

Oranday Recipes

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Chocolate Chip Walnut Cookies

40 minutes

Ingredients

1. 1 cup softened butter
 2. 1 cup white sugar
 3. 1 cup packed brown sugar
 4. 2 eggs
 5. 2 tsp vanilla extract
 6. 1 tsp baking soda
 7. 2 tsp hot water
 8. $\frac{1}{2}$ tsp salt
 9. 3 cups all-purpose flour
 10. 2 cups semisweet chocolate chips
 11. 1 cup chopped walnuts
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Directions

1. Cream together the butter, white sugar, and brown sugar until smooth.
2. Beat in the eggs one at a time, then stir in the vanilla.
3. Dissolve baking soda in hot water.
4. Add to batter along with salt.
5. Stir in flour until uniform; then stir in chocolate chips and nuts.
6. Drop by large spoonfuls onto ungreased pans.
7. **Recommended:** Refrigerate for at least 4 hours before baking.
8. Bake for **10 - 12 minutes** at **350 F** or until edges are nicely browned.

Ingredients

1. 1 cup softened butter
2. 1 cup packed brown sugar
3. $\frac{1}{2}$ cup white sugar
4. 2 eggs
5. 2 tsp vanilla extract
6. 3 cups all-purpose flour
7. $\frac{1}{2}$ tsp baking soda
8. 1 tsp cinnamon
9. 1 tsp salt
10. 1 cups semisweet chocolate chips
11. 3 cups quick-cooking oats
12. 1 cup chopped walnuts

Directions

1. Cream together the butter, white sugar, and brown sugar until smooth.
2. Beat in the eggs one at a time, then stir in the vanilla.
3. Combine flour, baking soda, salt, and cinnamon.
4. Stir into the creamed mixture until just blended.
5. Mix in the quick oats, walnuts, and chocolate chips.
6. **Recommended:** Refrigerate for at least 4 hours before baking.
7. Bake for **10 - 12 minutes** at **325 F** or until edges are nicely browned.

Ingredients

1. 4 cups all-purpose flour
 2. 2 tsp baking powder
 3. 2 tsp baking soda
 4. $\frac{1}{2}$ cup white sugar
 5. 2 tsp ground cinnamon
 6. 1 cup chopped walnuts
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Directions

1. In a medium bowl: mix the flour, baking powder, and baking soda together.
2. In a separate small bowl: combine $\frac{1}{2}$ cup sugar, cinnamon, and nuts.
3. In a large bowl: cream butter and 2 cups of white sugar until light and fluffy.
4. Add eggs, sour cream and vanilla extract.
5. Add flour mixture and beat until well combined.
6. Grease and flour a 10 in. Bundt pan.
7. Pour half of batter into Bundt pan.
8. Sprinkle half of the nut mixture on top of batter in pan.
9. Add remaining batter and sprinkle and sprinkle with the last of the nut mixture.
10. Bake for **45 - 60 minutes** at **350 F** or until a toothpick returns clean.