

Celebrate Christmas with Cookies Cookbook



Meredith Curtis

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Dedication

This book is lovingly dedicated to our dear friend Stephen Smith, our forever friend, who is now in Heaven.



Originally, this book was created for a very special reason. A dear family friend and member of our church, Steve Smith was in need of a kidney. At the time, Steve and his wife Mary had two young, energetic, and affectionate children. His wife, Mary, devoted her time to caring for his health and homeschooling their two children.

A diabetic with only one horseshoe kidney (a birth anomaly), Steve was diagnosed with renal failure in 2006 and had a much-awaited kidney transplant in January 2010 and went back to work to support his family in September of the same year. In 2017, Jesus took Stephen S. Smith home to Heaven. He was 54 years old. His wife, Mary, and children Saxon and Mae continue to serve Jesus passionately. Mae is in college and Saxon is finishing up high school.

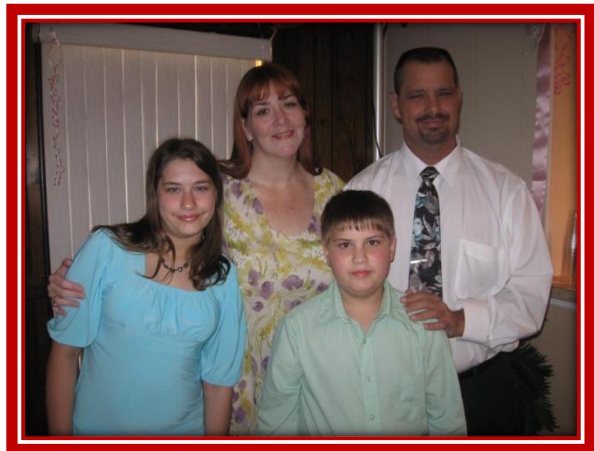


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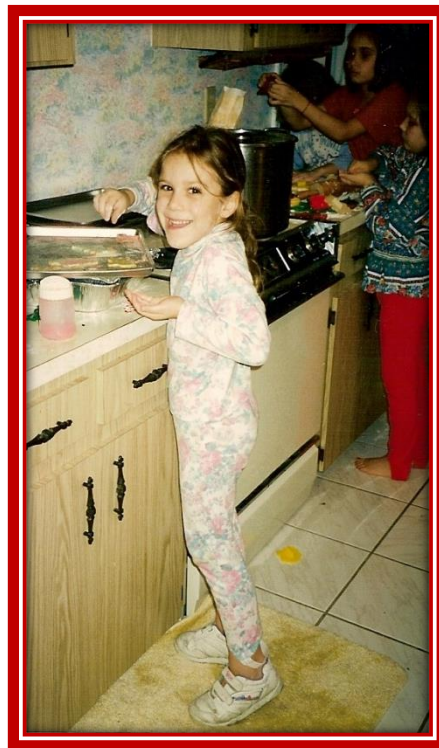
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“Go and enjoy choice food and sweet drinks and send some to those who have nothing prepared. This day is sacred to our Lord. Do not grieve, for the joy of the LORD is your strength,”

(Nehemiah 8:10 NIV ©1979).



Christmas Cookies



Moravian Christmas Cookies

- 1 ½ Cup Butter, softened
- 1 ½ Cup Lard, softened
- 2 Cups Light Brown Sugar, firmly packed
- About 15 Cups Flour
- 1 Tbsp. Ground Mace
- 2 Tbsp. Ground Cloves
- 2 Tbsp. Ground Cinnamon
- 4 Cups Molasses, warmed
- 2 Tbsp. Grated Lemon Peel
- ¾ Cup Water
- 2 Tbsp. Baking Soda
- ¼ Cup Milk

In a large bowl, cream together the butter, lard, and sugar. Add flour. Mix the mace, cloves, and cinnamon with the molasses and add. Mix all together, using your hands. Add the lemon peel and water. Dissolve the baking soda in the milk; add to the dough. If needed, add more flour. Roll the dough about 1/8 inch (3 mm) thick and cut into shapes of stars, crescents, animals, etc. Bake on buttered baking sheets in a preheated 350F (180C) oven for 10 to 12 minutes, until crisp and well browned.



Gingerbread Man Cookies



- 6 Cups Flour
- 1 Tbsp. Baking Soda
- 1 Tbsp. Ginger
- 1 tsp. Cloves
- 1 tsp. Cinnamon
- 1 tsp. Nutmeg
- ½ tsp. Salt
- 1 Cup Shortening
- 1 Cup Molasses
- 1 Cup Packed Brown Sugar
- ½ Cup Water
- 1 Large Egg
- 1 tsp. Vanilla

Mix flour, soda, spices, and salt together in a bowl. Beat together shortening, molasses, sugar, water, egg, and vanilla until well blended. Gradually beat in flour mixture. Dough will be soft. Divide dough into fourths. Pat each section of dough in a 1" thick round and refrigerate at least 3 hours (up to a week). Roll out on a lightly floured surface to 1/8" thick. Use gingerbread men cookie cutters to cut cookies and place on greased cookie sheet. Bake at 350°F for 10-12 minutes. Cool slightly and transfer to wire racks to finish cooling.



Gingersnaps

1 Cup Packed Brown Sugar
¾ Cup Shortening
¼ Cup Molasses
1 Egg
2 ¼ Cups All-Purpose Flour
2 tsp. Baking Soda
1 tsp. Ground Cinnamon
1 tsp. Ground Ginger
½ tsp. Ground Cloves
¼ tsp. Salt
Granulated Sugar

Mix brown sugar, shortening, molasses and egg. Stir in flour, baking soda, cinnamon, ginger, cloves and salt. Cover and refrigerate at least 1 hour. Heat oven to 375°F. Shape dough by rounded teaspoonfuls into balls. Dip tops in granulated sugar. Place balls, sugar side up, about 3 inches apart on lightly greased cookie sheet. Bake cookies 10-12 minutes, just until set. Immediately remove from cookie sheet.

Beezie's Snickerdoodles

1 Cup Shortening
2 tsp. Cream of Tarter
1½ Cups Sugar
1tsp Baking Soda
2 Eggs
¼ tsp. Salt
2¾ Cups Sugar

Preheat oven to 400. Mix shortening, 1 ½ cups of sugar, and eggs thoroughly. Measure flour by dipping method. Blend flour, cream of tarter, soda. Stir in salt. Shape dough in 1" balls. Roll in the cinnamon and sugar mixture. Bake 8-10 minutes.

Mix together for topping: 2 tbsp. sugar and 2 tsp. cinnamon

Almond Kisses

1 Cup Butter
1 Cup Sugar
½ Cup XXX Sugar
2 ½ Cups Flour
1 ½ tsp. Vanilla
1 ½ tsp. Almond Extract
Pinch Salt
1 Package Almond Kisses, unwrapped

Preheat oven to 350 F. Lightly grease a 9 by 13-inch cookie sheet. Cream butter and sugar until light and fluffy. Add extracts and blend together. Mix the salt into the flour and beat flour mixture into the butter/sugar mixture by hand. Form small balls with dough and place on greased cookie sheet. Place an almond kiss in the center of each ball of dough and press down, flattening the cookie. Bake 8 – 10 minutes.



Baba's Brown Eyed Susans

- 1 Cup Margarine
- 3 Tbsp. Sugar
- 1 tsp. Almond Extract
- 2 Cups Flour
- ½ tsp. Salt

Combine ingredients together. Roll into balls. Place on cookie sheet. Make a "thumbprint" on each one. Bake at 400 for 10-12 minutes. Top with chocolate frosting and a walnut piece.

Chocolate Frosting

- 1 Cups XXX Sugar
- 2 Tbsp. Cocoa
- 2 Tbsp. Hot Water
- 1 tsp. Vanilla Extract

Combine ingredients together and frost cookies.



German Chocolate Yummies

- 1 Package German Chocolate Cake Mix with Pudding
- 1 (8 oz.) Container Vanilla Yogurt
- 1 Egg
- 1 Tub Coconut/Pecan Ready-to-Spread Frosting

Preheat oven to 350°F. In a large bowl, mix together the cake mix, yogurt, and egg. Drop spoonfuls of dough onto a greased baking sheet. Bake @ 350F (180C) oven for 10 to 12 minutes, until crisp and well browned. Cool on wire rack, but frost cookies while they are still warm!



Sunshine Lemon Bites

- 1 Package Lemon Cake Mix
- 1 (4 oz.) Container Frozen Non-Dairy Whipped Topping, thawed
- 1 Egg
- ½ Cup XXX Sugar

Preheat oven to 350°F. In a large bowl, mix together the cake mix, non-dairy whipped topping, and egg. Drop spoonfuls of dough into XXX sugar and roll into 1" balls, using sugar to keep dough from sticking to your hands. Place balls of dough on a greased baking sheet. Bake @ 350F (180C) oven for 10 to 12 minutes, until crisp and well browned. Cool on wire rack. Store in an airtight container.



Sugar Cut-Out Cookies

- 2 Cups Flour
- 1/2 Cup Butter or Margarine, softened
- 3/4 Cup Sugar
- 1 Egg, large
- 1/4 tsp. Salt
- 1 tsp. Vanilla

Preheat oven to 350 degrees. Lightly grease 2 baking sheets. Mix ingredients to form dough. Divide dough into thirds. Work with one third at a time. Roll out dough and cut out with 3" cookie cutters. Transfer to baking sheets, bake 8 minutes, cool on wire rack and decorate.

Barbara's Sugar Cookies



- 1 Cup Sugar
- ½ Cup Butter
- 1 Well Beaten Egg
- 2 ½ Cups Flour
- ½ tsp Salt
- 1 Tbsp. Baking Powder
- ½ Cup Milk
- ½ Cup Milk
- 1 tsp Vanilla

Cream sugar and butter together. Add 1 well-beaten egg. In a separate bowl, sift together flour, salt, baking powder, and ½ cup milk. In a third bowl, mix ½ cup milk and vanilla. Alternately add the flour mixture and the liquid mixture to the sugar/egg mixture. Mix until completely blended. If necessary, add more flour to handle the dough. Roll out very thinly. Cut with cookie cutters. Place on cookie sheets and sprinkle lightly with colored sugar. Bake at 400 for 12 -15 minutes. Makes about 36 cookies.

Laura's Butter Cookies



3 Cups Flour
3/4 tsp. Baking Powder
¼ tsp. Salt
1 Cup Butter, softened
1 Cup Sugar
1 Egg, beaten
1 Tbsp. Milk
Colored Sugar

Preheat oven to 375°F. Sift together flour, baking powder, and salt. Set aside. Cream butter and sugar in large bowl. Add egg and milk and beat till light and fluffy. Gradually blend in dry ingredients.

Pour each color of sugar into a separate shallow bowl. Using one teaspoon full of cookie dough, form a ball then flatten it in your hands. Place the flattened cookie ball in one of the bowls of sugar. When you lift the cookie ball out of the sugar, one side should be coated. Place the cookie, sugar side up, on a greased baking sheet. Space cookies only slightly apart, they won't spread much. Bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges. Let sit on baking sheet for 2 minutes after removal from oven and then move to complete cooling on wire rack.



Stained Glass Window Cookies

3 Cups Flour

3/4 tsp. Baking Powder

1/4 tsp. Salt

1 Cup Butter, softened

1 Cup Sugar

1 Egg, beaten

1 Tbsp. milk

Powdered sugar, for rolling out dough

30-40 hard candies, various colors (like life savers or jolly ranchers)

Sift together flour, baking powder, and salt. Cream butter and sugar until light and fluffy. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl. Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours. Unwrap candies, sort by color, place each color in a separate bag and crush candies with mallet.

Preheat oven to 375 degrees F. Sprinkle surface where you will roll out dough with powdered sugar. Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar, and roll out dough to 1/4-inch thick. Move the dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place cold cookie sheet on top for 10 minutes to chill. Cut into desired shape, using cookie cutter. Cut a similar but smaller shape out of the center of each cookie. Place at least 1-inch apart on greased baking sheet. Using a teaspoon, fill the void in each cookie with a single color of crushed candy.

Bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges, rotating cookie sheet halfway through baking time. Let sit on baking sheet for 10 minutes after removing from the oven. Move to complete cooling on wire rack.

Candy Cane Cookies



- 1 ¼ Cup Sugar
- 1 Cup Butter
- 1 Egg
- ½ Cup Milk
- 1 tsp. Vanilla
- 1 tsp. Peppermint Extract
- 3 ½ Cup Flour
- 1 tsp Baking Powder
- ¼ tsp. Salt
- ½ tsp. Red Food Color (plus more to the color you desire)

Cream together sugar and butter. Add egg, then milk, vanilla, and peppermint extract. Stir in flour, baking powder and salt. Divide dough in half. Stir food color into one half. Cover and refrigerate at least 4 hours. Preheat oven to 375 ° F. For each candy cane, shape one rounded tsp dough from each half into 4-inch rope by rolling back and forth on clean surface. (Don't use flour or it won't stick to the other half) Place one red and white rope side by side; press together lightly and twist.

Place on prepared cookie sheet; curve top of cookie down to form handle of cane. Bake 9 to 12 minutes or until set and very light brown. Remove from cookie sheet to wire rack and cool completely.

EZ Candy Cane Cookies



- ½ Tube Refrigerated Sugar Cookie Dough, softened
- 2 Tbsp. Flour
- ½ tsp. Peppermint Extract
- ½ tsp. Red Food Coloring

In a large bowl, beat the cookie dough, flour and extract until smooth. Divide dough in half; mix food coloring into one portion. Shape 1 teaspoon of white dough into a 6-in. rope. Shape 1 teaspoon of red dough into a 6-in. rope. Place ropes side by side; press together lightly and twist. Place on an ungreased baking sheet; curve top of cookie to form handle of cane. Repeat with remaining dough, placing cookies 2 in. apart on baking sheets. Bake at 350° for 8-10 minutes or until set. Cool for 2 minutes before carefully removing to wire racks.

Shine's Cinnamon Cookies



- 1 Cup Butter
- ¾ Cup Brown Sugar
- ¾ Cup Granulated Sugar
- 2 Eggs
- 1 tsp. Vanilla
- 2½ Cups Flour
- 1 tsp. Soda
- 1 tsp. Salt
- 2 tsp Cinnamon

Preheat oven to 375°. Cream butter, brown sugar and granulated sugar together in a large bowl. Beat in 2 Eggs (added one at a time) & Vanilla. In separate bowl, mix flour, soda, salt, and cinnamon together. Stir into wet ingredients. Mix thoroughly. Drop by spoonfuls onto ungreased cookie sheet. Bake for 8-10 minutes. For bars bake 20-25 minutes.

Pennsylvania Dutch Butter Cookies

1/2 Pound Butter, softened
1/4 Pound Margarine, softened,
2 Cups Sugar
4 Eggs
5 1/2 Cups Flour
1 tsp. Baking Soda

Cream the butter, margarine and sugar. Add eggs and cream. Gradually add other dry ingredients. Chill 24 hours. Divide the dough into 6 parts. Roll one part at a time on a floured surface, to 1/8 inch thick and cut with cookie cutters. Bake at 350 degrees on greases cookie sheet.

Cinnamon Lemon Cookies

1 Cup Sugar
1/2 Cup Butter or Margarine
1 Egg
1 tsp. Vanilla
1 1/2 Cups Flour
1 1/2 tsp. Ground Cinnamon
1 1/2 tsp. Baking Powder
1/2 tsp. Grated Lemon Peel
1/4 tsp. Salt
Cinnamon Sugar

In a mixing bowl, cream together sugar and butter. Beat in egg and vanilla. Combine flour, cinnamon, baking powder, lemon peel, and salt. Add to butter mixture. Blend well and cover. Refrigerate 2 hours until firm. Shape into small balls about 3/4-inch in diameter. Roll in cinnamon sugar to coat. Set cookies, 1-inch apart, on a lightly greased cookie sheet. Bake at 350 for 10 minutes or until edges are lightly browned. Cool slightly on the cookie sheets, then remove to racks to cool completely.



Pepparkakor (Swedish Spice Cookies)

- 2 Eggs, beaten
- 2 tsp Baking Soda
- 2 Cup Sugar
- ½ Cup Molasses
- 1 Tbsp. Ground Ginger
- ¾ Cup Butter, softened
- ½ tsp. Salt
- 4 Cup Flour
- 1 ½ Tbsp. Ground Cinnamon
- 1 ½ tsp. Ground Cloves

Cream butter and sugar. Add eggs and molasses; beat well. Mix dry ingredients in separate bowl. Add dry mixture to butter and sugar mixture ½ cup at a time, mixing well after each addition, making a stiff dough. Roll dough into teaspoon size balls and roll in granulated sugar. Bake on greased baking sheet at 350° for 8-10 minutes.

Dream Cookies



1 Cup (2 sticks) Butter, soft but not melted

$\frac{3}{4}$ Cup Sugar

$\frac{1}{2}$ tsp. Orange or Almond Extract

2 Cups Flour

1 tsp. Baking powder

Blanched almonds, halves or slivers

Preheat oven to 300. In medium bowl, use mixer on medium speed to beat butter, sugar, and extract together until light and fluffy.

In a separate bowl, sift together flour and baking soda. Add dry ingredients to butter mixture until well blended and smooth. If dough is too soft or sticky to handle, cover with plastic wrap and refrigerated for about an hour, or until dough is firm.

Form dough into 1" balls, about $\frac{1}{2}$ Tablespoon of batter each. Place on ungreased cookie sheet, leaving room for cookies to spread.

Press almond half or sliver into top of each ball, flattening it lightly. Bake 25 minutes. Cool on wire rack.

Marshmallow Fruit Cake Balls

- 1 lb Large Marshmallows
- 3 Sticks Butter
- 2 Cups Pecans, finely chopped
- 1 Cup Dates, chopped
- 1 Cup Candied Cherries
- 1 Cup Golden Raisins
- 1 Cup Dark Raisins
- 1 Cup Candied Pineapple
- 2 Cups Fine Graham Cracker Crumbs

Melt butter and marshmallows together. Mix nuts, crumbs and fruit together. Add marshmallow mixture to fruit mixture; mix thoroughly with hands. Shape into small balls. Store in tightly covered container in refrigerator, separating layers with waxed paper.



Cherry Almond Coconut Fruit Cake Balls

2 Cups Slivered Almonds

1 Cup Dates, chopped

½ Cup Red Candied Cherries

½ Cup Green Candied Cherries

½ Golden Raisins

1 Cup Flaked Coconut

1 Cup Fine Graham Cracker Crumbs

1 Can Sweetened Condensed Milk

In a large mixing bowl, mix fruits, nuts, and crumbs. Pour milk over mixture; stir in. Shape into small balls. Store in tightly covered container in refrigerator, separating layers with waxed paper.

Almond Coconut Chocolate Cookie Balls

2 (1 oz.) Squares Unsweetened Chocolate

1 Can Sweetened Condensed Milk

3 Cups Flaked Coconut

1 tsp. Vanilla

Pinch Salt

1 Cup Whole Almonds

Preheat oven to 350°F and line a baking sheet with parchment paper. In top of double boiler, melt chocolate with condensed milk, stirring frequently. Pour melted chocolate mixture over coconut and mix well. Drop dough by spoonfuls on prepared baking sheet. Press a whole almond into the top of each cookie. Bake at 350°F for 8-10 minutes.



Honey Butter Fruit Cake Balls

½ Cup Butter, softened

½ Cup Honey

1 tsp. Grated Orange Peel

1 tsp. Vanilla

Dash Salt

1 tsp. Cinnamon

½ tsp. Allspice

½ tsp. Nutmeg

Dash Ground Cloves

1 Cup Pecans, finely chopped

1 Cup Dates, chopped

1 Cup Candied Cherries

½ Golden Raisins

½ Candied Pineapple

2 Cups Fine Graham Cracker Crumbs

In a large mixing bowl, cream butter and honey until light and fluffy. Add orange peel, salt, vanilla, and spices; mix thoroughly. Add fruits and nuts; stir in. Add graham cracker crumbs. Let stand for 3-4 hours so flavors can blend. Shape into small balls. Store in tightly covered container in refrigerator, separating layers with waxed paper.

Macaroons

2 Tbsp. Sifted Cake Flour
½ Cup Sugar
¼ tsp. Salt
2 Egg Whites
½ tsp. Vanilla
2 Cups Shredded Coconut

Mix flour, salt, and sugar. Beat egg whites until stiff and fold into dry ingredients. Add vanilla and fold in coconut. Drop by spoonfuls on lightly greased baking sheet and bake @ 350°F for 20 minutes.

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EZ Fruity Macaroons



4 Cups Flaked Coconut
1 Can (14 oz) Sweetened Condensed Milk
½ tsp. Almond Extract
1 Package (3 oz.) Strawberry or Cherry Gelatin

In large bowl, combine all ingredients and mix thoroughly. Cover and refrigerate at least 2 hours. Spoon into 1" balls and bake at 350 for 8-10 minutes.

Date Nut Balls



2 Eggs, beaten

$\frac{3}{4}$ Cup Sugar

$\frac{1}{2}$ Cup Margarine

1 Cup Nuts, finely chopped

1 package (8 ounce) Dates, chopped fine

1 tsp. Vanilla

2 Cups Rice Krispies Cereal

Coconut, nuts, powdered sugar in which to roll balls

Beat eggs, add sugar and beat well. Melt margarine in saucepan or skillet. Pour in egg mixture and chopped dates. Stir and cook until mixture thickens and turns brown (3-5 minutes after mixture boils). Add vanilla. Remove from heat, add Rice Krispies and nuts. Cool slightly. Make into small balls. Roll in coconut, nuts and powdered sugar. Place in refrigerator to harden.

Emily Dickinson's Gingerbread Cookie



Recipe *Dickinson*

- 4 Cups Flour
- ½ Cup Butter
- ½ Cup Heavy Cream
- 1 Tbsp. Ginger
- 1 tsp. Baking Soda
- 1 tsp. Salt
- 1 Cup Molasses

Preheat oven to 350 degrees. Grease cookie sheet. Combine the ingredients in a mixing bowl. Shape heaping tablespoons of dough into flattened ovals about 3 inches long. Bake for 20 minutes. Cool.

Steve's No Bake Orange Cookies

- 2-1/2 Cups Crushed Vanilla Wafers
- 1 lb. Confectioner's Sugar
- 1 Stick Butter (or margarine)
- ½ Can Orange Juice Concentrate (3 oz. can), undiluted

Mix all ingredients thoroughly and form into 1" balls. Roll in ground walnuts or confectioners' sugar. Keep in tightly closed container.



Steve's Starlight Mint Surprise Cookies

3 Cups Flour
1 tsp. Baking Soda
½ tsp. Salt
1 Cup Sugar
1 Cup Butter or Margarine, softened
½ Cup Brown Sugar, packed
2 Eggs
1 tsp. Vanilla
100 (2 6-1/2-ounce boxes) Chocolate Mint Candies
100 Walnut Halves

Combine flour, baking soda, salt, white sugar, butter or margarine, brown sugar, eggs and vanilla. Combine and mix at lowest speed until dough forms.

Drop by scant teaspoons 2 inches apart on greased cookie sheets. Press candy wafer on top of each - mold dough sides up around mint. Cover with scant teaspoons of dough. Top each with walnut half.

Bake at 375 degrees F (190 degrees C) for 9-12 minutes.



Steve's Russian Teacakes

1 Cup Butter

¼ Cup Sugar

2 tsp. Vanilla

1 Cup Chopped Pecans

2 Cups Flour

½ tsp. Salt

Powdered Sugar for Rolling

Cream butter and sugar together. Add vanilla and pecans. Sift flour and salt, add to the creamed ingredients. Roll into balls and bake at 350 F. for 15-20 minutes until slightly browned. Roll in powdered sugar four times after baking

Christmas Raspberry Surprise Cookies



3/4 Cup Shortening
3/4 Cup Light Brown Sugar
1 Egg
1 3/4 Cups Flour
1 tsp. Baking Soda
1/2 tsp. Salt
1/2 tsp. Vanilla
3/4 Cup Shredded Coconut
2 tsp. Cream of Tarter
Raspberry Jam

Cream shortening and sugar together. Add egg and mix well. Sift dry ingredients together and add. Add vanilla, and drop by teaspoons-full onto ungreased cookie sheet. With your finger or a spoon, make an indentation in the center of the cookie ball and fill with raspberry jam. sprinkle coconut over all and bake at 375F for 10-12 min.

Cranberry Pecan Bar Cookies



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- 1 Cup Flour
- 2 Tbsp. Sugar
- 1/3 Cup Margarine
- 1 Cup Finely Chopped Pecans
- 1¼ Cup Sugar
- 2 Tbsp. Flour
- 2 Eggs, beaten
- 2 Tbsp. Milk
- 1 Tbsp. Grated Orange Peel
- 1 tsp. Vanilla
- 1 Cup Chopped Cranberries

Combine 1 cup flour, 2 tablespoons sugar, and cut in 1/3 cup margarine to form a coarse mixture. Stir in 1/2 cup pecans. Press into 9 x 13-inch pan. Bake 15 minutes at 350°F. Combine other ingredients and fold in cranberries and remaining pecans. Spread over partially baked crust. Bake 25-30 minutes until top is brown. Cool on rack and cut into bars while warm. Cool and eat!!

Chocolate Crinkles

1 Cup Unsweetened Cocoa Powder

2 Cups White Sugar

½ Cup Oil

4 Eggs

2 tsp. Vanilla

2 Cups Flour

2 tsp. Baking Powder

½ tsp. Salt

½ Cup Powdered Sugar

Mix together cocoa, white sugar, and oil. Beat in eggs one at a time. Stir in vanilla. Combine flour, baking powder, and salt; stir into cocoa mixture. Cover dough, and let chill for 4 hours.

Preheat oven to 350° F. Line cookie sheets with parchment paper. Roll dough into 1" balls and roll in XXX sugar before placing on cookie sheet. Bake 8-10 minutes.



Barbara's Walnut Refrigerator Cookies



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- 1 Cup Shortening
- 2 Cup Brown Sugar
- 1 tsp. Vanilla
- 2 Eggs, beaten lightly
- 3 ½ Cups Flour
- 1 tsp Baking Soda
- ½ tsp. Salt
- 1 Cup chopped Walnuts

Cream in shortening. Beat in sugar. Add vanilla and eggs. Sift in flour, baking soda, and salt. Add walnuts. Shape into long rolls. Wrap in wax paper. Let stand in refrigerator for 24 hours. Slice and place on cookie sheet. Bake at 400 for 12 minutes.

Beezie's Oatmeal Lace Cookies



- 1 Stick Butter
- ½ Cup Brown Sugar
- ¼ tsp. Salt
- ¾ Cup Sweetened Flaked Coconut
- ¾ Cup Rolled Oats
- ¼ Cup Flour

Preheat oven to 350°F with rack in middle of oven. Line large baking sheets with non-stick liners.

Melt butter with brown sugar and salt in a double broiler, stirring occasionally. Stir in coconut, oats, and flour until just combined. Remove pot from heat but keep batter warm over pot, so batter is easier to spread.

Drop rounded teaspoonfuls of batter onto cookie sheet at least 4" apart! Spread each to 2" wide with back of spoon or spatula. Bake until cookies are golden brown, 8-10 minutes. Cool on baking sheet on a rack until firm, 3-4 minutes. Transfer to cooling rack to finish cooling only once cookie is firm. Wipe cookie sheet liners clean between each use.

Toll House Chocolate Chip Cookie

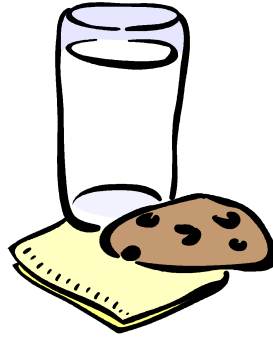


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- 1 Cup Butter
- $\frac{3}{4}$ Cup Brown Sugar
- $\frac{3}{4}$ Cup Granulated Sugar
- 2 Eggs
- 1 tsp. Vanilla
- $2\frac{1}{2}$ Cups Flour
- 1 tsp. Soda
- 1 tsp. Salt
- $\frac{1}{2}$ Cup Nuts
- 2 Cup Semisweet Chocolate Chips

Preheat oven to 375°. Cream butter, brown sugar and granulated sugar together in a large bowl. Beat in 2 Eggs (added one at a time) & Vanilla. In separate bowl, mix flour, soda & salt together. Stir into wet ingredients. Mix thoroughly. Add chips and nuts. Drop by spoonfuls onto ungreased cookie sheet. Bake for 8-10 minutes. For bars bake 20-25 minutes.

Laura's Chocolate Chip Cookies



- 2- $\frac{1}{4}$ Cups Flour
- 1 tsp. Baking Soda
- $\frac{1}{2}$ tsp. Salt
- 1 Cup Butter, softened
- $\frac{3}{4}$ Cup Sugar
- $\frac{3}{4}$ Cup Brown Sugar, packed
- 2 tsp. Vanilla
- 2 Large Eggs
- 1 Cup Pecans, chopped (optional)
- 2 Cups Ghirardelli Semi-Sweet Chocolate Chips

Preheat oven 375F. In medium bowl combine and stir dry ingredients. In a large bowl, cream butter and sugars with an electric mixer. Add vanilla and eggs, one at a time, mixing on low speed. Blend in dry ingredients. Stir in nuts and chips. Drop by teaspoonfuls onto an ungreased baking sheet. Bake for 9-11 minutes or until golden brown.

Chewy Chocolate Peanut Butter Chip Cookies

1¼ Cup Butter
2 Cups Sugar
2 Eggs
2 tsp Vanilla
2 Cups Unsifted All-Purpose Flour
¾ Cup Cocoa
1 tsp. Salt
2 Cups Reese's Peanut Butter Chips

Pre-heat oven to 350°F. Cream butter and sugar until light and fluffy. Add eggs and vanilla; beat well. Combine flour, cocoa, baking soda, and salt. Blend into creamed mixture.

Stir in chips. Drop by teaspoonfuls onto un-greased cookie sheet. Bake 8-9 minutes. (Do not over bake. They will puff while cooking and flatten when cooled.) Cool slightly. Remove from baking sheet.

Death by Chocolate Chip Cookies

1¼ Cup Butter

2 Cups Sugar

2 Eggs

2 tsp. Vanilla

2 Cups Flour

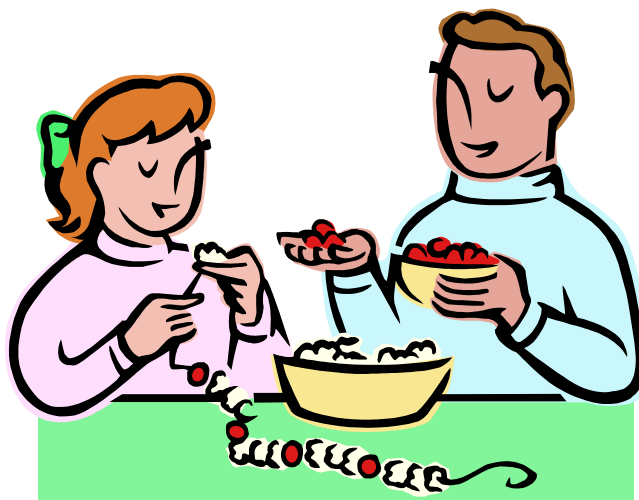
¾ Cup Cocoa

1 tsp. Salt

2 Cup Semi-Sweet Chocolate Chips

2 Cup White Chocolate Chips

Pre-heat oven to 350°F. Cream butter and sugar until light and fluffy. Add eggs and vanilla; beat well. Combine flour, cocoa, baking soda, and salt. Blend into creamed mixture. Stir in chips. Drop by teaspoonfuls unto un-greased cookie sheet. Bake 8-9 minutes. (Do not overbake. They will puff while cooking and flatten when cooled.) Cool slightly. Remove from baking sheet.



Craisin Cookies

1 Cup Butter
¼ Cup Brown Sugar
¾ Cup Granulated Sugar
2½ Cup Mashed Sweet Potato
2 Eggs
1 tsp. Vanilla
2½ Cups Flour
1 tsp. Soda
1 tsp. Salt
2 Cup Craisins

Preheat oven to 375°. Cream butter, brown sugar and granulated sugar together in a large bowl. Beat in 2 Eggs (added one at a time), sweet potato, and vanilla. In separate bowl, mix flour, soda & salt together. Stir into wet ingredients. Mix thoroughly. Add craisins. Drop by spoonfuls onto ungreased cookie sheet. Bake for 8-10 minutes. For bars bake 20-25 minutes.

Double Chocolate Mint Chip Cookie

- 1 Cup Butter
- 1 Cup Brown Sugar, firmly packed
- 1 Cup Granulated Sugar
- 2 Eggs
- 1 tsp. Vanilla
- 3 Cups Flour
- 1 ½ tsp. Soda
- 1 tsp. Salt
- ½ Cup Nuts
- 3 Cups Mint Chocolate Chips

Preheat oven to 375°. Melt 1 ½ cups mint chocolate chips in the top of a double boiler. Stir until smooth; cool. Cream butter, brown sugar and granulated sugar together in a large bowl. Beat in 2 eggs (added one at a time), melted chips, & vanilla. In separate bowl, mix flour, soda & salt together. Stir into wet ingredients. Mix thoroughly. Add remainder of chips. Drop by spoonfuls onto ungreased cookie sheet. Bake for 8-10 minutes. For bars bake 20-25 minutes.



Macadamia White Chocolate Chip Cookie



- 1 Cup Butter
- $\frac{3}{4}$ Cup Brown Sugar
- $\frac{3}{4}$ Cup Granulated Sugar
- 2 Eggs
- 1 tsp. Vanilla
- $2\frac{1}{2}$ Cups Flour
- 1 tsp. Soda
- 1 tsp. Salt
- $\frac{1}{2}$ Cup Macadamia Nuts
- 2 Cup White Chocolate Chips

Preheat oven to 375°. Cream butter, brown sugar and granulated sugar together in a large bowl. Beat in 2 Eggs (added one at a time) & Vanilla. In separate bowl, mix flour, soda & salt together. Stir into wet ingredients. Mix thoroughly. Add chips and nuts. Drop by spoonfuls onto ungreased cookie sheet. Bake for 8-10 minutes. For bars bake 20-25 minutes.

Christmas Dark & Light Cookie Slices

For The Dark Section:

- 3 Cups Flour
- 1 tsp. Baking Soda
- ¼ tsp Salt
- ½ tsp Ground Cinnamon
- 1 Cup Shortening
- 1 ½ Cups Brown Sugar
- 2 Eggs
- 1 Cup Raisins, ground
- 1 Cup Nuts, ground

For The Light Section:

- 2 Cup Flour
- 1/4 tsp. Salt
- .1/2 tsp Baking Soda
- 1/2 Cup Shortening
- 3/4 Cup Sugar
- 1 Egg
- 1 tsp. Vanilla
- 2 Tbsp. Water
- ¼ Cup Chopped Candied Cherries

Dark Section:

Sift together flour, soda, salt and spices. Cream shortening with brown sugar, add eggs and beat well. Stir in dry ingredients, nuts and raisins.

Light Section:

Sift together flour, salt and soda. Cream shortening and sugar, add egg, vanilla and water; mix well. Blend in dry ingredients. Stir in cherries. Pack half of dark mixture into wax paper-lined straight-sided pan 10 ½ x 3 ½ inches. Add all of light dough to make a second layer, top with remaining dark dough. Pack firmly. Refrigerate at least 24 hours. Remove from pan and cut dough lengthwise in half. Then slice in ¼ inch slices.



Bake on ungreased cookie sheet at 400°F for 8-10 minutes. Remove immediately from pan.

Orange Poppy Seed Cookies



2/3 Cup Sugar

½ Cup Butter, room temperature

1 Egg, room temperature

1 Tbsp. Orange Zest

1¼ Cup Flour

½ tsp. Baking Soda

Pinch of Salt

1 Tbsp. Poppy Seeds

Beat together butter and sugar, until light and fluffy, about 3 minutes. Add the egg and the orange zest; beat for 30 seconds, scraping down the bowl part way through to ensure even mixing.

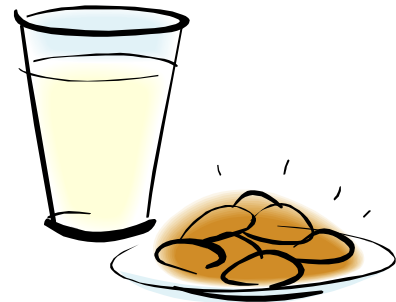
In a separate bowl, mix together the flour, baking soda, and salt. Slowly sift it into the butter mixture until just combined. Fold in the poppy seeds. Place heaping teaspoonfuls on a baking sheet lined with parchment paper, allowing them space as they will spread as they bake.

Bake at 350°F for 10-12 minutes or until just turning golden around the edges. Remove from oven. Let sit on the baking sheet for a minute or two to let the cookies solidify a bit, then transfer them to a wire rack to cool completely.

No-Bake Chocolate Peanut Butter Cookies

2 Cups Sugar
½ Cup Cocoa
½ Cup Milk
½ Cup Butter
½ Cup Peanut Butter
1 tsp. Vanilla
3 Cups Oatmeal

Bring sugar, cocoa, milk, and butter to a rolling boil for about 1 minute. Remove from stove and add peanut butter, vanilla, and oatmeal. Drop by spoonful on waxed paper.



EZ Peanut Butter Cookies

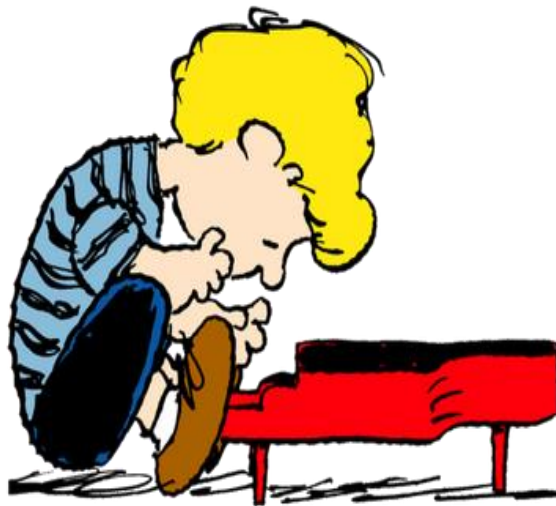
1 Egg
1 Cup Sugar
1 Cup Peanut Butter
1 tsp. Vanilla

Mix all above, roll by the teaspoonful, and place on a greased cookie sheet-mash with fork. You may add M&Ms or chocolate chips, place a kiss in the middle, or just sprinkle the cookies with sugar. Bake at 350 for 10-12 minutes.

Laura's Peanut Butter Blossoms

2 Cup Granulated Sugar, divided
1 Cup Packed Brown Sugar
1 Cup Peanut Butter
½ Cup Shortening
½ Cup Butter, Softened
2 Eggs
2½ Cups All-Purpose Flour
1½ tsp. Baking Soda
1 tsp. Baking Powder
½ tsp. Salt
Hershey's Kisses

Mix together 1 cup sugar, brown sugar, peanut butter, shortening, butter, and egg. Stir in remaining ingredients. Cover and refrigerate at least 3 hours. Pre-heat oven to 375°F. Shape dough into 1 ¼" balls. Dip ball in remaining sugar, covering ½ of the cookie. Place cookies on the sheet with sugar side up. Bake until light brown, 9-10 minutes. Immediately press one chocolate kiss into the middle of each cookie. Cool 2 minutes; remove from cookie sheet.



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Crunchy Nutty Cluster Cookies

2 Cups Cashews, chopped
½ Cup Wheat Germ
¾ Cup Golden Raisins
½ Cup Dried Apricots
½ Cup Oats
¼ Cup Firmly Packed Brown Sugar
2/3 Cup Light Corn Syrup
¼ Cup Peanut Butter

Preheat oven to 350°F and grease baking sheets. Mix nuts, wheat germ, raisins, apricots, and oats. In pan, mix remaining ingredients; bring to boil over medium heat. Pour liquid mixture over dry ingredients. Stir until dry ingredients are moistened Drop by rounded spoonfuls onto baking sheets. Bake 8-10 minutes until golden brown. These cookies freeze well.

EZ Red & Green Candy Bar Cookies

1/2 Tube Refrigerated Sugar Cookie Dough, softened
1/4 Cup Flour
24 Miniature Snickers Candy Bars
Red and green Colored Sugar



In a small bowl, beat cookie dough and flour until combined. Shape 1-1/2 teaspoonfuls of dough around each candy bar. Roll in colored sugar. Place 2 in. apart on parchment paper-lined baking sheets. Bake at 350° for 10-12 minutes or until edges are golden brown. Remove to wire racks.

Peppermint Meringue Cookies

It's easiest to separate the eggs when they are cold. Since you'll want the egg whites to be at room temp before whipping them (to get more lift!), separate your eggs at least a half hour before starting this recipe, and leave the egg whites out to warm up to room temperature. Make sure that all bowls, hands, and utensils that will touch eggs are clean and oil-free. For best results, don't make them on a humid or rainy day!

- 3 Tbsp. Crushed Peppermint Candies**
- 3 Egg Whites
- Pinch Salt
- 1 Cup Sugar (use Superfine if you have it)
- 1 tsp. White Vinegar
- 1/3 Cup Mini Chocolate Chips (optional)



***Pulverize candies by placing them in sealed, doubled-up freezer bags. Use a meat mallet (smooth side) or hammer to gently pound them into a fine powder.*

Preheat oven to 300°F. Put egg whites into a standup mixer, add a pinch of salt. Start the mixer on low, gradually increasing the speed to medium until quite foamy and soft peaks just begin to form, about 2-3 minutes. Egg white bubbles should be small and uniform.

Increase the speed to medium high and slowly add the sugar, a little (1-2 teaspoons) at a time. Continue to whip egg whites and sugar for a few minutes, then, add the vinegar. Increase the speed to the highest setting and whip the egg whites until they are glossy and stiff peaks form when the whisk is lifted, about 4-5 minutes. Use a rubber spatula to gently fold in the crushed peppermints (and the mini chocolate chips, if you are using).

Line 2 large cookie sheets with parchment paper. If you are using parchment paper, you can put a dollop of the meringue mixture in the corners of the pans before placing the parchment paper on them, to help secure the parchment paper in place. Either use a spoon to drop teaspoonfuls of the meringue mixture onto the cookie sheets (spaced an inch apart) or use a pastry piping bag to pipe mounds (1 ½") onto the lined cookie sheet.

Put the cookie sheets in the 300°F oven, close the door. Wait for one minute only, then turn the oven OFF. Do not open the door for another 3 hours. You can leave them in the oven overnight. The meringues will gently cook in the residual heat of the oven. When done, the meringues will be lightly crisp on the outside and light and airy on the inside. If they are still a little chewy after 3 hours, just let them dry out for a few more hours. Store in an airtight container.

Ritz Cracker Cookies

50-60 Ritz Crackers
1 Cup Peanut Butter
1 package Chocolate Brick

Spread Peanut butter over a Ritz Cracker and place another cracker over the one you spread the peanut butter on. Melt the chocolate brick and dip the sandwiched peanut butter cracker in the chocolate. Let the cookies set until the chocolate hardens... no need to refrigerate.



Cereal Drop Candy Cookies

1 lb. Almond Bark
1 ½ Cups Rice Krispies
1 ½ Cups Fruit Loops
1 ½ Cups Colored Marshmallows
1 ½ Cups Cashews (peanuts can be substituted)

Mix last 4 ingredients in a bowl. Melt almond bark in a double boiler. Pour over mixture and stir to coat. Drop by teaspoonful onto wax paper.

Rice Cereal Treats

½ Cup Margarine

2 Packages (10 oz.) Regular Marshmallows

6 Cups Rice Cereal

Grease foil lined 13x9x2" pan. Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add Kellogg's® RICE KRISPIES® cereal. Stir until well coated. Using wax paper, press mixture evenly into prepared pan. Cool. Cut into 2x2" squares.

Swedish Thumbprint Cookies



1 Cup Butter, softened

½ Cup Sugar

2 Cups Flour

½ Cup Jam, any flavor

Preheat oven to 375°F degrees. Cream butter and sugar until light and fluffy. Add sifted flour, and mix well. Shape dough into 1-inch diameter balls and place on cookie sheets. Imprint your thumb in the center to make a 1/2-inch indentation. Fill with your favorite jam. Bake 15 to 20 minutes or until golden brown at the edges.

Thumbprint Cookies

½ Cup Margarine or Butter, softened at room temperature

½ Cup Sugar

1 Large Egg, separated

½ tsp. Vanilla

Dash of Salt

1 Cup Flour

1 Cup Finely Chopped Pecans

Candied Cherries (red or green) Cut in Half

Cream together the softened margarine or butter and the sugar. Add the egg yolk reserving the egg white for later use. Add the vanilla flavoring and salt, mixing until all blended. Add the flour and mix until blended. In a separate small dish, beat the egg white with a fork just until frothy and set aside. With the dough, form a small ball (about the size of a marble), roll it in the egg wash, and then roll it in the finely chopped pecans. Place the ball on a greased cookie sheet and press a cherry half on top to flatten out the cookie. Place cookies about 1 inch apart on greased cookie sheet and bake at 350 degrees for 10-12 minutes.



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Steve's Amish Cookies



- 1 Cup Butter or Margarine, softened
- 1 Cup Oil
- 1 Cup Sugar
- 1 Cup XXX Sugar
- 2 Eggs
- ½ tsp. Vanilla
- 4 ½ Cups Flour
- 1 tsp. Baking Soda
- ¾ tsp. Cream of Tarter

Preheat oven to 375 degrees F. Grease cookie sheets. In large bowl, stir together all ingredients until well mixed. Drop by teaspoonfuls onto cookie sheets, about 2 inches apart. Bake about 10 minutes.

Steve's Amish Oatmeal Cookies



- 1 ½ Cups Raisins
- 1 Cup Salted Peanuts
- 6 Cups Flour
- 3 tsp. Baking Powder
- 1 tsp. Salt
- 1 tsp. Nutmeg
- 1 tsp. Cinnamon
- 1 ½ Cups Shortening
- 3 Cups Sugar
- 2 Cups Oats
- 3 tsp. Baking Soda
- 1 Cup Buttermilk
- ½ Cup Dark Molasses
- 4 Eggs

Grind raisins and peanuts through food grinder, set aside. Sift flour, baking powder, salt, nutmeg and cinnamon into a very large bowl. Cut in shortening using a pastry blender until mixture forms fine crumbs. Add ground raisin mixture, sugar and oats, mix well. Dissolve baking soda in buttermilk in small bowl. Add molasses and 3 of the eggs, beat with rotary beater until blended. Add to flour mixture, mix well with spoon. Drop by heaping tablespoons about 3 inches apart on greased baking sheets. Flatten each with floured bottom of a drinking glass. Beat 1 egg in a bowl until blended. Brush tops of cookies with egg. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until golden brown.



Dad's Favorite Oatmeal Cookies

½ Cup Sugar

¼ tsp. Baking Powder

½ Cup Packed Brown Sugar

¼ tsp. Salt

¼ Cup Butter, softened

1 Egg

¼ Cup Shortening

1 ½ Cups Oats

½ tsp Baking Soda

1 Cup Flour

1 tsp Ground Cinnamon

1 Cup Raisins (optional)

½ tsp. Vanilla

1 Cup Chopped Nuts (optional)

Preheat oven to 375°. Mix all ingredients except oats, flour, raisins and nuts. Stir in oats, flour, raisins and nuts. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake until light brown, about 10 minutes. Immediately remove from cookie sheet.

Coffee Nut Chocolate Chunk Cookies

- 2 Cups Flour
- 1 Tbsp. Instant Coffee
- 1 Tbsp. Boiling Water
- 1 tsp. Baking Soda
- 1½ tsp. Salt
- 1 Egg
- 1 Cup Packed Brown Sugar
- 1 tsp. Vanilla
- 1 Cup Butter, softened
- 10 oz. pkg. Semi-Sweet Chocolate Nestlé Toll House Treasures Baking Pieces
- 1½ Cup Coarsely Chopped Walnuts

Preheat oven to 375°. In bowl, combine flour, baking soda and salt; set aside. In bowl, beat brown sugar and butter until creamy.

In a coffee mug, dissolve instant coffee in boiling water. Beat in coffee, egg, and vanilla extract; mix well. Gradually blend in flour mixture. Stir in Semi-Sweet Chocolate Nestlé Toll House Treasures Baking Pieces and nuts. Drop by slightly rounded tablespoonfuls onto ungreased cookie sheets. Bake 7-9 minutes. Allow to stand 3 minutes before removing from cookie sheets; cool completely.



Orange Fudge Cookies

1½ cups butter
1 oz. unsweetened baking chocolate
1¾ Cup Sugar
½ Cup orange juice concentrate
2 beaten eggs
2 tsp. Baking soda
½ tsp. Salt
4 cups Flour
1 Cup miniature chocolate chips
½ Cup Sugar

Melt butter and one ounce bakers chocolate in a bowl. Stir in sugar till combined. Add orange juice concentrate and still until all is combined. Add eggs and stir thoroughly. Stir in the baking soda, salt, and flour, one cup at a time. Once the dough is well mixed and very stiff, stir in the chocolate chips. Cover the bowl and refrigerate at least two hours.

Preheat the oven to 350°F. Put the remaining ½ Cup of sugar in a shallow bowl. Uncover the dough and let warm slightly. Roll dough into walnut-size balls. Roll each ball in the sugar and place on a greased cookie sheet. Bake for 10-12 minutes or until browned around the edges. Cool for 2 minutes on the cookie sheet then transfer to a rack to cool completely.

Makes 8 to 10 dozen



Snickerdoodle Bites

1 Package Refrigerator Dough, Unseamed

1 Bag Soft Caramel Squares

½ Cup Sugar

½ Cup Ground Cinnamon

Preheat oven to 350°F. In a small bowl combine sugar and cinnamon. Stir till completely combined. Cut refrigerator dough into 2"x2" squares. Place an unwrapped Caramel in the center of each Dough square. Wrap each dough square around one Caramel then gently roll it in the cinnamon-sugar. Place them on a cookie sheet, one inch apart. Bake for 12 minutes or until slightly browned. Serve warm.



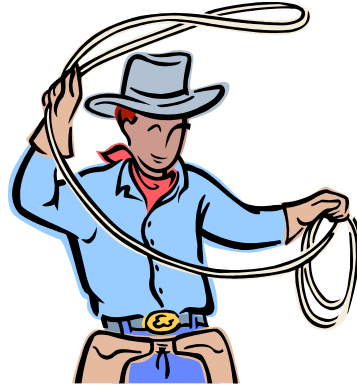
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Spiced Apple Oaties



- 1 Cup Butter
- $\frac{3}{4}$ Cup Brown Sugar
- $\frac{3}{4}$ Cup Granulated Sugar
- 2 Eggs
- 1 tsp. Vanilla
- 1 Cup Flour
- 1 tsp. Soda
- 1 tsp. Cinnamon
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{2}$ tsp. Nutmeg
- $\frac{1}{2}$ tsp. Ginger
- $\frac{1}{2}$ tsp. Cloves
- 2 $\frac{1}{2}$ Cups Oats
- $\frac{3}{4}$ Cup Chopped Apples
- $\frac{1}{2}$ Cup Raisins
- $\frac{1}{2}$ Cup Nuts
- $\frac{1}{2}$ Cup Butterscotch Chips

Preheat oven to 350°. Cream together butter, brown sugar and granulated sugar in a large bowl. Beat in 2 eggs (add one at a time) & vanilla. In separate bowl, mix flour, soda & spices together. Stir into wet ingredients. Mix thoroughly. Stir in oats, raisins, apples, butterscotch chips and nuts. Drop by spoonfuls onto greased pan. Bake for 10 minutes.



Cowboy Cookies

- 2/3 Cup Butter
- 1 Cup Brown Sugar
- 1 Egg, beaten
- 1 tsp. Vanilla
- 1 Cup Flour
- ¼ tsp Baking Powder
- ½ tsp. Soda
- ½ tsp. Salt
- ¾ Cup Oatmeal
- ½ Cup Chopped Nuts
- 1 Cup Dates or Raisins (or combo)
- 1 Cup Cornflakes

Preheat oven to 350°. Cream butter and brown sugar together in a large bowl. Add beaten egg and vanilla. In separate bowl, mix flour, soda, salt, and baking powder together. Stir into wet ingredients. Mix thoroughly. Add oats, nuts, and dates. Carefully stir in cereal. Drop by spoonfuls onto ungreased cookie sheet. Bake at 350°F for 10 minutes.

Mocha Rocky Road Oatmeal Cookies



- 1 Cup Butter, softened
- 1 Tbsp. Instant Coffee Granules
- 1 Cup Packed Brown Sugar
- 1 Tbsp. Hot Water
- 1 Cup Sugar
- 2 Eggs
- 1 ½ tsp. Vanilla
- 2 ½ Cups quick-cooking oats
- 1 tsp. Baking soda
- 1 ½ Cup all-purpose flour
- ½ tsp. Salt
- 1 ½ Cups Semisweet Chocolate Chips
- 1 ½ Cups Mini Marshmallows
- 1 ½ Cups Peanuts

Preheat oven to 375°F and grease cookie sheets. Cream butter and sugar; add eggs and vanilla. Dissolve coffee granules in hot water. Add to butter mixture. Mix flour, soda, and salt; add to butter mixture. Stir in oats, chocolate chips, and peanuts. Form 2" circles with dough and place 4 mini marshmallows in center; wrap dough completely around so that marshmallows are covered. Bake 10 minutes (center will be soft!). Let stand two minutes on cookie sheet before removing.

Potato Chip Cookies

- 1 Cup Butter
- 1 Cup Brown Sugar
- 1 Cup Granulated Sugar
- 2 Eggs
- 1 tsp. Vanilla
- 2 Cups Flour
- 1 tsp. Soda
- 1 Cup Crushed Potato Chips
- 2 Cup semisweet chocolate chips

Preheat oven to 375°. Cream butter, brown sugar and granulated sugar together in a large bowl. Beat in 2 Eggs (added one at a time) & vanilla. In separate bowl, mix flour and soda together. Stir into wet ingredients. Mix thoroughly. Add chips and chips. Drop by spoonfuls onto ungreased cookie sheet. Bake for 8-10 minutes.



Cornflake Coconut Cookies

½ Cup Butter

½ Cup Brown Sugar

½ Cup Granulated Sugar

1 Egg

1 Cup Flour

1 ½ tsp. Baking Powder

1 tsp. Salt

1 Cup Cornflakes

1 Cup Shredded Coconut, toasted

Preheat oven to 350°F. Cream butter, brown sugar, and granulated sugar together in a large bowl. Beat in egg. In separate bowl, mix flour, baking powder, and salt together. Stir into wet ingredients. Mix thoroughly. Stir in toasted coconut and cornflakes. Drop by spoonfuls onto ungreased cookie sheet. Bake for 8-10 minutes. Cool slightly before removed from cookie sheets.

Cornflake Christmas Wreath



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½ Cup Margarine

1 Package (10oz) Regular Marshmallows

1 tsp. Green Food Coloring

6 cups Corn Flakes Cereal

Red Cinnamon Candies

Vegetable Cooking Spray

In a large saucepan, melt margarine over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in green food coloring. Add corn flakes cereal. Stir until well coated. Using 1/4 cup dry measure coated with cooking spray, evenly portion warm cereal mixture. Using buttered fingers, quickly shape into individual wreaths. Dot with cinnamon candies.

Brownies with Peanut Butter Frosting

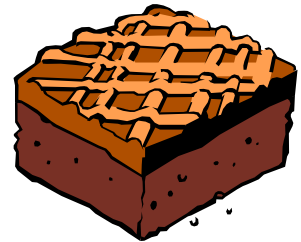
2 Packages Fudge Brownie Mix, prepared & baked according to package directions, EXCEPT adding... 1 Cup White Chocolate Chips and 1 Cup Semi-sweet Chocolate Chips....before baking!

1 Cup Peanut Butter

1 Cup XXX Sugar

4-6 Tbsp. Milk

When brownies have cooled, combine peanut butter, powdered sugar, and milk in a small bowl, blending by hand until smooth. Frost brownies generously!



Caramel Nut Brownies

14 oz. Caramels

2/3 Cup Evaporated Milk

1 pkg. German Chocolate Cake Mix

¾ Cup Melted Butter

½ Cup Chopped Nuts

1 pkg. Chocolate Chips

Grease and flour a 9" x 13" baking pan. Preheat oven to 350°F. In the top of a double boiler, mix caramels & 1/3 cup evaporated milk. Cook over medium low heat until melted.

In a large bowl, combine cake mix, butter, 1/3 cup evaporated milk, nuts and cake mix. Pour ½ of batter into prepared baking pan and press down. Bake 6 minutes at 350°F. Sprinkle chips over hot cake batter, pour caramel on top of chips. Crumble rest of cake batter over the top. Bake for 15 more minutes.

Caramelistic Brownies

14 oz. Caramels
14 oz. Can Sweetened Condensed milk
1 Cup + 1 Tbsp. Solid Shortening
2 Cups Sugar
4 Eggs
 $\frac{3}{4}$ Cup Cocoa Powder
 $\frac{1}{4}$ Cup Milk
1 $\frac{1}{2}$ Cups Flour
1 tsp. Salt
1 tsp. Baking Powder
1 Cup Chocolate Chips
1 Cup Chopped Nuts

Grease a 9" x 13" baking pan. Preheat oven to 350°F.

Place caramels and condensed milk in a heavy saucepan and cook over low heat, stirring often until caramels are melted and blended with milk. While caramels are cooking, place shortening in another heavy saucepan & cook over low heat until melted. Remove melted shortening from heat and cool.

Beat sugar and eggs together; add cocoa, milk and cooled shortening. Set aside.

Sift flour, salt, & baking powder; add to chocolate mixture, beating thoroughly. Stir in chips and $\frac{1}{2}$ cup of nuts.

Place $\frac{2}{3}$ of batter in pan & bake for 12 minutes. Remove brownies from oven and pour melted caramels over top. Sprinkle remaining nuts over caramels. Drop remaining $\frac{1}{3}$ of the batter by teaspoonfuls evenly over brownies and smooth out top using dampened hands or a knife; swirl with knife for a marbled effect. Return pan to oven and bake 25 more minutes. Remove from oven and cover with foil. Let stand at room temperature for 1 hour. Then refrigerate for 1 hour. Cut into bars!

Cheesecake Bar Cookies



1/3 Cup Brown Sugar, packed

1/2 Cup Chopped Walnuts

1 Cup Flour

1/3 Cup Melted Butter

1 pkg. (8 oz.) Cream Cheese

1/4 Cup Sugar

1 Egg

1 Tbsp. Lemon Juice

2 Tbsp. Milk

1 tsp. Vanilla

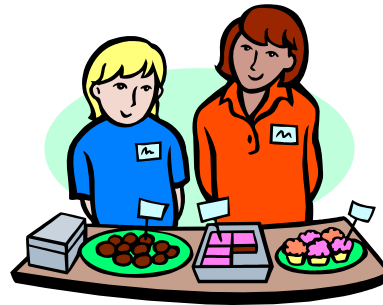
Mix the brown sugar, nuts, and flour together. Stir in the butter and work it by hand until it resembles coarse crumbs. Set aside 1 cup of the mixture for the topping and press the rest firmly into the bottom of a greased 8" x 8" pan. Bake at 350°F for 15 minutes. Leave the oven on.

While the crust is baking, cream the cream cheese and sugar together. Add the egg, lemon juice, milk, and vanilla, beat thoroughly, and pour it over the baked crust.

Sprinkle the remaining crumb mixture over the top of the cream cheese layer and bake for another 25 minutes. Cool completely before cutting into squares.

Steve's Honey Wheat Brownies

- 2 Cups Butter, melted
- 1-1/2 Cups Honey
- 2 Eggs (large)
- 1 tsp. Vanilla
- 1 Cup Whole Wheat Flour
- ½ Cup Cocoa, with up to a ½ cup more for more flavor
- 1-1/2 tsp. Baking Powder
- 1/8 tsp. Salt
- 1-2 Tbsp. Sour Cream (optional)



Melt butter. Add honey and mix till honey is liquefied. Add vanilla. Mix in dry ingredients. Add sour cream and mix with hand mixer. Add eggs last. Mix well, pour into well-greased pan. Bake at 325°F for 45 minutes.

Sensibly Delicious Blonde Brownies

- 2 1/4 Cup Flour
- 2 1/2 tsp. Baking Powder
- 1/2 tsp. Salt
- 1 3/4 Cup Brown Sugar
- 6 Tbsp. Margarine, softened
- 2 Egg Whites
- 1 1/2 tsp. Vanilla
- 1/3 Cup Water
- 1 (12 oz.) Package Semi-sweet Chocolate Morsels

In small bowl, combine flour, baking powder, and salt. In large bowl beat sugar, margarine, egg whites, and vanilla till smooth. Gradually add dry ingredients alternately with the water. Add morsels. Spread in greased 10 x 13-inch pan. Bake at 350 F. For 20-25 minutes until golden brown. Cool in pan, cut into 2-inch squares. Yield: 25 brownies.

Black Bottom Cupcake Cookies

- 1 (8 oz) package Cream Cheese, softened
- 1 Egg
- 1/3 Cup Sugar
- 1/8 tsp Salt
- 1 Cup Miniature Semisweet Chocolate Chips
- 1 ½ Cup Flour
- 1 Cup Sugar
- ¼ Cup Unsweetened Cocoa Powder
- 1 tsp. Baking Soda
- ½ tsp. Salt
- 1 Cup Water
- 1/3 Cup Oil
- 1 Tbsp. Cider Vinegar
- 1 tsp. Vanilla



Preheat oven to 350°F. Line muffin tins with paper cups. Beat cream cheese, egg, salt, and 1/3 cup sugar until light and fluffy. Stir in chocolate chips and set aside.

In another bowl, mix together flour, sugar, cocoa, baking soda, and ½ tsp salt. Make a well in the center and add water, oil, vinegar, and vanilla. Stir until well blended. Fill muffin tins 1/3 full with batter and top with dollop of cream cheese mixture. Bake at 350° F for 25 to 30 minutes.

Pecan Pie Cookies



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Cookie Ingredients:

3/4 Cup Butter
1 Cup Brown Sugar
1 Egg
1 tsp. Vanilla
2 Cups Flour
1 tsp. Baking Powder

Filling Ingredients:

1 Cup Chopped Pecans
½ Cup Firmly Packed Brown Sugar
¼ Cup Whipping Cream
1 tsp. Vanilla

Preheat oven to 350°F. Combine all cookie ingredients EXCEPT flour and baking powder in large bowl. Beat at medium speed until creamy. Reduce speed to low; add flour and baking powder. Beat until well mixed.

Shape dough into 1 ¼" balls and place 2" apart on ungreased cookie sheets. Make indentations in each cookie with spoon. Combine all filling ingredients in small bowl; fill each cookie with 1 rounded teaspoon filling. Bake for 10 minutes or until lightly browned. Cool one minute before removing from cookie sheets.

These cookies can be stored in freezer for 3 months. Layer with waxed paper and store in air-tight containers.

Holiday “Eggnog” Squares

67 Vanilla Wafers, divided
2 Package Vanilla Instant Pudding
¼ Cup Butter, divided
¾ tsp. Vanilla extract
2 Tbsp. Sugar
¼ tsp Ground Nutmeg
6 oz. White Baking Chocolate
1½ Cups Cool Whip, thawed
2 Cups Cold Milk
Colored Sugar Sprinkles



Crush 35 of the wafers; place in medium bowl. Melt 3 Tbsp. of the butter; add to wafer crumbs with sugar; mix well. Spoon into 9-inch square pan; set aside.

Place 3 oz. chocolate and remaining 1 T butter in small microwaveable bowl. Microwave on high 1 min. or until butter is melted. Stir until chocolate is completely melted and mixture is well blended. Drizzle over crust. Pour milk into large bowl. Add dry pudding mixes, extract and nutmeg. Beat with wire whisk 2 min. gently stir in whipped topping. Spread half of the pudding mixture over crust; top with 16 of the remaining wafers. Cover with remaining pudding mixture. Refrigerate at least 3 hours or until firm.

Melt remaining chocolate; dip remaining a wafer partially in melted chocolate (to cover about half of the wafer); sprinkle immediately with colored sugar. Allow it to cool on wax paper until the chocolate is set Repeat for all 15 additional wafers. Cut into squares just before serving.

Stand one chocolate covered wafer on each of the squares.

Oreo Candy Cane Bark

- 3 pkg. (6 oz. each) White Baking Chocolate
- 15 Oreo Cookies, coarsely chopped (about 2 cups)
- 3 Candy canes, crushed (about ¼ cup)

Cover large baking sheet with foil; set aside. Separate cookie chunks from fine crumbs; discard fine crumbs (they muddy the bark). Microwave chocolate in large bowl on high 2 min. or until almost melted, stirring every 30 seconds. Stir until chocolate is completely melted. Stir cookie chunks into melted chocolate. Spread immediately onto prepared baking sheet.

Sprinkle with crushed candy canes; press candy lightly into chocolate with back of spoon. Refrigerate 4 hours or until firm. Break into pieces.

Store in tightly covered container in refrigerator.



Toffee Bars



- ½ Cup Butter
- 1 Cup Oats
- ½ Cup Firmly Packed Brown Sugar
- ½ Cup Flour
- ½ Cup Finely Chopped Walnuts
- ¼ tsp. Baking Soda
- 1 (14-ounce) Can Sweetened Condensed Milk
- 2 tsp. Vanilla
- 1 (6-ounce) Package Chocolate Chips

Preheat oven to 350 F. Lightly grease a 9 by 13-inch baking pan. Put the stick of butter (minus 2 Tbsp) in the pan and stick in oven until melted. Pull it out and add the oats, sugar, flour, walnuts, and baking soda to the butter and stir well. Press firmly on the bottom of the pan and return to oven. Bake 10 to 15 minutes or until lightly browned.

While crust is baking, combine remaining tablespoon of butter and the can of sweetened condensed milk in a saucepan and cook and stir over medium heat until mixture thickens slightly (about fifteen minutes). Remove from heat and stir in vanilla. Pour over crust. Return to oven and bake 10 to 15 minutes longer or until golden brown. Remove from oven. Sprinkle chocolate chips on top while pan is still warm. Let stand one minute, for chips to start melting, and then spread over the bars to create a thick chocolate coating over the cookie bars. Cool to room temperature and then chill thoroughly. Cut into bars. Cookies can be stored in a tightly covered container at room temperature.

These are my daddy's favorite cookies and my mom almost always makes them at Christmas time. I don't know about the storing tip because we have never had enough left over to store, but they are a favorite dessert for company!!!

Lemon Snow Squares

Shortbread Crust:

1 Cup Sugar
2½ Cups Flour
1½ tsp. Vanilla
1½ tsp. Almond Extract
Pinch Salt



Preheat oven to 350 F. Lightly grease a 9 by 13-inch baking pan. Cream butter and sugar until light and fluffy. Add extracts and blend together. Mix the salt into the flour and beat flour mixture into the butter/sugar mixture. With your hands, gather up dough and press it evenly over the bottom of the pan. Bake for 20 minutes.

Filling:

4 Eggs
2 Cups Sugar
1 tsp. Grated Lemon Peel
6 Tbsp. Lemon Juice
1/3 Cup Flour
1 tsp. Baking Powder
3 Tbsp. Powdered Sugar

While the shortbread bakes, beat the eggs until light and frothy. Gradually add the sugar, beating until thick. Add the lemon peel, lemon juice, flour and baking powder and beat until blended. Pour this over the hot baked crust and bake in oven for 15 to 20 minutes, or until golden brown. Remove from oven and sprinkle evenly with powdered sugar. Let cool in pan before cutting into 2-inch squares. Makes 2 dozen squares.

Gramp's Peanut Butter Chocolate Cookies

COOKIE BAR INGREDIENTS:

Roll Refrigerator Sugar Cookies (homemade or store bought)

16 oz. Chocolate Chips

FROSTING INGREDIENTS:

½ Cup Powdered Sugar

¼ Cup Peanut Butter

2-4 Tbsp. Milk

Preheat oven to 350. Slice and press refrigerator cookie dough into greased 13" x 9" pan. Bake 15 minutes. Sprinkle chocolate chips over baked cookies. Let stand 5 minutes. Spread chocolate evenly over cookies. While cookies are cooling, mix together frosting ingredients. Drizzle frosting over cookies. Cool and then cut into bars.

Cherry Chocolate Almond Bars

- ¼ Cup Butter
- 1 ½ Cups Chocolate Wafer Crumbs
- 1 (14 oz) Can Sweetened Condensed Milk
- 1 ½ tsp. Almond Extract
- 1 Cup Chocolate Chips
- ½ Cup Coconut
- ½ Cup Candied Cherries
- ½ Cup Sliced Almonds

Preheat oven to 350 F. Melt butter in a 9 by 13-inch baking pan. (Mix almond extract with condensed milk.) Sprinkle crumbs over butter and pour condensed milk over the crumbs. Sprinkle with chips, coconut, almonds and cherries. Bake 25 minutes. Chill.

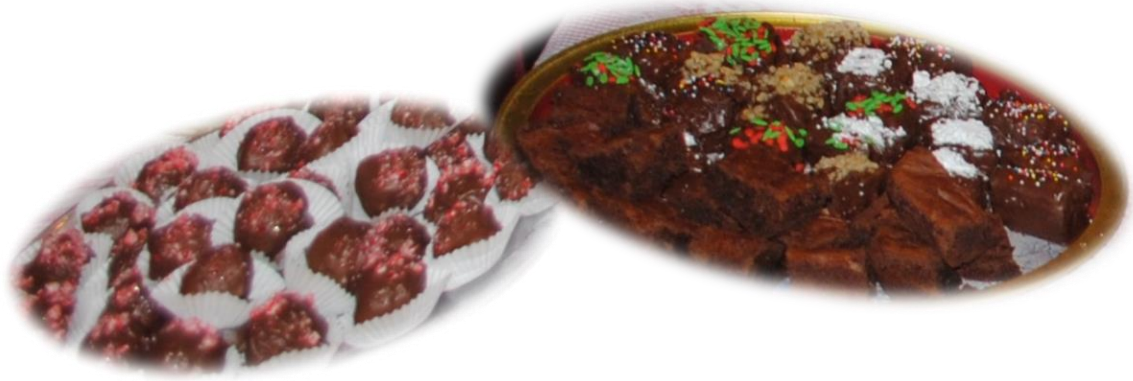


Almost Candy Bars



- Canola Cooking Spray
- 2 Tbsp. Butter
- 3 Tbsp. Sour Cream
- 3 Tbsp. Chocolate Syrup
- 1 Package Devil's Food Cake Mix
- $\frac{3}{4}$ Cup Butterscotch Chips
- $\frac{3}{4}$ Cup Semi-sweet Chocolate Chips
- 1 Cup Coconut
- $\frac{3}{4}$ Cup Pecans or Walnuts
- 1 Can (14 oz.) Sweetened Condensed Milk

Pre-heat oven to 350°F. Melt butter; add sour cream and chocolate syrup and mix thoroughly. Sprinkle butter mixture over cake mix; beat on low until mixture is crumbly. Press evenly into greased 9" x 13" pan. Sprinkle chips, coconut, and nuts over cake mixture. Drizzle condensed milk over the top. Bake at 350°F for 30 minutes. Cool completely and cut into bars.



Christmas Candy



Zack's Birthday Bar

Grease foil lined 10x15" pan.

LAYER 1, FUDGE:

- 1 ½ Cups Sugar
- 1 (7 oz.) Jar Marshmallow Cream
- ½ Cup Butter
- 3 Cups Semisweet Chocolate Chips
- 1 (5 oz.) Can Evaporated milk
- ½ tsp. Vanilla

Heat sugar, butter, milk, and marshmallow cream in heavy 3-quart saucepan over medium heat until mixture boils, stirring constantly. Boil and stir for 5 minutes. Add chocolate chips and vanilla extract, stirring until chips are melted. Immediately spread into prepared pan. Refrigerate while preparing next layer.

LAYER 2, CARAMEL:

- 2 Cups Sugar
- 2 Cups Half-and-Half
- ½ Cup Butter
- ¼ Cups Light Corn Syrup

Heat sugar, butter, 1 cup of the half-and-half and the corn syrup to boiling in Dutch-oven over medium heat, stirring constantly. Stir in remaining half-and-half. Cook over medium heat, stirring frequently, to 245° on candy thermometer (approximately 50-60 minutes). Immediately spread over fudge. Refrigerate while preparing next layer.

LAYER 3, PEANUT BUTTER FUDGE:

- 1 ½ Cups Sugar
- 1 (7oz) Jar Marshmallow Cream

½ Cup Butter

3 Cups Peanut Butter Chips

1 (5 oz.) Can Evaporated Milk

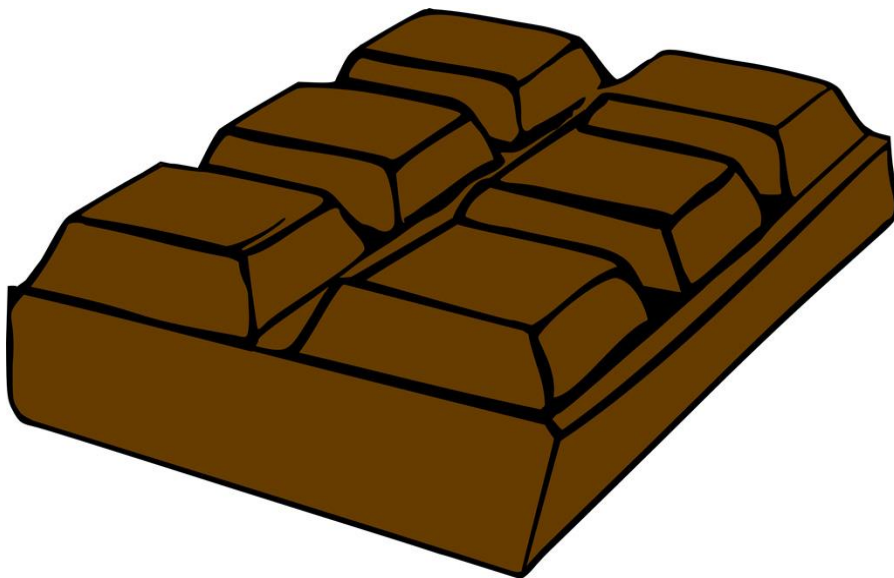
½ tsp. Vanilla

Heat sugar, butter, milk and marshmallow cream in heavy 3-quart saucepan over medium heat until mixture boils, stirring constantly. Boil and stir for 5 minutes. Add peanut butter chips and vanilla extract, stirring until chips are melted. Immediately spread on top of layer 2.

LAYER 4, TOPPING:

2 Bags Reese's Peanut Butter Cups

Coarsely chop candy cups. Sprinkle candy pieces onto top of layer 3. Refrigerate until ready to cut and serve.



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Creamy Fudge

- 1 ½ Cups Sugar
- 1 (7-oz.) Jar Marshmallow Cream
- ½ Cup Butter
- 3 Cups Semi-Sweet Chocolate Chips
- 1 (5-oz.) Can Evaporated Milk
- ½ tsp. Vanilla

Lightly grease foil-lined 9x13x2-inch pan; set aside. Heat sugar, butter, milk, and marshmallow cream in heavy 3-quart saucepan over medium heat until mixture boils, stirring constantly. Boil and stir for 5 minutes. Add chocolate chips and vanilla extract, stirring until chips are melted. Immediately spread into prepared pan. Refrigerate overnight.

Cut into 1-inch squares. Store in airtight container in refrigerator.



Peanut Butter Fudge

- 1 ½ Cups Sugar
- 1 (7-oz.) Jar Marshmallow Cream
- ½ Cup Butter
- 3 Cups Peanut Butter Chips
- 1 (5-oz.) Can Evaporated Milk
- ½ tsp. Vanilla

Lightly grease foil-lined 9x13x2-inch pan; set aside. Heat sugar, butter, milk, and marshmallow cream in heavy 3-quart saucepan over medium heat until mixture boils, stirring constantly. Boil and stir for 5 minutes. Add chocolate chips and vanilla extract, stirring until chips are melted. Immediately spread into prepared pan. Refrigerate overnight. Cut into 1-inch squares. Store in airtight container in refrigerator.

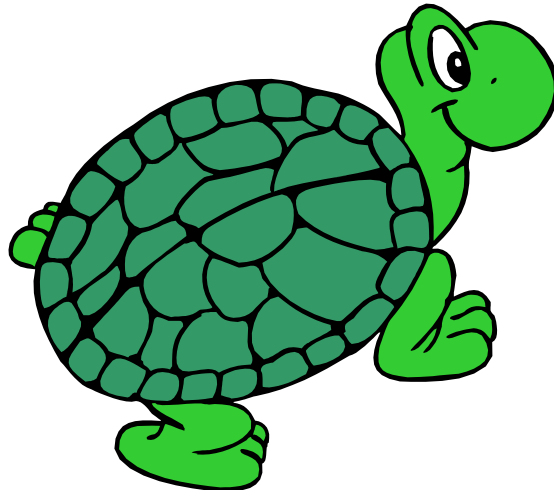
Chocolate Fudge

- ¼ Cup Butter
- 1 tsp. Vanilla
- 4 oz. Unsweetened Chocolate
- 1 (16 oz.) Box Powdered Sugar
- ⅓ Cup Heavy Whipping Cream
- ½ Cup Chopped Nuts, if desired

Butter an 8 inch cake pan. Combine butter, chocolate and cream in top of a double boiler. Set over a pan of simmering water. Cook stirring, until chocolate melts and mixture is smooth. Stir in vanilla. Remove top of double boiler from heat. Sift powdered sugar into a medium bowl. Make a well in center. Slowly beat warm chocolate mixture into sugar, beating until mixture is blended and all of the powdered sugar has been incorporated. Fold in chopped nuts, if desired. Pour into prepared pan; spread evenly. Refrigerator about 2 hours or until set. To decorate, melt

chocolate in a small heavy saucepan over very low heat, stir until smooth. Let cool. Spread melted chocolate over top of chilled fudge; let stand until chocolate is set.

Turtles



72 Pecan Halves

24 Caramel Candies

1 tsp. Shortening

1 Package Semisweet Chocolate Chips

Heat oven to 300°F. Cover cookie sheet with aluminum foil, shiny side up; grease. For each candy, place 3 pecan halves in Y shape on foil. Place 1 caramel candy in center of each pecan Y. Bake just until candy is melted, about 9-10 minutes.

Heat shortening and chocolate chips in double boiler, stirring constantly, just until chocolate is melted. Spread mixture over candies, leaving ends of pecans uncovered. Refrigerate just until chocolate is firm, about 30 minutes.

Chocolate Peanut Butter Cup Candies

Chocolate Cups:

1 11½ oz. Package (2 Cups) Milk Chocolate Morsels
2 Tbsp. Vegetable Shortening (e.g. Crisco)

Peanut Butter Filling

¾ Cup Creamy Peanut Butter
¾ Cup Powdered Sugar
1 Tbsp. Butter, melted

In a small bowl, combine peanut butter, xxx sugar and butter; mix until blended and set aside.

Combine over hot (not boiling) water, chocolate morsels and vegetable shortening. Stir until melted and smooth.

Form peanut butter mixture into balls (egg shapes for Easter) and pour chocolate over the balls, moving them as necessary. This is VERY messy! Then place on waxed paper lined cookie sheet. Chill until firm. Keep refrigerated.

These candies taste just like Reese Cups and they are easy to make.

Puppy Chow

½ Cup Peanut Butter

¼ Cup Butter

1 Cup Chocolate Chips

½ tsp. Vanilla

9 Cups Crispix Cereal (or Chex Cereal)

1½ Cup Powdered Sugar

Melt peanut butter, butter, and chocolate chips in a double boiler. Stir thoroughly; add vanilla and stir. Pour mixture over cereal and toss lightly until cereal pieces are covered. Coat with powdered sugar.



Holiday Truffles

- 2 Cups Semi-Sweet Chocolate Chips
- 4 Tbsp. Butter
- ½ Cup Heavy Whipping Cream
- 2 Tbsp. Shortening
- 2 Cups Milk Chocolate Chips
- ½ Cup Pecans, finely chopped
- ½ Cup Candy Cane or Peppermint, finely chopped

Melt semi-sweet chocolate in heavy saucepan over low heat, stirring constantly. Remove from heat. Stir in butter. Stir in heavy whipping cream, until mixture is smooth. Refrigerate, stirring every 5 minutes, until mixture is stiff and hold a shape. Using a teaspoon and your hand form mixture into balls (approximately 1" in diameter) and place them on a foil covered cookie sheet. Place cookie sheet in freezer for 30 minutes.

Melt shortening and milk chocolate in a heavy saucepan over low heat, stirring constantly; remove from heat. Coat each truffle with melted milk chocolate, then roll it in either the chopped nuts or the chopped candies, then place it on foil-covered cookie sheet. Refrigerate truffles until the coating is set.

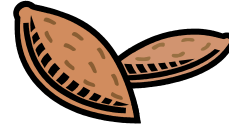
pudding Candy Clusters



- 1 Package Vanilla Pudding Mix, NOT instant (Lemon Pudding or Chocolate Pudding)
- 1 Cup Sugar
- ½ Cup Evaporated Milk
- 1 Tbsp. Butter
- 1 Cup Salted Peanuts (Coconut) (Almond)
- ½ tsp. Vanilla (Coconut Extract) (Almond Extract)

Blend pudding mix and sugar. Stir in evaporated milk and add butter. Cook over medium heat until mixture comes to a boil. Turn down heat to low and boil gently for 3 minutes, stirring constantly. Remove from heat and stir in peanuts and vanilla. Beat immediately while pudding is still hot. Drop by spoonfuls on waxed paper. Let cool until set. Store in air tight container.

Almond Roca



Use an inexpensive chocolate such as Hershey's. It has low cocoa butter content. If you use a premium chocolate with a high cocoa butter content, unless you temper the chocolate first (look up directions online), the cocoa butter may separate into white streaks as the melted chocolate cools.

Do NOT attempt to make this on a humid or rainy day! Do NOT double this recipe; make one batch at a time!

1 Cup Sugar

¼ Cup Water

1 Tbsp. Light Corn Syrup

½ lb. Butter (2 sticks—NO substitutes!)

2 Cups Slivered Almonds

½ lb. Bar of Regular Hershey's Chocolate (7 oz. is okay!)

Melt butter with sugar, syrup, and water in a pan on medium. Stir continuously with a wooden spoon. When butter is melted, add the almonds. When mixture comes to a rolling boil, set your timer for a minimum of 10 minutes and keep stirring (no more than 15 minutes). The mixture will thicken and turn darker in color. The almonds will roast. Keep stirring and cooking until you hear it crackle. If you don't cook it long enough, it will not harden, so keep stirring and listen for the crackling sound.

It is very hard to distinguish between the boiling sound and the crackling sound in this recipe. A better guideline for me is color. When the mixture turns a warm amber color, at about about 11 to 12 minutes into boiling, that's the time to pour it out. Wait too long and it will burn.

When the mixture crackles, pour the mixture out into a large cookie sheet and spread it as thin as possible with a fork. While it is still hot, break up the chocolate into chunks and distribute it over the almond mixture and let it melt. Spread it evenly on the top.

Let it cool to room temperature. When cool, you can lift the whole thing off the pan and break into small pieces.

Almond Candy

- 1 ½ lbs. Vanilla flavored Candy Coating
- 1 (14-oz.) Can Sweetened Condensed Milk
- 1/8 tsp Salt
- 1 tsp. Almond Extract
- 1 lb. Toasted Almonds

In a heavy saucepan, over low heat, melt candy coating, condensed milk, and salt. Remove from heat; stir in extract, then almonds. Spread evenly into wax paper-lined pan. Chill until firm. Turn onto cutting board; peel off paper and cut into squares. Store tightly covered at room temperature.

Christmas Candy Sushi

- 1 ½ Tbsp. Butter, cut into pieces
- 18 Regular Marshmallows
- 3 Cups Rice Krispies Cereal
- 6 Red & Green Fruit Roll-Ups
- 24 Red & Green Gummy Worms



Melt butter in a medium saucepan over low heat and add marshmallows. Stir marshmallows until completely melted. Remove mixture from heat and add cereal. Stir to coat cereal evenly in melted marshmallows.

Roll out the fruit roll-ups. Place equal amounts of the coated cereal onto each fruit roll up and spread evenly across the fruit roll up leaving a small ½" tab of fruit roll up on one edge. Place 2 gummy worms at the opposite edge of the coated cereal mixture from the tab. (Use to more if needed to have double worms the full length of the roll up.) Wrap and roll the candy and fruit, until the cereal wraps completely around the worms and the tab can be overlapping the fruit wrap. Repeat with remaining rolls.

Honey Sesame Candy

2 Cups Sesame Seeds

1 1/4 Cups Honey

In a heavy pan, cook the honey and sesame seeds together gently for about 8 to 10 minutes, stirring occasionally until the mixture is golden brown. Test in cold water - when a soft ball is formed, the sweet is ready. Pour onto a marble slab or greased pan. Use a rolling pin to flatten mass to about 12-inch thickness. As the candy cools, break into pieces. Wrap the pieces individually in waxed paper and store in a tin box.

Spiced Pecans

4 Cups Pecan Halves

3/4 Cup Sugar

1/2 tsp. Allspice

1/2 tsp. Ground Ginger

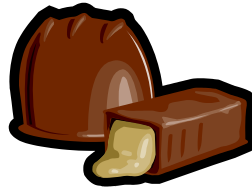
1/2 tsp. Ground Cloves

1/2 Cup Water

1 Tbsp. Tangerine Peel, minced finely

Place all ingredients in an iron skillet and cook on medium high heat. Cook and stir until all the liquid boils out and pecans turn from looking wet and sticky to dry.

Steve's Semisweet Chocolate Ganache



- 1 Cup Heavy Cream
- 2 Tbsp. Unsalted Butter
- 2 Tbsp. Sugar
- 12 oz. Semisweet Chocolate, broken into ½ pieces

Heat the heavy cream, butter, and sugar in a 2 ½ quart saucepan over medium-high heat. When hot, stir to dissolve the sugar. Bring mixture to a boil. Place chocolate in stainless steel bowl. Pour boiling cream over the chocolate and allow to stand for 5 minutes. Stir until smooth. Allow to cool to room temperature.

Beezie's Haystacks

- 2 Cups Semisweet Chocolate Chips
- 2 Cups Butterscotch Chips
- 12 oz. Peanuts
- 5 (5 oz.) Cans Chow Mein Noodles

Melt the chips in a saucepan on low heat. Stir in the nuts and the noodles. Then drop by teaspoonfuls onto waxed paper-lined cookie sheet. Cool and then store covered in the refrigerator.

Peppermint Bark

12 oz. High Quality White Chocolate

5 Candy Canes, crushed

½ tsp. Peppermint Extract

Break up peppermint candy into little pieces. Melt the chocolate according to the package instructions. Once melted, add the peppermint extract and stir. Pour the melted chocolate out onto a cookie sheet lined with waxed paper and spread out with a spatula or wooden spoon. Sprinkle the peppermint candy chunks on to the chocolate and gently press them in with your hands. Place into the freezer for 5 minutes or until hardened. Break into pieces and serve or store in the refrigerator in an airtight container.

Peanut Butter Cup Candy Squares

½ Cup Brown Sugar

2 ½ Cups Powdered Sugar

1 Stick Butter

1 tsp. Vanilla

2 Cups Peanut Butter

Mix all ingredients by hand and press evenly into a greased 9" x 13" pan.

½ Stick Butter

1 Package Chocolate Chips

Melt butter and chips in a double boiler. Pour over peanut butter mixture and spread evenly. Cut into squares.



Million Dollar Fudge

4 1/2 Cups Sugar

Pinch of Salt

2 Tbsp. Butter

1 Large Can Condensed Milk

Boil the above ingredients for 6 minutes!

Put into Bowl:

12 oz. Semi-sweet Chocolate bits

12 oz. German Sweet Chocolate pieces

1 Pint Marshmallow Cream

2 Cups Walnuts

Pour hot syrup over the above chocolate mixture. Beat until chocolate melts. Pour into pans. Cut when cool.



Sugar-Free Cookies



Steve's Sugar-Free Butter Pecan Cookies

3 Cups Biscuit Mix
1/3 Cup Pecan Pieces
1 Cup Pitted Dates
2 Egg Whites
1/3 Cup Warm Water
2 tsp. Vanilla
1/2 Cup Butter
Fruit-Sweetened Jam
Pecan Halves (optional)

Preheat oven to 350 degrees. Use a blender or food processor to chop pecan pieces until finely ground. Sift biscuit mix, and stir in the pecans. Set aside.

Use blender or food processor to purée dates, gradually adding egg whites and warm water. Beat several minutes until creamy. Melt butter, and then stir in date cream and vanilla. Fold liquid ingredients into biscuit mix. Stir only until blended.

On an ungreased cookie sheet, form dough into cookies 1/4" thickness by 2" diameter. Press a thumb print into the middle of each. Decorate each cookie with 1/4 teaspoon of jam and/or a pecan half.

Bake at 350 degrees for 7-10 minutes until touches of light brown can be seen. Makes 3 dozen cookies.



Steve's Sugar-Free Peanut Butter Cookies

1/3 Cup Pecan Pieces
3 Cups Biscuit Mix
1 Cup Pitted Dates
2 Egg Whites
1 Cup Warm Water
2 tsp. Vanilla
2/3 Cup Unsweetened Peanut Butter
Fruit-Sweetened Jam

Preheat oven to 350°. Use a blender or food processor to chop pecan pieces until finely ground. Sift the biscuit mix, stir into the pecans, and set aside. Use blender or food processor to purée dates, gradually adding egg whites. Beat several minutes until creamy. Melt peanut butter, and then stir it into the blender along with the water and vanilla. Fold liquid ingredients into biscuit mix. Stir only until blended. Press dough into 1/4" thickness and about 2" diameter cookies on an ungreased cookie sheet. Then press a slight thumb print into the middle of each. Decorate each cookie with 1/4 teaspoon of jam. Bake at 350° for 8-12 minutes until touches of light brown can be seen.

Makes 3 dozen cookies.





Ornament Cookies



Spicy Christmas Ornaments



- 1 Cup Applesauce
- 4 oz. Cinnamon
- 1 oz. Ground Cloves
- 1 oz. Nutmeg
- 1 oz. Ginger

Combine everything and blend with your hands until dough is smooth. Add more applesauce if necessary. Divide dough into fourths. Sprinkle countertop with cinnamon and roll out portion of dough to 1/4" thick. Cut with cookie cutters and transfer to cookie sheet. Pierce with skewer to form hole for hanging on tree.

Note: Ornaments must be turned every 12 hours and holes examined until they are dry. This takes 3 to 5 days. When the ornaments lose their scent, dab on oil of cinnamon.

When completely dry, ornaments can be decorated with white paint. These ornaments look like gingerbread cut-out cookies!

Alternative Spicy Christmas Ornament Recipes

Variation # 1

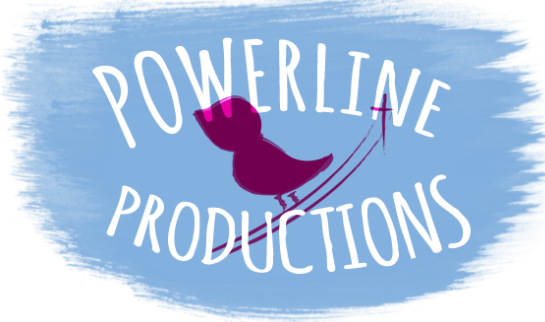
$\frac{3}{4}$ Cup Applesauce
2 Tbsp. White Glue
4 oz. Cinnamon
1 Tbsp. Cloves
1 Tbsp. Nutmeg

Variation # 2

4 oz. Ground Cinnamon
4 oz. Ground Nutmeg
4 oz. Ground Ginger
4 oz. Ground Cloves
3 $\frac{1}{2}$ to 4 Cups Applesauce



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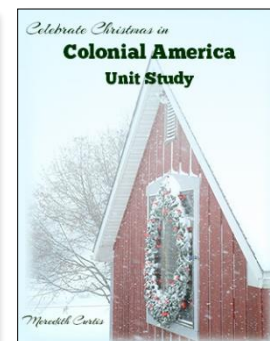
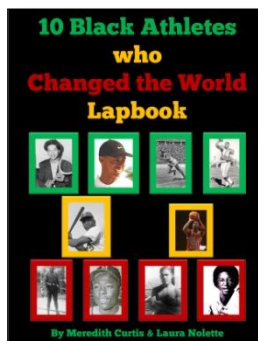
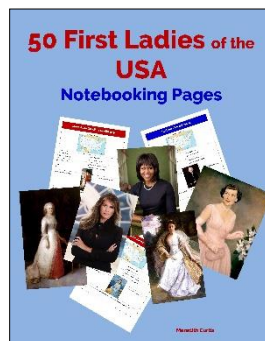
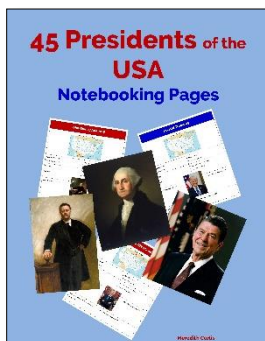
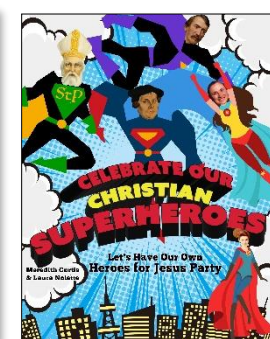
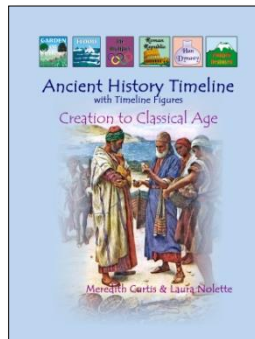
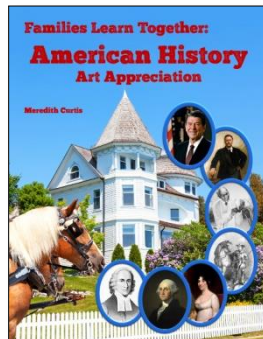
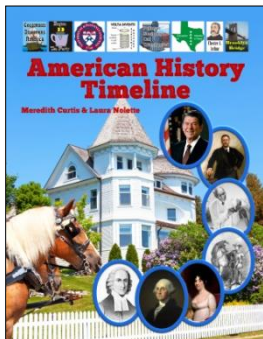
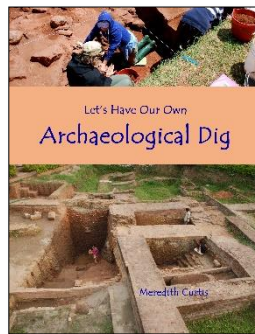
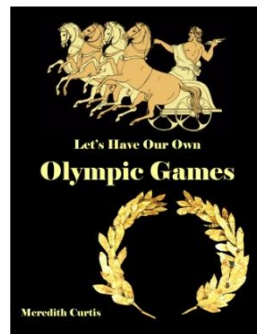
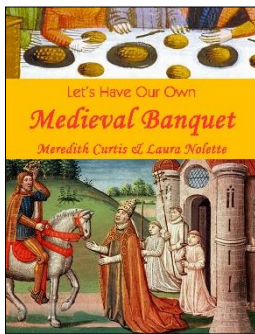
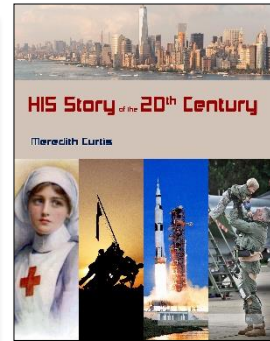
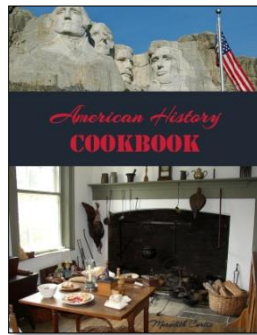
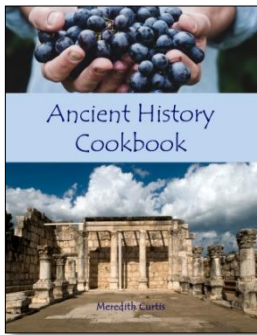
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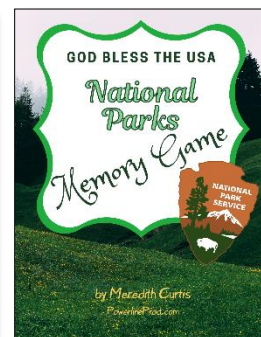
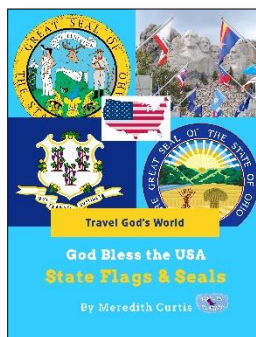
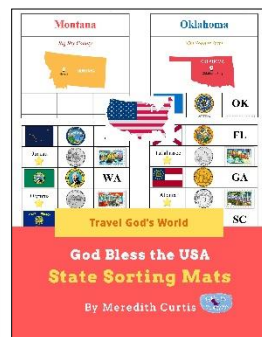
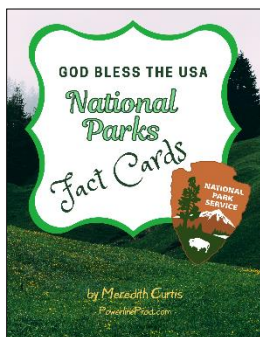
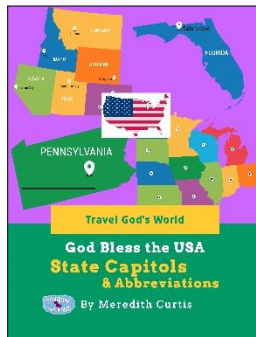
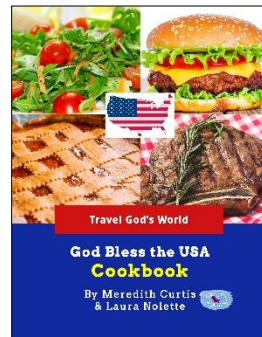
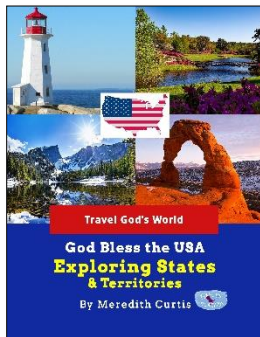
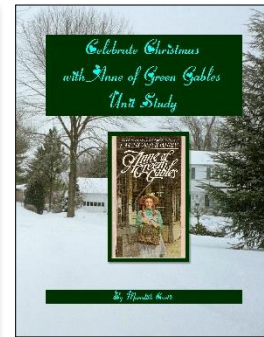
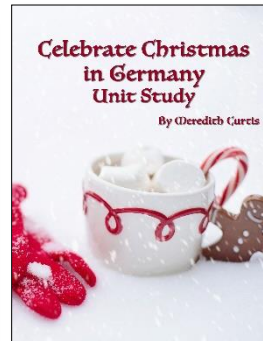
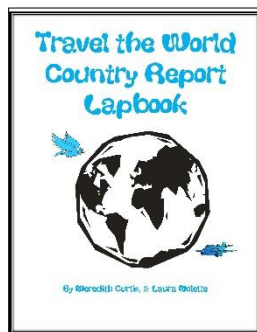
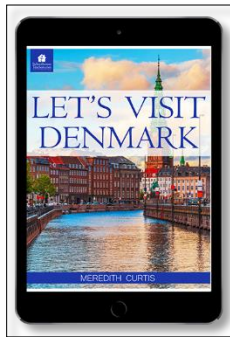
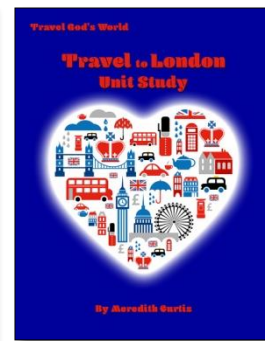
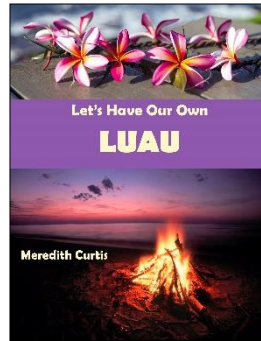
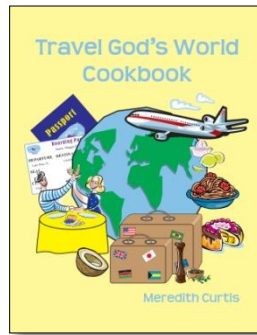
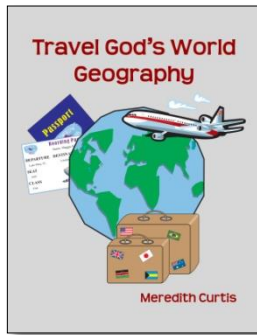
**Contact Us: Laura@powerlinecc.com & Meredith@powerlinecc.com &
PastorMike@powerlinecc.com**

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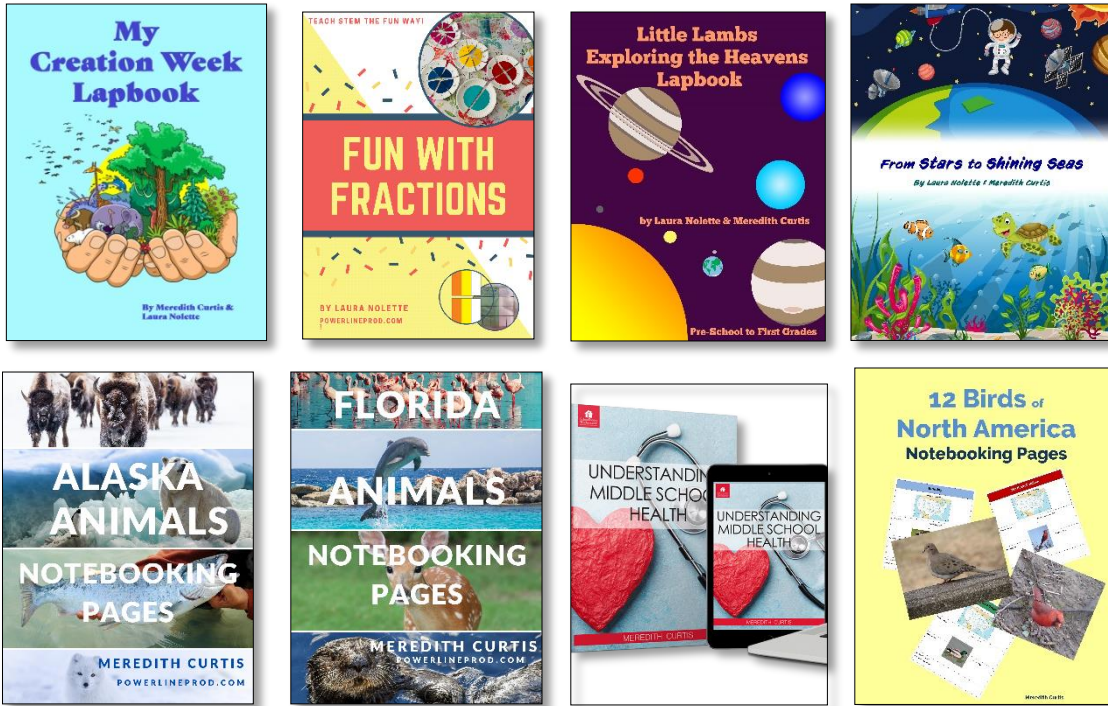
Teach History the Fun Way



Teach Geography the Fun Way



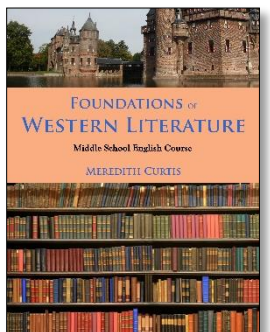
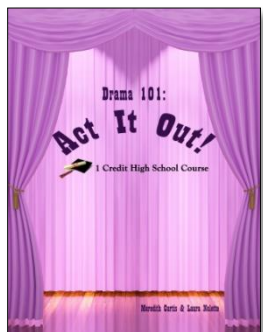
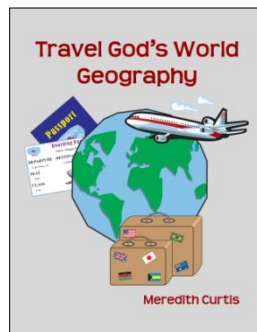
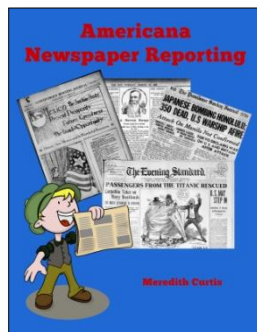
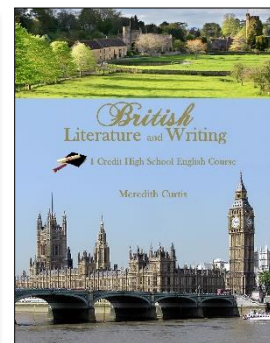
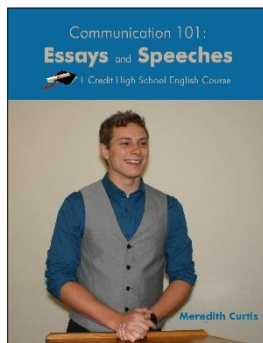
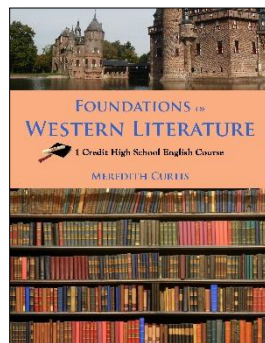
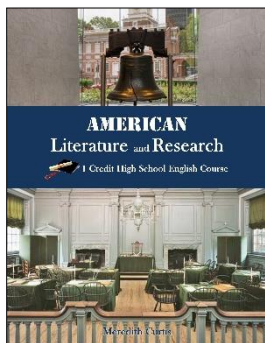
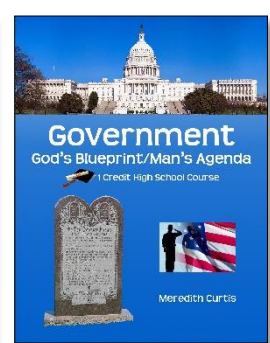
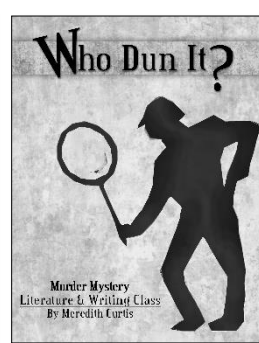
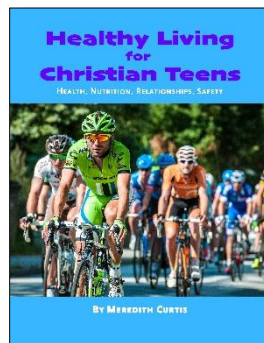
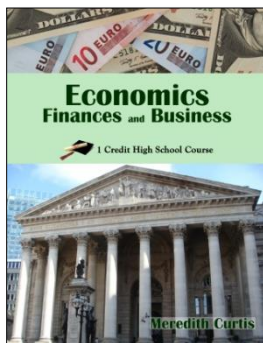
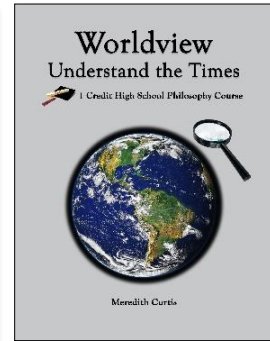
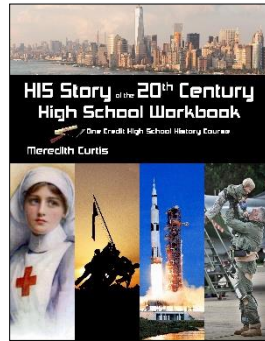
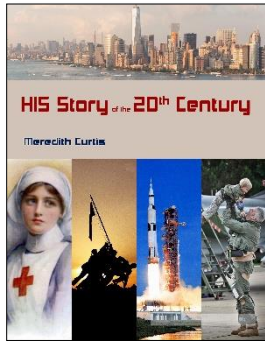
Teach STEM the Fun Way



Teach Preschool the Fun Way

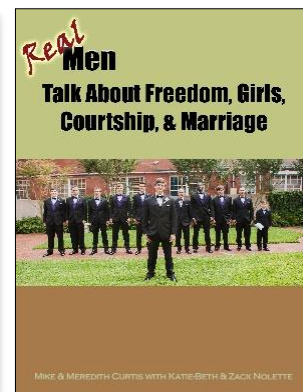
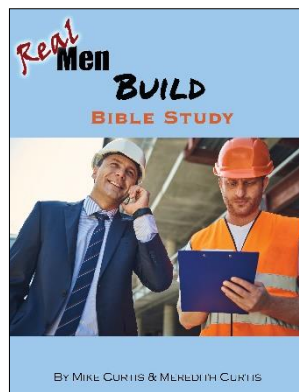
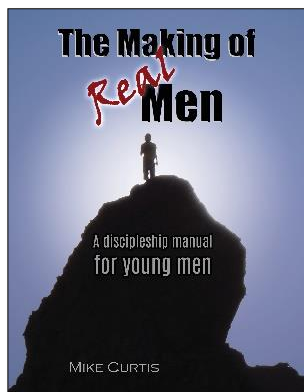


High School & Middle School Courses



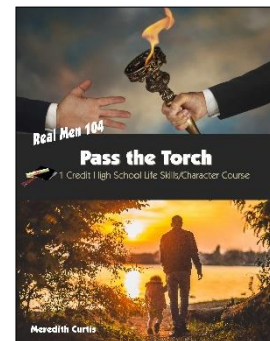
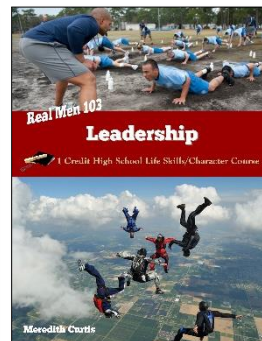
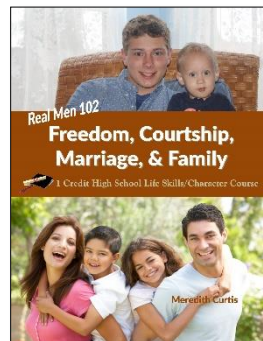
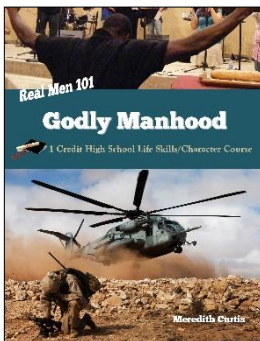
Real Men Discipleship Manuals

God calls fathers to impart life to their sons, passing the baton in the race of faith. These Bible studies were created for fathers (or mentors) to go through this material with their sons. Pastor Mike Curtis used these materials to mentor his own son and other young men in the church. These manuals cover tough issues that fathers and sons need to talk about and live out in their lives.



Real Men High School Electives

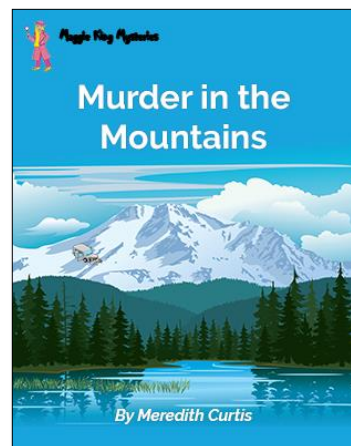
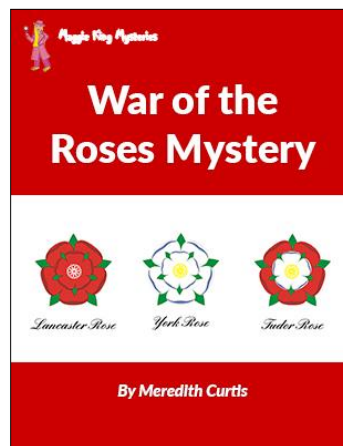
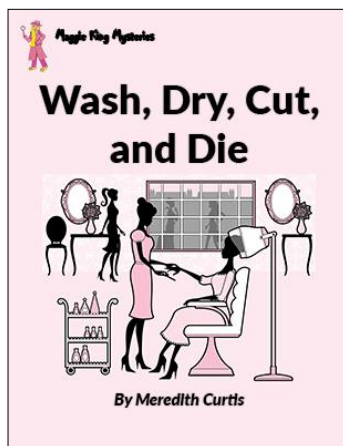
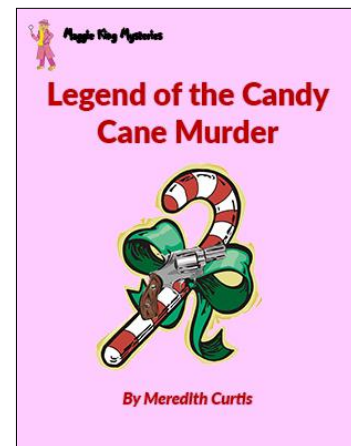
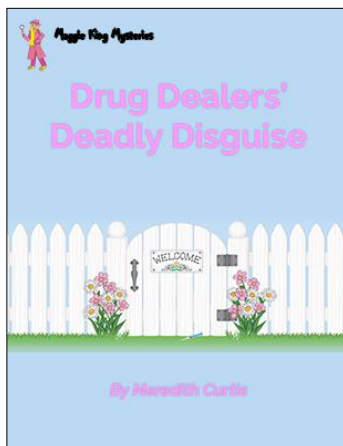
Do you want to prepare your sons to become godly husbands, fathers, church leaders, and pillars in their communities? These one-credit high school life skills classes build character and prepare young men for the future. Using living books, Scripture, and practical assignments, young men will learn to become the man God has called them to be.





Maggie King Mysteries

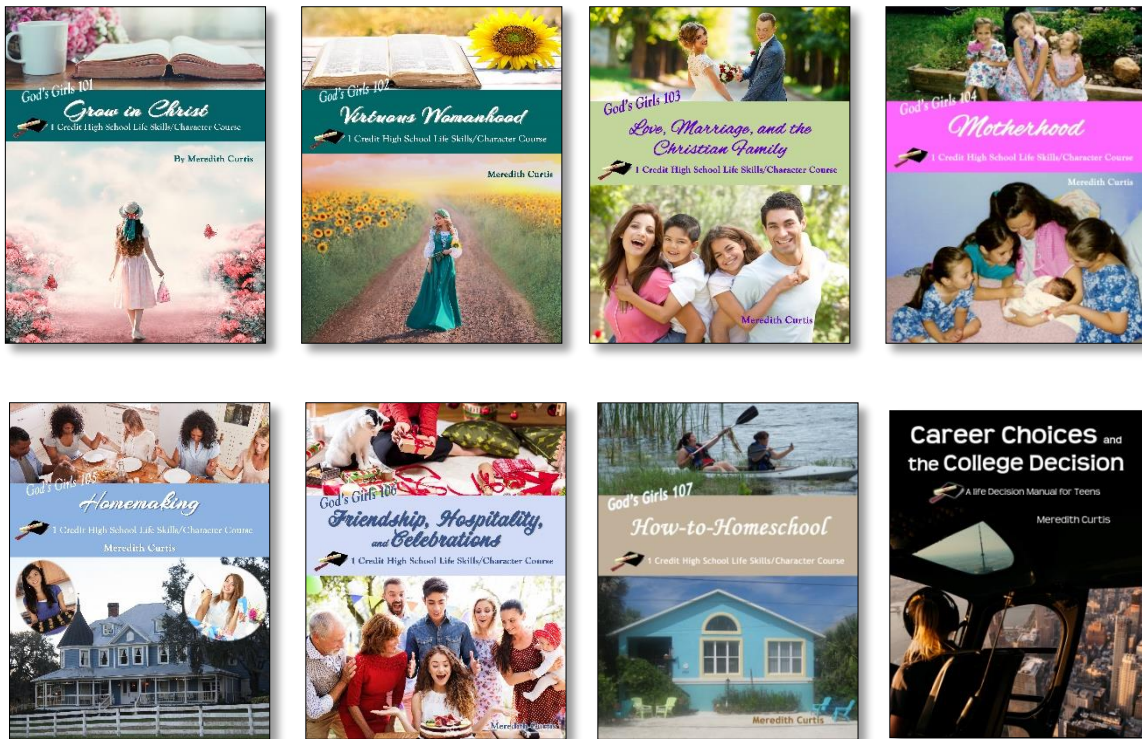
If you like cozy mysteries, you will love this series! Meet Maggie King, a pastor's wife and homeschool mom who keeps stumbling across dead bodies. With her sidekicks, Sophia and Mary-Kate and her curious children, Maggie is on one adventure after another.



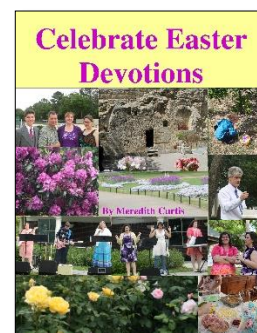
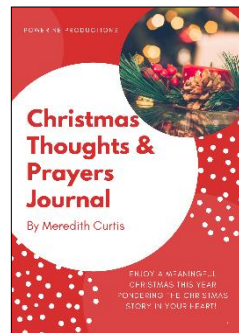
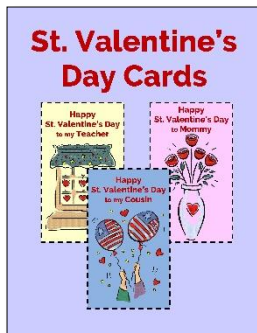
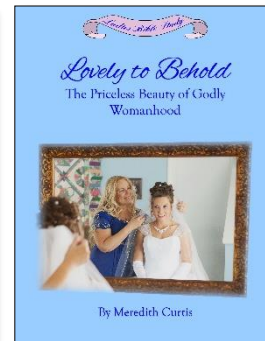
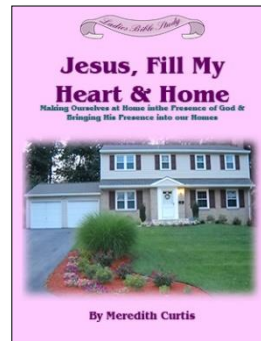
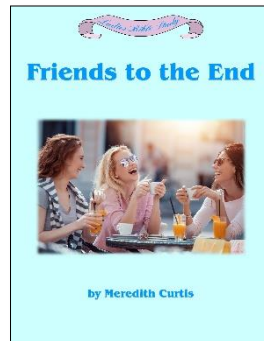
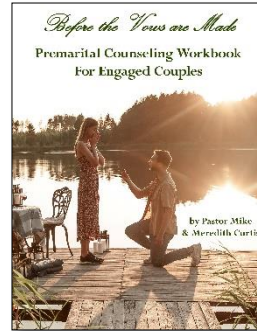
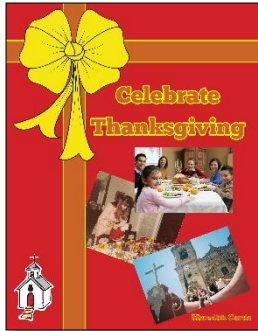
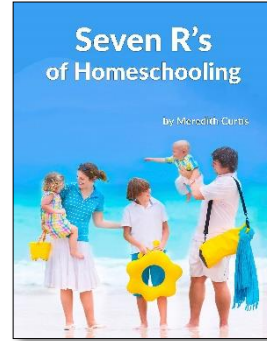
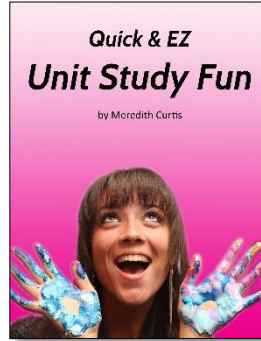
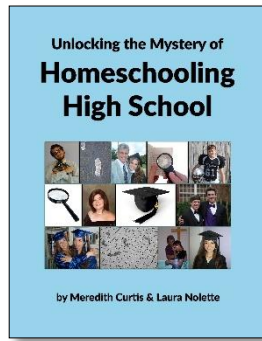
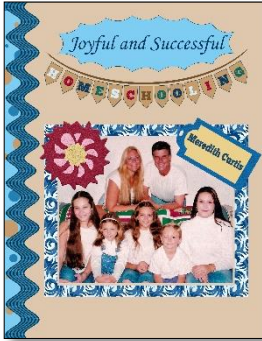
God's Girls Bible Studies



God's Girls High School Electives



More Books from Powerline Production



About the Author



Meredith Curtis, a pastor's wife and homeschooling mom of five children, leads worship, mentors ladies, and, sometimes, even cooks dinner. Her passion is to equip people to love Jesus, raise godly children, and change the world around them with the power of the Gospel. "Lives are changed in the context of relationships," Meredith often says, as well as, "Be a world changer! Raise world changers!" She enjoys speaking to small and large groups.

All inquiries can be made to the author, Meredith Curtis, through email: Meredith@powerlinecc.com or contact her through her websites: powerlineprod.com/

meredithcurtis.com/

joyfulandsuccessfulhomeschooling.com/

Meredith is the author of several books.

Joyful and Successful Homeschooling

Seven R's of Homeschooling

Quick & EZ Unit Study Fun

Unlocking the Mysteries of Homeschooling High School (with Laura Nolette)

Celebrate Thanksgiving

HIS Story of the 20th Century

I See Yellow (and other in I See Colors series)

Meredith is the author of several cozy mysteries: The Maggie King Mysteries series.

Drug Dealers Deadly Disguise

Legend of the Candy Cane Murder

War of the Roses Mystery

Murder in the Mountains

Meredith is the author of several Bible studies.

Lovely to Behold

A Wise Woman Builds

Jesus, Fill My Heart & Home

Welcome Inn: Practicing the Art of Hospitality in Jesus' Name

Friends to the End

God's Girls Beauty Secrets (with Sarah Jeffords)

God's Girls Talk about Guys, Virtue, & Marriage

Meredith is the author of several premium unit studies, timelines, and cookbooks.

Travel God's World Geography

Celebrate Christmas in Colonial America Unit Study

Celebrate Christmas with Cookies Unit Study

Travel to London Unit Study

Celebrate Thanksgiving with the Pilgrims Unit Study

American History Cookbook
Ancient History Cookbook
Travel God's World Cookbook
HIS Story of the 20th Century Cookbook (with Laura Nolette)
HIS Story of the 20th Century Timeline (with Laura Nolette)
American History Timeline (with Laura Nolette)
Ancient History Timeline (with Laura Nolette)
Travel the World Country Report Lapbook (with Laura Nolette)
Let's Visit Denmark with Little Cousins
My Creation Week Lapbook (with Laura Nolette)

Meredith is the author of several "History should be Fun!" books.

Let's Have Our Own Medieval Banquet
Let's Have Our Own Archaeological Dig
Let's Have Our Own Ancient Greek Olympic Games
Let's Have Our Own Passover Feast
Let's Have Our Own Luau
Let's Have Our Own Victorian Tea Party

Meredith is the author of several high school and middle school classes.

American Literature and Research
British Literature and Writing
Who Dun It: Murder Mystery Literature & Writing
Communication 101: Essays and Speeches
Foundations of Western Literature
Americana Newspaper Reporting
Economics, Finances, and Business
Economics, Finances, and Business Answer Key
Worldview 101: Understand the Times
New Testament Survey
Old Testament Survey
Great Commission
HIS Story of the 20th Century High School Workbook
HIS Story of the 20th Century High School Workbook Answer Key
HIS Story of the 20th Century Middle School Workbook
HIS Story of the 20th Century Middle School Workbook Answer Key
Real Men 101: Godly Manhood
Real Men 102: Freedom, Courtship, Marriage, & Family
Real Men 103: Leadership
Real Men 104: Pass the Torch
God's Girls 101: Grow in Christ
God's Girls 102: Virtuous Womanhood
God's Girls 103: Courtship, Marriage, & The Christian Family
God's Girls 104: Motherhood
God's Girls 105: Homemaking
God's Girls 106: Friendship, Hospitality, & Celebrations
God's Girls 107: How-To-Homeschool