



### Skillet Cookies

Jeanette Warren

¾ C. Sugar  
 1 Stick butter  
 1 C. Dates, cut up  
 1 Egg, beaten

3 C. Rick Krispies  
 1 C. nuts, chopped  
 1 tea. Vanilla  
 Coconut Flakes

Melt Butter slowly over low heat, add beaten egg, sugar and dates. Cook in skillet for 6 minutes at 300°, stirring constantly. Remove from stove and add cereal, nuts and vanilla. For into balls and roll in coconut. Cover will cellophane wrap. Will keep several days in fridge.

Makes about 60 cookies

### Skillet Cookies

Barbara Bean

1 ½ C. Dates  
 1 Cube Butter  
 ¾ C. Sugar  
 2 Eggs

2 C. Rice Krispies  
 ½ C. Nuts  
 1 tsp. vanilla

Melt butter sugar and dates. Beat eggs and then cook with butter mix. Take off stove and add the rest of the ingredients. Form in balls and roll in coconut.

### Snickerdoodles

Dorothea Larson

Cream together:  
 1 ½ C. sugar  
 1 C. Shortening

Sift together and add previous:  
 2 ¾ C. Flour  
 2 ½ tsp. Baking powder  
 ¼ tsp. Salt

Add: 2 Eggs, beaten  
 Form into balls and roll in sugar and cinnamon.  
 Bake on ungreased cookie sheet at 37° for 8-10 minutes  
 Makes 3 dozen cookies.

## Neiman-Marcus Cookies

Barbara Bean

2 C. Butter	1 tsp. salt
2 C. Sugar	2 tsp. Baking powder
2 C. Brown sugar	2 tsp. Baking soda
4 Eggs	24 oz Chocolate chips
2 tsp. Vanilla	1 8-oz. Hershey bar (grated)
4 C. Flour	3 C. Chopped nuts
5 C. oatmeal	

Cream butter and sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey bar, and nuts. Roll into balls and place 2" apart on cookie sheet. Bake for 10 minutes at 375°. Do not use cookie rack to cool, use a dish towel. Makes 112 cookies.

## Coconut Candy

Marla Helms

3 C. Sugar	1 tsp. vanilla
1 ½ C. evaporated milk	1 sm. Pkg. coconut
6 Tbsp. butter	

Cook first three ingredients slowly to softball stage. Be careful not to scorch. Let stand 5 minutes in pan. Add 1 tsp. vanilla the pour onto a platter. Let cool completely. Put in bowl and beat until stiff. Add coconut. Put in 8X8" pan. Let stand over night.

## Minty Christmas Cookies

Desiree' Jensen

2 Bags M&M Mint Chocolates	¾ C. Sugar
2 ½ C. Flour	¾ C. Brown Sugar
1/3 C. Cocoa	2 Eggs
1 tsp. Baking Soda	1 C. Chopped Pecans (opt.)
½ tsp. Salt	2 Cookie Sheets with parchment paper
1 C. Butter, softened	

Preheat oven to 350°

Combine flour, cocoa, soda, and salt, set aside. In large bowl, beat butter and sugars on low to med speed until light and fluffy. Add eggs one at a time, beating until blended. Gradually stir in the flour mixture. Fold in pecans and all but 1 Cup of the M&M's. Drop by tablespoon onto sheets. Top cookies with left over M&M's. Bake 12-15 minutes or until centers are set. Makes 36 Cookies.

## Pumpkin Cookies

Rebecca Harris

4 C. Sugar	4 tsp. baking powder
4 C. shortening	2 tsp. baking soda
1 Large can pumpkin	2 tsp. salt
4 eggs	4 tsp. cinnamon
4 tsp. vanilla	2 tsp. nut-meg
9 C. Flour	1 tsp. all spice

Bake 10 min. at 350° Frost with butter cream frosting that has a little bit of maple flavoring in it.

## Swedish Spritz Cookies

(Butter Cookies)

Rebecca Harris

1 C. butter	2 egg yolks, beaten
1 C. sugar	2 ½ C. sifted cake flour
1 tea. almond or vanilla extract	½ tea. salt.

Cream butter & sugar. Add extract & egg yolks. Add flour and salt. Chill. Use cookie press or form dough into small balls. Mash with sugar coated fork. Bake at 400° for 6-8 minutes.

### Optional Glaze:

1 egg white  
1 tea. water  
beat and brush on top of cookies before baking

## Lemon Squares

Rebecca Harris

3 C. Flour  
1 ½ C. Soft butter  
¾ C. Powdered sugar

Mix and press into large dripper pan. Bake at 350° for 20 min.

In another bowl combine:

6 eggs	¾ t. Salt
3 C. Sugar	6 t. Grated lemon peel (opt.)
1 ½ t. Baking powder	6 T. Lemon juice

Beat until light and fluffy (3min.) Pour over hot crust. Bake until firm -- about 25min. Lightly dust with powdered sugar. Cool and cut into squares.

## English Toffee

Denise Harris

¾ lb. Butter (real)  
¾ C. Water  
2 ½ C. Sugar

Cook to 285° Pour over chopped almonds in greased cookie sheet. After it cools, Spread melted chocolate chips over top. Sprinkle with nuts

## Chocolate Chippers

Cindy Tolman

Cream together:

2 Cubes Margarine, softened  
½ C. Shortening  
1 ½ C. Sugar

3 tea. Vanilla  
¾ C. Brown Sugar  
3 Eggs

Add:

4 ½ C. Flour  
2 ½ tea. Salt  
1 ½ tea. Soda

Mix and add one Package chips (try using different chips for variety). Bake at 375° for 8-10 min. Cool on pan for 5 min.

## Fudge

Karen Whiting

2/3 C. of Canned Milk  
½ tea. Salt  
16 Large Marshmallows  
1 tea. Vanilla

1 2/3 C. Sugar  
½ C. Nuts (opt.)  
1 ½ C. Chocolate Chips

Combine sugar, milk, and salt. Cook over medium heat, stirring constantly. Once boiling, cook for 5 minutes. Remove from heat. Add vanilla. Stir in Marshmallows, and chocolate chips until dissolved. Pour into buttered square pan. Cool and cut into squares.

## Lemon-poppy seed Melts

Joleen Anderson

½ C. Butter, softened  
½ C. Granulated Sugar  
1 T. Poppy seed  
1/8 t. Baking soda  
1 Egg yolk

1 T. Milk  
2 t. Finely shredded lemon peel  
½ t. Vanilla  
1 ½ C. Flour  
1 C. Sifted Powdered sugar

1. In medium mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add the granulated sugar, poppy seed, and baking soda. Beat until combined, scraping sides of bowl occasionally. Beat in the egg yolk, milk, lemon peel, and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour.
2. Divide dough in half. Shape each half of dough into a 9-inch-long roll. Wrap each roll in plastic wrap or waxed paper. Chill in the refrigerator for 4 to 24 hours.
3. Using a sharp knife, cut dough into ½-inch-thick slices. Place slices 1 inch apart on an ungreased cookie sheet.
4. Bake in a 375° oven for 7 to 9 minutes or until edges are firm and bottom of cookies are lightly browned.
5. Place powdered sugar in a plastic bag. If desired, add edible glitter to the powdered sugar. While cookies are still warm, transfer several at a time to the bag of powdered sugar. Gently shake until coated. Transfer cookies to a wire rack. When completely cooled, gently shake cookies again in powdered sugar.

