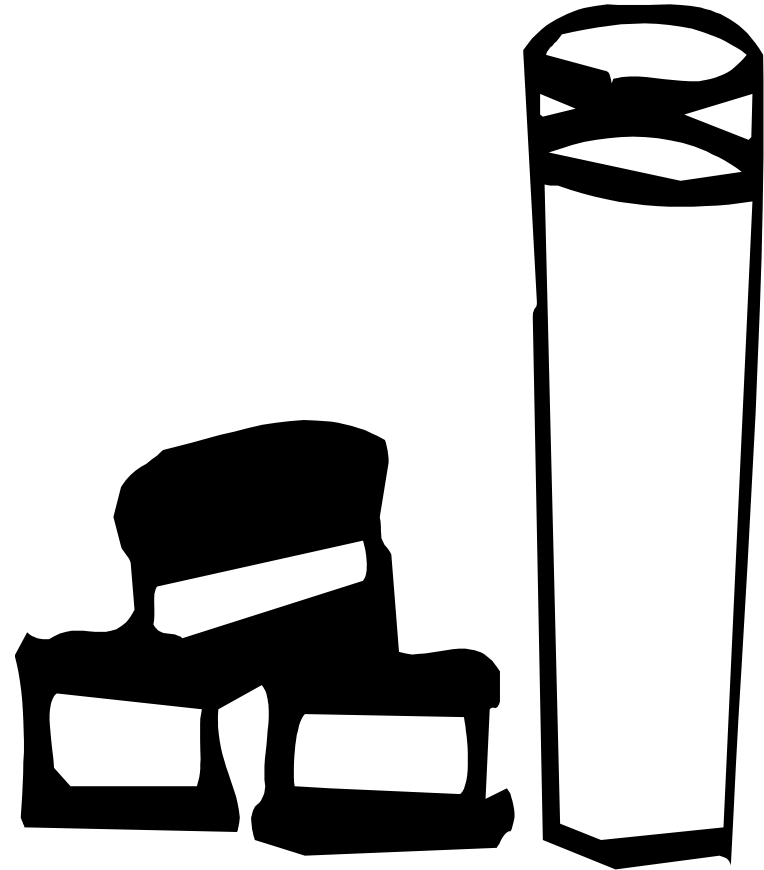


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### **Sugar Cookies**

¼ cup shortening  
½ cup sugar  
1 egg  
1 Tbl. Milk  
1 ½ tsp. vanilla  
1 ¾ flour  
1 Tbl. Baking powder

Cream shortening and sugar. Add egg, milk and vanilla. Sift together flour and baking powder. Mix with cream mixture. Roll to ¼ inch thick. Cut with cookie cutters. Sprinkle with sprinkles before baking. Bake until lightly brown.

### **Grandma Mitchell's X-mas Sugar Cookies**

½ cup marg.  
1 cup sugar  
2 eggs, well beaten  
2 Tbl. Cream or evaporated milk  
1 Tbl. Vanilla  
3 ½ cups cake flour  
2 tsp. baking powder

Cream and beat until fluffy, marg., and sugar. Add and beat well, eggs, cream, and vanilla. Sift together flour and baking powder. Add to creamed mixture. Mix well. Shape into mound. Wrap in waxed paper and chill (can be made a day or two ahead). Flour board with confectioners sugar. Roll dough ¼" thick. Dip cookie cutters in confectioners sugar each time before cutting. Lightly grease cookie sheet. Bake at 375° for about 8 minutes.

### **Color Cookies**

½ cup shortening  
½ cup brown sugar  
¼ cup granulated sugar  
½ tsp. vanilla  
¼ tsp. water  
1 egg  
1 cup and 2 Tbl. Sifted all-purpose flour  
½ tsp. baking soda  
½ tsp. salt  
¾ cup M&M candies

Blend shortening and sugars. Beat in vanilla, water, and egg. Sift remaining dry ingredients together; add to the sugar and egg mixture. Mix well. Stir in the M&Ms. Drop from a teaspoon onto ungreased cookie sheet. Bake at 375° for 10 to 12 minutes, until golden brown. For even more colorful cookies, additional M&Ms may be pressed into cookies before placing in the oven.



### **Pfeffernusse** (German Spice Cookies)

$\frac{3}{4}$  cup molasses  
 $\frac{1}{2}$  cup butter or margarine  
2 eggs, beaten  
4  $\frac{1}{2}$  cups all-purpose flour  
 $\frac{1}{2}$  cup granulated sugar  
1  $\frac{1}{4}$  tsp. baking soda  
1  $\frac{1}{2}$  tsp. ground cinnamon  
 $\frac{1}{2}$  tsp. ground cloves  
 $\frac{1}{2}$  tsp. ground nutmeg  
dash pepper

In saucepan combine molasses and butter. Cook and stir until butter melts. Cool to room temperature. Stir in eggs. Sift together flour, sugar, baking soda, cinnamon, cloves, nutmeg and pepper. Add to molasses mixture; mix well. Chill several hours or overnight. Shape chilled dough into 1" balls. Bake on greased baking sheet at 375° for 12 minutes. Roll in confectioner's sugar. Makes about 4  $\frac{1}{2}$  dozen.

### **Snowballs**

1 cup butter  
1  $\frac{1}{2}$  cups confectioners sugar  
1 egg  
1 tsp. vanilla  
3 cups all-purpose flour  
1 tsp. baking soda  
1 tsp. cream of tartar  
 $\frac{1}{4}$  tsp. salt

Cream butter in large mixing bowl; gradually add sugar and beat until light and fluffy. Beat in egg and vanilla. Mix dry ingredients; gradually add to creamed mixture. Roll into balls. Bake at 375° for about 8 to 10 minutes.

### **Pecan Puffits** (Grandma Mitchell)

2 cups flour  
½ tsp. baking soda  
½ tsp. cream of tarter  
¼ tsp. salt  
½ cup marg.  
1 cup firmly packed brown sugar  
1 egg  
½ tsp. vanilla  
½ cup chopped pecans  
Some pecan halves for garnish

Sift flour, baking soda, salt and cream of tarter; set aside. Cream marg. until fluffy; add sugar gradually creaming until smooth. Beat in the egg and vanilla. Add flour ¼ at a time, mixing well each time. Fold in chopped nuts. Shape into rolls. Should make 2 rolls. Wrap in waxed paper. Chill until firm. Can be made days ahead. Slice and bake on ungreased cookie sheets. Bake in 400° oven for 8 to 10 minutes.

Topping:

3 Tbl. Marg.  
1 cup confectioners sugar  
1 ½ Tbl. Milk  
½ tsp. vanilla

Mix soft margarine gradually adding confectioners sugar, using a wooden spoon. Add milk as needed to make frosting that holds shape. Stir in vanilla. Put about ½ tsp. frosting in center of each cooled cookie. Place half a pecan on top.

### **Peanut Blossoms**

Sift together and set aside:

1  $\frac{3}{4}$  cup flour

1 tsp. baking soda

$\frac{1}{2}$  tsp. salt

Cream:

$\frac{1}{2}$  cup shortening

$\frac{1}{2}$  cup peanut butter

$\frac{1}{2}$  cup sugar

$\frac{1}{2}$  cup brown sugar

Add:

1 egg, unbeaten

2 Tbl. Milk

1 tsp. vanilla

Blend in dry ingredients gradually; mix thoroughly. Shape by rounded teaspoonfuls into balls. Roll in sugar, place on ungreased cookie sheet. Bake 8 minutes at 375°.

Remove from oven and place a chocolate kiss on top of each cookie, pressing dough so cookie cracks around edge. Return to oven, bake 2 to 5 minutes longer.

### **Chocolate Walnut Clusters** (Grandma Mitchell)

$\frac{1}{2}$  cup sifted all-purpose flour

$\frac{1}{4}$  tsp. baking powder

$\frac{1}{2}$  tsp. salt

$\frac{1}{4}$  cup soft butter or marg.

$\frac{1}{2}$  cup sugar

1 egg

1  $\frac{1}{2}$  tsp. vanilla

1  $\frac{1}{2}$  sq. Unsweetened chocolate melted

2 cups broken walnuts

Heat oven to 350°. Sift flour, baking powder, and salt; set aside. Cream butter and sugar; add egg and vanilla. Mix well. Mix in chocolate then flour.

Mix well. Fold in nuts. Drop on greased cookie sheet. Bake no longer than 10 minutes.

### **Chocolate Peanut Butter Cookies** (Grandma Mitchell)

1 pkg. Chocolate cake mix

$\frac{1}{2}$  cup oil

2 Tbl. Water

2 eggs

1 cup Reese's peanut butter chips

$\frac{1}{2}$  cup chopped walnuts

Mix all together in bowl. Drop by tablespoon on cookie sheet. Bake at 350° for 10 to 12 minutes.

### **Philly Cheesecake Brownies**

1 pkg. Fudge brownie mix  
1 pkg. Philadelphia Cream Cheese  
1/3 cup sugar  
1 egg  
½ tsp. vanilla

Prepare brownie mix as directed on package. Pour into greased 13" x 9" baking pan. Beat cream cheese with electric mixer on medium speed until smooth. Add sugar, mixing until blended. Add egg and vanilla; mix just until blended. Pour cream cheese mixture over brownie mixture; cut through batter with knife several times for marble effect. Bake at 350° for 35 to 40 minutes or until cream cheese mixture is lightly browned. Cool; Cut into squares. Makes 24. NOTE: Do not use brownie mixes that include syrup pouch.

### **Philly 3-Step Cheesecake Bars**

3 8-oz. Pkgs. Philadelphia Cream Cheese, softened  
¾ cup plus 3 Tbl. Sugar, divided  
1 tsp. vanilla  
3 eggs  
1 ½ cups graham cracker crumbs  
1/3 cup butter or marg., melted

Mix cream cheese, ¾ cup sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Mix crumbs, butter and 3 Tbl. Sugar; press into 13" x 9" baking pan. Pour batter over crust. Bake at 350° for 30 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Cut into bars. Makes 24. TIP: Line pan with foil for easy removal of bars.

### **Lemony Cheesecake Bars**

1 ½ cups graham cracker crumbs  
1/3 cup finely chopped pecans  
1/3 cup sugar  
1/3 cup melted butter or marg.  
2 8-oz. Pkgs. Cream cheese, softened  
1 14-oz. Can condensed milk (not evaporated)  
2 eggs  
½ cup lemon juice

Preheat oven to 325°. Combine graham cracker crumbs, pecans, sugar and melted butter in a mixing bowl. Reserve 1/3 cup; press remaining mixture into a 13" x 9" baking pan. Bake 6 minutes. Remove and cool on wire rack. Beat cream cheese in a large mixing bowl until fluffy. Gradually beat in milk. Add eggs; beat until just combined. Stir in lemon juice. Carefully spoon mixture atop crust in pan. Spoon reserved crumb mixture to make diagonal stripes on top of cheese mixture of sprinkle to cover. Bake about 30 minutes or until knife inserted near center comes out clean. Cool on wire rack one hour. Store in refrigerator. Cut into bars to serve.

## **Lemon-Butter Bars**

Crust:

1 1/3 cup all-purpose flour

1/4 cup sugar

1/2 cup butter or marg., softened

Filling:

3/4 cup sugar

2 eggs

2 Tbl. All-purpose flour

1/4 tsp. baking powder

3 Tbl. Lemon juice

Powdered sugar

Heat oven to 350°. In small mixer bowl combine all crust ingredients. Beat at low speed, scraping bowl often, until mixture is crumbly (2 to 3 minutes). Press on bottom of 8" sq. baking pan. Bake for 15 to 20 minutes or until edges are lightly browned. Meanwhile, in small mixer bowl combine all filling ingredients. Beat at low speed, scraping bowl often, until well mixed. Pour filling over hot crust. Continue baking for 18 to 20 minutes or until filling is set. Sprinkle with powdered sugar; cool.

## **Lemon Bars Deluxe** – (Donna Mitchell)

Sift together: 2 cups flour, 1/2 cup powdered sugar

Cut in: 1-cup marg. until mixture clings together (just starts).

Press into 9" x 13" baking pan, sides should be buttered. Bake at 350 for 20 minutes.

Beat together: 4 eggs, 2 cups sugar, 1/2 to 1/3 cup lemon juice

Sift together: 1/4 cup flour and 1/2 tsp. baking powder. Add to egg mixture. Pour over baked crust. Bake at 350° for 25 minutes.

Do not overbake. Sprinkle with powdered sugar. Cool. Cut into bars or use cookie cutter for shapes.

## **Carmel Bars**

1 cup flour

1 cup oatmeal

3/4 cup sugar

1/2 tsp. baking soda

1/4 tsp. salt

3/4 cup oleo (melted)

32 Caramels

5 Tbl. cream or evaporated milk

1 cup chopped pecans

1 cup chocolate chips

Combine flour, oatmeal, sugar, baking soda, salt and oleo. Pat into a 11" x 7" pan, saving a little for topping. Bake 10 minutes at 350°. Melt caramels with cream or evaporated milk. Remove crust from oven and sprinkle with pecans and chocolate chips. Spread caramel mixture on next and drop remaining topping on in small dabs. Bake 12 to 15 minutes at 350°. Double for cookie sheet.

### **Nanaima Bars** – Donald Mitchell

Bottom Layer:

1 1/2 cup unsalted butter

1/2 cup sugar

3/4 cup cocoa

2 cups coconut

2 eggs, beaten

2 1/2 cups graham wafer crumbs (approx. 2 1/2 pkgs.)

1 cup finely chopped almonds

Melt first three ingredients in top of a double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs, coconut and nuts. Press firmly into an ungreased 9" x 13" pan.

Second Layer:

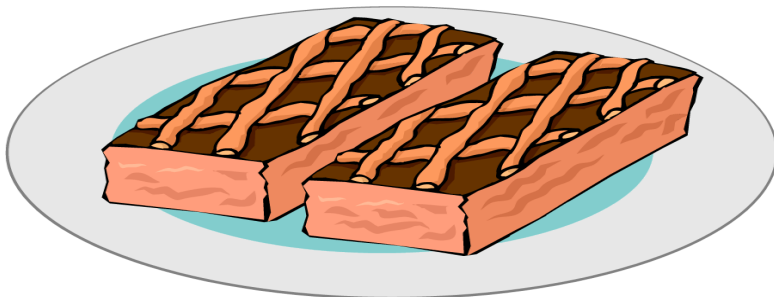
1 cup unsalted butter

1/3 cup cream

1/4 cup vanilla custard powder (vanilla instant pudding mix)

4 cups icing (confectioners) sugar

Cream butter, cream, custard powder and icing sugar



together well. Beat until light. Spread over bottom layer.

Third Layer:

8 oz. semi sweet chocolate squares

1/4 cup unsalted butter

Melt chocolate and butter over low heat. Cool. When cool but still liquid pour over second layer and chill in refrigerator.

This recipe has been doubled.

Don's notes: This dessert will kill even the most obnoxious sweet tooth. It is SO SWEET! Kind of like a coconut brownie with a custard / pudding top drizzled with chocolate. YUM!

### **Super Layer Bars** - Shauna Williams

1/2 cup butter

1 1/4 cup crushed graham cracker crumbs

6 oz. chocolate chips

1 1/4 cups shredded coconut (sweetened)

1 cup chopped nuts

1 can condensed milk (14-oz.)

Melt butter, add graham cracker crumbs. Press into large pan to make a crust. Layer chocolate chips, nuts and coconut evenly over crust. Drizzle condensed milk over top (try to avoid the very edges of the pan, it will stick). Bake at 350° for 20 to 25 minutes. DO NOT OVERBAKE.



### **Reese's Bars**

2 sticks marg., melted  
1 cup peanut butter  
1/3 lb. Graham cracker crumbs  
1 box confectioners sugar

Mix all together. Spread in a buttered 9" x 13" pan. Melt 1 pkg. (12-oz.) chocolate bits and spread on top of peanut butter mixture. Refrigerate until chocolate hardens

### **Ginger Bread Cookies** – Scovil Bakery, Nauvoo, Illinois

1 cup sugar  
1 cup sorghum  
3/4 cup oil or lard  
1/2 cup hot water

Combine; rinse molasses out of cup with hot water. Add 2 eggs  
Mix together the following:

1 tsp. baking soda  
1 tsp. cinnamon  
6 or 7 cups flour (use 1/3 whole wheat), use more if needed  
1/2 tsp. salt  
1 heaping tsp. ginger

Refrigerate dough. Roll out and cut with cookie cutter. Bake at 350° for 10 minutes. May be frozen.

### **Edible Cookie Bowl**

1 1/4 cups all-purpose flour  
1/2 cup unsweetened cocoa powder  
1/4 cup blanched, slivered almonds, finely ground  
1/2 tsp. salt  
4 Tbl. Marg., softened  
2/3 cup sugar  
1 egg  
1/2 tsp. vanilla

Cover the outside of a loaf pan (or other oven safe bowl) with foil. Spray with vegetable cooking spray. In a medium bowl, mix together flour, cocoa powder, almonds and salt. In a large bowl, using an electric mixer set on medium speed, beat together margarine, sugar, egg and vanilla until light and fluffy. Beat in flour mixture. Preheat oven to 350°. Roll dough out to 1/8" thickness. Using a cookie cutter, cut out shapes. Cover prepared loaf pan with cutouts, overlapping them slightly. Bake cookie bowl until edges are firm, about 10 to 12 minutes. Transfer pan to a wire rack and cool completely. Fill the bowl with other cookies or goodies

