

The Big Book Of Cookies

Almond Bars

- 1 package white cake mix
- 1/2 cup butter or margarine -- softened
- 2 eggs
- Almond Topping -- (recipe follows)

ALMOND TOPPING

- 2/3 cup sliced almonds
- 2/3 cup butter or margarine
- 1/2 cup sugar
- 1 tablespoon plus 1 teaspoon all-purpose flour
- 1 tablespoon milk

Heat oven to 350°. Beat cake mix (dry), butter and eggs with electric mixer on low speed until dough forms or mix with a spoon. Press in bottom of ungreased jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Bake 20 to 25 minutes or until golden brown and crust begins to pull away from sides of pan or until toothpick inserted in center comes out clean.

Immediately spread Topping over crust. Set oven control to broil. Place pan on middle rack in oven. Broil 2 to 3 minutes or until Topping is golden brown and bubbly (watch carefully-Topping burns easily). Cool completely. Cut into 8 rows by 4 rows.

ALMOND TOPPING:

Cook all ingredients in 2-quart saucepan over low heat, stirring constantly, until sugar is dissolved and mixture thickens slightly.

Almond Bonbons

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	all-purpose flour
1/2	cup	butter or margarine -- softened
1/3	cup	powdered sugar
2	tablespoons	milk
1/2	teaspoon	vanilla
1/2	(7 ounce) package	almond paste (7- or 8-ounce size)
		Almond Glaze -- (recipe follows)
		Sliced almonds -- toasted, if desired (see Notes)

ALMOND GLAZE

1	cup	powdered sugar
1/2	teaspoon	almond extract
4	teaspoons	milk (4 to 5 teaspoons)

Heat oven to 375°. Beat flour, butter, powdered sugar, milk and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Cut almond paste into 1/2-inch slices; cut each slice into fourths.

Shape 1-inch ball of dough around each piece of almond paste. Gently roll to form ball. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set and bottom is golden brown. Remove from cookie sheet to wire rack. Cool completely. Dip tops of cookies into Almond Glaze. Garnish with sliced almonds.

ALMOND GLAZE:

Mix all ingredients until smooth and spreadable.

Almond Macaroons

Amount	Measure	Ingredient	Preparation Method
1	(7 ounce) package	almond paste (7 or 8 ounces)	
1/4	cup	all-purpose flour	
1 1/4	cups	powdered sugar	
1/4	teaspoon	almond extract	
2		egg whites	
3	dozen	blanched whole almonds	

Grease cookie sheet. Break almond paste into small pieces in large bowl. Stir in flour, powdered sugar and almond extract. Add egg whites. Beat with electric mixer on medium speed about 2 minutes, scraping bowl occasionally, until smooth.

Place dough in decorating bag fitted with #9 rosette tip. Pipe 1 1/2-inch cookies about 2 inches apart onto cookie sheet. Top each with almond. Refrigerate 30 minutes.

Heat oven to 325°. Bake about 12 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Store in airtight container.

Animal Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
2	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	salt
1/2	teaspoon	ground cinnamon

Heat oven to 350°. Beat sugars, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Shape dough by 2 tablespoonfuls into slightly flattened balls and ropes. Arrange on ungreased cookie sheet to form animals as desired. Use small pieces of dough for facial features if desired. Bake about 10 to 12 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.

Anise Biscotti

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
2	teaspoons	anise seed -- ground
2	teaspoons	grated lemon peel
2		eggs
3 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	salt

Heat oven to 350°. Beat sugar, butter, anise seed, lemon peel and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. Divide dough in half. Shape each half into rectangle, 10 × 3 inches, on ungreased cookie sheet.

Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet 15 minutes. Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.

Bake about 15 minutes or until crisp and light brown. Remove from cookie sheet to wire rack.

Applesauce-Granola Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	shortening
1	teaspoon	vanilla
1		egg
1/2	cup	applesauce
2	cups	all-purpose flour
2	cups	granola
1/2	teaspoon	baking soda
1/2	teaspoon	salt

Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in applesauce. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Apricot-Cherry Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	yellow cake mix
1/4	cup	water
1/4	cup	butter or margarine -- softened
1/4	cup	packed brown sugar
2		eggs
1	cup	cut-up dried apricots
1/2	cup	drained chopped maraschino cherries
		Powdered sugar

Heat oven to 375°. Grease and flour jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Beat half of the cake mix (dry), the water, butter, brown sugar and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the apricots and cherries. Spread evenly in pan.

Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Sprinkle with powdered sugar. Cut into 6 rows by 5 rows.

Banana-Cornmeal Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	granulated sugar
1/2	cup	butter or margarine -- softened
1/2	cup	mashed very ripe banana (1 medium)
1		egg
2 1/2	cups	all-purpose flour
1	cup	yellow cornmeal
1	teaspoon	baking powder
1/2	teaspoon	salt
1	teaspoon	ground cinnamon
1/4	cup	granulated sugar
1/2	teaspoon	ground cinnamon

Heat oven to 375°. Grease cookie sheet. Beat brown sugar, 1/2 cup granulated sugar, the butter, banana and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cornmeal, baking powder, salt and 1 teaspoon cinnamon. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Mix 1/4 cup granulated sugar and 1/2 teaspoon cinnamon. Shape dough into 1 1/4-inch balls. Place about 3 inches apart on cookie sheet. Flatten slightly in crisscross pattern with fork dipped into cinnamon-sugar mixture. Bake 10 to 12 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Banana-Ginger Jumbles

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	tablespoon	grated gingerroot
		OR
1	teaspoon	ground ginger*
2		eggs
1	cup	mashed very ripe bananas (2 medium)
1/4	cup	milk
3	cups	all-purpose flour
1	teaspoon	baking powder
3/4	teaspoon	salt
		Powdered sugar, if desired

Heat oven to 375°. Beat brown sugar, butter, shortening, gingerroot and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in bananas and milk. Stir in flour, baking powder and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Sprinkle with powdered sugar while warm.

Banana-Nut Bars

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1	cup	mashed very ripe bananas (2 medium)
1/3	cup	vegetable oil
2		eggs
1	cup	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1/2	cup	chopped nuts
		Cream Cheese Frosting -- (recipe follows)

CREAM CHEESE FROSTING

1	(3 ounce) package	cream cheese -- softened
1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla
2	cups	powdered sugar

Heat oven to 350°. Grease rectangular pan, 13 × 9 × 2 inches. Mix sugar, bananas, oil and eggs in large bowl with spoon. Stir in flour, baking powder, baking soda, cinnamon and salt. Stir in nuts.

Spread batter in pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Cream Cheese Frosting. Cut into 6 row by 4 rows. Store covered in refrigerator.

CREAM CHEESE FROSTING:

Mix cream cheese, butter and vanilla in medium bowl. Gradually beat in powdered sugar with spoon until smooth and spreadable.

Black-Eyed Susans

Amount	Measure	Ingredient	Preparation Method
3/4	cup	butter or margarine	-- softened
1/2	cup	sugar	
1	teaspoon	vanilla	
12	drops	yellow food color	
1		egg	
1	(3 ounce) package	cream cheese	-- softened
2	cups	all-purpose flour	
3	dozen (about)	large semisweet chocolate chips	

Beat butter, sugar, vanilla, food color, egg and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Make 3 cuts with scissors in top of each ball about three-fourths of the way through to make 6 wedges. Spread wedges apart slightly to form flower petals (cookies will flatten as they bake).

Bake 10 to 12 minutes or until set and edges begin to brown. Immediately press 1 chocolate chip in center of each cookie. Remove from cookie sheet to wire rack.

Cut balls from top into 6 wedges about 3/4 way through dough.

Brandied Fruit Drops

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/3	cup	brandy
2		eggs
2	cups	all-purpose flour
2	teaspoons	baking powder
1	teaspoon	ground cardamom
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground nutmeg
1	cup	chopped pecans
1	cup	dried apricots -- chopped
1/2	cup	currants
1/2	cup	golden raisins

Heat oven to 350°. Grease cookie sheet. Beat brown sugar, butter, brandy and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, cardamom, cinnamon and nutmeg. Stir in remaining ingredients.

Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 9 to 11 minutes or until light brown. Remove from cookie sheet to wire rack.

Brandy Snap Cups

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	butter or margarine
1/4	cup	dark corn syrup
2	tablespoons	plus 2 teaspoons brown sugar
1	teaspoon	brandy
6	tablespoons	all-purpose flour
1/4	teaspoon	ground ginger
4	cups	mixed fresh strawberries and raspberries
2/3	cup	raspberry jam -- melted

Heat oven to 350°. Heat butter, corn syrup and brown sugar to boiling in 1 1/2-quart saucepan, stirring frequently; remove from heat. Stir in brandy. Mix flour and ginger; gradually stir into syrup mixture. Drop dough by heaping teaspoonfuls at least 5 inches apart onto lightly greased cookie sheets or line sheets with baking parchment paper. Bake until cookies have spread into 4- or 5-inch rounds and are golden brown, 3 to 4 minutes (watch carefully as these cookies brown quickly).

Cool cookies 1 to 3 minutes before removing from cookie sheets. Working quickly, shape over inverted drinking glass about 2 to 2 1/2 inches in diameter. Allow cookies to harden; remove gently and place on wire racks. Cool completely. If cookies become too crisp to shape, return to oven to soften about 1 minute. Fill each cookie cup with 1/4 cup berries. Drizzle with jam.

Brown Sugar Drops

Amount	Measure	Ingredient -- Preparation Method
2	cups	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/2	cup	milk
2		eggs
3 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	salt
		Light Brown Glaze -- (recipe follows)

LIGHT BROWN GLAZE

4	cups	powdered sugar
1/2	cup	butter or margarine -- melted
2	teaspoons	vanilla
2	tablespoons	milk (2 to 4 tablespoons)

Heat oven to 400°. Beat brown sugar, butter, shortening, milk and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread with Light Brown Glaze.

LIGHT BROWN GLAZE:

Mix all ingredients until smooth and spreadable.

Brownie Crinkles

Amount	Measure	Ingredient -- Preparation Method
1	package	Sweet Rewards® low-fat fudge brownie mix
1/4	cup	water
1/4	cup	fat-free, cholesterol-free egg product
		OR
1		egg
1/2	cup	powdered sugar

Heat oven to 350°. Grease cookie sheet. Mix brownie mix (dry), water and egg product with spoon about 50 strokes or until well blended.

Shape dough by rounded teaspoonfuls into balls. Roll in powdered sugar. Place about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Immediately remove from cookie sheet to wire rack.

Brownie Drop Cookies

Amount	Measure	Ingredient	Preparation Method
1	(15 ounce) package	fudge brownie mix	
1/4	cup	water	
1		egg	
1/2	cup	chopped nuts	

Heat oven to 375°. Lightly grease cookie sheet. Mix brownie mix, water and egg in large bowl with spoon. Stir in nuts (dough will be stiff).

Drop dough by rounded teaspoonfuls onto cookie sheet. Bake 6 to 8 minutes or until set. Cool slightly; remove from cookie sheet to wire rack.

Bumblebees

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	peanut butter
1/2	cup	shortening
1/3	cup	packed brown sugar
1/3	cup	honey
1		egg
1 3/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
8	dozen	pretzel twists
8	dozen	pretzel sticks

Beat peanut butter, shortening, brown sugar, honey and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder. Cover dough with plastic wrap and refrigerate about 2 hours or until firm.

Heat oven to 350°. Shape dough into 1-inch balls (dough will be slightly sticky). For each cookie, place 2 pretzel twists side by side with the bottoms (the bottom comes to a rounded point, similar to the bottom of a heart shape) touching on ungreased cookie sheet. Place 1 ball of dough on center, and flatten slightly. Break 2 pretzel sticks in half. Gently press 3 pretzel stick halves into dough for stripes on bee. Break fourth pretzel piece in half. Poke pieces into 1 end of dough for antennae.

Bake 11 to 13 minutes or until light golden brown. Immediately remove from cookie sheet to wire rack.

Butter Crunch Clusters

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine
2/3	cup	packed brown sugar
1	tablespoon	corn syrup
2	cups	Cheerios® cereal
1	cup	salted cocktail peanuts or Spanish peanuts

Heat butter in 3-quart saucepan over low heat until melted. Stir in brown sugar and corn syrup. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute; remove from heat.

Stir in cereal and peanuts until well coated. Drop mixture by tablespoonfuls onto waxed paper; cool.

Butterscotch Shortbread

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/2	cup	packed brown sugar
1/4	cup	granulated sugar
2 1/4	cups	all-purpose flour
1	teaspoon	salt

Heat oven to 300°. Beat butter, shortening and sugars in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. (Dough will be dry and crumbly; use hands to mix completely.)

Roll dough into rectangle, 15 × 7 1/2 inches, on lightly floured surface. Cut into 1 1/2-inch squares. Place about 1 inch apart on ungreased cookie sheet. Bake about 25 minutes or until set. (These cookies brown very little, and the shape does not change.) Remove from cookie sheet to wire rack.

Butterscotch-Oatmeal Crinkles

Amount	Measure	Ingredient -- Preparation Method
2	cups	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	teaspoon	vanilla
2		eggs
2 1/4	cups	all-purpose flour
2	cups	old-fashioned or quick-cooking oats
1 1/2	teaspoons	baking powder
1/2	teaspoon	salt
1/2	cup	granulated or powdered sugar

Heat oven to 350°. Grease cookie sheet. Beat brown sugar, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking powder and salt.

Shape dough into 1-inch balls; roll in granulated sugar. Place about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Immediately remove from cookie sheet to wire rack.

Candy Corn Shortbread

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
1/4	cup	sugar
2	cups	all-purpose flour
		Yellow food color
		Red food color

Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Divide dough into 6 equal parts. Combine 3 parts dough; mix with 10 drops yellow food color and 4 drops red food color to make orange dough. Combine 2 parts dough; mix with 7 drops yellow food color to make yellow dough. Leave remaining part dough plain.

Pat orange dough into 3/4-inch-thick rectangle, 9 × 2 inches, on plastic wrap. Pat yellow dough into 1/2-inch-thick rectangle, 9 × 1 3/4 inches. Place yellow rectangle centered on orange rectangle. Shape plain dough into 9-inch roll, 3/4 inch in diameter. Place roll on center of yellow rectangle. Wrap plastic wrap around dough, pressing dough into triangle so that dough will resemble a kernel of corn when sliced. Refrigerate about 2 hours or until firm.

Heat oven to 350°. Cut dough into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Remove from cookie sheet to wire rack.

Stack dough so that the orange rectangle is on the bottom and the uncolored roll of dough is on top.

Cappuccino-Pistachio Shortbread

Amount	Measure	Ingredient -- Preparation Method
2	tablespoons	cappuccino-flavored instant coffee mix (dry)
1	tablespoon	water
3/4	cup	butter or margarine -- softened
1/2	cup	powdered sugar
2	cups	all-purpose flour
1/2	cup	chopped pistachio nuts
1	ounce	semisweet baking chocolate or white baking bar
1	teaspoon	shortening

Heat oven to 350°. Dissolve coffee mix in water in medium bowl. Add butter and powdered sugar. Beat with electric mixer on medium speed until creamy, or mix with spoon. Stir in flour and nuts, using hands if necessary, until stiff dough forms.

Divide dough in half. Shape each half into a ball. Pat each ball into 6-inch round, about 1/2 inch thick, on lightly floured surface. Cut each round into 16 wedges. Arrange wedges about 1/2 inch apart and with pointed ends toward center on ungreased cookie sheet. Bake about 15 minutes or until golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.

Place chocolate and shortening in small microwavable bowl. Microwave uncovered on Medium (50%) 3 to 4 minutes, stirring after 2 minutes, until mixture can be stirred smooth and is thin enough to drizzle. Drizzle over cookies.

Caramel Apple Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1 1/2	teaspoons	vanilla
2		eggs
3	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	salt
		Red paste food color, if desired
		About 24 wooden sticks with rounded ends
		Caramel Glaze -- (recipe follows)

CARAMEL GLAZE

1	(14 ounce) package	vanilla caramels
1/4	cup	water

Heat oven to 400°. Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla and eggs. Stir in flour, baking soda and salt. Stir in food color to tint dough red.

Roll dough 1/4 inch thick on lightly floured cloth-covered surface. Cut with 3-inch round or apple-shaped cookie cutter. Place 2 inches apart on ungreased cookie sheet. Insert wooden stick into side of each cookie. Bake 8 to 9 minutes or until edges are light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread top third of each cookie (opposite wooden stick) with Caramel Glaze. Hold cookie upright to allow glaze to drizzle down cookie.

CARAMEL GLAZE:

Heat caramels and water in 2-quart saucepan over low heat, stirring frequently, until melted and smooth. If glaze becomes too stiff, heat over low heat, stirring constantly, until softened.

Caramel Candy Bars

Amount	Measure	Ingredient -- Preparation Method
1	(14 ounce) package	vanilla caramels
1/3	cup	milk
2	cups	all-purpose flour
2	cups	quick-cooking or old-fashioned oats
1 1/2	cups	packed brown sugar
1	teaspoon	baking soda
1/2	teaspoon	salt
1		egg
1	cup	butter or margarine -- softened
1	(6 ounce) package	semisweet chocolate chips (1 cup)
1	cup	chopped walnuts
		OR
1	cup	dry-roasted peanuts

Heat oven to 350°. Heat caramels and milk in 2-quart saucepan over low heat, stirring frequently, until smooth; remove from heat.

Mix flour, oats, brown sugar, baking soda and salt in large bowl with spoon. Stir in egg and butter until mixture is crumbly. Press half of the crumbly mixture in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 10 minutes.

Sprinkle chocolate chips and walnuts over baked layer. Drizzle with caramel mixture. Sprinkle with remaining crumbly mixture; press gently into caramel mixture. Bake 20 to 25 minutes or until golden brown. Cool 30 minutes. Loosen edges from sides of pan. Cool completely. Cut into 8 rows by 4 rows.

Caramel Fudge Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	Supreme brownie mix (with pouch of Chocolate Flavor Syrup)
1/4	cup	milk
1	teaspoon	vanilla
1		egg
1/2	(14 ounce) package	vanilla caramels (25 caramels)
1	(14 ounce) can	sweetened condensed milk

Heat oven to 350°. Grease bottom only of rectangular pan, 13 × 9 × 2 inches. Mix brownie mix (dry; do not add chocolate syrup from pouch), milk, vanilla and egg with spoon; reserve 1 cup. Press remaining brownie mixture in bottom of pan. Bake 10 minutes.

Heat caramels and chocolate syrup from pouch in 2-quart saucepan over medium-low heat, stirring occasionally, until caramels are melted. Stir in milk. Pour over baked layer. Break up reserved brownie mixture; sprinkle over caramel.

Bake 25 to 30 minutes or until bubbly around edges. Cool completely; refrigerate for easier cutting. Cut into 4 rows by 6 rows. Store tightly covered and, if desired, in refrigerator.

Caramel-Pecan Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
2	tablespoons	water
1	teaspoon	vanilla
1 1/2	cups	all-purpose flour
1/8	teaspoon	salt
8		vanilla caramels
160		pecan halves (about 2 1/4 cups)
		Chocolate Glaze -- (recipe follows)

CHOCOLATE GLAZE

1	ounce	unsweetened baking chocolate
1	cup	powdered sugar
1	teaspoon	vanilla
2	teaspoons	water (2 to 4 teaspoons)

Heat oven to 350°. Beat brown sugar, butter, water and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Cut each caramel into 4 pieces with sharp knife. For each cookie, group 5 pecan halves on ungreased cookie sheet.

Shape 1 teaspoon dough around each caramel piece to form a ball. Press ball firmly onto center of each group of pecans.

Bake 12 to 15 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. Cool completely. Spread tops of cookies with Chocolate Glaze.

CHOCOLATE GLAZE:

Melt chocolate in 1-quart saucepan over low heat, stirring occasionally. Stir in powdered sugar, vanilla and water until smooth and spreadable.

Carrot-Molasses Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	carrot cake mix
1/4	cup	butter or margarine -- softened
2	tablespoons	light molasses
2		eggs
1/2	cup	chopped nuts, if desired
1	tub	Rich & Creamy cream cheese ready-to-spread frosting, if desired

Beat half of the cake mix (dry), the butter, molasses and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix and the nuts. Refrigerate about 2 hours or until chilled.

Heat oven to 375°. Lightly grease cookie sheet. Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until edges are set (centers will be soft). Remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.)

Carrot-Raisin Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	carrot cake mix
1/2	cup	vegetable oil
1/4	cup	water
2		eggs
3/4	cup	raisins
1/2	cup	chopped nuts
1	tub	Rich & Creamy cream cheese frosting

Heat oven to 350°. Grease and flour jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Mix cake mix (dry), oil, water and eggs in large bowl with spoon. Stir in raisins and nuts. Spread evenly in pan.

Bake 15 to 20 minutes or until bars spring back when touched lightly in center. Cool completely. Frost with frosting. Cut into 8 rows by 6 rows.

Cherry-Almond Bars

Amount	Measure	Ingredient -- Preparation Method
1	(10 ounce) jar	maraschino cherries
1	cup	all-purpose flour
1/2	cup	butter or margarine -- softened
1/4	cup	powdered sugar
2		eggs
1	cup	sliced almonds
1/2	cup	granulated sugar
1/4	cup	all-purpose flour
1/2	teaspoon	baking powder
		Pink Glaze -- (recipe follows)

PINK GLAZE

1/2	cup	powdered sugar
1/4	teaspoon	almond extract
2	teaspoons	reserved maraschino cherry juice (2 to 3 teaspoons)

Heat oven to 350°. Drain cherries, reserving juice for Pink Glaze. Chop cherries; set aside. Mix 1 cup flour, the butter and powdered sugar with spoon. Press in ungreased square pan, 9 × 9 × 2 inches. Bake about 10 minutes or until set.

Beat eggs in medium bowl with fork. Stir in cherries and remaining ingredients except Pink Glaze. Spread over baked layer. Bake 20 to 25 minutes or until golden brown. Cool completely. Drizzle with Pink Glaze. Cut into 6 rows by 4 rows.

PINK GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

Chocolate Chip Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	butter pecan, chocolate chip*, chocolate fudge, devil's food, German, chocolate or yellow cake mix
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
1/2	cup	chopped nuts
1	(6 ounce) package	semisweet chocolate chips (1 cup)

Heat oven to 350°. Beat half of the cake mix (dry), the butter, vanilla and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the nuts and chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are set (centers will be soft). Cool 1 minute; remove from cookie sheet to wire rack.

Chocolate Chip Sandwich Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/4	cups	packed brown sugar
1/2	cup	butter or margarine -- softened
1		egg
1 1/4	cups	all-purpose flour
1/4	teaspoon	baking soda
1/8	teaspoon	salt
1	cup	miniature semisweet chocolate chips
		Chocolate Frosting -- (recipe follows)

CHOCOLATE FROSTING

2	ounces	unsweetened baking chocolate
2	tablespoons	butter or margarine
2	cups	powdered sugar
3	tablespoons	hot water

Heat oven to 350°. Lightly grease cookie sheet. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by level teaspoonfuls about 2 inches apart onto cookie sheet (dough will flatten and spread). Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread 1 teaspoon Chocolate Frosting between bottoms of pairs of cookies.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water. If frosting is too thin, add more powdered sugar.)

Chocolate Chip-Pecan Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	French vanilla cake mix
1/2	cup	butter or margarine -- softened
2	cups	pecan halves
2/3	cup	butter or margarine
1/2	cup	packed brown sugar
1	(6 ounce) package	semisweet chocolate chips (1 cup)

Heat oven to 350°. Mix cake mix (dry) and 1/2 cup butter in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press firmly in bottom of ungreased rectangular pan, 13 × 9 × 2 inches. Bake 8 to 10 minutes or until light brown.

Sprinkle pecan halves evenly over baked layer. Heat 2/3 cup butter and the brown sugar to boiling in 2-quart saucepan over medium heat, stirring occasionally; boil and stir 1 minute. Spoon mixture evenly over pecans.

Bake about 20 minutes or until bubbly and light brown. Sprinkle chocolate chips over warm bars; cool. Cut into 8 rows by 4 rows.

Chocolate Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	® devil's food cake mix
1/3	cup	vegetable oil
2		eggs
		Sugar

Heat oven to 350°. Mix cake mix (dry), oil and eggs in large bowl with spoon until dough forms.

Shape dough into 1-inch balls; roll in sugar. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

Chocolate Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/3	cup	buttermilk
1	teaspoon	vanilla
2	ounces	unsweetened baking chocolate -- melted and cooled
1		egg
1 3/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	salt
1	cup	chopped nuts
		Chocolate Frosting -- (recipe follows)

CHOCOLATE FROSTING

2	ounces	unsweetened baking chocolate
2	tablespoons	butter or margarine
2	cups	powdered sugar
3	tablespoons	hot water

Heat oven to 375°. Grease cookie sheet. Beat sugar, butter, buttermilk, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Chocolate Frosting.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water. If frosting is too thin, add more powdered sugar.)

Chocolate Linzer Hearts

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1/2	cup	sugar
1	teaspoon	vanilla
2		eggs
1	cup	hazelnuts -- toasted (see Notes), skinned and ground
1/2	ounce	semisweet baking chocolate -- finely chopped
2 1/2	cups	all-purpose flour
1 1/2	teaspoons	ground cinnamon
1/2	teaspoon	ground nutmeg
1/2	cup	raspberry jam
1	ounce	semisweet baking chocolate -- melted

Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in vanilla and eggs until smooth. Add remaining ingredients except jam and melted chocolate. Beat until well blended. Cover and refrigerate 1 hour (dough will be sticky).

Heat oven to 375°. Roll one fourth of dough at a time between pieces of waxed paper until 1/8 inch thick. (Keep remaining dough refrigerated until ready to roll.) Cut with 2-inch heart-shape cookie cutter. Cut small heart shape from center of half of the 2-inch hearts, if desired. Place on ungreased cookie sheet.

Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Spread about 1/2 teaspoon raspberry jam on bottom of whole heart cookies; top with cut-out heart cookie. Drizzle with melted chocolate. Let stand until chocolate is firm.

Chocolate Mini-Chippers

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/4	cup	packed brown sugar
1/4	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg white
		OR
2	tablespoons	fat-free cholesterol-free egg product
1/2	cup	all-purpose flour
1/2	cup	whole wheat flour
1/2	teaspoon	baking soda
1/4	teaspoon	salt
1/2	cup	miniature semisweet chocolate chips

Heat oven to 375°. Beat sugars, butter, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flours, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Chocolate Shortbread

Amount	Measure	Ingredient -- Preparation Method
2	cups	powdered sugar
1 1/2	cups	butter or margarine -- softened
3	cups	all-purpose flour
3/4	cup	baking cocoa
2	teaspoons	vanilla
4	ounces	semisweet baking chocolate -- melted and cooled
1/2	teaspoon	shortening
		Creamy Frosting -- (recipe follows)

CREAMY FROSTING

3	cups	powdered sugar
1/3	cup	butter or margarine -- softened
1 1/2	teaspoons	vanilla
2	tablespoons	(about) milk

Heat oven to 325°. Beat powdered sugar and butter in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, cocoa and vanilla.

Roll half of dough at a time 1/2 inch thick on lightly floured surface. Cut into 3-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 9 to 11 minutes or until firm (cookies should not be dark brown). Remove from cookie sheet to wire rack. Cool completely.

Mix chocolate and shortening until smooth. Prepare Creamy Frosting. Spread each cookie with about 1 teaspoon frosting. Immediately make three concentric circles on frosting with melted chocolate. Starting at center, draw a toothpick through chocolate circles to make spider web design. Let stand until chocolate is firm.

CREAMY FROSTING:

Mix powdered sugar and butter in medium bowl. Stir in vanilla and milk. Beat with spoon until smooth and spreadable.

Chocolate-Almond Tea Cakes

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
1/3	cup	powdered sugar
1 1/4	cups	all-purpose flour
1/2	cup	hot cocoa mix (dry)
1/2	cup	chopped slivered almonds -- toasted (see Notes)
		Powdered sugar

Heat oven to 325°. Beat butter and 1/3 cup powdered sugar in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa mix and almonds. (If dough is soft, cover and refrigerate until firm enough to shape.)

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake 12 to 15 minutes or until set. Dip tops into powdered sugar while warm. Cool completely on wire rack. Dip tops into powdered sugar again.

Chocolate-Bourbon Balls

Amount	Measure	Ingredient -- Preparation Method
1 1/3 cups)	(9 ounce) package	chocolate wafer cookies -- finely crushed (2
2	cups	finely chopped almonds
2	cups	powdered sugar
1/4	cup	bourbon
1/4	cup	light corn syrup
		Powdered sugar

Mix crushed cookies, almonds and 2 cups powdered sugar in large bowl. Stir in bourbon and corn syrup.

Shape mixture into 1-inch balls. Roll in powdered sugar. Cover tightly and refrigerate at least 5 days to blend flavors.

Chocolate-Cherry Sand Tarts

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	sugar
3/4	cup	butter or margarine -- softened
1		egg white
1 3/4	cups	all-purpose flour
1/4	cup	baking cocoa
1 3/4	cups	(about) cherry preserves
		Chocolate Drizzle -- (recipe follows)
CHOCOLATE DRIZZLE		
2/3	cup	semisweet chocolate chips
1	tablespoon	shortening

Beat sugar, butter and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cocoa. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350°. Shape dough into 1-inch balls. Press each ball in bottom and up side of each ungreased sandbakelse mold, about 1 3/4 × 1/2 inch. Spoon about 1 1/2 teaspoons cherry preserves into each mold. Place on cookie sheet.

Bake 12 to 15 minutes or until crust is set. Cool 10 minutes; carefully remove from molds to wire rack. Cool completely. Drizzle with Chocolate Drizzle.

CHOCOLATE DRIZZLE:

Melt ingredients over low heat, stirring occasionally, until smooth.

Chocolate-Covered Peanut-Chocolate Chip Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	teaspoon	vanilla
1		egg
1 3/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/4	teaspoon	salt
1	cup	chocolate-covered peanuts
1	cup	milk chocolate chips

Heat oven to 375°. Beat sugar, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in peanuts and chocolate chips.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are golden brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Chocolate-Glazed Graham Crackers

Amount	Measure	Ingredient -- Preparation Method
1	cup	shortening
1/2	cup	packed brown sugar
1/4	cup	honey
2	cups	whole wheat flour
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1/2	cup	semisweet chocolate chips
1	tablespoon	shortening

Heat oven to 375°. Beat 1 cup shortening, the brown sugar and honey in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 2 1/2-inch rounds. Place 1 inch apart on ungreased cookie sheet. Bake 7 to 9 minutes or until edges are firm. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Melt chocolate chips and 1 tablespoon shortening over low heat, stirring occasionally, until smooth. Drizzle over cookies.

Chocolate-Mint Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
2	(1 ounce) squares	unsweetened chocolate -- melted and cooled
1	cup	all-purpose flour
1/2	teaspoon	salt
		Peppermint Frosting -- (recipe follows)
1/4	cup	butter or margarine
2	tablespoons	corn syrup
1	(6 ounce) package	semisweet chocolate chips
		Crushed hard peppermint candies, if desired

PEPPERMINT FROSTING

2 1/2	cups	powdered sugar
1/4	cup	butter or margarine -- softened
3	tablespoons	milk
1/2	teaspoon	peppermint extract

Heat oven to 375°. Beat sugar, 1/2 cup butter, the vanilla, egg and unsweetened chocolate in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Flatten cookies with greased bottom of glass dipped in sugar. Bake until set, about 8 minutes. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool cookies completely.

Spread Peppermint Frosting over each cookie to within 1/4 inch of edge. Melt 1/4 cup butter, the corn syrup and chocolate chips over low heat, stirring constantly, until smooth. Spoon or drizzle mixture over each cookie; sprinkle with crushed candies.

PEPPERMINT FROSTING:

Mix all ingredients until smooth and of spreading consistency.

Chocolate-Oatmeal Chewies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1	cup	butter or margarine -- softened
1/4	cup	milk
1		egg
2 2/3	cups	quick-cooking or old-fashioned oats
1	cup	all-purpose flour
1/2	cup	baking cocoa
1/2	teaspoon	salt
1/2	teaspoon	baking soda

Heat oven to 350°. Beat sugar, butter, milk and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Chocolate-Orange-Chocolate Chip Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
2/3	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
1		egg
1 1/2	cups	all-purpose flour
1/3	cup	baking cocoa
1/4	teaspoon	salt
1/4	teaspoon	baking powder
1/4	teaspoon	baking soda
1	cup	chopped pecans
1	(6 ounce) package	semisweet chocolate morsels (1 cup)
1/3	cup	sugar
1	teaspoon	grated orange peel

Heat oven to 350°. Beat 1 cup sugar, butter, 1 tablespoon grated orange peel and the egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa, salt, baking powder and baking soda. Stir in pecans and chocolate morsels.

Shape dough into 1 1/2-inch balls. Mix 1/3 cup sugar and 1 teaspoon grated orange peel. Roll balls in sugar mixture. Place about 3 inches apart on ungreased cookie sheet. Flatten to about 1/2-inch thickness with bottom of glass. Bake 9 to 11 minutes or until set. Cool slightly; remove from cookie sheet. Cool on wire rack.

Chocolate-Peanut Butter No-Bakes

Amount	Measure	Ingredient	Preparation Method
1	(6 ounce) package	semisweet chocolate chips (1 cup)	
1/4	cup	light corn syrup	
1/4	cup	peanut butter	
2	tablespoons	milk	
1	teaspoon	vanilla	
2	cups	quick-cooking oats	
1	cup	peanuts	

Cover cookie sheet with waxed paper. Heat chocolate chips, corn syrup, peanut butter, milk and vanilla in 3-quart saucepan over medium heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Stir in oats and peanuts until well coated.

Drop mixture by rounded tablespoonfuls onto waxed paper. Refrigerate uncovered about 1 hour or until firm. Store covered in refrigerator.

Chocolate-Peanut Windmills

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1/2	teaspoon	vanilla
1		egg
2	ounces	unsweetened baking chocolate -- melted and cooled
1 3/4	cups	all-purpose flour
1	teaspoon	baking powder
1/8	teaspoon	salt
1/2	cup	finely chopped peanuts

Beat sugar, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in chocolate. Stir in flour, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 400°. Divide dough in half. Roll each half into rectangle, 12 × 9 inches, on lightly floured cloth-covered surface. Sprinkle each rectangle with half of the peanuts; gently press into dough. Cut dough into 3-inch squares. Place about 2 inches apart on ungreased cookie sheet.

Cut squares diagonally from each corner almost to center. Fold every other point to center to resemble pinwheel. Bake about 6 minutes or until set. Remove from cookie sheet to wire rack.

Cut squares diagonally from each corner almost to center.

Fold every other point to center to resemble pinwheel.

Chocolate-Pecan Squares

Amount	Measure	Ingredient -- Preparation Method
1	cup	all-purpose flour
1/2	cup	packed brown sugar
3	tablespoons	butter or margarine -- softened
1/2	cup	packed brown sugar
1/2	cup	butter or margarine
1	cup	chopped pecans
1	teaspoon	vanilla
1/2	cup	semisweet chocolate chips

Heat oven to 350°. Beat flour, 1/2 cup brown sugar and 3 tablespoons butter with electric mixer on low speed until blended. Beat on medium speed 1 to 2 minutes or until crumbly. Press evenly in bottom of ungreased square pan, 9 × 9 × 2 or 8 × 8 × 2 inches.

Cook 1/2 cup brown sugar and 1/2 cup butter over medium heat, stirring constantly, until mixture begins to boil. Boil and stir 1 minute. Stir in pecans and vanilla. Pour over layer in pan.

Bake 18 to 20 minutes or until topping is bubbly. Sprinkle evenly with chocolate chips. Bake 2 minutes longer to soften chocolate (do not spread). Cool 10 minutes; loosen edges with knife. Cool completely. Cut into 6 rows by 6 rows. Store covered in the refrigerator.

Chocolate-Peppermint Refrigerator Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1		egg
2 2/3	cups	all-purpose flour
1/4	teaspoon	salt
1/4	cup	baking cocoa
1	tablespoon	milk
1/4	cup	finely crushed hard peppermint candy

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Divide dough in half. Stir cocoa and milk into one half and peppermint candy into other half.

Roll or pat chocolate dough into rectangle, 12 × 6 1/2 inches, on waxed paper. Shape peppermint dough into roll, 12 inches long; place on chocolate dough. Wrap chocolate dough around peppermint dough, using waxed paper to help lift. Press edges together. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut roll into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

Chocolate-Raspberry Cheesecake Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	chocolate fudge cake mix
1/2	cup	butter or margarine -- softened
2	(8 ounce) packages	cream cheese -- softened
1	(6 ounce) container	Yoplait® Original red raspberry yogurt (2/3 cup)
1	tub	Rich & Creamy chocolate ready-to-spread frosting
3		eggs
1 1/2	cups	raspberry pie filling or topping

Heat oven to 325°. Lightly grease bottom only of rectangular pan, 13 × 9 × 2 inches. Beat cake mix (dry) and butter in large bowl with electric mixer on low speed until crumbly; reserve 1 cup. Press remaining crumbly mixture, using floured fingers, in bottom of pan.

Beat cream cheese, yogurt and frosting in same bowl on medium speed until smooth. Beat in eggs until blended. Pour into pan. Sprinkle with reserved crumbly mixture.

Bake about 45 minutes or until center is set. Refrigerate uncovered at least 2 hours before serving. Cut into 6 rows by 4 rows; serve with a dollop of pie filling. Store leftovers covered in refrigerator.

Chocolaty Meringue Stars

Amount	Measure	Ingredient -- Preparation Method
3		egg whites
1/2	teaspoon	cream of tartar
2/3	cup	sugar
2	tablespoons	plus 1 teaspoon baking cocoa
1/3	cup	(about) ground walnuts

Heat oven to 275°. Cover cookie sheet with aluminum foil or baking parchment paper. Beat egg whites and cream of tartar in medium bowl with electric mixer on medium speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in cocoa. (Batter will not be mixed completely; there will be some streaks of cocoa.)

Place meringue in decorating bag fitted with large star tip (#4). Pipe 1 1/4-inch stars onto cookie sheet. Sprinkle lightly with walnuts; brush excess nuts from cookie sheet.

Bake 33 to 35 minutes or until outside is crisp and dry (meringues will be soft inside). Cool 5 minutes; remove from cookie sheet to wire rack. Store in airtight container.

Christmas Cookie Slices

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1	cup	butter or margarine -- softened
1 1/2	teaspoons	vanilla
2		eggs
3	cups	all-purpose flour
1	teaspoon	salt
1/2	teaspoon	baking soda

Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt and baking soda. Divide into 3 equal parts. Shape each part into roll, about 1 1/2 inches in diameter. Wrap and refrigerate at least 4 hours.

Heat oven to 400°. Cut rolls into 1/8-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or just until golden brown around edges. Immediately remove from cookie sheet. to wire rack.

Cinnamon Espresso Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	tablespoons	instant espresso coffee (dry)
1	tablespoon	hot water
1/2	cup	butter or margarine -- softened
1/4	cup	shortening
1	cup	granulated sugar
1/2	cup	packed brown sugar
1		egg
2	cups	all-purpose flour
1	teaspoon	baking powder
1	teaspoon	instant espresso coffee (dry)
1	teaspoon	ground cinnamon
1/4	teaspoon	salt
		Espresso Coating -- (recipe follows)
		ESPRESSO COATING
1/2	cup	granulated sugar
2	teaspoons	instant espresso coffee (dry)

Dissolve 1 1/2 tablespoons espresso in hot water in large bowl. Add butter, shortening, sugars and egg. Beat with electric mixer on medium speed until fluffy. Beat in flour, baking powder, 1 teaspoon espresso, cinnamon and salt on low speed.

Divide dough in half. Shape each half into roll, 10 inches long. Wrap each roll with plastic wrap and refrigerate 30 minutes. Prepare Espresso Coating. Roll each roll of dough in coating (reserve any remaining coating). Rewrap in plastic wrap and refrigerate at least 30 minutes longer.

Heat oven to 375°. Cut each roll into 3/8-inch slices. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with remaining coating. Bake 8 to 10 minutes or until edges are light brown. Cool slightly; remove from cookie sheet to wire rack.

ESPRESSO COATING:

Mix ingredients on a large plate or piece of waxed paper.

Cinnamon Footballs

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
1 1/2	cups	all-purpose flour
1/2	teaspoon	ground cinnamon
1/8	teaspoon	salt
24		(about) whole blanched almonds Decorating Glaze -- (recipe follows)

DECORATING GLAZE

1/2	cup	powdered sugar
1 1/2	teaspoons	water (1 1/2 to 3 teaspoons)

Heat oven to 350°. Beat brown sugar, butter and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cinnamon and salt until dough holds together. (If dough is dry, mix in 1 to 2 tablespoons milk.)

Shape dough by scant tablespoonfuls around almonds to form football shapes. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Place Decorating Glaze in decorating bag with #3 writing tip. Pipe glaze on cookies to resemble football laces.

DECORATING GLAZE:

Mix powdered sugar and water just enough to make a paste that can be piped from decorating bag.

Cinnamon Twists

Amount	Measure	Ingredient	Preparation Method
1	cup	sugar	
1/2	cup	butter or margarine	-- softened
2	teaspoons	vanilla	
1		egg	
1 3/4	cups	all-purpose flour	
2	teaspoons	baking powder	
1/2	teaspoon	salt	
1	teaspoon	ground cinnamon	

Heat oven to 375°. Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Divide dough in half. Stir cinnamon into one half.

Shape 1 level teaspoonful each, plain and cinnamon dough, into 3-inch rope. Place ropes side by side; twist gently. Repeat with remaining dough. Place twists about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until very light brown. Remove from cookie sheet to wire rack.

Cinnamon-Coffee Bars

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/3	cup	butter or margarine -- softened
1		egg
1 1/2	cups	all-purpose flour
1/2	cup	water
1	tablespoon	instant coffee (dry)
1	teaspoon	baking powder
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1/4	teaspoon	baking soda
1/2	cup	raisins
1/4	cup	chopped nuts
		White Glaze -- (recipe follows)
		WHITE GLAZE
1	cup	powdered sugar
1/4	teaspoon	vanilla
4	teaspoons	milk (4 to 5 teaspoons)

Heat oven to 350°. Grease and flour rectangular pan, 13 × 9 × 2 inches. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except raisins, nuts and Glaze. Stir in raisins and nuts.

Spread batter in pan. Bake 20 to 22 minutes or until top springs back when touched in center. Drizzle with White Glaze while warm. Let cool. Cut into 8 rows by 4 rows bars.

WHITE GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

Cinnamon-Nut Crisps

Amount	Measure	Ingredient -- Preparation Method
2	cups	all-purpose flour
1/2	cup	sugar
3/4	cup	shortening
2	tablespoons	water (2 to 3 tablespoons)
3	tablespoons	butter or margarine -- softened
2	tablespoons	sugar
1	teaspoon	ground cinnamon
2	tablespoons	very finely chopped nuts
		Sugar

Heat oven to 375°. Mix flour and 1/2 cup sugar in large bowl. Cut in shortening, using pastry blender or crisscrossing 2 knives, until particles are size of small peas. Add water, 1 tablespoon at a time, tossing with fork until mixture almost cleans side of bowl.

Roll dough into rectangle, 15 × 10 inches, on lightly floured cloth-covered surface. Spread butter over dough. Mix 2 tablespoons sugar and the cinnamon; sprinkle evenly over butter. Sprinkle nuts evenly over sugar mixture. Roll up tightly, beginning at 15-inch side. Pinch edge of dough to seal.

Cut roll into 1/4-inch slices. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with sugar. Bake 10 to 12 minutes or until golden brown. Remove from cookie sheet to wire rack.

Cobweb Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	all-purpose flour
1/2	cup	granulated sugar
1/4	cup	vegetable oil
1/4	cup	milk
1/2	teaspoon	vanilla
2		eggs
		Powdered sugar

Beat all ingredients except powdered sugar with electric mixer on medium speed until smooth, or mix with spoon. Pour batter into plastic squeeze bottle with narrow opening.

Heat 10-inch skillet over medium heat until hot; grease lightly with vegetable oil or shortening. Working quickly, squeeze batter to form 4 straight, thin lines that intersect at a common center point to form a star shape. To form cobweb, squeeze thin streams of batter to connect lines. Cook 30 to 60 seconds or until bottom is golden brown; carefully turn. Cook until golden brown. Remove from skillet to wire rack; cool. Sprinkle with powdered sugar.

Cocoa Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
2/3	cup	all-purpose flour
1/2	cup	baking cocoa
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1/2	cup	chopped walnuts, if desired

Heat oven to 350°. Grease square pan, 9 × 9 × 2 inches. Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except walnuts. Stir in walnuts.

Spread batter evenly in pan. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 4 rows by 4 rows.

Coconut Macaroon Bars

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	all-purpose flour
1/4	cup	powdered sugar
1/4	cup	butter or margarine -- softened
1/2	teaspoon	almond extract
1		egg yolk
1	cup	chopped walnuts
1	(14 ounce) can	sweetened condensed milk
1	(7 ounce) package	flaked coconut (about 2 2/3 cups)
1/2	cup	semisweet chocolate chips

Heat oven to 350°. Grease square pan, 9 × 9 × 2 inches. Mix flour, powdered sugar, butter, almond extract and egg yolk with spoon (mixture will be crumbly). Press in pan. Bake 12 to 15 minutes or until edges are light brown and center is set.

Mix walnuts, milk and coconut. Spread over baked layer. Bake 25 to 30 minutes or until golden brown. Immediately sprinkle with chocolate chips. Let stand about 5 minutes or until softened; spread carefully. Refrigerate uncovered 1 to 2 hours or until chocolate is firm. Cut into 6 rows by 4 rows. Store covered in refrigerator.

Coconut Meringue Cookies

Amount	Measure	Ingredient -- Preparation Method
4		egg whites (1/2 cup)
1 1/4	cups	sugar
1/4	teaspoon	salt
1/2	teaspoon	vanilla
2 1/2	cups	shredded or flaked coconut

Heat oven to 325°. Lightly grease cookie sheet, or cover with baking parchment paper. Beat egg whites in large bowl with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy (do not underbeat). Stir in salt, vanilla and coconut.

Drop mixture by heaping teaspoonfuls about 2 inches apart onto cookie sheet. Bake 15 to 20 minutes or until set and light brown. Cool 5 minutes; carefully remove from cookie sheet to wire rack.

Coconut-Almond Macaroons

Amount	Measure	Ingredient -- Preparation Method
3		egg whites
1/4	teaspoon	cream of tartar
1/8	teaspoon	salt
3/4	cup	sugar
1/4	teaspoon	almond extract
2	cups	flaked coconut
9		candied cherries -- each cut into fourths

Heat oven to 300°. Cover cookie sheet with aluminum foil or cooking parchment paper. Beat egg whites, cream of tartar and salt in small bowl with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Pour into medium bowl. Fold in almond extract and coconut.

Drop mixture by teaspoonfuls about 1 inch apart onto cookie sheet. Place 1 cherry piece on each cookie. Bake 20 to 25 minutes or just until edges are light brown. Cool 10 minutes; remove from foil to wire rack.

Coconut-Fudge Cups

Amount	Measure	Ingredient	Preparation Method
1/4	cup	butter or margarine	-- softened
1	(3 ounce) package	cream cheese	-- softened
3/4	cup	all-purpose flour	
1/4	cup	powdered sugar	
2	tablespoons	baking cocoa	
1/2	teaspoon	vanilla	
		Coconut-Fudge Filling -- (recipe follows)	

COCONUT FUDGE FILLING

2/3	cup	sugar	
2/3	cup	flaked coconut	
1/3	cup	baking cocoa	
2	tablespoons	butter or margarine	-- softened
1		egg	

Heat oven to 350°. Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Coconut-Fudge Filling.

Shape dough into 1-inch balls. Press each ball in bottom and up side of each of 24 small ungreased muffin cups, 1 3/4 × 1 inch. Prepare Coconut-Fudge Filling. Spoon about 2 teaspoons filling into each cup. Bake 18 to 20 minutes or until almost no indentation remains when filling is touched lightly. Cool slightly; carefully remove from muffin cups to wire rack.

COCONUT FUDGE FILLING:

Mix all ingredients until spreadable.

Cookie-Mold Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/4	cup	molasses
1/2	teaspoon	vanilla
1		egg
2 1/4	cups	all-purpose flour
1/2	teaspoon	ground allspice
1/4	teaspoon	salt
1/4	teaspoon	baking soda
3/4	cup	coarsely chopped sliced almonds

Beat brown sugar, butter, molasses, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except almonds. Stir in almonds. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350°. Lightly grease cookie sheet. Flour wooden or ceramic cookie mold(s). Tap mold to remove excess flour. Firmly press small amounts of dough into mold, adding more dough until mold is full and making sure dough is a uniform thickness across mold. Hold mold upright and tap edge firmly several times on hard surface (such as a counter or cutting board). If cookie does not come out, turn mold and tap another edge until cookie comes out of mold. Place cookies on cookie sheet.

Bake 8 to 10 minutes for 2-inch cookies, 10 to 12 minutes for 5-inch cookies, or until edges are light brown. (Time depends on thickness of cookies; watch carefully.) Remove from cookie sheet to wire rack.

Cornmeal Crispies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	sugar
1	cup	butter or margarine -- softened
1		egg
1 1/4	cups	all-purpose flour
1	cup	yellow cornmeal
1	teaspoon	baking powder
1	teaspoon	grated lemon peel
1/2	teaspoon	salt

Heat oven to 350°. Beat sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Cranberry-Orange Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	granulated sugar
1/2	cup	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	grated orange peel
2	tablespoons	orange juice
1		egg
2 1/2	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	salt
2	cups	coarsely chopped fresh or frozen cranberries
1/2	cup	chopped nuts, if desired
		Orange Frosting -- (recipe follows)

ORANGE FROSTING

1 1/2	cups	powdered sugar
1/2	teaspoon	grated orange peel
3	tablespoons	orange juice

Heat oven to 375°. Beat sugars, butter, orange peel, orange juice and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in cranberries and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Spread with Orange Frosting.

ORANGE FROSTING:

Mix all ingredients until smooth and spreadable.

Cream Cheese Brownies

Amount	Measure	Ingredient -- Preparation Method
4	ounces	unsweetened baking chocolate
1	cup	butter or margarine
		Cream Cheese Filling -- (recipe follows)
2	cups	sugar
2	teaspoons	vanilla
4		eggs
1 1/2	cups	all-purpose flour
1/2	teaspoon	salt
1	cup	coarsely chopped nuts

CREAM CHEESE FILLING

2	(8 ounce) packages	cream cheese -- softened
1/2	cup	sugar
2	teaspoons	vanilla
1		egg

Heat oven to 350°. Grease rectangular pan, 13 × 9 × 2 inches. Melt chocolate and butter over low heat, stirring frequently, until smooth; remove from heat. Cool 5 minutes. Meanwhile, prepare Cream Cheese Filling; set aside.

Beat chocolate mixture, sugar, vanilla and eggs in large bowl with electric mixer on medium speed 1 minute, scraping bowl occasionally. Beat in flour and salt on low speed 30 seconds, scraping bowl occasionally. Beat on medium speed 1 minute. Stir in nuts.

Spread half of the batter (about 2 1/2 cups) in pan. Spread Cream Cheese Filling over batter. Carefully spread remaining batter over filling. Bake 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 8 rows by 6 rows. Store covered in refrigerator.

CREAM CHEESE FILLING:

Beat all ingredients with spoon until smooth.
 Fruit; 2 Fat; 1/2 Other Carbohydrates

Cream Squares

Amount	Measure	Ingredient -- Preparation Method
2		eggs
1	cup	sugar
1	cup	whipping (heavy) cream
4	cups	all-purpose flour
3	teaspoons	baking powder
1	teaspoon	salt

Beat eggs in large bowl with electric mixer on medium speed until foamy. Gradually beat in sugar. Stir in whipping cream. Stir in flour, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Grease cookie sheet. Roll half of dough at a time into rectangle, 12 × 8 inches, on lightly floured surface. Cut into 2-inch squares. Place 2 inches apart on cookie sheet. Make two 1/2-inch cuts on all sides of each square. Bake 10 to 13 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Cream Wafers

Amount	Measure	Ingredient -- Preparation Method
2	cups	all-purpose flour
1	cup	butter or margarine -- softened
1/3	cup	whipping (heavy) cream
		Sugar
		Creamy Filling -- (recipe follows)
		CREAMY FILLING
3/4	cup	powdered sugar
1/4	cup	butter or margarine -- softened
1	teaspoon	vanilla
		Food color, if desired

Mix flour, butter and whipping cream with spoon. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Roll one-third of dough at a time 1/8 inch thick on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut into 1 1/2-inch rounds. Generously cover large piece of waxed paper with sugar. Transfer rounds to waxed paper, using pancake turner. Turn each round to coat both sides. Place on ungreased cookie sheet. Prick each round with fork about 4 times.

Bake 7 to 9 minutes or just until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Prepare Creamy Filling. Spread about 1/2 teaspoon filling between bottoms of pairs of cookies.

CREAMY FILLING:

Mix all ingredients until smooth. Add a few drops water if necessary.

Date-Filled Spritz

Amount	Measure	Ingredient	Preparation Method
		The Ultimate Spritz -- (see recipe)	
1	(8 ounce) package	pitted dates	(about 1 1/4 cups)
1	cup	walnut pieces	(about 4 ounces)
1/4	cup	sugar	
1/4	cup	honey	
1	teaspoon	grated orange peel	
2	tablespoons	orange juice	

Heat oven to 375°. Prepare dough for The Ultimate Spritz, using vanilla. Place remaining ingredients in food processor. Cover and process about 20 seconds, using quick on-and-off motions, until mixture is ground and resembles thick paste.

Place dough in cookie press with ribbon tip. Form 10-inch ribbons about 2 inches apart on ungreased cookie sheet. Spoon date mixture down center of each ribbon to form 1/2-inch-wide strip. Top with another ribbon of dough. Gently press edges with fork to seal.

Bake 12 to 15 minutes or until light brown. Immediately cut ribbons into 2-inch lengths. Remove from cookie sheet to wire rack.

The Ultimate Spritz

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1/2	cup	sugar
2 1/4	cups	all-purpose flour
1/4	teaspoon	salt
1		egg
1/4	teaspoon	almond extract
		OR
1/4	teaspoon	vanilla
		Currants raisins candies colored sugar, finely chopped nuts, candied fruit or fruit peel, if desired

Heat oven to 400°. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

Date-Nut Pinwheels

Amount	Measure	Ingredient -- Preparation Method
3/4	pound	pitted dates -- finely chopped
1/3	cup	granulated sugar
1/3	cup	water
1/2	cup	finely chopped nuts
1	cup	packed brown sugar
1/4	cup	shortening
1/4	cup	butter or margarine -- softened
1/2	teaspoon	vanilla
1		egg
1 3/4	cups	all-purpose flour
1/4	teaspoon	salt

Cook dates, granulated sugar and water in 2-quart saucepan over medium heat, stirring constantly, until slightly thickened; remove from heat. Stir in nuts; cool.

Beat brown sugar, shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Roll half of dough at a time on waxed paper into rectangle, 11 × 7 inches. Spread half of the date-nut filling over each rectangle to within 1/4 inch of 11-inch sides. Roll up tightly, beginning at 11-inch side, using waxed paper to help lift. Pinch edge of dough to seal. Wrap and refrigerate about 4 hours or until firm.

Heat oven to 400°. Cut rolls into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Decorator's Frosting

Amount	Measure	Ingredient -- Preparation Method
2	cups	powdered sugar
1/2	teaspoon	vanilla
2	tablespoons	milk
		OR
2	tablespoons	half-and-half
		Food coloring, if desired

Stir together 2 cups powdered sugar, 1/2 teaspoon vanilla and 2 tablespoons milk or half-and-half until smooth and spreadable. This recipe makes enough to frost 3 to 5 dozen cookies. Add more milk for a thinner frosting or to create a glaze. Frosting can be tinted with food color. Stir in liquid food color, 1 drop at a time, until frosting is the desired color. If intense, vivid frosting color is desired, use paste food color. Why? Because you would have to use too much liquid color to get vivid color, and using too much liquid color will break down the frosting, causing it to separate and look curdled.

Deluxe Chocolate Chip Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
3/4	cup	granulated sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
2 1/2	cups	all-purpose flour
3/4	teaspoon	baking soda
3/4	teaspoon	salt
1	cup	chopped walnuts
12	ounces	semisweet or milk chocolate -- coarsely chopped
		OR
1	(12 ounce) package	semisweet chocolate chips (2 cups)
		OR
1	(11 1/2 ounce) package	large semisweet chocolate chips

Heat oven to 375°. Beat sugars and butter in large bowl with electric mixer on medium speed about 3 minutes or until fluffy, or mix with spoon. Beat in vanilla and eggs. Stir in flour, baking soda and salt. Stir in walnuts and chocolate.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten slightly with fork. Bake 11 to 14 minutes or until edges are light brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack.

Double Apple Bars

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
3/4	cup	applesauce
1/4	cup	vegetable oil
1		egg
1 1/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1/2	cup	chopped, unpeeled all-purpose apple
		Powdered sugar -- if desired

Heat oven to 350°. Mix brown sugar, applesauce, oil and egg in large bowl. Stir in flour, baking soda, cinnamon and salt. Stir in apple.

Spread batter in ungreased square pan, 9 × 9 × 2 inches. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean; cool. Sprinkle with powdered sugar. Cut into 6 rows by 4 rows.

Double Oat Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1	cup	packed brown sugar
1	teaspoon	vanilla
1		egg white
1 1/4	cups	all-purpose flour
1	cup	quick-cooking or old-fashioned oats
1	cup	oat bran
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1/4	teaspoon	baking powder

Heat oven to 350°. Beat butter, brown sugar, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Double Peanut Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	creamy peanut butter
3/4	cup	granulated sugar
3/4	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
2		eggs
1 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1 1/2	cups	chopped unsalted dry-roasted peanuts

Heat oven to 375°. Beat peanut butter, sugars, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and baking soda. Stir in peanuts (dough will be stiff).

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Dream Bars

Amount	Measure	Ingredient -- Preparation Method
1/3	cup	butter or margarine -- softened
1/3	cup	packed brown sugar
1	cup	all-purpose flour
		Almond-Coconut Topping -- (recipe follows)
		ALMOND-COCONUT TOPPING
2		eggs -- beaten
1	cup	shredded coconut
1	cup	chopped almonds
3/4	cup	packed brown sugar
2	tablespoons	all-purpose flour
1	teaspoon	baking powder
1	teaspoon	vanilla
1/4	teaspoon	salt

Heat oven to 350°. Mix butter and brown sugar in small bowl with spoon. Stir in flour. Press in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 10 minutes.

Spread Almond-Coconut Topping over baked layer. Bake 20 to 25 minutes or until topping is golden brown. Cool 30 minutes. Cut 8 rows by 4 rows while warm.

ALMOND-COCONUT TOPPING:

Mix all ingredients.

Easy Decorated Gingerbread Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	gingerbread cake and cookie mix
1/4	cup	hot water
2	tablespoons	all-purpose flour
2	tablespoons	butter or margarine -- melted
		Sugar
1	tub	Rich & Creamy vanilla ready-to-spread frosting
		Miniature chocolate chips, raisins, cut-up gumdrops, colored sugar, miniature marshmallows, red cinnamon candies, shredded coconut, chocolate shot or shoestring licorice -- if desired

Heat oven to 375°. Mix gingerbread mix, hot water, flour and butter in medium bowl with spoon until dough forms.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into sugar; press on shaped dough to flatten to 2 1/2 inches in diameter.

Bake 8 to 10 minutes or until edges are firm (do not overbake). Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.) Decorate as desired with chocolate chips and candies.

Easy-Yet-Elegant Raspberry Bars

Amount	Measure	Ingredient -- Preparation Method
1	(19.8-ounce) package	fudge brownie mix (1 pound 3.8 ounce package)
1	(8 ounce) package	cream cheese -- softened
1/2	cup	powdered sugar
1/2	cup	raspberry preserves
1	ounce	unsweetened baking chocolate
1	tablespoon	butter or margarine

Heat oven to 350°. Prepare and bake brownie mix as directed on package for fudgelike brownies in rectangular pan, 13 × 9 × 2 inches. Cool completely. Beat cream cheese, powdered sugar and preserves in small bowl with electric mixer on medium speed until smooth. Spread over brownies. Refrigerate 15 minutes.

Microwave chocolate and butter in small microwavable bowl on Medium (50%) about 1 minute or until mixture can be stirred smooth. Drizzle over brownies. Refrigerate about 1 hour or until chocolate is firm. Cut into 6 rows by 3 rows. Store covered in refrigerator.

Esther's Bracelets

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
3/4	cup	butter or margarine -- softened
3/4	cup	shortening
1/2	teaspoon	almond extract
2		eggs
4	cups	all-purpose flour
1/2	cup	finely chopped almonds
		Glaze -- (recipe follows)
		Finely chopped almonds, if desired
		GLAZE
3	cups	powdered sugar
4	tablespoons	milk (4 to 5 tablespoons)

Heat oven to 375°. Beat sugar, butter, shortening, almond extract and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and 1/2 cup almonds.

Shape dough into 1 1/4-inch balls. Roll each ball into rope, 6 inches long. Form each rope into circle, crossing ends and tucking under. Place on ungreased cookie sheet. Bake 9 to 11 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Glaze. Sprinkle with finely chopped almonds.

GLAZE:

Mix ingredients until thin enough to drizzle.

Fig-Filled Whole Wheat Cookies

Amount	Measure	Ingredient -- Preparation Method
		Fig Filling -- (recipe follows)
1	cup	packed brown sugar
1/2	cup	shortening
1	teaspoon	vanilla
1		egg
1 2/3	cups	whole wheat flour
1/4	teaspoon	salt
		FIG FILLING
1 1/3	cups	finely chopped dried figs
1/4	cup	sugar
1/3	cup	finely chopped nuts
1/3	cup	water
1	teaspoon	grated orange peel

Prepare Fig Filling. Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Divide dough into thirds. Pat each third into rectangle, 12 × 4 inches, on waxed paper. Spoon one third of the filling lengthwise down center of each rectangle in 1 1/2-inch-wide strip. Fold sides of dough over filling, using waxed paper to help lift and overlapping edges slightly. Press lightly to seal. Cut into 1-inch bars. Place seam sides down about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until light brown. Remove from cookie sheet to wire rack.

FIG FILLING:

Heat all ingredients over medium heat about 5 minutes, stirring frequently, until thickened.

Frosted Banana Bars

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	sugar
1/2	cup	reduced-fat sour cream
2	tablespoons	butter or margarine -- softened
2		egg whites
		OR
1/4	cup	fat-free cholesterol-free egg product
3/4	cup	mashed very ripe bananas (2 medium)
1	teaspoon	vanilla
1	cup	all-purpose flour
1/2	teaspoon	baking soda
1/4	teaspoon	salt
2	tablespoons	finely chopped walnuts
		White Frosting -- (recipe follows)
		Ground nutmeg, if desired

WHITE FROSTING

1 1/4	cups	powdered sugar
1	tablespoon	butter or margarine -- softened
1/2	teaspoon	vanilla
1	tablespoon	skim milk (1 to 2 tablespoons)

Heat oven to 375°. Spray square pan, 9 × 9 × 2 inches, with cooking spray. Beat sugar, sour cream, butter and egg whites in large bowl with electric mixer on low speed 1 minute, scraping bowl occasionally. Beat in bananas and vanilla on low speed 30 seconds. Beat in flour, baking soda and salt on medium speed 1 minute, scraping bowl occasionally. Stir in walnuts. Spread in pan.

Bake 20 to 25 minutes or until light brown; cool. Frost with Frosting. Sprinkle with nutmeg. Cut into 6 rows by 4 rows.

WHITE FROSTING:

Mix all ingredients until smooth and spreadable.

Frosted Banana Oaties

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1	cup	mashed very ripe bananas (2 medium)
3/4	cup	butter or margarine -- softened
1		egg
2 1/2	cups	quick-cooking or old-fashioned oats
1	cup	all-purpose flour
1/2	teaspoon	salt
1/2	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/4	teaspoon	ground allspice
		Vanilla Frosting -- (recipe follows)

VANILLA FROSTING

3	cups	powdered sugar
1/3	cup	butter or margarine -- softened
1 1/2	teaspoons	vanilla
2	tablespoons	milk (2 to 3 tablespoons)

Heat oven to 350°. Grease cookie sheet. Beat sugar, bananas, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Vanilla Frosting.

Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet. Bake 10 to 12 minutes or until edges are golden brown and almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Frost with Vanilla Frosting.

VANILLA FROSTING:

Mix all ingredients until smooth and spreadable.

Frosted Cinnamon-Mocha Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
2	teaspoons	instant coffee (dry)
1		egg
3	ounces	unsweetened baking chocolate -- melted and cooled
1 1/4	cups	all-purpose flour
1/4	cup	milk
1	teaspoon	ground cinnamon
1/2	teaspoon	baking soda
1/4	teaspoon	salt
		Mocha Frosting -- (recipe follows)

MOCHA FROSTING

1	teaspoon	instant coffee (dry)
3	tablespoons	hot water
2	ounces	unsweetened baking chocolate
2	tablespoons	butter or margarine
2	cups	powdered sugar
2	teaspoons	water (2 to 3 teaspoons)

Heat oven to 350°. Beat sugar, butter, coffee and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in chocolate. Stir in remaining ingredients except Mocha Frosting.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Mocha Frosting.

MOCHA FROSTING:

Dissolve coffee in 3 tablespoons hot water; set aside. Melt chocolate and butter in 2-quart saucepan over low heat, stirring frequently; remove from heat. Stir in powdered sugar, coffee mixture and 2 to 3 teaspoons water until smooth and spreadable.

Frosted Pumpkin-Pecan Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	cup	canned pumpkin
1		egg
2 1/3	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	salt
1/2	teaspoon	ground cinnamon
2	cups	chopped pecans
		Spiced Frosting -- (recipe follows)
SPICED FROSTING		
3	cups	powdered sugar
1/4	cup	butter or margarine -- softened
1/4	teaspoon	ground cinnamon
3	tablespoons	milk (3 to 4 tablespoons)

Heat oven to 350°. Beat brown sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in pumpkin and egg. Stir in flour, baking powder, salt and cinnamon. Stir in pecans.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet; flatten slightly. Bake 12 to 15 minutes or until no indentation remains when touched lightly in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Spiced Frosting.

SPICED FROSTING:

Mix all ingredients until smooth and spreadable.

Frosted Spice Cookies

Amount	Measure	Ingredient -- Preparation Method
2 1/2	cups	packed brown sugar
1	cup	butter or margarine -- softened
1/2	cup	shortening
2		eggs
4 1/2	cups	all-purpose flour
2	teaspoons	baking powder
1	teaspoon	ground ginger
1	teaspoon	ground cinnamon
1	teaspoon	ground cloves
1	teaspoon	ground nutmeg
1/2	teaspoon	salt

Caramel Frosting -- (recipe follows)

CARAMEL FROSTING

1/2	cup	butter or margarine
1	cup	packed brown sugar
1/4	cup	milk
2	cups	powdered sugar

Heat oven to 375°. Beat brown sugar, butter, shortening and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Caramel Frosting.

Roll one fourth of dough at a time 1/4 inch thick on lightly floured surface. Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Frost with Caramel Frosting.

CARAMEL FROSTING:

Melt butter in 2-quart saucepan over medium heat. Stir in brown sugar. Heat to boiling, stirring constantly; reduce heat to low. Boil and stir 2 minutes. Stir in milk. Heat to boiling; remove from heat. Place saucepan in bowl of ice or cold water; cool to lukewarm, stirring occasionally. Gradually stir in powdered sugar. Beat until smooth and spreadable. If frosting becomes too stiff, stir in additional milk, 1 teaspoon at a time.

Fudgy Layer Squares

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine
1 1/2	ounces	unsweetened baking chocolate
1 3/4	cups	graham cracker crumbs
1	cup	flaked coconut
1/2	cup	chopped nuts
1/4	cup	granulated sugar
2	tablespoons	water
1	teaspoon	vanilla
2	cups	powdered sugar
1/4	cup	butter or margarine -- softened
2	tablespoons	milk
1	teaspoon	vanilla
1 1/2	ounces	unsweetened baking chocolate

Line square pan, 9 × 9 × 2 inches, with aluminum foil. Melt 1/2 cup butter and 1 1/2 ounces chocolate in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in graham cracker crumbs, coconut, nuts, granulated sugar, water and 1 teaspoon vanilla. Press in pan. Refrigerate while continuing with recipe.

Mix remaining ingredients except chocolate. Spread over refrigerated crumb mixture. Refrigerate 15 minutes.

Melt 1 1/2 ounces chocolate in 1-quart saucepan over low heat, stirring frequently, until smooth. Drizzle over frosting. Refrigerate about 2 hours or until chocolate is almost firm. Remove from pan, using foil to lift; fold back foil. Cut into 6 rows by 6 rows. Store covered in refrigerator.

Fudgy Macadamia Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
2	ounces	unsweetened baking chocolate -- melted and cooled
1		egg
1	cup	all-purpose flour
1/2	teaspoon	baking powder
1/2	teaspoon	salt
1	cup	chopped macadamia nuts

Heat oven to 350°. Beat sugar, butter, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Fudgy Saucepan Brownies

Amount	Measure	Ingredient -- Preparation Method
1	(12 ounce) package	semisweet chocolate chips (2 cups)
1/2	cup	butter or margarine
1	cup	sugar
1 1/4	cups	all-purpose flour
1	teaspoon	vanilla
1/2	teaspoon	baking powder
1/2	teaspoon	salt
3		eggs -- beaten
1	cup	chopped nuts, if desired

Heat oven to 350°. Heat chocolate chips and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in remaining ingredients except nuts. Stir in nuts.

Spread batter in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 25 to 30 minutes or until center is set. Cool completely. Cut into 8 rows by 4 rows.

German Chocolate Bars

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	butter or margarine -- softened
1	package	German chocolate cake mix
1	(6 ounce) package	semisweet chocolate chips (1 cup)
1	tub	Rich & Creamy coconut pecan ready-to-spread frosting
1/4	cup	milk

Heat oven to 350°. Lightly grease rectangular pan, 13 × 9 × 2 inches. Cut butter into cake mix (dry) in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press half of the mixture (2 1/2 cups) in bottom of pan. Bake 10 minutes.

Sprinkle chocolate chips over baked layer; drop frosting by tablespoonfuls over chocolate chips. Stir milk into remaining cake mixture. Drop by teaspoonfuls onto frosting layer.

Bake 25 to 30 minutes or until cake portion is slightly dry to touch. Cool completely. Cover and refrigerate until firm. Cut into 8 rows by 6 rows. Store covered in refrigerator.

German Chocolate Brownies

Amount	Measure	Ingredient	Preparation Method
2	(4 ounce) packages	sweet baking chocolate	
1/2	cup	butter or margarine	
1 1/2	cups	all-purpose flour	
1	cup	sugar	
1/2	teaspoon	baking powder	
1/2	teaspoon	vanilla	
1/4	teaspoon	salt	
2		eggs	
		Coconut-Pecan Frosting	-- (recipe follows)

COCONUT-PECAN FROSTING

1/2	cup	sugar	
1/4	cup	butter or margarine	
1/3	cup	evaporated milk	
1/2	teaspoon	vanilla	
2		egg yolks	
1	cup	flaked coconut	
2/3	cup	chopped pecans	

Heat oven to 350°. Grease rectangular pan, 13 × 9 × 2 inches. Melt chocolate and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in remaining ingredients except Coconut-Pecan Frosting.

Spread batter in pan. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Coconut-Pecan Frosting. Cut into 8 rows by 4 rows.

COCONUT-PECAN FROSTING:

Cook sugar, butter, milk, vanilla and egg yolks in 1 1/2-quart saucepan over medium heat about 12 minutes, stirring frequently, until thickened. Stir in coconut and pecans. Refrigerate about 1 hour or until spreadable.

Ghost Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	peanut butter
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1		egg
1 1/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt
		Creamy White Frosting -- (recipe follows)
		Chocolate chips or small black gumdrops
CREAMY WHITE FROSTING		
6	cups	powdered sugar
2/3	cup	butter or margarine -- softened
1/3	cup	milk

Beat sugars, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Cover and refrigerate about 3 hours or until firm.

Heat oven to 375°. Divide dough in half. Roll each half 1/8 inch thick on lightly floured surface. Cut into 3 × 2-inch ghost shapes. Place 1 inch apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Generously frost with Creamy Frosting. Use chocolate chips or slices of gumdrops for eyes.

CREAMY WHITE FROSTING:

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in milk until smooth and spreadable.

Giant Honey and Oat Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
3/4	cup	butter or margarine -- softened
2/3	cup	honey
3		egg whites
4	cups	quick-cooking or old-fashioned oats
2	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	salt

Heat oven to 350°. Grease cookie sheet. Beat sugar, butter, honey and egg whites in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 3 inches apart onto cookie sheet. Bake 11 to 14 minutes or until edges are light brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack.

Giant Toffee-Chocolate Chip Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/4	cup	honey
1		egg
2	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1	(12 ounce) package	miniature semisweet chocolate chips (2 cups)
1	(7 1/2 ounce) package	almond brickle chips (1 cup)

Heat oven to 350°. Beat brown sugar, butter, shortening, honey and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Stir in chocolate chips and brickle chips.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until edges are golden brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack.

Ginger Cookie Clock

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/4	cup	molasses
1		egg
2	cups	all-purpose flour
1 1/2	teaspoons	baking soda
1/2	teaspoon	salt
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground ginger
1/4	teaspoon	ground cloves
		Sugar

Heat oven to 375°. Grease 12-inch pizza pan or large cookie sheet. Mix 1 cup sugar, the butter, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar.

Reserve 1/3 cup dough. Press remaining dough in pan or into 12-inch circle on cookie sheet. Shape reserved dough into numbers and arrows; place on dough in pan to resemble the face of a clock. Sprinkle with sugar. Bake about 10 minutes or until golden brown. Cool completely. Cut or break into pieces.

Ginger Shortbread Wedges

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	butter or margarine -- softened
1/3	cup	powdered sugar
3	tablespoons	finely chopped crystallized ginger
1 1/3	cups	all-purpose flour
2	teaspoons	granulated sugar

Heat oven to 350°. Mix butter, powdered sugar and ginger in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour.

Pat dough into a 9-inch circle on an ungreased cookie sheet. Sprinkle with granulated sugar. Bake about 20 minutes or until golden brown. Cool 10 minutes. Cut into wedges.

Ginger-Almond Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1 1/2	cups	shortening
3/4	cup	molasses
4	cups	all-purpose flour
1	tablespoon	plus 1 teaspoon ground ginger
1	tablespoon	ground cinnamon
1	tablespoon	ground cloves
1 1/2	teaspoons	baking soda
1 1/2	teaspoons	salt
1 1/2	cups	finely chopped almonds

Beat sugar, shortening and molasses in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except almonds. Stir in almonds. Divide dough in half. Shape each half into roll, about 2 inches in diameter. Wrap and refrigerate at least 3 hours.

Heat oven to 350°. Cut dough into 1/4-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake about 9 minutes or until almost no indentation remains when touched lightly in center. Cool 2 minutes; remove from cookie sheet to wire rack.

Ginger-Pecan Chews

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	molasses
1		egg
1	(2 ounce) jar	crystallized ginger -- chopped (about 1/3 cup)
2	cups	all-purpose flour
1	teaspoon	ground ginger
1/2	teaspoon	baking soda
1/2	teaspoon	salt
1/2	cup	chopped pecans
		Pecan halves, if desired

Heat oven to 375°. Beat sugar, butter, molasses, egg and crystallized ginger in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, ground ginger, baking soda and salt. Stir in chopped pecans.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Press pecan half onto each cookie. Bake 12 to 14 minutes or until almost no indentation remains when touched near center. Immediately remove from cookie sheet to wire rack.

Gingerbread Cookies

Amount	Measure	Ingredient	Preparation Method
1	cup	packed brown sugar	
1/3	cup	shortening	
1 1/2	cups	dark molasses	
2/3	cup	cold water	
7	cups	all-purpose flour	
2	teaspoons	baking soda	
2	teaspoons	ground ginger	
1	teaspoon	salt	
1	teaspoon	ground allspice	
1	teaspoon	ground cloves	
1	teaspoon	ground cinnamon	
		Creamy White Frosting -- (recipe follows)	

CREAMY WHITE FROSTING

4	cups	powdered sugar	
1	teaspoon	vanilla	
5	tablespoons	half-and-half	
		Food color, if desired	

Beat brown sugar, shortening, molasses and water in very large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Creamy White Frosting. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350°. Lightly grease cookie sheet. Roll one-fourth of dough at a time 1/4 inch thick on lightly floured surface. Cut with floured gingerbread cookie cutter or other favorite shaped cutter. Place about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Creamy White Frosting.

CREAMY WHITE FROSTING:

Mix all ingredients until smooth and spreadable.

Gingerbread Village

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/4	cup	shortening
3/4	cup	dark molasses
1/3	cup	cold water
3 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	ground ginger
1/2	teaspoon	salt
1/2	teaspoon	ground allspice
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground cloves
		Gingerbread Frosting -- (recipe follows)
		Assorted candies and nuts

GINGERBREAD FROSTING

2	cups	powdered sugar
1/3	cup	shortening
2	tablespoons	light corn syrup
5	teaspoons	milk (5 to 6 teaspoons)

Heat oven to 350°. Grease square pan, 9 × 9 × 2 inches, and jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Beat brown sugar, shortening and molasses in large bowl with electric mixer on medium speed, or mix with spoon. Stir in water. Stir in remaining ingredients except Frosting and assorted candies.

Press one third of dough into square pan. Press remaining dough into jelly roll pan. Bake 1 pan at a time about 15 minutes or until no indentation remains when touched in center. Cool 5 minutes. Invert onto large cutting surface. Immediately cut jelly roll into fourths and then into buildings as shown below. Cut square into braces as shown. Cool completely.

Cover piece of cardboard, about 28 × 10 inches, with aluminum foil. Decorate front of buildings as desired with Frosting and assorted candies and nuts. Use frosting to attach supports to backs of buildings, buildings to cardboard and sidewalk to cardboard. Complete by decorating as desired.

GINGERBREAD FROSTING:

Mix all ingredients until smooth and spreadable.

Gingerpop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	(14 1/2 ounce) package	gingerbread cake and cookie mix
1/3	cup	lukewarm water
		About 18 wooden sticks with rounded ends
		Sugar
		Easy Pink Frosting -- (recipe follows)
		Candy-coated chocolate candies, candy corn, licorice or gumdrops, if desired

EASY PINK FROSTING

1	cup	vanilla ready-to-spread frosting
2	drops	red food color

Mix gingerbread mix (dry) and water in large bowl with spoon. Cover dough with plastic wrap and refrigerate about 15 minutes or until slightly firm.

Heat oven to 375°. Shape dough into 1 1/4-inch balls. Insert wooden stick into side of each ball until tip of stick is in center of ball. Place balls about 2 inches apart on ungreased cookie sheet.

Press bottom of glass into dough to grease, then dip into sugar; press on balls to flatten slightly. Bake 8 to 10 minutes or until edges are firm. Cool 1 minute; remove from cookie sheet with spatula to wire rack. Cool completely. Spread Easy Pink Frosting over each cookie with knife, then immediately top with candies to make a face design or decorate as desired.

EASY PINK FROSTING:

Mix ingredients until pink and smooth.

Glazed Chocolate Pockets

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	powdered sugar
1	(3 ounce) package	cream cheese -- softened
1/2	teaspoon	vanilla
1/3	cup	flaked coconut
3/4	cup	butter or margarine -- softened
2/3	cup	granulated sugar
1		egg
2	cups	all-purpose flour
1/3	cup	baking cocoa
1/4	teaspoon	salt
		Two-Way Glaze -- (recipe follows)

TWO-WAY GLAZE

1	cup	powdered sugar
4	teaspoons	milk (4 to 6 teaspoons)
1	tablespoon	baking cocoa
1	teaspoon	milk (1 to 2 teaspoons)

Heat oven to 375°. Mix powdered sugar and cream cheese with spoon until thoroughly blended. Stir in vanilla and coconut; reserve. Beat butter, granulated sugar and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa and salt.

Roll dough into rectangle, 16 × 12 inches, on lightly floured cloth-covered surface. Cut into 4-inch squares. Cut squares diagonally in half to form triangles. Place 1 level teaspoon coconut mixture in center of each triangle; flatten slightly. Fold points of triangle to corner, and press edges to seal. Place on ungreased cookie sheet.

Bake 10 to 12 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Two-Way Glaze.

TWO-WAY GLAZE:

Mix powdered sugar and 4 to 6 teaspoons milk in 2-cup liquid measuring cup until thin enough to drizzle. Drizzle about half of the glaze over cookies by pouring from measuring cup. (About 3 tablespoons will remain.) Stir cocoa and 1 to 2 teaspoons milk into remaining glaze in cup. Drizzle chocolate glaze over vanilla glaze on cookies.

Golden Cereal-Nut Clusters

Amount	Measure	Ingredient -- Preparation Method
1/2	pound	vanilla-flavored candy coating
3	cups	Golden Grahams® cereal
1/2	cup	salted peanuts
1/2	cup	miniature marshmallows

Chop candy coating into small pieces; place in heavy 10-inch skillet. Cover and heat over low heat about 5 minutes or until coating is soft; remove from heat. Stir until smooth and creamy.

Stir in cereal until well coated. Stir in peanuts and marshmallows. Drop mixture by rounded tablespoonfuls onto waxed paper, or spread mixture evenly on waxed paper or aluminum foil. Let stand 1 to 2 hours or until completely set.

Goldfish Drops

Amount	Measure	Ingredient -- Preparation Method
1	cup	butterscotch-flavored chips
1	tablespoon	shortening
1	(6 ounce) package	original flavor tiny fish-shaped crackers (about 3 1/2 cups)
1	cup	broken pretzel sticks

Grease cookie sheet. Melt butterscotch chips and shortening in 3-quart saucepan over low heat, stirring constantly, until smooth; remove from heat. Stir in crackers and pretzels until well coated.

Drop mixture by rounded tablespoonfuls onto cookie sheet. Let stand about 1 hour or until firm. Carefully remove from cookie sheet.

Granola Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	yellow cake mix
3/4	cup	shortening
1/2	cup	packed brown sugar
2		eggs
1 1/2	cups	Nature Valley® low-fat fruit granola
1/2	cup	chopped nuts, if desired

Heat oven to 375°. Beat half of the cake mix (dry), the shortening, brown sugar and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the granola and nuts.

Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 minute; remove from cookie sheet to wire rack.

Halloween Cutout Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1/2	cup	butter or margarine -- softened
1/2	teaspoon	vanilla
2		eggs
4	cups	Bisquick® Original baking mix
11	drops	yellow food color
7	drops	red food color
2	tablespoons	baking cocoa
		Egg Yolk Paint -- (recipe follows)
		EGG YOLK PAINT
1		egg yolk
1/4	teaspoon	water
		Food colors

Beat powdered sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in baking mix until soft dough forms. Divide dough in half. Mix yellow and red food colors into 1 half to make orange dough; mix cocoa into other half to make chocolate dough. Cover and refrigerate doughs separately 1 to 2 hours or until chilled.

Heat oven to 400°. Roll one-fourth of the dough at a time 1/8 inch thick on floured cloth-covered surface. (Keep remaining dough refrigerated until ready to roll.) Cut orange dough with 2- to 3-inch pumpkin-shaped cookie cutter and chocolate dough with medium-size cat-shaped cookie cutter. Place 1 inch apart on ungreased cookie sheet.

Prepare Egg Yolk Paint. Paint faces on pumpkins and cats. Bake 5 to 7 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

EGG YOLK PAINT:

Mix egg yolk and water. Divide mixture among a few small custard cups. Tint each with a different food color. If paint thickens while standing, stir in a few drops water.

Hamantaschen

Amount	Measure	Ingredient	Preparation Method
2 1/2	cups	all-purpose flour	
1/2	cup	sugar	
1	teaspoon	baking powder	
3/4	cup	butter or margarine	
1	teaspoon	grated lemon peel	
1/2	teaspoon	vanilla	
2		eggs	
		Prune Filling -- (recipe follows)	
		OR Apricot or Plum Filling -- (recipe follows)	
		OR Poppy Seed Filling -- (recipe follows)	

PRUNE FILLING

1	(12 ounce) package	pitted prunes	
1	cup	chopped walnuts	
2	tablespoons	honey	
1	tablespoon	lemon juice	

APRICOT OR PLUM FILLING

1 1/2	cups	apricot or plum jam	
1/2	cup	finely chopped almonds or walnuts	
1	teaspoon	grated lemon peel	
1	tablespoon	lemon juice	
1/2	cup	dry bread crumbs (about)	

POPPY SEED FILLING

1	cup	poppy seed	
1/4	cup	walnut pieces	
1	tablespoon	butter or margarine	
1	tablespoon	honey	
1	teaspoon	lemon juice	
1		egg white	

Mix flour, sugar and baking powder in large bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture resembles fine crumbs. Mix lemon peel, vanilla and eggs. Stir into flour mixture until dough forms a ball. (Use hands to mix all ingredients if necessary; add up to 1/4 cup additional flour if dough is too sticky to handle.) Cover and refrigerate about 2 hours or until firm.

Prepare desired filling. Heat oven to 350°. Roll half of dough at a time

1/8 inch thick on lightly floured cloth-covered surface. Cut into 3-inch rounds. Spoon 1 level teaspoon filling onto each round. Bring up 3 sides, using metal spatula to lift, to form triangle around filling. Pinch edges together firmly. Place about 2 inches apart on ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

PRUNE FILLING:

Heat prunes and enough water to cover to boiling in 2-quart saucepan; reduce heat. Cover and simmer 10 minutes; drain well. Mash prunes. Stir in remaining ingredients.

APRICOT OR PLUM FILLING:

Mix jam, almonds, lemon peel and lemon juice. Stir in just enough bread crumbs until thickened.

POPPY SEED FILLING:

Place all ingredients in blender or food processor. Cover and blend until smooth.

Hazelnut Sablés

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
3/4	cup	powdered sugar
1/2	teaspoon	vanilla
1		egg yolk
1 1/4	cups	all-purpose flour
1/2	cup	hazelnuts -- toasted (see Notes), and ground
1		egg -- beaten
1/4	cup	chopped hazelnuts
1/4	cup	white coarse sugar crystals (decorating sugar)

Beat butter and powdered sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in vanilla and egg yolk. Stir in flour and ground hazelnuts until well blended. Cover tightly and refrigerate 1 hour.

Heat oven to 350°. Roll one fourth of dough at a time 1/4 inch thick on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet.

Brush with egg. Sprinkle with chopped hazelnuts and sugar crystals. Bake 8 to 10 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Honey-Oat Sandwich Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/3	cup	honey
2		eggs
1	teaspoon	vanilla
1 1/2	cups	all-purpose flour
1 1/2	cups	quick-cooking or old-fashioned oats
2	teaspoons	baking soda
		Granulated sugar
1	cup	(about) thick fruit preserves (any flavor)

Heat oven to 350°. Beat brown sugar, butter, shortening, honey, eggs and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats and baking soda.

Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough to flatten slightly. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Spread about 1 1/2 teaspoons jam between bottoms of pairs of cookies.

Hungarian Poppy Seed Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine
1/4	cup	granulated sugar
1	teaspoon	grated lemon peel
1		egg
1 1/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/4	teaspoon	ground cloves
3/4	cup	poppy seed filling (from 12 1/2-ounce can)
		Powdered sugar

Beat butter and granulated sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in lemon peel and egg. Stir in flour, baking soda and cloves. Roll dough between pieces of waxed paper into 1/4-inch-thick rectangle, 12 × 10 inches. Refrigerate about 30 minutes or until firm.

Heat oven to 350°. Grease cookie sheet. Remove waxed paper from one side of dough. Spread poppy seed filling over dough to within 1/4 inch of edges. Roll up tightly, beginning at 12-inch side, peeling off waxed paper as dough is rolled. Pinch edge of dough to seal.

Cut roll into 1/2-inch slices. Place about 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Sprinkle with powdered sugar.

Ice-Cream Sandwiches

Amount	Measure	Ingredient -- Preparation Method
2		Peanut Butter Cookies -- (see recipe) cups ice cream (any flavor) -- slightly softened Assorted candies or chopped dry-roasted peanuts, if desired

Prepare and bake Peanut Butter Cookies; cool completely. For each sandwich, press 1 rounded tablespoon ice cream between the bottoms of 2 cookies. Roll edge of sandwich cookie in candies. Place in rectangular pan.

Freeze uncovered about 1 hour or until firm. Wrap each sandwich cookie in plastic wrap. Store in freezer in plastic freezer bag.

Peanut Butter Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	peanut butter
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1		egg
1 1/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt
		Granulated sugar

Heat oven to 375°. Beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.

Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten slightly in crisscross pattern with fork or potato masher dipped into granulated sugar. Bake 9 to 10 minutes or until light brown. Cool 5 minutes; remove from cookie sheet to wire rack.

Inside-Out Chocolate Chip Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	granulated sugar
3/4	cup	packed brown sugar
3/4	cup	butter or margarine -- softened
1/2	cup	shortening
1	teaspoon	vanilla
2		eggs
2 1/2	cups	all-purpose flour
1/2	cup	baking cocoa
1	teaspoon	baking soda
1/4	teaspoon	salt
1 1/2	cups	vanilla milk (white) chips
1	cup	chopped nuts

Heat oven to 350°. Beat sugars, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa, baking soda and salt. Stir in vanilla milk chips and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until set. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Joe Froggers

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	shortening
1	cup	dark molasses
1/2	cup	water
4	cups	all-purpose flour
1 1/2	teaspoons	salt
1 1/2	teaspoons	ground ginger
1	teaspoon	baking soda
1/2	teaspoon	ground cloves
1/2	teaspoon	ground nutmeg
1/4	teaspoon	ground allspice
		Sugar

Beat 1 cup sugar, the shortening, molasses and water in large bowl with electric mixer on low speed, or mix with spoon. Stir in remaining ingredients except sugar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Lightly grease cookie sheet. Roll one fourth of dough at a time 1/4 inch thick on well-floured cloth-covered surface. Cut into 3-inch rounds. Place about 1 1/2 inches apart on cookie sheet. Sprinkle with sugar. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack.

Jumbo Molasses Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	shortening
1	cup	dark molasses
1/2	cup	water
4	cups	all-purpose flour
1 1/2	teaspoons	salt
1 1/2	teaspoons	ground ginger
1	teaspoon	baking soda
1/2	teaspoon	ground cloves
1/2	teaspoon	ground nutmeg
1/4	teaspoon	ground allspice
		Sugar

Beat 1 cup sugar and the shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar. Cover and refrigerate at least 3 hours until dough is firm.

Heat oven to 375°. Generously grease cookie sheet. Roll dough 1/4 inch thick on generously floured cloth-covered surface. Cut into 3-inch circles. Sprinkle with sugar. Place about 1 1/2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Cool 2 minutes; remove from cookie sheet to wire rack.

Key Lime Coolers

Amount	Measure	Ingredient	Preparation Method
1	cup	butter or margarine	
1/2	cup	powdered sugar	
1 3/4	cups	all-purpose flour	
1/4	cup	cornstarch	
1	tablespoon	grated lime peel	
1/2	teaspoon	vanilla	
		Granulated sugar	
		Key Lime Glaze	-- (recipe follows)
KEY LIME GLAZE			
1/2	cup	powdered sugar	
2	teaspoons	grated lime peel	
4	teaspoons	Key lime or regular lime juice	

Heat oven to 350°. Beat butter and powdered sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, cornstarch, lime peel and vanilla until well blended.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough until 1/4 inch thick. Bake 9 to 11 minutes or until edges are light golden brown. Remove from cookie sheet to wire rack. Cool completely. Brush with Key Lime Glaze.

KEY LIME GLAZE:

Mix all ingredients until smooth.

Kringla

Amount	Measure	Ingredient	Preparation Method
1 1/2	cups	sugar	
1		egg	
2 1/2	cups	sour cream	
4	cups	all-purpose flour	
2	teaspoons	baking soda	
1/4	teaspoon	salt	

Heat oven to 350°. Mix sugar, egg and sour cream in large bowl with spoon. Stir in flour, baking soda and salt.

Spoon dough by rounded teaspoonfuls onto lightly floured surface; roll in flour to coat. Shape into rope, 7 to 8 inches long. Form each rope into figure 8, tucking ends under, on ungreased cookie sheet. Bake 12 to 15 minutes or until light golden brown. Immediately remove from cookie sheet to wire rack.

Krumkake

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
3/4	cup	all-purpose flour
1/2	cup	butter or margarine -- melted
1/3	cup	whipping (heavy) cream
1	teaspoon	vanilla
2	teaspoons	cornstarch
4		eggs

Beat all ingredients with spoon until smooth. Heat krumkake iron over small electric or gas unit on medium-high heat until hot (grease lightly if necessary). Pour scant tablespoon batter onto iron; close gently. Heat each side about 15 seconds or until light golden brown. Keep iron over heat at all times. Carefully remove cookie. Immediately roll around cone-shape roller. Remove roller when cookie is set. Cool on wire rack.

Ladyfingers

Amount	Measure	Ingredient -- Preparation Method
3		eggs -- separated
1/4	teaspoon	cream of tartar
1/4	cup	granulated sugar
1/3	cup	granulated sugar
3/4	cup	all-purpose flour
3	tablespoons	water
1/2	teaspoon	vanilla
1/4	teaspoon	baking powder
1/4	teaspoon	lemon extract -- if desired
1/8	teaspoon	salt
		Powdered sugar -- if desired

Heat oven to 350°. Grease and flour cookie sheet. Beat egg whites and cream of tartar in large bowl with electric mixer on medium speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff peaks form.

Beat egg yolks and 1/3 cup granulated sugar in medium bowl on medium speed about 3 minutes or until thick and lemon colored. Stir in remaining ingredients except powdered sugar. Fold egg yolk mixture into egg white mixture.

Place batter in decorating bag with #9 tip or in cookie press with #32 tip. Form 3-inch fingers about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until set and light brown. Immediately remove from cookie sheet to wire rack. Sprinkle tops with powdered sugar while warm.

Lebkuchen

Amount	Measure	Ingredient	Preparation Method
1/2	cup	honey	
1/2	cup	molasses	
3/4	cup	packed brown sugar	
1	teaspoon	grated lemon peel	
1	tablespoon	lemon juice	
1		egg	
2 3/4	cups	all-purpose flour	
1	teaspoon	ground allspice	
1	teaspoon	ground cinnamon	
1	teaspoon	ground cloves	
1	teaspoon	ground nutmeg	
1/2	teaspoon	baking soda	
1/3	cup	cut-up citron	
1/3	cup	chopped nuts	
		Glazing Icing -- (recipe follows)	

GLAZING ICING

1	cup	granulated sugar
1/2	cup	water
1/4	cup	powdered sugar

Heat honey and molasses to boiling in 1-quart saucepan; remove from heat and cool completely. Mix honey-molasses mixture, brown sugar, lemon peel, lemon juice and egg in large bowl with spoon. Stir in remaining ingredients except citron, nuts and Glazing Icing. Stir in citron and nuts. Cover and refrigerate at least 8 hours but no longer than 24 hours.

Prepare Glazing Icing. Heat oven to 400°. Grease cookie sheet. Roll one-fourth of dough at a time 1/4 inch thick on lightly floured cloth-covered surface. Cut into rectangles, 2 1/2 × 1 1/2 inches. Place 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until no indentation remains when touched in center. Brush Glazing Icing lightly over hot cookies. Immediately remove from cookie sheet to wire rack. Cool completely.

GLAZING ICING:

Mix granulated sugar and water in 1-quart saucepan. Cook over medium heat to 230°. Stir in powdered sugar. If icing becomes sugary while brushing on cookies, reheat slightly, adding a small amount of water until clear again.

Lemon Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	lemon cake mix
1/3	cup	butter or margarine -- softened
3		eggs
1	cup	granulated sugar
1/2	teaspoon	baking powder
1/4	teaspoon	salt
2	teaspoons	grated lemon peel
1/4	cup	lemon juice
		Powdered sugar -- if desired

Heat oven to 350°. Mix cake mix (dry), butter and 1 of the eggs with spoon until crumbly; reserve 1 cup. Press remaining crumbly mixture lightly in bottom of ungreased rectangular pan, 13 × 9 × 2 inches. Bake about 10 minutes or until light brown.

Beat remaining 2 eggs, the granulated sugar, baking powder, salt, lemon peel and lemon juice with hand beater until light and foamy. Pour over hot baked layer. Sprinkle with reserved crumbly mixture.

Bake about 15 minutes or until light brown and set. Sprinkle with powdered sugar; cool. Cut into 6 rows by 5 rows.

Lemon Cheesecake Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	lemon cake mix
1/3	cup	butter or margarine -- softened
3		eggs
1	(8 ounce) package	cream cheese -- softened
1	cup	powdered sugar
2	teaspoons	grated lemon peel
2	tablespoons	lemon juice

Heat oven to 350°. Beat cake mix (dry), butter and 1 of the eggs in large bowl with electric mixer on low speed until crumbly; reserve 1 cup. Press in bottom of ungreased rectangular pan, 13 × 9 × 2 inches.

Beat cream cheese in medium bowl with electric mixer on medium speed until smooth, or mix with spoon. Gradually beat in powdered sugar on low speed. Stir in lemon peel and lemon juice until smooth. Reserve 1/2 cup; refrigerate.

Beat remaining 2 eggs into remaining cream cheese mixture on medium speed until blended. Spread over cake mixture. Bake about 25 minutes or until set. Cool completely. Spread with reserved cream cheese mixture. Refrigerate until firm. Cut into 8 rows by 6 rows. Store covered in refrigerator.

Lemon Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	® lemon cake mix
1/2	cup	vegetable oil
2		eggs
1	tub	Soft Whipped lemon ready-to-spread frosting
		OR
1	tub	Rich & Creamy lemon ready-to-spread frosting

Heat oven to 350°. Grease cookie sheet. Mix cake mix (dry), oil and eggs in large bowl with spoon until dough forms.

Drop dough by teaspoonfuls onto cookie sheet. Bake about 8 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Frost.

Lemon Cream Oat Bars

Amount	Measure	Ingredient -- Preparation Method
1	(14 ounce) can	sweetened condensed milk
2	teaspoons	grated lemon peel
1/4	cup	lemon juice
1 1/4	cups	all-purpose flour
1	cup	quick-cooking or old-fashioned oats
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/4	teaspoon	baking soda
1/4	teaspoon	salt

Heat oven to 375°. Grease square pan, 9 × 9 × 2 inches. Mix milk, lemon peel and lemon juice in medium bowl until thickened; set aside. Mix remaining ingredients in medium bowl with spoon until crumbly. Press half of the crumbly mixture in pan. Bake about 10 minutes or until set.

Spread milk mixture over baked layer. Sprinkle remaining crumbly mixture over milk mixture; press gently into milk mixture. Bake about 20 minutes or until edges are golden brown and center is set but soft. Cool completely. Cut into 6 rows by 4 rows.

Lemon Decorator Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1	(3 ounce) package	cream cheese -- softened
1/2	cup	sugar
1	tablespoon	grated lemon peel
2	cups	all-purpose flour
		Carrot Press -- (see Directions)
		Sugar

Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in 1/2 cup sugar and the lemon peel. Gradually stir in flour. Cover and refrigerate about 2 hours or until firm. Prepare Carrot Press.

Heat oven to 375°. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Flatten to about 1/4-inch thickness with Carrot Press dipped into sugar. Bake 7 to 9 minutes or until set but not brown. Remove from cookie sheet to wire rack.

Carrot Press:

Cut carrot, about 1 1/2 inches in diameter, into 2-inch lengths. Cut decorative design about 1/8 inch deep in cut end of carrot, using small, sharp knife, tip of vegetable peeler or other small, sharp kitchen tool.

Lemon Squares

Amount	Measure	Ingredient -- Preparation Method
1	cup	all-purpose flour
1/2	cup	butter or margarine -- softened
1/4	cup	powdered sugar
1	cup	granulated sugar
2	teaspoons	grated lemon peel, if desired
2	tablespoons	lemon juice
1/2	teaspoon	baking powder
1/4	teaspoon	salt
2		eggs
		Powdered sugar, if desired

Heat oven to 350°. Mix flour, butter and 1/4 cup powdered sugar with spoon. Press in ungreased square pan, 8 × 8 × 2 or 9 × 9 × 2 inches, building up 1/2-inch edge. Bake 20 minutes.

Beat remaining ingredients except powdered sugar with electric mixer on high speed about 3 minutes or until light and fluffy. Pour over baked layer. Bake 25 to 30 minutes or just until almost no indentation remains when touched lightly in center. Cool completely. Sprinkle with powdered sugar. Cut into 5 rows by 5 rows.

Lemon Tea Biscuits

Amount	Measure	Ingredient	Preparation Method
1	cup	butter or margarine	-- softened
1/2	cup	sugar	
1	tablespoon	grated lemon peel	
1/4	teaspoon	salt	
1		egg	
2	cups	all-purpose flour	
1/2	cup	ground pecans	
1	cup	lemon curd	
		Tart Lemon Glaze -- (recipe follows)	
		TART LEMON GLAZE	
1/4	cup	powdered sugar	
1	teaspoon	grated lemon peel	
2	teaspoons	lemon juice	

Beat butter, sugar, lemon peel, salt and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and pecans. Cover and refrigerate about 1 hour or until firm.

Heat oven to 350°. Roll half of dough at a time about 1/8 inch thick on lightly floured surface. Cut into 2-inch rounds. Place on ungreased cookie sheet. Bake 7 to 9 minutes or just until edges are starting to brown. Remove from cookie sheet to wire rack. Cool completely. Spread 1 rounded teaspoonful lemon curd between bottoms of pairs of cookies. Brush tops with Tart Lemon Glaze.

TART LEMON GLAZE:

Mix all ingredients until smooth and spreadable.

Lemon-Lime Cookies

Amount	Measure	Ingredient	Preparation Method
1	cup	sugar	
2/3	cup	shortening	
1	tablespoon	grated lemon peel	
2	tablespoons	lemon juice	
2	teaspoons	grated lime peel	
1	tablespoon	lime juice	
1		egg	
1 3/4	cups	all-purpose flour	
1/2	teaspoon	baking powder	
1/2	teaspoon	baking soda	
1/2	teaspoon	salt	

Lemon-Lime Frosting (below)

LEMON-LIME FROSTING

2	cups	powdered sugar	
2	tablespoons	butter or margarine -- softened	
1	teaspoon	grated lime peel	
1	tablespoon	lemon juice	
2	teaspoons	water (2 to 3 teaspoons)	

Heat oven to 375°. Beat sugar, shortening, lemon peel, lemon juice, lime peel, lime juice and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, baking soda and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 12 minutes or until edges are golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Frost with Lemon-Lime Frosting.

Lemon-Lime Frosting:

Mix all ingredients until smooth and spreadable.

Linzer Torte Bars

Amount	Measure	Ingredient -- Preparation Method
1	cup	all-purpose flour
1	cup	powdered sugar
1	cup	ground walnuts
1/2	cup	butter or margarine -- softened
1/2	teaspoon	ground cinnamon
2/3	cup	red raspberry preserves

Heat oven to 375°. Mix all ingredients except preserves with spoon until crumbly. Press two thirds of crumbly mixture in ungreased square pan, 9 × 9 × 2 inches. Spread with preserves. Sprinkle with remaining crumbly mixture; press gently into preserves.

Bake 20 to 25 minutes or until light golden brown. Cool completely. Cut into 8 rows by 6 rows bars.

Luscious Lemon-Raspberry Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	Supreme dessert bar mix lemon bars
1/2	(8 ounce) package	cream cheese -- softened
1/4	cup	raspberry preserves
		Powdered sugar

Heat oven to 350°. Prepare filling and crust as directed in steps 1 and 2 of bar mix-except bake crust 12 minutes.

Drop cream cheese by spoonfuls onto hot crust and return pan to oven about 2 minutes to further soften cream cheese. Carefully spread cream cheese over crust. Stir filling mixture; pour over cream cheese.

Bake 35 to 40 minutes or until top begins to brown and center is set. Cool 10 minutes. Spread preserves over top. Cool completely. Sprinkle with powdered sugar. Cut into 4 rows by 4 rows. For easier cutting, use sharp or wet knife. Store covered in refrigerator.

Magic Window Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
3/4	cup	butter or margarine -- softened
1	teaspoon	vanilla
		OR
1/2	teaspoon	lemon extract
2		eggs
2 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt
4		rolls (about 0.9 ounces each) ring-shaped hard candy

Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Cover cookie sheet with aluminum foil. Roll one-third of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into desired shapes. Place 1 inch on foil. Cut out designs from cookies, using smaller cutters or your own patterns. Place whole or partially crushed pieces of candy in cutouts, depending on size and shape of design, mixing colors as desired. (To crush candy, place in heavy plastic bag and tap lightly with rolling pin; because candy melts easily, leave pieces as large as possible.)

Bake 7 to 9 minutes or until cookies are very light brown and candy is melted. If candy has not completely spread within cutout design, immediately spread with knife. Cool completely on foil. Remove cookies gently.

Malted Milk Cookies

Amount	Measure	Ingredient -- Preparation Method
2	cups	packed brown sugar
1	cup	butter or margarine -- softened
1/3	cup	sour cream
2	teaspoons	vanilla
2		eggs
4 3/4	cups	all-purpose flour
3/4	cup	natural-flavor malted milk powder
2	teaspoons	baking powder
1/2	teaspoon	baking soda
1/2	teaspoon	salt
		Malted Milk Frosting -- (recipe follows)

MALTED MILK FROSTING

3	cups	powdered sugar
1/2	cup	natural-flavor malted milk powder
1/3	cup	butter or margarine -- softened
3	tablespoons	milk (3 to 4 tablespoons)
1 1/2	teaspoons	vanilla

Heat oven to 375°. Beat brown sugar, butter, sour cream, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Malted Milk Frosting.

Roll one-third of dough at a time 1/4 inch thick on lightly floured surface. Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet. Bake 10 to 11 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Malted Milk Frosting.

MALTED MILK FROSTING:

Mix all ingredients until smooth and spreadable.

Maple-Nut Refrigerator Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
3/4	cup	butter or margarine -- softened
1/4	teaspoon	maple extract
1 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt
1	cup	chopped pecans

Beat brown sugar, butter and maple extract in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in pecans. Shape into roll, 12 inches long. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut roll into 1/4-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.

Mary's Sugar Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1/2	teaspoon	almond extract
1		egg
2 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	cream of tartar
		Granulated sugar

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla, almond extract and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with granulated sugar. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to wire rack.

Meringue-Topped Almond Cookies

Amount	Measure	Ingredient -- Preparation Method
2		egg whites
1/4	teaspoon	cream of tartar
1/2	cup	granulated sugar
1	(7 ounce) package	almond paste (7 or 8 ounces)
1/2	cup	butter or margarine -- softened
1	cup	packed brown sugar
1	teaspoon	vanilla
2		egg yolks
1 1/2	cups	all-purpose flour
		Granulated sugar
3	dozen (about)	blanched whole almonds

Heat oven to 350°. Beat egg whites and cream of tartar in medium bowl with electric mixer on high speed until foamy. Beat in 1/2 cup granulated sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Set aside.

Break almond paste into small pieces in large bowl. Beat in butter on medium speed until smooth. Stir in brown sugar, vanilla and egg yolks. Stir in flour.

Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough to flatten slightly. Spread about 1 rounded teaspoonful meringue on each cookie, and top with almond. Bake 13 to 15 minutes or until meringue is golden brown. Remove from cookie sheet to wire rack.
ture of almonds, sugar

Milk Chocolate-Malt Brownies

Amount	Measure	Ingredient -- Preparation Method
1	(11 1/2 ounce)	package milk chocolate chips (2 cups)
1/2	cup	butter or margarine
3/4	cup	sugar
1	teaspoon	vanilla
3		eggs
1 3/4	cups	all-purpose flour
1/2	cup	natural- or chocolate-flavor malted milk powder
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1	cup	malted milk balls -- coarsely chopped

Heat oven to 350°. Grease rectangular pan, 13 × 9 × 2 inches. Melt chocolate chips and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Cool slightly. Beat in sugar, vanilla and eggs with spoon. Stir in remaining ingredients except malted milk balls.

Spread batter in pan. Sprinkle with malted milk balls. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 8 rows by 6 rows.

Mini Cookie Pizzas

Amount	Measure	Ingredient -- Preparation Method
14		purchased sugar cookies (4 inches in diameter)
1	tub	Rich & Creamy chocolate ready-to-spread frosting Colored sugar, if desired
2	cups	assorted candies or trail mix
2	ounces	vanilla-flavored candy coating
2	teaspoons	shortening

Frost each cookie with about 2 tablespoons of the frosting; sprinkle with colored sugar. Top with 1 heaping tablespoon of the assorted candies.

Melt candy coating and shortening in 1-quart saucepan over low heat, stirring constantly, until smooth. Drizzle over cookies.

Mini Elephant Ears

Amount	Measure	Ingredient	Preparation Method
		Sugar	
1/2	(17 1/4 ounce)	package frozen puff pastry (1 sheet)	--
thawed			
1/2	cup	sugar	
1	teaspoon	ground cinnamon	

Heat oven to 375°. Lightly grease cookie sheet. Sprinkle sugar over kitchen counter or breadboard. Roll pastry into 1/8-inch-thick rectangle, 12 × 9 1/2 inches, on sugared surface. Mark a line lengthwise down center of rectangle. Fold long sides of rectangle toward center line, leaving 1/4 inch uncovered at center. Fold rectangle lengthwise in half to form strip, 12 × 2 1/2 inches, pressing pastry together.

Cut strip crosswise into 1/4-inch slices. Mix 1/2 cup sugar and the cinnamon. Coat slices with sugar mixture. Place about 2 inches apart on cookie sheet. Bake 8 to 10 minutes, turning after 5 minutes, until cookies begin to turn golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.

Miniature Florentines

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	sugar
1/4	cup	butter or margarine
1/4	cup	whipping (heavy) cream
2	tablespoons	honey
1/2	cup	sliced almonds
1/4	cup	candied orange peel -- finely chopped
1	tablespoon	grated orange peel
1	(4 ounce) package	sweet baking chocolate -- melted

Heat oven to 375°. Cover cookie sheet with cooking parchment paper. Mix sugar, butter, whipping cream and honey in 2 1/2-quart saucepan. Heat to boiling, stirring constantly. Boil 5 minutes, stirring constantly; remove from heat. Stir in remaining ingredients. Let stand 5 minutes.

Drop mixture by 1/2 teaspoonfuls 2 inches apart onto cookie sheet. Bake 4 to 6 minutes or until golden brown and bubbly. Cool 2 minutes or until firm; remove from cookie sheet to wire rack. Cool completely.

Turn cookies upside down; brush with melted chocolate. Let stand at room temperature until chocolate is firm.

Mint Ravioli Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	cup	sugar
1		egg
2 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt
3	dozen	foil-wrapped rectangular chocolate mints -- unwrapped

Beat butter, shortening, sugar and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 400°. Roll half of dough into rectangle, 13 × 9 inches, on lightly floured surface. Place mints on dough, forming 6 uniform rows of 6. Roll remaining dough into rectangle, 13 × 9 inches, on floured waxed paper. Place over mint-covered dough. Cut dough between mints with pastry wheel or knife; press edges of each "ravioli" with fork to seal. Place 2 inches apart on ungreased cookie sheet. Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack.

Mixed Nut Bars

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg yolk
2	cups	all-purpose flour
1/4	teaspoon	salt
8	ounces	vanilla-flavored candy coating -- chopped
		OR
1 1/4	cups	vanilla milk (white) chips
1	(12 ounce) can	salted mixed nuts

Heat oven to 350°. Beat brown sugar, butter, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Press in ungreased rectangular pan, 13 × 9 × 2 inches. Bake about 25 minutes or until light brown.

Immediately sprinkle candy coating evenly over baked layer. Let stand about 5 minutes or until softened; spread evenly. Sprinkle with nuts; press gently into topping. Cool completely. Cut into 8 rows by 4 rows bars.

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Mocha Brownies

Amount	Measure	Ingredient -- Preparation Method
2	ounces	unsweetened baking chocolate
1/2	cup	butter or margarine
3/4	cup	all-purpose flour
3/4	cup	sugar
1	tablespoon	instant coffee (dry)
2	tablespoons	milk
1/2	teaspoon	baking powder
1/4	teaspoon	salt
2		eggs
		Coffee Frosting -- (recipe follows)
		Easy Chocolate Glaze -- (recipe follows)

COFFEE FROSTING

2	teaspoons	instant coffee
1	tablespoon	very hot water
2	cups	powdered sugar
2	tablespoons	butter or margarine -- softened
2	teaspoons	water (2 to 3 teaspoons)

EASY CHOCOLATE GLAZE

1/4	cup	semisweet chocolate chips
1	teaspoon	shortening

Heat oven to 350°. Grease square pan, 8 × 8 × 2 inches. Melt chocolate and butter in 2-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in remaining ingredients except Mocha Frosting and Chocolate Glaze.

Spread batter in pan. Bake 18 to 22 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Coffee Frosting. Drizzle with Easy Chocolate Glaze. Cut into 4 rows by 4 rows.

COFFEE FROSTING:

Dissolve coffee in very hot water in medium bowl. Stir in remaining ingredients until smooth.

EASY CHOCOLATE GLAZE:

Melt ingredients in a 1-quart saucepan over low heat, stirring constantly, until smooth.

Moravian Ginger Cookies

Serving Size : 12 Preparation Time :0:00

Categories : Chapter 6

Rolling in Dough

Amount	Measure	Ingredient	Preparation Method
1/3	cup	molasses	
1/4	cup	shortening	
2	tablespoons	packed brown sugar	
1 1/4	cups	all-purpose flour	
		OR	
1 1/4	cups	whole wheat flour	
1/4	teaspoon	salt	
1/4	teaspoon	baking soda	
1/4	teaspoon	baking powder	
1/4	teaspoon	ground cinnamon	
1/4	teaspoon	ground ginger	
1/4	teaspoon	ground cloves	
		Dash	ground nutmeg
		Dash	ground allspice
		Easy Creamy Frosting -- (recipe follows)	

EASY CREAMY FROSTING

1	cup	powdered sugar	
1/2	teaspoon	vanilla	
1	tablespoon	half-and-half (1 to 2 tablespoons)	

Mix molasses, shortening and brown sugar in large bowl with spoon. Stir in remaining ingredients except Easy Creamy Frosting. Cover and refrigerate about 4 hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick or until paper-thin on floured cloth-covered surface. Cut into 3-inch rounds with floured cutter. Place about 1/2 inch apart on ungreased cookie sheet. Bake 1/8-inch-thick cookies about 8 minutes, paper-thin cookies about 5 minutes, or until light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Easy Creamy Frosting.

EASY CREAMY FROSTING:

Mix all ingredients until smooth and spreadable.

Mousse Bars

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	vanilla wafer crumbs (about 40 wafers)
1/4	cup	butter or margarine -- melted
3/4	cup	whipping (heavy) cream
1	(6 ounce) package	semisweet chocolate chips (1 cup)
3		eggs
1/3	cup	sugar
1/8	teaspoon	salt
		Chocolate Topping -- (recipe follows)

CHOCOLATE TOPPING

1/2	cup	semisweet chocolate chips
1	tablespoon	shortening

Heat oven to 350°. Mix wafer crumbs and butter with spoon. Press in ungreased square pan, 8 × 8 × 2 or 9 × 9 × 2 inches. Bake 10 minutes.

Heat whipping cream and chocolate chips over low heat, stirring frequently, until chocolate is melted; remove from heat. Cool 5 minutes. Beat eggs, sugar and salt in large bowl with wire whisk until foamy. Pour chocolate mixture into egg mixture, stirring constantly. Pour over baked layer. Bake 25 to 35 minutes or until center springs back when touched lightly. Cool 15 minutes.

Spread with Chocolate Topping. Refrigerate uncovered about 2 hours or until chilled. Cut into 4 rows by 4 rows. Store covered in refrigerator.

CHOCOLATE TOPPING:

Melt chocolate chips and shortening over low heat, stirring frequently, until smooth.

Multigrain Cutouts

Amount	Measure	Ingredient	Preparation Method
1	cup	sugar	
2/3	cup	shortening	
3 1/4	cups	whole wheat flour	
1/4	cup	cornmeal	
1/4	cup	wheat germ	
3/4	cup	milk	
1	teaspoon	baking powder	
1/2	teaspoon	salt	
1/2	teaspoon	vanilla	
		Baked-On Frosting -- (recipe follows)	

BAKED-ON FROSTING

2/3	cup	all-purpose flour	
2/3	cup	butter or margarine -- softened	
1	tablespoon	hot water	

Heat oven to 350°. Beat sugar and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Baked-On Frosting.

Roll about one-third of dough at a time 1/8 inch thick on lightly floured surface. Cut with sports-shape cookie cutters. Place 1 inch apart on ungreased cookie sheet.

Place Baked-On Frosting in decorating bag with #5 writing tip. Pipe frosting on unbaked cookies to outline or decorate. Bake 12 to 14 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

BAKED-ON FROSTING:

Mix flour and butter until smooth. Stir in hot water.

No-Bake Apricot Balls

Amount	Measure	Ingredient -- Preparation Method
1	(6 ounce) package	dried apricots
1	cup	hazelnuts
2 1/2	cups	graham cracker crumbs
1	(14 ounce) can	sweetened condensed milk

Place apricots and hazelnuts in food processor. Cover and process, using quick on-and-off motions, until finely chopped. Place mixture in large bowl. Stir in cracker crumbs and milk.

Shape mixture into 1-inch balls. Cover tightly and store in refrigerator up to 2 weeks or freeze up to 2 months.

No-Bake Honey-Oat Bars

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	sugar
1/4	cup	butter or margarine
1/3	cup	honey
1/2	teaspoon	ground cinnamon
1	cup	diced dried fruit and raisin mixture
1 1/2	cups	Wheaties® cereal
1	cup	quick-cooking oats
1/2	cup	sliced almonds

Butter square pan, 9 × 9 × 2 inches. Heat sugar, butter, honey and cinnamon to boiling in 3-quart saucepan over medium heat, stirring constantly. Boil 1 minute, stirring constantly; remove from heat. Stir in dried fruit. Stir in remaining ingredients.

Press mixture in pan with back of wooden spoon. Cool completely. Cut into 6 rows by 4 rows.

No-Bake Peanut Butter Squares

Amount	Measure	Ingredient	Preparation Method
2	cups	powdered sugar	
1	cup	butter or margarine	-- softened
1	cup	peanut butter	
1	teaspoon	vanilla	
2 3/4	cups	graham cracker crumbs	
1	cup	chopped peanuts	
1	(12 ounce) package	semisweet chocolate chips	(2 cups)
1/4	cup	peanut butter	

Line square pan, 9 × 9 × 2 inches, with aluminum foil. Beat powdered sugar, butter, 1 cup peanut butter and the vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in graham cracker crumbs and peanuts (mixture will be stiff). Press in pan.

Melt chocolate chips and 1/4 cup peanut butter over low heat, stirring frequently, until smooth. Spread over bars. Refrigerate about 1 hour or until chocolate is firm. Remove from pan, using foil to lift; fold back foil. Cut into 6 rows by 6 rows. Refrigerate about 2 hours or until firm. Store covered in refrigerator.

No-Roll Coconut-Sugar Cookies

Amount	Measure	Ingredient -- Preparation Method
2	cups	sugar
2	cups	butter or margarine -- softened
1	cup	flaked coconut
1	teaspoon	vanilla
3	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	salt
		Sugar

Heat oven to 350°. Beat 2 cups sugar, the butter, coconut and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

Shape dough by rounded teaspoonfuls into balls. Place about 3 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into sugar; press on shaped dough to flatten slightly. Bake 8 to 10 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.

No-Roll Sugar Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	granulated sugar
1	cup	powdered sugar
1	cup	butter or margarine -- softened
1	cup	vegetable oil
2	teaspoons	vanilla
3 1/2	cups	all-purpose flour
3/4	cup	cornstarch
1	teaspoon	baking soda
1	teaspoon	cream of tartar
1/2	teaspoon	salt
		Granulated sugar

Beat sugars, butter, oil and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except granulated sugar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough until about 1/4 inch thick. Bake 6 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack.

Oatmeal Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	yellow cake mix
2	cups	quick-cooking oats
1	cup	sugar
1	cup	vegetable oil
2		eggs
1	cup	chopped pecans
1 1/2	teaspoons	vanilla

Heat oven to 350°. Mix cake mix (dry), oats and sugar in large bowl with spoon. Mix oil and eggs; stir into oat mixture thoroughly. Stir in pecans and vanilla.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake about 12 minutes or until light brown. Remove from cookie sheet to wire rack.

Oatmeal Lacies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	quick-cooking oats
2/3	cup	packed brown sugar
1/3	cup	butter or margarine -- melted
1/4	cup	milk
2	tablespoons	all-purpose flour
1	teaspoon	baking powder
1/8	teaspoon	salt
1		egg

Heat oven to 350°. Grease and flour cookie sheet.* Beat all ingredients in large bowl with electric mixer on medium speed, or mix with spoon.

Drop dough by level tablespoonfuls about 3 inches apart onto cookie sheet. Bake 8 to 10 minutes or until edges are golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack, using wide, thin-bladed pancake turner.

Oatmeal-Raisin Cookies

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	granulated sugar
2/3	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	unsweetened applesauce
1/2	cup	fat-free, cholesterol-free egg product
		OR
2		eggs
1 1/2	teaspoons	ground cinnamon
1	teaspoon	baking soda
1/2	teaspoon	baking powder
1/2	teaspoon	salt
1 1/2	teaspoons	vanilla
3	cups	quick-cooking or old-fashioned oats
1	cup	all-purpose flour
2/3	cup	raisins

Heat oven to 375°. Mix all ingredients except oats, flour and raisins in large bowl with spoon. Stir in oats, flour and raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Old-Fashioned Date Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	packed brown sugar
1	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
1	teaspoon	vanilla
2		eggs
2	cups	all-purpose flour
1	cup	quick-cooking or old-fashioned oats
1	teaspoon	baking soda
1/4	teaspoon	salt
1	(8 ounce) package	chopped dates
1/2	cup	chopped pecans

Heat oven to 350°. Grease cookie sheet. Beat brown sugar, butter, orange peel, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking soda and salt. Stir in dates and pecans.

Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack.

Old-Fashioned Rum-Raisin Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	raisins
1/2	cup	water
1/4	cup	rum
3/4	cup	sugar
1/2	cup	butter or margarine -- softened
1		egg
1 3/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt

Heat raisins, water and rum to boiling in 1-quart saucepan; reduce heat. Simmer uncovered 20 to 30 minutes or until raisins are plump and liquid has evaporated. Cool raisins 30 minutes.

Heat oven to 375°. Beat sugar and butter in large bowl with electric mixer on medium speed about 3 minutes or until fluffy, or mix with spoon. Beat in egg. Stir in remaining ingredients. Stir in raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Remove from cookie sheet to wire rack.

Orange Madeleines

Amount	Measure	Ingredient -- Preparation Method
1		egg -- separated
1/2	cup	granulated sugar
1	cup	all-purpose flour
1/2	cup	milk
2	tablespoons	vegetable oil
1	tablespoon	orange-flavored liqueur
1 1/2	teaspoons	baking powder
1 1/2	teaspoons	grated orange peel
1/4	teaspoon	salt
		Powdered sugar

Heat oven to 375°. Grease and flour twenty-four 3-inch* madeleine mold pan. Beat egg white in small bowl with electric mixer on medium speed until foamy. Beat in 1/4 cup of the granulated sugar, 1 tablespoon at a time; continue beating until very stiff and glossy. Set aside.

Beat remaining 1/4 cup granulated sugar, the egg yolk and remaining ingredients except powdered sugar in medium bowl on high speed 2 minutes, scraping bowl occasionally. Fold in egg white mixture.

Fill molds two-thirds full. Tap pan firmly on counter to remove air bubbles. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from molds to wire rack. Cool completely. Sprinkle with powdered sugar just before serving.

Orange Slices

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
1	teaspoon	vanilla
1		egg
2 3/4	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	cream of tartar
		Orange sugar -- see Notes
		Frosting -- (recipe follows)

FROSTING

2	cups	powdered sugar
1/2	teaspoon	vanilla
2	tablespoons	(about) half-and-half

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in orange peel, vanilla and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured surface. Cut into 3-inch rounds; cut rounds in half. Place on ungreased cookie sheet. Sprinkle with orange sugar. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Place Frosting in decorating bag with #3 writing tip. Pipe on cookies to outline orange segments.

FROSTING:

Mix all ingredients until smooth and spreadable.

Orange-Almond Biscotti

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
2		eggs
3 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	salt
1/3	cup	slivered almonds -- toasted (see Notes) and chopped

Heat oven to 350°. Beat sugar, butter, orange peel and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in almonds. Divide dough in half. Shape each half into rectangle, 10 × 3 inches, on ungreased cookie sheet.

Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet 15 minutes. Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.

Bake about 15 minutes or until crisp and light brown. Remove from cookie sheet to wire rack.

Orange-Almond Pillows

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	blanched whole almonds -- ground
1	tablespoon	grated orange peel
1		egg white
1/2	cup	powdered sugar
		Orange Glaze -- (recipe follows)

ORANGE GLAZE

3/4	cup	powdered sugar
1/4	teaspoon	grated orange peel
3	teaspoons	orange juice (3 to 4 teaspoons)

Heat oven to 350°. Grease and flour cookie sheet, or cover with cooking parchment paper. Mix ground almonds and orange peel; set aside. Beat egg white in medium bowl with electric mixer on high speed until stiff but not dry. Gradually beat in powdered sugar. Beat on high speed about 3 minutes or until slightly stiff. Fold almond mixture into egg white mixture (mixture will be stiff).

Roll dough into rectangle, 9 × 6 inches, on cloth-covered surface generously dusted with powdered sugar. Cut into 1 1/2-inch squares. Place 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until set and very light brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Orange Glaze.

ORANGE GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

Outrageous Double Chocolate-White Chocolate Chunk Cookies

Amount	Measure	Ingredient -- Preparation Method
1	(24 ounce) package	semisweet chocolate chips (4 cups)
1	cup	butter or margarine -- softened
1	cup	packed brown sugar
1	teaspoon	vanilla
2		eggs
2 1/2	cups	all-purpose flour
1 1/2	teaspoons	baking soda
1/2	teaspoon	salt
1	(6 ounce) package	white baking bars -- cut into 1/4- to 1/2-inch chunks
1	cup	pecan or walnut halves

Heat oven to 350°. Heat 1 1/2 cups of the chocolate chips in 1-quart saucepan over low heat, stirring constantly, until melted. Cool to room temperature, but do not allow chocolate to become firm.

Beat butter, brown sugar and vanilla in large bowl with electric mixer on medium speed until light and fluffy. Beat in eggs and melted chocolate until light and fluffy. Stir in flour, baking soda and salt. Stir in remaining 2 1/2 cups chocolate chips, the white baking bar chunks and pecan halves.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until set (centers will appear soft and moist). Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Palmiers

Amount	Measure	Ingredient	Preparation Method
		Sugar	
1/2	(17 1/4 ounce)	package frozen puff pastry (1 sheet)	-- thawed
1/2	cup	sugar	
1	ounce	semisweet baking chocolate	-- melted

Heat oven to 375°. Lightly grease cookie sheet. Sprinkle sugar over kitchen counter or breadboard. Roll pastry into 1/8-inch-thick rectangle, 12 × 9 1/2 inches, on sugared surface. Mark a line lengthwise down center of rectangle. Fold long sides of rectangle toward center line, leaving 1/4 inch uncovered at center. Fold rectangle lengthwise in half to form strip, 12 × 2 1/2 inches, lightly pressing pastry together.

Cut strip crosswise into 1/4-inch slices. Coat both sides of slices with 1/2 cup sugar. Place about 2 inches apart on cookie sheet. Bake 8 to 10 minutes, turning after 5 minutes, until cookies begin to turn golden brown. Immediately remove from cookie sheet to wire rack.

Cool completely. Dip ends of cookies into melted chocolate. Place on waxed paper until chocolate is firm.

Mark a line lengthwise down center of dough.

Fold long sides toward center line, leaving 1/4 inch at center.

Fold dough in half lengthwise to form strip.

Pastel Mint Drops

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	sugar
1/2	cup	vegetable oil
2		eggs
1	teaspoon	vanilla
2	cups	all-purpose flour
2	teaspoons	baking powder
1/2	teaspoon	salt
1/2	cup	chopped party mints (pastel mint candies)

Heat oven to 375°. Beat sugar, oil, eggs and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in candies.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Peach Triangles

1 cup sugar
1/2 cup shortening
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
Peach Filling -- (recipe follows)
Sugar

PEACH FILLING

2/3 cup peach preserves
1/2 cup finely chopped dried peaches

Heat oven to 375°. Beat 1 cup sugar, the shortening and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Prepare Peach Filling.

Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 3-inch rounds. Place 1 level teaspoon filling on center of each round. Bring three sides of each round together at center to form triangle. Pinch edges together to form 3 slight ridges. Place on ungreased cookie sheet. Sprinkle with sugar. Bake 9 to 12 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

PEACH FILLING:

Mix ingredients until spreadable.

Peanut Butter and Jam Bars

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	shortening
1/2	cup	peanut butter
1		egg
1 1/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
1/2	cup	red raspberry jam
		Vanilla Drizzle -- (recipe follows)

VANILLA DRIZZLE

2	tablespoons	butter or margarine
1	cup	powdered sugar
1	teaspoon	vanilla
3	teaspoons	hot water (3 to 4 teaspoons)

Heat oven to 350°. Beat sugars, shortening, peanut butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder.

Reserve 1 cup dough. Press remaining dough in ungreased rectangular pan, 13 × 9 × 2 inches. Spread with jam. Crumble reserved dough and sprinkle over jam; gently press into jam. Bake 20 to 25 minutes or until golden brown. Cool completely. Drizzle with Vanilla Drizzle. Cut into 8 rows by 4 rows.

VANILLA DRIZZLE:

Melt butter in 1-quart saucepan over low heat; remove from heat. Stir in powdered sugar and vanilla. Stir in hot water, 1 teaspoon at a time, until smooth and thin enough to drizzle.

Peanut Butter and Jelly Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	French vanilla cake mix
1/2	cup	butter or margarine -- softened
1		egg
1	(12 ounce) jar	strawberry jelly (about 1 cup)
1	(10 ounce) package	peanut butter chips

Heat oven to 375°. Grease rectangular pan, 13 × 9 × 2 inches. Mix cake mix (dry), butter and egg in large bowl with spoon (mixture will be stiff). Press evenly in pan, flouring fingers if necessary.

Microwave jelly in microwavable bowl uncovered on Medium (50%) 1 minute. Spread evenly over mixture in pan to within 1/2 inch of edges. Sprinkle peanut butter chips over jelly.

Bake 25 to 30 minutes or until golden brown around edges. Cool completely. Cut into 8 rows by 4 rows. For easier cutting, use sharp or wet knife.

Peanut Butter Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	peanut butter
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1		egg
1 1/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt
		Granulated sugar

Heat oven to 375°. Beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.

Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten slightly in crisscross pattern with fork or potato masher dipped into granulated sugar. Bake 9 to 10 minutes or until light brown. Cool 5 minutes; remove from cookie sheet to wire rack.

Peanut Butter Hidden Middles

Amount	Measure	Ingredient	Preparation Method
1	(1 pound 1.5 ounce)	pouch	peanut butter cookie mix
1/3	cup	vegetable oil	
1		egg	
36		miniature marshmallows	
12		one-inch chocolate-covered peanut butter cup candies	
12		chocolate-covered peanut-buttery candy balls (about 1/2 inch in diameter)	
		Sugar	

Heat oven to 375°. Empty cookie mix into large bowl. Break up lumps in mix with spoon. Stir in oil and egg until soft dough forms.

Divide dough into thirds. Shape one-third dough by tablespoonfuls around 3 miniature marshmallows. Shape one-third dough by tablespoonfuls around 1 peanut butter cup. Shape one-third dough by tablespoonfuls around 1 candy ball. Roll each ball in sugar. Place about 2 inches apart on ungreased cookie sheet. Bake 7 to 9 minutes or until light golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Peanut Butter Swirl Brownies

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
2	tablespoons	milk
2		eggs
3/4	cup	all-purpose flour
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1/4	cup	creamy peanut butter
1/3	cup	peanut butter chips
1/3	cup	baking cocoa
1/3	cup	semisweet chocolate chips

Heat oven to 350°. Grease square pan, 9 × 9 × 2 inches. Beat sugars, butter, milk and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Divide batter in half (about 1 cup plus 2 tablespoons for each half). Stir peanut butter and peanut butter chips into one half. Stir cocoa and chocolate chips into remaining half.

Spoon chocolate batter into pan in 8 mounds in checkerboard pattern. Spoon peanut butter batter between mounds of chocolate batter. Gently swirl through batters with knife for marbled design.

Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 4 rows by 4 rows.

Peanut Butter-Brickle Chip Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	yellow cake mix
1	cup	crunchy peanut butter
1/2	cup	water
2		eggs
2	(6 ounce) packages	almond brickle chips or toffee chips with chocolate (2 cups)
1	(12 ounce) package	semisweet chocolate chips (2 cups)

Heat oven to 350°. Grease and flour jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Mix cake mix (dry), peanut butter, water and eggs in large bowl with spoon. Stir in almond brickle chips. Spread evenly in pan.

Bake 20 to 25 minutes or until golden brown. Immediately sprinkle chocolate chips over hot bars. Let stand about 5 minutes or until chips are melted; spread evenly. Cool completely. Cut into 10 rows by 6 rows.

Peanut Butter-Chocolate Chip Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	devil's food or white cake mix
1/3	cup	water
1/4	cup	butter or margarine -- softened
3/4	cup	peanut butter
2		eggs
1	(12 ounce) package	semisweet chocolate chips (2 cups)

Heat oven to 375°. Beat half of the cake mix (dry), the water, butter, peanut butter and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix and the chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes (centers will be soft). Cool 1 minute; remove from cookie sheet to wire rack.

Peanut Butter-Marshmallow Treats

Amount	Measure	Ingredient -- Preparation Method
32	large	marshmallows
	OR	
3	cups	miniature marshmallows
1/4	cup	butter or margarine
1/2	teaspoon	vanilla
5	cups	Reese's® Peanut Butter Puffs® cereal

Spray square pan, 9 × 9 × 2 inches, with cooking spray. Heat marshmallows and butter in 3-quart saucepan over low heat, stirring constantly, until marshmallows are melted and mixture is smooth; remove from heat. Stir in vanilla.

Stir in half of the cereal at a time until evenly coated. Press in pan; cool. Cut into 6 rows by 6 rows.

Pecan Crisps

Amount	Measure	Ingredient -- Preparation Method
2	cups	sugar
3/4	cup	very finely chopped pecans
1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
2 1/4	cups	all-purpose flour
2 1/2	teaspoons	baking powder
1/4	teaspoon	salt

Heat oven to 375°. Mix sugar and pecans in large bowl; reserve 3/4 cup. Beat butter, vanilla and eggs into remaining sugar mixture with electric mixer on low speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll dough into rectangle, 18 × 13 inches, on lightly floured surface. Sprinkle with reserved sugar mixture. Press sugar mixture into dough with rolling pin. Cut dough diagonally every 2 inches in both directions with pastry wheel or knife to form diamonds. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Immediately remove from cookie sheet to wire rack.

Pecan Pie Squares

Amount	Measure	Ingredient -- Preparation Method
3	cups	all-purpose flour
3/4	cup	butter or margarine -- softened
1/3	cup	sugar
1/2	teaspoon	salt
		Pecan Filling -- (recipe follows)

PECAN FILLING

4		eggs -- slightly beaten
1 1/2	cups	sugar
1 1/2	cups	corn syrup
3	tablespoons	butter or margarine -- melted
1 1/2	teaspoons	vanilla
2 1/2	cups	chopped pecans

Heat oven to 350°. Grease jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Beat flour, butter, sugar and salt in large bowl with electric mixer on low speed until crumbly (mixture will be dry). Press firmly in pan. Bake about 20 minutes or until light golden brown.

Pour Filling over baked layer; spread evenly. Bake about 25 minutes or until filling is set. Cool completely. Cut into 10 rows by 6 rows.

PECAN FILLING:

Mix all ingredients except pecans in large bowl until well blended. Stir in pecans.

Pineapple Puffs

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	sour cream
		OR
1/2	cup	plain yogurt
1		egg
1	(8 ounce) can	crushed pineapple in juice -- undrained
3 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	vanilla
1/2	teaspoon	salt
1/2	cup	chopped almonds
		Vanilla Glaze -- (recipe follows)

VANILLA GLAZE

2	cups	powdered sugar
1	teaspoon	vanilla
2	tablespoons	milk (2 to 3 tablespoons)

Heat oven to 375°. Beat sugar, butter, sour cream, egg and pineapple in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, vanilla and salt. Stir in almonds.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Spread with Vanilla Glaze.

VANILLA GLAZE:

Pistachio-Chocolate Checkers

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1		egg
2 2/3	cups	all-purpose flour
1/4	teaspoon	salt
1/4	cup	baking cocoa
1	tablespoon	milk
1/4	cup	finely chopped pistachio nuts
2	drops	green food color, if desired (2 to 3 drops)

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Divide dough in half. Stir cocoa and milk into one half. Stir nuts and food color into other half.

Pat chocolate dough into rectangle, 6 × 5 inches. Cut crosswise into 8 strips, 3/4 inch wide. Repeat with pistachio dough. Place 2 strips of each color of dough side by side, alternating colors. Top with 2 strips of each dough, alternating colors to create checkerboard. Gently press strips together. Repeat with remaining strips to make second rectangle. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut rectangles crosswise into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

Pizzelles

Amount	Measure	Ingredient -- Preparation Method
2	cups	all-purpose flour
1	cup	sugar
3/4	cup	butter or margarine -- melted and cooled
1	tablespoon	anise extract
		OR
1	tablespoon	vanilla
4		eggs -- slightly beaten

Heat pizzelle iron according to manufacturer's directions. Mix all ingredients in a medium bowl. Drop 1 tablespoon batter onto heated pizzelle iron; close. Cook about 30 seconds or until golden brown. Carefully remove pizzelle from iron. Cool on wire rack. Repeat for each cookie.

Poppy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1	cup	butter or margarine -- softened
1		egg
1 3/4	cups	all-purpose flour
2	tablespoons	poppy seed
1	teaspoon	baking powder
1/4	teaspoon	salt
		Poppy Seed Glaze -- (recipe follows)

POPPY SEED GLAZE

1 1/2	cups	powdered sugar
2	tablespoons	milk
1	teaspoon	poppy seed
1/2	teaspoon	vanilla

Heat oven to 375°. Beat sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, poppy seed, baking powder and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Drizzle with Poppy Seed Glaze.

POPPY SEED GLAZE:

Mix all ingredients until smooth.

Pumpkin-Spice Bars

Amount	Measure	Ingredient -- Preparation Method
4		eggs
2	cups	sugar
1	cup	vegetable oil
1	(15 ounce) can	pumpkin
2	cups	all-purpose flour
2	teaspoons	baking powder
2	teaspoons	ground cinnamon
1	teaspoon	baking soda
1/2	teaspoon	salt
1/2	teaspoon	ground ginger
1/4	teaspoon	ground cloves
1	cup	raisins
		Cream Cheese Frosting -- (recipe follows)
1/2	cup	chopped nuts

CREAM CHEESE FROSTING

1	(3 ounce) package	cream cheese -- softened
1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla
2	cups	powdered sugar

Heat oven to 350°. Grease jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Mix eggs, sugar, oil and pumpkin in large bowl with spoon. Stir in flour, baking powder, cinnamon, baking soda, salt, ginger and cloves. Stir in raisins.

Spread batter in pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Cream Cheese Frosting. Sprinkle with nuts. Cut into 8 rows by 6 rows. Store covered in refrigerator.

Raspberry Logs

Amount	Measure	Ingredient -- Preparation Method
1	cup	granulated sugar
1/2	cup	butter or margarine
1/4	cup	shortening
2	teaspoons	vanilla
2		eggs
2 1/4	cups	all-purpose flour
1/2	cup	ground walnuts
1	teaspoon	baking powder
1/4	teaspoon	salt
1/2	cup	raspberry preserves
		Powdered sugar

Beat granulated sugar, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, walnuts, baking powder and salt. Cover and refrigerate about 3 hours or until firm.

Heat oven to 375°. Roll half of dough at a time into 12-inch square on floured cloth-covered surface. Cut into rectangles, 2 × 3 inches. Spoon 1/2 teaspoon preserves along one 3-inch side of each rectangle to within 1/4 inch of edge. Fold dough over preserves, beginning at 3-inch side. Seal edges with fork. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Roll in powdered sugar while warm.

Raspberry-Chocolate Bars

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	all-purpose flour
3/4	cup	sugar
3/4	cup	butter or margarine -- softened
1	(10 ounce)	package frozen sweetened raspberries -- thawed and undrained
1/4	cup	orange juice
1	tablespoon	cornstarch
3/4	cup	miniature semisweet chocolate chips

Heat oven to 350°. Beat flour, sugar and butter with electric mixer on medium speed, or mix with spoon. Press in bottom of ungreased rectangular pan, 13 × 9 × 2 inches. Bake 15 minutes.

Mix raspberries, orange juice and cornstarch in 1-quart saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Cool 10 minutes. Sprinkle chocolate chips over baked layer. Spoon raspberry mixture over chocolate chips; spread carefully.

Bake about 20 minutes or until raspberry mixture is set. Refrigerate until chocolate is firm. Cut into 8 rows by 6 rows.

Rocky Road Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	milk chocolate cake mix
1/2	cup	butter or margarine -- melted
1/4	cup	packed brown sugar
1/3	cup	water
2		eggs
1	cup	chopped nuts
3	cups	miniature marshmallows
1/3	cup	Rich & Creamy chocolate ready-to-spread frosting

Heat oven to 350°. Grease and flour rectangular pan, 13 × 9 × 2 inches. Mix half of the cake mix (dry), the butter, brown sugar, water and eggs in large bowl with spoon until smooth. Stir in remaining cake mix and the nuts. Spread in pan.

Bake 20 minutes; sprinkle with marshmallows. Bake 10 to 15 minutes or until marshmallows are puffed and golden.

Microwave frosting in microwavable bowl uncovered on High 15 seconds. Drizzle over bars. Cool completely. For easier cutting, use plastic knife dipped in hot water. Cut into 6 rows by 4 rows.

Rocky Road Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	semisweet chocolate chips
1/2	cup	butter or margarine
1 1/2	cups	all-purpose flour
1	cup	sugar
1/2	teaspoon	baking powder
1/2	teaspoon	vanilla
1/4	teaspoon	salt
2		eggs
1	cup	chopped nuts
48		(about) miniature marshmallows

Melt 1/2 cup of the chocolate chips and the butter in 1-quart saucepan over low heat, stirring occasionally, until smooth; remove from heat. Cool slightly.

Heat oven to 400°. Mix melted chocolate mixture, flour, sugar, baking powder, vanilla, salt and eggs in large bowl with spoon. Stir in nuts and remaining 1/2 cup chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Press 1 marshmallow into center of each cookie. Bake 8 to 12 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack.

Rolled Sugar Cookies

Amount	Measure	Ingredient -- Preparation Method
1	package	yellow cake mix
1/2	cup	shortening
1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla, almond extract or lemon extract
1		egg
		White or colored granulated sugar

Heat oven to 375°. Beat half of the cake mix (dry), the shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix.

Divide dough into 4 equal parts. Roll each part 1/8 inch thick on lightly floured cloth-covered surface with cloth-covered rolling pin. Cut into desired shapes; sprinkle with sugar. Place 2 inches apart on ungreased cookie sheet.

Bake 5 to 7 minutes or until light brown. Cool slightly; remove from cookie sheet to wire rack.

Rosettes

Amount	Measure	Ingredient -- Preparation Method
1	tablespoon	granulated sugar
1/2	teaspoon	salt
1		egg
1/2	cup	all-purpose flour
1/2	cup	water
		OR
1/2	cup	milk
1	tablespoon	vegetable oil
		Vegetable oil
		Rosette Glaze -- (recipe follows)
		OR
		Powdered sugar
		 ROSETTE GLAZE
1 1/2	cups	powdered sugar
3	tablespoons	milk
1/2	teaspoon	grated orange or lemon peel
		OR
1/2	teaspoon	vanilla
		OR
1/4	teaspoon	almond extract
		Food color, if desired

Beat granulated sugar, salt and egg in deep 1 1/2-quart bowl with electric mixer on medium speed. Beat in flour, water and 1 tablespoon oil until smooth. Heat oil (2 to 3 inches) in 3-quart saucepan over medium-high heat to 400°.

Heat rosette iron before making each cookie by placing in hot oil 1 minute. Tap excess oil from iron onto paper towel. Dip hot iron into batter just to top edge (do not go over top). Fry about 30 seconds or until golden brown. Immediately remove rosette. Invert onto paper towel to cool. Just before serving, dip rosettes into Rosette Glaze, or sprinkle with powdered sugar.

ROSETTE GLAZE:

Mix all ingredients until smooth.

Rum-Raisin Sandwich Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	powdered sugar
1	cup	butter or margarine -- softened
1		egg
2 1/4	cups	all-purpose flour
1/4	teaspoon	cream of tartar
1	cup	raisins -- finely chopped
		Rum Frosting -- (recipe follows)
RUM FROSTING		
2	cups	powdered sugar
1/4	cup	butter or margarine -- softened
1/4	teaspoon	rum extract
2	tablespoons	milk

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cream of tartar. Stir in raisins. Divide dough in half. Shape each half into roll, 10 inches long. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut rolls into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 7 to 9 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Spread about 1 teaspoon frosting between bottoms of pairs of cookies.

RUM FROSTING:

Mix all ingredients until smooth and spreadable.

Russian Tea Cakes

Amount	Measure	Ingredient	Preparation Method
1	cup	butter or margarine	-- softened
1/2	cup	powdered sugar	
1	teaspoon	vanilla	
2 1/4	cups	all-purpose flour	
1/4	teaspoon	salt	
3/4	cup	finely chopped nuts	
		Powdered sugar	

Heat oven to 400°. Beat butter, 1/2 cup powdered sugar and the vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Stir in nuts.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 9 minutes or until set but not brown. Immediately remove from cookie sheet; roll in powdered sugar. Cool completely on wire rack. Roll in powdered sugar again.

Snickerdoodles

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	sugar
1	tablespoon	ground cinnamon
1 1/2	cups	sugar
1/2	cup	shortening
1/2	cup	butter or margarine -- softened
2		eggs
2 3/4	cups	all-purpose flour
2	teaspoons	cream of tartar
1	teaspoon	baking soda
1/4	teaspoon	salt

Heat oven to 400°. Mix 1/4 cup sugar and the cinnamon; set aside. Beat 1 1/2 cups sugar, the shortening, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cream of tartar, baking soda and salt.

Shape dough into 1 1/4-inch balls. Roll in sugar-cinnamon mixture. Place about 2 inches apart on ungreased cookie sheet. Bake about 10 minutes or until centers are almost set. Remove from cookie sheet to wire rack.

Snowflakes

Amount	Measure	Ingredient -- Preparation Method
3		eggs -- beaten
2	tablespoons	vegetable oil
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1 3/4	cups	all-purpose flour (1 3/4 to 2 cups)
		Vegetable oil
		Powdered sugar

Mix eggs, 2 tablespoons oil, the baking powder and salt in large bowl with spoon. Gradually stir in enough flour to make a very stiff dough. Turn onto lightly floured surface. Knead 5 minutes.

Heat oil (at least 1 inch deep) in Dutch oven to 375°. Roll half of dough at a time as thin as possible on generously floured surface, turning dough frequently to prevent sticking. (Dough will bounce back; continue rolling until it stays stretched out.)

Cut dough into 3-inch squares, hexagons or circles, using pastry wheel, knife or cookie cutter. Fold pieces into fourths. Cut random designs into edges.* Open folded dough. Fry 2 or 3 opened dough pieces at a time about 30 seconds or until light brown. Turn quickly and fry about 30 seconds or until light brown on other side. Drain on paper towels. Cool completely. Sprinkle with powdered sugar just before serving.

*Cut all pieces before starting to fry, placing them on lightly floured surface.

Soft Molasses Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
3/4	cup	sour cream
1/2	cup	light or dark molasses
1		egg
3	cups	all-purpose flour
1 1/2	teaspoons	baking soda
1	teaspoon	ground ginger
1	teaspoon	ground cinnamon
1/2	teaspoon	salt
		Sugar, if desired

Heat oven to 375°. Beat 1 cup sugar, the butter, shortening, sour cream, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Sprinkle sugar over cookies while still warm.

Sour Cream Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	packed brown sugar
1	cup	sour cream
1/2	cup	shortening
1	teaspoon	vanilla
2		eggs
2 3/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	salt
1	cup	chopped pecans, if desired
		Browned Butter Glaze -- (recipe follows)

BROWNED BUTTER GLAZE

1/3	cup	butter or margarine
2	cups	powdered sugar
1 1/2	teaspoons	vanilla
2	tablespoons	hot water (2 to 3 tablespoons)

Heat oven to 375°. Beat brown sugar, sour cream, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in pecans.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread with Browned Butter Glaze.

BROWNED BUTTER GLAZE:

Heat butter in 1-quart saucepan over low heat, stirring occasionally, until golden brown; remove from heat. Stir in remaining ingredients until smooth and spreadable.

Sour Cream-Milk Chocolate Chip Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1/2	cup	sour cream
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1	teaspoon	vanilla
1		egg
2 1/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/4	teaspoon	salt
1	(11 1/2 ounce) package	milk chocolate chips (2 cups)

Heat oven to 350°. Beat sugar, sour cream, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until set and just beginning to brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Sour Cream-Sugar Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/3	cup	butter or margarine -- softened
1/4	cup	shortening
1/2	teaspoon	lemon extract
1		egg
2 2/3	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	baking soda
1/2	teaspoon	salt
2/3	cup	sour cream
		Sugar

Heat oven to 375°. Beat 1 cup sugar, the butter, shortening, lemon extract and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, baking soda, salt and sour cream.

Roll one third of dough at a time 1/4 inch thick on well-floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with sugar. Bake 7 to 8 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack.

Spicy Iced Applesauce Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/4	cups	packed brown sugar
1/4	cup	butter or margarine -- softened
1/4	cup	applesauce
1		egg
2 1/4	cups	all-purpose flour
2	teaspoons	baking powder
1/2	teaspoon	salt
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground nutmeg
1/2	teaspoon	ground cloves
		Icing -- (recipe follows)
		Colored sugar if desired

ICING

1	envelope	unflavored gelatin
1/2	cup	cold water
1/2	cup	granulated sugar
1	cup	powdered sugar
1/2	teaspoon	baking powder
1	teaspoon	vanilla
		Dash salt

Beat brown sugar, butter, applesauce and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Icing and colored sugar. Cover and refrigerate at least 1 hour until chilled.

Heat oven to 375°. Grease cookie sheet. Roll dough 1/8 inch thick on floured cloth-covered surface. Cut with 2 1/2-inch cookie cutters. Place cookies about 1 inch apart on cookie sheet. Bake 7 to 9 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Icing. Sprinkle with colored sugar. Let icing dry about 2 hours before stacking cookies.

ICING:

Sprinkle gelatin on cold water in 1 1/2-quart saucepan to soften. Stir in granulated sugar. Heat to rolling boil; reduce heat. Simmer uncovered 10 minutes, stirring frequently. Pour hot mixture over powdered sugar in small bowl; beat with electric mixer on medium speed until smooth. Beat in remaining ingredients on high speed, scraping bowl frequently, until soft peaks form and icing is glossy.

Spicy Pumpkin-Date Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	cup	canned pumpkin
2		eggs
2	cups	all-purpose flour
2	teaspoons	baking powder
2	teaspoons	ground cinnamon
1/2	teaspoon	ground nutmeg
1/2	teaspoon	ground ginger
1/4	teaspoon	ground cloves
1	cup	chopped dates
1/2	cup	chopped walnuts

Heat oven to 375°. Beat sugar and butter in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in pumpkin and eggs. Stir in remaining ingredients except dates and walnuts. Stir in dates and walnuts.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until edges are set. Immediately remove from cookie sheet to wire rack.

Spicy Seascape Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
2/3	cup	powdered sugar
2	tablespoons	light molasses
1		egg
2	cups	all-purpose flour
2	teaspoons	ground cardamom
1 1/2	teaspoons	ground cinnamon
1	teaspoon	baking soda
		Thin Glaze -- (recipe follows)

THIN GLAZE

3/4	cup	powdered sugar
1	tablespoon	plus 1 1/2 teaspoons hot water
		Peach or coral paste food color

Heat oven to 325°. Grease cookie sheet. Beat butter, powdered sugar, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cardamom, cinnamon and baking soda.

Roll one-third of dough at a time 1/8 inch thick on lightly floured surface. Cut into sand dollars, starfish and scallops as directed below. Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Prepare Thin Glaze; decorate cookies as directed.

THIN GLAZE:

Mix all ingredients until smooth. If glaze becomes too stiff, add additional hot water, 1/2 teaspoon at a time.

Springerle

Amount	Measure	Ingredient	Preparation Method
1	cup	sugar	
2		eggs	
2	cups	all-purpose flour	
2	teaspoons	anise seed	

Heat oven to 325°. Beat sugar and eggs with electric mixer on medium speed about 5 minutes or until thick and lemon colored. Stir in flour and anise seed.

Roll half of dough at a time 1/4 inch thick on floured cloth-covered surface. Roll well-floured springerle rolling pin over dough to emboss with designs. Cut out cookies around designs. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Sugar Cookie Stockings

Amount	Measure	Ingredient -- Preparation Method
		Mary's Sugar Cookies -- (see recipe)
		Food colors, if desired
		Thin Cookie Glaze -- (recipe follows)
		OR
2/3	cup	Decorator's Frosting -- (see recipe)
THIN COOKIE GLAZE		
2	cups	powdered sugar
2	tablespoons	milk
1/4	teaspoon	almond extract
4	drops	red or green food color (4 to 5 drops)
1/3	cup	(about) powdered sugar

Prepare and refrigerate dough for Mary's Sugar Cookies as directed, tinting dough with desired food colors.

Heat oven to 375°. Roll one third of dough at a time 3/16 inch thick on lightly floured cloth-covered surface. Cut into 6- to 8-inch stockings.

Place stockings on ungreased cookie sheet. Cut accent dough (toes, heels, cuffs) to place on stockings if desired. Bake about 9 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread with Thin Cookie Glaze.

THIN COOKIE GLAZE:

Mix 2 cups powdered sugar, the milk, and almond extract. Tint half of the mixture with food color. Add additional milk, a few drops at a time, if necessary, or until desired spreading consistency. Place baked cookies on wire rack. Pour small amount of tinted glaze over each cookie; spread to edge with spatula. Add enough powdered sugar to remaining glaze to make frosting that can be used in a decorating bag and will hold its shape. Place in decorating bag with #2 writing tip. Decorate cookies as desired. Makes enough to glaze and decorate 8 to 10 stockings.

Decorator's Frosting

Amount	Measure	Ingredient	Preparation Method
2	cups	powdered sugar	
1/2	teaspoon	vanilla	
2	tablespoons	milk	
		OR	
2	tablespoons	half-and-half	
		Food coloring, if desired	

Stir together 2 cups powdered sugar, 1/2 teaspoon vanilla and 2 tablespoons milk or half-and-half until smooth and spreadable. This recipe makes enough to frost 3 to 5 dozen cookies. Add more milk for a thinner frosting or to create a glaze. Frosting can be tinted with food color. Stir in liquid food color, 1 drop at a time, until frosting is the desired color. If intense, vivid frosting color is desired, use paste food color. Why? Because you would have to use too much liquid color to get vivid color, and using too much liquid color will break down the frosting, causing it to separate and look curdled.

Mary's Sugar Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1/2	teaspoon	almond extract
1		egg
2 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	cream of tartar
		Granulated sugar

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla, almond extract and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with granulated sugar. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to wire rack.

Sugar Cookie Tarts

Amount	Measure	Ingredient	Preparation Method
2	cups	sugar	
1	cup	shortening	
3/4	cup	butter or margarine	-- softened
2	teaspoons	vanilla	
1		egg	
3 1/2	cups	all-purpose flour	
1	teaspoon	baking powder	
1/4	teaspoon	salt	
		Cream Cheese Spread -- (recipe follows)	

CREAM CHEESE SPREAD

1	(8 ounce) package	cream cheese	-- softened
1/2	cup	powdered sugar	
1	teaspoon	vanilla	
		Toppings (sliced fresh fruit, miniature chocolate chips, chopped pecans or jam with toasted sliced almonds)	

Heat oven to 375°. Beat sugar, shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll half of dough at a time 1/4 inch thick on lightly floured surface. Cut into 3-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Prepare Cream Cheese Spread. Spread about 2 teaspoons spread over each cookie. Arrange Toppings on spread. Store covered in refrigerator.

CREAM CHEESE SPREAD:

Mix all ingredients until smooth.

Sunflower Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
1 1/3	cups	all-purpose flour
1	cup	old-fashioned or quick-cooking oats
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1/2	cup	unsalted sunflower nuts
1/4	teaspoon	yellow food color

Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking powder and salt. Divide dough into one-third and two-thirds portions. Stir sunflower nuts into one-third dough. Stir food color into two-thirds dough.

Shape sunflower dough into two 3/4-inch rolls, 8 inches long. Divide yellow dough in half. Pat each half into rectangle, 8 × 4 inches, on lightly floured surface. Top each rectangle with roll of sunflower dough. Wrap yellow dough around roll of sunflower dough. Press edges together. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 350°. Grease cookie sheet. Cut rolls into 1/4-inch slices. Place about 2 inches apart on cookie sheet. Cut slits in outer yellow edge about every 1/2 inch to shape tips of petals. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack.

Sunshine Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/4	cup	shortening
1/2	teaspoon	almond extract
2		egg yolks
1 1/4	cups	yellow cornmeal
1	cup	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt

Heat oven to 400°. Beat sugar, butter, shortening, almond extract and egg yolks in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Roll half of dough at a time 1/8 inch thick on lightly floured surface. Cut into desired shapes with 3-inch cutter. Place about 1 inch apart on ungreased cookie sheet. Bake 6 to 8 minutes or until very light brown. Immediately remove from cookie sheet to wire rack.

Swedish Half-Moon Cookies

Amount	Measure	Ingredient -- Preparation Method
1 3/4	cups	all-purpose flour
1/2	cup	potato flour
		OR
1/2	cup	cornstarch
1/2	cup	powdered sugar
1	cup	butter or margarine -- well chilled and cut into cubes
1/8	teaspoon	almond extract
1		egg
1/2	cup	cherry preserves
1		egg white -- beaten
1/4	cup	white coarse sugar crystals (decorating sugar)
1/4	cup	finely chopped blanched almonds

Mix flours and powdered sugar in large bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture resembles fine crumbs. Stir in almond extract and egg until dough leaves side of bowl. Cover and refrigerate 1 hour.

Heat oven to 350°. Cover cookie sheet with baking parchment paper.

Roll one-fourth of dough at a time between pieces of waxed paper until 1/8 inch thick. (Keep remaining dough refrigerated until ready to roll.) Cut with fluted 3-inch round biscuit cutter. Spoon 1/2 teaspoon cherry preserves onto half of each cookie. Fold dough over preserves to form half-moon shape. Pinch edges to seal. Place on cookie sheet.

Brush dough with egg white. Sprinkle with sugar crystals and almonds. Bake 10 to 12 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

The Ultimate Brownie

Amount	Measure	Ingredient -- Preparation Method
5	ounces	unsweetened baking chocolate
2/3	cup	butter or margarine
1 3/4	cups	sugar
2	teaspoons	vanilla
3		eggs
1	cup	all-purpose flour
1	cup	chopped nuts

Heat oven to 350°. Grease square pan, 9 × 9 × 2 inches. Melt chocolate and butter over low heat, stirring frequently; remove from heat. Cool slightly.

Beat sugar, vanilla and eggs in large bowl with electric mixer on high speed 5 minutes. Beat in chocolate mixture on low speed. Beat in flour just until blended. Stir in nuts.

Spread batter in pan. Bake 40 to 45 minutes or just until brownies begin to pull away from sides of pan. Cool completely. Cut into 6 rows by 4 rows.

The Ultimate Chocolate Chip Cookie

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	butter or margarine -- softened
1 1/4	cups	granulated sugar
1 1/4	cups	packed brown sugar
1	tablespoon	vanilla
2		eggs
4	cups	all-purpose flour
2	teaspoons	baking soda
1/2	teaspoon	salt
2	cups	coarsely chopped nuts, if desired
1	(24 ounce) package	semisweet chocolate chips (4 cups)

Heat oven to 375°. Beat butter, sugars, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten slightly with fork. Bake 13 to 15 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

The Ultimate Date Bars

Amount	Measure	Ingredient	Preparation Method

Date Filling -- (recipe follows)			
1	cup	butter or margarine	-- softened
1	cup	packed brown sugar	
1 3/4	cups	all-purpose flour	
1 1/2	cups	quick-cooking or old-fashioned oats	
1/2	teaspoon	baking soda	
1/2	teaspoon	salt	

DATE FILLING

2	(8 ounce) packages	pitted dates	-- chopped
1/4	cup	sugar	
1 1/2	cups	water	

Prepare Date Filling; cool.

Heat oven to 400°. Mix butter and brown sugar in large bowl with spoon. Stir in remaining ingredients. Press half of the oat mixture in ungreased rectangular pan, 13 × 9 × 2 inches. Spread with filling. Top with remaining oat mixture; press gently into filling.

Bake 25 to 30 minutes or until light brown. Cool 30 minutes. Cut into 8 rows by 4 rows while warm.

DATE FILLING:

Mix all ingredients in 2-quart saucepan. Cook over low heat 10 minutes, stirring constantly, until thickened.

The Ultimate Oatmeal Cookie

Amount	Measure	Ingredient -- Preparation Method
1 1/4	cups	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	baking soda
1	teaspoon	ground cinnamon
1	teaspoon	vanilla
1/2	teaspoon	salt
2		eggs
3	cups	quick-cooking or old-fashioned oats
1 1/3	cups	all-purpose flour
1	cup	raisins, if desired

Heat oven to 350°. Beat all ingredients except oats, flour and raisins in large bowl with electric mixer on medium speed, or mix with spoon. Stir in oats, flour and raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

The Ultimate Refrigerator Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
3	cups	all-purpose flour
1 1/2	teaspoons	ground cinnamon
1/2	teaspoon	baking soda
1/2	teaspoon	salt
1/3	cup	chopped nuts

Beat brown sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cinnamon, baking soda and salt. Stir in nuts. Shape dough into rectangle, 10 × 3 inches. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut rectangle into 1/8-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Cool slightly; remove from cookie sheet to wire rack.

The Ultimate Spritz

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1/2	cup	sugar
2 1/4	cups	all-purpose flour
1/4	teaspoon	salt
1		egg
1/4	teaspoon	almond extract
		OR
1/4	teaspoon	vanilla
		Currants raisins candies colored sugar, finely chopped nuts, candied fruit or fruit peel, if desired

Heat oven to 400°. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

The Ultimate Valentine's Day Cookie

Amount	Measure	Ingredient -- Preparation Method
1	cup	powdered sugar
1	cup	butter or margarine -- softened
1	tablespoon	white vinegar
2 1/4	cups	all-purpose flour
1 1/2	teaspoons	ground ginger
3/4	teaspoon	baking soda
1/4	teaspoon	salt
6	drops	red food color

Heat oven to 400°. Beat powdered sugar, butter and vinegar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except food color. Divide dough in half. Mix food color into one half. (If dough is too dry, stir in milk, 1 teaspoon at a time.)

Roll dough 1/8 inch thick on lightly floured cloth-covered surface. Cut into heart shapes with various sizes of cookie cutters. Place smaller hearts on larger hearts of different color dough if desired. Place about 2 inches apart on ungreased cookie sheet.

Bake 5 to 7 minutes or until set but not brown. Cool 1 to 2 minutes; carefully remove from cookie sheet to wire rack. Cool completely. Decorate with white and pink Decorator's Frosting (see recipe) if desired.

Three-Leaf Clovers

Amount	Measure	Ingredient	Preparation Method
1	cup	butter or margarine	-- softened
1/3	cup	sugar	
2	tablespoons	honey	
1		egg	
2 1/3	cups	all-purpose flour	
1/2	teaspoon	ground cloves	
2	tablespoons	sugar	
1/4	teaspoon	ground cloves	

Heat oven to 350°. Mix butter, 1/3 cup sugar, the honey and egg in large bowl with spoon. Stir in flour and 1/2 teaspoon cloves.

Shape dough into 3/4-inch balls. For each cookie, arrange 3 balls of dough together to form a triangle about 2 inches apart on ungreased cookie sheet. Mix 2 tablespoons sugar and 1/4 teaspoon cloves. Press bottom of glass into dough to grease, then dip into sugar-clove mixture; press on triangles until 1/4 inch thick. Bake 10 to 12 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Thumbprint Cookies

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	packed brown sugar
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1/2	teaspoon	vanilla
1		egg yolk
1	cup	all-purpose flour
1/4	teaspoon	salt
1		egg white
1	cup	finely chopped nuts
5	tablespoons	(about) jam or jelly (any flavor)

Heat oven to 350°. Beat brown sugar, butter, shortening, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Shape dough into 1-inch balls. Beat egg white slightly with fork. Dip each ball into egg white; roll in nuts. Place about 1 inch apart on ungreased cookie sheet. Press thumb into center of each cookie to make indentation. Bake about 10 minutes or until light brown. Quickly remake indentations with end of wooden spoon if necessary. Remove cookies from cookie sheet to wire rack. Fill thumbprints with about 1/2 measuring teaspoon jam.

Tiramisu Cheesecake Bars

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	vanilla wafer cookie crumbs (about 40 wafers)
2	teaspoons	instant espresso coffee (dry)
3	tablespoons	butter or margarine -- melted
2	(8 ounce) packages	cream cheese -- softened
1/2	cup	sugar
2		eggs
1/2	cup	whipping (heavy) cream
1/4	cup	rum
1	teaspoon	vanilla
1/2	cup	semisweet chocolate chips
2	tablespoons	shortening

Heat oven to 350°. Grease square pan, 9 × 9 × 2 inches. Mix cookie crumbs, 1 teaspoon coffee and the butter thoroughly with fork. Press evenly in bottom of pan. Refrigerate while preparing cream cheese mixture.

Beat cream cheese in small bowl with electric mixer on medium speed until smooth and fluffy. Beat in sugar, eggs, whipping cream, rum and vanilla. Spread cream cheese mixture over crust. Bake 20 to 25 minutes or just until center is set.

Melt chocolate chips, shortening and remaining 1 teaspoon coffee in 1-quart saucepan over low heat, stirring constantly, until smooth. Pour over hot cheesecake, and spread evenly. Cool 30 minutes at room temperature. Cover loosely and refrigerate about 1 hour or until firm. Cut into 6 rows by 3 rows.

Toasted Oatmeal Cookies

Amount	Measure	Ingredient -- Preparation Method
2 1/2	cups	quick-cooking or old-fashioned oats
1	cup	chopped walnuts
1 1/2	cups	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
1	cup	all-purpose flour
1	teaspoon	baking soda
1/4	teaspoon	salt

Heat oven to 350°. Spread oats and walnuts in ungreased jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Bake 15 to 20 minutes, stirring occasionally, until light brown; cool.

Beat brown sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in oat mixture and remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Toffee Bars

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg yolk
2	cups	all-purpose flour
1/4	teaspoon	salt
4	ounces	milk chocolate -- broken into pieces
1/2	cup	chopped nuts

Heat oven to 350°. Beat brown sugar, butter, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Press in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 25 to 30 minutes or until very light brown (crust will be soft).

Immediately place milk chocolate pieces on baked crust. Let stand about 5 minutes or until softened; spread evenly. Sprinkle with nuts. Cool 30 minutes. Cut into 8 rows by 4 rows while warm.

Toffee Meringue Sticks

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg yolk
1/2	cup	whipping (heavy) cream
2 1/2	cups	all-purpose flour
1/4	teaspoon	salt
2		egg whites
1/2	cup	granulated sugar
1	(6 ounce) package	almond brickle chips (1 cup)

Beat brown sugar, butter, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in whipping cream. Stir in flour and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Roll one fourth of dough at a time into strip, 12 × 3 inches, on lightly floured surface. Place 2 strips about 2 inches apart on ungreased cookie sheet.

Beat egg whites in medium bowl on high speed until foamy. Beat in granulated sugar, 1 tablespoon at a time, continue beating until stiff and glossy. Fold in brickle chips. Spread one-fourth of the meringue over each strip of dough. Bake 12 to 14 minutes or until edges are light brown. Cool 10 minutes. Cut each strip crosswise into 1-inch sticks. Remove from cookie sheet to wire rack.

Triple Chocolate-Cherry Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	chocolate fudge cake mix
1	(21 ounce) can	cherry pie filling
2		eggs -- beaten
1	cup	miniature semisweet chocolate chips
1	tub	Soft Whipped chocolate ready-to-spread frosting

Heat oven to 350°. Spray jelly roll pan, 15 1/2 × 10 1/2 × 1 inch, with cooking spray. Mix cake mix (dry), pie filling, eggs and chocolate chips in large bowl with spoon. Pour into pan.

Bake 20 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with frosting. Cut into 8 rows by 6 rows.

Tuxedo Cheesecake Bars

Amount	Measure	Ingredient -- Preparation Method
1	package	white chocolate swirl cake mix
1/2	cup	butter or margarine -- softened
2	(8 ounce) packages	cream cheese -- softened
1	tub	Rich & Creamy white chocolate ready-to-spread frosting
3		eggs

Heat oven to 325°. Beat cake mix (dry) and butter in large bowl with electric mixer on low speed until crumbly. Press in bottom of ungreased rectangular pan, 13 × 9 × 2 inches.

Beat cream cheese and frosting in same bowl on medium speed until smooth. Beat in eggs until blended; reserve 2 cups. Pour remaining mixture over crust. Beat Dutched Cocoa Mix into reserved mixture. Drop by generous tablespoonfuls randomly in 6 to 8 mounds onto mixture in pan. Cut through mixture with knife in S-shape curves in one continuous motion without cutting into crust. Turn pan 1/4 turn, and repeat cutting for swirled design.

Bake 55 to 65 minutes or until set. Cool completely. Refrigerate uncovered at least 2 hours. Cut into 6 rows by 6 rows. Store covered in refrigerator.

Vanilla Brownies

Amount	Measure	Ingredient -- Preparation Method
1	(10 ounce) package	vanilla milk (white) chips (1 2/3 cups)
1/2	cup	butter or margarine
1 1/4	cups	all-purpose flour
3/4	cup	sugar
1	teaspoon	vanilla
1/4	teaspoon	salt
3		eggs
1/2	cup	chopped nuts
		Creamy Vanilla Frosting -- (recipe follows)

CREAMY VANILLA FROSTING

1 1/2	cups	powdered sugar
3	tablespoons	butter or margarine -- softened
1/2	teaspoon	vanilla
1	tablespoon	milk (1 to 2 tablespoons)

Heat oven to 350°. Grease and flour rectangular pan, 13 × 9 × 2 inches. Heat vanilla milk chips and butter in heavy 2-quart saucepan over low heat, stirring frequently, just until melted (mixture may appear curdled). Remove from heat; cool. Stir in flour, sugar, vanilla, salt and eggs. Stir in nuts.

Spread batter in pan. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Spread with Creamy Vanilla Frosting. Cut into 8 rows by 4 rows.

CREAMY VANILLA FROSTING:

Mix all ingredients until smooth and spreadable.

Walnut Biscotti

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	walnut halves -- toasted
1	cup	all-purpose flour
3/4	cup	whole wheat flour
1/2	cup	packed brown sugar
1	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
	Dash	salt
3		egg whites
		OR
1/2	cup	fat-free, cholesterol-free egg product

Heat oven to 350°. Spray nonstick cookie sheet with cooking spray. Place walnuts in food processor or blender. Cover and process, using quick on-and-off motions, until walnuts are consistency of coarse meal. Mix 1/2 cup of the ground walnuts and the remaining ingredients except egg whites in large bowl. Stir in egg whites thoroughly until stiff dough forms.

Sprinkle remaining ground walnuts on cutting board or waxed paper. Divide dough in half. Shape each half into rectangle, 7 × 3 inches, on walnuts. Carefully transfer rectangles onto ungreased cookie sheet. Bake 15 minutes. Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.

Bake 10 to 15 minutes or until crisp and browned. Remove from cookie sheet to wire rack. Store tightly covered.

White Chocolate Chunk- Macadamia Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	granulated sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	teaspoon	vanilla
1		egg
2 1/4	cups	all-purpose flour
1	teaspoon	baking soda
1/4	teaspoon	salt
1	(6 ounce) package	white baking bars -- cut into 1/4- to 1/2- inch chunks
1	(3 1/2 ounce) jar	macadamia nuts -- coarsely chopped

Heat oven to 350°. Beat sugars, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in white baking bar chunks and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Whole Wheat Rounds

Amount	Measure	Ingredient	Preparation Method
1	cup	butter or margarine	-- softened
1	cup	powdered sugar	
2	teaspoons	vanilla	
1	cup	all-purpose flour	
3/4	cup	whole wheat flour	
1/4	teaspoon	salt	
		Powdered sugar	

Heat oven to 375°. Beat butter, 1 cup powdered sugar and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flours and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 15 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Sprinkle lightly with additional powdered sugar.

Whole Wheat-Fruit Drops

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
1/2	cup	plain yogurt
1/4	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
1/2	teaspoon	vanilla
1		egg
1 1/2	cups	whole wheat flour
1/2	teaspoon	baking soda
1/4	teaspoon	baking powder
1	(6 ounce) package	diced dried fruits and raisins (about 1 1/4 cups)

Heat oven to 375°. Beat brown sugar, yogurt, butter, orange peel, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder. Stir in dried fruits.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until light brown. Remove from cookie sheet to wire rack.

Whole Wheat-Honey Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	honey
1/2	teaspoon	vanilla
1		egg
2	cups	whole wheat flour
1/2	teaspoon	salt
1/2	teaspoon	baking soda

Heat oven to 375°. Beat brown sugar, butter, honey, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Witches' Brooms

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
2	tablespoons	water
1	teaspoon	vanilla
1 1/2	cups	all-purpose flour
1/8	teaspoon	salt
10		pretzel rods (about 8 1/2 inches long) -- cut crosswise in half
2	teaspoons	shortening
2/3	cup	semisweet chocolate chips
1/3	cup	butterscotch-flavored chips

Heat oven to 350°. Beat brown sugar, butter, water and vanilla in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Shape dough into twenty 1 1/4-inch balls.

Place pretzel rod halves on ungreased cookie sheet. Press ball of dough onto cut end of each pretzel rod. Press dough with fork to resemble bristles of broom. Bake about 12 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely.

Cover cookie sheet with waxed paper. Place brooms on waxed paper. Melt shortening and chocolate chips in 1-quart saucepan over low heat, stirring occasionally, until smooth; remove from heat. Spoon melted chocolate over brooms, leaving about 1 inch at top of pretzel handle and bottom halves of cookie bristles uncovered.

Place butterscotch chips in microwavable bowl. Microwave uncovered on Medium-High (70%) 30 to 50 seconds, stirring after 30 seconds, until chips can be stirred smooth. Drizzle over chocolate. Let stand until chocolate is firm.

Witches' Hats

Amount	Measure	Ingredient -- Preparation Method
32		foil-wrapped milk chocolate kisses -- unwrapped
1	(11 1/2 ounce) package	fudge-striped shortbread cookies (32 cookies)
1	(4 1/4 ounce) tube	orange or red decorating icing

Attach chocolate kiss to chocolate bottom of each cookie with decorating icing. Pipe decorating icing around base of each chocolate kiss to form a ribbon and bow.

Yogurt Stack Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/2	cup	plain yogurt
1		egg
3	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	baking soda
1/4	teaspoon	salt
		Yogurt Frosting -- (recipe follows)
1/3	cup	fruit preserves (any flavor)

YOGURT FROSTING

1	cup	powdered sugar
2	tablespoons	plain yogurt
1	tablespoon	butter or margarine -- softened
1/4	teaspoon	vanilla

Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in yogurt and egg. Stir in flour, baking powder, baking soda and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured surface. Cut into 2-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely.

Prepare Yogurt Frosting. Spread 1 cookie with 1/2 teaspoon frosting. Top with second cookie; spread with 1/2 teaspoon preserves. Top with third cookie. Repeat with remaining cookies, frosting and preserves. Store tightly covered in refrigerator.

YOGURT FROSTING:

Mix all ingredients until smooth and spreadable.

Zucchini Bars

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	packed brown sugar
1/4	cup	butter or margarine -- softened
1/2	teaspoon	vanilla
1		egg
1	cup	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground cloves
1	small	zucchini -- shredded and drained (1 cup)
1/2	cup	chopped nuts
		Clove-Spiced Frosting -- (recipe follows)

CLOVE-SPICED FROSTING

3/4	cup	powdered sugar
1	tablespoon	butter or margarine -- softened
1/8	teaspoon	ground cloves
3	teaspoons	milk (3 to 4 teaspoons)

Heat oven to 350°. Grease square pan, 8 × 8 × 2 or 9 × 9 × 2 inches. Mix brown sugar, butter, vanilla and egg in large bowl. Stir in flour, baking soda, cinnamon and cloves. Stir in zucchini and nuts.

Spread batter in pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Clove-Spiced Frosting. Cut 6 rows by 4 rows.

CLOVE-SPICED FROSTING:

Mix all ingredients until smooth and spreadable.