



Mrs. Fields Chocolate Chip Cookies

Jeanette Warren

2 C. Brown Sugar
1 lb (2 Sticks butter)
1 ½ C. White sugar
Beat together for 10 minutes

Add:
3 Eggs
2 t. Vanilla
6 C. Flour
1 ½ t. Salt
1 ½ t. Baking soda
Chocolate Chips or M&Ms & Nuts



Bake at 350° for 7-12 minutes, but DO NOT LET THEM BROWN!!!

Gumdrop Cookies

Viola Ricks

1 ½ C. Shortening (can use part butter)
1 ½ C. White Sugar
1 ½ C packed Brown Sugar
3 Eggs
1 ½ Cup chopped gumdrops (not spiced)
1 ½ C. Coconut
3 ½ C. Coconut
3 ½ C. Flour
1 ½ t. baking soda
1 ½ t. baking powder
½ t. Salt
3 C. quick oatmeal



Mix shortening, sugar until light. Add eggs & mix thoroughly. Put on a dough hook or mix by hand after this point. Add all dry ingredients, coconut and gumdrops. Mix until all mixed thoroughly. Makes a very stiff batter. Make balls of dough – do not flatten. Bake at 400° for 9-10 minutes.

Hersheys Candy Cane Blossoms

Desiree' Jensen

48 HERSHEY'S KISSES – Candy Cane Mint Candies
½ cup (1 stick) butter or margarine, softened
1 cup granulated sugar
1 egg
1-1/2 teaspoons vanilla extract
2 cups all-purpose flour
¼ teaspoon baking soda
¼ teaspoon salt
2 tablespoons milk
Red or green sugar crystals, granulated sugar or powdered sugar



Directions

1. Heat oven to 350°F. Remove wrappers from candies.
2. Beat butter, granulated sugar, egg and vanilla in large bowl until well blended. Stir together flour, baking soda and salt; add alternately with milk to butter mixture, beating until well blended.
3. Shape dough into 1-inch balls. Roll in red sugar, granulated sugar, powdered sugar or a combination of any of the sugars. Place on ungreased cookie sheet.
4. Bake 8 to 10 minutes or until edges are lightly browned and cookie is set. Remove from oven; cool 2 to 3 minutes. Press a candy piece into center of each cookie. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

Holiday Pretzel Treats

Bonnie Jones

Bite-size, waffle-shaped pretzels
Hershey's Kisses or Hershey's Hugs
M&M Candy

Heat the oven to 170°. Set a number of bite-size, waffle-shaped pretzels (one for each treat) in a single layer on a cookie sheet lined with parchment paper or tin foil. Top each pretzel with an unwrapped Kiss or Hug.



Bake for 4 – 6 min. (the white chocolate will melt more quickly), until the chocolates feel soft when touched with a wooden spoon.

Remove the cookie sheet from the oven and quickly press an M&M candy into the center of each Kiss.

Allow treats to cool, then place in the refrigerator to set, about 10 minutes.

Chocolate Chip Cookies

Mary Jane Ricks

Cream together:

- 2 c. shortening
- 1 ½ c. brown sugar
- 3 c. sugar
- 6 eggs

Add:

- 1 tsp. Soda
- 1 Tbsp. vanilla
- 1 tsp. Salt

Gradually add:

- 7 c. flour
- 1 c. oats.
- Chocolate chips.

Drop on ungreased sheet and bake at 350° for 10-15 minutes. This is a good recipe for white chocolate chips and macadamia nuts. Makes about 5 dozen cookies



Pumpkin Cookies

Rebecca Harris

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



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

Oreo Cookies

Kimberlee Harris

- 2 Devils food Cake Mixes
- 4 Eggs
- 1 t. Vanilla
- 1 C. Shortening
- Icing:
 - 1 box of cream cheese (8 oz)
 - 1 Cube butter/margarine
 - 3 C. Powdered Sugar

Cookies: Mix cake mix, eggs and oil well.

Roll in to balls

Place on cookie sheet and bake at 350° for 8-10 min.

Icing: mix all put on ½ of cookie place the other half on top and enjoy!



Chocolate Chip Peanut Butter Swirl Cookies

Denise Harris

Cookies:

½ C. Butter flavored Shortening
½ C. Creamy Peanut Butter
½ C. packed brown sugar
1/3 C. Sugar
1 Lg Egg
1 t. Vanilla
1 C + 1 T. Flour
¾ t. baking soda
½ t. salt
1 C. mini semisweet chocolate chips, divided



Drizzle

1/3 C. Mini semisweet chocolate chips
1 t. Butter flavored shortening

Heat oven to 350.

Beat shortening, peanut butter, brown sugar and sugar in large bowl at medium speed of electric mixer until well blended. Add egg & vanilla. Combine flour, baking soda and salt in small bowl. Beat into shortening mixture at low speed until smooth.

Divide dough in half. Stir 1/3 C. Chocolate chips into one half. Melt 1/3 cup chocolate chips. Stir melted chocolate and remaining 1/3 cup chocolate chips into other half of dough. Press together 1 teaspoon of each dough to form 1 inch balls. Place 2 inches apart on cookie sheet. Bake 10 – 12 minutes or until lightly browned. Cool 2 minutes on cookie sheet. Transfer to wire rack. Cool completely.

Make Drizzle by melting 1/3 cup chocolate chips with 1 t. shortening over very low heat. Drizzle from end of spoon back and forth over cooled cookies.

Chocolate Caramel Rolo Cookies

Marla Helms

2 ½ C. Flour
¾ C. Unsweetened Cocoa
1 t. baking soda
1 C. Sugar
1 C. Brown Sugar
1 C. Margarine
2 t. Vanilla
2 Eggs
48 Rolos Chocolate-covered Caramel Candies
1 T. sugar



Preheat oven to 375°.

In a large mixing bowl, add sugar, Brown sugar, margarine, eggs & vanilla. Mix together until well blended. Add flour, cocoa, & baking soda and mix well. Refrigerate & chill dough for 30 minutes. Roll dough into 1 inch balls and place 1 Rolo in the center of each dough ball. Form the dough ball around the majority of the Rolo.

Roll each dough ball in sugar. Place on ungreased cookie sheet and bake for 7-10 minutes. Let cool on pan for 1 minute then take off and place on cooling rack.

Peppermint Cookies

Cindy Tolman

¾ C. Butter or Margarine
¾ C. Sugar
1 Egg
1 ½ t. Peppermint extract
1 ½ T. Milk

Cream together and Add:

2 ½ C. Flour
1 ½ t. Baking powder
¼ t. Salt



Mix until Smooth. Wrap dough in plastic wrap & refrigerate for 4 hours. Roll out ¼" thick, cut out cookies. Bake @ 350° for 6-8 min on greased cookie sheet.

Neiman-Marcus Cookies

Barbara Bean

(Recipe may be halved)

2 cups butter
24 oz. chocolate chips
4 cups flour
2 cups brown sugar
2 tsp soda
1 tsp. salt
2 cups sugar
1 8 oz. Hershey Bar (grated)
5 cups blended oatmeal
4 eggs
2 tsp. baking powder
2 tsp. vanilla
3 cups chopped nuts



Measure oatmeal, and blend in a blender to a fine powder. Cream the butter and both 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 two inches apart on a cookie sheet.

Bake for 10 minutes at 375°.

Makes 112 cookies.

