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CHOCOLATE CHIP COOKIES



- 2 1/4 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 3/4 cup brown sugar
- 1/2 cup butter and 1/2 cup Crisco
- 1 tsp vanilla
- 3/4 cup sugar
- 2 eggs
- 2 cups chocolate chips

Combine butter/crisco, sugar, brown sugar, and vanilla, beat until creamy. Beat in eggs. Gradually add flour, salt, and soda and mix well. Stir in chocolate chips. Refrigerate batter overnight. Drop by rounded teaspoonfuls onto cookie sheets. Bake 8-10 minutes at 375°. Cool 2 minutes, then transfer to wire cooling rack.

OATMEAL COOKIES



- 2 cups flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 1/2 cup quick oats
- 1 cup brown sugar
- 1/2 c sugar
- 1 cup butter
- 1 Tb honey
- 2 tsp vanilla
- 2 eggs

Preheat oven to 300°. Blend sugars with electric mixer at medium speed. Add butter and mix to form grainy paste. Scrape down sides and add honey, vanilla and eggs. Mix until light and fluffy. Add flour mixture and blend just until combined. Drop by rounded tablespoons, rolled in sugar, onto cookie sheet. Bake 22-24 minutes, until light golden brown. Immediately transfer to cool flat surface. Freeze between layers of waxed paper.

SCOTT'S ALTERNATIVE OATMEAL

3/4 cup shortening
1 cup sugar
1/4 cup water
3 cups Quaker Oats
1 tsp salt

1 cup brown sugar
1 egg
1 tsp vanilla
1 cup flour
1/2 tsp baking soda

Beat shortening, sugars, egg, water and vanilla until creamy. Add dry ingredients, mix well. Add 1 1/2 c raisins. Drop by rounded teaspoonfuls onto cookie sheet. Bake at 350° for 12-15 minutes. (New in 2009)

JOSH'S DEAD ANGEL



2 sticks butter
3 1/2 cups flour
1 cup sugar
2 tsp baking soda
1 cup brown sugar
2 tsp cream of tartar
1 tsp vanilla
1/2 tsp salt
3 eggs
1 pkg Heath Bits o' Brickle

Preheat oven to 350°. Beat butter, sugar, brown sugar, vanilla and salt until well blended. Add eggs and beat well. Gradually add dry ingredients, beating until blended. Stir in toffee bits. Drop by heaping teaspoon onto cookie sheet and bake 8 to 10 minutes until lightly browned. Cool slightly, then move to wire rack to cool completely.

REESE'S PB BARS

2.5 c flour
1 tsp baking soda
1 cup butter
2 cups brown sugar
2.5 tsp vanilla
1/4 c granulated sugar
1 bag Reeses Baking Cups and pieces candy

2.5 c rolled oats
1/2 tsp salt
1/2 c peanut butter
2 eggs
2/3 c cocoa
1 can sweetened condensed milk

Beat sugar, peanut butter and brown sugar until well blended. Add eggs and 1 tsp vanilla, beat until fluffy. Gradually add flour, oats, baking soda and salt. Save out 2 cups of batter. Press remaining dough into bottom of 15x10 jelly roll pan. Melt remaining (1/2 c butter) in saucepan. Stir in cocoa and granulated sugar. Add sweetened condensed milk and stir until smooth and thick. Stir in remaining 1.5 tsp vanilla. Spread over dough. Sprinkle top with baking bits, crumble reserved dough on top. Bake 25 to 30 minutes until top is golden brown. Cool completely, cut into bars.

OATMEAL SCOTCHIES

- | | |
|----------------------------|-------------------|
| 1 1/4 cup flour | 1 tsp baking soda |
| 1/2 tsp salt | 1/2 tsp cinnamon |
| 1 cup butter | 3/4 cup sugar |
| 3/4 cup brown sugar | 2 eggs |
| 1 tsp vanilla | 3 cups quick oats |
| 11 oz butterscotch morsels | |

Preheat oven to 375°. Beat butter, sugar, brown sugar, eggs and vanilla extract. Gradually beat in flour baking soda, salt and cinnamon. Stir in oats and morsels. Drop by rounded tablespoon onto ungreased baking sheet. Bake for 7-8 minutes for chewy cookies, 9-10 minutes for crispy cookies. Cool on baking sheets for 2 minutes, then move to wire rack to cool completely.

CRISPY PEANUT BUTTER



- 1/2 cup margarine
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1/2 tsp vanilla
- 1 1/4 cup flour
- 3/4 tsp baking soda
- 1/4 tsp salt

Cream margarine and peanut butter. Gradually add sugar, brown sugar, and egg. Add vanilla. Gradually blend in dry ingredients. Shape into 1" balls and roll in granulated sugar. Place 2" apart on cookie sheet. Crisscross top of each ball with fork. Bake at 375° for 10-12 minutes.

CHOCOLATE PEANUT BUTTER CHIP



- 2 cups flour
- 3/4 cup cocoa
- 1 tsp baking soda
- 1/2 tsp salt
- 2 1/2 sticks butter
- 2 cups sugar
- 2 eggs
- 2 tsp vanilla
- 10 oz Reese's Peanut Butter Chips

Heat oven to 375. Beat butter and sugar until fluffy. Add eggs and vanilla, beat well. Gradually add dry ingredients, beating well. Stir in chips. Drop by rounded teaspoonfuls onto cookie sheet. Bake 12 minutes. They will rise while cooking, then flatten while cooling. Cool 1 minute on baking sheet, then move to cooling racks.

-Alex says use 2 1/2 sticks of butter for chewy cookie, instead of crispy.

M&M COOKIES



- 2 sticks butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tsp vanilla
- 2 cup flour
- 1/2 tsp baking soda
- 1/8 tsp salt
- 12 oz M&M mini baking bits

Preheat oven to 350°. Cream butter and sugars until light and fluffy, beat in egg and vanilla. Blend flour, baking soda and salt into creamed mixture. Stir in baking bits. Drop by heaping teaspoonfuls about 2 inches apart onto cookie sheet. Bake 10-13 minutes, until edges are lightly brown and center is still soft. Cool one minute on cookie sheet, then cool completely on wire racks.

PEANUT BUTTER BLOSSOM



1 bag (8 oz) Hershey's Kisses
1/2 cup shortening
3/4 cup peanut butter
1/3 cup granulated sugar
1/3 cup brown sugar
1 egg
2 tablespoons milk
1 tsp vanilla extract
1 1/2 cups flour
1 tsp baking soda
1/2 teaspoon salt
Granulated sugar

Heat oven to 375°. Beat shortening and peanut butter in large bowl until well blended. Add granulated sugar and brown sugar, beat until fluffy. Add egg, milk and vanilla, beat well. Stir together flour, baking soda and salt, gradually beat into peanut butter mixture. Shape dough into 1-inch balls. Roll in granulated sugar and place on un-greased cookie sheet. Bake 8 to 10 minutes or until lightly browned. Immediately press a Kiss into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.

THUMBPRINT FROSTING



1 cup butter
1 1/3 cup sugar
2 egg yolks
1/4 cup milk
2 tsp vanilla
2 cups flour
2/3 cup cocoa
1/2 tsp salt
1 can vanilla frosting

Beat butter, sugar, egg yolk, milk and vanilla until fluffy. Gradually add flour, cocoa, and salt and beat until well blended. Refrigerate 2 hours. Shape dough into 1 inch balls, roll in granulated sugar, and place on greased cookie sheet. Press thumb into center of each cookie. Bake at 350° for 10-12 minutes. Cool 5 minutes, then move to wire racks. Spoon colored frosting into thumbprints.

SNICKERDOODLES

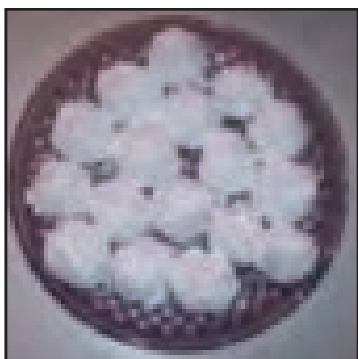


- 1 cup shortening
- 1 1/2 cup sugar
- 2 eggs
- 2 3/4 cups flour
- 1 tsp baking soda
- 2 tsp cream of tartar
- 1/2 tsp salt

Preheat oven to 375°. Cream together shortening and sugar. Stir in eggs. Slowly add flour, baking soda, cream of tartar and salt. In small bowl, mix 2

Tb white sugar and 2 Tb cinnamon. Roll dough into walnut sized balls and roll in the cinnamon-sugar. Bake for 8-10 minutes, until edges are slightly brown. Remove from sheets immediately and cool on wire rack

RUSSIAN TEACAKES



- 1 cup margarine or butter, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 1/4 cups all purpose or whole wheat flour
- 1/4 teaspoon salt
- 3/4 cup finely chopped nuts
- Powdered sugar

Heat oven to 400°. Mix margarine, 1/4 cup powdered sugar and the vanilla. Mix in flour, salt and nuts until dough holds together. Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet. Bake until set but not brown, 10-12 minutes. Roll in powdered sugar while warm; Cool. Roll in powdered sugar again.

LEMON COOKIES



- 1 1/2 cups flour
- 1 teaspoon cornstarch
- 1 teaspoon baking powder
- 1/2 teaspoon table salt
- 3/4 cup Lemon Crumbles, optional
- 2 tablespoons King Arthur Lemon Juice Powder
- 8 tablespoons unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar, packed
- 1 tablespoon lemon zest
- 1 large egg
- 1/2 teaspoon vanilla
- 1/8 to 1/4 teaspoon lemon oil, optional, for enhanced lemon flavor

Preheat the oven to 350°F. Grease (or line with parchment) two baking sheets. In a small bowl, stir together the flour, cornstarch, baking powder, salt, Lemon Crumbles, and Lemon Juice Powder. In a separate bowl, beat together the butter, sugars, and lemon zest until creamy. Add the vanilla and lemon extracts and egg, beating until well incorporated. Add the flour mixture and stir just until combined. Drop the cookies by tablespoonful onto baking sheets, and flatten slightly with a fork dipped in granulated sugar. Bake the lemon cookies for 11 to 13 minutes, until golden.

CRANBERRY LEMON COOKIES

- 1 c chopped fresh cranberries
- 1/2 tsp baking powder
- 1 Tb cornstarch
- 1 Tb lemon zest = 3 TB Lemon juice + 1 tsp lemon peel
- 14 Tb unsalted butter
- 1 tsp vanilla
- 2 c flour
- 1/2 tsp salt
- 3/4 c sugar
- 1 egg

Chop cranberries in food processor with a few pulses to get coarse pieces. Combine sugar and lemon zest. Add butter and mix until light and fluffy. Add egg and vanilla, mix until combined. Add dry ingredients until well-mixed. Fold in chopped cranberries. Chill dough for 45 minutes in fridge. Preheat oven to 350 and line cookie sheets with parchment paper. Scoop dough onto sheets, and bake for 15 minutes.

For glaze, whisk together 1 c powdered sugar, 2 Tb fresh lemon juice, 1 tsp lemon zest. Drizzle glaze over cooled cookies and allow to set before serving.

LEMON CHIP COOKIES

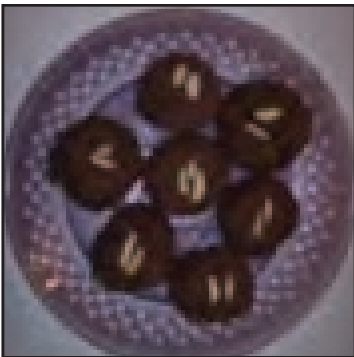


Mix from King Arthur flour,

Preheat oven to 400°. Pour 1/2 the mix into bowl, add salt and butter, beat until creamy. Add egg and beat until fluffy. Add remaining mix and beat until firm. Roll dough into 1 inch balls, dip top in colored sugar, and bake 8 to 10 minutes (just until edges start to brown). Cool 3 minutes, then move to wire rack to cool completely. New in 2004.

-Note to Lisa: Next time add more lemon flavor.

CHOCOLATE ALMOND



1 cup butter
1 cup sugar
1 egg
1/2 tsp almond extract
1/2 tsp vanilla extract
2 cup flour
1/2 cup cocoa
1/4 tsp baking powder
1/4 tsp baking soda
1/8 tsp salt
1 cup mini chips
Slivered Almonds

Beat butter and 1 cup sugar until fluffy. Add egg, almond extract and vanilla, beat well. Combine flour, cocoa, baking powder, baking soda, and salt and gradually add to butter mixture and beat to form smooth dough. Stir in chocolate chips. Refrigerate 1 hour, or until firm enough to handle. Heat oven to 350°. Shape dough into 1 1/8 inch balls, roll in sugar. Place 2 inches apart on ungreased cookie sheet, and place 3 slivered almonds on each cookie. Bake 9-10 minutes or until set. Cool slightly, then remove to wire rack to cook completely.

OATMEAL CINNAMON CHIP



- 2 cups butter, softened
- 1 1/2 cups flour
- 1 cup brown sugar
- 1 tsp baking soda
- 1/3 cup granulated sugar
- 2 1/2 cups oats
- 2 eggs
- 10 oz Hershey's cinnamon chips
- 1 1/2 tsp vanilla extract
- 3/4 cup raisins

Heat oven to 350. Beat butter and sugars until creamy. Add eggs and vanilla, beat well. Add flour and baking soda, beat well. Stir in oats, chips and raisins. Batter will be stiff. Drop by heaping teaspoons onto ungreased cookie sheet. Bake 10-12 minutes or until lightly browned. Cool 1 minute, move to wire rack and cool.
-Introduced in 2004.

PEANUT BUTTER HEATH BITS



- 1/2 cup shortening
- 1 1/2 cup flour
- 3/4 cup peanut butter
- 3/4 tsp baking soda
- 1 1/4 c brown sugar
- 3/4 tsp salt 3 T milk
- 1 1/3 c Heath bits
- 1 Tbs vanilla extract
- 1 egg

Heat oven to 375. Beat shortening, peanut butter, brown sugar, milk and vanilla until well blended. Add egg and beat slightly. Gradually add flour, baking soda and salt. Stir in 1 cup toffee bits. Roll into 1 tsp balls, and top with reserved Heath bits. Bake 7-8 minutes or until set.

CHOCOLATE CARAMEL BARS



- 1 cup flour
- 1/2 c brown sugar
- 1/2 c butter
- 2 c chopped pecans
- 1 c coconut
- 20 vanilla caramel
- 14 oz sweetened condensed milk
- 2 tsp vanilla
- 2 Tb milk
- 6 oz semisweet chocolate, chopped

Preheat oven to 350. stir together flour and brown sugar, cut in butter.

Press into bottom of 13x9x2 pan, and bake for 15 minutes.

Sprinkle pecans and coconut over crust. Combine sweetened condensed milk and vanilla, pour over crust. Bake at 350 for another 25-30 minutes until filling is set. Cool for 10 minutes. In small saucepan combine caramels and milk, cook until melted, and drizzle over baked filling. Sprinkle chocolate on top and cool completely. Cut into bars.

-Note to Lisa: Do not double into one 13x9x2 pan.

TOFFEE SQUARES



- 1 cup butter
- 1 cup brown sugar
- 1 egg yolk
- 1 tsp vanilla
- 2 cup flour
- 1/2 tsp salt
- 4 Hershey bars
- 1/2 cup nuts

Heat oven to 350. Cream butter, sugar, egg yolk and vanilla. Stir in flour and salt thoroughly. Spread into

13x10 rectangle on greased baking sheet. Bake 20-25 minutes (it will still be soft). Remove from oven, and immediately place separated squares of chocolate on top. Let stand until soft, and spread evenly over surface. Sprinkle with nuts, and cut into small squares while still warm.

CHOCOLATE MINT COOKIES



2/3 cup butter
1 cup sugar
1 egg
1 tsp vanilla
1 cup flour
1/2 cup cocoa
1/2 tsp baking soda
1/4 tsp salt
10 oz mint chocolate chips

Preheat oven to 350. Beat butter and sugar until creamy. Add egg and vanilla, beat well. Add flour, cocoa,

soda and salt, beat well. Stir in mint chocolate chips. Drop by rounded teaspoons onto cookie sheet and bake 8-9 minutes or until just done. Do not overbake. Cool completely.

-New in 2005.

LEMON CURD THUMBPRINT COOKIES

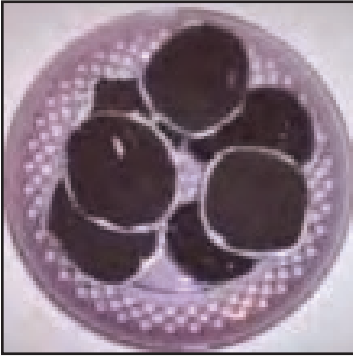


1 $\frac{5}{8}$ cups all purpose flour
1/2 cup granulated sugar
3/4 teaspoon baking powder
1/3 teaspoon baking soda
3/4 teaspoon lemon zest
1 large egg, room temperature
1 large egg yolk, room temperature
3 Tablespoons vegetable oil
2 $\frac{1}{2}$ Tablespoons lemon juice
1/4 teaspoon vanilla extract

Heat oven to 350°F. Whisk together flour, sugar, baking powder, baking soda, and lemon zest in a large bowl. In a medium bowl, whisk together eggs, oil, lemon juice, and vanilla. Pour over dry ingredients and stir until combined. Roll dough into 1 tsp sizes balls, roll each in powdered sugar, and bake for 12 minutes on parchment paper. Upon removal from oven, immediately use the back of a rounded 1 $\frac{1}{2}$ teaspoon measuring spoon to make a rounded indentation within the center of each cookie.

When cool, fill each cookie with about 1 $\frac{1}{2}$ teaspoons curd.

DARK COCOA SPICE



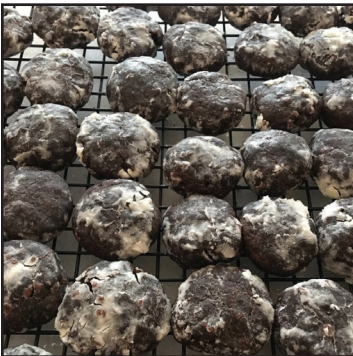
- 2 1/2 cups flour
- 1/2 cup dark cocoa
- 1 tsp cinnamon
- 1 tsp cardamom
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup butter
- 1 1/2 cup brown sugar
- 2 egg yolks
- 1 tsp coconut extract

Beat butter and sugar until fluffy.
Add egg yolks and coconut. Add

flour, cocoa, cinnamon, cardamom, soda and salt. Divide dough into 4 pieces, and roll each into 6" log. Chill 3-4 hours. Slice each log into 16 pieces and bake at 325° for 12 minutes on parchment paper. Cool completely, then frost edges with mixture of 1 egg white, 1 1/4 cup powdered sugar, and a pinch of cream of tartar.

-New in 2005.

BITTERSWEET CHOCOLATE



- 2 cups all-purpose flour
- 1/3 cup Dutch-process cocoa powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 teaspoon vanilla
- 1 large egg
- 1/2 cup granulated sugar
- 2 sticks unsalted butter, softened
- 5 oz bittersweet chocolate, chopped
- 1/2 cup hazelnuts or almonds, chopped
- 1 1/2 cups confectioners sugar

Preheat oven to 325°. Beat butter and granulated sugar until pale and fluffy, about two minutes. Add egg and vanilla. Reduce speed and add flour, cocoa, baking powder and salt just until combined. Add chocolate and nuts. Chill 30 minutes. Roll dough into one-inch balls, then flatten slightly and coat with confectioner's sugar. Bake until they puff up and tops crack slightly, about 8-10 minutes. Re-coat cookies with confectioner's sugar after cool.

-Introduced in 2004.

EMMA'S PUDDING COOKIES



1/2 cup shortening
1/3 cup margarine
2 Tbls sugar
1/4 cup brown sugar
1 small package vanilla pudding
1 tsp vanilla
1/3 cup + 1 Tbls water
2 cups cake flour
1 1/2 tsp baking powder
1/2 tsp salt

Preheat oven to 375. Cream shortening and margarine with sugars. Add pudding mix and vanilla. Gradually add water. Add remaining ingredients, and mix until thoroughly combined. Drop by teaspoonfuls onto cookies sheet, flatten slightly, and bake for 10 minutes.

-New in 2005, for phenylketonurics.

LEMON GRIDDLE CONES



2 large eggs
1/4 cup granulated sugar
1/4 cup butter
1/3 cup heavy cream
1/3 cup flour
1/4 tsp salt

Whisk eggs and sugar. Mix in butter and cream. Add flour and salt and whisk until smooth. Preheat nonstick griddle to 350. Put scant tablespoon of batter onto griddle and spread out to 3 1/2 inch circle. Cook until lightly browned, then flip over. Remove from griddle, roll into cone, and let cool seam side down. Lemon curd: Melt 1/4 cup butter in heavy saucepan. Remove from heat and whisk in 1/3 + 1 Tb sugar, 2-3 tsp lemon peel, 1/4 c lemon juice, and 1/4 tsp salt. Whisk in 3 egg yolks. Cook over low heat 10 minutes, whisking constantly and don't let it boil. Cool to room temperature, then refrigerate until firm. Place lemon curd in ziploc bag, cut off corner, and fill cones. Refrigerate. Dust with powdered sugar before serving.

DOUBLE CHOCOLATE BARS



- 1/2 cup butter
- 1 cup brown sugar
- 1/2 cup dark cocoa
- 2 Tbls milk
- 2 tsp vanilla
- 1/2 tsp baking soda
- 1 1/3 cup flour
- 1 1/4 chocolate chips
- 1 Tbls shortening
- 1/2 c crushed candy canes

Beat butter. Add brown sugar, cocoa, milk, vanilla, baking soda. Beat until combined, scraping bowl often. Beat in flour. Shape dough into smooth ball and chill 30 minutes. Roll dough out to 1/4 inch thick, and cut into small bars. Bake 6-8 minutes, move to wire rack to cool completely. In saucepan, melt shortening and chocolate until melted. Dip half of each cookie into chocolate, let excess drip off, then dip in candy canes and put on waxed paper to harden.

FUDGE MELTAWAYS



- 1/2 cup butter
- 1 oz. unsweetened chocolate
- 1/4 cup sugar
- 2 tsp. vanilla
- 1 egg beaten
- 2 cups graham cracker crumbs
- 1 cup coconut
- 1/2 cup chopped nuts
- 1/4 cup butter
- 1 tbsp milk
- 2 cups sifted confectioners' sugar

1 1/2 oz unsweetened chocolate

Melt 1/2 cup butter and 1 square chocolate in saucepan. Blend sugar, 1 tsp. vanilla, egg, graham cracker crumbs, coconut and nuts into butter-chocolate mixture. Mix thoroughly and press firmly into 11x7x1 baking dish or square 9x9" pan. Refrigerate. Cream 1/4 cup butter, milk, confectioners' sugar and 1 tsp. vanilla. Mix and spread over crumb mixture. Chill. Pour 1 1/2 oz. melted chocolate over chilled mixture. Cut into squares before Meltaways are completely firm. -New in 2006.

LEMON ICEBOX



- 1 2/3 cups flour
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/8 tsp salt
- 1 Tbls lemon extract
- 2 Tbls lemon juice
- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 large egg yolk

Beat butter and sugar until light and fluffy. Beat in egg yolk and lemon

extract and juice until combined. Reduce speed to low; beat in flour, baking powder, baking soda, and salt until blended. Divide dough in half. On waxed paper, form each piece of dough into 12-inch log, wrap, and refrigerate overnight. Preheat oven to 375°. Line cookie sheets with parchment paper. Cut logs crosswise into 1/4-inch thick slices. Place slices, 1-inch apart, on prepared cookie sheets. Bake until set and golden brown around edge, 10-12 minutes. Transfer cookies to wire racks to cool completely. If desired, drizzle with lemon juice/powdered sugar mixture immediately before serving. -New in 2006.

STAINED GLASS COOKIES



- 1/2 cup butter, softened
- 1/2 cup sugar
- 1/2 cup honey
- 1 egg
- 1 tsp. vanilla
- 3 cups flour
- 1 tsp baking powder
- 1/2 tsp. salt
- 1/2 tsp baking soda
- 5 rolls Life Savers Candy

Beat butter, sugar, honey, egg and vanilla until well blended. Add flour, baking powder, baking soda and salt; mix well. Cover and refrigerate at least 2 hours. Separate and crush life savers

candies. Roll dough on lightly floured surface to 1/4-inch thickness. Cut into desired shapes with 2-1/2 to 3-inch floured cookie cutters. Trace smaller version of cookie shape on dough leaving 1/2-3/4-inch border of dough. Remove dough from center of cutouts; set aside and re-roll no more than once. Place cutout shapes on baking sheets lined with foil, and fill with crushed candy. Bake at 350° for 8 minutes or until candy is melted and cookies are lightly browned. Cool cookies completely before removing from foil.

REINDEER SPICE COOKIES



3 cups flour
2 tsp cinnamon
2 tsp ground ginger
1 tsp cloves
1/2 tsp salt
1/2 tsp nutmeg
1 c butter
1 1/2 c brown sugar
1 tsp vanilla
2 eggs

Beat butter and brown sugar until creamy. Beat in vanilla and eggs until fluffy. On low speed, beat in remaining ingredients. Divide dough in half, and flatten each half into 1/4 inch thick round. Refrigerate at least one hour. Roll dough to 1/8 inch thick and use cookie cutters to make desired shapes. Bake 10 minutes at 350 degrees. Cool 1 minute, then move to racks to cool completely. Sprinkle with powdered sugar.

-New in 2006.

PUMPKIN BUTTERSCOTCH COOKIES



1 1/2 cups pumpkin
1/2 cup margarine
1 cup sugar
1/2 tsp salt
1 tsp vanilla
1 egg
2 cups flour
1 tsp baking powder
1 tsp cinnamon
1 package butterscotch chips

Mix all ingredients in order given; drop by teaspoonfuls onto greased cookie sheets. Bake at 375° for 12-14 minutes.

-New in 2006.

ROLLING NUT BALLS



1 cup butter 1/2 cup sugar
1/2 tsp almond extract
2 cups flour
Almond and pecan chips

Beat butter, sugar and almond extract until smooth. On low speed, beat in flour. Shape dough into 1" balls and roll in almond/pecan chips. Bake at 350 for 14 minutes, cool 1 minute then move to racks to cool completely.

-New in 2006.

SNOWBALL SURPRISE



1 cup butter
1/2 cup powdered sugar
1 tsp vanilla
2 cup flour
1/4 tsp salt
48 Hershey Kisses

Beat butter, powdered sugar and vanilla on medium speed until well mixed. On low speed, beat in flour and salt. Add 1-2 Tbls of water if needed. Shape 1 scant Tbls of dough around each Hershey Kiss, and place 2 inches apart on cookie sheet. Bake at 400° for 12-15 minutes. Immediately roll in powdered sugar mixed with red and green colored sugar.

-New in 2006.

ANGEL BITS



1 angel food cake mix
1/2 c water
1 bag mini chocolate chips

Combine cake mix and water. Stir in chips. Drop dough by teaspoonfuls onto cookie sheet lined with aluminum foil. Bake at 400° for 8-10 minutes until puffy and golden brown. Cool completely before removing from foil.

-New in 2006.

GINGER BUNNIES



2/3 cup shortening
1/2 cup brown sugar
1 tsp cinnamon
1/4 tsp cloves
2 tsp ground ginger
1 pinch salt
3/4 cup molasses
1 egg
3 cup flour
1/2 tsp baking powder
1 tsp baking soda

Cream together shortening, brown sugar, and 4 spices. Add egg and mix. Add molasses and mix again. Add flour, baking soda and baking powder until well blended. Chill 1 hour. Roll out to 1/8 inch thick, cut out shapes. Bake at 375° for 8-10 minutes and cool on wire rack. Decorate as desired.

-New in 2006.

SNOW CAPPED COOKIES



1-3/4 cups flour
1 cup chopped pecans
3/4 cup butter
1/2 cup powdered sugar
1/2 tsp vanilla
1/4 tsp salt
3 squares semisweet baking chocolate
3 squares White Baking Chocolate, coarsely grated

Combine flour and pecans; set aside.

Mix butter and sugar in large bowl

until well blended. Stir in 2 tsp. water, vanilla and salt; mix well. Gradually add flour mixture, stirring until well blended. Shape into 1- inch balls; place on ungreased baking sheets. Bake at 325° for 20 minutes or until edges are golden brown. Cool on wire rack. Melt semisweet chocolate as directed on package. Dip each cookie halfway into melted chocolate, then press top lightly into grated white chocolate to create a snowy appearance.

CHOCOLATE DROPS



4 squares unsweetened chocolate
3/4 cup butter
2 cups sugar
3 eggs
1 tsp vanilla
2 1/2 cup flour

Glaze: 1 tub frozen Cool Whip
6 sq semi-sweet chocolate

Microwave chocolate and butter until melted and mix well. Add sugar. Blend in eggs and vanilla. Add flour

and mix well. Cover and refrigerate for 1 hour. Shape dough into 1" balls and bake at 350° for 8-10 minutes, or just until set.

Glaze: Microwave until liquid chocolate and Cool Whip, stirring often. Let stand 15 minutes to thicken. Spread over cookies, let set 10 minutes, then put on a second layer.

-New in 2007.

RASPBERRY COOKIE BARS



2 cups graham crackers
1/4 cup sugar
1/2 cup butter
1 can sweetened condensed milk
1 1/4 cup raspberry preserves
1 1/3 coconut
1 cup pecans or walnuts

Combine crumbs and sugar. Add butter and toss until combined. press into bottom of 13x9x2 baking pan. Drizzle sweetened condensed milk over crumbs and refrigerate for 10 minutes. Spoon preserves over

top, and sprinkle with coconut and nuts. Bake at 350° for 25-30 minutes. Cool completely and cut into bars.

LEMON THYME COOKIES



1/2 cup butter, softened
1/4 cup sugar
1 Tbsp thyme
2 tsp lemon peel
1 Tbsp lemon juice
1/4 tsp cardamom
1 1/4 cup flour
Coarse sugar

Beat butter for 10 seconds. Add sugar and mix well. Beat in thyme, lemon peel, lemon juice, and cardamom. Beat in flour. Knead until smooth and form into ball. Divide dough into 3 portions. Roll each portion out into a 6"x4.5" rectangle on a lightly floured surface. Cut dough into 1.5" squares with scalloped edge wheel. Sprinkle with coarse sugar and place on ungreased cookie sheet. Bake at 350° for 12-15 minutes, until edges are lightly browned. Cool on wire rack.

TRAIL MIX COOKIES



3/4 cup butter
1/2 cup sugar
1/2 cup brown sugar
1 tsp baking powder
1/2 tsp baking soda
1 tsp allspice
3 mashed bananas
2 eggs
1 tsp vanilla
1 1/2 cup flour
1 1/2 cup rolled oats
2 1/2 cup trail mix

Beat butter for 30 seconds. Add sugar, brown sugar, baking powder, baking soda and allspice, beat until combined. Beat in eggs, mashed bananas, and vanilla. Beat in flour. Stir in oats and trail mix. Drop by rounded teaspoonfuls onto cookie sheets. Bake at 400° 10-12 minutes, until golden brown. Remove cookies and cool on wire racks.

-Maureen Hoock recommends Trader Joe's - Omega Trek Mix.

LEMON TREES



- 1 vanilla bean, slit lengthwise, chopped
- 1 cup sugar
- 1 cup unsalted butter
- 1 large egg + 1 yolk
- 2 1/2 cups flour
- 1 tsp baking powder
- 1/2 tsp salt

Place vanilla bean pieces and sugar in food processor and chop until well mixed (~3-5 minutes). Transfer to mixer bowl, add butter and beat until creamy. Beat in egg, then yolk. Scrape bowl, then add flour, baking powder and salt. Mix well. Roll 1/2 of batter at a time to 1/8 to 1/4" thick, between parchment paper. Chill in fridge for at least 1 hour. Remove and cut into tree shapes. Brush with water and sprinkle with sugar to decorate. Bake at 375 for 10 minutes. Glaze with 2/3 c powdered sugar, 2 TB lemon juice, 1 tsp powdered lemon peel and few drops of green food coloring.

LEMON LIME MACAROONS



- 1/3 cup lime juice
- 1/3 cup flour
- 1 can sweetened condensed milk
- 2 2/3 cups sweetened shredded coconut
- 2 tsp powdered lemon peel

Preheat oven to 350°. Whisk together lime juice, and sweetened condensed milk. Stir in flour, then coconut until fully blended. Drop by small tablespoonfuls onto cookie sheet lined with parchment paper. Bake for 20-25 minutes, until golden around edges. Cool completely and store in refrigerator.

CHOCOLATE RASPBERRY SLICES



1/2 cup butter
1/4 cup sugar
1 tsp vanilla
1 1/4 c flour
1/4 cup raspberry jam
2 oz chopped white chocolate

Beat butter, sugar, vanilla

until smooth. Stir in flour and

beat until dough comes together. Divide dough into thirds, roll out on floured surface into 9" long ropes about 1" thick. Place ropes 3" apart on parchment paper on baking sheet, and press fingers at 1" intervals to make 1/2" wide indentations. Spoon jam into each indentation. Bake at 350° for 12-15 minutes, or until edges are lightly browned. Cool completely. Melt chocolate in plastic bag, cut off tip, and drizzle over ropes. Cool until chocolate is firm to touch, then cut diagonally into bitesized pieces.

PEANUT BUTTER CUP SHORTBREAD



1 cup butter
1/2 cup brown sugar
1 tsp vanilla
1/4 tsp salt
2 1/2 cups flour
1/2 cups finely chopped peanut
butter cups

Beat butter for 30 seconds. Add brown sugar, vanilla and salt. Beat until combined. Beat in flour and

candy. Roll dough to 1/2 inch and cut cookies. Bake 20 minutes, cool 2 minutes then move to wire rack. When cool, dip in melted chocolate chips.



STAR TREK SUGAR COOKIES

Cream together 1 cup butter and 2/3 cup sugar. Beat in 1 egg. Add 1 tsp vanilla and 1 1/2 c flour. Mix until well blended. Chill dough 3 to 4 hours. Roll out dough and cut into shapes (thinkgeek.com). Bake at 350° for 8-10 minutes or until barely golden.



PENZEY'S GINGER SPICE

3/4 cup butter (1.5 sticks)
1 cup brown sugar
1/4 cup molasses
1 egg
2 1/4 cups flour
2 tsp baking soda
1/2 tsp salt
1 1/2 tsp powdered ginger
1 1/2 tsp cinnamon
1/2 tsp ground cloves
1 cup crystallized ginger

Preheat oven to 350°. Cream together butter, sugar, molasses and egg. Sift in flour, baking soda, salt, powdered ginger, cinnamon and cloves and mix well. Stir in the crystallized ginger. Drop cookies onto parchment paper, flatten slightly, and bake for 14 minutes or until centers are no longer “gooshy”. Remove from baking sheet to cool.

-New in 2009.

RASPBERRY STARS



1 cup butter
1/2 cup + 2 T sugar
2 1/4 cups flour
pinch salt
1 cup seedless jam

Heat oven to 350°. Cream together butter and sugar. Stir in flour and salt. Roll dough into 1" balls. Place on cookie sheets 2" apart, and indent with thumb to 3/8". Put jam in plastic bag, clip off one corner, and squeeze

jam into indents. Bake for 10-12 minutes, or until golden brown around edges.

Combine 1 cup powdered sugar, 2 tsp raspberry extract, 3 Tbls water in ziploc bag, snip off corner, and squeeze stars onto cooled cookies.

-New in 2009.

HOT CHOCOLATE SNOWBALLS



2/3 cup butter
3 oz cream cheese
2/3 cup Penzey's Hot Chocolate Mix
1/3 cup powdered sugar
2 tsp vanilla
1 3/4 cup flour
1/4 tsp salt
Extra powdered sugar for rolling

Cream together butter, cream cheese, hot chocolate mix, powdered sugar and vanilla. Gradually add salt and flour. Cover and refrigerate for 1 hour. Roll dough into 1" balls and bake at 350° for 15-18 minutes or until firm. Let cool for 1-2 minutes, then roll in powdered sugar and place on wire racks to cool.

OATMEAL CRANBERRY WHITE CHOCOLATE CHUNK



- 2/3 cup butter or margarine, softened
(butter preferred)
- 2/3 cup brown sugar
- 1/3 cup white, granulated sugar
- 2 large eggs
- 1 1/2 cups old-fashioned oats
- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 6-ounce package of Ocean Spray
Craisins Original Dried Cranberries
- 2/3 cup white chocolate chunks or chips

Preheat oven to 375°. Using an electric mixer, beat butter or margarine and both sugars together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks or chips. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Lightly sprinkle a pinch of white granulated sugar onto the tops of the unbaked cookies. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

-Makes 2 1/2 dozen cookies. Courtesy of Mark Molnar.

GOOEY BUTTER COOKIES



- 8 oz cream cheese
- 1/2 cup butter
- 1 egg
- 1/4 teaspoon vanilla extract
- 1 box yellow, butter recipe cake mix
- 1/2 cup powder sugar

Preheat oven to 350°. Cream together cream cheese and butter, then stir the egg and vanilla in until fluffy. Add cake mix, and stir until well blended. Roll into 1 inch balls and

roll in powdered sugar. Bake 12 minutes, or until cracks are no longer moist. Let cool, then sprinkle with more powdered sugar. Can insert either half cherry or a bit of strawberry preserve jelly into the center of the dough ball before baking. -New in 2010, from Don Molnar

SPRITZGEBACK (COOKIE PRESS)



2 cups butter, room temperature
1 cup granulated sugar
1 egg
1 tsp pure vanilla extract
4 cups sifted all-purpose flour

Preheat oven to 375°. Mix butter until creamy. Gradually add sugar; cream until light and fluffy. Add egg and beat well; stir in vanilla extract. Gradually add flour to mixture, beating well

after each addition. Pack the dough into a cookie press, and press out and decorate cookies. Bake 10-12 minutes, until light brown. When completely cool, store in airtight bags.

-New in 2009.

AMBROSIA MACAROONS



1/2 cup (1 stick) unsalted butter, room temperature
3/4 cup sugar
1/8 teaspoon salt
2 tsp finely grated orange peel
3 large eggs
24 oz sweetened flaked coconut (about 6 cups firmly packed)
6 oz bittersweet chocolate, melted

Position rack in center of oven; preheat to 325°F. Line 3 large rimmed baking sheets with

parchment. Using electric mixer, beat butter in large bowl until smooth. Add sugar and salt; beat until blended. Beat in orange peel, then eggs, 1 at a time. Mix in coconut. Drop batter onto sheets by tablespoonfuls, spacing 1 1/2 inches apart. Bake until golden brown, 25-30 minutes. Let cool on sheets. Using fork, drizzle chocolate over top.

-From Bon Appétit | December 2008 via Merry Ambos.

PEPPERMINT ALMOND KISSES



- 1 cup slivered almonds
- 1 1/4 cup sugar
- 1 cup butter + 2 Tbls
- 1 3/4 c flour
- 1 tsp baking soda
- 1/2 t salt
- 1 egg
- 1 tsp vanilla
- 1 bag peppermint Hershey's Kisses

Heat oven to 375°. In food processor, grind almonds and 3 TB butter until smooth. Mix almond mixture with

remaining butter, add 1 cup sugar, then egg and vanilla, beating after each one. Add flour, baking soda and salt. Take 1 tsp of dough into ball, roll in remaining sugar, and bake for 12 minutes. Press kiss into center just as cookies come out of the oven, then cool completely.

CHOCOLATE CLOUDS



- 2/3 cup cocoa
- 1/4 tsp baking soda
- 1/4 tsp salt
- 8 large egg whites
- 1 cup superfine sugar
- 2 tsp corn syrup
- 2 tsp vanilla 1/2 tsp lemon juice
- 12 oz bittersweet chocolate
- 3 Tb hot water
- 2 cups walnuts (optional)

Heat oven to 250°. Beat egg whites until firm peaks. Add sugar gradually and continue to beat for 2 minutes,

until whites are stiff and glossy. add corn syrup, vanilla and lemon juice and beat another 30 seconds. Remove bowl from mixer, and using large spatula, blend in warm chocolate, cocoa, baking soda and salt. Fold in the nuts. Using #16 ice cream scoop, drop dough onto parchment paper on cookie sheets. Flatten each mound with back of spoon. Bake for 45 minutes, until tops are set.

Glaze: While cookies are slightly warm, glaze with:

- 3/4 cup chocolate chips
- 1 Tbls corn syrup
- 3 Tbls butter
- 1/2 tsp vanilla

LOW SUGAR FRUIT COOKIES

- 1 cup softened butter
- 1 pkg cream cheese
- 2 cups flour
- 1/2 cup sugar
- 1/2 cup sugar substitute
- 1/4 tsp salt
- Dried apricots and pineapple

Mix first 5 ingredients and refrigerate 2 hours. Roll out to 1/4" (or slightly less) thick, and cut into 1 1/2" circles. Put one piece fruit between 2 circles. Seal edges, and bake at 350° for 10 minutes or until golden brown.

CREME DE MENTHE COOKIES



- 1/2 cup butter
- 3/4 cup brown sugar
- 1/2 cup sugar
- 1 tsp baking soda
- 2 2/3 cups flour
- 2 tsp vanilla
- 2 eggs
- 1 tsp baking powder
- 10 oz Creme de Menthe baking chips

Blend butter, sugars, soda, baking powder, vanilla and eggs. Stir in baking chips, flour. Chill at least 1 hour. Form balls with 1 tsp dough and flatten slightly. Bake at 350° for 9-10 minutes.

FLOURLESS CHOCOLATE CHEWS

(gluten free)



- 1/2 cup unsalted butter (1 stick)
- 1/4 tsp. salt
- 1/2 cup cocoa powder
- 2 cups pecan chips
- 1 tsp. vanilla extract
- 1 cup chocolate chips
- 14 oz sweetened condensed milk

In 2-to-3-quart saucepan, melt butter over medium heat. Remove saucepan from heat and stir in sweetened condensed milk, Cocoa

powder, vanilla and salt. Stir in pecans and chocolate chips. Cover and refrigerate at least one hour or up to overnight. Preheat oven to 350° and line cookie sheets with parchment paper. Drop dough by rounded measuring tablespoons, 2 inches apart, onto prepared cookie sheets. Bake 8-9 minutes, until cookies are set at the edges and tops are firm when lightly pressed. Cool cookies on cookie sheets on wire rack 2 minutes then transfer cookies to rack to cool completely.

NUTELLA COOKIES



- 2 sticks butter
- 1/4 cup + 1 cup powdered sugar
- 1 tsp vanilla
- 2 cup flour
- 1/2 cup Nutella

Beat butter and 1/4 c powdered sugar until light and fluffy. Beat in vanilla, then flour. Finally add in Nutella.

Drop tsp sized balls onto parchment paper and bake at 350 degrees for 11 minutes. Let cool completely, then roll in remaining cup of powdered sugar.

-104 calories per cookie.

FUDGY NUTELLA COOKIES



1/2 cup + 1 Tbsp flour
1 egg
1 cup Nutella
1/2 cup mini chocolate chips
Mix flour, egg and Nutella until smooth and no lumps. Mix chips in evenly. Roll into balls and flatten slightly on cookie sheet. Bake 8 minutes at 350 degrees.

BRUCE'S LOBSTER AND CAVIAR COOKIES

1 box red velvet cake mix
1/3 c oil
2 large eggs
1 cup mini chocolate chips

Preheat oven to 350, and line two baking sheets with parchment paper. Mix cake mix, oil and eggs until fully combined. Add chips and fold well. Scoop dough onto cookie sheets and back. 10 minutes for 1 tb size drops (will be crispy), 12 mins for 2 TB drops (will be chewy).

Ice with 1 pkg cream cheese, 1 stick butter, powdered sugar and milk to desired consistency. Add coconut flakes to simulate diced onion, if desired. First made for Bruce Levitt, 2020 Aug 01.

PUMPKIN SPICE COOKIES

| | |
|------------------|---------------------------|
| 2 1/3 cups flour | 2 tsp baking soda |
| 1/2 tsp salt | 1/2 tsp cinnamon |
| 1/4 tsp ginger | 1 cup granulated sugar |
| 1/2 cup butter | 1/2 cup canned pumpkin |
| 1/4 cup molasses | 1 egg |
| 1 tsp vanilla | 10 oz Pumpkin Spice Chips |

Beat butter and sugar until creamy. Add pumpkin, molasses, egg and vanilla, mix well. Add dry ingredients. Refrigerate at least one hour. Roll into 1 tsp sized balls and bake 12 minutes at 350°.

-New in 2015.

ICED ORANGE DROPS

2/3 cup shortening

1 egg

1 tsp orange extract

1/2 tsp baking powder

1/2 tsp salt

3/4 cup sugar

1/2 cup orange juice

2 cup flour

1/2 tsp baking soda

Frosting: 3 Tbls soft butter, 1 1/2 cup powdered sugar, 1 1/2 Tbls milk, 1 tsp vanilla, 1 tsp orange extract. Mix and adjust thickness to taste. Mix shortening, sugar and egg. Stir in orange juice and extract. Blend in flour and other dry ingredients. Drop by rounded teaspoons onto cookie sheet. Bake 8-10 minutes at 400°. After cool, frost.

PINEAPPLE COOKIES

1 cup shortening

1 1/2 cups sugar

1 egg

1 can (8 oz) crushed pineapple, with juice

3 1/2 cups flour

1 tsp baking soda

1/2 tsp salt

1/2 tsp nutmeg

1/2 cup nuts (optional)

Mix shortening, sugar and egg well. Stir in pineapple. Blend in flour, soda, salt, and nutmeg. Mix in nuts. Chill at least one hour. Drop by rounded teaspoonfuls onto baking sheet, and bake 9 minutes at 400°.

PECAN SANDIES

2 cups butter

1/2 cup powdered sugar

2 Tbls water

1Tbls + 1 tsp vanilla

4 cups flour

2 cups chopped pecans

Cream butter, then add sugar and beat until light and fluffy. Add water and vanilla, beat well. Gradually stir in flour and fold in pecans. Chill at least 1 hour. Make teaspoonfuls into crescents or balls, and cook at 500° for 20 minutes. Roll in powdered sugar when cool.

FRENCH LACE

1 cup flour

1/2 cup corn syrup

2/3 cup brown sugar

1 cup finely chopped nuts

1/2 cup shortening

Heat oven to 375°. Bring corn syrup, shortening and sugar to boil.

Remove from heat, stir in flour and nuts. Drop 1 tsp of batter onto cookie sheet, keeping them 3" apart (they will spread). Bake 5-6 minutes, remove from oven and roll up after 2-3 minutes.

-New in 2015.

-Note to Lisa: Try on parchment paper next time.

SEA SALT CARAMEL CHIP

1/2 cup butter

3/4 cup brown sugar

1/2 cup sugar

1 tsp vanilla

2 eggs

1/2 cup cocoa

1/2 tsp baking soda

1/4 tsp salt

10 oz Sea Salt Caramel Baking chips

1.5 cup flour

Preheat oven to 350°. Beat butter, sugar, brown sugar and vanilla until creamy. Mix in eggs. Sift in dry ingredients. Stir in chips. Bake on parchment paper for 8-10 minutes.

SPRINGERLE



1 cup butter

1/2 c honey

1 tsp vanilla

1 tsp cinnamon

1/4 tsp cloves

1/4 tsp salt

1 large eggs

1 Tb milk

1/2 c brown sugar

1/4 tsp ginger

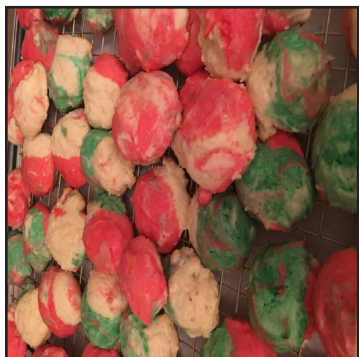
1/4 tsp nutmeg

4.5 c flour

Beat egg in bowl. Stir in honey, milk, and vanilla extract. Mix in brown sugar and spices. Mix in melted butter. Add flour slowly. Refrigerate dough for 30 minutes. Fill in wooden

cookie mold with batter, then transfer cookies to cookie sheet. Bake at 350 degrees for 10-15 minutes, until edges are slightly brown. (New in 2017.)

CHEESECAKE BITES



| | |
|---------------------|--------------|
| 8 oz cream cheese | 1/2 c butter |
| 1.25 c sugar | 2 eggs |
| 1 tsp vanilla | 2.5 c flour |
| 2 tsp baking powder | 1/2 tsp salt |

Beat cream cheese and butter until fluffy. Beat in sugar. Beat in eggs and vanilla. Barely mix in flour, baking powder, and salt. Separate dough into 3 bowls, and chill for 15 minutes. Add red and green food coloring to two of the bowls. Mix dough into teaspoon sized balls, and bake at 350 degrees for 10 minutes. (New in 2017.)

COOKIES 'N' CREME BARS

| | |
|-------------------|-----------------------------|
| 6 Tb butter | 1 c flour |
| 1/2 c sugar | 1/2 tsp baking soda |
| 1/4 c brown sugar | 1/4 tsp salt |
| 1 egg | 1 bag Cookies n Creme chips |
| 1 tsp vanilla | |

Line 13x9 pan with Al foil. Beat butter, sugar, egg, and vanilla until well-blended. Add flour, soda and salt, mix well. Stir in baking pieces, pour into pan. Bake 25 minutes at 350 degrees. (New in 2018.)

MOLASSES SUGAR COOKIES



- 1 1/2 cups shortening
- 2 cups white sugar
- 1/2 cup molasses
- 2 eggs
- 4 cups all-purpose flour
- 4 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 1 teaspoon salt

Beat shortening until smooth. Add sugar, eggs, and molasses, beat well. Add dry ingredients, mix well. Drop by teaspoonfuls onto cookie sheet. Bake at 375 degrees F (190 degrees C) for 8-10 minutes.

DOUBLE PEANUT BUTTER AND MILK CHOCOLATE COOKIES

- 2 c flour
- 1 tsp baking soda
- 1 c butter
- 1/2 c peanut butter
- 1/2 c sugar
- 1/2 c brown sugar
- 1 tsp vanilla
- 1 egg
- 1 pkg chocolate & peanut butter chips

Mix butter, peanut butter, sugar, brown sugar and vanilla until creamy. Beat in egg. Gradually add in flour, and baking soda. Stir in chips. Bake 8 to 10 minutes. Cool 4 minutes on baking sheet, then move to wire racks.

PFEFFERNÜSSE

| | |
|-----------------------------|--------------------------------------|
| 4 cups all-purpose flour | 1 Tbsp ground ginger |
| ¾ cup granulated sugar | 1 Tbsp ground white pepper[ii] |
| ½ cup brown sugar | 1 ½ tsp baking soda |
| 1 tsp ground cardamom | ½ tsp salt |
| 2 tsp ground allspice | ½ cup molasses[iii] |
| 1 Tbsp ground cinnamon | ¼ cup honey |
| 2 tsp ground cloves | ¼ cup shortening |
| 2 tsp ground aniseed[i] | ¼ cup butter,[iv] cut into ¼" slices |
| 1 tsp freshly grated nutmeg | 2 eggs |
| (or 1.5-2 tsp if not fresh) | Powdered sugar |

Stir together flour, white sugar, brown sugar, spices, salt, and baking soda until well mixed. Add butter, shortening, molasses, honey, and eggs to the flour mixture. The dough will be rather stiff, but should stick to itself without issue. Form dough into ¾"-1" spheres (about 0.5 ounces). Bake at 325 °F for 10-15 minutes on an insulated baking sheet. Let cool on the baking sheet for about five minutes, and then move to a cooling rack. Once cooled, coat cookies in powdered sugar.

RED VELVET CREAM CHEESE

| | |
|--------------------------|------------------------|
| 2 ¼ c flour | 1/3 c cocoa |
| 1 tsp baking soda | ½ tsp salt |
| 1 c butter | ¾ c sugar |
| ¾ brown sugar | 1 tsp vanilla |
| 2 eggs | 1 TB red food coloring |
| 1 pkg cream cheese chips | |

Heat oven to 350o. Brat butter, sugars, and vanilla until creamy. Add eggs and food coloring, beat well. Gradually add dry ingredients, beating well. Stir in chips. Drop by teaspoonfuls onto cookie sheet at bake 8 to 10 minutes.

BITS O' BRICKLE

1 c flour
1/4 c cocoa
1/2 tsp baking soda
1/4 tsp salt
1/2 c butter
6 tablespoons sugar
6 tablespoons brown sugar
1/2 tsp vanilla
1 egg
1 pkg Heath Bits o' Brickle toffee bits

Beat butter, granulated and brown sugars, and vanilla until creamy. Add eggs and beat well. Add flour, cocoa, baking soda, and salt and beat well. Stir in toffee bits. Refrigerate one hour, if desired. Drop dough by rounded teaspoons onto cooking sheet and bake at 375 for 8-10 minutes.

BUTTERFINGER COOKIES



1½ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon cream of tartar
¼ teaspoon salt
½ cup butter softened
½ cup brown sugar
¼ cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1½ cups chopped Butterfingers

Cream together butter and sugars until light and fluffy. Add egg and vanilla and beat again until combined. Add dry ingredients to wet ingredients. Mix on low until just combined. Fold in butterfingers. Scoop large sections, about 1.5 tablespoons, and roll into balls. Cover and chill in the refrigerator for at least 2 hours, or up to 2 days. Heat oven to 350°F. Arrange chilled balls 3-inches apart on a lined cookie sheet. Bake for 11-12 minutes, or until lightly browned around edges (Centers will still look soft.). Allow cookies to set on baking sheet for 5 minutes before transferring to cooling rack to finish cooling.

PURPLE BLUEBERRY COOKIES



1 Cup Flour
½ tsp. Baking Powder
1/8 tsp. Salt
1/3 Cup Butter
1/3 Cup Sugar
1/3 Cup Frozen Blueberries ½ Cup
White Chocolate Chips

Cream together butter and sugar until well blended, light and fluffy.

Place frozen berries in a microwave safe bowl. Beat in 30 second increments stirring in between until the berries have a nice jam like texture. Add the blueberries to the butter mixture and mix starting on low speed and increasing to high speed. High speed in necessary to incorporate the ingredients, if they seem to be separating turn up the speed and continue to mix. Add in the dry ingredients and continue to mix. The cookie dough will change color from a dark purple/blue to a lighter purple when you add the dry ingredients to the wet ingredients. Fold in the white chocolate chips. Place the cookie batter in the refrigerator for 30 minutes. When you're ready to bake, preheat your oven to 400, and line a baking sheet with parchment paper. Bake for 10-13 minutes or until very slightly golden brown around the edges and the surface appears dry. Remove from the oven and allow to cool on the baking sheet for 5-10 minutes before moving to a cooling rack to cool completely. New in 2024.

SPICE CAKE MIX COOKIES

1 box spice cake mix
½ c vegetable oil
2 large eggs
¼ c sugar with 1 Tb ground cinnamon

Preheat oven to 350°. Mix oil and eggs, then add in cake mix. If desired, add white chocolate chips. Roll dough into 1" balls and roll in cinnamon/sugar. Bake 9-11 minutes, until set but not brown.

ST HILDEGARD OF BIRGEN'S COOKIES OF JOY

| | |
|-------------------|--------------|
| 12 Tbs butter | 1 tsp salt |
| ¾ c brown sugar | 1 Tb nutmeg |
| 1/3 c honey | 1Tb cinnamon |
| 4 egg yolks | 1 tsp cloves |
| 2.5 c spelt flour | |

Mix sugar, honey and egg yolks in bowl. Add melted butter. Beat gently, then fold in dry ingredients. Refrigerate for one hour. Roll out on floured surface until ¼" thick, and cut into small circles. Place on parchment paper and bake for 10 minutes at 375 degrees.

UNFREEZABLE COOKIES

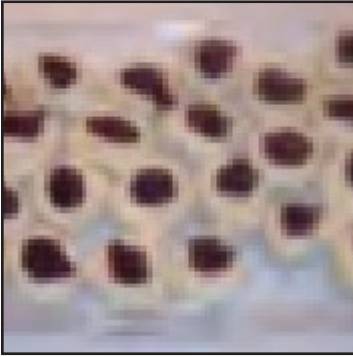
WREATH COOKIES



3 Tbs butter
4 cups Corn Flakes cereal
10 oz (40) marshmallows or 4 cups
miniature marshmallows
Red hot candies
Green food coloring

Melt margarine and marshmallows over low heat. Add green food coloring and mix well. Once mixture is smooth, stir in cereal. With buttered hands, shape into wreaths, and add red hot candies.

SWEDISH LIPS



- 1 cup butter, softened
- 1/2 cup sugar
- 2 cup flour
- 3/4 cup raspberry jam

Preheat oven to 375°. Beat butter 30 seconds, then beat in sugar until combined. Beat in flour. Shape dough into 1" balls, place 2" apart on cookie sheet and press thumb into center of each to make indentation.

Bake in preheated oven for 12 minutes, until lightly brown. Cool on wire rack. Can be frozen here. Fill indentations with 1 tsp jelly before serving.

-Introduced in 2004.

LEMON BARS



- 2 cups flour
- 1/2 cup powdered sugar
- 1 cup butter
- 4 beaten eggs
- 1 1/2 cups sugar
- 2 tsp lemon peel
- 1/3 cup lemon juice
- 1/4 cup flour
- 1/2 tsp baking powder

Preheat oven to 350°. Sift together flour and powdered sugar. Cut in butter until mixture clings together. Press into bottom of 13x9x2 pan, and bake for 20-25 minutes or until lightly browned. In mixing bowl beat together eggs, sugar and lemon juice. Stir in 1/4 cup flour and baking powder, pour mixture over baked crust. Bake 25 more minutes. Cool in pan, then sift powdered sugar over top. Cut into bars or triangles.

FORGOTTEN COOKIES

- 2 egg whites
- 2/3 cup sugar
- 1 cup chocolate chips or nuts

Preheat oven to 350°. Mix egg whites and sugar and whip until fluffy. Add chips (and nuts if desired). Drop batter in spoonfuls onto cookie sheet. Turn oven off and leave overnight. Yes, really. For chocolate version, add 3T cocoa powder before adding chips. Can also add dried cherries, according to Darla Henderson.

CHOC PB DOUGH BARS

- 1 1/4 c Bob's Red Mill Almond Flour
- 5 Tb coconut flour
- 1/2 tsp salt
- 1/2 c + 2 Tb maple syrup
- 2 1/2 Tb melted coconut oil
- 5 Tb nut butter
- 1 tsp vanilla extract
- 3/4 c dark chocolate chips

For Topping:

- 1 c chocolate chips
- 2 Tb nut butter
- 1/2 Tb coconut oil

Mix together almond flour, coconut flours, and salt. Set aside. Mix maple syrup, coconut oil, nut butter, and vanilla. Pour wet ingredients into dry, and mix well. Add chocolate chips, mix well. Line an 8" square pan with parchment paper, and press dough into pan. Place in freezer for 20 minutes. While chilling, mix topping ingredients, then pour over chilled base. Let set 2 or 3 hours in fridge.

REESE'S PIECES PB COOKIES

½ c butter
½ c sugar
½ c brown sugar
½ c peanut butter
1 egg
½ tsp vanilla
1 c flour
½ tsp baking soda
½ tsp salt
1 bag Reese's mini pieces candy chips

Heat over to 350°. Beat butter, sugar, brown sugar, peanut butter, egg and vanilla until fluffy. Gradually add in flour, baking soda and salt. Mix in candies. Drop by heaping teaspoonfuls onto cookie sheet and bake for 10 to 12 minutes. Cool completely.

ICED LEMON ADVENT

3 c flour
½ tsp baking soda
½ tsp salt
½ c butter
¾ c sugar
1 egg
3 Tbs lemon juice
1 tsp lemon peel

Icing
3 c confectioner's sugar
3 to 4 Tbs lemon juice

Beat butter and sugar for 2 minutes. Beat in egg and lemon juice. Gradually beat in remainder of ingredients. Dough will be stiff. Bake at 375° for about 10 minutes, until golden brown on the bottom. Once completely cool, spread a thin layer of icing and top with yellow sprinkles or yellow jelly bean.

PEPPERMINT COFFEE CRUMBLES

- 1 c unsalted butter
- 2 Tb instant coffee
- 2 cups + 2 TB flour
- $\frac{3}{4}$ c cocoa
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 c brown sugar
- $\frac{1}{2}$ c sugar
- 2 large eggs
- 1 tsp vanilla
- 1 pkg Andes Peppermint Crunch Baking Chips

Melt butter and coffee on stove. Beat butter mixture, sugar, brown sugar, and vanilla until creamy. Beat in eggs. Gradually beat in flour, cocoa, baking soda and salt in two batches, just until blended. Stir in peppermint chips. Bake at 350 degrees for 10 minutes. Let rest for one minute before moving to cooling rack.

CANDIES

PEANUT BRITTLE



- 1 cup sugar
- $\frac{2}{3}$ cup white Karo syrup
- $\frac{1}{4}$ cup water
- 1 $\frac{3}{4}$ cup nuts
- 1 tsp baking soda

Bring sugar, syrup, water to a boil. Add nuts. Cook to light amber color (300°, hard crack). Remove from stove. Add soda and stir fast. Pour onto well greased cookie sheet while still foamy. Break into pieces when completely cool.

ALEX'S MINT CANDIES

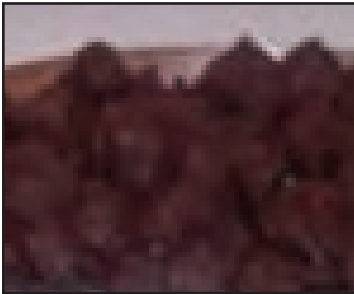


8 oz cream cheese
8 cups powdered sugar
1 tsp peppermint extract
Few drops green food coloring
Granulated sugar

In small mixer bowl combine softened cream cheese and peppermint extract. Gradually beat in powdered sugar with electric mixer till mixture is smooth.

Knead in food coloring until evenly distributed. Roll out on granulated sugar until about 1/4 inch thick, then cut into shapes with small cookie molds. Set out on waxed paper to dry overnight.

FUDGE



3 cups chocolate chips
1 14 oz can sweetened condensed milk
Dash of salt
1/2 to 1 cup chopped nuts
1 1/2 tsp vanilla extract

In saucepan, slowly melt chips, milk and salt. Remove from heat, stir in vanilla and nuts and marshmallows if desired. Spread into lined pan and cool.

PEPPERMINT BARK



12 oz semisweet chocolate morsels
14 oz white chocolate
6 oz starlight mints, crushed.

Melt chocolate chips and spread on waxed paper in jelly roll pan. Place in fridge until hard. Melt white chocolate, spread on dark, sprinkle crushed mints on top. Return to fridge until hard, then break into pieces. Can be frozen up to one month.

PRETZEL DELIGHTS



1 bag Rolo candies, unwrapped
Small pretzels
Pecan halves (optional)

Preheat oven to 350°. Line cookie sheet with parchment paper, spread out pretzels and top each pretzel with one Rolo candy. Bake 3-5 minutes until candies soften. Remove from oven and immediately top with second pretzel or pecan half, and

squish down slightly. Cool completely before removing from parchment paper.

DIPS

CRAB DIP



8 oz cream cheese
1 1/2 cup shredded swiss cheese
1/3 cup miracle whip
6 oz crab meat
2 chopped green onions

Mix all in oven proof serving dish. Bake at 350° for 15 minutes, stirring once. Serve warm with vegetables and crackers.

VEGETABLE DIP



plain yogurt
honey
dill

Drain yogurt overnight, to thicken. Add a few tablespoons of honey, and a teaspoon of dill seed. If desired, add a package of dry vegetable soup mix.

-Tree courtesy of Andy Alseth

ARTICHOKE DIP



- 3-14 oz cans artichoke hearts, drained and chopped
- 2 cups mayonnaise
- 2 cups grated Asiago/ Parmesan cheese
- 1/2 tsp garlic salt or 1 clove fresh garlic, minced or pressed

Mix together all ingredients, and put in 1 1/2 quart casserole dish. Bake at 350° for about an hour, until brown and bubbly. (Can mix ahead and refrigerate until ready to bake.) Serve with crackers.

TACO DIP



- 2 cans (16 oz. ea.) refried beans
- 4 oz. can drained, chopped Green Chilies
- 1 envelope Taco Seasoning mix
- 2 ripe avocados, peeled and pitted
- 2 Tbls Lemon juice
- 1 jar taco sauce (medium)
- 1 1/2 cups sour cream
- 3 cups shredded lettuce
- 1 1/2 cups shredded cheddar cheese
- Black olive slices
- Tortilla chips

In medium bowl, mix together refried beans, green chilies and taco seasoning mix. Spread on a 12-inch round serving platter. Blend avocados, lemon juice and 1/2 cup taco sauce until smooth. Spread on top of bean mixture. Spread sour cream on top of avocado mixture. Top with shredded lettuce, cheese, taco sauce and olive slices. Serve with tortilla chips.

HOT BROCCOLI DIP

- 1 cup miracle whip dressing
- 1 cup shredded mozzarella cheese
- 1/2 cup parmesan cheese
- 10 oz frozen chopped broccoli,
thawed and well drained
- 2 oz diced pimentos

Mix all but 1/2 cup mozzarella cheese, spread into 9" pie plate. Bake at 350° for 20-25 minutes or until heated through. Sprinkle with last 1/2 c of mozzarella cheese, bake until melted. Serve with wheat thins crackers.

LAURA'S TRIVIA NIGHT DIP

- 2 packages cream cheese
- 1/2 cup powdered sugar
- 1 tsp vanilla
- 1 cup mini chocolate chips

Mix cream cheese, powdered sugar and vanilla in mixed until well blended. Add chocolate chips and mix well. Serve with graham cracker sticks (regular and chocolate) for dipping.

PARTY CHEESE BALL



- 2 pkg (8 oz each) Philadelphia Cream Cheese, softened
- 1 pkg (8 oz) Kraft Shredded Sharp Cheddar Cheese
- 1 Tbsp finely chopped onions
- 1 Tbsp chopped red bell peppers
- 2 tsp Worcestershire sauce
- 1 tsp lemon juice
- Dash ground red pepper (cayenne)
- 1 cup chopped toasted Planters pecans

Beat cream cheese and cheddar in small bowl with mixer until well blended. Add all remaining ingredients except nuts; mix well. Refrigerate several hours. Shape into ball; roll in nuts. Serve with Ritz Crackers. For healthy version, use only 1/2 cup cheddar cheese, Philadelphia Neufchatel Cheese, and coat with fresh parsley instead of nuts.

COWBOY CAVIAR (COURTESY OF BETH ALSETH)

Dressing:

1 cup olive oil or canola oil 1/2 cup cider vinegar
1/2 cup sugar

Boil gently until sugar is dissolved. Cool mixture.

Drain and combine canned ingredients:

1 can (15 oz) pinto beans 1 can (15 oz) black eyed peas
1 can (15 oz) shoe peg corn

Fresh ingredients:

4 stalks celery 1 green pepper
1 red pepper 1 medium red onion

Wash, chop into small pieces, and combine with drained, canned ingredients. Pour cooled dressing over above mixture. Mix all together. Refrigerate for at least 24 hours. Before serving, drain oil from salad and serve alone as a salad or with scoop type corn chips.

FINGER FOODS

CHICKEN WINGS



12 large chicken wings
1/2 cup soy sauce
1/2 cup dark brown sugar

Preheat oven to 350°. Cut off and remove wing tips, discard. Cut wing into 2 pieces, at joint. Place wing pieces in shallow roasting pan, and marinate in sauce for 30 mins. Bake for 30 mins, turn each piece with tongs, bake an additional 45 minutes.

The wings will be very dark brown and tender.

MEATBALLS



Mix equal parts BBQ sauce and grape jelly. Heat and add meatballs or Little Smokey sausages. Serve with toothpicks.

PARMESAN PUFFS



1/2 cup milk
1/4 cup butter
1/2 cup flour
2 eggs
3/4 cup freshly grated Parmesan cheese

Heat milk and butter to boiling. Stir in flour and reduce heat. Stir vigorously over low heat for one minute, or until ball is formed. Remove from heat and beat in eggs one at a time, until smooth. Stir in cheese. Drop by rounded teaspoonfuls onto parchment paper on cookie sheet, and bake 15 minutes at 375° until puffed and golden brown. Serve warm.

DRINKS

CITRUS PUNCH



12 oz orange juice concentrate
12 oz lemonade concentrate
12 oz limeade concentrate
46 oz can pineapple juice
1 qt ginger ale

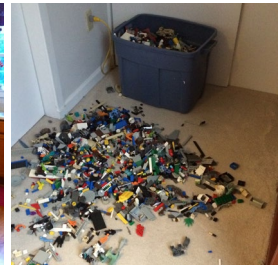
Mix all ingredients. You can add 1.5 cups of water, but I never do. I do make an ice ring with orange juice or ginger ale and maraschino cherries.

COOKIE NUMBERS THROUGH THE YEARS....

| | Dec | Guests | Cookies | |
|------|-----------|--------|---------|----------------|
| 1996 | | 46 | | |
| 1997 | 14 | 38 | | |
| 1998 | 13 | 69 | | |
| 1999 | 12 | 46 | | |
| 2000 | 10 | 79 | | |
| 2001 | 9 | 90 | | |
| 2002 | 15 | 118 | | |
| 2003 | 7 | 109 | | |
| 2004 | 19 | 94 | | First cookbook |
| 2005 | 11 | 98 | | |
| 2006 | 10 | 116 | | |
| 2007 | 9 | 98 | | |
| 2008 | 7 | 111 | | |
| 2009 | 20 | 150 | | |
| 2010 | 5 | 82 | | |
| 2011 | 4 | 135 | | |
| 2012 | 23 | 124 | | |
| 2013 | 22 | 130 | 2917 | |
| 2014 | 21 | 155 | 2853 | |
| 2015 | 20 | 160 | 3291 | |
| 2016 | 11 | 176 | 3683 | |
| 2017 | 17 | 122 | 3991 | |
| 2018 | 23 | 129 | 4021 | |
| 2019 | 15 | 50 | 4230 | SNOW! |
| 2020 | 19 and 20 | | 2967 | VIRTUAL |
| 2021 | 19 | 61 | 3892 | |
| 2022 | 18 | 88 | 3432 | |
| 2023 | 17 | 116 | 3369 | |
| 2024 | 15 | 103 | 3304 | |
| 2025 | 14 | | | |

PICTURES THROUGH THE YEARS....





FUN FACTS 2025

| | cookies | flour | sugar | butter | crisco | eggs | | |
|---------------------------------|---------|-------|----------|--------|--------|--------|-----------|----------------|
| Chocolate Chip | 266 | 4.5 | 1.5 | 1 | 1 | 4 | quadruple | 2025 Aug 24 an |
| Peanut Butter | 78 | 2.5 | 1 | 1 | 0 | 2 | double | 2025Aug30 |
| Snickerdoodles | 90 | 5.5 | 3 | 0 | 2 | 4 | double | 2025 Aug 31 |
| M&M | 117 | 4 | 1 | 2 | 0 | 2 | double | 2025 Sept 06 |
| PB Bits of Brickle | 104 | 2 | 0.75 | 2 | 0 | 2 | double | 2025 Sept 07 |
| Creme de Menthe | 110 | 5.3 | 1 | 1 | 0 | 4 | double | 2025Sept14 |
| Chocolate Heath Toffee Bits | 72 | 4.5 | 1.5 | 1 | 0 | 4 | double | 2025Sept14 |
| Oatmeal Scotchies | 139 | 2.5 | 1.5 | 2 | 0 | 4 | double | 2025Sept14 |
| Chocolate Peanut Butter Chip | 150 | 4 | 4 | 2.5 | 0 | 4 | double | 2025Sept20 |
| Ginger Spice Cookies | 130 | 4.5 | 0 | 1.5 | 0 | 2 | double | 2025Sept20 |
| Toffee Squares | 96 | 4 | 0 | 2 | 0 | 2 | double | 2025Sept20 |
| Peanut Butter Blossom | 82 | 3 | 1.5 | 0 | 1 | 2 | double | 2025Sept21 |
| Red Velvet Cream Cheese | 122 | 4.5 | 1.5 | 2 | 0 | 4 | double | 2025Sept27 |
| Cranberry Lemon | 85 | 4 | 1 | 3.5 | 0 | 2 | double | 2025Sept27 |
| Molasses Sugar Cookies | 159 | 8 | 4 | 0 | 3 | 4 | double | 2025Sept28 |
| Reese's Bars | 60 | 5 | 0.5 | 2 | 0 | 4 | double | 2025Sept28 |
| Nutella Cookies | 82 | 1 | 0 | 0 | 0 | 0 | single | 2025Oct04 |
| Andes Dbl Choc Pprmt | 143 | 4 | 1 | 1 | 0 | 4 | double | 2025Oct04 |
| Thumbprint Frosting | 83 | 4 | 2.6 | 2 | 0 | 4 | double | 2025Oct05 |
| Lemon Trees | 51 | 5 | 2 | 2 | 0 | 4 | double | 2025Oct11 |
| St Hildegard's Bunnies of Joy | 109 | 2.5 | 0 | 1.5 | 0 | 4 | double | 2025Oct11 |
| Spritzgebach | 196 | 8 | 2 | 4 | 0 | 2 | double | 2025Oct12 |
| Chocolate Caramel Bars | 75 | 2 | 0 | 1 | 0 | 0 | single | 2025Nov02 |
| Lemon Cookies | 69 | 3 | 1 | 0 | 0 | 2 | double | 2025Nov02 |
| Lemon Curd Thumbprint | 50 | 3 | 1 | 0.5 | 0 | 4 | double | 2025Nov02 |
| Fudge Meltaways | 96 | 0 | 0.5 | 1 | 0 | 2 | double | 2025Nov15 |
| Peppermint Bark | 50 | 0 | 0 | 0 | 0 | 0 | single | 2025Nov15 |
| Bittersweet Chocolate | 84 | 4 | 1 | 2 | 0 | 2 | double | 2025Nov16 |
| Rainbow Chocolate Chip | 153 | 6.5 | 1 | 2 | 0 | 6 | double | 2025Nov30 |
| Stained glass and centers | 154 | 6 | 1 | 1 | 0 | 2 | double | 2025Nov30 |
| Mexican Wedding Cakes | | 1 | 0 | 1 | 0 | 0 | double | |
| Amish sugar cookies | | 9 | 2 | 1 | 0 | 4 | double | |
| Wreath Cookies | | 0 | 0 | 1 | 0 | 0 | double | |
| Forgotten Cookies | | 0 | 2 | 0 | 0 | 3 | triple | |
| Fudge - with and without pecans | | 0 | 0 | 0 | 0 | 0 | double | |
| Parmesan Puffs | | 2 | 0 | 1 | 0 | 8 | quadruple | |
| Chicken wings | 60 | - | - | - | - | - | | 2025Nov26 |
| Artichoke Dip | | | | | | | | |
| Punch | | 4 | | | | | | |
| Apple Cider | | 1 | | | | | | |
| Meatballs | | | | | | | | |
| Total: | 3315 | 128.8 | 40.85 | 45.5 | 7 | 101 | cups | |
| | | 32.2 | 18.15555 | 22.75 | 3.5 | 8.4166 | pounds | |
| | | | | | | dozen | | |