

PINEAPPLE COOKIES

INGREDIENTS:

1 cup shortening	3 ½ cups Gold Medal Flour
1 ½ cups sugar	1 tsp. soda
1 egg	½ tsp. salt
1 can (8 ¾ oz) crushed pineapple w/ juice	¼ tsp. nutmeg
	½ c. chopped nuts

DIRECTIONS:

Mix shortening, sugar, and egg thoroughly. Stir in pineapple. Stir together flour, soda, salt, and nutmeg; blend in. Mix in nuts. Chill at least 1 hour.

Heat oven to 400°. Drop rounded teaspoonfuls of dough about 2" apart on lightly greased baking sheet. Bake 8-10 min., or until no imprint remains when touched lightly. *Makes about 5 dozen cookies.*

Note: If you use Gold Medal Self-Rising Flour, omit soda and salt.

NOTES:

CREAM CHEESE ICING

for Pineapple Cookies

INGREDIENTS:

8 oz. cream cheese
¼ c. butter
1 ½ c. confectioner's sugar
1 tsp. vanilla

DIRECTIONS:

Soften cream cheese and butter, beat together until smooth. Add confectioner's sugar and vanilla, beat until smooth.

NOTES:

GINGER CRACKLES by Cheryl Dyvig

INGREDIENTS:

2 c. flour	$\frac{3}{4}$ c. shortening
1 tsp. ginger	1 c. sugar
2 tsp. soda	1 egg unbeaten
1 tsp. cinnamon	$\frac{1}{4}$ c. dark molasses
$\frac{1}{2}$ tsp. salt	granulated sugar to roll

DIRECTIONS:

Sift dry ingredients. Cream shortening and sugar, gradually beat in egg and molasses. Add dry ingredients to cream mixture, blend well. Roll 1" balls in granulated sugar. Bake on ungreased cookie sheet at 350° for 12-13 minutes.

NOTES:

SUGAR COOKIES by Carol Wallen

INGREDIENTS:

1 $\frac{1}{2}$ c. confectioner's sugar	$\frac{1}{2}$ tsp. almond flavoring
1 c. butter or margarine	2 $\frac{1}{2}$ c. flour
1 egg	1 tsp. soda
1 tsp. vanilla	1 tsp. cream of tartar

DIRECTIONS:

Mix sugar and butter. Add egg and flavorings; mix thoroughly. Measure flour, stir dry ingredients together and blend in. Refrigerate 2-3 hours.

Heat oven to 375°. Divide dough in half and roll $\frac{3}{16}$ " thick on lightly floured board or pastry cloth. Cut with cookie cutter, sprinkle with sugar or frost after baking. Place on lightly greased baking sheet or on parchment paper. Bake 7 or 8 minutes or until delicately golden. *Makes about 5 dozen.*

NOTES:

FROSTING
for Sugar Cookies

INGREDIENTS:

4 cups powdered sugar
1 cup Crisco (white)
1 tsp. almond flavoring
2 ½ Tbsp. water
1 egg white
Few grains of salt

DIRECTIONS:

Beat all ingredients together for about 5 minutes on high, until pretty fluffy. Will frost 8-12 dozen cookies.

NOTES:

ANGEL WING COOKIES by Phyllis Brandt

INGREDIENTS:

½ c. butter	1 tsp. vanilla
½ c. shortening	½ tsp. salt
½ c. brown sugar	1 tsp. soda
½ c. white sugar	1 tsp. cream of tartar
1 egg	2 ½ c. flour or more
Nuts (optional)	

DIRECTIONS:

Beat all ingredients together. Shape dough into balls; dip half in cold water – dip same half in sugar. Place sugar side up on cookie sheet. Bake at 350° until brown.

NOTES:

ELEVATOR LADY SPICE COOKIES by Jean Odefey

INGREDIENTS:

3/4 c. shortening	2 tsp. soda
1 c. sugar	1/4 tsp. salt
1 egg unbeaten	1 tsp. cinnamon
1/4 c. molasses	3/4 tsp. powdered cloves
2 c. flour	3/4 tsp. powdered ginger

DIRECTIONS:

Mix together shortening, sugar, egg and molasses. Sift flour, soda, salt, cinnamon, cloves, and ginger. Add to other mixture. Form dough into walnut sized balls and bake 375° on greased cookie sheet for 10-12 minutes.

NOTES:

[From Peg Bracken's "I Hate to Cook Book" © 1960]

QUAKER OATS OATMEAL RAISIN COOKIES by Doug Ladd

INGREDIENTS:

2 sticks of margarine softened	1 1/2 c. all-purpose flour
1 c. firmly packed brown sugar	1 tsp. baking soda
1/2 c. granulated sugar	1 tsp. cinnamon
2 eggs	1/2 tsp. salt
1 tsp. vanilla	3 c. Quaker Oats (quick or old fashioned, uncooked)
	1 c. raisins

DIRECTIONS:

Pre-heat oven to 350°. Beat together margarine and sugars until creamy. Add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon and salt; mix well. Stir in oats and raisins; mix well. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 10-12 minutes or until golden brown. Cool 1 minute on cookie sheet. *Makes about 4 dozen.*

NOTES:

PUMPKIN-SPICED COOKIES with Brown Cutter Icing

by Watertown Optimist Club

INGREDIENTS:

1 - 17.5 oz. pkg. sugar cookie mix
1/3 c. butter, melted
1 egg
2 tsp. pumpkin pie spice
1/2 tsp. ground nutmeg
Brown Butter Icing

DIRECTIONS:

Preheat oven to 375°. In large bowl combine, dry cookie mix, butter, egg, pumpkin pie spice and nutmeg. Stir with a wooden spoon until stiff dough forms. On lightly floured surface, roll dough into 1/4 -inch thickness. Use cookie cutter to cut out dough, re-roll until all dough is used up. Bake for about 8 minutes until bottoms are lightly browned. Cool on cookie sheet for 1 minute. Frost with Brown Butter Icing and decorate as desired.

NOTES:

BROWN BUTTER ICING

for Pumpkin Spiced Cookies

INGREDIENTS:

2 Tbsp. butter
2 c. powdered sugar
2 Tbsp. milk
1 tsp. vanilla

DIRECTIONS:

Heat butter over low heat, about 15 minutes or until browned (be careful not to burn). Remove from heat. Stir in powdered sugar, milk, and vanilla. Immediately frost cooled cookies (icing will harden quickly).

NOTES:

HALLOWEEN CIRCLES

by Faith as told to her grandmother Gita Hendrick

INGREDIENTS:

1 cake mix
3 c. pumpkin pie
Sprinkles - lots
Nuts - chopped - maybe 10

DIRECTIONS:

Mix together. Use 2 spoons to put on cookie sheet. Put sprinkles on top. Bake in oven for 10 minutes.

Eat them together - We share. And, with some milk.

*None of our recipes have specific measurements - go by looks and taste, so everyone is an original...and yours can be, too!"

NOTES:

HEAVY ARTILLERY COOKIES by Joan Sidley

INGREDIENTS:

½ c. sour cream	¼ c. wheat germ	½ c. oat bran
½ c. peanut butter	1 c. whole wheat flour	1 c. raisins
¾ c. brown sugar	½ tsp. salt	chocolate chips
½ c. honey	1 tsp. baking soda	sunflower seeds
1 egg	3 c. quick oats	
1 egg white	1 tsp. cinnamon	
1 tsp. vanilla	½ c. wheat bran	

DIRECTIONS:

Mix sour cream, peanut butter, brown sugar, honey, egg, egg white and vanilla in large bowl. Beat well, set aside. Mix all other ingredients in a medium bowl. Stir well, add to peanut butter mixture, stir until moistened. Drop by heaping tablespoons onto baking sheet with parchment paper. Bake at 350° for 15-20 minutes or until lightly browned.

NOTES:

DOUBLE CHOCOLATE CHUNK COOKIES by Joanne Pelzer

INGREDIENTS:

¾ c. butter, softened	½ c. cocoa powder
¾ c. granulated sugar	½ tsp. baking soda
½ c. packed brown sugar	½ tsp. salt
2 eggs, large	1 ½ c. white chocolate chunks
1 ½ c. all-purpose flour	1 c. walnuts or pecans, chopped

DIRECTIONS:

Preheat oven to 350°. In a large bowl, use an electric mixer to cream butter, with granulated and brown sugars until fluffy; beat in eggs and vanilla until smooth. In a separate bowl sift flour, cocoa powder, baking soda, and salt. Beat into creamed mixture until combined; stir in white chocolate chunks and walnuts. Drop tablespoonfuls of dough 2 inches apart on ungreased baking sheets. Bake in preheated oven for 10-12 minutes until edges are firm. (Bake for the shorter time if you prefer cookies with soft chewy center.) Cool 2 minutes on baking sheet.

NOTES:

[From The Comfort Food Cookbook, by Johanna Burkhard © 1999]

CHERRY ALMOND MELTAWAYS by Gloria Kloster

Makes 3 dozen

Crust:

2 Cups all purpose flour

½ C sugar

1 Cup salted butter, cold, cut into one-inch pieces

½ Cup sour cream

½ tsp vanilla extract

¼ tsp almond extract

½ tsp fresh lemon juice

Make dough in food processor, using knife blade. Put flour and sugar in bowl, sprinkle with butter pieces. Pulse until cornmeal-like texture. Add sour cream, egg yolk and liquids. Continue to pulse until dough forms a ball and leaves side of bowl. Divide in half, flatten and wrap in plastic. Chill for 8 hours.

See Card 2 for more instructions

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Filling: Put 1 can cherry pie filling in processor, pulse until coarsely chopped (don't over-process). Pour into heavy saucepan, heat until bubbly. While heating, mix together, 1 ½ T. cornstarch and 2 T. sugar. Add 1 Tsp cold water, mix and set aside. When the filling is bubbly, stir a couple of teaspoons of the hot mixture into the cornstarch/sugar slurry, then add that mixture to the hot filling. Continue cooking over low heat until thick and glossy. Remove from heat, immediately stir in 2 tsp. butter, ½ Tsp vanilla extract and ¼ Tsp almond extract. Cool, stirring occasionally.

Glaze: Mix 1 Cup powdered sugar with ½ Tsp vanilla extract, ¼ Tsp almond extract, ½ Tsp fresh lemon juice, and enough heavy cream to make a thick glaze (2-3 T).

Baking Directions: Roll pastry on floured parchment paper to 1/8 inch thickness. Cut into 3 inch squares. (Pizza cutter works great.) Gently drop each square into a mini-muffin tin, leaving corners extending above edge. Spoon 1 scant teaspoon cherry filling into dough-lined cups. Pull corners together in center. Chill 30 minutes.

Bake in preheated 375 degree oven for 20-25 minutes. Remove from pans and cool on wire rack. After about 20 minutes, drizzle with glaze, sprinkle with sliced almonds. These are best eaten the day they are baked – but dough and filling will keep for three or four days in fridge. Recipe does not double well. Nice addition to a holiday brunch buffet.

NOTES:

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