

DESSERTS & SWEETS

COOKIES & BARS

ALMOND TOFFEE COOKIE BARS

Sherrie Apperson*

1 c. brown sugar	<u>TOPPING:</u>
2 c. flour	3/4 c. butter, softened, divided
1 c. butter, softened to room temp.	1/2 c. brown sugar
	1 c. almond toffee pieces, crushed*

Mix together sugar and flour; cut in butter with a pastry blender or fork until it is in fine crumbs. Press into bottom of ungreased 9X13 pan; set aside. In a small saucepan over medium heat, stir together 1/2 butter for topping and brown sugar; when melted, add remaining butter and continue to cook, stirring constantly, until it comes to a full rolling boil; let cool for 1 minute; drizzle over cookie layer. Bake at 350° for 18–22 minutes or until soft and bubbly over full surface (do not overbake). Let cool for 2 minutes; sprinkle candy evenly over caramel, pressing in gently with back of spoon. Cool until chocolate from candy is set. Cut into small, rectangular bars, about 1"x2". (*See recipe for "Almond Toffee" in "Candies", or use Almond Roca candies or chocolate covered toffee candy bars.)

APPLESAUCE OATMEAL COOKIES

Sharon Rich

2 c. brown sugar	2 tsp. nutmeg
1 c. vegetable oil	2 tsp. cinnamon
2 c. applesauce (1 can)	3+ 1/2 c. whole wheat flour
2 eggs	2 c. oatmeal
2 tsp. baking soda	2 c. raisins
1 tsp. salt	2 c. chopped nuts

Cream sugar, oil, and eggs. Add all ingredients, mix well. Refrigerate dough 1/2 hour if desired. Bake at 325° for 10 minutes.

CARAMEL APPLE WALNUT SQUARES

Arlene Jones

1+ 3/4 c. unsifted flour	1 c. cold margarine <u>or</u> butter
1 c. quick-cooking oats	1 c. chopped walnuts
1/2 firmly packed brown sugar	20 caramels (unwrapped)
1/2 tsp. baking soda	1 (14 oz.) can sweetened condensed milk
1/2 tsp. salt	1 (21 oz.) can apple pie filling or topping

Preheat oven to 375°. In large bowl, combine flour, oats, sugar, baking soda, and salt; cut in margarine until crumbly. Reserving 1+ 1/2 c. crumb mixture, press remainder on bottom of 13x9 inch baking pan. Bake 15 minutes. Add walnuts to reserved crumb mixture. In heavy saucepan over low heat, melt caramels with sweetened condensed milk, stirring until smooth. Spoon apple filling over prepared crust, top with caramel mixture, then reserved crumb mixture. Bake 20 minutes or until set. Cool. Serve warm with ice cream.

CARAMEL-FILLED CHOCOLATE COOKIES

Arlene Jones

2+ 1/2 c. flour	2 eggs
3/4 c. unsweetened cocoa	48 Rolo Chewy Caramels in Milk Chocolate, unwrapped (from 13 oz. pkg.)
1 tsp. baking soda	1 c. chopped pecans
1 c. sugar	1 Tbsp. sugar
1 c. firmly packed brown sugar	4 oz. vanilla-flavored candy coating, if desired
1 c. butter, softened	
2 tsp. vanilla	

Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, cocoa and baking soda; mix well. In large bowl, combine 1 c. sugar, brown sugar and butter; beat until light and fluffy. Add vanilla and eggs; beat well. Add flour mixture; blend well. Stir in 1/2 c. of the pecans. If necessary, cover with plastic wrap; refrigerate 30 minutes for easier handling. Heat oven to 375°. For each cookie, with floured hands, shape about 1 Tbsp. dough around 1 caramel candy, covering completely. In small bowl, combine remaining 1/2 c. pecans and 1 Tbsp. sugar. Press one side of each ball into pecan mixture. Place nut side up, 2" apart on ungreased cookie sheets. Bake at 375 for 7–10 minutes or until set and slightly cracked. Cool 2 minutes; remove from cookie sheets. Cool on wire rack for 15 minutes or until completely cooled. Melt candy coating in small saucepan over low heat, stirring constantly until smooth. Drizzle over cookies. Makes 4 dozen cookies.

CHERRY COOKIES

Sherrie Apperson

1 c. packed brown sugar	1 tsp. salt
3/4 c. butter	1/2 tsp. baking soda
1 egg	1/2 c. maraschino cherries, drained and chopped
1 Tbsp. milk	1/2 c. pecans, chopped
1 Tbsp. cherry juice	1/2 c. coconut flakes (opt.) cherries, quartered (garnish)
1 tsp. vanilla	
1 tsp. almond extract	
2 c. flour	

In a large mixing bowl, cream brown sugar, butter, egg, milk, cherry juice, and vanilla. Combine flour, salt and baking soda; gradually add to creamed mixture. Fold in cherries, pecans and coconut. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until bottoms are lightly brown. Dip tops into cherry glaze and put 1/4 cherry on top.

CHOCOLATE CHERRY COOKIES: Substitute 1/3 c. cocoa for 1/3 c. flour.

GLAZE:

2 c. powdered sugar	1 tsp. almond extract
2-3 Tbsp. hot cherry juice	

CHERRY SQUARES

Alysia Thiriot

1 + 3/4 c. sugar	1/2 tsp. salt
1 c. soft margarine	1 can cherry pie filling*
1 tsp. vanilla	<u>GLAZE:</u>
4 eggs	1 c. powdered sugar
1/4 c. milk	1-2 Tbsp. milk
3 c. flour	1 tsp. almond flavoring
1 + 1/2 tsp. baking powder	

Cream sugar, margarine, and vanilla together. Add eggs one at a time, blending each thoroughly before adding others, then add milk. Mix in flour, baking powder and salt. Spread 2/3 batter on greased jelly roll baking sheet. Dot with pie filling. Drop rest of batter on top by small spoonful. Bake at 350° for 25-30 minutes. Drizzle glaze when cool.

TIPS: I use "Comstock More Fruit" cherry pie filling [*you can use apple or blueberry pie filling, but cherry is the best.]. After I open the can I stir it gently to even out fruit and glaze. Using a soup spoon, I scoop up 5 cherries and glaze and drop it in a 4x8 offset pattern:

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x   x   x   x
    x   x   x   x
x   x   x   x
    x   x   x   x
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I use the spoon to push the cherries around so they are evenly spread out, dragging the glaze as they go. Then I use a small cookie scoop (1 Tbsp.) and drop the rest of the batter in a 4x8 offset pattern, then bake. After mixing the glaze, I put it in a condiment style squeeze bottle and drizzle in a diagonal pattern, then cross over it the opposite way. Give the glaze about 3 hours to harden before serving. VIOLAAAA!

CHEWY CHOCOLATE COOKIES

Sherrie Apperson

1 + 1/4 c. butter, softened	1/2 tsp. salt
2 c. sugar	3/4 c. cocoa powder
2 eggs	2 c. flour
2 tsp. vanilla	2 c. peanut butter chips (or candies) <u>or</u> white chocolate chips
1 tsp. baking soda	

Bake at 350° for 8-10 minutes.

CHEWY OATMEAL BARS

Colleen Francom

1 c. white sugar	1 tsp. baking soda
1 c. brown sugar	1 tsp. baking powder
1 c. butter, softened	1/2 tsp. salt
3 eggs	2 c. flour
1 tsp. vanilla	3 c. oats

Cream sugars, butter, eggs, and vanilla together. Add dry ingredients. Bat in greased 9x13" pan at 350° for 15–20 minutes. (Add raisins, chocolate chips, and/or nuts if desired.)

CHOCOLATE CHIP PUDDING COOKIES

Sharon Rich

1 c. butter <u>or</u> margarine -- softened	1 small pkg. vanilla instant pudding
1/4 c. white sugar	2+1/2 c. flour (whole wheat <u>or</u> white)
3/4 c. brown sugar -- firmly packed	1 c. chopped nuts
2 eggs	2 c. milk chocolate chips
1 tsp. vanilla	
1 tsp. baking soda	(try white choc. chips <u>or</u> mint chips.)

Cream together butter, sugars, eggs, and vanilla until light and fluffy. Add baking soda, pudding & flour – dough will be stiff, but cookies spread. Stir chocolate chips and nuts into dough by hand. Place 1" balls of dough on greased cookie sheet and bake at 375° for 8–10 minutes. Cookies will be soft– let cool on cookie sheet 5 minutes before transferring to cooling rack.

CHOCOLATE CHIP PUMPKIN COOKIES

Sharon Rich

In a large mixing bowl mix:	2 c. pumpkin
2 c. sugar	1 c. oil

Mix together in another bowl:	1 tsp. salt
4 1/2 c. flour	4 tsp. baking powder
2 tsp. cinnamon	2 tsp. soda

Add flour mixture to pumpkin mixture. Then add:

1 Tbsp. milk	1 large pkg. chocolate chips
2 tsp. vanilla	

Bake at 375° for 9-11 min on a greased cookie sheet.

CHOCOLATE PEANUT BUTTER SQUARES

Sherry Rich

22 graham cracker squares approx.
1 box (1 lb.) powdered sugar
1 cup (1/2 lb.) melted butter or margarine
1 cup creamy peanut butter
1 12-ounce bag milk chocolate chips

In food processor or blender, whirl crackers to make 1 1/2 cups fine crumbs. Add powdered sugar, whirl to blend well. Pour mixture into a large mixing bowl. Add melted butter and peanut butter. Stir well to blend thoroughly. Spoon peanut butter mixture into an ungreased 9 x 13" pan and press firmly into an even layer. Lay a piece of waxed paper on top and press down onto surface. Chill until cold, about 45 minutes. Pull off and discard paper. In a small saucepan, over very low heat, melt the chocolate chips, stirring until smooth. Spread chocolate evenly over chilled peanut butter mixture. Let stand about 15 minutes or until chocolate is firm. Cut into 1 - 1 1/2 inch squares. Cover airtight and chill up to a week. Makes 10 servings

CINNAMON SNOWBALLS

Lynda Simonson

1 c. butter or margarine	1/2 tsp. nutmeg
3/4 c. sifted confections sugar	3/4 c. uncooked oats
1 1/2 c. sifted all purpose flour	1 Tbsp. vanilla
1/4 tsp. salt	3/4 c. walnuts or pecans
1/2 tsp. cinnamon	

Preheat oven to 300°. Beat butter until creamy. Add dry ingredients; stir in oats. Blend in vanilla and nutmeats. Mix about 5 minutes. Roll into balls (marble size). Bake for 25 minutes. Remove from oven and while hot roll in powdered sugar; cool and sprinkle on powdered sugar again. Makes 4 dozen.

COCOA KISS COOKIES

Arlene Jones

1 c. (2 sticks) butter or margarine, softened
2/3 c. sugar
1 tsp. vanilla extract
1 2/3 c. all-purpose flour
1/4 c. Hershey's Cocoa
1 c. finely chopped pecans
About 54 Hershey's Kisses Milk Chocolates
Powdered sugar

Beat butter, sugar and vanilla in large bowl until creamy. Stir together flour and cocoa; gradually add to butter mixture, beating until well blended. Add pecans; beat until well blended. Refrigerate dough about 1 hour or until firm enough to handle. Heat oven to 375°. Remove wrappers from chocolate pieces. Mold scant tablespoon of dough around each chocolate piece, covering completely. Shape into balls. Place on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Cool about 1 minute; remove from cookie sheet to wire rack. Cool completely. Roll in powdered sugar. Roll in sugar again just before serving, if desired. Yields: 4 1/2 dozen cookies

CRUNCHY COOKIES

Lynda Simonson

1 c. margarine or butter	2 tsp. baking powder
1 c. brown sugar	2 1/2 c. quick cooking oatmeal
1 c. white sugar	1 c. coconut
1 tsp. almond or vanilla extract	1/2 c. chopped nuts
2 eggs beaten	3 c. cornflakes
1 1/4 c. sifted whole wheat flour	

Bake at 375°-400° for 10-12 minutes.

EASTER STORY COOKIES

Arlene Jones

1 c. whole pecans	1 large ziploc bag
1 tsp. vinegar	wooden spoon
3 egg whites	tape
pinch of salt	Bible
1 c. sugar	

To be made the night before Easter. Preheat oven to 300° (this is very important—don't wait until you're half done with the recipe)!

Place the pecans in ziploc bag and let children beat them with the wooden spoon to break into small pieces. EXPLAIN: After Jesus was arrested, He was beaten by the Roman Soldiers. READ: John 19:1-3.

Let each child smell the vinegar. Put 1 tsp. vinegar into mixing bowl. EXPLAIN: When Jesus was thirsty on the cross, He was given vinegar to drink. READ: John 19:28-30.

Add egg whites to vinegar. Eggs represent life. EXPLAIN: Jesus gave His life to give us life. READ: John 10:10-11.

Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. EXPLAIN: This represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. READ: Luke 23:27.

So far, the ingredients are not very appetizing. Add 1 c. sugar. EXPLAIN: The sweetest part of the story is that Jesus died because He loves us. He wants us to know this and to belong to Him. READ: Psalm 34:8 and John 3:16.

Beat with a mixer on high speed for 12-15 minutes until stiff peaks are formed. EXPLAIN: The color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. READ: Isaiah 1:18 and John 3:1-3.

Fold in broken nuts. Drop by teaspoons onto wax paper covered cookie sheet. EXPLAIN: Each mound represents the rocky tomb where Jesus' body was laid. READ: Matthew 27:57-60.

Put the cookie sheet in the oven, close the door and turn the oven off. Give each child a piece of tape and seal the oven door. EXPLAIN: Jesus' tomb was sealed. READ: Matthew 27:20 & 22.

GO TO BED! EXPLAIN: They might feel sad to leave the cookies in the oven overnight. Jesus' followers were very sad when the tomb was sealed. READ: John 16:20 & 22.

On Easter morning, open the oven and give everyone a cookie. The cookies are hollow! EXPLAIN: On the first Easter, Jesus' followers were amazed to find the tomb open and empty. READ: Matthew 28:1-9.

LEMON BARS

Sharon Rich

2 c. flour
1/2 c. powdered sugar
1 c. butter
4 eggs
2 c. sugar
1/3 c. lemon juice
1/4 c. sifted flour
1/2 tsp. baking powder

Sift flour and powdered sugar. Cut in butter, mix until it clings together. Press in bottom of 9x13 pan. Bake at 350° for 20 minutes or until light brown. While baking, beat eggs, sugar, lemon juice, flour, and baking powder. Take crust out of oven and pour lemon mixture over top. Bake at 350° for 20–25 minutes. Cool, sprinkle with powdered sugar, cut into squares.

KEY LIME BARS: Substitute 1/3 c. key lime juice for lemon juice + 1 drop green food coloring.

LONE RANGER COOKIES

Julee Wright

1 c. brown sugar
1 c. white sugar
1 c. margarine
2 eggs
1 Tbsp. milk
1 tsp. baking soda
1/2 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt
2 c. flour
4 c. cornflakes &/or rice krispies
1 c. coconut
1/2 c. chocolate chips
1/2 c. butterscotch chips
1/2 c. white chocolate chips

Bake at 350° for about 8 minutes.

MACADAMIA LEMON BARS

Arlene Jones

CRUST:

1 c. all-purpose flour
1/4 c. confectioners' sugar
1/2 c. butter, melted
1/4 c. chopped macadamia nuts

FILLING:

1 c. sugar
2 Tbsp. all-purpose flour
1/2 tsp. baking powder
1/4 tsp. salt
2 eggs
2 Tbsp. lemon juice
2 tsp. grated lemon peel
2 Tbsp. chopped macadamia nuts

In a bowl, combine the flour, confectioners' sugar and butter; stir in nuts. Press onto the bottom and 1/2 in. up the sides of a greased 8-in. square baking dish. Bake at 350° for 15–20 minutes or until lightly browned. In a small mixing bowl, combine the sugar, flour, baking powder and salt. Beat in the eggs, lemon juice and lemon peel until light and fluffy. Pour over hot crust. Sprinkle with nuts. Bake for 10–15 minutes or until lightly browned. Cool completely on a wire rack. Cut into bars. Sprinkle with the confections' sugar. Makes 1 dozen

NO-BAKE OATMEAL COOKIES

K. Louise Apperson

2 c. white sugar
1/2 c. butter
1/2 c. milk
1/4–1/2 c. cocoa
pinch salt
3 c. quick oats
1 tsp. vanilla
1/2 c. peanut butter (opt.)

Combine sugar, butter, milk, cocoa, and salt in a saucepan. Boil for 1 minute after it comes to a full rolling boil. Stir in oats, vanilla and peanut butter. Drop by teaspoonful on to waxed paper; let cool. Store in airtight container. Makes 3 dozen.

OATMEAL COOKIES

Sherrie Apperson

1 c. butter	1 tsp. baking powder
1/2 c. sugar	1 + 1/2 c. flour
1 + 1/2 c. brown sugar	2 + 1/2 c. rolled oats
2 eggs	<u>OPTIONAL INGREDIENTS:</u>
2 tsp. vanilla	2 c. large milk chocolate chips
3/4 tsp. salt	1 + 1/2 c. chopped pecans
1 tsp. baking soda	2 c. raisins

Grind oats until fine in food processor or blender. Cream together butter, sugar, eggs, and vanilla; add dry ingredients. Roll into 1" balls. Bake at 375° for 8 minutes on an ungreased cookie sheet. Makes about 5 dozen cookies.

REFRIGERATOR OATMEAL COOKIES: Substitute 1/2 c. brown sugar for 1/2 c. white sugar. Roll dough into two logs and wrap each in a clean, damp cotton dish towel. Refrigerate until firm, about 3 hours. Slice 1/4" thick and bake at 300° for 10 minutes. —Sharon Rich

ORANGE COOKIES

Sharon Rich

1 c. shortening (<u>or</u> butter)	1 c. milk with juice of 1/2 orange (to sour)
3/4 c. white sugar	1 tsp. baking soda
1 + 1/2 c. brown sugar	1 tsp. baking powder
2 eggs	1 tsp. salt
zest of 1 orange	3 + 1/2 c. flour

Cream together shortening, sugars, eggs, and orange zest. Add remaining ingredients and mix well. Bake at 350° for 10–12 minutes. Frost with powdered sugar and juice from 1/2 orange.

PEANUT BLOSSOM COOKIES

1 c. brown sugar	4 Tbsp. milk
1 c. shortening	1 tsp. salt
1 c. peanut butter	2 tsp. baking soda
2 eggs	3 + 1/2 c. flour
1 c. sugar	1 pkg. chocolate kisses

Mix all ingredients together. Shape into walnut-sized balls and roll in white sugar. Bake at 350 for 10-12 minutes. Immediately after taking from oven, press chocolate kiss into center of cookie so it cracks around edges.

PEANUT BUTTER BARS

Debbie Apperson

(Elementary school lunch memories!)

3/4 c. peanut butter	1 tsp. vanilla
3/4 c. soft margarine	1/2 tsp. salt
3/4 c. brown sugar	3/4 tsp. baking soda
3/4 c. white sugar	1 + 1/2 c. flour
2 eggs	1 + 1/2 c. quick-cook oatmeal

Cream together peanut butter, soft margarine, brown sugar, white sugar, eggs, and vanilla. Mix together salt, baking soda, flour and oatmeal. Add this mix to the creamy mix and blend together. Bake in a 9x13 buttered pan in at 350° for 15-17 minutes. When done, they will still be a bit soft in the middle like a cookie and golden on top. While hot spread with peanut butter. When cookie is cool spread with chocolate frosting.

CHOCOLATE FROSTING:

1/2 c. soft butter	1 tsp. vanilla
2 Tbsp. cocoa powder	1 + 1/2 tsp. milk
3 c. powder sugar	

Mix until smooth and spreadable. If it is too thick add a bit more milk.

PEAR SQUARES

Sherrie Apperson

2 c. all-purpose flour	1/2 tsp. salt
2 c. packed brown sugar	1 c. plain yogurt
1/2 c. (1 stick) butter, softened	1 tsp. vanilla extract
1 c. chopped blanched almonds	1 egg
1 tsp. ground cinnamon	1 can (16 ounces) pears, drained
1 tsp. baking soda	

In a large bowl, combine the flour, brown sugar, and butter; using your hands, mix until crumbly. Stir in the nuts. Press 2-3/4 cups of the crumb mixture into the bottom of an ungreased 9"x13" baking dish. To the remaining crumbly mixture, add the cinnamon, baking soda, salt, yogurt, vanilla, and egg; mix well. Cut pears into chunks and gently stir into batter; spoon evenly over the crumb bottom. Bake at 350° for 40 minutes or until a wooden toothpick inserted in the center comes out clean. Let cool for 1 hour. Cut into squares and serve.

*IMPORTANT: When storing this dish, do not cover completely. Covering will make the crust soggy.

PINEAPPLE COOKIES

Sherrie Apperson

1 c. margarine
2 c. sugar
2 eggs
2 c. crushed pineapple (with juice)
2 tsp. vanilla
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
2 c. ground oats
4 c. flour
maraschino cherry halves

Cream together margarine, sugar and eggs; add pineapple with juice and vanilla. Stir in dry ingredients. Top with a cherry half, and bake at 400° for 8–10 minutes.

PUMPKIN BARS

Sharon Rich

4 eggs
1 c. vegetable oil
1 + 2/3 c. sugar
2 c. pumpkin (1 small can)
1 tsp. salt
2 tsp. baking soda
2 tsp. baking powder
2 tsp. cinnamon
2 c. flour
1 c. chopped pecans

Cream together eggs, oil, sugar, and pumpkin. Add dry ingredients, beat 2 minutes. Pour into greased and floured 10 x 15" jelly roll pan or 9 x 13" pan. Bake at 350° for 30–35 minutes. Cool and frost with Cream Cheese Frosting with nuts.

CREAM CHEESE FROSTING:

3 oz. cream cheese
1 Tbsp. soft butter or margarine
1 tsp. vanilla
2 c. powdered sugar
1/2 c. chopped pecans

Beat until smooth.

SEVEN LAYER COOKIES

Debbie Apperson

1/4 lb. margarine
1 1/4 c. graham cracker crumbs
1 c. flake coconut
6 oz. butterscotch chips
6 oz. chocolate chips
1/2 c. ground nuts
1 can Eagle Brand Milk

Line 9x13" pan with foil. Heat oven to 325°. Put margarine into pan and then into oven to melt. Make fine crumbs of graham crackers. (I use 8 graham and 16 ritz.) Pour crumbs into melted marg, mix well and spread evenly over pan. Spread coconut, butterscotch chips, chocolate chips, and nuts evenly in layers over cracker crumbs. Pour milk over evenly. Bake in 325° oven 30 to 40 minutes. Cool in pan 1 hour, lift out and complete cooling on rack. Cut into squares.

SNICKERDOODLES

Traditional

1 c. soft butter or margarine
1 + 1/2 c. white sugar
2 eggs
2 tsp. cream of tartar
1 tsp. baking soda
1/4–1/2 tsp. salt
2 + 3/4 c. flour
CINNAMON SUGAR:
3 Tbsp. sugar
1 Tbsp. cinnamon

Beat together butter, sugar, and eggs till fluffy. Add dry ingredients. Dough should be medium firm. Roll dough into 1" balls and roll in cinnamon sugar. Place dough balls on ungreased cookie sheet and bake at 400° for 8–10 minutes.

SUGAR COOKIES

Traditional

3/4 c. granulated sugar	2 c. flour
1 + 1/4 sticks (10 Tbsp.) butter, softened	1 tsp. baking powder
2 Tbsp. milk	1/2 tsp. salt
2 tsp. vanilla extract	<u>ICING:</u>
3/4 tsp. anise <u>or</u> almond extract (opt.)	1 1/2 c. powdered sugar, sifted
1 large egg	about 1/4 c. water

In the large bowl of an electric mixer, beat the granulated sugar and butter at low speed until blended. Increase the speed to high and beat until the mixture is light and creamy. Reduce speed to low and add the milk, vanilla, anise (opt.), and egg. Beat until blended. In a medium bowl, mix the flour, baking powder and salt. With the mixer on low speed, beat the flour mixture into the butter mixture until just blended. Divide the dough in half and shape into 2 balls; flatten the balls slightly. Wrap each ball in plastic wrap and refrigerate for at least 1 hour. On a lightly floured surface with a floured rolling pin, roll 1 ball of dough to a 1/8-inch thickness. With floured 2 1/2-inch cookie cutters, cut the dough into as many cookies as possible. Place the cookies about 1 inch apart on ungreased baking sheets. Refrigerate the scraps before re-rolling the dough. In a 350° oven, bake the cookies for 12 to 15 minutes, or until they are golden around the edges. Transfer the cookies to a wire rack to cool. In a small bowl, combine the confectioners' sugar with just enough water to make smooth icing that can be piped. Divide the icing between 2 or more bowls and tint with food colors as desired.

VINEGAR COOKIES

Stacey Howe

2 c. brown sugar	1 tsp. soda
pinch of salt	2 Tbsp. vinegar
3/4 c. shortening	2 tsp. vanilla
1 egg	2 c. flour

Mix brown sugar, salt and shortening together real good. Add unbeaten egg, and mix well, mix soda and vinegar, and add that to your mixing bowl. Mix well, add vanilla, mix in flour 1 c. at a time. Roll on a floured board to 1/8 inch thick, cut and place on a greased cookie sheet. Bake at 350° for about 15 to 20 minutes. (These cookies come out different every year we made them – sometimes chewy and soft and sometimes like a gingersnap, depending on how much humidity is in the air. I have never seen this recipe anywhere else.)