

DANISH PASTRY

1 cup flour ½ cup margarine
2 Tbsp. water

Cut butter into flour. Sprinkle water on mixture. Mix with fork. Form into a ball. Cut ball in half. Pat into 2 strips.

1/2 cup butter/margarine 1 cup sifted flour
1 cup water 3 eggs
1 tsp. almond extract

Mix butter and water. Bring to boil. Remove from heat. Add almond extract by beating into the flour, stirring quickly to prevent lumping. When smooth, add one egg at a time, beating well after each addition, until smooth. Divide in half and spread one half over each piece of dough. Bake at 350° for 60 minutes. Spread with glaze if desired.

From Peggy: I use a 9x13 pan to cook these in and stir the almond mixture with a wooden spoon. It only takes about 40 minutes to cook in a dark pan.

POPCORN CAKE (PEGGY)

16 cups popcorn, popped and sifted for unpopped kernels.

10 oz. mini marshmallows	½ cup oil
½ cup margarine	12 oz. M&M's
12 oz. peanuts	

Melt marshmallows, oil, and margarine to make a syrup. Pour syrup over popcorn and mix in the M&M's and peanuts. Press into bunt cake pan or angel food cake pan. Once it returns to room temperature, it can be removed from pan.

PULL APART BISCUITS (TRAVIS)

1 can refrigerator biscuits	2 Tbsp. butter
$\frac{1}{3}$ cup brown sugar	1 Tbsp. water
$\frac{1}{2}$ tsp. cinnamon	

In bowl, mix brown sugar, cinnamon, butter, and water. Cook for 1 minute on high in microwave. Cut biscuits into fourths and put on top of brown

sugar mixture. Microwave for 3 more minutes on high. Turn upside down on plate and serve.

DONUTS
(JO ANN)

¾ cup sugar	1 quart hot water
¾ cup shortening	5 eggs (beaten)
1 cup mashed potatoes (not powdered)	1 cup cold water
1 Tbsp. salt	2 tsp. nutmeg
5 Tbsp. yeast	12-14 cups flour
1 ½ cups dry milk	Canola Oil

Put ingredients in the left column in a large bowl. Add hot water. Add 5 cups flour and the nutmeg and mix until smooth. Add cold water and eggs. Mix until smooth. Add flour until stiff enough to knead. Knead until soft but not sticky and until smooth and elastic. Let rise until double. Roll out to 1/4 of an inch thick and cut. Place on greased cookie sheets or onto a tablecloth. Raise again (not quite an hour). Handle carefully and cook in hot oil until light brown. Dip in frosting.

Frosting:

2 cups powdered sugar
1/4 cup water

1 tsp. vanilla

CREAM PUFFS
(JO ANN)

1 cup water ½ cup butter (no substitutes)
¼ tsp. salt 1 cup flour
4 eggs 1 ½ cups cold milk
1 (5 oz.) pkg. instant vanilla pudding mix
½ to 1 tsp. almond extract
2 cups whipping cream, whipped

In a large saucepan, mix water, butter, and salt. Bring it to a boil. Add flour all at once and stir until a smooth ball forms. Remove from heat and let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Beat until mixture is smooth and shiny. Drop onto a greased baking sheet in ¼ sized balls. Bake at 400° for 30 minutes or until golden brown. In a mixing bowl, beat milk, pudding mix, and extract for 2 minutes. Let stand for 5 minutes, then fold in the whip cream. Cut tops off of

puffs and scoop out the soft dough inside. Let cool, then fill with cream mixture. Drizzle melted chocolate on top.

From Jo Ann: We usually make smaller puffs (using a medium cookie scoop) and cook them for 20 minutes).

RASPBERRY DESSERT (PEGGY)

1 box white cake mix 1 box danish dessert
8 oz. cream cheese 2 ½ cups water
2 cups powdered sugar 8 oz. cool whip
12 oz. frozen raspberries

Mix cake mix according to package directions. Spread on 15x11 jelly roll pan and bake according to package directions. Let cool. Cream together cream cheese and powdered sugar. Fold in cool whip. Spread mixture on cake. Prepare the danish dessert using water. Cool and add raspberries. Spread on cake and refrigerate. Makes 15-18.



SURPRISE CUPCAKES (PEGGY)

1 box chocolate cake mix 1 egg
8 oz. cream cheese 1 cup sugar
1 cup mini chocolate chips 1/8 tsp. salt
½ cup nuts Powdered Sugar

Mix cake according to package directions. Fill mini muffin pan ¾ full with mix. Combine all other ingredients except powdered sugar to make "surprise filling." Add 1 tsp. of "surprise filling" to each cupcake. Bake at 350° for 15

minutes. Dust with powdered sugar. Makes about 90 mini cupcakes.

COFFEE CAKE (PEGGY)

1 ½ cups flour ¾ tsp. salt
¾ cup sugar ¼ cup shortening
2 ½ tsp. baking powder ¾ cup milk
1 egg

Combine flour, sugar, baking powder, and salt. Cut in shortening. Add milk and eggs. Beat vigorously for 30 seconds. Grease and flour a round cake pan. Spread mixture inside pan.

Topping:

½ cup brown sugar ½ tsp. cinnamon
¼ cup flour 3 Tbsp. firm butter

Mix all ingredients together and sprinkle over cake batter. Bake at 350° for 25-30 minutes. From Peggy: Don't double this recipe. If you want to make two, mix separately.

JELL-O CAKE (PEGGY)

1 box white cake mix
1 small package of strawberry Jell-O
1 cup boiling water
Enough cool whip for frosting

Make cake according to package directions in 9x13 baking dish. Poke holes (use wooden spoon) 6-8 across and down the cake. Mix Jell-O and boiling water. Pour over cake. Let set for at least 4-5 hours. Frost with cool whip.

CHOCOLATE CHIP DATE CAKE (PEGGY)

¾ cup shortening 1 tsp. baking soda
1 cup sugar 1 ¼ cup + 2 Tbsp. flour
2 eggs ½ tsp. salt
1 Tbsp. cocoa ¾ cup chocolate chips
1 ½ cups boiling water ½ cup walnuts
1 cup chopped dates ½ cup sugar

Cream shortening, sugar, eggs, and cocoa. Mix water, dates, and baking soda in separate bowl. Let cool. Add date mixture to shortening mixture alternately with flour and salt. Spread in 9x13x2 baking dish. Sprinkle with chocolate chips, walnuts, and sugar. Bake at 325° for about 30 minutes.

From Peggy: I use more cocoa, chocolate chips and walnuts and I strain the dates before I add the water to the cake mixture (most dates dissolve when you add the baking soda). This tastes a lot better than it sounds.

HAWAIIAN DESSERT (JO ANN)

1 box yellow cake mix	1 ½ cup milk
1 small package instant vanilla pudding	
20 oz. crushed pineapple, drained	
2 cups cool whip	¼ cup sugar
3 oz. cream cheese	½ tsp. vanilla
½ cup toasted coconut	

Make cake according to package directions in a 9x13 baking dish. Let cool. Whisk milk and pudding mix. Let stand to thicken. Stir in pineapple. Spread over cake. Beat 1 cup cool whip, cream cheese, sugar, and vanilla until smooth. Fold in remaining cool whip. Spread over pudding mixture. Sprinkle with toasted coconut.

From JoAnn: To toast coconut, bake at 350° for 10 minutes or until golden brown, stirring occasionally.

MARSHAKELLER'S PEACH DESSERT (JO ANN)

1-3 oz. orange or peach Jell-O
 ½ cup sugar ¾ cup boiling water
 ¾ cup pineapple juice 2 cups sliced peaches
 1 cup boiling water or pineapple juice
 Enough peaches to pour over Jell-O
 Mix together Jell-O, sugar, ¾ cup boiling water, and ¾ cup pineapple juice until dissolved. Add the 1 cup boiling water or pineapple juice. Add peaches. Let cool. Pour as much peaches as wanted on top of mixture.

From JoAnn: You can make this 4-5 hours ahead of time but after a while it will stiffen like Jell-O.

CINNAMON ROLLS (JO ANN)

¾ cup shortening	½ cup warm water
1 ½ cups milk	1 tsp. sugar
¾ cup sugar	2 tsp. vanilla
3 eggs	1 tsp. lemon extract
1 ½ tsp. salt	5 ½ cups flour
¼ cup dry yeast	

Melted butter, cinnamon, and sugar to taste

Warm shortening, milk, and sugar. Whip eggs and salt. Add to shortening mixture. Dissolve yeast in warm water and add the 1 tsp. of sugar. Add yeast mixture to shortening mixture. Add lemon extract. Add half of the flour and mix well. Add the rest of the flour and knead until dough is soft but not sticky. Let rise until double in size. Roll out. Top with melted butter, cinnamon, and sugar (Can use Date Filling or Cream Cheese Icing instead). Shape and let rise on greased cookie sheet until double in size again. Bake at 375° for about 10 minutes (cooking time depends on how big the rolls are).

Frosting:

4 Tbsp. melted butter	1 tsp. vanilla
4 Tbsp. milk	2 cups powdered sugar

Mix butter, milk, and vanilla. Whisk in powdered sugar until smooth. Add small amounts of milk/powdered sugar to reach desired consistency.

From JoAnn: You may substitute the vanilla with ½ tsp. maple flavoring.

Date Filling (Marquerite Richardson):

1 cup dates	¼ cup sugar
½ cup water	Pinch of salt
Pinch of vanilla	

Cook on stove, mashing occasionally. Remove from heat and add vanilla.

Cream Cheese Icing (Marquerite Richardson):

3 cups powdered sugar	1 tsp. lemon
3 oz. cream cheese	Piece of butter

2 tsp. vanilla
Nuts (optional)

Canned milk

Mix all ingredients together.

INDOOR SMORES (PEGGY)

*On Golden Graham Box

8 cups Golden Grahams cereal (13 oz.)
1 ½ cups chocolate chips
6 cups mini marshmallows
5 Tbsp. butter/margarine
1 tsp. vanilla

Melt 5 cups of the marshmallows (save 1 cup for later), chocolate chips, and butter in saucepan over low heat, stirring occasionally. Remove from heat and stir in vanilla. Butter 9x13 pan. Pour Golden Grahams into large bowl. Pour marshmallow mixture over cereal and stir until evenly coated. Stir in remaining marshmallows. Press mixture into pan. Cool until it is as firm as you like. Cut into 24 bars.

CRAZY CHOCOLATE CAKE (PEGGY)

3 cups flour 2 cups water
2 cups sugar 1 cup oil
2/3 cup cocoa 2 tsp. vinegar
1 tsp. salt 1 tsp. vanilla
2 tsp. baking soda

Mix dry ingredients together. Add other ingredients and beat well. Pour into a 9x13 cake pan. Bake at 350° for 35 minutes. Frost with caramel frosting if desired.

CARAMEL FROSTING (PEGGY)

1 cube margarine ½ tsp. salt
1 cup brown sugar 5 Tbsp. milk
2 ½ tsp. vanilla
2 ¾ cup powdered sugar

Melt margarine. Add brown sugar, salt, and milk. Bring to a boil. Remove from heat. Quickly stir in powdered sugar and vanilla.

PUMPKIN CAKE (MOM)

2 cups sugar 2 tsp. cinnamon
1 cup oil 16 oz. pumpkin
4 eggs 3 oz. cream cheese
2 cups flour 1 stick butter
½ tsp. salt 1 tsp. vanilla
2 tsp. baking soda
2 cups powdered sugar

CHOCOLATE SHEET CAKE

2 cups flour 1 cup water
2 cups sugar 3 Tbsp. cocoa ½ tsp.
baking soda 1 tsp. vanilla
½ cup shortening 2 eggs
½ cup buttermilk 1 cube butter
1 box powdered sugar

Measure flour and sugar in mixing bowl. Bring butter, water, cocoa, and shortening to boil. Add flour to mixture. Add buttermilk, baking soda, eggs, and vanilla (in that order). Bake at 350° for 20-25 minutes.

Frosting:

Heat to boil: 1 cube butter, 6 Tbsp. milk, 3 tsp. cocoa. Add 1 box of powdered sugar. Pour over hot cake.

SUNFLOWER CAKE (JANET)

Round chocolate cake Twinkies

Chocolate frosting Yellow frosting

Black string licorice Chocolate chips

Frost a round chocolate cake with chocolate frosting. Cover with chocolate chips to look like seeds. Attach twinkies to cake with frosting to look like a sunflower. Frost twinkies with yellow frosting and put black sting licorice on top of twinkies in loops.

HEATH BAR CAKE (PEGGY)

1 yellow cake mix 8 oz. cool whip

2 cups water 2 eggs

1 small pkg. instant 1 cube butter

chocolate pudding 2 egg yolks

1 cup powdered sugar

2 Heath or Skor bars

Mix cake mix, eggs, water, and pudding. Bake as directed on cake mix.



Topping:

Combine cool whip and powdered sugar in bowl. Beat egg yolks, put in saucepan, and add butter (can't be margarine) in chunks. Stir constantly until butter is melted and smooth. Add butter mixture to cool whip; blend. Crush candy bars and sprinkle on top of cool whip mixture.

CARAMEL/BUTTERSCOTCH CHOCOLATE CAKE (JO ANN)

1 chocolate cake mix

1 jar butterscotch or caramel ice cream topping

1 can sweetened condensed milk

8 oz. cool whip

Crushed Butterfingers or toffee candy bars

Bake cake according to package directions in a 9x13 baking dish. Cool for 10 minutes. Using the end of a wooden spoon handle, poke 12 holes in warm cake. Pour sweetened condensed milk over cake. Pour ice cream topping over cake. Cool completely. Spread with whipped topping and sprinkle with candy bars. Refrigerate for at least 2 hours before serving.

LAYERED TOFFEE CAKE (JO ANN)

2 cups whipping cream ½ tsp. vanilla

½ cup caramel ice cream topping

1 angel food cake

9 Heath bars (chopped)

Beat cream just until it begins to thicken. Gradually add the ice cream topping and vanilla. Beat until soft peaks form. Cut cake horizontally into three layers. Place the bottom layer on a serving plate. Spread with 1 cup of cream mixture and ½ cup of chopped Heath bars. Repeat once. Place the top layer on cake, frost top and sides with remaining cream mixture and sprinkle top and sides with the remaining Heath bars. Store in the refrigerator.

RASBERRY WALNUT TORTE (JO ANN)

1 ½ cups whipping cream 3 eggs
 1 ½ cups sugar ½ tsp. salt
 1 ¾ cup flour 3 tsp. vanilla
 1 cup ground walnuts
 2 tsp. baking powder

Frosting:

1 ½ cups whipping cream 1/8 tsp. salt
 1 tsp. vanilla 1 cup sugar
 1 jar (12 oz.) raspberry preserves
 1 pkg. (8 oz.) cream cheese, softened

In a small mixing bowl, beat cream until stiff peak form; set aside. In a large mixing bowl, beat eggs, sugar, and vanilla until thick and lemon-colored. Combine flour, walnuts, baking powder, and salt. Fold into egg mixture alternately with whipped cream. Pour into 2 greased and flour 9 inch round cake pans. Bake at 350° for 25-30 minutes, or until a toothpick comes out clean. Cool for 10 minutes and remove from pans.

Frosting:

In a small mixing bowl, beat cream for frosting until stiff peaks form; set aside. In a large mixing bowl, beat cream cheese, sugar, and salt until fluffy. Add vanilla; mix well. Fold in whipped cream.

Combine:

Split each cooled cake into two layers. Place bottom layer on serving plate; spread with about ½ cup of the raspberry preserves. Repeat layer. Frost sides of cake with frosting. Place remaining frosting into decorating bag. Using a ribbon tip, make a lattice design on top of cake. Using a star tip, pipe stars around the top and bottom edges of the cake. Store in refrigerator.

BUTTERCREAM ICING (JO ANN)

½ cup softened butter 1 tsp. vanilla
 4 cups powdered sugar 2 Tbsp. milk
 ½ cup shortening

Cream butter and shortening with an electric mixer. Add vanilla and mix well. Gradually add sugar and milk. Add extra milk or powdered sugar to achieve consistency desired.

CHOCOLATE FROSTING (GRANDMA)

Bring milk and butter to a boil on the stove. In a mixing bowl, mix powdered sugar and cocoa. Pour milk mixture over powdered sugar mixture and add vanilla. Mix with a spoon. Note: amounts will vary depending on how much frosting you want. Don't cool the milk before you pour it over the powdered sugar.

NO ROLL SUGAR COOKIES (PEGGY)

½ cup margarine 1 tsp. vanilla
 ½ cup oil 2 cups flour
 1 cup sugar ½ tsp. soda
 1 egg ¼ tsp. salt

Cream together margarine, oil, and sugar. Add egg and vanilla and mix well. Add dry ingredients and mix. Roll dough into balls and criss-cross with fork. Bake at 350° for 8 minutes.

DAWN'S SUGAR COOKIES (JOANN)

2 cups sugar	1 tsp. vanilla
1 cup shortening	5 cups flour
3 eggs	1 tsp. salt
1 cup sour cream	$\frac{3}{4}$ tsp. soda
3 tsp. baking powder	1 tsp. lemon

Cream together sugar, shortening, sour cream and eggs. Add vanilla and lemon. Sift together dry ingredients and mix with creamed mixture. Bake at 400° for 8 minutes.

FILLED COOKIES (GRANDMA BURTON)

$\frac{1}{2}$ cup shortening	2 $\frac{1}{2}$ cups flour
1 cup sugar	$\frac{1}{4}$ tsp. soda
2 eggs	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	

Mix shortening, sugar, and eggs thoroughly. Stir in vanilla. Measure flour by dipping method. Stir dry ingredients together and blend in. Chill dough. Heat oven to 400°. Roll dough 1/16 inch thick. Place bottom pieces on lightly greased baking sheet. Spread a rounded teaspoonful of cooled filling on each. Cover with top cookie. Press edges together. Bake 8-10 minutes or until delicately browned.

Raisin Filling:

2 cups raisins	$\frac{3}{4}$ cup sugar
$\frac{3}{4}$ cup water	$\frac{1}{2}$ cup nuts

JUBILEE JUMBLES (GRANDMA RHODES)

$\frac{1}{2}$ cup shortening	1 tsp. vanilla
1 cup brown sugar	2 $\frac{3}{4}$ cup flour
$\frac{1}{2}$ cup white sugar	$\frac{1}{2}$ tsp. soda
2 eggs	1 tsp. salt
1 cup evaporated milk	
1 cup chopped walnuts	

Mix shortening, brown sugar, and eggs. Stir in milk and vanilla. Sift dry ingredients together and mix well. Add nuts. Chill 1 hour. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° for 10 minutes. Frost with a heavy glaze.

FROSTING FOR JUBILEE JUMBLES (JOANN)

2 Tbsp. butter	$\frac{1}{2}$ cup evaporated milk
2 cups powdered sugar	

Heat butter until golden brown. Beat in powdered sugar and milk until smooth. You can add more sugar or milk to achieve desired consistency.

BLONDE BROWNIES (PEGGY)

1 cup brown sugar	2 $\frac{3}{4}$ cup flour
1 cup white sugar	1 pkg. choc. chips
$\frac{2}{3}$ cup shortening	3 eggs
2 $\frac{1}{2}$ tsp. baking powder	
1 pkg. chocolate chips	
1 cup chopped nuts	

Cream sugars and shortening. Add eggs and vanilla. Add dry ingredients. Mix and then stir in nuts and chocolate chips. Pat into greased 9x13 pan. Bake 20-25 minutes at 350°. Do not over bake, they should be chewy, not dry.

FUNFETTI COOKIES (PEGGY)

4 oz. lite cool whip 3 Tbsp. oil
 1 egg
 1 pkg. Pillsbury cake mix (Funfetti, lemon, or cherry)

Mix all ingredients together. Form dough into balls. Roll in sugar. Place on greased cookie sheet. Bake at 350° for 10 minutes. Makes about 60-70 cookies

SNICKERDOODLES

1 cup shortening 2 ¾ cups flour
 1 ½ cup sugar 2 tsp. cream tartar
 2 eggs ¼ tsp. salt
 1 tsp. baking soda 2 Tbsp. cinnamon
 2 Tbsp. sugar

Cream shortening, sugar, and eggs together; add dry ingredients. Mix together 2 Tbps. sugar and cinnamon. Roll dough into balls, then roll in cinnamon mixture. Bake at 400 for 8-10 minutes on ungreased cookie sheet.

SNICKERDOODLES
(JO ANN/EDEN)

3 ¾ cups flour 1 cup shortening
 ½ tsp. baking soda 2 cups sugar
 ½ tsp. cream of tartar* ¼ cup milk
 ½ tsp. salt 1 tsp. vanilla
 3 Tbsp. sugar 1 tsp. cinnamon

Grease a cookie sheet. Stir flour, soda, cream of tartar (optional), and salt together in a separate bowl. Beat shortening for 30 seconds, then add 2 cups sugar, beating until fluffy. Add eggs, milk, and vanilla; beat well. Add dry ingredients to mixture, beating until well combined. Form dough into 1 inch balls, then roll in mixture of sugar and cinnamon. Place balls 2 inches apart on greased cookie sheet; flatten slightly with

bottom of a drinking glass. Bake at 375° for 8 minutes or until golden.

* From Sarah: you can put in the cream of tartar, but it makes it crunchy. If you don't put it in, then it will be soft like mine.

ORIGINAL TOLL HOUSE
COOKIES

2 ¼ cup flour ¾ cup sugar
 1 tsp. baking soda ¾ cup brown sugar
 1 tsp. salt 1 tsp. vanilla
 ¾ cup cisco ½ cup butter, softened
 2 eggs 12 oz. chocolate chips

Preheat oven to 375°. Combine flour, soda, and salt then set aside. Combine Crisco, butter, sugars, and vanilla in another bowl. Beat until creamy. Add eggs. Gradually add flour mixture. Stir in chocolate chips. Drop by tablespoon onto ungreased cookie sheet. Bake for 9-11 minutes.

From Jo Ann: can use 1 cup Crisco instead of ¾ cup Crisco and ½ cup butter.

OATMEAL CRISPIES
(JO ANN)

1 cup shortening 1 ½ cups flour
 1 cup brown sugar 1 tsp. soda
 1 cup sugar 1 tsp. salt
 2 eggs 3 cups quick oats
 1 tsp. vanilla raisins or nuts(optional)

Mix together shortening, brown sugar and sugar. Beat eggs well separately before adding. Add eggs and vanilla, mixing well. Add flour, soda and salt. Stir in oatmeal. Add raisins/nuts. Shape unto logs on a cookie sheet. Refrigerate for at least 2 hours or overnight. Slice off cookies and bake on ungreased cookie sheet for 8-10 minutes at 375°.

BAKER'S PEANUT BUTTER OATMEAL CHOCOLATE COOKIES (ANGELA)

1 cup flour ½ cup peanut butter
½ tsp baking soda ½ tsp baking powder
¼ tsp salt ½ cup butter, softened
½ granulated sugar 1 egg
1 ½ tsp vanilla
1 cup old-fashioned or quick-cooking oats
½ cup firmly packed brown sugar
6 1oz. squares Baker's Semi-Sweet Baking
Chocolate, coarsely chopped

Preheat oven to 375°. Mix flour, oats, baking soda, baking powder, and salt. Set aside. Beat butter, sugars, and peanut butter in large bowl with electric mixer on medium speed until light and fluffy. Add egg and vanilla. Mix well. Gradually add flour mixture, mixing until well blended after each addition. Stir in chocolate.

Drop heaping tablespoonfuls of dough, 2 inches apart, onto ungreased baking sheets.

Bake 10-12 minutes or until lightly browned. Cool 1 minute, remove from baking sheets to wire racks. Cool completely. Can substitute chocolate chips.

CHOCOLATE STAR PEANUT BUTTER COOKIES (JO ANN)

1 cup sugar 2 tsp vanilla
1 cup brown sugar 3 ½ cup sifted flour
1 cup shortening 2 tsp baking soda
1 cup peanut butter 1 tsp salt
2 eggs chocolate stars
¼ cup milk

Mix sugars, shortening, and peanut butter. Add eggs, milk and vanilla. Stir in dry ingredients. Shape dough into balls. Roll in sugar. Place on ungreased cookie sheet. Bake at 375° for 10-12 minutes. Immediately press star into cookie.

OLD FASHIONED OATMEAL COOKIES (LORRAINE)

1 cup raisins ½ tsp baking powder
1 cup water 1 tsp salt
¾ cup shortening 1 tsp baking soda
1 ½ cups sugar 1 tsp cinnamon
2 eggs ½ tsp cloves
1 tsp vanilla 2 cups rolled oats
2 ½ cups flour ½ cup chopped nuts

Simmer raisins and water over low heat until raisins are plump 20-30 minutes. Drain raisin liquid into measuring cup. Add enough water to make ½ cup. Heat oven to 400°. Mix shortening, sugar, eggs, and vanilla. Stir in raisins liquid. Measure flour, baking powder, soda, salt, and spices. Blend in. add rolled oats, nuts, raisins. Drop by rounded teaspoonfuls on ungreased baking sheet. Bake 8-10 minutes or until lightly browned. Makes 6-7 dozen.

PUMPKIN CHOCOLATE CHIP COOKIES (PEGGY/THORNES)

½ cup shortening 1 tsp baking soda
1 ½ cups sugar 1 tsp vanilla
1 egg 1 tsp nutmeg
1 cup pumpkin 1 tsp cinnamon
2 ½ cups flour ½ tsp salt
1 tsp baking powder chocolate chips
Walnuts

Cream sugar and shortening. Add egg and pumpkin. Stir in dry ingredients. Add chocolate chips and walnuts, if desired. Bake at 375° for 12 minutes.

EASY PUMPKIN COOKIES (JO ANN)

1 package spice cake mini chocolate chips
1 15oz can pumpkin

Mix cake mix and pumpkin together. Add chocolate chips if desired. Bake at 350° for 15-17 minutes.



APPLESAUCE CHOCOLATE CHIP COOKIES (LORRAINE)

1 cup thick applesauce ½ tsp cinnamon
1 tsp soda ½ tsp cloves
½ cup shortening ½ tsp nutmeg
1 cup sugar ½ tsp salt
2 eggs 1 pkg chocolate chips
2 cups sifted flour ½ cup nuts

In a large bowl combine applesauce and soda. Stir together and let stand. Cream shortening and sugar until fluffy. Add eggs and continue to beat until mixture is fluffy and light. Stir in applesauce mixture. Add sifted, dry ingredients, then chocolate chips and nuts. Drop from teaspoon onto greased baking sheet and bake at 400° for 9-12 minutes. Makes about 4 dozen.

M&M COOKIES (PEGGY)

¾ cup sugar 1 tsp vanilla
¾ cup brown sugar ½ tsp water
½ cup shortening 3 cups flour
½ cup butter * 1 tsp baking soda

2 eggs 1 tsp salt
Chocolate chips or m&ms.

Cream sugars, shortening and butter. Add eggs, vanilla and water. Beat well. Add dry ingredients and mix. Stir in chocolate chips/m&ms. Bake at 375° for 8-10 minutes. Makes about 4 dozen.

**can substitute margarine for butter.*

Note: it's important to use the ½ cup butter instead of substituting shortening, the texture isn't quite right if you do.

CRACKLE COOKIES (JO ANN)

5 1oz squares unsweetened chocolate
½ cup butter 1 cup brown sugar
4 eggs 2 cups 3Tbsp flour
1/8 tsp salt 2 tsp baking powder
1 cup sugar ½ cup powdered sugar

In microwave or saucepan, heat butter and chocolate until melted. Cool slightly. Combine eggs and salt in mixing bowl. Mix well. Combine flour and baking powder. Gradually add to egg mixture to form a soft dough. Cover and refrigerate for 2 hours or until easy to handle. Roll dough into ¾ inch balls. Roll in powdered sugar. Bake at 350° for 8-12 minutes or until set.

Note: good with green mint chips, with or without powdered sugar.

NOBAKE CHOCOLATE DROPS (JO ANN)

2 cups sugar 1 cube butter
6 Tbsp cocoa ½ cup peanut butter
½ cup milk 1 tsp vanilla
3 cup uncooked oats

Mix together sugar, cocoa, and milk in a saucepan and boil for 1 minute. Add butter, peanut butter, and vanilla to cocoa mixture and stir until smooth. Add oats and stir to coat. Drop by spoonfuls onto waxed paper. Let sit until firm.

CHOCOLATE CARAMEL COOKIES (KELLY)

1 devils food cake mix ½ cup oil
2 eggs rolo candies

Mix oil and eggs. Add dry cake mix to make thick cookie dough. Wrap dough around one unwrapped rolo and roll into ball*. Squeeze onto greased cookie sheet. Bake 8-10 on 350.

**Note: using a cookie scoop makes this easier, just scoop dough then push rolo into center and pat dough together on top.*

FUDGE JUMBLES (JOANN EDENS)

1 cup margarine 2 tsp vanilla
2 cup brown sugar 4 cup quick oats
1 ½ cup flour 1 tsp butter
1 tsp salt 12 oz pkg choc chips
1 tsp soda
14 oz can sweetened condensed milk

Cream together margarine and brown sugar. Add flour, salt, soda and vanilla. Mix then add oats. Save ½ of mixture and set aside. Press ½ of mixture in a buttered 9x13 pan. In a saucepan melt butter, choc chips and milk together. Stir until smooth. Pour chocolate mixture over crust. Crumble reserved ½ oat mixture on top of chocolate layer. Bake at 350° for 15-20 minutes, or until lightly browned.

THUMBPRINT COOKIES (JANET)

½ cup butter* 1 egg yolk(save white)
¼ cup brown sugar ½ tsp vanilla
1 cup sifted flour ¼ tsp salt
Chopped nuts

Combine all but nuts and egg white. Roll into 1 inch balls. Dip them into beaten egg white. Roll in chopped nuts. Place on ungreased cookie sheet. Press thumb into each. Bake 10-12 minutes at 375°. Put frosting in center, squeezing from decorating bag. Makes about 2 dozen small cookies.

Frosting:

Butter Canned milk
Powdered sugar Vanilla

OREO COOKIES (JANET)

4 eggs 1 ¼ cups shortening
2 devils food cake mixes

Mix together ingredients. Roll into balls. Place on ungreased cookie sheet. Bake at 350° for 8 minutes.

Frosting:

8 oz cream cheese 4 tbsp butter
2 tsp vanilla 3-4 cup powdered sugar
Can use cake frosting instead, if desired

Note: you can use 1 cup of oil instead of 1 ¼ cup of shortening