**Cookies Molasses Crinkles**

X2 X2

¾ C margarine 1 ½ C 1 egg 2

1 C brown sugar 2 C ¼ C molasses ½ C

2 ¼ C flour 4 ½ C ½ t cloves 1 t

2 t baking soda 4 t 1 t cinnamon 2 t

¼ t salt ½ t 1 t ginger 2 t

Mix margarine, sugar, egg and molasses together. Add dry ingredients and mix well. Roll into balls and roll in sugar. Bake at 375 for 10 to 12 minutes.

Cookies Lemon Crinkle Cookies

½ C butter, softened

1 C sugar

½ t vanilla

1 egg

1 t lemon zest

1 T fresh lemon juice

¼ t salt

¼ t baking powder

1/8 t baking soda

1 ½ C flour

½ C powdered sugar

Preheat oven to 350. Grease baing sheets.

Cream butter and sugar together until light and fluffy. Whip vanilla, egg, lemon zest, and juice. Combine all ingredients except powdered sugar. Roll 1 tablespoon of dough into a ball and roll into powdered sugar. Place on baking sheet.

Bake for 9-11 minutes. Let cool on pan for 3 minutes before removing.

Variation:

Replace the lemon zest and juice with crushed candy canes. This variation should be baked on parchment paper to prevent sticking.

**Cookies No-Bake Cookies**

½ C milk

½ C margarine

4 T cocoa

2 C sugar

Bring to a full rolling boil. Pour over oats, cocoanut, and nuts.

3 C rolled oats

1 C nuts

1 C cocanut

Mix well. Drop on wax paper.

**Puffed Wheat Squares**

1 C brown sugar

½ C corn syrup

¼ C butter

2 T cocoa

1 t vanilla

Mix in pot. Bring to a boil and cook no longer than 3 min. Pour over 7 C puffed wheat. Pack in greased pan. Cool.

**Cookies Oreo**

2 devil’s food cake mixes

2/3 C oil

4 eggs

Mix together and bake 350 for 7-8 minutes. Cookie will look not quite cooked. Cool and put 2 cookies together with cream cheese frosting.

**Cookies Peanut Butter**

1 C shortening

1 C sugar

1 C brown sugar

2 eggs

1t vanilla

1 C peanut butter

3 C sifted flour

2 t soda

½ t salt

Form into balls. Press with fork. Bake 375 for 10 minutes.

Cool slightly. Yields 6 dozen.

**Cookies Boiled Raisin Cookies**

**2 C raisins Boil until 1 C water is left. Cool a little.**

**3 C water**

**1 C shortening Cream together**

**1 ½ C sugar**

**3 eggs**

**Vanilla to taste**

**Add raisin mixture to above then add:**

**3 ½-4 C flour**

**1 t cinnamon**

**½ t cloves**

**1 t soda**

**1 t baking powder**

**Mix together and drop on cookie sheet from a spoon. Bake.**

**Cookies Canadian Jam Cookies**

½ C margarine 1 ¾ C flour

½ C brown sugar ¼ t salt

¼ C honey 1 t baking soda

1 egg

½ t vanilla

Cream butter, sugar, and honey. Beat egg and vanilla. Combine dry ingredients and blend into creamed mixture. Chill dough at least 30 minutes. Shape into balls. Flatten on baking sheet. Bake 350 8-10 minutes. Cool on baking sheet few minutes. Stick 2 cookies together with jam.

**Cookies Rolo Cookies**

2 ½ cups all purpose flour

¾ cup unsweetened cocoa

1 tsp. baking soda

1 c. sugar

1 c. firmly packed brown sugar

1 c. margarine or butter, softened

2 tsps. Vanilla

2 eggs

1 c. chopped pecans

48 Rolo® chewy caramels in milk chocolate

1 tbsp. sugar

Heat oven to 375˚. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, cocoa and baking soda; blend well.

In large bowl, beat 1 cup sugar, brown sugar and margarine until light and fluffy. Add vanilla and eggs; beat well. Add flour mixture; blend well. Stir in ½ cup of the pecans. For each cookie, with floured hands, shape about 1 tablespoon dough around 1 caramel candy, covering completely.

In small bowl, combine remaining ½ cup pecans and 1 tbsp. sugar. Press one side of each ball into pecan mixture. Place, nut side up, 2 inches apart on ungreased cookie sheets. Bake at 375˚ for 7 to 10 minutes or until set and slightly cracked. Cool 2 minutes; remove from cookie sheets. Cool completely on wire rack. Makes 4 dozen cookies.

Coconut-Oatmeal Crisp Cookies

*When baking, allow plenty of space between these crispy cookies for spreading.*

¾ C margarine 1 C flour

1 C sugar 1 t b.p.

½ C brown sugar ½ t b.s.

2 eggs Pinch of salt

2 t vanilla 1- ¼ C coconut

2-½ C rolled oats

Preheat oven to 375. In a large bowl, beat together margarine, sugar, brown sugar, eggs, and vanilla. Add flour, baking powder, baking soda, and salt. Stir in coconut and oats. Drop by teaspoonfuls, 3 inches apart, on ungreased baking sheets. Bake 10 to 12 minutes or until lightly browned. Cool 2 to 3 minutes on baking sheets; then remove to racks to cool completely. Makes 65 ( 2-¼-inch) cookies.

Cowboy Chocolate Chip Cookies

# 2 C shortening

2 C white sugar

2 C brown sugar

4 eggs

1 t vanilla

4 C flour (3 ½ C white and ½ C whole wheat)

2 t soda

1 t salt

1 t baking powder

4 C rolled oats

2 C chocolate chips

Cream butter, sugars, and eggs. Add dry ingredients and mix.

Bake 350 degrees for 10 minutes.

Cookies Grandma Smith’s Rolled

½ C butter (or 1 C margarine)

½ C lard

1 C sugar

½ C milk

1 t salt

3 t Baking Powder

2 ½ C oatmeal

2 ½ C flour (about)

Filling

1 lb. Dates

1 C brown sugar

1 C water

Date Cookies Grandma Smith’s Rolled

½ C butter (or 1 C margarine)

½ C lard

1 C sugar

½ C milk

1 t salt

3 t Baking Powder

2 ½ C oatmeal

2 ½ C flour (about)

Filling

1 lb. Dates

1 C brown sugar

1 C water

**Double Chocolate Chip Cookies (Pam’s Cookies)**

**1 C shortening Cream together**

**2 C sugar**

**2 eggs**

**2 t vanilla**

**2 C flour**

**¾ C cocoa**

**1 t soda**

**½ t salt**

**2 C chocolate chips**

**Bake 350 for 11 ½ minutes**

Easy Shortbread

2 lb. butter (margarine)

2 C icing sugar

1 C cornstarch

6 C flour

almond and vanilla flavouring

salt (few grains)

Cream butter and sugar. Add other ingredients. Roll in ball; flatten with a fork.

Bake 325 (I bake at 350) for 20 min.

# Ginger Cream Cookies

¼ C soft shortening

½ C sugar ( Mix together)

1 egg

½ C molasses

1 t. Soda dissolved in ½ C hot water ( Stir )

2 C sifted flour

½ t. salt ( Sift together and stir in)

1 t. ginger

½ nutmeg

½ t. cloves

½ t. cinnamon

Chill dough. Drop teaspoonfuls about 2 inches apart. Grease sheet lightly.

Bake 400 7-8 minutes

# Gingerbread for Houses

½ C shortening

½ C sugar

½ C dark molasses

1 egg

2 ½ C flour

½ t b s

½ t salt

1 t ginger

1 t cinnamon

1 t cloves

Roll out on lightly greased cookie sheet. Cut out house shapes with a knife in the dough on the cookie sheet, leaving excess to bake as well. Bake at 350 degrees for about 15 minutes. Draw over the the shapes again and let gingerbread completely cool. When cool remove them from the cookie sheet and let them dry out completely. It's good to let them dry overnight so they will be firm when you put the house together. I put it together in stages, allowing each part to dry before the next stage. Start with the 4 walls and then add the roof.

Royal Icing ( to glue the house together and to glue the candies on)

1 egg white

flavouring (vanilla or almond)

icing sugar (enough to make a stiff icing)

Gingerbread Men

¾ C butter 5 C flour

1 C sugar ½ t salt

2 eggs 1 t cinnamon

1 C dark molasses 1 t ginger

½ C sour cream 2 t soda

Chill. Roll ¼ inch thick. Bake on ungreased sheet 375 degrees

# Pumpkin Chocolate Chip Cookies

2 C shortening

2 C sugar

1 (29 oz.) can pumpkin

2 eggs

2 t. vanilla

4 C f;our

2 t. baking soda

2 t. baking powder

1 t. salt

2 t. cinnamon 2 t. ginger

2 t. nutmeg 2 t. cloves

2 t. allspice

Bake 350 for 12-13 min.

Glaze (drizzle over cookies)

2/3 C butter Mix together and boil for 3 minutes.

1 C milk Cool completely and add

2 C brown sugar 3 C powdered sugar

# Sugar Cookies

**1 ½ C shortening**

**2 ¼ C sugar**

**4 eggs**

**1 t vanilla**

**1 t almond**

**1 t lemon**

**5 C flour**

**2 t b.p.**

**2 t salt**

**Cream shortening, sugar, eggs, and flavourings. Add dry ingredients. Mix. Chill 1 hour**

**Roll ¼ “**

**Bake 400 for 4-6 min” on greased pans**