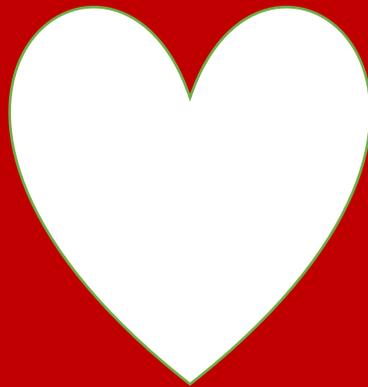


SHEPHERD'S CENTER OF
TOPEKA
HOLIDAY FAMILY FAVORITE
COOKIE RECIPES



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Please note that some pictures used in this recipe book are in the likeness of the submitted recipe. Please let me know if there are any corrections or changes. Thank you, Karen



Aunt Sophie's Christmas Cookies (German Springerle) submitted Donna Winkler Lacy

I wanted to share a family recipe my great aunt Sophie made every year and brought to my Dad because he loved to dunk in his coffee. My sister and I love them as well and take turns making them each year. Also, I call them hard tack cookies. These are good for dunking with coffee or tea.

Will keep in a tin for long time unless eaten!! This German cookie translates as "little jumper" because of their behavior of rising while baking. Can be stored for weeks and traditionally dunked into hot beverage to be eaten.

Ingredients

2 1/4 c sugar

4 c sifted flour

4 eggs

3 tsp baking powder

1 tsp Anise (optional)

1 tsp nutmeg

1 tsp cinnamon

1/4 tsp salt

1 cup black walnuts

1 tsp grated lemon rind

Directions

1. Beat everything for 15 minutes with electric beater.
2. May have to add more flour to roll out dough. Secret is to not roll dough to thin. Cut in rectangles.
3. Bake 14-15 minutes in a 359 oven on oiled cookie sheet.

Makes 6 dozen or more as you don't want them too big.

"Baking cookies is comforting, and cookies are the sweetest little bit of comfort food. They are very bite-sized and personal. " Sandra Lee



Bourbon Bacon Chocolate Chip Cookies submitted By Kathy Harr

Enhance a classic chocolate chip cookie with bacon and bourbon.

Makes 5 dozen

Ingredients

- 1 pound thick-cut bacon
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/4 teaspoon baking powder
- 2/3 to 1 cup unsalted butter, room temperature
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 2 large eggs
- 3 tablespoons bourbon
- 1 teaspoon vanilla
- 10 ounces dark chocolate chips

Directions

1. Heat the oven to 400 degrees.
2. Place the bacon in a single layer on a parchment-lined baking sheet. Bake until crisp, 15 to 20 minutes. Transfer bacon to a paper towel-lined plate to drain.
3. Pour the bacon grease from the baking sheet into a glass measuring cup and place it in the refrigerator to solidify, about 30 minutes. Transfer the bacon to a cutting board, cut into small dice, and set it aside.
4. Reduce the oven temperature to 375 degrees. Line two baking sheets with parchment paper. In a medium bowl, combine the flour, baking soda, salt, and baking powder. Once the bacon fat is solidified, add just enough of the unsalted butter to make 1 cup.
5. In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, bacon fat and sugars. Beat on low speed until combined. Add the eggs, bourbon and vanilla and beat on low speed until thoroughly mixed. With the machine still running on low speed, gradually add in the flour mixture until completely combined. Stir in the bacon and chocolate chips.
6. Drop rounded tablespoons of dough about 2 inches apart on the prepared baking sheets. Bake until lightly browned, 9 to 11 minutes. Remove from the oven and let stand for 5 minutes before transferring the cookies to a wire rack to cool completely. Repeat with the remaining dough, reusing the parchment if desired. Store in an airtight container at room temperature for 1 week or in the freezer for up to 1 month.



CAKE MIX COOKIES submitted by Janet Swarts

These are my favorite cookies to bake fast.

Ingredients

one chocolate cake mix (dry)
one egg
1/3 cup oil
2-3 T. water

Instructions

1. Mix above ingredients and add any mix-ins you want. Chocolate cake mix with peanut butter chips is good.
2. White cake mix with vanilla chips and pecans works well; I added some vanilla and almond flavorings.
3. Drop (or roll into balls and flatten) on lightly greased cookie sheet.
4. Bake 10-12 min. at 350.





Candy Cane Cookies submitted by Mary Muilenburg

This has always been a very favorite of my family, from the time the children were very little to now - 60 years later! Enjoy!

Ingredients

- 1 cup shortening (you can use half butter or half margarine)
- 1 cup sifted powdered sugar
- 1 egg
- 1/4 teaspoon peppermint flavoring
- 1 teaspoon vanilla flavor
- 2 1/2 cups flour
- 1 teaspoon salt
- 1/2 teaspoon red food coloring

Directions

1. Mix shortening, sugar, egg, and flavorings.
2. Mix flour, salt, and stir in.
3. Divide dough in half.
4. Blend red food coloring with one half.
5. Roll between hands 1 teaspoon of each dough about 4 inches and twist together like a rope. Curve top down for Cane handle.
6. Bake 9 minutes at 375°

“A cookie a day keeps the sadness away. An entire jar of cookies a day brings it back.”

Anonymous



Carrot Cookies submitted by Betty Purcell

Ingredients

1 cup shortening (part butter)

3/4 cup sugar

1 cup mashed cooked carrots

2 eggs

2 cups flour

1 tsp. baking powder

1/2 tsp. salt

3/4 cup shredded coconut

Directions

Cream together first four ingredients.

Sift together flour, baking powder, salt and coconut and stir into creamed mixture.

Drop about 2" apart on a lightly greased cooking sheet.

Bake at 400 degrees for 8-10 minutes. Bake until, when touched lightly with finger, almost no imprint remains.

Frost cooled cookies with icing. Makes 4 dozen.

Carrot Cookie Icing

Ingredients

1/3 cup softened butter, creamed with

3 cups powdered sugar

Directions

Stir in about 3 Tbsp. orange juice or 3 Tbsp. milk or cream. Add and mix 1 ½ tsp. flavoring.



Cathedral Window Cookies submitted by Debbie Culley

TOTAL TIME: Prep: 20 min. + chilling, YIELD: about 4-1/2 dozen.

Ingredients

1 package (10-1/2 ounces) pastel marshmallows

1 cup chopped walnuts, optional

2 cups semisweet chocolate chips

1/2 cup butter, cubed

Directions

1. Place marshmallows and nuts if desired in a large bowl; set aside. In a heavy saucepan, melt chocolate chips and butter over medium-low heat. Pour over marshmallow mixture and mix well. Cover and refrigerate for 1 hour, stirring occasionally.
2. Shape marshmallow mixture into a 12-in. roll; wrap in waxed paper. Refrigerate for 4 hours or until firm. Unwrap and cut into 3/8-in. slices; cut slices in half.





Cherry Almond Biscotti submitted by Karen Willard

I created this recipe for my Italian step-grandfather. My grandparents lived in California and I would make these for my grandfather every year for his birthday in March and for Christmas. As a little side note, I entered this recipe in the JustaPinch.com website cookie contest and it won the blue-ribbon

award. Cook time: 50 Min Prep time: 30 Min Serves: Approximately 32 Biscotti

Ingredients

- 2 c all-purpose flour
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1 c sugar
- 4 Tbsp butter (1/2 stick)
- 2 large eggs
- 1 tsp pure vanilla extract
- 1/4 tsp almond extract
- 1 c almonds, slivered (slightly chopped)
- 1 c tart dried cherries (slightly chopped)
- 1/4 c sugar (coarse sugar crystals)

CHOCOLATE DIPPED BISCOTTI (OPTIONAL)

6 oz semi-sweet chocolate chips or white chocolate baking squares coarsely chopped (made with cocoa butter) and 1 Tbsp shortening

Directions

1. Pre-heat oven to 350 degrees. Place parchment paper on a large baking sheet.
2. In a medium bowl whisk together flour, baking powder, baking soda and salt, set aside.
3. Whisk eggs in a small bowl. Add extracts.
4. In a large bowl beat the butter and sugar together with an electric mixer on medium speed for 3 - 4 minutes. Beat in eggs with extracts one at a time until incorporated, about 30 seconds.
5. Reduce the mixer speed to low (very important) and slowly mix in the flour mixture until just combined, about 30 seconds. Stir in almonds and chopped cherries.
6. Using floured hands, split the dough in half. On the parchment lined baking sheet, roll or press each half into two logs 12-13 inches long and about 3 inches wide. Placing logs about 3 inches apart. Sprinkle with coarse sugar crystals and lightly press into loaf.
7. Bake until the loaves are golden brown and just beginning to crack on top about 26 - 28 minutes, rotating the baking sheet halfway through baking. Remove loaf from oven and place the baking sheet on a wire rack to cool for 10 minutes. **Lower the oven temperature to 325 degrees.**
9. Place the loaf on a cutting board and slice each loaf into 3/4-inch-thick slices using a serrate knife. Lay the slices cut side down about 1/2 inch apart back on the baking sheet.
10. Bake 12 - 14 minutes and then turn the slices over bake another 12 - 14 minutes until the slices are crisp and golden brown. Transfer the biscotti to a wire rack and let cool completely before serving, about 30 minutes.

OPTIONAL – In a small saucepan heat and stir chocolate chips or coarsely chopped white baking squares and 1 TBS shortening over low heat until smooth. Dip bottom edge of each cooled biscotti into the melted chocolate or drizzle the chocolate over the top. Let stand until set.



Cherry Balls (Kirsebaerkugler) submitted by Anita Miller

After some discussion, we decided on this recipe for a "favorite". It is one of a very few that I have made only at Christmas, and it has always been popular. As you can see, it is copied from some of my recipe "reading" and made the cut as a keeper.

Ingredients

1/2 cup soft butter

1/4 cup powdered sugar

1 1/2 cups flour, sifted

Pinch of salt

1 teaspoon vanilla

Maraschino cherries

Directions

1. Mix butter and sugar to a creamy consistency.
2. Add flour, salt, and vanilla. Mix with the fingers.
3. Take a maraschino cherry and fold dough around it, making a small ball – the smaller the better.



4. Put on ungreased cookie sheets and bake 12 to 15 minutes in a preheated 350 oven.
5. Cool and dip in the following icing.

Icing

Ingredients

1 cup sifted powdered sugar

1 teaspoon vanilla

2 tablespoons heavy cream

Directions

1. Blend well and roll cookies in the mixture.



Chewy Chocolate Mint Cookies submitted by Joan Theis

From St. Paul's Lutheran Church, Valley Falls. Favorite of Joan's friend, Vreda.

Ingredients

- 1 Cup Margarine or Butter, softened
- 3/4 Cup Packed Brown Sugar
- 1/4 Cup Sugar
- 1 3.4-ounce Package Instant Chocolate Pudding mix
- 2 Eggs
- 1 Teaspoon Vanilla Extract
- 2 1/4 Cups Flour
- 1 Teaspoon Baking Soda
- 10 Ounces Andes crème de menthe baking chips
- 3/4 – 1 Cup chopped Walnuts

Instructions

1. Cream butter, sugars, and pudding mix. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
2. Combine flour and baking soda; gradually add to creamed mixture. Stir in mint chips (dough will be stiff).
3. Drop by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets.
4. Bake at 350 degrees for 8-10 minutes or until lightly browned. Remove to wire racks to cool.



(Christmas) Chocolate Cherry Drops submitted by Linda Stanfill

Makes 56 cookies

Ingredients

2 1/3 Cup of Flour

1/2 Cup Unsweetened Cocoa Powder

1/4 tsp Salt

1 Cup Butter

1/2 Cup Sugar

1/2 Cup Light Corn Syrup

2 Egg Yolks

2 Egg Whites

2 Cups finely chopped Pecans

Maraschino cherries

Directions

1. Sift together Flour, Cocoa, & salt. Set aside.
2. In mixing bowl, beat butter, add sugar, and beat unto fluffy.
3. Stir in corn syrup and egg yolks, Beat till well blended.
4. Add dry ingredients and beat till well blended. Wrap in Plastic wrap and Chill 2-3 hours.
5. Roll into 1" balls. Beat egg whites till soft peaks form. Dip balls into egg whites and then roll in pecans. Place on greased cookie sheet. Place 1/2 a cherry in the center and push in a little.
6. Bake at 325 for 18-20 minutes. Remove to wire rack.



**Cinnamon Raisin Biscotti by Borden NONE SUCH®
Mincemeat submitted by Karen Willard**

Prep Time 20 min Cook Time 35 Min Servings 24 Difficulty Easy

Ingredients

Crisco® Original No-Stick Cooking Spray

3/4 cup sugar

1/4 cup butter, softened

2 large eggs

1 tsp. vanilla extract

2 cups all-purpose flour

2 tsps. baking powder

1 tsp. ground cinnamon

1 (9 oz.) pkg. None Such® Classic Original Condensed Mincemeat

Directions

1. HEAT oven to 325°F. Spray cookie sheets with no-stick cooking spray. Beat sugar, butter, eggs, and vanilla in large bowl. Add flour, baking powder and cinnamon; mix well. Stir in mincemeat.
2. DIVIDE dough in half. With lightly floured hands, shape into two long loaves, 1 1/2 inches in diameter. Place on prepared cookie sheets.
3. BAKE 25 to 30 minutes until golden brown and slightly firm. Cool 5 minutes. With sharp knife, cut loaves diagonally into 3/4-inch-thick slices. Place cut side down on cookie sheets.
4. BAKE an additional 5 minutes or until lightly browned. Cool 5 minutes; remove from cookie sheets. Cool completely.



Coconut Date Balls submitted by Peggy McAdoo

Combine:

2 c chopped dates

3/4 c sugar

1/2 c margarine

Microwave HIGH 4 minutes stirring 2-3 times. Stir until all margarine is absorbed.

In a small bowl mix:

1 egg

2 T milk

1 t vanilla

Stir a small amount of hot date mixture into egg mixture then combine mixes. Microwave 50% power for 4-8 minutes or until thickened and mixture forms a ball when stirred.

Mix in:

2 c cornflakes or Rice Krispies

1/2 c. chopped pecans

Shape into balls and roll in coconut. Place on wax paper. Chill until set. Store in refrigerator tightly covered no longer than 2 weeks.

Makes 3 dozen.



Dorothy's Christmas Cookies submitted by Judy Seitz

Ingredients

3 cup sifted flour

2 tsp baking powder

1 scant tsp baking soda

1/2 tsp nutmeg

1 cup shortening

2 eggs

1 cup sugar

4 Tablespoons milk

1 tsp of vanilla

Directions

1. Combine 3 cups sifted flour, 2 tsp baking powder, 1 scant tsp baking soda, and 1/2 tsp nutmeg.
2. Cut in 1 cup of shortening with a pastry blender.
3. Beat 2 eggs thoroughly. Add 1 cup of white granulated sugar, 4 tablespoons milk, and 1 tsp vanilla and beat well.
4. Stir into dry ingredients. Chill. Roll out. Cut.
5. Bake for 8-10 minutes in a 375-degree oven.
6. I usually frost with a buttercream frosting.



Easy Toffee submitted by Marilyn Grause

My family's most requested Christmas treat.

If nothing else, I "need" to make this!

This recipe was given to me by my good friend and co-worker at Longfellow School, Olly Keplinger. Marilyn

Ingredients

1 1/2 sleeves salted saltine crackers about 45 crackers

1 cup unsalted butter

1 cup brown sugar tightly packed

1 12 oz package semisweet chocolate chips

Directions

1. Line a jelly roll pan (or cookie sheet with sides) with foil (dull side up.)
 2. Cover foil with soda crackers.
 3. On the stove boil for three minutes:

{	1 cup brown sugar
	2 sticks of butter (not margarine)
- (Stir constantly. Start the three minutes when the mixture has heated to a boil)
4. Remove from heat and pour over crackers.
 5. Spread evenly and place in 400-degree oven for 5 minutes.
 6. Remove from oven and immediately sprinkle 1 pkg. (12 oz.) chocolate chips over toffee, spread as the chips melt.
 7. May sprinkle chopped nuts over the top while still warm.
 8. Cool thoroughly and break into pieces. I usually put it in the refrigerator so the chocolate "sets" before I break it into pieces.



Egg Yolk Paint for Sugar Cookies submitted by Peggy McAdoo

From Family traditions, we made sugar cookies and painted them with egg yolk paints prior to baking.

1. Blend 1 egg yolk with 1/4 t. water.
2. Divide the mixture among several small custard cups.
3. Add a different food coloring to each cup to make bright colors. If "paint" thickens, add a few drops of water.
4. Use a small clean watercolor paint brush to paint various colors onto **unbaked** cutout cookies. Clean the brush between colors using plain water. You only need a small amount of paint on the brush.

I cut the cookie shapes and gave each child a parchment paper with a variety of shapes to paint. They could write their name on the paper and when ready we put the paper on the cookie sheet and baked.

It was always fun to watch the kids move from scribbled cookies to well-designed varieties.

“Think what a better world it would be if we all, the whole world, had cookies and milk about three o'clock every afternoon and then lay down on our blankets for a nap. “

Barbara Jordan



Fruit and Nut Cake submitted by Charlotte Milroy

Ingredients

5 large eggs

1/2 lb.(2 sticks) unsalted butter, softened to room temperature

1 c. granulated sugar

1 3/4 c. flour

1/2 tsp. baking powder

1/2 tsp. salt

1/2 tsp. cinnamon

2 c. candied cherries (red and green) chopped

1 c. orange juice

1 Tbs. vanilla extract

1 Tbs. lemon extract

Fine zest of one orange & one lemon

4 c. pecans, chopped

3 c. dried fruits of choice (raisins, pineapple, chopped apricots, sour cherries, cranberries, dates.

Topping: Additional whole candied cherries and pecan halves for decoration

Optional glaze

1/4 c apricot jam

1 tsp lemon juice or water

Instructions

1. Combine orange juice and dried fruits in a saucepan. Heat to a simmer, turn off heat and cover pan to steep fruit. Let cool and then drain.
2. In a very large mixing bowl. cream butter and sugar until fluffy. Add well-beaten eggs and blend well.
3. Toss nuts, candied fruit and cooled plumped fruit that has been drained with part of the flour (about 1/2 cup).
4. Combine remaining flour, baking powder, salt, and cinnamon. Fold into butter-and-egg mixture. Add zest and extracts and mix well. Stir in fruits and nuts, mix well by hand.
5. Spread batter in a greased 10-inch tube pan or two 8-inch loaf pans and decorate top with whole cherries and pecan halves. Place in a cold oven. Bake tube pan for 2-1/2 to 3 hours (loaf pans for 1-1/2 to 2 hours) at 275 degrees, until cake tester inserted comes out clean.
6. Remove cake and let stand until cool. Remove from pan. Heat jam in a small saucepan with lemon juice or water. Brush top of cake for a shiny finish.



Gingerbread Boys by Mike Stufflebean

Xmas cookies. My favorite every year, with the grandkids 18 plus yrs. You guess it: Gingerbread Boys. Yummy for your tummy. Here we go.

Ingredients

1/2 cup shortening
1/2 c sugar
1/2 c molasses
1/4 c water
2 1/2 cups flour
3/4 tsp salt
3/4 tsp ginger
1/2 tsp soda
1/4 tsp nutmeg
1/8 tsp allspice

Decorate with: Raisins, candied cherries, gumdrops, decorating icing

Directions

1. In a medium bowl combine flour, baking soda, ginger, ground nutmeg, allspice and salt and set aside.
2. In a large bowl, cream the shortening and the sugar together. Add the molasses and 1/4 cup of water.
3. Add the flour mixture to the creamed mixture until well combined. Chill dough for at least 2 hours, I like to chill overnight.
4. Preheat the oven to 375 degrees F. Grease cookie sheets or use parchment paper. On a lightly floured surface, roll dough out to 1/4 inch thick. Cut into desired shapes using cookie cutters.
5. Place cookies 1 inch apart on the prepared cookie sheets and bake for 10 to 12 minutes in the preheated oven, until cookies are firm and lightly toasted on the edges. Cool and decorate.
6. Decorate with raisins, candied cherries, gumdrops, and decorating icing.



Ginger Cookies submitted by Doris Stowe

My daughter's friend brought these over to her because she knew I was visiting, and I'm so glad she did. These cookies are very good.

Serving size: 3 dozen

Ingredients

- 3/4 cup butter, softened
- 1 cup sugar
- 1/4 cup molasses
- 1 egg
- 2 cups flour
- 1/2 tsp salt
- 2 tsp soda
- 1 tsp ground cloves
- 1 tsp cinnamon
- 1 tsp ginger
- 1/2 cup sugar for rolling cookies

Directions

Preheat oven 375°

1. In a small bowl combine flour, salt, soda cinnamon, cloves, and ginger.
2. In a medium bowl, cream butter and sugar. Add molasses and egg.
3. Stir flour mixture into creamed mixture.
4. Place the remaining granulated sugar in a shallow bowl. Form a heaping tablespoon of dough into balls and roll in the sugar to coat. Place the balls 2 inches apart on a prepared baking sheet with parchment paper.
5. Bake at 375° for 10 - 12 minutes.
6. Let cookies cool on baking sheet for a few minutes, then transfer them to a wire rack to cool completely.



Gingerbread Cookies submitted by Karen Willard

Prep 1 Hr 30 Min Total 3 Hr 30 Min Servings 3 – 4 doz

Ingredients

- 1 cup plus 2 tablespoons unsalted butter, softened
- 1 cup packed brown sugar
- 1 egg
- 1/4 cup plus 2 tablespoons molasses
- 2 1/2 cups Gold Medal™ all-purpose flour
- 2 1/4 teaspoons baking soda
- 1/2 teaspoon kosher (coarse) salt
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 2 teaspoons ground cloves
- 1 1/2 teaspoons ground nutmeg
- 1/2 teaspoon ground allspice
- 2/3 cup granulated or coarse sugar for coating cookies

Directions

1. In large bowl, beat butter and brown sugar with electric mixer on medium speed until light and fluffy, about 5 minutes. Beat in egg and molasses. Stir in remaining ingredients except granulated sugar. Cover; refrigerate at least 2 hours.
2. Heat oven to 350°F. Line cookie sheets with cooking parchment paper or silicone baking mat. In small bowl, place granulated sugar. Shape dough into 1-inch balls; roll in sugar. On cookie sheets, place balls 2 inches apart.
3. Bake 8 to 10 minutes or just until set and soft in center. Cool 2 minutes; remove from cookie sheets to cooling racks. Store tightly covered up to 1 week.

“Grandmothers can always be counted on to produce sweets, cookies, and candies that seem to taste nicer from her than from anyone else.”

Elizabeth Faye



Iced Orange Cookies submitted by Sally Kahle

Do NOT substitute items such as margarine for butter, or orange juice not freshly squeezed or dried orange peel for freshly grated. It makes all the difference in the world. These cookies were my mom and dad's favorite. My dad would drink a glass of buttermilk with these cookies.

Sift together and set aside:

4 c white flour (all purpose or bread flour)
1 tsp baking powder
1 tsp baking soda
1/4 tsp plain table salt (nothing fancy)

Cream together:

1 1/2 cups brown sugar
1 cup unsalted butter
2 eggs
1 tsp vanilla extract
1/2 cup sour milk or buttermilk
freshly grated orange rind of one orange and freshly squeezed juice of one orange

Mix dry ingredients into the creamed mixture. Drop by small, rounded teaspoons on a baking sheet. Use your fingers to press in any errant globs so that these cookies are rounded.

Bake at 350 until barely brown. About 8 – 12 minutes using judgment ovens are slightly different. Do not overbake. Cool.

Icing:

Ingredients

Juice and rind of one orange (I add more rind), freshly grated and squeezed
16 ounce (one box) powdered sugar (use your judgment as you mix it)
1 tsp butter, softened

Directions

Melt the butter and add the juice & rind. Mix well and gradually add the powdered sugar until it's spreadable consistency. Ice the cooled cookies and let the icing dry before you stack them.



Julsockerkakor (Swedish Christmas Sugar Cookies) submitted by Karen Willard

Ingredients

16 tablespoons butter

2 cups sugar, plus extra, divided

2 eggs, beaten

1 teaspoon Bourbon Pure Vanilla Extract

3 3/4 cups all-purpose flour

3/4 tsp salt

2 teaspoons baking powder

1/4 cup cream

1 egg white, slightly beaten

Directions

1. Preheat oven to 350 degrees F.
2. Cream butter and gradually add 1 cup sugar.
3. Add eggs and continue to beat until light and fluffy.
4. Beat in 1 cup sugar. Add vanilla. Add flour, salt, baking powder and cream; mix well and chill.
5. Roll out quite thin on a lightly floured board and cut with 3-inch cookie cutters. Brush with egg white and sprinkle with sugar (or decorate with other colored sugar or cookie decorations).
6. Bake about 8 minutes.
7. Cookies may also be decorated after baking with colored icing.



Molasses Cookies submitted by Charlotte Milroy

My youngest son's favorite cookie, who is 48, his birthday is on Dec. 3, and that's what he got.

Ingredients

- 1/2 c. butter, softened
- 1 c. solid vegetable shortening not margarine
- 1 1/2 c. sugar
- 1/2 c. molasses
- 2 eggs slightly beaten
- 4 cups of flour
- 1/2 tsp. salt
- 2 1/4 tsp. baking soda
- 2 1/2 tsp. ground ginger
- 1 1/2 tsp. ground cloves
- 1 1/2 tsp. cinnamon

Directions

1. Preheat oven 350°
2. In a large bowl cream together butter, shortening and sugar until light colored. Beat in molasses and eggs, set aside.
3. In another bowl combine flour, soda, salt, and all spices. Blend thoroughly with wire whisk. Gradually mix flour mixture into creamed ingredients until dough is blended and smooth. Chill.
4. Roll into 1 1/2-inch balls on greased cookie sheet. Bake at 350 for 11-13 minutes. Yield 3 dozen.

“The general definition of cookie— 'a small flat or slightly raised cake' — is an inadequate and even misleading, given the fact that America's favorite dessert has assumed so many incarnations, so many sizes, and shapes and flavors.”

Martha Stewart



Monster Cookies submitted by Charlotte Milroy

Monster cookies is another favorite of my youngest son, this one started back in grade school.

Ingredients

- 3 eggs
- 1 1/4 c. packed light brown sugar
- 1 c. granulated sugar
- 1/2 tsp. salt
- 1/2 tsp. vanilla extract
- 1 12-ounce jar creamy peanut butter
- 1 stick butter, softened
- 4 1/2 c. quick-cooking oatmeal, not instant
- 2 tsp. baking soda
- 1/2 c. chocolate chips
- 1/2 c. multi-colored chocolate candy (M&M)
- 1/4 c. raisins, optional

Instructions

1. Preheat the oven to 350 F. Line cookie sheets with parchment paper or nonstick baking mats.
2. In a very large mixing bowl. combine the eggs and sugars. Mix well.
3. Add the salt, vanilla, peanut butter, and butter. Mix well.
4. Stir in the chocolate candies, chocolate chips, raisins, baking soda, and oatmeal.
5. Drop by tablespoons 2 inches apart onto the cookie sheets.
6. Bake for 8 to 10 minutes. Do not over bake. Let stand for about 3 minutes before transferring to wire racks to cool.

“Today, me will live in the moment, unless it is unpleasant. In which case me will eat a cookie.”

Cookie Monster



None Such Prize Cookies by Shirley Keeler

Ingredients

- 4 1/2 cups flour
- 1 tsp salt
- 1 1/2 tsp baking soda
- 1 1/2 cup butter
- 2 1/4 cups sugar
- 4 eggs
- 1 1/2 cups or 12 oz of None Such mincemeat

Preparation

1. Preheat oven to 425 degrees.
2. Sift together flour, salt, soda.
3. Cream butter and sugar until fluffy.
4. Add eggs beat until smooth.
5. Stir in mincemeat.
6. Gradually add flour mixture and mix well.
7. Drop by rounded tablespoon, 2 inches apart, onto greased baking sheet.
8. Bake at 425 degrees for 10 minutes (or 350 for 15 min.)

“I think cookies are sort of the unsung sweet, you know? They're incredibly popular. But everybody thinks of cakes and pies and fancier desserts before they think cookies. A plate of cookies is a great way to end dinner and really nice to share at the holidays.”

Bobby Flay



Oatmeal Crispies by Ellen Horn

We first had cookies made with this recipe at a Sunday School party when we lived in Austin, TX (Walter in graduate school, Ellen finishing undergraduate degree). They are still his favorite!

Ingredients

$\frac{3}{4}$ c. shortening (not butter or margarine)

1 c. brown sugar

$\frac{1}{2}$ c granulated sugar

1 egg

$\frac{1}{4}$ c water

1 t. vanilla

1 c. all-purpose flour

1 t. salt

$\frac{1}{2}$ t baking soda

3 c. uncooked oats

Optional: pecans, chocolate chips, coconut, or raisins

Directions

1. Beat shortening, sugars, egg, water, and vanilla until creamy.
2. Sift together flour, salt, and baking soda; add to creamed mixture and blend well. Stir in oats.
3. Drop by spoon onto greased cookie sheet and bake in a preheated 350-degree oven for 12-15 minutes. May add pecans, chocolate chips, coconut, or raisins (Walter says definitely raisins and nuts).

Yield: 5 dozen

“Oats are great - you can make meatloaf and use oats instead of bread as the binder, or you can make oatmeal cookies, my husband's favorite.” Ree Drummond, Pioneer Woman



PEANUT BUTTER BLOSSOM COOKIES submitted by Darlene Blankenship

When our daughter was around 3 or 4 years old, she placed a bag of chocolate kisses in the grocery cart without our knowledge. When we checked out, we commented that we did not buy that candy. Our daughter said “Yes, you did”! So, when we returned home, we made the Peanut Butter Blossom Cookies and now all our family enjoys them. Even after 40 years this recipe continues to be a family favorite. Our two grandsons enjoy helping their Grandma make the cookies, especially when it comes time to place the chocolate kiss on top of each cookie. It always becomes a race as to whether our grandsons, their dad (our son) or our daughter will eat more of these “fun” cookies during the Christmas Season!

4 Ingredients

- 1 cup creamy or crunchy peanut butter
- 1 cup sugar
- 1 egg lightly beaten
- 24 individual pieces of chocolate kisses

Instructions

1. Preheat oven to 350 degrees F.
2. Mix first three ingredients together in a large bowl until smooth and creamy.
3. Shape 1 Tablespoon of batter into a round ball and place on a baking sheet lined with parchment paper. Repeat until there are approximately 24 balls.
4. Optionally, lightly coat the outside of each ball with sugar by rolling the ball in a shallow bowl of sugar. I do this and the kids love it!
5. Flatten balls to about ½ inch thickness. Bake for 8 minutes.
6. Remove from oven and place a chocolate kiss in the center of each cookie. Press lightly into place. Repeat for all cookies. The kids love doing this step: eating one kiss before placing one on each cookie, and we can always hope there are enough kisses left to place on all 24 cookies!
7. Return baking sheet to oven and bake for 3 minutes more. Remove cookies from oven and allow to cool on baking sheet for 5 minutes and then on a wire rack until cooled. Cookies will continue to firm up while cooling.



Peanut Butter Drop Cookies submitted by

Barbara Brammell

This is a recipe that my mother made every year for the Christmas plates she gave to the neighbors, friends, and family. It was always a favorite.

Ingredients:

1 C White light corn syrup

1 C White sugar

2 C Peanut butter

6 C Corn flakes

Directions:

1. Combine syrup and sugar in large saucepan. Heat until dissolved.
2. Add peanut butter and corn flakes to the dissolved syrup and sugar and mix thoroughly.
3. Drop by spoonful on wax paper and cool until set.
4. Could be put in cake pan and cut into squares.

“My grannies would both bake things like shortbreads and cookies. I think whenever I smell those kinds of things it really takes me back to my childhood. “

Curtis Stone



Peanut Butter/Rice Krispy Balls (from Mary) submitted by Marilyn Grause

Note: These take a LONG time to make. That's why I only do them at Christmas! They are a treat!

Cream together $\frac{1}{2}$ cup soft oleo
12 oz. crunchy peanut butter

$\frac{3}{4}$ cup (for 1 $\frac{1}{2}$ recipe)
18 oz. (for 1 $\frac{1}{2}$ recipe)

Add: 2 $\frac{1}{2}$ cup rice krispies (cereal)
2 cups powdered sugar

3 $\frac{3}{4}$ cup (for 1 $\frac{1}{2}$ recipe)
3 cups (for 1 $\frac{1}{2}$ recipe)

Work together well. Put in walnut sized balls.

In double boiler melt:

Wax (small cube of paraffin)
chocolate chips

Dip balls in mixture and lay on waxed paper.



Grandma's helper



Rosette Cookies submitted

by Nancy Burklund

My husband was a Swede from Olsburg, Kansas. We went to a Swedish supper at his church there. I saw the rosettes and wanted to learn how to make them. A friend from our church in Topeka, invited me to her home when she was making them. It really helped to have her show me the process. Rosette Cookies are a Scandinavian Cookie that is similar in texture to a funnel cake.

Ingredients

2 eggs

1/4 tsp salt

1 tsp sugar

1 cup milk

1 cup flour

1 tsp vanilla

Crisco Oil

Powdered Sugar

Directions

1. Combine eggs, sugar and salt and beat well. Then add milk and flour alternately beat until smooth. If batter is not smooth pour the batter through a sieve.
2. Add vanilla.
3. Place rosette iron in hot oil at 375 degrees.
4. Leave iron in oil for 2 minutes. Dip iron in batter, but do not let batter come over the top of the iron. Place batter dipped iron in oil for about 20 seconds. Then flip rosette over to brown other side. Drain on paper towels. Reheat iron in oil before making the next rosette. When done making rosettes , dip them in powdered sugar. My iron is in the shape of a snowflake , so is festive for Christmas.



Russian Tea Cakes submitted by Kathy Harr

When I was growing up in Pennsylvania, baking many different kinds of cookies was part of our family tradition. I learned to bake them and soon took over as cookie maker. We included cut out sugar cookies, spritz, peanut blossoms, Russian Tea Cakes, date/maraschino cherry drops, thumbprints with red and green jelly, and candy canes. My mother would make nut and poppyseed rolls to add to our plate of goodies. Sometimes a gift fruitcake would also make its way onto the plate of cookies. On Christmas Day members of our large extended family visited to enjoy the treats. The next day we visited their homes to enjoy their holiday sweets and decorations. Now, with just two of us, the only cookie I make for Christmas is the Russian Tea Cake, also known as Mexican Wedding cakes and Snowballs. The recipe below is from my vintage (1969) Betty Crocker Cookbook.

Russian Tea Cakes

Ingredients

- 1 cup butter
- 1/2 cup confectioner's (powder) sugar
- 1 teaspoon vanilla
- 2 1/4 cups Gold Medal (or other) flour
- 1/4 teaspoon salt
- 3/4 cup finely chopped nuts (walnuts are best)

Directions

1. Heat oven to 400.
2. Mix thoroughly butter, sugar, and vanilla. Work in flour, salt, and nuts until dough holds together.
3. Shape dough into 1-inch balls.
4. Place on un-greased baking sheets. Bake 10-12 minutes or until set, but not brown. While warm roll in confectioner's sugar.
5. Cool and roll in sugar again.

Makes 32-36 cookies.

Hints: Let butter soften before using. If dough is soft, refrigerate for 20-30 minutes to make rolling easier. A small scoop can be used to more evenly portion out the dough. Place cooling racks on wax paper to catch the excess powdered sugar I use wax paper to roll hot cookies in the sugar. Instead of rolling the second time, I sift sugar on top. Store in an airtight container. These freeze well.



Sand Tarts submitted by Ellen Horn

Note: This recipe is from Favorite Recipes of Home Economics Teachers: Desserts, which came out in spring 1963, Ellen's senior year of high school. Ellen makes small balls; they practically melt in your mouth.

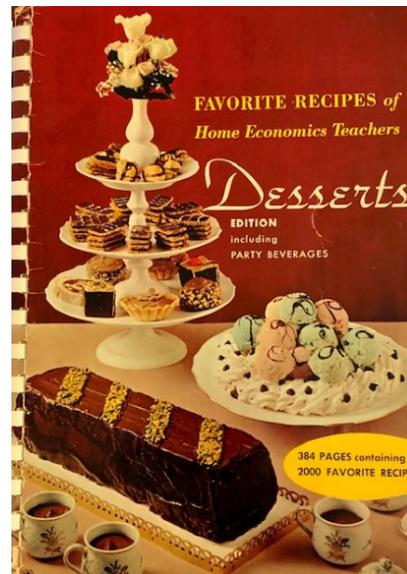
Ingredients

- 1 c. butter
- 5 T. powdered sugar
- 2 c. all-purpose flour
- 2 t. vanilla
- 1½ c. chopped pecans
- Powdered sugar for coating cookies

Directions

1. Cream butter and sugar.
2. Work flour, vanilla, and nuts into creamed mixture.
3. Form into small balls or crescents.
4. Bake on ungreased sheet in a preheated 350-degree oven for 30 minutes or until very lightly browned.
5. Roll tarts in powdered sugar while still warm.

Yield: 6 dozen.





Spicy Molasses Balls submitted by Rose Mary Malm

This is one of my favorite cookie recipes especially at Christmas. I love the smell of the spices when the cookies are baking.



These cookies are soft. Stay rounded and do not crackle on the tops.

Ingredients

3/4 cup shortening (I use butter)
1 cup brown sugar firmly packed
1 egg
1/4 cup molasses
2 1/4 cup sifted flour
1/4 teaspoon salt
2 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ginger
1/2 teaspoon ground cloves
Sugar (for dipping)

Instructions

1. Cream shortening and brown sugar. Blend in egg and molasses.
2. Sift together remaining ingredients, except sugar.
3. Stir into creamed mixture.
4. Mix well. Shape into 3/4-inch balls. Dip tops into sugar.
5. Place 2 inches apart on greased baking sheet.

Bake at 350 degrees for 12-15 minutes. Makes about 4 dozen.

“I love Christmas. Frosty the Snowman, peace on Earth and mangers, Salvation Army bell ringers and reindeer, the movie 'Meet Me in St. Louis,' office parties and cookies.” Mo Rocca



Sugar Cookies (From Grandma Smith) submitted by Marilyn Grause

Ingredients

2 cups sugar

1 cup shortening (blue bonnet margarine works well)

2 beaten eggs

1 ½ tsp vanilla

1 cup sour cream

1 tsp. soda

1 tsp. salt

1 tsp. baking powder

flour (about 5 cups)

To make one half of the recipe:

1 cup sugar

½ tsp soda

½ cup shortening

½ tsp. salt

1 beaten egg

½ tsp. baking powder

¾ tsp. vanilla

about 2 ½ cups of flour

½ cup sour cream

Instructions

1. Stir the softened shortening and sugar together. Add eggs and vanilla.
2. Dissolve the soda in the sour cream.
3. Mix the dry ingredients together and add to the egg/sugar mixture.
4. Roll out on floured cloth or board. Cut into desired shapes.
5. Bake on greased cookie sheet 400 degrees for 12 minutes (though the baking time does depend on the size of the cookies).



Sugar Cookies submitted by Marilyn Grause

Ingredients

3/4 cup soft shortening

1 cup sugar

2 eggs

1 tsp vanilla

2 1/2 cup flour

1 tsp baking powder

1 tsp salt

Instructions

1. Stir the softened shortening and sugar together. Add eggs and vanilla.
2. Mix the dry ingredients together and add to the egg/sugar mixture.
3. Chill at least one hour.
4. Roll out on floured cloth or board. Cut into desired shapes.
5. Bake on greased cookie sheet 400 degrees for 6-7 minutes (though the baking time does depend on the size of the cookies).

Makes 3-4 dozen cookies.

Frosting

2 T. butter or margarine (melted)

1 tsp. vanilla

1 tsp milk (may need to add more a little at a time)

Powdered sugar...add a bit at a time, stirring until it is smooth, until it is the consistency you want for icing the cookies or to use to decorate.

“The best cookies of all in the world are the ones my daughter Sally makes. They come out all uniform with nice little air holes.” Willard Scott



Sunflower Seed Cookies submitted by Sharon Scarbrough

Ingredients

- 1 cup butter or margarine, softened
- 3/4 cup shortening
- 2 cups sugar
- 1 Tablespoon water
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup roasted salted sunflower seeds (out of the shell)

Directions

1. In mixing bowl cream butter, shortening and sugar. Add water and vanilla and mix well.
2. Combine flour, baking soda and baking powder, and salt.
3. Add to creamed mixture and mix well. Stir in sunflower seeds.
4. Shape into 1-inch balls and place 2 inches apart on greased cookie sheet. Flatten with a glass dipped in sugar. (I often just roll them in sugar before placing them on cookie sheet)
5. Bake at 350 degrees for 11-13 minutes or until lightly browned.
6. Remove to a wire rack to cool. Yield is about 5 dozen. Enjoy!



Swedish Spritz (Spritskakor) Cookies submitted by Karen Swanson

These cookies were made every Christmas by my paternal Grandma Nelson and my mother.

Ingredients

1 cup butter

2/3 cup sugar

3 egg yolks

1 tsp. almond flavoring

2 ½ cups flour

Directions

Heat oven to 400 degrees.

1. Mix butter, sugar, egg yolks and almond flavoring thoroughly.
2. Work in flour.
3. Fill a cookie press with about 1/4 of the dough and press dough onto an ungreased baking sheet in different shapes as you wish. Repeat until all the dough is used.
4. Bake 7 to 10 minutes, or until set but not brown.

“It isn’t magic, but who’s never felt better after a cookie?”

Rosie Pease, Cookies and Curses



Sweet and Salty Pecan Sandies Submitted by Kathy Harr

From SouthernKitchen.com

Makes 7 dozen

For the candied pecans:

- 1/4 cup egg whites
- 1 cup sugar
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 3 cups pecans

For the cookies:

- 1 cup (2 sticks) unsalted butter, at room temperature
- 1/2 cup sugar
- 1/2 cup chopped candied pecans (above)
- 2 1/2 cups all-purpose flour
- 2 teaspoons vanilla

Directions

1. To make the candied pecans: Heat the oven to 325 degrees.
2. In a large bowl, whisk the egg whites until frothy. Whisk in the sugar, salt, and pepper until well-combined. Fold in the pecans to coat evenly in the egg white mixture. Spread the coated pecans in an even layer on an ungreased baking sheet.
3. Bake for exactly 8 minutes, stir the pecans, and then return to the oven. Continue to bake, stirring every 5 minutes, until the pecans are dry and there are no shiny spots left on the baking sheet, 10 to 15 minutes total. Let cool completely.
4. Measure out and chop 1/2 cup of the pecans to use in the cookies. Save the remainder for another use.
5. To make the cookies: In a stand mixer fitted with the paddle attachment or using a hand-held electric mixer, cream the butter and sugar until light and fluffy. On low speed, gradually beat in the flour, 1/2 cup at a time. Mix in the candied pecans and the vanilla.
6. Transfer the dough to a lightly floured counter and shape into two 1 1/2-inch-thick logs. Wrap with parchment paper and chill until firm, about 1 hour.
7. When ready to bake, return the oven to 325 degrees. Line two baking sheets with parchment paper.
8. Slice the dough into rounds about 1/4- inch thick and place on the prepared baking sheets about 1 inch apart. Bake until the tops are slightly browned, about 20 minutes. Let cool on the baking sheets for 5 minutes then transfer to a wire rack to cool completely. Repeat with the remaining dough. Serve.



Thumbprint Cookies submitted by Debra Stufflebean

My favorite holiday cookie are the thumbprints. I prefer the homemade jam centers over icing, although I was more likely to make these for parties and do the traditional iced sugar cookie with the children. Making Christmas cookies with the grandchildren a week before Christmas was something Mike and I did with all of them at one time. It was fun for the cousins, exhausting for Grandma and Grandpa, but the hardest tradition for any of them to give up because even the oldest grandson brought his fiancé to make cookies!

YIELDS: 35 PREP TIME: 5 MINS TOTAL TIME: 40 MINS

Ingredients

- 1 3/4 c. all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 3/4 c. (1 1/2 sticks) butter, softened
- 1/2 c. granulated sugar
- 1 large egg
- 1 tsp. pure vanilla extract
- 1/3 c. assorted jams, for filling cookies

Directions

Preheat oven to 350° and line two baking sheets with parchment. In a large bowl, whisk together flour, baking powder, and salt.

In another bowl, beat butter and sugar until pale and fluffy, about 3 minutes. Beat in egg and vanilla, then add dry ingredients in two batches until incorporated.

Using a small cookie scoop, scoop 1" balls onto prepared baking sheets. Press a thumbprint into center of each ball, 1/2" deep. Fill with a small spoonful of jam.

Bake until edges of cookies are golden, 13 to 14 minutes. Cool on baking sheets before serving.

“Baking is how you start kids at cooking in the kitchen. It's fun whether it's baking bread or cookies. With baking, you have to be exact when it comes to ingredients.” Sandra Lee



Vanilla-Almond Sugar Cookies by Nancy Dutton

I started making these with my grandchildren and we would do it after Thanksgiving lunch before they were off to other grandparents. We didn't get to do that this year but maybe next year. The last four years I have gotten a group together and we have made and decorated anywhere from 75 to 80

dozen cookies and donated to the Ronald McDonald House Cookie Walk.

Ingredients

2 1/2 c unbleached, all-purpose flour	1 egg
1/2 c corn starch	1/2 tbsp pure vanilla extract or vanilla bean paste
1 c sugar	1 tsp pure almond extract or pure lemon oil or extract
2 sticks (salted) butter, cold & cut into chunks (I use whatever I have and usually not salted)	

Instructions

1. Preheat oven to 350.
2. Mix the flour and corn starch.
3. Cream the sugar and butter. Add the egg and extracts and mix.
4. Gradually add the flour mixture and beat just until combined, scraping down the bowl, especially the bottom. The dough will be crumbly, so knead it together with your hands as you scoop it out of the bowl for rolling.
5. Roll on a floured surface to about 1/4" to 3/8" thick and cut into shapes. Place on parchment lined baking sheets (Recommend freezing the cut-out shape on the baking sheet for 5 minutes before baking but I usually don't do this) and bake for 10-12 minutes. Let sit a few minutes on the sheet, then transfer to a cooling rack.

Royal Icing Recipe

Ingredients:

3 tablespoons 4 oz. Meringue Powder	1/2 tbs clear vanilla, almond or lemon extract or a combination
4 cups (about 1 lb.) confectioners' sugar	5 tablespoons warm water

Instructions:

Beat all ingredients together until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

Helpful Hints:

- Keep all utensils completely grease-free for proper icing consistency.
- For stiff icing: Use 1 tablespoon less water.
- For thin icing: To thin for pouring, add 1 teaspoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add 1/2 teaspoon water at a time until you reach proper consistency.



Ward Meade Molasses Cookies submitted by Mary Adkins

My husband, Gary, and I volunteered as hearth cooks in the Ward-Meade cabin for years. Each meal in the log cabin ended with these cookies and brown bread ice cream.

Ingredients

- 1 1/2 cups shortening
- 2 cups sugar
- 1/2 cup molasses
- 2 eggs, beaten
- 1 teaspoon baking soda
- 1 teaspoon cloves
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 4 cups flour

Directions

Preheat oven to 375

1. Melt shortening and add sugar, molasses and eggs and mix well.
2. Mix dry ingredients and add to wet ingredients and mix well.
3. Measure scant 1/4 cup dough, roll into a ball, and roll in sugar.
4. Place dough balls on wax paper covered sheet and place in freezer 10 – 15 minutes
5. Bake for 5 minutes, turn try and bake 5 more minutes.
6. Let cool before removing from the sheet.

Makes 24 cookies

“I think baking cookies is equal to Queen Victoria running an empire. There's no difference in how seriously you take the job, how seriously you approach your whole life.” Martha Stewart