

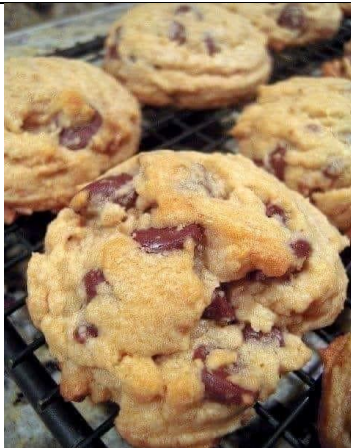
Cookies, Candy & Snacks

Lori Diman-Considine's collection of recipes from Mom, Grandma and my Amazing Aunt's and Sister, Cousins and friends and people I know and magazines I've read and all the places people find their favorite recipes from.

Healthy Note: Anytime you see "Crisco" or "Shortening" in a recipe, use real butter or Coconut Oil instead. Crisco and Shortening are not real food products and therefore difficult to impossible for your body to digest properly. These oils are the root cause of many ailments.

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APPLE OATMEAL COOKIES	MILLIONAIRE CANDIES	RICE CRISPY TREATS
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NO SUGAR NO FLOUR HEALTHY COOKIES

3 mashed bananas (ripe)
 1/3 cup apple sauce
 2 cups oats
 1/4 cup almond milk
 1/4 cup raisins or nuts
 1 cup good dark chocolate chunks (Lily's brand is my fave)
 1 tsp vanilla
 1 tsp cinnamon
 Preheat oven to 350 degrees.
DIRECTIONS:
 Mix all ingredients together and
 bake for 15-20 minutes.



Cherry Pie Cookie Cups

1 16.5 oz. roll refrigerated sugar cookie dough
1/2 cup granulated sugar
1 21 oz. can cherry pie filling
1 cup powdered sugar
1 tablespoon melted butter
1-2 tablespoons milk

1. Divide cookie dough in half; cut each half into 12 slices.
2. Generously spray 1 mini muffin tin (24 cups) with cooking spray.
3. Roll each slice into a ball, then roll in sugar and place each ball into a muffin cup.
4. Bake at 350 degrees for 15 minutes.
5. Remove from oven; press down the center of each cookie cup gently to make a small indentation.
6. Fill each with 1 tablespoon cherry pie filling.
7. Return to oven and bake an additional 3-5 minutes.
8. Cool slightly; remove from pans.
9. Drizzle with a mixture of powdered sugar, melted butter and milk.
10. Store in refrigerator.



Brown Butter Bourbon Pecan Chocolate Chunk Cookies

For the Buttered Pecans:

1 and 1/2 cups (170 grams) pecan halves, finely chopped
1 and 1/2 tablespoons (24 grams) unsalted butter

For the Brown Butter Bourbon Pecan Chocolate Chunk Cookies:

2 sticks (226 grams) unsalted butter, melted until browned
2 and 1/2 cups (300 grams) all-purpose flour
1 teaspoon (5 grams) salt
1/2 teaspoon (1 gram) ground cinnamon
1/2 teaspoon baking soda
1 teaspoon baking powder
1 cup (213 grams) dark brown sugar, packed
1/2 cup (99 grams) granulated sugar
2 teaspoons (8 grams) vanilla extract
3 Tablespoons (42 grams) bourbon

2 large eggs, at room temperature
8 ounces semi-sweet OR dark chocolate, roughly chopped into chunks
24 pecan halves, for decoration, optional
1 Tablespoon flaky sea salt, optional

Instructions

For the Buttered Pecans:

Melt butter in a large skillet over medium heat. Add in chopped pecans and cook, stirring occasionally, for 4 to 5 minutes, or until lightly toasted. Set aside until needed.

For the Brown Butter:

In a saucepan, over medium heat, melt the butter. Continue to cook the butter, swirling the pan occasionally. Keep a close eye here. The top of the butter should become foamy. And you should hear tiny popping noises. The butter will develop into a rich amber color, with tiny brown bits at the bottom. And it will have a slightly nutty aroma. Once the butter reaches this stage, remove from heat immediately and pour into a large mixing bowl.

For the Brown Butter Bourbon Pecan Chocolate Chunk Cookies:

In a large bowl combine flour, salt, cinnamon, baking soda, and baking powder; whisk well to

combine then set aside until needed.

In a large bowl using a handheld electric mixer, or in the bowl of a stand mixer fitted with the paddle attachment, combine melted browned butter and both sugars and beat on medium-speed until well combined; about 1 minutes.

Add in the vanilla and bourbon and beat until combined.

Add in the eggs, one at a time, beating for 15 seconds after each addition. Turn mixer off. Using a wooden spoon or sturdy rubber spatula, gently fold in the flour, stirring only until the flour begins to disappear. Fold in the chocolate chunks and buttered pecans.

Cover bowl and refrigerate for 4 hours.

To Bake:

Preheat the oven to 350 degrees (F). Line two large baking sheets with parchment paper. Using a large cookie scoop, divide the dough into 3-tablespoon sized balls and place onto prepared baking sheets, leaving about 3 inches between each ball of dough for spreading. Firmly press a pecan half on top of each ball of cookie dough.

Bake, one tray at a time, in a preheated oven for 12 minutes, or until golden brown. If any edges spread out while baking, use a spatula and gently press them back in as soon as you remove the cookies from the oven.

Press extra chocolate chunks and pecans pieces on top of warm cookies. Then sprinkle with sea salt.

Allow cookies to cool on the pan for 15 minutes, then carefully transfer to a cooling rack.

Tips and Tricks for Recipe Success:

First of all, let me ask you a question: do you know how to brown butter? If you do, feel free to skip this lecture. But if you don't, I've got you covered! Browning butter is insanely simple and I'm going to walk you through each step! To brown butter you'll need a skillet or saute pan, butter, and a little patience. You'll melt the butter as normal, then continue to cook it over medium heat – stirring occasionally – until it reaches a golden brown color. Watch your butter closely as it browns, because it can burn easily! Once it's nice and golden brown, remove it from the heat and pour it into a heatproof bowl – being sure to scrape all of the golden bits off the bottom of the pan. And that's it! Easy, right?

You can use any brand of bourbon you want. We use bulleit because it's what we usually have on our bar cart.

Make sure you finely chop your pecans before toasting them.

For decoration, you can press a pecan on top of the cookie dough before they bake. You can also sprinkle the cookies with a little sea salt right when they come out of the oven for a sweet and salty flavor combo.



Finally, be sure you don't over bake these cookies! They only need about 12 minutes in the oven, and will firm up quite a bit as they cool. Over baked cookies will be dry and crumbly... not chewy like we want!



CARROT-CAKE COOKIES WITH CREAM CHEESE FROST

- °1 cup butter (salted sweet cream)
- °1 cup granulated sugar
- °1/2 cup brown sugar
- °2 eggs
- °1 teaspoon vanilla
- °3 cups all-purpose flour
- °2 1/4 teaspoons cinnamon
- °1 teaspoon baking powder
- °1 teaspoon baking soda
- °1/2 teaspoon of salt
- °2 c grated or chop raw carrots
- °1 c chopped pecans

* Methods

	<p>Grate & chop 2 c raw carrots In a large bowl, cream the butter and sugars until light and fluffy. Beat eggs and vanilla. Adding cinnamon, baking powder, baking powder & salt also blend well. Adding flour & mix to smooth. Add 2 c carrots. Baking cookies in a 375 degree oven about 13-15 min Let cookies cool. Frost with the best cream cheese frost. Apply chop pecans to the edges of cookies.</p>
	<p>Box Cake Cookies</p> <p>Turn any box cake mix into cookie dough by adding 2 eggs and ½ cup oil.</p>
	<p>Mom's Nut Cookies (Loretta Diman)</p> <p>1.5 Cups Brown Sugar 1.5 Cups White Sugar 1 Pound of Butter 3 Eggs 6 Cups Flour 1 Teaspoon Baking Soda 2 Cups Pecan Pieces (or Peanuts) 2 Tablespoons Vanilla</p> <p>Beat butter and sugars together. Add eggs one at a time beating well after each egg is added. Add sifted flour and baking soda. Mix. Add pecans and vanilla. Mix and form to 9 rolls. Wrap each tube shaped roll in plastic wrap and chill for 24 hours. Remove from refrigerator and slice and bake at 350 degrees for 15 minutes.</p> <p>(Moms secrete ingredient: a dash of almond flavoring)</p>
	<p>Prize Winning Drop Cookies</p> <p>1 Cup Butter 1.5 Cups Sugar 2 Eggs 2 Cups Flour 1 Teaspoon Baking Soda 1 Teaspoon Vanilla Extract 1 Cup Grated Coconut 1 Cup Oatmeal 1 Cup Chopped Pecans 1 Pound Chopped Dates</p> <p>Cream together butter, sugar and eggs. Add other ingredients and mix well. Drop by teaspoon onto greased baking sheet pan and bake 12-14 minutes at 350 degrees. Makes 8 dozen 2 inch cookies.</p>



Hard Candy

3.75 cups sugar
1.5 cup light corn syrup
1 cup water
1 teaspoon loran flavoring
Powdered sugar (Optional)

Mix the first three ingredients on saucepan. Stir over medium heat until sugar dissolves. Boil without stirring until temp reaches 310 degrees or until drops of syrup form hard brittle threads in cold water. Remove from heat. After boiling has ceased, stir in flavoring and food color. Pour into lightly greased cookie sheet or into candy mold. Cool. Break into pieces or pop from mold. (Silicone molds work best as they are hard to pop out of rigid molds) Makes just over 2 lbs. Lightly dust with powdered sugar-optional)



Pumpkin Snickerdoodles

Pumpkin Cheesecake Snickerdoodles

Ingredients:

3¾ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon salt
½ teaspoon ground cinnamon
¼ teaspoon freshly ground nutmeg
1 cup unsalted butter, at room temperature
1 cup granulated sugar
½ cup light brown sugar
¾ cup pumpkin puree
1 large egg
2 teaspoons vanilla extract

Filling Ingredients:

8 ounces cream cheese, softened
1/4 cup sugar
2 teaspoons vanilla extract
Cinnamon-sugar coating:

½ cup granulated sugar
1 teaspoon ground cinnamon
½ teaspoon ground ginger
dash allspice

Instructions:

Whisk the flour, baking powder, salt, cinnamon, and nutmeg in a medium bowl. Set aside.

In a mixer with a paddle attachment, beat together the butter and sugars on medium-high speed until fluffy, about 2-3 minutes.

Blend in the pumpkin puree, then beat in the egg and add vanilla. Slowly add the dry ingredients on low speed just until combined. Cover and chill the dough for an hour.

Blend the cream cheese, sugar, and vanilla together to make the cream cheese filling. Chill for one hour.

Preheat the oven to 350°F and line your baking sheets with parchment paper. In a small

bowl, combine the sugar and spices for the coating and set aside.
 To make the cookies, take a tablespoon of the cookie dough and flatten it like a pancake. Place a teaspoon of the cream cheese filling in the center. Form another tablespoon of the cookie dough into a flat pancake shape and place it on top of the cream cheese. Pinch the edges together, sealing in the cream cheese, and roll into a ball. Roll the dough balls in the cinnamon-sugar coating and place on the prepared baking sheet 2 inches apart. Repeat until the dough is gone.
 Flatten the cookie dough balls with a heavy-bottomed glass or measuring cup.
 Bake the cookies for 10-15 minutes or until the tops start to crack. Let cool on the baking sheet for 5 minutes, then transfer to a wire rack. Enjoy!
 Prep Time: 20 minutes (plus 1 hour chilling) | Cooking Time: 15 minutes | Total Time: 1 hour 35 minutes | Kcal: 150 kcal per cookie | Servings: 24 cookies



Rice Crispy Treats but with Cinnamon Toast Crunch
 If you like rice crispy treats, try them with Cinnamon Toast Crunch cereal.
 1 stick of butter
 8 cups of mini marshmallows
 8 cups of Cinnamon Toast Crunch cereal
 Melt the butter, then add the marshmallows. Once the marshmallows are melted, add the cereal. When combined, put the mixture in a buttered 9x13 baking dish.



Salt Water Taffy
 1 cup sugar
 2 tablespoons cornstarch
 ¾ cup light corn syrup
 ½ cup water
 2 tablespoons margarine
 ½ teaspoon of salt
 1 teaspoon loran candy flavoring
 Mix sugar and cornstarch in 1.5 quart saucepan. Stir in next 4 ingredients. Cook over medium heat stirring constantly until mixture boils and sugar is dissolved. Continue cooking without stirring until temperature reaches 260 degrees or until a hard but plastic ball is formed in cold water. After boiling has ceased stir in flavoring and coloring. Pour into lightly greased cookie sheet. Let stand until cool enough to handle. Grease hands and pull until it has a satin like finish and light color. Cut into 1 inch pieces and wrap in wax paper. Makes about 1 pound.



Homemade Peppermint Patties
 1/4 cup softened butter
 1/3 cup light corn syrup
 1-2 tsp peppermint extract*
 3 cups powdered sugar
 2 cups [dark dipping chocolate](#)**
 chocolate jimmies, if desired
 Combine butter, corn syrup, extract and powdered sugar in a mixing bowl. Mix with an electric mixer for about 3 minutes, until ingredients are well combined and are holding together.

Remove dough from bowl and break off about 2 teaspoon-sized sections. Roll into a ball and gently flatten with your hands. Put patties down on a pan lined with [wax or](#)

[parchment paper](#). Once all patties are made, place pan in the freezer for 10-15 minutes.

Melt chocolate in microwave for 1 minute 20 seconds. Let sit for an additional minute in the microwave. Remove and gently stir. Remove peppermint patties from freezer. Use a fork or a [handy Winton Dipping tool](#) like I did to dip each patty in the chocolate, flip to coat the other side, then tap to remove any excess. Transfer chocolate coated patties to wax paper to cool. Top with [chocolate jimmies](#) if you'd like.

Store in an airtight container, refrigerate if preferred but it's not necessary. Yields 40 mints.

*Add 1 teaspoon peppermint extract, then mix until well combined. Taste dough. If you'd like them to be stronger, add an additional 1/2 to 1 teaspoon extract. You can also use 2 drops of peppermint essential oil instead or even 2 teaspoons mint extract for a more subtle mint flavor.

**When making candy like this I really find that [dipping chocolate](#) just works best. You can purchase Ghirardelli Melting Wafers at most grocery stores. I buy my melting chocolate in bulk on Amazon. If you really want to use chocolate chips instead, I suggest melting 1/2 a tablespoon of Butter or Coconut Oil or 2 tsp coconut oil in with the chocolate chips, to thin it out and make it easier to dip the candy.



Strawberry Brownies

Author: Family Savvy

Ingredients

- FOR BROWNIES:
- 1 box strawberry cake mix (I use Duncan Hines)
- 2 eggs
- 1/3 cup oil
- FOR GLAZE:
- 1 cup powdered sugar
- 1 -2 TB water or milk

Instructions

- 1.FOR BROWNIES:
- 2.Preheat oven to 350 degrees.
- 3.Line 8" square baking pan with parchment (and spray with Pam).
- 4.Mix strawberry cake mix, eggs, and oil with hand mixer until well combined.
- 5.Spread batter evenly into pan.
- 6.Bake for 15 minutes or until just set; be careful not to overcook.
- 7.Allow brownies to cool for 10 minutes; lift carefully from pan using ends of parchment to lift.
- 8.FOR GLAZE:
- 9.Mix powdered sugar and water until smooth. Add just enough water until thick but spreadable.
- 10.Pour glaze over brownies, spreading to edges so that glaze will drip down sides.
- 11.Allow brownies to cool and glaze to set before cutting into squares.

Cook's note: Lining the baking pan with parchment will make it super easy to remove the brownies and cut them into perfect squares. As for cooking time, the instructions are approximate, and oven temps vary. Remove brownies when just set; they will continue to cook somewhat upon cooling.

Note: When making a single batch of brownies, I use either a 9" square pan (for thicker brownies) or Wilton 9 x 13 baking pan (for thinner brownies). When I double the recipe, I use a Nordic Ware Half Sheet Pan. Aluminum pans conduct heat better than glass, so brownies and other baked goods turn out more evenly baked.

NOTE: Cooking temps vary amongst ovens and also pan size. A rule of thumb is to watch these closely, and remove when cracks begin to appear on the surface and brownies begin to pull away from the sides of the pan.

When glazing these I use an OXO Good Grips Silicone Basting & Pastry Brush. It works so much better at spreading glaze than a knife and can be tossed into the dishwasher for easy cleanup.

While still warm, the glaze can be poured over the brownies and spread on top and around the sides. When the brownies cool and the glaze hardens, they can be cut into perfect squares.



ROYAL ICING COOKIE ICING

- 3 ounces pasteurized egg whites
- 1 teaspoon vanilla extract
- 4 cups confectioner's sugar

In large bowl of stand mixer combine the egg whites and vanilla and beat until frothy. Add confectioners' sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny. Turn speed up to high and beat until mixture forms stiff, glossy peaks. This should take approximately 5 to 7 minutes. Add food coloring, if desired. For immediate use, transfer icing to pastry bag or heavy duty storage bag and pipe as desired. If using storage bag, clip corner. Store in airtight container in refrigerator for up to 3 days.



Orange Cookies (From Stephanie DeLano Cren)

- 1.5 cups sugar
- ¾ cup butter
- 2 eggs
- 1 teaspoon baking powder
- ½ teaspoon seasalt
- ½ teaspoon baking soda
- 3 cups flour
- 1 teaspoon vanilla
- 1 cup sour milk (You can make it sour by adding a bit of vinegar to it-see note below this recipe)

Combine sugar, butter and eggs and beat well.
 Sift flour and salt
 Add baking soda to sour milk
 Now mix everything together.
 Bake at 375 for 10-12 minutes

- Orange Icing:
- ¼ cup butter
 - 1 cup powdered sugar
 - 2 egg yolks
 - Grated peel of 1 orange
 - 2 tablespoons of orange juice

Mix well and use to ice your cookies.

Sour Milk Notes:

Many baking recipes call for sour milk, sometimes as a substitute for buttermilk. Buttermilk and sour milk are slightly acidic and are required to balance the acidity in the recipe's ingredients. Milk that has gone sour on its own is spoiled and is unsafe to use. To make 1 cup (250 mL) sour milk for baking, use 1 tbsp (15 mL) vinegar or lemon juice and enough milk to equal 1 cup (250 mL). Stir and let stand for 5 minutes before using. This will give the right amount of acidity for the recipe.



Christmas Tree, Christmas Star Cookies by Wilton

- 2.25 cups flour
- 1 teaspoon salt
- ½ cup cold butter, cut into 8 pieces
- ¼ cup butter
- 5-6 tablespoons cold water
- 1 (12 oz can) cherry, apricot pastry filling (do not use pie filling)
- 1 egg mixes with 2 teaspoons water

Preheat oven to 425 degrees. Combine flour and salt in a bowl (or food processor with metal blade) Cut butter and butter into flour with pastry with pastry blender or processor with on/off pulses until mix resembles coarse meal. Add water a few tablespoons at a time until dough just holds together. Form the dough into two flat discs. Wrap in wax paper and refrigerate at least 30 minutes. Roll out on lightly floured surface to 1/8-1/4 inch thickness. Cut into stars or trees. For the top crust stars cut a smaller star from the center of the top half. For the top crust of the trees cut slits as shown. Place bottom half on ungreased cookie sheet. Brush the edges with water. Place 1 tablespoon of filling on top at least ¼ inch from the edge. Cover with the top crust & press the edges together with a fork. Brush the tops with egg for a nice glaze. Bake in the center rack at 425 degrees for 10-15 minutes or until lightly brown. Cool & Enjoy. Makes 8-10 depending on size of cookie cutter.



Martha Washington Chocolates (from Mom/Loretta)

- 1 cup margarine
- 4 cups confectioners' sugar
- 1 (14 ounce) cansweetened condensed milk
- 2 cups shredded coconut
- 2 cups chopped pecans
- 2 teaspoons vanilla extract
- 2 cups semisweet chocolate chips




1. Line 2 cookie sheets with wax paper. Set aside.
2. Mix margarine, sugar and sweetened condensed milk in large mixing bowl. Add coconut, pecans, and vanilla; mix well, using a sturdy large spoon. Chill until firm enough to handle.
3. Form into small balls and place on prepared cookie sheets. Chill until very firm.
4. Melt chocolate chips in top pot of double boiler over simmering water. Using a toothpick, dip balls into melted chocolate. Let cool on wax paper.






Mom's Sugar Cookies to Cut and Decorate

- 3 cups flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1.25 cups sugar
- 1 cup butter
- 3 eggs
- 1 teaspoon vanilla

Sift dry ingredients together then add butter and mix with a fork, then add eggs and

	<p>flavoring. Roll with rolling pin onto a floured board and cut with cookie cutters. Place on ungreased cookie sheet Bake at 350 degrees for 8-10 minutes. Decorate with cake frosting or a simple drizzle of powdered sugar and milk.</p>
	<p>Nestle Tollhouse Cookies 2.25 cups all purpose flour 1 teaspoon baking soda 1 teaspoon salt 1 cup butter, softened ¾ cup sugar ¾ cup firmly packed brown sugar 1 teaspoon vanilla extract 2 eggs 12 oz chocolate chips 1 cup chopped walnuts or pecans.</p> <p>Preheat oven to 375 degrees. Mix dry ingredients and wet ingredients separately, then blend together adding the chocolate and nuts at the end. Drop by spoonfuls onto ungreased cookie sheet. Bake at 375 for 9-11 minutes. (Makes about 5 dozen) When making pan cookies, spread dough into pan and bake at 375 for 20-25 min. Dough will save in refrigerator about 1 week and in the freezer about 8 weeks.</p>
	<p>Mom's Peanut Butter Cookies ½ cup butter ½ cup peanut butter ½ cup white sugar ½ cup brown sugar 1 egg 1.5 cups sifted flour ½ teaspoon salt ½ teaspoon baking soda</p> <p>Cream the peanut butter and butter then add brown and white sugar and mix well. Add egg, mix well again. Sift flour, salt & soda and work in till well blended. Roll into balls, place on cookie sheet and press with a fork. (Also good with chocolate chips)</p> <p>Alternate Recipe: 1 (14 oz can) Eagle Brand Condensed Milk ¾-1 Cup Peanut Butter 1 egg 1 teaspoon vanilla extract 2 cups Bisquick Baking Mix</p> <p>Preheat oven to 350 degrees. In large bowl beat condensed milk, peanut butter, egg and vanilla until smooth. Add bisquick mix & blend well. Chill 1 hour. Shape into 1 inch balls and place on cookie sheet. Smash with fork. Bake 6-8 minutes. Do not overbake.</p>
	<p>Mint Chocolate Chip Cookies 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix 1/2 cup butter or margarine, softened 1/4 to 1/2 teaspoon mint extract 6 to 8 drops green food color 1 egg 1 cup creme de menthe baking chips 1 cup semisweet chocolate chunks</p> <p>STEP 1 Heat oven to 350°F. In large bowl, stir cookie mix, butter, extract, food color and egg until soft dough forms. Stir in creme de menthe baking chips and chocolate chunks.</p> <p>STEP 2 Using small cookie scoop or teaspoon, drop dough 2 inches apart on ungreased</p>

	<p>cookie sheet. STEP 3 Bake 8 to 10 minutes or until set. Cool 3 minutes; remove from cookie sheet to wire rack. Serve warm or cool completely. Store tightly covered at room temperature.</p>
	<p>Neiman Marcus \$250 Cookie Recipe Ingredients:</p> <ul style="list-style-type: none"> 2 cups butter 4 cups flour 2 teaspoons baking soda 2 cups sugar 5 cups blended oatmeal 24 ounces chocolate chips 2 cups packed brown sugar 1 teaspoon salt 1 (8 ounce) Hershey Bars grated) 4 large eggs 2 teaspoons baking powder 2 teaspoons vanilla 3 cups chopped nuts (your choice) <p>1 Measure oatmeal and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, grated Hershey Bar and nuts. Roll into 1 inch balls and place 2-inches apart on a cookie sheet. Bake for 10 minutes at 375° or until golden.</p>
	<p>Cake Batter Blondie Brownies</p> <ul style="list-style-type: none"> 1 White Cake Mix ¼ cup Canola Oil ¼ Cup Heavy Whipping Cream ¼ Cup Milk 1 egg 1 tsp vanilla ½ cup white chocolate chips ¼ cup rainbow sprinkles <p>Mix cake mix, milk, whipping cream, oil, vanilla and egg. Add chocolate chips and sprinkles. Bake in an 8x8 greased baking pan for 25-40 minutes at 350 degrees. Do not overcook. Remove from oven when done and wait 20 minutes to slice. Blondies should appear slightly gooey when you take them out of the oven.</p>
	<p>Strawberry Cake Mix Cookies</p> <ul style="list-style-type: none"> 2 eggs 2/3 cups butter 1 strawberry cake mix (could be lemon or chocolate or whatever) <p>Heat oven to 375 degrees. Blend egg and butter. Add ½ the cake mix. Beat until fluffy. Add remaining mix. Form into 1 inch balls. Bake 10-12 minutes. Let cool. Frost if ya want to.</p>



Apple Oatmeal Cookies This recipe will make about 22-24 cookies.

- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unsalted butter, softened
- ½ cup light brown sugar
- ¼ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 and ¾ cup old-fashioned rolled oats
- 1 medium apple (peeled, cored, and chopped into small pieces)

1. In a large bowl, mix together the flour, cinnamon, nutmeg, baking soda, and salt. Set aside.
2. Using a handheld mixer or stand mixer fitted with the paddle attachment, beat the butter, brown sugar, and granulated sugar until smooth. Add in the egg and vanilla, making sure to mix well after each ingredient.
3. Slowly add the dry ingredients to the wet ingredients and mix until just combined. Mix in the oats, then the chopped apple until fully combined.
4. Cover and refrigerate the dough for at least 30 minutes.
5. Preheat oven to 350 degrees. Line baking sheets with parchment paper or a silpat mat.
6. Remove the dough from the refrigerator and scoop two tablespoon sized pieces of dough onto the prepared baking sheets.
7. Baked at 350 for 12-14 minutes.
8. Remove from the oven and allow to cool on the baking sheet for about 5 minutes, then transfer the cookies to a wire rack to finish cooling.

Notes

Store cookies in an airtight container on the counter for up to three days.



When you have a sweet tooth and want to stay on track, here's a nice treat. Sugar is NOT an added ingredient.

- 3 mashed bananas (ripe)
- 1/3 cup apple sauce
- 2 cups oats
- 1/4 cup almond milk
- 1/2 cup raisins (optional)
- 1 tsp vanilla
- 1 tsp cinnamon

Bake at 350 for 15-20 minutes

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No Sugar Cookie

- 3 Mashed bananas
- 1/3 cup applesauce
- 2 cups Oats
- ¼ Cup Almond Milk
- ½ Cup Raisins (optional)
- 1 tsp vanilla
- 1 tsp cinnamon

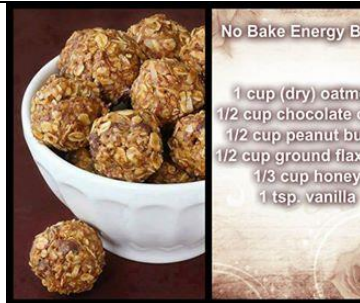
Bake at 350 for 15-20 min.



Moms Chewy Surprise Cookies Makes about 8 dozen.

- 1.5 cup butter flavor Butter or Coconut Oil
- 1.5 cup peanut butter
- 2 cups sugar (DIVIDED 1.5 cups and .5)
- 1.5 cup packed brown sugar
- 4 eggs
- 3.75 cups all-purpose flour
- 2 teaspoons baking soda
- 1.5 teaspoons baking powder
- .75 teaspoon salt
- 1 package milk duds

In a mixing bowl cream the Butter or Coconut Oil, peanut butter 1.5 cups of sugar and all the brown sugar. Add eggs one at a time beating well after each addition. Combine dry ingredients and gradually add to the creamed mixture. Chill for at least an hour. Shape 4 tablespoons of dough around each milk dud so it is completely covered. Roll balls in remaining sugar. Place 2 inches apart on an ungreased cookie sheet. Bake at 350 degrees for 10-12 minutes.



No Bake Energy B

- 1 cup (dry) oatmeal
- 1/2 cup chocolate chips
- 1/2 cup peanut butter
- 1/2 cup ground flaxseed
- 1/3 cup honey
- 1 tsp. vanilla

No Bake Energy Bites

- 1 cup dry oatmeal
- 1/2 cup chocolate chips
- 1/2 cup peanut butter
- 1/2 cup ground flaxseed
- 1/3 cup honey
- 1 tsp vanilla

Mix & Roll into small balls.



Mom's Kodiak Bars

- 1 Cup White Corn Syrup
- 1 Cup Packed Brown Sugar
- 1 Cup Peanut Butter
- 2 Cups Cornflakes
- 2 Cups Rice Crispies
- 1 Cup chopped unsalted peanuts
- 1 Container chocolate frosting (optional)




Combine the syrup and sugar in a saucepan. Bring the mixture to a boil. Remove from heat and stir in peanut butter. Add the cornflakes and rice crispies. Stir in the peanuts until well mixed. Press the mix into a 9X13 pan and allow to cool. Frost with the chocolate frosting. Cut into 2 inch squares and serve.




(I like it without the chocolate)





Sugar Cookies

- 2 cups flour
- 1 cup sugar
- 1/2 cup butter or Butter or Coconut Oil
- 2 eggs
- 1/2 teaspoon each of baking soda, salt, baking powder
- 1 teaspoon vanilla
- 1/4 teaspoon nutmeg

	<p>1/2 cup milk</p> <p>Cream butter & sugar, add beaten eggs. Add salt, baking powder, soda & nutmeg to flour. Alternately add flour & milk to sugar mixture bake at 375 degrees for 8 to 10 minutes</p>
	<p>Gumdrop Cookies (from good ole Mom-Loretta Diman)</p> <p>1 cup Butter or Coconut Oil 1 cup brown sugar 1 cup granulated sugar 2 eggs 1 teaspoon vanilla 2 cups flour 1 teaspoons baking powder 1/2 teaspoon baking soda 1/2 teaspoon salt 2 cups quick oatmeal 1 cup coconut 1 cup gum drops cut into small pieces 1/2 cup chopped nuts (optional)</p> <p>Cream Butter or Coconut Oil & sugars, add eggs & vanilla & beat well sift dry ingredients & add to cream mixture. Add remaining ingredients, mix well and drop by teaspoons onto greased baking sheet. Bake at 375 degrees for 10 to 12 minutes</p>
	<p>Drop Sugar Cookies</p> <p>1/2 cup butter or oleo 1/2 cup Butter or Coconut Oil 1 cup sugar Cream together & add 1 teaspoon vanilla 1 egg Beat until smooth & add 2 tablespoons milk 2.5 cups sifted flour 1/2 teaspoon baking soda 3/4 teaspoon salt</p> <p>When mixture is smooth, drop by teaspoons onto cookie sheet & bake in 350 degree oven for about 12 min or until light brown.</p>
	<p>Millionaires Candy (Grandma Elliotts recipe)</p> <p>50 caramels 2 tablespoons butter or margarine 2 tablespoons hot water 2 to 3 cups chopped pecans</p> <p>In a double boiler or in microwave melt caramels, butter & hot water. Remove from heat & add pecans drop by spoonfuls onto wax paper & chill until firm. When firm, dip into chocolate glaze.</p> <p>Chocolate glaze:</p>

	<p>12 ounce bag chocolate chips 1 square parafn wax In a double boiler melt choclata chips & wax. Dip carmels in chocolate and let cool Also available is chocolate bark coating and all you need to do is melt in microwave. Do not overcook.</p>
	<p>Martha Washington Chocolates</p> <p>1/2 cup melted margarine 2 cups finely chopped nuts 7 ounce angel flake coconut 1 can 150z condensed milk 4 teaspoons vanilla 2 pounds powdered sugar</p> <p>Mix ingredients in order, mixi1jre will seem dry, knead until fondant texture is maintained, roll in walnut size balls. Dip each one in chocolate mixture. Lay separated on wax paper to dry</p> <p>chocolated mix: 12 ounce chocolate chips 1/2 square parafin wax melt in double boiler, mix wll and keep hot while you are dipping. makes 75 to 100 pieces.</p>
	<p>Fantasy Fantasy Fudge</p> <p>3/4 cup margarine or butter 2/3 cup evaporated milk 3 cups sugar 12 ounces semi sweet chocolate chips 7 ounce jar marshmellow creame 1 teaspoon vanilla 1/2 cup chopped nuts</p> <p>Mix butter, sugar & milk in a heavy 2-3 quart saucepan. Bring to a boil, stir constantly, boiling until candy thermometer reaches 234 degrees. Remove from heat and stir in chocolate chips until melted. Add remaining ingredients. Mix well pour into greased 9 inch square pan or a 13 x 9 pan cool at room temperature. Cut into squares Makes 3 lbs.</p>
	<p>Sugar Cookies</p> <p>3 cups flour 1 cup Butter or Coconut Oil 1 teaspoons baking soda 1/4 teaspoon salt 1.25 cups sugar 3 eggs 1 teaspoon vanilla</p> <p>Sift dry ingredients together. add Butter or Coconut Oil, mix with fork, add eggs and vanilla. roll on floured board and cut with cookie cutter or use cookie press. sprinkle with decorations and bake at 325 degrees for 8 to 10 minutes or bake first and decorate with icing.</p>

	<p>TIPS: When making cut out cookies instead of cutting the cookie then moving it to the baking sheet start by rolling it out on the cookie sheet and removing the outer edge. This works less flour into the dough and prevents mis shaping while moving them.</p> <p>Use a cheese slicer to cut rolled cookie dough...this allows the roll to maintain it shape and lets you do thinner cookies.</p>
	<p>Snickerdoodles</p> <p>2 cups Butter or Coconut Oil 3 cups sugar 4 eggs 5.5 cups flour 4 teaspoons cream of tartar 2 teaspoons baking soda 1/2 teaspoons salt</p> <p>Heat oven to 400 degrees Mix Butter or Coconut Oil, sugar and eggs thoroughly blend flour, cream of tartar, soda & salt. Stir & mix well. Shape dough into i-inch balls. Roll in mixture of 2 teaspoons cinnamon and 4 tablespoons sugar. Place 2 inches apart on greased cookie sheet and bake 7 to 9 minutes makes 12 dozen</p>
	<p>The Ultimate Chocolate Chip Cookie</p> <p>3/4 cup butiered flavored Butter or Coconut Oil 2 tablespoons milk 1 egg 1 teaspoon salt 1 teaspoon baking soda 1 cup large pecan pieces (optional)</p> <p>1.25 cups packed light brown sugar 1 tablespoon vanilla 1.75 cups flour 1 cup semi sweet chocolate chips</p> <p>Preheat oven to 375 degrees. Combine Butter or Coconut Oil, brown sugar, milk & vanilla in a large bowl. Beat at medium speed of mixer until creamy. Beat egg into creamed mixture. Combine flour, salt & baking soda & mix into creamed mixture until just blended. Stir in chocolate chips and pecan pieces. Drop by rounded tablespoons of dough 3 inches apart onto ungreased baking sheet. Bake at 375 degrees for 8-10 minutes for chewy cookies (cookies will appear moist-do not over bake) or 11 - 13 minutes for crisp cookies. Cool on baking sheet 2 minutes. Remove to paper towels or foil on countertop. Yield about 2.5 dozen.</p>



SALTED PEANUT COOKIES

- 1/2 Cup peanut butter
- 1 cup all vegetable Butter or Coconut Oil,
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 1/2 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 cups all purpose flour
- 2 cups oatmeal
- 1 cup salted Spanish peanuts

Preheat oven to 350 degrees. In a large bowl, blend peanut butter, Butter or Coconut Oil, brown sugar and granulated sugar until creamy. Add eggs and beat until fluffy. Stir in vanilla.

In a separate bowl sift together baking powder, soda and flour. Blend flour mixture into creamed mixture. Stir in oatmeal and peanuts

Drop by rounded teaspoonfuls onto cookie sheets and bake 10 minutes, or until light golden brown. Remove from oven and let 2 minutes before removing from cookie sheet. Cool on wire racks or paper towels. Makes 6 dozen.



NUT COOKIES

- 1.5 Cups Brown sugar
- 1.5 Cups white granulated sugar
- 1 Pound margarine
- 3 eggs
- 6 cups sifted flour
- 1 teaspoon baking soda
- 2 cups pecan pieces
- 2 tablespoons vanilla


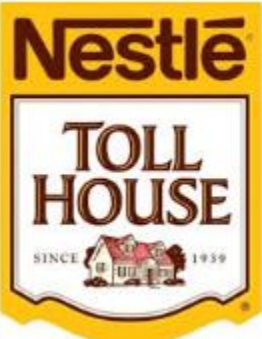
Beat margarine and sugars together. Add eggs one at a time, beating well after each is added. Add sifted flour and baking soda. Mix and add pecans and vanilla. Mix well and form dough into 9 rolls. Wrap each roll in plastic wrap. Chill for 24 hours. Slice and bake at 350 degrees for about 15 minutes



PRIZE WINNING DROP COOKIES

- 1 Cup Butter Or Margarine
- 1.5 Cups Sugar
- 2 Eggs
- 2 Cups Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Vanilla
- 1 Cup Coconut
- 1 Cup Oatmeal
- 1 Cup Chopped Pecans
- 1 Pound Chopped Dates

Cream together butter, sugar and eggs. Add other ingredients, mixing well.

	<p>Drop by teaspoon onto greased cooking sheet and bake 12-14 minutes at 350 degrees. Makes 8 dozen 2 inch cookies</p>
	<p>GUMDROP SQUARES</p> <p>4 eggs 1 tablespoon water 2 cups packed brown sugar 2 cups sifted flour 1 cup gumdrops (candy) 1/2 cup chopped pecans</p> <p>Beat eggs well and add water and brown sugar. Add flour, gumdrops and pecans to egg mixture. Mix well and pour into a greased wax paper lined 9 x 13 pan. Bake at 300 degrees for 30 minutes. Remove cake from pan while still warm and ice with the following</p> <p>1/4 cup butter or margarine 2 cups powdered sugar 1/4 cup orange juice Mix well and pour over gumdrop cake, when cool cut into squares.</p>
	<p>Original Nestle Toll House Chocolate Chip Cookies</p> <p>2.25 cups all-purpose flour 1 teaspoon baking soda 1 teaspoon salt 1 cup (2 sticks) butter or margarine, softened 3/4 cup granulated sugar 3/4 cup packed brown sugar 1 teaspoon vanilla 2 eggs 2 cups (12 ounce package) nestle toll house semi-sweet chocolate chips 1 cup chopped nuts (optional)</p> <p>Combine flour, baking soda, and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl. Add eggs one at a time, beating well after each addition: gradually beat in flour mixture. Stir in chocolate chips and nuts. Drop by rounded teaspoons onto ungreased cookie sheet.</p> <p>Bake in preheated 375 degree oven for 9 to 11 minutes or until golden brown. Let stand for 2 minutes and remove from pan to wire racks to cool completely. Makes about 5 dozen.</p>



PECAN BALLS

1/2 pound butter or margarine softened
2 cups flour
1/4 teaspoon salt
2 tablespoons sugar
1 teaspoon vanilla
1 cup chopped pecans powdered sugar

Combine all ingredients except powdered sugar.

Shape into 1-inch balls. Place on cookie sheet and bake in a 350- degree oven for 15 minutes. Remove from pan and roll each ball into powdered sugar. Allow to cool before stacking or storing.

BUTTERY PECAN SNOWBALL COOKIES

Ingredients

1 cup butter softened
1/2 cup powdered sugar
1/4 teaspoon salt
1 1/2 teaspoons vanilla extract
2 1/4 cups flour
1 cup finely chopped pecans
1 cup powdered sugar for dusting

How to make Buttery Pecan Snowball Cookies

Step 1: Prepare the oven. Preheat it to 350 degrees.

Step 2: Cream the butter and powdered sugar in a stand mixer. Adjust the mixer speed to low, then add in the salt, vanilla, flour, and pecans.

Step 3: Into an inch ball, roll the batter and place the balls a few inches apart from each other on parchment-covered baking sheets. Place in the preheated oven and bake for about 11 minutes, making sure to keep an eye on the cookies to not overbake them.

Step 4: Take the cookies out of the oven when done and let them cool a little. Meanwhile, place a cup of powdered sugar in a large Ziploc bag or a wide bowl. Gently coat about 3 to 4 cookies at a time. Scoop the cookies using a fork, shaking gently to remove any excess powdered sugar. On cooling racks, transfer the cookies and let them cool completely before rolling each again in the powdered sugar.



MRS. FIELDS \$250 COOKIES

Cream together:

- 2 cups sugar
- 2 cups butter
- 2 cups brown sugar

Add:

- 2 eggs
- 2 teaspoons vanilla

In a separate bowl combine:

- 4 cups flour
- 5 cups oatmeal

After measuring oatmeal put in a blender and blend until it turns to powder, then add:

- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons baking soda

Mix all ingredients together and add 24 ounce bag chocolate chips 1-8 ounce hersey bar (grated)

- 4 cups chopped nuts

Place golf ball size cookies 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes at 350 degrees makes 112 cookies



COCONUT CHEESECAKE THUMBPRINTS from Food Network Magazine Dec 2022

For the Cookies:

- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 stick unsalted butter, at room temperature
- 4 ounces cream cheese, at room temperature
- 1 cup granulated sugar
- 1 teaspoon finely grated lime zest
- 1 large egg yolk
- 1 teaspoon pure vanilla extract
- 1 teaspoon coconut extract
- 3/4 cup sweetened shredded coconut

For the Filling:

- 2 ounces cream cheese, at room temperature
- 2 tablespoons sour cream
- 1/2 cup confectioners' sugar
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon coconut extract

Directions

Make the cookies: Whisk the flour, baking powder and salt in a medium bowl. Beat the butter, cream cheese, granulated sugar and lime zest in a large bowl with a mixer on medium-high speed until fluffy and smooth, 2 to 3 minutes. Add the egg yolk and both extracts and mix until combined. Reduce the speed to low. Beat in the flour mixture in 2 batches until just combined. Chill until firm, about 1 hour.

Meanwhile, make the filling: Whisk the cream cheese, sour cream, confectioners' sugar and both extracts in a medium bowl until smooth (the mixture will be stiff but will loosen as you whisk).

Position racks in the upper and lower thirds of the oven; preheat to 350° F. Line 2 baking sheets with parchment paper. Place the shredded coconut in a small bowl, breaking up any large clumps. Scoop heaping tablespoons of dough about 1 1/2 inches apart onto the baking sheets. Roll each into a ball and dip the top half in the coconut to generously coat. Make a deep indentation in the center of each ball using a 1/2 teaspoon measuring spoon. Fill with the cream cheese filling.

Bake, rotating and switching the pans halfway through, until the cookies are golden on the bottom and some coconut has browned on top, 14 to 16 minutes. Let cool 2 minutes on the pans, then transfer the cookies to a rack to cool completely.



Cookie Mix In A Jar Servings 1 Mason jar which makes approximately 20 cookies

A Mason jar filled with pre-measured dry ingredients for M&M cookies. Give the jar as a gift, and all the recipient has to do is add the wet ingredients to the contents of the jar and bake. Fun and festive!

- 1 1/2 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup M&M's
- 1/3 cup light brown sugar packed
- 1/2 cup granulated sugar

Assembling jars:

1. Combine flour, baking powder, baking soda, and salt in a small bowl. Pour into the bottom of a 1-quart mason jar (I rolled up a paper plate to use as a funnel). Top the flour mixture with M&M's, dropping them in lightly, so that they don't sink into the flour. Top the M&M's with brown sugar, and then granulated sugar (you can use a spoon to carefully scoop the sugars into the jar). Seal with the lid and decorate with ribbon or fabric (see note).

Recipe to include with the jar:

1. Pour the contents of the jar into a large bowl and stir to combine. Add 1/2 cup of just barely melted (not hot) unsalted butter, 1 beaten egg, and 2 teaspoons vanilla extract. Stir until combined. Chill for 30 minutes. Drop dough by the heaping tablespoon onto lined baking sheets and bake at 350°F for 8-10 minutes, until the centers of the cookies are just barely set.

Recipe Notes: Use a 6.5 inch circle of fabric to decorate each Mason jar.



Frosted Pecan Praline Cookies

For the Praline:

- Cooking spray
- 3/4 cup granulated sugar
- 2 tablespoons water
- Pinch of salt
- 1 cup pecan halves, toasted

For the Cookies and Frosting:

- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

1 stick plus 6 tablespoons salted butter, at room temperature
2/3 cup packed light brown sugar
1 large egg
1 teaspoon vanilla bean paste
1/2 cup confectioners' sugar

Directions

Make the praline: Line a rimmed baking sheet with parchment paper; coat with cooking spray. Combine the granulated sugar, water and salt in a medium saucepan; set over medium heat. Cook, swirling the pan a few times, until the sugar dissolves. Continue to cook until the sugar is a light amber color, 5 to 6 minutes; brush down any crystallized bits of sugar around the edge using a wet pastry brush. Add the pecans and cook, stirring, until a few shades darker, about 1 minute, then immediately pour onto the baking sheet and spread into an even layer. Transfer the pan to a rack and let cool completely, about 30 minutes.

Make the cookies: Position racks in the upper and lower thirds of the oven and preheat to 350° F. Line 2 baking sheets with parchment paper. Break the cooled praline into large pieces. Roughly chop enough to make 1 1/4 cups, then put the remaining praline in a food processor and pulse until finely ground. (You should have about 2/3 cup ground praline.)

Whisk the flour, baking powder, baking soda, salt and ground praline in a medium bowl. Put 1 stick butter in a large heatproof bowl and microwave until just melted. Let cool slightly, then add the brown sugar, egg and vanilla bean paste and whisk to combine. Stir in the flour mixture just until combined, then stir in 1 cup of the chopped praline. Divide the dough into 12 pieces (about 3 tablespoons each). Roll each into a ball and arrange about 2 inches apart on the baking sheets. Bake, switching the pans halfway through, until the cookies are firm around the edges and the centers are puffed but still soft, 12 to 15 minutes (it's OK if the praline starts to melt). Let cool 10 minutes on the baking sheets, then remove the cookies to a rack to cool completely.

Make the frosting: Put the remaining 6 tablespoons butter in a small bowl and stir with a rubber spatula until smooth and fluffy. Add the confectioners' sugar and stir to make a smooth and creamy frosting. Transfer to a piping bag fitted with a large rosette tip and pipe onto the center of each cookie. Sprinkle with the remaining 1/4 cup chopped praline.



Granola Recipe

+8 cups rolled oats
+1 1/2 cups wheat germ
+1 1/2 cups oat bran
+1 cup sunflower seeds
+1 cup finely chopped almonds
+1 cup finely chopped pecans
+1 cup finely chopped walnuts
+1 1/2 teaspoons salt
+1/2 cup brown sugar
+1/4 cup maple syrup
+3/4 cup honey
+1 cup vegetable oil
+1 tablespoon ground cinnamon
+1 tablespoon vanilla extract
+2 cups raisins or sweetened dried cranberries
+Add all ingredients to list

1. Preheat the oven to 325 degrees F (165 degrees C). Line two large baking sheets with parchment or aluminum foil.

2. Combine the oats, wheat germ, oat bran, sunflower seeds, almonds, pecans, and walnuts in a large bowl. Stir together the salt, brown sugar, maple syrup, honey, oil, cinnamon, and vanilla in a saucepan. Bring to a boil over medium heat, then pour over the dry ingredients, and stir to coat. Spread the mixture out evenly on the baking sheets.

	<p>3. Bake in the preheated oven until crispy and toasted, about 20 minutes. Stir once halfway through. Cool, then stir in the raisins or cranberries before storing in an airtight container.</p>
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