



## ITALIAN WEDDING COOKIES

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### Ingredients

- 1 c butter, softened
- 1/2 c confectioners' sugar
- 1 tsp vanilla extract
- 2 1/4 c flour
- 1/4 tsp salt
- 3/4 c finely chopped nuts (pecans or walnuts)
- Extra confectioners' sugar for rolling

### Directions

1. In a mixing bowl, cream butter and sugar until well blended. Next, add the vanilla. Sift the flour and salt together, then mix with the butter and sugar. Blend well. Add the nuts. Mix in very well.
2. Chill dough for 30 minutes.
3. Preheat the oven to 400 degree Fahrenheit. Roll dough into 1 inch balls. Place on an ungreased cookie sheet and bake until set (not brown). About 9 - 12 minutes. While warm, roll in confectioners' sugar. ( at this stage, be sure to handle with care, as they are easy to crumble.
4. Cool and roll again.
5. Hope you enjoy these delicious cookies. Store in an enclosed container.



## Smoky Hazelnut Chocolate Cookies

(from the Wash Post holiday cookie pages a few years ago)

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Tested size: 25 cookies

### INGREDIENTS

- 1 cup (120 grams) flour
- 1/2 cup (100 grams) granulated sugar
- 2 teaspoons sweet Spanish smoked paprika
- 1/8 teaspoon sea salt
- 2 large eggs
- 1 cup Nutella, at room temperature
- Scant 1/2 cup (2 ounces) hazelnuts, skinned, toasted and coarsely chopped (see NOTE)
- 1 tablespoon confectioners' sugar, for dusting
- Flaky sea salt, such as Maldon, for sprinkling

### DIRECTIONS

1. Preheat the oven to 350 degrees. Line two baking sheets with parchment paper or silicone liners.
2. Combine the flour, sugar, 1 1/2 teaspoons of the smoked paprika and the 1/8 teaspoon of sea salt in a mixing bowl. Add the eggs, mixing with a wooden spoon to form a dough. Add the Nutella and hazelnuts, working to form a smooth dough and mixing for no more than 2 minutes.
3. Divide the dough into 25 equal portions, then use your palms to roll them into balls. Position the balls on the baking sheets at least 2 inches apart. Bake one sheet at a time (middle rack) for 8 to 10 minutes, until the cookies have spread and are crisp around the edges, with a few cracks on top.
4. While the cookies are still warm, sprinkle them with the remaining 1/2 teaspoon of smoked paprika, the confectioners' sugar and the salt flakes.
5. NOTE: To skin hazelnuts, bring a few inches of water to a boil in a small saucepan over medium-high heat. Add about 1 teaspoon of baking soda and then the hazelnuts. Boil for several minutes, until the water turns dark brown and the skins begin to easily peel off the nuts. (You can test one by removing it from the pot, running it under cool water and seeing how well the skin slips off.) Drain the water from the nuts and let them cool until you can handle them, then use your fingers to remove the skins. Toast the nuts on a baking sheet in a 350-degree oven for 8 to 10 minutes, until golden and fragrant, shaking the pan about halfway through. Cool completely before using.



## Chocolate Chip Pudding Cookies

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Prep Time     15 minutes  
Cook Time     10 minutes  
Total Time     25 minutes  
Servings       30

### Ingredients

- 1 cup butter softened
- 3/4 cup brown sugar
- 1/4 cup granulated white sugar
- 1 small package 3.4 ounces Instant vanilla pudding mix
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 11 ounce package milk chocolate chips

### Instructions

1. Preheat oven to 375 degrees F. In a large bowl, or stand-mixer, add the butter, both sugars, pudding mix, eggs and vanilla. Beat on medium speed until creamy and combined.
2. Gradually add in the flour and baking soda to the mixture. Beating on low speed until just combined. Stir in the chocolate chips.
3. Drop batter by Tablespoons on un-greased cookie sheets. Bake for only 8-10 minutes. (They may not seemed fully baked, but they are. Do not over bake!)
4. Remove from oven and let cookies rest and cool on the cookie sheets. No need to transfer to wire racks.
5. Serve with milk and enjoy these delicious devils! ♥



## Chocolate chip oatmeal cookies (“West Bend cookies”)

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### Ingredients

- 1 cup + 2 Tbsp sifted flour
- $\frac{3}{4}$  tsp salt
- $\frac{3}{4}$  cup butter (room temperature, but still somewhat firm)
- $\frac{1}{2}$  cup + 2 Tbsp brown sugar, packed
- $\frac{1}{2}$  cup granulated white sugar
- $1\frac{1}{2}$  cups Quaker old-fashioned rolled oats (do not use instant oats)
- 2 eggs, unbeaten
- $\frac{3}{4}$  tsp baking soda
- 1 cup roughly chopped nuts\*
- 2 12-oz packages of chocolate chips\*\*
- $\frac{3}{4}$  tsp vanilla extract

\* I prefer to use pecans, but walnuts also taste good in this recipe.

\*\* Try using one package of chocolate chips and one package of butterscotch chips for a nice difference.

### Instructions

1. Preheat oven to 375°F.
2. Sift together flour, salt and baking soda. In a large bowl, cream butter and sugar, then add the eggs, one at a time. Add flour mixture, oats, nuts and chips. Mix until all ingredients are well distributed.
3. Drop by half-tablespoon-fulls onto an ungreased cookie sheet. Bake 10 to 12 minutes. (If using a convection oven, set to 360°F and bake for 7 to 10 minutes.)
4. These cookies can be hard to remove from the pan, and the chocolate can smear. So, to make this process easier, line the cookie sheets with a piece of parchment paper. You can slip the whole sheet off at once and remove the cookies after they cool.

*Doris Gorton, my mother, adapted this recipe from “Our Favorite Recipes” assembled by “the Ladies of St. John’s Ev. Lutheran Church” (St. John’s Guild, West Bend, WI, 1949).*

*The original recipe made a very big batch of cookies, not surprising considering its source – a cookbook assembled by farmers’ wives. My mother, who was working on a master’s degree in home economics at UW-Madison when she met and married my father, adjusted the original recipe by increasing the proportion of brown sugar and oatmeal and decreasing the white sugar. The quantities noted here include those changes.*

*This is my absolute favorite chocolate chip cookie recipe. It is probably the first recipe I ever made, and I burned plenty of these cookies in the very temperamental stove at our home in Wauwatosa, WI. Fortunately, my brother has a friend who couldn’t eat enough of these cookies, burnt or not. I always called them “West Bend cookies” because they came from the West Bend cookbook.*



## Raspberry-Filled White Chocolate Bars

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### Ingredients

- ½ cup margarine or butter
- 1 (12-oz) package (2 cups) white chocolate chips or 2 (6-oz) white chocolate baking bars, chopped
- 2 eggs
- ½ cup sugar
- 1 cup all-purpose flour
- ½ tsp salt
- 1 tsp amaretto or almond extract\*
- ½ cup raspberry spreadable fruit or jam\*\*
- ¼ cup sliced almonds, toasted

Yield: 24 bars. (This recipe does not double well; it is best when done in this batch size.)

### Instructions

1. Preheat oven to 325°F.
2. Grease and flour 9-in. square pan or 8-in. square baking dish.\*\*\*
3. Melt margarine in a small saucepan over low heat. Remove from heat. Add 1 cup of the white chocolate chips. Let stand; DO NOT stir.
4. In large bowl, beat eggs until foamy. Gradually add sugar, beating at high speed until lemon colored. Stir in margarine-white chocolate chip mixture. Add flour, salt and amaretto; mix at low speed until just combined.
5. Spread half (about 1 cup) of the batter into prepared pan. Bake at 325°F for 15 to 20 minutes or until light golden brown.
6. Stir remaining 1 cup of white chocolate chips into remaining half of batter; set aside.
7. Melt raspberry spreadable fruit in small saucepan over low heat.\*\* Spread over warm, partially baked crust. Gently spoon teaspoons of remaining batter over fruit spread. (Some fruit spread may show through the batter.) Sprinkle with almonds.
8. Return to oven; bake an additional 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into bars.

### Laurie's tips:

\* It is critical for best flavor to use amaretto or almond extract, not vanilla extract.

\*\* Supplement the jam with the juice of ½ pint of fresh or frozen raspberries. Squeeze through cheesecloth to eliminate pips. Stir into melted jam. This addition brightens the fruit flavor.

\*\*\* I line the pan or baking dish with aluminum foil first, then grease and flour the aluminum surface. This procedure makes it very easy to remove the bars from the pan.

*Pillsbury Best of Bake-Off Cookbook*

Contest No. 34,1990, by Mark Bocianski, Wheaton, IL

## Christmas Cut-out Cookies

### Ingredients

- ¾ cup softened butter
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- ½ teaspoon orange extract
- 1½ tablespoons grated orange rind
- 2½ cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt

### Instructions

1. Butter should be soft, still somewhat cool and not as warm as room temperature. Mix butter and sugar thoroughly, then add eggs, vanilla and orange extracts and grated orange rind. Mix until smooth, then add flour, baking powder and salt. Mix until smooth. Turn out onto a piece of plastic wrap. Ball up dough and wrap tightly. Chill in refrigerator for at least one hour.
2. Heat oven to 400°. On lightly floured surface, roll dough 1/8-in. thick. (If you like softer cookies, then roll the dough ¼-in. thick.) Cut out shapes. Place shapes on ungreased cookie sheet. Bake 6 to 8 minutes until very lightly brown.
3. Remove from pan with spatula and cool cookies on wire rack. When completely cool, ice with buttercream frosting and decorate with colored sugars.
4. Makes about 4 dozen 3-in. cookies.

### Tips:

- *Use butter, not margarine or butter-flavored Crisco. Margarine and Crisco make the dough too soft to roll out well, even when chilled, and cookies will spread too much.*
- *Keep the dough in the refrigerator when not working with it.*
- *Cut the dough ball in quarters before rolling it out. The dough will be very stiff when first rolled, but it softens up quickly. Don't roll out the dough more than once per round.*
- *If you don't have a rolling pin, use an empty wine bottle.*
- *Dip cookie cutter edges in flour before cutting dough. This helps stop the dough from sticking to the cutter.*
- *Use a spatula to lift the cookie off the cutting board and onto the cool cookie sheet.*
- *Gather unused dough in a ball and return it to the refrigerator to chill again. You can combine the unused portions and roll the dough out again once it is cold.*
- *Refrigerate the pan of unbaked cookies for 10 to 15 minutes before baking.*
- *Watch the first batch carefully. Cookies on "air cushion" or black-surface pans will bake faster. They may be done in as few as 4 minutes. Remove when just barely colored.*
- *You can re-use cookie sheets without washing them between batches. Just make sure they are completely cool and free of crumbs before loading them with the next batch.*
- *Use prepared canned vanilla-flavored cake frosting to ice the cookies – it's just as good as the homemade stuff.*
- *And if you are really pressed for time, use refrigerated sugar cookie dough from the supermarket.*

*Based on a Betty Crocker recipe for traditional sugar cookies.*

## CHOCOLATE CRINKLES

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### INGREDIENTS

- 1 cup natural unsweetened cocoa powder
- 1 1/2 cups white granulated sugar
- 1/2 cup vegetable oil
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup powdered sugar

### METHOD

1. Beat together cocoa powder, white sugar, vegetable oil: In the bowl of an electric mixer fitted with the paddle attachment (or beat by hand with a wooden spoon) beat together the cocoa powder, white sugar, and vegetable oil until it comes together into a shiny, gritty, black dough of sorts.
2. Add eggs, one at a time, add vanilla: Add the eggs, one at a time, mixing for 30 seconds each. Add the vanilla and beat in thoroughly.
3. Whisk together flour, baking powder, salt, espresso powder: In a separate bowl, whisk together the flour, baking powder, salt, and espresso powder if using.
4. Beat dry ingredients into cocoa oil mix: Mix into the chocolate mixture on low speed until just combined. Do not over-beat.
5. Cover and chill: Cover the dough with plastic wrap and chill the dough for four hours or overnight.
6. Get ready for baking: Preheat the oven to 350°F and line two baking sheets with parchment paper. Place the powdered sugar in a wide bowl.
7. Roll the cookies: Using a rounded teaspoon, scoop out clumps of the chilled dough and roll them into 1-inch (2.5 cm) sized balls using your hands. Do several at a time and drop them into the powdered sugar as you go. The dough will be quite sticky, so it's useful to roll the dough in batches.
1. Roll the balls in the powdered sugar and place on the cookie sheets spaced a few inches apart. (You should be able to get 12 to 16 on each sheet).
8. Bake: Bake at 350°F for 10 to 13 minutes. Allow to cool a minute or two on the sheets before transferring to a wire rack to cool completely. Repeat with any remaining batter.



## Chocolate Peanut Clusters (no bake)

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### INGREDIENTS

14 oz. Almond Bark  
16 oz. Hershey's Chocolate  
2 x 12 oz. cans of Spanish Peanuts

### METHOD

1. Melt chocolate and almond bark by microwaving for 30 secs & stirring in between until evenly melted
2. Mix in peanuts
3. Use a spoon to drop clusters onto wax paper on a tray or cooking sheet
4. Place tray or cooking sheet with peanut clusters on wax paper in the fridge & allow to chill for a couple hours! That's it!





## Cinnamon Chip Pumpkin Cookies

(From Sally's Baking Addiction.com)

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Prep Time: 45 minutes

Cook Time: 10 minutes

Total Time: 1 hour, 10 minutes

Yield: 18 cookies

### Ingredients

- 1/2 cup (115g) unsalted butter
- 1/4 cup (50g) packed light or dark brown sugar
- 1 cup (200g) granulated sugar, divided
- 1 teaspoon pure vanilla extract
- 6 Tablespoons (86g) pumpkin puree
- 1 and 1/2 cups (190g) all-purpose flour (spoon & leveled)
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 2 teaspoons ground cinnamon, divided
- 1 teaspoon pumpkin pie spice\*
- 2/3 cup (120g) cinnamon chips\*

### Instructions

1. Melt the butter in the microwave. In a medium bowl, whisk the melted butter, brown sugar, and 1/2 cup granulated sugar together until no brown sugar lumps remain. Whisk in the vanilla and pumpkin until smooth. Set aside.
2. In a large bowl, toss together the flour, salt, baking powder, baking soda, 1 and 1/2 teaspoons cinnamon and pumpkin pie spice. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft. Fold in the cinnamon chips. They may not stick to the dough because of the melted butter, but do your best to have them evenly dispersed in the dough. Cover the dough and chill for 30 minutes, or up to 3 days. Chilling is mandatory.
3. Take the dough out of the refrigerator. Preheat the oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats.
4. Roll the dough into balls, about 1.5 Tablespoons of dough each. Mix together the remaining 1/2 cup of granulated sugar and 1/2 teaspoon of cinnamon. Roll each of the dough balls generously in the cinnamon-sugar mixture and arrange on 2 baking sheets. Slightly flatten the dough balls because the cookies will only slightly spread in the oven.
5. Bake the cookies for 8-10 minutes. The cookies will look very soft and underbaked. Keeping them in the oven for longer may dry them out. Remove from the oven and press a few more cinnamon chips onto the tops, if desired. If you find that your cookies didn't spread much at all, flatten them out when you take them out of the oven.
6. Allow the cookies to cool for at least 10 minutes on the cookie sheets before transferring to a wire rack. The longer the cookies cool, the chewier they will be. I let them sit out for at least 1 hour before enjoying.



## Classic Peanut Butter Blossom Cookies

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Prep Time: 60 minutes

Yield: 36 cookies

### Ingredients

- ½ cup granulated sugar
- ½ cup packed brown sugar
- ½ cup creamy peanut butter
- ½ cup butter, softened
- 1 egg
- 1-1/2 cups Gold Medal all-purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- Additional granulated sugar
- Approx. 36 Hershey's Kisses milk chocolates, unwrapped

### Instructions

1. Heat oven to 375F. In a large bowl, beat ½ cup granulated sugar, the brown sugar, peanut butter, butter, and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda, and baking powder until dough forms.
2. Shape dough into 1-inch balls; roll in additional granulated sugar. On ungreased cookie sheets, place about 2 inches apart.
3. Bake 8 to 10 minutes or until edges are light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets to cooling rack.



## CHEESE STRAWS

From Craig Claiborne's Southern Cooking with Tips from Erika Baum, Washington Representative, General Mills

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Yield: About 6 dozen

### Ingredients

- **8 tablespoons butter**  
(Tip: Kerry Gold pure Irish Butter)
- **½ pound sharp Cheddar or Blue Cheese**  
(Tip: I make a batch/es of each and ask my local "cheese department" for fresh blocks of each, typically a sharp Wisconsin Cheddar and a Wisconsin Blue)
- **1 ¾ flour**  
(Tip: only Gold Medal Flour will do!)
- **Salt to taste, if desired**  
(Tip: I find that there is enough salt in the cheese and butter and do not add)
- **Cayenne pepper to taste**  
(The original recipe calls for ½ teaspoon, but this may be increased or decreased according to taste. Tip: I use a full teaspoon for that extra bite)
- **1 teaspoon Worcestershire sauce**

### Directions

1. Preheat the oven to 300 degrees.
2. Put the butter and cheese into the container of a food processor. Add the flour, salt, cayenne, and Worcestershire. Cover and blend thoroughly.
3. Use a cookie press outfitted with a houndstooth or star dispenser. Push the dough out onto an ungreased baking sheet to make individual straws. Or, if desired, roll the dough out to a 1/8 inch thickness and cut it into individual strips, which can be twisted if desired, or other shapes. Arrange the pieces on 1 or 2 ungreased baking sheets. (Tip: I coat a rolling pin to roll the cheese flat and use a small cookie cutter.)
4. Place the baking sheet or sheets in the oven and bake 20 to 25 minutes, or until the straws are crisp and lightly browned (cook longer if you wish a darker color). Remove and let cool.

*Note about the recipe from the Author Craig Claiborne: Since my earliest childhood, I have had what amounts to a passion for cheese straws, particularly those with a tangy bite that comes not only from the cheese but from a touch or more of cayenne. The source of the recipe given here for those straws is Charlie Swayze, Sr., a family friend of many years from Greenwood, Mississippi*

*Note from Erika Baum, Washington Representative, General Mills: This is a recipe that I enjoy making every year at Christmas time. The cheese straws are a terrific hostess party gift, a special treat to send home with colleagues for the Holidays and enjoyed with family during cocktail hour. One year, I made a "cheese straw sandwich" by spreading a layer of Pimento cheese between 2 of the cheese straws and coating the sides with crushed pecans. Bon Appetite!*



## Orange Balls ( no bake)

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### Ingredients

- 16 oz box vanilla wafers
- 1 - stick butter or margarine
- 1 - can flaked cocoanut
- 1 - 1 pound box of 4x sugar
- 1 - six ounce can frozen orange juice concentrate, thawed

### Directions

1. Crush vanilla wafers using a rolling pin
2. Mixed crushed wafers with butter, sugar and orange juice keep mixture cool
3. Form into small balls
4. Roll balls in cocoanut
5. Store in airtight container in fridge
6. Enjoy!



## Almost Cookies

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Yields: Approx. 36 cookies

### Ingredients

- 2-1/4 cups sifted flour
- ½ tsp salt
- 1 cup margarine or butter
- ¾ cup confectioners sugar
- 1 tsp almond extract
- 1/3 cup blanched almond

### Directions

1. Sift together flour and salt. Cream margarine and gradually add sugar. Continue to cream until light and fluffy. Blend in almond extract.
2. Gradually add dry ingredients and blend well after each addition.
3. Shape dough into small balls about the size of a walnut.
4. Place on ungreased baking sheet and garnish each cookie with an almond.
5. Bake at 350F 12-14 minutes or until light golden brown.



## **Molasses Chuckles**

The Presidential Cookbook

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Yields: Approx. 6 dozen

### **Ingredients**

- ¾ cup shortening
- 1 cup brown sugar
- 1 egg
- 4 tablespoon salt
- ½ teaspoon salt
- 2-¼ cups flour
- 2 level teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger

### **Directions**

1. Mix and place in icebox for an hour.
2. Roll into small balls.
3. Dip top in granulated sugar and place on cookie sheet sugar side up.
4. Bake in 375F oven for 15 minutes.



## Tea Cakes

Ethel

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Yields: Approx. 6 dozen

### Ingredients

- 1 cup butter
- 2 cups sugar
- 3 eggs
- 1 tablespoon soda (dissolved in a little boiling water)
- 4 cups plain flour
- ½ tablespoon mace
- 1 tablespoon vanilla

### Directions

5. Bake on greased cookie sheet at 350F for 8 minutes.



## Cocoons

Mimi

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### Ingredients

- 2 sticks oleo
- 3 cups sifted flour
- 5 tablespoons powdered sugar
- 1-1/2 cup chopped nuts
- 2 teaspoons vanilla
- 1 teaspoon water
- ½ teaspoon salt

### Directions

1. Cream butter & sugar. Add flour gradually.
2. Mix & add other ingredients. Roll & Shape.
3. Bake 30 minutes at 350F.
4. While warm, roll in powdered sugar.
5. Cool & roll in sugar again.