTED CONFECTIONERS SUGAR [Splenda® sugar will work for glaze, use pastry brush to apply]

3 TBSP BUTTER OR MARG., MELTED

1 TBSP. LEMON JUICE

1 TO 2 TBSP WATER

FEW DROPS YELLOW FOOD COLORING (OPTIONAL)

For bars, in medium mixing bowl stir together the flour, brown sugar, baking powder, cinnamon, baking soda, and salt. Beat in the eggs, butter or margarine, and sour cream till thoroughly combined. Stir in the dates or raisins and walnuts or pecans. Spread the batter in a greased 15x10x1-in. Baking pan.

Bake in a preheated 350 degree oven for 20 to 25 minutes, or till a wooden toothpick inserted near the center comes out clean. Cool in pan on a rack.

For glaze, in a medium mixing bowl stir together the confectioners sugar, melted butter or margarine, lemon juice, and enough water to make a mixture of glazing consistency. If desired, tint glaze with food coloring. Spread glaze over cooled bars. Cut into rectangles, then halve rectangles diagonally to make triangles.

## **COFFEE-PECAN TRIANGLES**

PREP TIME: 25 MIN.

BAKING TIME: 30 MINUTES

MAKES about 48 TRIANGLES

### INGREDIENTS

#### CRUST

2 CUPS ALL-PURPOSE FLOUR

½ CUP SIFTED CONFECTIONERS SUGAR

½ TEAS. SALT

¾ CUP COLD BUTTER OR MARGARINE

#### FILLING

2 EGGS

½ CUP PACKED BROWN SUGAR

1 CUP CHOPPED PECANS

½ CUP HONEY

¼ CUP BUTTER OR MARGARINE, MELTED

2 TBSP. LIGHT CREAM

1 TEAS. INSTANT COFFEE GRANULES

1 TEAS. VANILLA EXTRACT

For crust, in a medium mixing bowl stir together the flour, confectioners sugar, and salt. Cut in butter or margarine till crumbly. Press mixture evenly into the bottom of a 13x9x2-in. Baking pan. Bake in a preheated 350 degree oven for 10 minutes.

Meanwhile, for filling, in another mixing bowl beat eggs slightly. Stir in the brown sugar, pecans, honey, and melted butter or margarine. Stir together the light cream, coffee granules, and vanilla till coffee granules dissolve. Stir into pecan mixture. Spread mixture evenly over hot crust.

Bake in the 350 degree oven for 20 minutes more, or till set. Cool in pan on a rack. Cut into squares, then halve squares diagonally to make triangles.

## CHOCOLATE-CHERRY PARSON'S HATS

PREP TIME: 25 MIN.

CHILLING TIME: 3 HOURS

BAKING TIME: 10 TO 12 MIN.

MAKES about 30 COOKIES

### INGREDIENTS

¾ CUP BUTTER OR MARGARINE SOFTENED

¾ CUP GRANULATED SUGAR

1/3 CUP UNSWEETENED COCOA POWDER

½ TEAS. BAKING POWDER

1 EGG

¼ TEAS. ALMOND EXTRACT

1 ¾ CUPS ALL-PURPOSE FLOUR

30 MARASCHINO CHERRIES OR ½ CUP CHERRY JAM

1 ½ OZ. WHITE CHOCOLATE

1 TEAS. SOLID VEGETABLE SHORTENING

In a mixing bowl beat the butter or margarine with an electric mixer on medium to high speed for 30 seconds. Add the sugar, cocoa powder, and baking powder; beat till combined. Beat in the egg and almond extract. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Cover and chill for 3 hours, or till dough is easy to handle.

On a lightly floured surface, roll dough to a ¼-in. thickness. Using a 2 1/2-in. round cutter, cut dough into rounds. Place a maraschino cherry or 1 teas. of the cherry jam onto the center of each round.

To form each three-cornered hat, lift up 3 edges of each dough round. Fold the edges toward, but not over, the filling. Then pinch the 3 outer points together. Place cookies 2 in. apart on ungreased baking sheets.

Bake in a preheated 350 degree oven for 10 to 12 minutes, or till edges are firm. Remove cookies and cool on a rack.

In a small, heavy saucepan, melt white chocolate and shortening over low heat, drizzle over cookies.

# CHOCOLATE & VANILLA CHECKERBOARDS

PREP TIME: 45 MIN.

CHILLING TIME: 2 HOURS OR OVERNIGHT

BAKING TIME: 8 TO 10 MIN.

MAKES about 64 COOKIES

## INGREDIENTS

1 CUP BUTTER OR MARGARINE, SOFTENED

½ CUP GRANULATED SUGAR

½ CUP PACKED BROWN SUGAR

1 ½ TEAS. BAKING POWDER

1 EGG

2 TEAS. VANILLA EXTRACT

3 ¼ CUPS ALL-PURPOSE FLOUR

1/3 CUP UNSWEETENED (BITTER) CHOCOLATE, MELTED AND COOLED

In a large mixing bowl beat the butter or margarine with an electric mixer on medium to high speed for 30 seconds. Add the granulated sugar, brown sugar, and baking powder; beat till combined. Beat in the egg and vanilla. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Divide dough in half.

Knead melted chocolate into half of dough till combined. Shape plain and chocolate halves of dough into 8-in logs. Wrap each in waxed paper or plastic wrap. Chill for 2 hours, or till firm. Cut each chilled log lengthwise into quarters; reassemble logs, alternating chocolate and vanilla quarters. Wrap and refrigerate for 15 to 30 minutes, or till well chilled.

Cut dough into 1/4-in/ thick slices. Place 2 in. apart on ungreased baking sheets. Bake in a preheated 375 degree oven for 8 to 10 minutes, or till edges are firm and bottoms are lightly browned. Remove cookies and cool on a rack.

## **HOLIDAY GUMDROP COOKIES**

BAKING TIME: 8 TO 10 MIN.

Refrigerate for 1 hour.

YIELD: about 3 DOZEN

### INGREDIENTS

1 ½ CUPS SPICE GUMDROPS (NO BLACK ONES)

¾ CUP COARSELY CHOPPED WALNUTS

½ CUP GOLDEN RAISINS

1 ¾ CUPS ALL-PURPOSE FLOUR, DIVIDED

½ CUP SHORTENING

1 CUP PACKED BROWN SUGAR

1 EGG

¼ CUP BUTTERMILK

½ TEAS. BAKING SODA

½ TEAS. SALT

Cut gumdrops into small pieces, reserving black ones for another use. Place gumdrops in a bowl. Add walnuts, raisins and ¼ cup flour; toss to coat. Set aside.

In a mixing bowl, cream shortening and brown sugar. Add egg; beat in buttermilk. Combine baking soda, salt and remaining flour; stir into creamed mixture. Add gumdrop mixture and mix well.

Refrigerate for 1 hour.

Drop by rounded teas. 2 in. apart onto ungreased baking sheets. Bake at 400 degrees for 8 to 10 minutes. Cool for 2 minutes before removing to wire racks.

## DATE PINWHEELS

Cooky Book , p. 17

BAKING TIME: 8 TO 10 MIN.

Refrigerate for 1 hour.

YIELD: about 5 DOZEN

### INGREDIENTS

½ CUP SHORTENING (PART BUTTER OR MARGARINE)

1 CUP BROWN SUGAR

1 EGG

½ TEAS. VANILLA

1 ¾ CUPS ALL-PURPOSE FLOUR

½ TEAS. BAKING SODA

¼ TEAS. SALT

DATE – NUT FILLING: Cook ¾ lb. Moist pitted dates, cut up; 1/3 cup sugar; 1/3 cup water in saucepan until slightly thickened. Stirring constantly. Remove from heat. Cool. Stir in ½ cup finely chopped nuts.

Mix shortening, sugar, egg, and vanilla thoroughly. Measure flour by dipping method (p. 5) or by sifting. Stir flour, soda, and salt together; stir in. Form in roll 2 ½' across. Wrap in waxed paper. Chill until firm.

Divide in half. Roll each piece of dough on waxed paper into rectangle about 11x7'. Spread rectangles with Date-Nut filling (below). Roll up tightly, beginning at wide side. Pinch edge to seal. Wrap each roll in waxed paper and chill several hours.

Heat oven to 400. Cut in ¼' slices. Place on lightly greased baking sheet. Bake about 10 minutes, or until lightly browned. Makes about 5 doz. Cookies.

## **CHOCOLATE CRINKLES / PIXIES**

Cooky Book , p. 23

BAKING TIME: 10 TO 12 MIN.

YIELD: about 6 DOZEN

### INGREDIENTS

½ CUP VEGETABLE OIL

4 SQ UNSWEETENED CHOCOLATE (4 OZ), MELTED

2 CUPS SUGAR

4 EGGS

2 TEAS. VANILLA EXTRACT

2 CUPS ALL-PURPOSE FLOUR

2 TEAS. BAKING POWDER

½ TEAS. SALT

1 CUP CONFECIONERS' SUGAR

Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour by dipping method (p. 5) or by sifting. Stir flour, baking powder, and salt into oil mixture. Chill several hours or overnight.

Heat over to 350 (mod). Drop teaspoonfuls of dough into confectioners' sugar. Roll in sugar; shape into balls. Place about 2" apart on greased baking sheet. Bake 10 to 12 min. DO NOT OVERBAKE. Makes about 6 doz cookies.

## ZIMTSTERNE (SWITZERLAND)

Cooky Book , p. 43

BAKING TIME: 6 TO 8 MIN.

YIELD: about 6 DOZEN

### INGREDIENTS

3 TBSP BUTTER OR MARGARINE

1 ½ CUPS SUGAR

2 EGGS

1 EGG, SEPARATED

1 TEAS. LEMON JUICE

2 1/3 CUPS FLOUR

2 ½ TEAS. BAKING POWDER

1 ¼ TEAS. CINNAMON

¼ TEAS. SALT

¼ TEAS. NUTMEG

½ CUP FINELY CHOPPED WALNUTS

Heat oven to 375 (quick mod.). Mix butter, sugar, 2 whole eggs, 1 egg yolk, and lemon juice until fluffy. Measure flour by dipping method (p. 5) or by sifting. Stir dry ingredients together; blend into sugar mixture. Stir in nuts. Roll dough, 1/3 at a time, to 1/16" thick on lightly floured board. Cut with star cutter. Brush tops of cookies with remaining egg white, beaten until frothy. Bake on lightly greased sheet 6 to 8 minutes. Makes 6 to 9 doz. Cookies, depending on size of cutter.

## **MAPLE MELTAWAYS**

Cooky Book , p. 113

BAKING TIME: 6 TO 8 MIN.

YIELD: about 5 DOZEN

### INGREDIENTS

1 CUP BUTTER OR MARGARINE

½ CUP SIFTED CONFECTIONERS SUGAR

1 TEAS. MAPLE FLAVORING

A FEW DROPS OF BROWN FOOD COLORING

2 ¼ CUPS SOFTASILK CAKE FLOUR

½ TEAS. SALT

Heat oven to 400 (mod. Hot). Mix butter, confectioners' sugar, and maple flavoring thoroughly. Measure flour by spooning into cup or leveling off or by sifting. Stir flour and salt together; blend into shortening mixture. Drop by teaspoonfuls on ungreased baking sheet. Cookies do not spread. Bake about 8 minutes, or until set but not brown. While warm, dp in confectioners' sugar. Cool. Makes 5 doz. Cookies.

# FESTIVE FUDGE BLOSSOMS

ALDI COOKBOOK

BAKING TIME: 8 MIN.

YIELD: about 4 DOZEN

## INGREDIENTS

¼ CUP BUTTER OR MARGARINE, SOFTENED

1 BOX (18.5 OUNCES) DEVIL'S FOOD CAKE MIX

1 EGG, LIGHTLY BEATEN

2 TBSP. WATER

¾ TO 1 CUP FINELY CHOPPED WALNUTS

48 CHOCOLATE STAR CANDIES OR CANDY KISSES

1. Preheat oven to 350 degrees. Cut butter into cake mix in large bowl with pastry blender until mixture resembles coarse crumbs. Add egg and water; stir until well blended.
2. Shape dough into 3/4-inch balls; roll in wlanuts, pressing nuts gently into dough. Place about 2 in. apart on ungreased cookie sheets.
3. Bake cookies 8 minutes or until puffed and nearly set. Place chocolate star in center of each cookie; bake 1 minute. Cool 2 minutes on cookie sheets. Remove cookies to wire racks; cool completely.

# LA MAS RICA MEXICAN WEDDING COOKIES

ALDI COOKBOOK

BAKING TIME: 12 TO 15 MIN.

YIELD: about 4 DOZEN

## INGREDIENTS

1 CUP PECANS

1 CUP BUTTER, SOFTENED

2 CUPS POWDERED SUGAR, DIVIDED

2 TEAS. PURE VANILLA

2 CUPS ALL-PURPOSE FLOUR, DIVIDED

1/8 TEAS. SALT

1. Place pecans in food processor. Process using on/off pulses until pecans are ground but not pasty.
2. Beat butter, ½ cup powdered sugar and vanilla in large bowl with electric mixer at medium speed until light and fluffy. Gradually add 1 cup flour and salt. Beat at low speed until well blended. Stir in remaining 1 cup flour and ground nuts with spoon. Shape dough into ball. Wrap in plastic wrap; refrigerate 1 hour or until firm.
3. Preheat oven to 350 degrees. Shape dough into 1-inch balls. Place 1 inch apart on ungreased cookie sheets. Bake 12 to 15 minutes or until golden brown. Let cookies stand on cookie sheets 2 minutes.
4. Meanwhile, place 1 cup powdered sugar in 13x9 inch glass dish. Transfer hot cookies to powdered sugar. Roll cookies in powdered sugar, coating well. Let cookies cool in sugar.
5. Sift remaining ½ cup powdered sugar over sugar-coated cookies before serving. Store tightly covered at room temperature, or freeze up to 1 month.

# CHRISTMAS SPRITZ COOKIES

ALDI COOKBOOK

BAKING TIME: 10 TO 12 MIN.

YIELD: about 5 DOZEN

## INGREDIENTS

2 ¼ CUPS ALL-PURPOSE FLOUR

¼ TEAS. SALT

1 ¼ CUPS POWDERED SUGAR

1 CUP BUTTER, SOFTENED

1 EGG

1 TEAS. ALMOND EXTRACT

1 TEAS. VANILLA

FOOD COLORING

1. Preheat oven to 350 degrees. Combine flour and salt in medium bowl; set aside.
2. Beat powdered sugar and butter in large bowl with electric mixer at medium speed until light and fluffy. Beat in egg, almond extract and vanilla. Gradually add flour mixture. Beat until well blended.
3. Divide dough in half. Tint as desired. Fit cookie press with desired plate. Fill press with dough; press dough 1 inch apart onto ungreased cookie sheets.
4. Bake 10 to 12 minutes or until just set. Remove cookies to wire racks; cool completely.

# CRISPY THUMBPRINT COOKIES

ALDI COOKBOOK

BAKING TIME: 9 TO 11 MIN.

YIELD: about 3 DOZEN

## INGREDIENTS

1 PACKAGE (18.5 OUNCES) YELLOW CAKE MIX

½ CUP VEGETABLE OIL

¼ CUP WATER

1 EGG

3 CUPS CRISP RICE CEREAL, CRUSHED

½ CUP CHOPPED WALNUTS

6 TBSP. PRESERVES

1. Preheat oven to 375 degrees.

2. Combine cake mix, oil, water and egg in large bowl. Beat with electric mixer at medium speed until well blended. Stir in cereal and walnuts; mix well.

3. Drop dough by heaping teaspoonfuls about 2 inches apart onto ungreased cookie sheets. Use thumb to make indentation in each cookie. Spoon about ½ teaspoon preserves into center of each cookie.

(Make balls slightly smaller than cookie scoop.)

4. Bake 9 to 11 minutes or until golden brown. Cool cookies 1 minute on cookie sheets. Remove to wire racks; cool completely.

# CHOCOLATE CHIP COOKIE

ANDERSON P. 181

BAKING TIME: 8 TO 10 MIN.

YIELD: about 4 OR 5 DOZEN

## INGREDIENTS

2/3 CUP SHORTENING (PART BUTTER OR MARGARINE)

½ CUP GRANULATED SUGAR

½ CUP BROWN SUGAR

1 EGG

1 TEAS. VANILLA

1 ½ CUPS ALL-PURPOSE FLOUR

½ TEAS. BAKING SODA

½ TEAS. SALT

½ CUP CHOPPED NUTS

1 PACKAGE (6 OZ.) SEMI-SWEET CHOCOLATE CHIPS (1 CUP)

Heat oven to 375 degrees. Mix shortening, sugars, egg and vanilla thoroughly. Measure flour by dipping method or by sifting. For a softer, rounded cookie, add ¼ cup more flour. Stir dry ingredients together; blend in. Mix in nuts and chocolate pieces

Drop rounded teas. Of dough about 2 in. apart on ungreased baking sheet. Bake 8 to 10 minutes, or until delicately browned. (Cookies should still be soft.) Cool slightly before removing from baking sheet.

# CHRISTMAS CACTUS COOKIES

ANDERSON

BAKING TIME: 12 MIN.

YIELD: about 5 OR 6 DOZEN

REFRIGERATE FOR SEVERAL HOURS OR OVERNIGHT.

## INGREDIENTS

1 CUP BUTTER

1 CUP SUGAR

2 TBSP. MILK

1 TEAS. VANILLA

2 ½ CUPS ALL-PURPOSE FLOUR

¾ CUP FINELY CHOPPED RED AND GREEN CANDIED CHERRIES

½ CUP CHOPPED PECANS

¾ CUP FLAKED COCONUT

Cream butter and sugar. Blend in milk and vanilla. Stir in flour, cherries and nuts. Form into 2 rolls, each 2 inches in diameter and 8 inches long. Roll in coconut. Wrap in waxed paper and chill several hours or overnight. Slice ¼ inch thick and place on ungreased baking sheet. Bake at 375 degrees for 12 minutes.

# **DIVINITY**

ANDERSON

## INGREDIENTS

2 2/3 CUP GRANULATED SUGAR

2/3 CUP LIGHT CORN SYRUP

½ CUP WATER \*

2 EGG WHITES

1 TEAS. VANILLA

2/3 CUP BROKEN NUTS

Stir sugar, corn syrup and water over low heat until sugar is dissolved. Cook, without stirring, to 260 degrees on candy thermometer or until small amount of mixture dropped into very cold water forms a hard ball.

In mixer bowl, beat egg whites until stiff peaks form. Continue beating while pouring hot syrup in a thin stream into egg whites. Add vanilla, beat until mixture holds its shape and becomes slightly dull. (Mixture may become too stiff for mixer.) Fold in nuts. Drop mixture from tip of buttered spoon onto waxed paper.

\* Use 1 TBSP less water on humid days.

## **HOLIDAY FANCIES**

ANDERSON

### INGREDIENTS

1 (8 OZ.) PACKAGE PITTED DATES

½ CUP WALNUT PIECES

2/3 CUP (ONE-HALF) 15 OZ. SWEETENED CONDENSED MILK

1 ½ CUPS FLAKED COCONUT

Stuff pitted dates with walnut pieces. Shape each into a ball about the size of a walnut. In a small mixing bowl, combine sweetened condensed milk and coconut; mix well. Roll each stuffed date in coconut mixture until evenly coated. Place on waxed paper; let stand until firm. Place in fluted cup to serve.

## **OLD FASHION FILLED**

ANDERSON

BAKING TIME: 8 TO 10 MIN.

(Note: Double dough and fill high)

### INGREDIENTS

½ CUP SHORTENING

1 CUP SUGAR

2 EGGS

1 TEAS. VANILLA

2 ½ CUPS ALL-PURPOSE FLOUR

¼ TEAS. SODA

½ TEAS. SALT

### FILLING

Mix shortening, sugar, and eggs thoroughly. Stir in vanilla. Measure flour by sifting. Stir dry ingredients together and blend in. Chill dough.

Heat oven to 400 degrees. Roll dough 1/16 inch thick on floured board. Cut 3" rounds. Place a teaspoonful of filling on each; fold over like a turnover; press edges together. Bake 8 to 10 minutes, or until delicately browned.

### FILLING

2 CUPS DATES OR RAISINS, FINELY CUT UP

¾ cup SUGAR

¾ CUPS WATER

½ CUP CHOPPED NUTS, IF DESIRED

Cook fruit, sugar, and water together slowly, stirring constantly until thickened. Add nuts. Cool. Makes 2 1/3 cups filling.

# PEANUT BUTTER COOKIES

ANDERSON

BAKING TIME: 10 TO 12 MIN.

YIELD: about 3 ½ DOZEN

## INGREDIENTS

½ CUP SHORTENING (PART BUTTER OR MARGARINE)

½ CUP PEANUT BUTTER

½ CUP GRANULATED SUGAR

½ CUP BROWN SUGAR

1 EGG

1 ¼ CUPS ALL-PURPOSE FLOUR

½ TEAS. BAKING POWDER

¾ TEAS. SODA

¼ TEAS. SALT

Mix shortening, peanut butter, sugars, and egg thoroughly. Measure flour by sifting. Blend all dry ingredients, stir into shortening mixture.

Heat oven to 375 degrees. Roll dough in 1 1/4" balls. Place 3" inches apart on lightly greased baking sheet. Flatten criss-cross style with fork dipped in flour. Bake 10 to 12 minutes.

# OATMEAL CHOCOLATE CHIP

CATHOLIC

BAKING TIME: 8 TO 12 MIN.

YIELD: about 5 DOZEN

## INGREDIENTS

½ CUP MARGARINE

½ CUP CRISCO

1 CUP GRANULATED SUGAR

1 CUP BROWN SUGAR

2 EGGS

2 TEAS. VANILLA

2 CUPS ALL-PURPOSE FLOUR

1 TEAS. BAKING SODA

½ TEAS. SALT

2 CUPS QUICK COOKING OATMEAL

12 OZ. CHOCOLATE CHIPS, RAISINS, OR BUTTERSCOTCH CHIPS

NUTS, IF DESIRED

Preheat oven to 350 degrees. Cream margarine and Crisco. Add sugar and brown sugar. Mix well. Add eggs and vanilla and beat well. In a separate bowl, sift together flour, soda and salt. Then add to other mixture and mix well. Stir in quick cooking oatmeal and chips. Add nuts if desired. Drop on greased or nonstick cookie sheet. Bake 8-12 minutes or until lightly browned. Cool one minute before removing from cookie sheet.

# **BUTTER PECAN CARAMEL COOKIES**

BAKING TIME: 9 MIN.

YIELD: about 3 DOZEN

## INGREDIENTS

1 BOX BUTTER PECAN CAKE MIX

2 EGGS

1/3 CUP OIL

HERSEY CLASSIC CARMELS

CHOPPED PECANS (OPTIONAL)

Blend cake mix, eggs, and oil. Using a cookie scoop wrap dough around a caramel. Roll top in pecans if desired.

Bake 9 minutes.

# GINGERSNAPS

BAKING TIME: 10 TO 12 MIN.

YIELD: about 14 ½ DOZEN

## INGREDIENTS

2 CUPS SUGAR

1 ½ CUPS VEGETABLE OIL

2 EGGS

½ CUP MOLASSES

4 CUPS ALL-PURPOSE FLOUR

4 TEAS. BAKING SODA

1 TBLS. GROUND GINGER

2 TEAS. GROUND CINNAMON

1 TEAS. SALT

ADDITIONAL SUGAR

In a mixing bowl, combine sugar and oil; mix well. Add eggs, one at a time, beating well after each addition. Stir in molasses. Combine dry ingredients; gradually add to creamed mixture and mix well. Shape into ¾ in. balls and roll in sugar. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees for 10-12 minutes or until cookie springs back when touched lightly. Remove to wire racks to cool.

## **NO BAKE COOKIES**

### **INGREDIENTS**

**2 CUPS SUGAR**

**¼ CUP COCOA**

**½ CUP MILK**

**¼ CUP MARGARINE**

**1 TEAS. VANILLA**

**PINCH SALT**

**½ CUP PEANUT BUTTER**

**3 CUP QUICK OATMEAL**

Mix sugar, cocoa, milk and margarine and boil one minute. While still hot add peanut butter, vanilla and salt. Mix thoroughly, add oatmeal. Drop by teaspoon on waxed paper and let set till firm.

# SCANDINAVIAN ALMOND BARS

BAKING TIME: 18 TO 20 MINUTES

YIELD: about 4 DOZEN

## INGREDIENTS

1 CUP SUGAR

½ CUP BUTTER OR MARGARINE, SOFTENED

1 EGG

½ TEAS. ALMOND EXTRACT

1 ¾ CUPS ALL-PURPOSE FLOUR

2 TEAS. BAKING POWDER

¼ TEAS. SALT

1 TBSP. MILK

½ CUP SLICED ALMONDS, CHOPPED

## ICING

1 CUP CONFECTIONERS' SUGAR

¼ TEAS. ALMOND EXTRACT

1 TO 2 TABLESPOONS MILK

In a mixing bowl, cream sugar and butter; beat in egg and extract. Combine dry ingredients; add to creamed mixture and mix well. Divide dough into fourths; form into 12 in. x 3 in. rectangles. Place 5 in. apart on greased baking sheets. Brush with milk; sprinkle with almonds. Bake at 325 degrees for 18-20 minutes or until firm to the touch and edges are lightly browned. Cool on pans for 5 minutes, then cut diagonally into 1 in. slices. Remove to wire racks to cool completely. Combine icing ingredients; drizzle over bars.

# SNICKERDOODLES

BAKING TIME: 8 TO 10 MIN.

## INGREDIENTS

½ CUP BUTTER

½ CUP SHORTENING

1 ½ CUP SUGAR

2 EGGS

2 ¾ CUPS FLOUR

2 TEAS. CREAM OF TARTAR

1 TEAS. BAKING SODA

½ TEAS. SALT

2 TBSP. SUGAR

2 TBSP. CINNAMON

Mix butter, shortening, 1 ½ c. sugar and eggs. Blend in flour, cream of tartar, baking soda and salt.

In a separate bowl mix 2T. Sugar and cinnamon. Set aside.

Roll out dough into small balls and roll in sugar and cinnamon mixture. Place on ungreased cookie sheets and bake at 400 degrees for 8 to 10 minutes.

## **SOUR CREAM SUGAR COOKIES**

BAKING TIME: 10 MIN.

CHILLING TIME SEVERAL HOURS

### INGREDIENTS

2 CUPS SUGAR

1 CUP SOUR CREAM

1 CUP BUTTER

3 EGGS

1 TEAS. BAKING POWDER

1 TEAS. VANILLA

1 TEAS. BAKING SODA

Mix baking powder into sour cream. Set aside.

Cream sugar and butter. Add eggs and vanilla, beating well. Add sour cream mixture then add baking soda and mix well. Add flour a little at a time, mixing well after each addition. Chill dough several hours.

Roll onto floured surface to desired thickness. Cut into desired shapes. Bake at 350 degrees for approximately 10 minutes or until cookies are light golden brown on the bottom.

Cool and frost with your favorite icing or decors.

# **GOOEY BUTTER COOKIES**

BAKING TIME: 7 TO 10 MINUTES

CHILLING TIME: 1 HOURS OR OVERNIGHT

## INGREDIENTS

1 BOX BUTTER CAKE MIX

8 OZ. CREAM CHEESE

1 TEAS. VANILLA

1 STICK BUTTER

1 EGG

POWDERED SUGAR

Mix all ingredients except powdered sugar in large bowl. Chill for at least one hour or overnight. Roll into balls in powdered sugar and place in rows on cookie sheet. Bake at 350 degrees for 7-10 minutes, or until bottom is golden brown. Let cool on cookie sheet for one minute before placing on rack for cooling.

# PEPPERMINT PINWHEELS

BAKING TIME: 12-14 MIN.

YIELD: about 4 DOZEN

## INGREDIENTS

¾ CUP BUTTER, SOFTENED

¾ cup SUGAR

1 EGG YOLK

1 TEAS. VANILLA EXTRACT

2 CUPS ALL-PURPOSE FLOUR

½ TEAS. BAKING POWDER

½ TEAS. SALT

½ TEAS. PEPPERMINT EXTRACT

¼ TEAS. RED LIQUID FOOD COLORING

In a large bowl, cream butter and sugar. Beat in egg yolk and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Divide dough in half; add extract and red food coloring to one portion.

On a work surface, roll out each portion of dough between waxed paper into a 16 in. x 10 in. rectangle. Remove waxed paper. Place red rectangle over plain rectangle; roll up tightly jelly-roll style, starting with a long side. Wrap in plastic wrap. Refrigerate overnight or until firm.

Unwrap the dough and cut into ¼ in. slices. Place 2 in. apart on lightly greased baking sheets. Bake at 350 degrees for 12-14 minutes or until set. Cool for 2 minutes before removing to wire racks to cool completely.

## **CHERRY MASH CANDY BARS**

### **INGREDIENTS**

2 BOXES CREAM CHERRY FROSTING MIX, DRY  
1 STICK BUTTER, SOFTENED  
1 CAN EAGLE BRAND MILK  
2 LBS. POWDERED SUGAR  
1 (16 OZ.) JAR MARASCHINO CHERRIES, DRAIN & CHOP  
2 TSP. VANILLA

### **CHOCOLATE COATING**

2 LBS. CHOCOLATE  
½ – 1LB. CHOPPED PEANUTS (FINELY CHOPPED)

Mix butter, Eagle Brand milk, and vanilla together; stir in frosting and powdered sugar, then cherries. After all ingredients are well blended, roll into balls and refrigerate until well chilled.

## **DREW COOKIES (PLANTATION BARS)**

### **INGREDIENTS**

1 PACKAGE ALMOND BARK (WHITE)

1 ½ CUP PEANUT BUTTER

1 PACKAGE SALTED PEANUTS (10 OR 11 OZ.)

4 CUPS RICE KRISPIES

Melt Bark and Peanut butter in microwave. Stir in peanuts and cereal and press into a buttered 10 by 15 inch pan. Cool – Cut into squares. Store in tight container.

## **SPRINGERLE (GERMAN ANICE)**

BAKING TIME: 10 MIN.

### INGREDIENTS

2 ½ CUPS WHITE SUGAR

4 LARGE EGGS

1 TEAS. SODA

2 TBSP. BUTTER

¼ TEAS. SALT

4 CUPS SIFTED FLOUR

WHOLE ANISE SEED

Mix all ingredients except flour and anise seed. Stir vigorously for 15 minutes in the SAME direction. May be mixed at slowest speed of electric mixer. Stir in flour by hand. Knead the dough on a lightly floured board until it feels smooth.

Will feel grainy at first. Divide dough into easily handled portions and roll on lightly floured surface to ½ inch thick. Then roll to about 3/8 inch thick with springerle rolling pin, pressing firmly to imprint the pattern.

On a flat surface, lay out wax paper and sprinkle generously with the anise seed. Cut cookies apart and place on seeds overnight. Place on greased baking sheet. Bake at 350 degrees for 10 minutes. Cookies will be puffed and only slightly browned.

# FRUITCAKE BALLS

YIELD: about 4 TO 5 DOZEN

## INGREDIENTS

½ CUP BUTTER

½ CUP HONEY

1 CUP FINELY CHOPPED MIXED CANDIED FRUITS

1 CUP CHOPPED DATES

½ CUP RAISINS, CHOPPED

½ CUP CANDIED PINEAPPLE, CHOPPED

½ CUP CHOPPED CANDIED CHERRIES

1 CUP CHOPPED PECANS

1 TEAS. GRATED ORANGE PEEL

2 TEAS. VANILLA EXTRACT

½ TEAS. SALT

1 ½ TEAS. GROUND CINNAMON

½ TEAS. GROUND ALLSPICE

½ TEAS. GROUND NUTMEG

DASH GROUND CLOVES

3 ½ CUPS FINE GRAHAM CRACKER CRUMBS

In a large mixing bowl, cream butter until light; beat in honey until fluffy. Add fruits and nuts, orange peel, vanilla, salt, and spices. Mix to blend thoroughly. Let stand for several hours to let flavors blend. Add crumbs and mix in until well blended. Shape into small balls. If desired, drizzle with a confectioners' sugar icing or roll in finely chopped nuts or confectioners' sugar. Store in tightly covered container in the refrigerator, separating layers with waxed paper. Makes about 4 to 5 dozen 1 ¼ to 1 ½ inch balls.

## **MINT LIQUEUR BALLS**

KEEPS 4 DAYS

PREP TIME: 20 MIN.

YIELD: 24-28 COOKIES

### **INGREDIENTS**

1 CUP VANILLA WAFER CRUMBS

$\frac{3}{4}$  CUP FINELY CHOPPED WALNUTS

1  $\frac{1}{4}$  CUPS CONFECTIONERS' SUGAR

2 TBSP. LIGHT CORN SYRUP

$\frac{1}{3}$  CUP GREEN-COLORED MINT LIQUEUR

Mix the wafer crumbs, walnuts, 1 cup confectioners' sugar, corn syrup, and mint liqueur in a large bowl to form a stiff dough. Form the dough into balls the size of walnuts and roll in the remaining  $\frac{1}{4}$  cup confectioners' sugar. Arrange in mini paper liners and serve.

## **DANISH DANDIES (DANSKE SMAKAGER)**

The Joy of Cookies by Sharon Tyler Herbst, p. 117

Makes about 6 dozen cookies

### INGREDIENTS

1 CUP BUTTER, SOFTENED

$\frac{3}{4}$  CUP GRANULATED SUGAR

$\frac{1}{2}$  TEAS. SALT

3 HARD COOKED EGGS, SIEVED

FINELY GRATED ZEST OF 1 LARGE LEMON

1 $\frac{1}{2}$  TEAS. VANILLA EXTRACT

2 CUPS ALL PURPOSE FLOUR

ABOUT 72 WHOLE BLANCHED ALMONDS

ABOUT  $\frac{1}{2}$  CUP LIGHT CORN SYRUP

In a large mixing bowl, beat butter, sugar and salt together until light and fluffy. Add sieved eggs, lemon zest and vanilla and blend well. Add flour  $\frac{3}{4}$  cup at a time, stirring well after each addition. Form dough into a ball and wrap in plastic. Refrigerate overnight or place in freezer for 3 hours.

Preheat oven to 350. Lightly grease 3 to 4 large baking sheets. With floured hands, roll scant teaspoons of dough into 1 inch balls. Arrange, 1 inch apart, on prepared baking sheets. Press an almond into the center of each; balls will become slightly oval in shape.

In a small saucepan, heat corn syrup just until thins slightly. Brush warm syrup over cookies.

Bake 8 to 11 minutes, or until barely golden. Cool on racks. Store in airtight container at room temperature 5 days; freeze for longer storage.

## **GEORGETOWN LIME COOKIES (FROM BRITISH GUYANA)**

The Joy of Cookies by Sharon Tyler Herbst, p. 121

Makes about 5 dozen cookies

### INGREDIENTS

2 CUPS ALL PURPOSE FLOUR

1 TEAS. BAKING POWDER

¼ TEAS. SALT

¼ TEAS. GROUND NUTMEG

¼ TEAS. CINNAMON

¾ CUP BUTTER, SOFTENED

1 CUP GRANULATED SUGAR

FINELY GRATED ZEST OF 2 LIMES

3 TABLESPOONS FRESH LIME JUICE

1/3 CUP GRANULATED SUGAR MIXED WITH ¼ TEASPOON EACH GROUND NUTMEG AND CINNAMON FOR TOPPING

Preheat oven to 350. Grease 3 to 4 large baking sheets. In a medium bowl, combine flour, baking powder, salt, nutmeg and cinnamon; set aside. In a large mixing bowl, beat butter, sugar and lime zest until light and fluffy. Gradually beat in lime juice. Stir in flour mixture ½ cup at a time, blend well after each addition.

Place sugar-spice mixture in a small bowl. Roll rounded teaspoons of dough into 1-inch balls. Roll balls in sugar-spice mixture; arrange, 1 inch apart, on prepared baking sheet. Use a decorative cookie stamp or the bottom of a glass to flatten balls slightly.

Bake 13 to 16 minutes, or until deep golden brown on the bottom. Cool on racks. Store in an airtight container at room temperature 1 week; freeze for longer storage.

## **PFEFFERNÜSSE (GERMAN SPICE COOKIE WITH BLACK PEPPER)**

The Christmas Cookie Book by Judy Knipe and Barbara Marks, p. 33

### INGREDIENTS

2 LARGE EGGS

$\frac{3}{4}$  CUP GRANULATED SUGAR

$\frac{3}{4}$  CUP PACKED BROWN SUGAR

3 OUNCES CANDIED ORANGE OR LEMON PEEL

2 CUPS ALL PURPOSE FLOUR

$\frac{1}{2}$  TEAS. BAKING SODA

$\frac{1}{4}$  TEAS. SALT

2 TEAS. CINNAMON

1 TEAS GROUND CARDAMOM

$\frac{1}{2}$  TEAS. FRESHLY GRATED NUTMEG

$\frac{1}{2}$  TEAS. GROUND ALLSPICE

$\frac{1}{2}$  TEAS. GROUND CLOVES

$\frac{1}{4}$  TEAS FRESHLY GROUND BLACK PEPPER

$\frac{1}{4}$  CUP GROUND BLANCHED ALMONDS

GRATED ZEST OF 1 LEMON

SIFTED CONFECTIONERS' SUGAR OR ARMAGNAC GLAZE

Place the eggs and sugars in the bowl of a heavy-duty electric mixer and beat with the beater attachment at medium speed for 10 minutes.

Meanwhile, place the candied peel and 1 tablespoon of flour in a small food processor and chop fine, or chop the peel by hand. Set aside. Combine the remaining flour, the baking soda, salt, cinnamon, cardamom, nutmeg, all-spice, cloves, pepper, almonds, and lemon zest on a piece of wax paper. After the egg mixture has been beaten for 10 minutes, gradually add the flour mixture and beat until well mixed. Add the candied peel and continue beating until the dough cleans the side of the bowl and forms a ball.

Line cookie sheets with parchment paper or butter them. Form the dough into 1-inch balls and place them 1 inch apart on the cookie sheets. Let the balls of dough ripen overnight at room temperature.

Preheat the oven to 350. Bake the pfeffernüsse in the middle of the oven for 15 minutes, or until deep cracks have formed in the tops. Roll the cookies in confectioners' sugar while they are still hot, and then cool thoroughly on racks. If you wish to glaze the cookies with Armagnac glaze instead, do so while they are warm. Store in airtight containers at room temperature for up to 4 weeks.

## **GRANDMA SIDENER'S BLACK WALNUT COOKIES**

### INGREDIENTS

1 CUP SHORTENING

1 CUP GRANULATED SUGAR

1 CUP BROWN SUGAR

2 EGGS, BEATEN

1 ½ CUPS FLOUR

1 TEAS. BAKING SODA

1 TEAS. VANILLA

¼ TEAS. SALT

3 CUPS QUICK OATMEAL

½ CUP BLACK WALNUTS

Cream shortening and sugars, add beaten eggs and vanilla. Beat well. Add flour sifted with soda and salt. Add oats and nuts, mix well. Form into rolls. Chill thoroughly. Slice and bake in 350 degree oven about 10 minutes.

Grandma always shaped her cookies into rolls and wrapped in wax paper and chilled over night. Sometimes they crumble a little as you slice them but they seem to push back together easily.

Love Mom (Linda Wallace)