

Cookie Recipes

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Banana Oatmeal Cookies

Ingredients:

3 medium bananas.
2 cups of quick-cook oatmeal.
1 ½ cups of chopped dates.
½ cup of chopped pecans.
1/3 cup of white sugar.
1/3 cup of salad oil.
1 teaspoon of vanilla extract.
¾ teaspoon of salt.

Preparation:

Mash the bananas.

In a suitably sized bowl mix the mashed bananas with all the other ingredients.

Drop by rounded tablespoons onto a cookie sheet (yields about 30).

Bake at 375°F (190°C) for about 25 minutes.

Notes:

Chopped pecans can be substituted with chopped walnuts if desired.

Blackberry Hazelnut Cookies

Ingredients:

[i]COOKIES:[/i]

½ cup of butter.

1/3 cup of sugar.

¾ cup of ground hazelnuts.

1 teaspoon of lemon juice.

1 teaspoon of vanilla extract.

1 ¼ cups of all-purpose flour, sifted.

[i]ICING:[/i]

1 ½ cups of powdered sugar.

1 teaspoon of butter.

1 ½ teaspoons of blackberry liqueur.

1 ½ tablespoons of hot water.

Preparation:

[i]COOKIES:[/i]

Preheat your oven to 325°F.

Cream together the butter and sugar until light and fluffy.

Stir in the ground hazelnuts, lemon juice and vanilla extract.

Mix in flour to form a firm dough.

On a floured board, roll out to 1/8 inch thickness and cut into 2 inch rounds.

Place on greased cookie sheet and bake for 12 minutes, or until browned lightly.

Allow to cool on wire racks.

[i]ICING:[/i]

Sift the powdered sugar into a bowl; then add the butter and the blackberry liqueur.

Stir in the hot water, drop by drop, until mixture is of spreading consistency (it might be the case that not all the water is needed).

Spread the blackberry icing onto the cooled cookies.

Notes:

This recipes yields approximately 30 cookies.

Brown Sugar Cookies

Ingredients:

3 medium eggs.
4 cups of flour.
2 ¼ cups of brown sugar.
1 cup of margarine.
1 teaspoon of soda.
1 teaspoon of cinnamon.

Preparation:

Cream the sugar and margarine; then add the eggs and beat thoroughly.

Add the flour, soda and cinnamon. Mix thoroughly and refrigerate for at least 4 hours.

Roll thinly on a floured board and cut with cookie cutters.

Bake at 350°F (175°C) for 8 minutes.

Cherry-Chocolate Cookies

Ingredients:

1 cup of butter.
¾ cup of packed brown sugar.
2 medium egg yolks.
2 oz of semisweet chocolate, melted and cooled.
1 ½ teaspoon of orange peel, finely shredded.
1 teaspoon of ground cinnamon.
1 teaspoon of vanilla.
¼ teaspoon of salt.
2 ¼ cup of all-purpose flour.
2 cups of pecans, finely chopped.
2 medium egg whites.
¾ cup of cherry jelly or preserves.

Preparation:

In a large mixing bowl, beat the butter and brown sugar with an electric mixer on medium speed for 30 seconds. Add the egg yolks, beating thoroughly.

Blend in the melted semisweet chocolate, shredded orange peel, ground cinnamon, vanilla and salt.

Stir in the flour.

Place the chopped pecans and egg white in two separate small, shallow bowls.

Slightly beat the egg whites using a fork.

Shape the dough into one-inch balls.

Dip each ball into egg white; roll in pecans to coat.

Place the balls on lightly greased baking sheets, two inches apart.

With your thumb, make a slight indentation in top of each cookie.

Bake at 350°F (175°C) for about 12 minutes or until the edges are firm.

Allow the cookies to cool on a wire rack.

Fill the center of each of the cooled cookies with a small spoonful of cherry jelly or preserves.

Notes:

This recipe yields approximately 60 cookies.

Chewy Coconut Cookies

Ingredients:

2 cups of flour.
¾ cups of sugar.
¾ teaspoon of baking soda.
¼ teaspoon of salt.
½ cup of dark corn syrup.
3 tablespoons of vegetable oil.
1 teaspoon of vanilla.
1 teaspoon of coconut extract.
2 medium egg whites.
½ cup of flaked coconut.
Vegetable cooking spray.
2 tablespoons of coconut, toasted.

Preparation:

Preheat your oven to 350°F (175°C).

In a large bowl, combine the flour, sugar, baking soda and salt; blend thoroughly.

Combine the dark corn syrup, vegetable oil, vanilla, coconut extract and egg whites; blend thoroughly.

Stir into the dry ingredients, until just combined.

Add the ½ cup of flaked coconut.

Drop by level tablespoons onto a baking sheet coated with vegetable cooking spray.

Sprinkle with the toasted coconut.

Bake for 8 minutes; then remove to wire racks to cool.

Chocolate Almond Cookies

Ingredients:

1 cup of Blanched slivered almonds.
1 ½ cup of Packed light brown sugar.
2 cups of Shortening.
1 tablespoon of Water.
1 teaspoon of Almond extract.
2 x Eggs.
1 ½ cup of Flour.
1/3 cups of Cocoa powder.
½ teaspoon of Salt.
¼ teaspoon of Baking soda.
2 cups of Semisweet chocolate chips.

Preparation:

1. Toast blanched almonds until lightly browned.
2. Place the brown sugar, shortening, water, and almond extract in a large bowl. Beat until well blended. Add the eggs and beat well.
3. In a separate bowl, combine the flour, cocoa, salt, and baking soda. Add to shortening mixture. Beat gently until combined. Stir in the chocolate chips and almonds.
4. Drop tablespoons of the mixture approximately 2 inches apart onto an ungreased baking sheet.
5. Bake at 375 F for 7-9 minutes or until cookies are set.
6. Cool 2 minutes on the baking sheet before removing them to a cooling rack.

Chocolate Chip Pecan Cookies

Ingredients:

6 oz of chocolate chips.

1 medium egg.

1 ½ cups of flour.

¾ cup of butter.

¾ cup of chopped pecans.

½ cup of granulated sugar.

½ cup of packed brown sugar.

½ teaspoon of vanilla

½ teaspoon of baking soda.

½ teaspoon of salt.

Preparation:

Take the butter, granulated sugar and packed brown sugar and cream them together.

Add the eggs and beat throughly.

Add the vanilla, baking soda, and salt.

Add the flour in phases, beating thoroughly.

Add the chocolate chips and chopped pecans.

Cover a baking sheet with wax paper.

Scoop cookie-sized dollops of the mixture onto the wax paper.

Bake at 325°F (160°C) for about 15 minutes.

Chocolate Gingerbread Cookies

Ingredients:

7 oz of semisweet chocolate.
1 ½ cups of all-purpose flour.
1 ¼ teaspoons of ground ginger.
1 teaspoon of baking soda.
1 teaspoon of ground cloves.
¼ teaspoon of ground nutmeg.
1 tablespoon of cocoa powder.
8 tablespoons of unsalted butter, room temperature.
1 tablespoon of ginger, freshly grated.
½ cup of dark brown sugar, packed.
¼ cup of granulated sugar, for rolling.
¼ cup of unsulfured molasses.

Preparation:

Line two baking sheets with non-stick silicone baking mats, and set aside.

Chop the chocolate into quarter-inch chunks, then set aside.

In a medium bowl, sift together the flour, ground ginger, baking soda, cloves, nutmeg and cocoa powder.

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and grated ginger until light and fluffy (takes about 4 minutes). Add the dark brown sugar and beat until combined; add the molasses and again beat until combined.

Add the flour mixture in batches until fully incorporated.

Mix in chocolate, cover with plastic wrap, then refrigerate for at least 2 hours until firm.

Preheat your oven to 325°F (160°C).

Place the sugar in a pie plate.

Using a 1-ounce ice-cream scoop, scoop the dough into a bowl filled with sugar.

Roll each ball of dough in sugar.

Bake for about 14 minutes or until the surface cracks slightly.

Allow to cool for 5 minutes, then transfer to a wire rack to cool fully.

Chocolate Peanut Butter Cookies

Ingredients:

2 cups of flour.
1 ½ cups of peanut butter.
1 ½ cups of light brown sugar, packed.
1 cup of chocolate chips.
1 cup of butter.
1 medium egg.
2 teaspoons of vanilla.
1 teaspoon of baking soda.

Preparation:

In a suitably sized mixing bowl, cream the butter and the sugar until light and fluffy.

Add the peanut butter, egg and vanilla and beat.

Blend the flour and baking soda, then gradually add to creamed mixture.

Fold in the chocolate chips.

Refrigerate the dough for 60-90 minutes.

Preheat your oven to 350°F (175°C).

Shape the dough into ¾-inch balls.

Place on ungreased cookie sheets, about three inches apart.

Flatten each ball into a cookie about 1 ½ inches wide.

Bake for about 18 minutes or until lightly browned.

Christmas Sugar Cookies

Ingredients:

4 cups of flour.
2 cups of sugar.
1 cup of shortening.
1 cup of buttermilk.
2 large eggs.
2 teaspoons of baking powder.
1 teaspoon of baking soda.
½ teaspoon of vanilla.
½ teaspoon of salt.

Preparation:

Cream together the sugar and the shortening.

Add the eggs, buttermilk and vanilla, then beat thoroughly.

In a separate bowl combine all of the remaining ingredients; then add to shortening mixture.

Roll out gently on a floured surface; then cut using floured cookie cutters.

Bake at 400°F (205°C) for 10 minutes.

Coconut Twinkles

Ingredients:

1 ¼ cups of flour.

½ cup of butter.

1 teaspoon of baking powder.

½ teaspoon of vanilla.

½ teaspoon of almond extract.

¼ teaspoon of salt.

1 cup of flaked coconut.

Preparation:

In a suitably sized bowl, thoroughly combine all ingredients except the flaked coconut.

Blend thoroughly with a mixer.

Stir in the coconut; then mix well.

Drop by teaspoonfuls onto a cookie sheet.

Bake at 375°F (190°C) for about 10 minutes.

Allow cool.

Crunchy Peanut Butter Cookies

Ingredients:

1 cup of flour.
1 cup of corn flakes.
1 cup of rolled oats.
½ cup of margarine, softened.
½ cup of brown sugar.
½ cup of granulated sugar.
¼ cup of peanut butter.
1 medium egg.
½ teaspoon of vanilla.
½ teaspoon of baking powder.
½ teaspoon of baking soda.
½ teaspoon of salt.

Preparation:

Preheat your oven to 375°F (190°C).

Cream together the margarine, brown sugar and granulated sugar.

Beat in the peanut butter, egg and vanilla.

Stir in all of the remaining ingredients until blended thoroughly.

Drop by teaspoonfuls, about two inches apart on lightly greased cookie sheets.

Bake for 12 minutes or until golden brown.

Easy Peanut Butter Cookies

Ingredients:

1 cup of sugar.
1 cup of peanut butter.
1 medium egg.

Preparation:

Thoroughly mix all of ingredients together.

Roll the dough into 1-inch balls.

Press a fork into each ball to flatten slightly.

Bake on an ungreased cookie sheet at 350°F (175°C) for 10 minutes.

Flourless Peanut Butter Cookies

Ingredients:

1 cup natural peanut butter
½ cup brown sugar
1 egg, lightly beaten
1 teaspoon baking soda
¼ teaspoon salt
¼ teaspoon cinnamon
1 cup rolled oats

Preparation:

- 1) Preheat oven to 325°F. Line a baking sheet with parchment paper.
- 2) Cream peanut butter and sugar together in a medium bowl until creamy, about 3 minutes. Add egg and mix well. Add remaining ingredients; mix until just combined.
- 3) Drop dough into 1-inch rounds onto prepared baking sheet, leaving at least 1-inch space in between each. Bake 10 to 13 minutes, until cookies are golden and the surfaces have begun to crack. Cool slightly and serve.

Notes:

It's a shocker for us, too—you don't need any flour at all to bake the best peanut butter cookies! These are cheap, fast, and ridiculously kid-friendly.

Fortune Cookies

Ingredients:

1 medium egg white.
¼ cup of sugar.
1/3 cup of flour.
2 tablespoons of melted butter.
1 tablespoon of water.
¼ teaspoon of vanilla.

Preparation:

Preheat your oven to 350°F (175°C).

Grease cookie sheets.

In a suitably sized bowl, add the egg white, sugar, butter, water and vanilla; mix together.

Add flour and stir.

Drop by teaspoonful onto cookie sheets.

Swirl the batter around with a spoon back until cookies are spread thinly and are close to transparent.

Bake for about 4 minutes or until lightly browned on edges.

Remove from the oven and quickly place a fortune in the cookie, then fold in half, then in half again, making the classic fortune cookie shape.

Allow to cool.

French Walnut Meringues

Ingredients:

1 cup of sugar.
½ cup of water.
2 medium egg whites.
3 dashes of green food coloring.
½ teaspoon of vanilla extract.
½ cup of walnuts, finely ground.

Preparation:

In a small saucepan, combine the sugar and water; place over moderate heat.

Stir the mixture constantly until it begins to boil. Cook until candy thermometer registers 265°F.

While the syrup is cooking, grease cookie sheets with unsalted shortening.

Preheat your oven to 250°F.

Beat the egg whites in a small bowl until stiff, but not dry.

Add the green food coloring to the syrup.

Pour the syrup into the egg whites in a thin stream, beating constantly with an electric mixer. Continue beating until mixture is stiff.

Add the vanilla extract and ground walnuts.

Drop the mixture by teaspoonfuls about 2 inches apart on prepared cookie sheets.

Bake for about 15 minutes or until lightly browned.

Remove the cookies from the sheets and allow to cool on wire racks.

Golden Sugar Cookies

Ingredients:

2 ½ cups of flour, sifted.
2 cups of sugar.
1 cup of butter.
2 medium egg yolks.
1 teaspoon of baking soda.
1 teaspoon of lemon flavoring.
1 teaspoon of cream of tartar.
½ teaspoon of vanilla.
Pinch of salt.

Preparation:

Preheat your oven to 350°F (175°C).

Sift the flour, vanilla, baking soda and lemon flavoring.

Cream the butter and cream of tartar together until butter is softened.

Add the sugar gradually, creaming until fluffy after each addition.

Add the egg yolks then beat well.

Gradually add the dry ingredients, beating until blended.

Form into one-inch balls, and position two inches apart on ungreased sheets.

Bake for 10 minutes or until golden brown.

Honey Peanut Butter Cookies

Ingredients:

2 ½ cups of flour.
2 medium eggs.
1 cup of chunky peanut butter.
1 cup of honey.
½ cup of butter, softened.
½ cup of sugar.
2 teaspoons of vanilla.
1 teaspoon of baking soda.

Preparation:

Preheat your oven to 375°F (190°C).

Cream together the peanut butter and butter.

Add honey, sugar and vanilla; stir thoroughly.

Add the eggs and beat until fluffy.

Add the flour and the baking soda, then stir.

Drop by rounded spoonfuls onto a cookie sheet and bake for 10-12 minutes.

Key Lime Butter Cookies

Ingredients:

½ cup unsalted butter, softened
1 cup sugar
2 eggs
1 ½ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
¼ cup fresh lime juice
2 teaspoons fresh lime zest
1 teaspoon vanilla
½ cup confectioners' sugar, for garnish

Preparation:

1. Preheat oven to 350°F. Lightly grease two cookie sheets.
2. In a large bowl, cream together butter, sugar, and eggs until smooth. Add lime juice, zest, and vanilla; mix.
3. In a separate large bowl, sift together flour, baking powder, and salt; pour into wet mixture and mix.
4. Form dough into ½-inch balls and arrange evenly on prepared sheets.
5. Bake 8 to 10 minutes, until lightly browned. Cool on wire racks; lightly sift confectioners' sugar atop as they cool.

Notes:

A simple butter cookie enhanced by fresh lime juice, these citrusy cookies are the perfect midday summer snack.

Lemon Lavender Sugar Cookies

Ingredients:

¾ cup butter
1 ¾ cups white sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
1 tablespoon grated lemon zest
1 teaspoon chopped dried lavender
½ cup buttermilk

Preparation:

- 1) Cream butter and sugar together in a medium bowl until smooth; add eggs and vanilla and beat until smooth.
- 2) In a medium bowl, sift together flour, baking powder, baking soda, and salt; stir in zest and lavender.
- 3) Add flour mixture and buttermilk alternately to sugar mixture, mixing gently with each addition. Mix until just combined. Roll dough into a large ball; wrap completely in plastic; cover and chill 4 hours.
- 4) Preheat oven to 350°F. Lightly grease a large baking sheet.
- 5) Roll cookie dough out onto a lightly floured surface; roll to an even 1/3-inch thickness. Use cookie cutters to cut out cookie shapes. Arrange cookies evenly on baking sheet.
- 6) Bake until just lightly browned, about 10 minutes. Cool on a wire rack.

Notes:

Seasonal spring desserts are a delight. They are often less sweet than the overly ripe summer pies or heavily buttered winter bakes. In our recipe for classic springtime cookies, you get a feel of that perfect balance between winter and summer—a cookie that's lightly spiced with lavender, flecked with fresh lemon, and dotted with hints of butter.

Macadamia Nut Cookies

Ingredients:

2 cups of all-purpose flour.
2 cups of coconut flakes.
1 cup of butter, softened.
1 cup of confectioners' sugar.
½ cup of chopped macadamia nuts.
¼ cup of finely ground macadamia nuts.
¼ cup of granulated sugar.
1 teaspoon of vanilla.
¼ teaspoon of salt.

Preparation:

Sift the flour, measure, then sift again with the salt. Set aside.

In a large bowl, cream the butter, then add the granulated sugar and cream again until blended thoroughly.

Add the vanilla.

Gradually beat sifted flour into creamed mixture until smooth.

Mix in the flaked coconut and macadamia nuts.

Shape the dough into a roll 1-½ inches in diameter and wrap in clear plastic wrap.

Refrigerate for at least 6 hours.

Slice the roll at quarter-inch intervals and place rounds on a greased baking sheet.

Bake at 300°F (150°C) for 20 minutes.

Sift the confectioners' sugar onto waxed paper, reserving about 1/3 cup, and transfer baked cookies to it.

Sift the tops lightly with remaining sugar.

Allow to completely cool, before storing in cookie tins.

Notes:

This recipe yields approximately 40 cookies.

Mincemeat Cookies

Ingredients:

4 ½ cups of all-purpose flour.
½ teaspoon of baking soda.
2 cups of honey.
1 cup of vegetable shortening.
3 large eggs.
1 cup of mincemeat.

Preparation:

Preheat your oven to 350°F (180°C).

Lightly grease 2 baking sheets.

Combine the flour and baking soda.

In a large bowl, beat the honey and shortening, then beat in the eggs.

Gradually blend in the dry ingredients, then stir in the mincemeat.

Drop the dough by spoonfuls 1 ½ inches apart onto the prepared baking sheets.

Bake for about 14 minutes, until lightly colored.

Transfer to wire racks and allow to cool.

Peanut Butter Cookies

Ingredients:

2 medium eggs.
2 ½ cups of flour.
1 cup of peanut butter.
1 cup of butter.
1 cup of white sugar.
1 cup of brown sugar, packed.
½ teaspoon of salt.
½ teaspoon of baking soda.

Preparation:

Preheat your oven to 375°F (190°C).

Mix together the flour, salt and baking soda; then set aside.

Mix together the butter and peanut butter.

Add the white and brown sugar to the butter mixture, mixing thoroughly.

Add the eggs to the butter mixture and beat thoroughly.

Stir the flour mixture into peanut butter mixture.

Drop the dough from a teaspoon to an ungreased baking sheet.

Flatten with a fork.

Bake for 12 minutes or until lightly browned.

Pfeffernuesse

Ingredients:

3 cups of Flour, sifted.
1 teaspoon of Baking Powder.
¼ teaspoon of Salt.
½ teaspoon of Cinnamon.
¼ teaspoon of Allspice.
¼ teaspoon of Ground Cloves.
¼ teaspoon of Nutmeg.
¼ teaspoon of Mace.
3 medium Eggs, beaten lightly.
¾ cup of Sugar.
Juice and grated rind 1 Lemon.
2/3 cups of Chopped Nuts.

Preparation:

1. Sift the flour with the baking powder, salt, and spices.
2. Add the sugar slowly to beaten eggs and stir in lemon juice and grated rind.
3. Add the dry ingredients and nuts to the egg mixture and mix well. Refrigerate 2 hours.
4. Roll out the mixture to approximately 1/2 inch thick and cut using a 3/4 inch round. Place on an ungreased baking sheet.
5. Let the cookies stand over night in cool place.
6. Just before baking, put a drop of brandy on each cookie. Bake at 300 F oven for 1/2 hour.

Pumpkin Cookies

Ingredients:

[i]COOKIES[/i]

- 1 medium egg.
- 2 cups of flour.
- 1 cup of butter.
- 1 cup of sugar.
- 1 cup of pumpkin.
- 1 teaspoon of baking powder.
- 1 teaspoon of soda.
- 1 teaspoon of cinnamon.
- 1 teaspoon of vanilla.
- 1/2 teaspoon of salt.

[i]ICING[/i]

- 1 cup of powdered sugar.
- 1/2 cup of brown sugar.
- 4 tablespoons of milk.
- 3 tablespoons of butter.
- 3/4 teaspoon of vanilla.

Preparation:

[i]COOKIES[/i]

Cream the sugar and the butter.

Add the pumpkin and the egg.

Add the dry ingredients.

Bake at 350F for about ten minutes.

[i]ICING[/i]

Combine the butter, the milk and the brown sugar.

Boil for three minutes. Allow to cool.

Stir in the sugar and the vanilla.

Apply icing to the cookies.

Simple Chocolate Cookies

Ingredients:

Chocolate cake mix.

2 medium eggs.

½ cup of oil.

½ cup of flour.

½ cup of chopped nuts.

Preparation:

Preheat your oven to 375°F (190°C).

In a suitably sized bowl, mix all of the ingredients together thoroughly.

Shape into balls, flatten.

Bake on a greased cookie sheet for about 10 minutes.

Simply Buttery Butter Cookies

Ingredients:

1 cup packed light brown sugar
1 egg
1 teaspoon vanilla
1 ½ sticks unsalted butter, softened
1 ¾ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
[i]Glaze:[/i]
1 cup powdered sugar
2 tablespoons fresh lemon or orange juice

Preparation:

- 1) In a large bowl, beat together sugar, egg, and vanilla; add butter and beat until fluffy, about 3 minutes.
- 2) In a separate large bowl, soft together flour, baking powder, and salt. Add to egg mixture; mix until just blended.
- 3) Divide dough in half; roll each into a log and wrap in wax paper. Freeze 2 hours to overnight.
- 4) Preheat oven to 350°F. Cut frozen dough into ¼-inch thick slices; place on baking sheet. Bake 10 to 12 minutes, until barely golden. Remove and cool.

Notes:

Butter cookies are the ultimate winter comfort snack—loved by kids and adults alike, they make us feel cozy and snug in our houses, even in the coldest of nights. Serve these with a cup of hot or cold milk for dessert or late-night snacks.

Soft Batch Chocolate Chip Cookies

Ingredients:

4 sticks butter, softened.
2 eggs beaten.
2 tablespoons molasses.
2 teaspoons vanilla extract.
1/3 cup water.
1 ½ cups granulated sugar.
1 ½ cups brown sugar.
1 teaspoon baking powder.
1 ½ teaspoons baking soda.
1 teaspoon salt.
5 cups all-purpose flour.
1 ½ packages semi-sweet chocolate chips.

Preparation:

Preheat the oven to 375F.

Cream the butter, eggs, molasses, vanilla, and water in medium-size bowl.

In a large bowl, combine sugars, baking powder, baking soda, salt and flour.

Combine the moist mixture with the dry mixture. Add chocolate chips.

Shape the dough into 1 inch balls and place an inch apart on a ungreased cookie sheet.

Bake for ten minutes, or until golden brown.

Makes approximately 50 cookies.

Soft Sugar Cookies

Ingredients:

2 cups of unbleached flour, sifted.
1 cup of granulated Sugar.
1 large egg white.
1 large egg yolk.
¼ cup of shortening.
¼ cup of butter.
½ cup of buttermilk.
½ teaspoon of vanilla extract.
½ teaspoon of baking soda.
½ teaspoon of salt.

Preparation:

Preheat your oven to 375°F (190°C).

Sift the flour, soda and salt together; then set aside.

Mix the shortening and butter together until fluffy and creamy.

Gradually add the sugar, continuing to mix until light.

Add the egg yolk and beat until light and fluffy.

Add the flour mixture alternately with the buttermilk, beating thoroughly after each addition.

Stir in the vanilla extract, then gently fold in the stiffly beaten egg white.

Drop by rounded tablespoonfuls about three inches apart on a greased cookie sheet.

Flatten with a fork to ½-inch thickness.

Bake for 20 minutes or until done.

Summery Lemon Bars

Ingredients:

2 cups all-purpose flour
1 cup sugar
2 sticks unsalted butter, at room temperature
1/8 teaspoon salt

[u]For the filling:[/u]

5 extra-large eggs, at room temperature
2 cups sugar
1/2 cup flour
1/2 cup fresh lemon juice
1 tablespoons grated lemon zest
Confectioners' sugar, for dusting

Preparation:

1. Preheat oven to 350°F. Lightly grease a 9-by-13-inch pan.
2. Combine flour, sugar, butter, and salt in a food processor; pulse until mixture resembles thick crumbs. Transfer to prepared pan and press down to adhere evenly. Bake 20 minutes.
3. Meanwhile, combine eggs, sugar, flour, lemon juice, and zest in a large bowl; mix well. Pour over baked crust, spreading mixture evenly. Bake 25 minutes, remove from oven, and dust with confectioners' sugar. Cool and slice.

Notes:

Traditional lemon bars take us back to grandma's kitchen, filled with sweet scents of freshly baked breads and biscuits. A good lemon bar has a crumbly, crunchy crust and a smooth, tangy, custard-like topping. This recipe is one that grandmas everywhere would approve of.

Tropical Cookies

Ingredients:

1 large egg.
1 tablespoon of milk.
1 cup of unbleached white flour.
½ cup of flaked coconut.
¼ cup of mashed banana.
¼ cup of pineapple juice concentrate.
¼ cup of vegetable oil.
¼ teaspoon of baking soda.
Grated orange rind.

Preparation:

Mash a ripe banana with a fork to measure ¼ cup.

Beat together the banana, pineapple juice concentrate, vegetable oil, egg, and milk until creamy.

Add the flour, baking soda, and flaked coconut. Beat thoroughly.

Drop by rounded teaspoonfuls onto lightly oiled baking sheets and sprinkle with grated orange rind.

Bake at 350°F (180°C) for 7-8 minutes or until just brown around the edges and firm to the touch.

Allow to cool on wire racks.