

# Butterscotch Refrigerator Cookies

Source: From Mom

Bake: 400°F for about 8 minutes

## Ingredients

- bullet 1 cup shortening
- bullet 1 1/4 cups brown sugar
- bullet 1 teaspoon vanilla
- bullet 2 eggs
- bullet 3 cups flour
- bullet 3 teaspoons baking powder
- bullet 1/2 teaspoon salt

## Instructions

- 1 Cream shortening, brown sugar, and vanilla.
- 2 Add eggs, one at a time.
- 3 Sift together flour, baking powder, and salt; add to creamed mixture.
- 4 Shape dough into rolls about 2 inches in diameter. Chill thoroughly.
- 5 Slice into 1/8-inch slices and bake on an ungreased cookie sheet at 400°F for about 8 minutes.

# Molasses Sugar Cookies

Source: From Mom

Bake: 375°F for 8–10 minutes

Yield: [not specified]

## Ingredients

- bullet 3/4 cup shortening
- bullet 1 cup sugar
- bullet 1/4 cup molasses
- bullet 1 egg
- bullet 2 teaspoons baking soda
- bullet 2 cups flour
- bullet 1/2 teaspoon ginger
- bullet 1/2 teaspoon cloves
- bullet 1 teaspoon cinnamon
- bullet 1/2 teaspoon salt

## Instructions

- 1 Melt the shortening; cool. [unclear: whether sugar and molasses are heated with the shortening]
- 2 Add sugar, molasses, and egg; mix well. [unclear]
- 3 Sift together baking soda, flour, ginger, cloves, cinnamon, and salt; add to wet mixture.
- 4 Chill dough.
- 5 Form into 1-inch balls; roll in sugar (optional).
- 6 Bake at 375°F for 8–10 minutes or until set.

# Peanut Butter Cookies (B. Crocker)

Source: Handwritten card

Bake: 375°F for 10–12 minutes

Yield: About 3 dozen

## Ingredients

- bullet 1/2 cup shortening (note: "1/2 butter" written in parentheses)
- bullet 1/2 cup peanut butter
- bullet 1/2 cup sugar
- bullet 1/2 cup brown sugar
- bullet 1/2 cup [unclear ingredient]
- bullet 1 egg (confirmed)
- bullet 1 1/4 cups sifted flour
- bullet 1/2 teaspoon baking powder
- bullet 3/4 teaspoon baking soda
- bullet 1/4 teaspoon salt

## Instructions

- 1 Chill dough.
- 2 Roll into balls.
- 3 Place about 3 inches apart on a greased baking sheet.
- 4 Flatten with a fork in a crisscross pattern.
- 5 Bake at 375°F for 10–12 minutes.

## Notes

One ingredient amount is clear (1/2 cup) but the ingredient name is unknown.

# Peanut Butter Blossoms

Source: Printed recipe (Hershey's Kisses)

Bake: 375°F for 8–10 minutes

Cool time: 1 hour (as printed)

## Ingredients

- bullet 41 HERSHEY'S KISSES Milk Chocolates (unwrapped)
- bullet 1/2 cup shortening
- bullet 1/2 cup creamy peanut butter
- bullet 1/2 cup granulated sugar
- bullet 1/2 cup packed light brown sugar
- bullet 1 egg
- bullet 2 tablespoons milk
- bullet 1 teaspoon vanilla extract
- bullet 1 1/2 cups all-purpose flour
- bullet 1 teaspoon baking soda
- bullet 1/2 teaspoon salt
- bullet 1/3 cup granulated sugar (additional, for rolling)

## Instructions

- 1 Heat oven to 375°F. Remove wrappers from chocolates.
- 2 Beat shortening and peanut butter in a large bowl until well blended.
- 3 Add 1/3 cup granulated sugar and brown sugar; beat until fluffy.
- 4 Add egg, milk, and vanilla; beat well.
- 5 Stir together flour, baking soda, and salt; gradually beat into peanut butter mixture.
- 6 Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
- 7 Bake 8–10 minutes or until lightly browned.
- 8 Immediately press a chocolate into the center of each cookie (cookie will crack around edges).
- 9 Remove to a wire rack; cool completely.

# Thumbprint Cookies

Source: Printed recipe (SugarSpunRun.com)

Yield: 24 cookies (as printed)

Cook: 11 minutes | Chill: 30 minutes | Total: 1 hour 1 minute (as printed)

Oven: 375°F (190°C)

## Ingredients

- bullet 1 cup unsalted butter, softened to room temperature (226g)
- bullet 1/2 cup sugar (70g)
- bullet 1/2 cup light brown sugar, lightly packed (70g)
- bullet 3/4 teaspoon vanilla extract
- bullet 1 large egg yolk
- bullet 2 1/2 cups all-purpose flour (280g)
- bullet 2 teaspoons cornstarch
- bullet 1/2 teaspoon salt
- bullet 1/2 cup sugar for rolling (optional)
- bullet 1/2 cup jam or preserves (flavor of your choice) — note: “I used raspberry preserves” (105g)

## Instructions

- 1 Beat butter until creamy.
- 2 Add sugars; beat until combined (about 30–60 seconds).
- 3 Add egg yolk and vanilla; beat well.
- 4 Whisk together flour, cornstarch, and salt.
- 5 Gradually add flour mixture to wet ingredients until combined. Use your hands to finish working the dough together.
- 6 Scoop cookie dough into 1 tablespoon-sized balls and roll very well (so the dough is round and there are no cracks/seams — this helps keep thumbprints from cracking).
- 7 Roll in granulated sugar (if using) and place on a wax-paper covered plate or small cookie sheet. Use your thumb or the rounded back of a teaspoon to gently press an indent in the center of each ball. Repeat until all dough has been used.
- 8 Transfer cookie dough to freezer and chill for 30 minutes.
- 9 Once dough is done chilling, preheat oven to 375°F (190°C) and place jam in a small microwave-safe bowl. Heat briefly (about 5–10 seconds) or until jam is not hot but is no longer firm and is easy to stir.
- 10 Spoon jam into each thumbprint, filling each indent to the brim.
- 11 Place cookies at least 2 inches apart on a parchment paper-lined cookie sheet and bake at 375°F (190°C) for 11 minutes or until edges are just beginning to turn golden brown.
- 12 Allow cookies to cool completely on baking sheet before enjoying.

## Notes

Nutrition (as printed): Serving 1 cookie — Calories 165kcal; Carbohydrates 22g; Protein 1g; Fat 8g; Saturated Fat 5g; Trans Fat 1g; Cholesterol 28mg; Sodium 53mg; Potassium 24mg; Fiber 1g; Sugar 12g; Vitamin A 247IU; Vitamin C 1mg; Calcium 9mg; Iron 1mg.

# My Favorite Butter Cookies

Source: Handwritten note (includes: “don’t use instant flour”)

Yield: About 6 dozen (original recipe)

Bake: 6–8 minutes at 375°F (ungreased cookie sheet)

## Ingredients

- bullet 1/2 cups butter
- bullet 1 cup sugar
- bullet 1 egg (confirmed)
- bullet 1/2 teaspoon almond extract (note: “add with coloring”)
- bullet 4 cups flour (note: “don’t use instant flour”)
- bullet 1/2 teaspoon baking powder
- bullet Food coloring (optional; note: “use green for Christmas trees”)

## Instructions

- 1 Heat oven to 375°F. Bake on an ungreased cookie sheet.
- 2 Cream butter and sugar.
- 3 Add egg and almond extract (and food coloring, if using).
- 4 Add flour and baking powder; mix to form dough.
- 5 Shape cookies. [unclear: method — cookie press/cut-outs/rolled balls?]
- 6 Bake 6–8 minutes or until set.

## Notes

Scaling notes (as written on the card) are included in the PDF, but some egg counts are unclear.

## Scaling notes (from original card)

	1 larger recipe	2 larger recipe
Butter	2 cups	2 1/2 cups
Sugar	1 1/3 cups	1 2/3 cups
Eggs	[unclear]	[unclear]
Almond extract	1 1/3 teaspoons	1 2/3 teaspoons
Flour	5 1/3 cups	6 2/3 cups
Baking powder	1 1/3 teaspoons	1 2/3 teaspoons