

Ginger Snaps

Mix together:

2 C. sugar

½ C. dark molasses

½ C. oil

2 eggs

Add:

3 C. Flour

2 tsp. cinnamon

1 tsp. Cloves

2 tsp. baking soda

1 tsp. ginger

1 tsp. salt

Roll into 1 in. balls and roll balls in sugar.

Bake 350 degrees for 10 - 11 minutes.

Sugar Cookies

Sift Together:

1 Cup Sugar

1 teaspoon Baking Powder

1/2 teaspoon Salt

3 Cups Flour

1 teaspoon Baking Soda

Cut In:

1 Cup Butter

In Separate Bowl Beat:

2 Eggs

1 teaspoon Vanilla

Slowly add Flour Mixture

4 Tablespoons Milk

Roll out dough on floured surface and cut with cookie cutters. Bake at 350 degrees for 8 minutes.

Frosting

1/3 cup butter

3 tablespoons Milk

3 cups powdered sugar

1 1/2 teaspoons almond extract

Neiman Marcus Cookies

2 cups soft butter (use real butter)

2 cups brown sugar

2 teaspoons vanilla

5 cups oatmeal, blended (measure,
then blend in blender to fine powder)

1 teaspoon salt

2 teaspoons baking soda

1 8 ounce Hershey bar, grated

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder, and baking soda. Add chips, candy, and nuts. Roll into balls and place 2" apart on ungreased cookie sheet. Bake for 6 minutes at 375.

2 cups sugar

4 eggs

4 cups flour

1 teaspoon salt

2 tsp. baking powder

12 oz. chocolate chips

Peanut Butter Cookies

1/2 cup shortening

1/3 cup white sugar

1 egg

1 teaspoon vanilla

1 teaspoon baking soda

48 Hershey Kisses

3/4 cup peanut butter

1/3 cup packed brown sugar

2 tablespoon milk

1 1/2 cup all-purpose flour

1/2 teaspoon salt

additional sugar, optional

Beat together shortening and peanut butter in large bowl. Add sugars and beat until fluffy. Add egg, milk, and vanilla extract and beat well. Add flour, baking soda, and salt; gradually beat into peanut butter mixture. Roll balls of dough in white sugar before placing on an ungreased baking sheet. Bake at 375 degrees F for 8 to 10 minutes. Immediately press a chocolate into the center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely. Makes about 48 cookies.

Skor Bar Cookies

1 cup brown sugar

1 cup butter (do not melt!)

1 tsp vanilla

1 tsp baking powder

3 cups flour

1 ½ cup chocolate chips

1 cup white sugar

2 eggs

1 tsp baking soda

¾ tsp salt

1 cup skor (or heath) car pieces

Roll into large balls and cook at 350 degrees for 12-15 minutes on parchment paper. For smaller cookies, bake 10 minutes.

Lemon Crinkle Cookies

½ cups butter, softened

½ teaspoons vanilla

1 teaspoon lemon zest

¼ teaspoons salt

⅛ teaspoons baking soda

½ cups powdered sugar

1 cup granulated sugar

1 whole egg

1 Tablespoon fresh lemon juice

¼ teaspoons baking powder

1½ cup all-purpose flour

Preheat oven to 350 degrees. Grease light colored baking sheets with non-stick cooking spray and set aside. In a large bowl, cream butter and sugar together until light and fluffy. Whip in vanilla, egg, lemon zest, and juice. Scrape sides and mix again. Stir in all dry ingredients slowly until just combined, excluding the powdered sugar. Scrape sides of bowl and mix again briefly. Pour powdered sugar onto a large plate. Roll a heaping teaspoon of dough into a ball and roll in powdered sugar. Place on baking sheet and repeat with remaining dough. Bake for 9-11 minutes or until bottoms begin to barely brown and cookies look matte (not melty or shiny). Remove from oven and cool cookies about 3 minutes before transferring to cooling rack.