

Creative Homemaking Guide to Best Cookie Recipes



by Rachel Paxton
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About Creative Homemaking:

My name is Rachel Paxton, and I have been a freelance writer and webmaster for almost 20 years. I am the mother to five children, ages 28 to 6.



I enjoy homeschooling my children and my favorite hobbies are canning, gardening, reading, and raising chickens. Follow my boards on [Pinterest](#) to see what I have been up to. You can also follow me on [Twitter](#) and [Facebook](#).

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Five Secrets to Making Better Cookies

1. Make sure your cookie sheets aren't too thin. The heavier your cookie sheet, the less likely your cookies are to burn. If you can't afford heavy-duty cookie sheets, you can cover your thin ones with layers of aluminum foil.
2. Experiment with the temperature of your oven. My oven is always hotter than what I set it for. I set my oven 25 degrees cooler than what a recipe calls for.
3. Always place your cookie dough on cold cookie sheets. If you don't let the cookie sheets cool, your cookie dough will spread too much from the heat of the cookie sheets.
4. Don't bake the cookies for too long. They should be light brown around the edges. Keep in mind that the cookies will continue to cook from the heat of the cookie sheet after you remove them from the oven. I always let my cookies bake too long because I didn't think they were done yet. Your cookies should look a little underdone when they come out of the oven.
5. Cool the cookies on the cookie sheet until you can lift them with a spatula without breaking them. Cool them completely on wire racks, if you have some, otherwise you can cool them on paper towels or waxed paper.

Tips for Storing Cookies

Store soft cookies in airtight containers. Crisp cookies can be stored in containers with loose-fitting lids. If you live in a humid climate, tightly cover crisp cookies. Re-crisp cookies by warming them in a 300 degree oven for 5-10 minutes before serving.

If cookies start to dry out, add a piece of bread or apple (replace after a couple of days) to the container to help retain moisture.

Layer frosted cookies with waxed paper in between the layers to keep them from sticking together.

Bar cookies can be stored in the baking pan with a tight lid.

Freezing Cookie Dough

If you're looking ahead to the holiday season and wondering how you're going to get all your baking done, consider freezing your cookie dough or fresh baked cookies ahead of time. When the holidays get closer you can get that last bit of shopping done or last present made instead of spending all your time in the kitchen.

Cookie dough will freeze well for 4 to 6 weeks. Rolls of dough should be sealed tightly in plastic wrap (chill in refrigerator first before freezing). Other kinds of dough should be stored in airtight containers. Drop cookies (unbaked) may be frozen on cookie sheets and transferred to freezer bags. Let stand at room temperature for about 30 minutes before baking.

Don't try to freeze soft meringue-type cookie dough. Chocolate, brownies, peanut butter, and sugar cookie dough (or anything similar) freezes well. Let the dough defrost in the refrigerator (about 2-3 hours). Make sure to label the container with the date and type of cookie dough.

Freezing Baked Cookies

Almost any baked cookie freezes well. Let cookies completely cool before freezing. Wrap cookies individually in plastic wrap then store them in a ziploc freezer bag or storage tin (coffee cans or holiday tins work great). You can also just layer the cookies between layers of waxed paper in the container, but the individually wrapped ones will store longer.

Freeze frosted cookies uncovered first until they are firm. Then pack them in airtight container lined with plastic wrap or foil. Make sure to label the container with the date and type of cookies.

Unfrosted cookies can be frozen up to 6-12 months (frosted, about 3 months). Frozen cookies thaw in about 10 minutes at room temperature (if you can wait that long). If cookies should be crisp when thawed, remove them from the container before thawing.

Mailing Cookies

When mailing cookies, there are several important things to keep in mind.

First, it is important to select a type of cookie that holds up well in the mail. Crisp or brittle cookies will likely break during shipment. Try to mail cookies like oatmeal cookies, bar cookies, chocolate chip cookies, and they will likely make it to their recipient in one piece.



It is also important to wrap the cookies well. Try to double box them to keep them as safe as possible. Pack them in a rigid container such as a ziploc container and then pack that container into the shipping box.

When placing cookies in the smaller container, first wrap them in plastic wrap, wrapping 2 to 3 cookies together and then placing them in the container.

It is not a good idea to pack two different kinds of cookies in the same package. For instance if you pack peanut butter and chocolate chip cookies together, the chocolate chip cookies will likely take on the flavor of the peanut butter cookies. Try to keep different kinds of cookies as separate as possible.

Pack the container as full as possible so that the cookies don't have very much room to move around. Less room means less chance the cookies will break during transit. If you do have extra space in the storage container, crumble up some small pieces of waxed paper and place them in the gaps between the packages of cookies.

After placing the ziploc container in the packing box, fill in all the gaps between the ziploc container and box with crumpled up newspaper so that the ziploc container does not move around during shipment.

Andes Mint Cookies

1 box Devil's Food Cake Mix
1/2 c. vegetable oil
2 eggs
1 box Andes Mints

Preheat oven to 350 degrees. Mix the cake mix, vegetable oil, and eggs together in a bowl. Drop by spoonfuls onto a cookie sheet and bake for about 8 minutes. Cookies should still be soft on top but lightly browned on the bottom.



Remove cookies from cookie sheet and place on waxed paper. Place one unwrapped Andes mint on the top of each cookie while the cookies are still warm. Let the candy sit for a couple of minutes until completely soft. Use a knife to gently swirl the chocolate on top of the cookie.

Let cookies set until the chocolate re-hardens (although some may disappear from the counter while they are sitting).

These cookies freeze well if you are baking a bunch of cookies to give away as gifts for Christmas.

Orange Nutmeg Cookies

2 c. flour
4 tsp. baking powder
1 tsp. salt
1 tsp. nutmeg
2 c. sugar
1 c. shortening
2 eggs
4 tbsp. orange rind
4 tbsp. orange juice
3 c. quick cooking oats

Sift flour with baking powder, sugar, and salt. Add shortening, eggs, and orange juice. Stir in oats, mixing well. Drop by teaspoonfuls onto greased baking sheet and bake at 350 degrees for 12 to 15 minutes.

Lemonade Cookies

1 c. butter or margarine
1 c. sugar
3 c. sifted flour
1 tsp. baking soda
1 6-oz. can frozen lemonade, thawed
Sugar

Cream together butter and 1 c. sugar. Add eggs; beat until light and fluffy. Sift together flour and baking soda; add alternately to the creamed mixture with 1/2 c. of the lemonade concentrate. Drop dough from a teaspoon 2 inches apart onto ungreased cookie sheet. Bake cookies at 400 degrees about 8 minutes or until lightly browned around the edges. Brush hot cookies lightly with remaining lemonade concentrate; sprinkle with sugar. Remove to cooling rack.

Gum Drop Cookies

4 eggs

1 tsp. orange juice

2 c. brown sugar

2 c. flour

1 c. gum drops (chopped)

1 c. nuts (optional)

1 tsp. cinnamon

Beat eggs; add orange juice, sugar, and mix. Add flour, gum drops, nuts, and cinnamon. Pour onto greased jelly roll pan. Bake 20 to 25 minutes. Cut while still hot.

Coconut Drop Cookies

1 c. shortening
1 c. sugar
1 c. brown sugar
1 tsp. vanilla
1/2 tsp. salt
2 eggs
2 tsp. hot water
2 1/2 c. flour
1 tsp. baking soda
1 c. coconut
1 c. chopped nuts

Cream together shortening, sugar, brown sugar, vanilla and salt until fluffy. Add eggs, one at a time and beat together; add hot water, mixing well. Sift together flour and soda; add to creamed mixture. Then add coconut and nuts. Mix well. Drop by spoonful onto cookie sheet. Bake at 350 degrees for 15 minutes.

Apple Oatmeal Cookies

1/2 c. butter
2/3 c. sugar
2 eggs
1 c. flour
1 tsp. cinnamon
1/3 tsp. salt
1 tsp. baking powder
1 c. rolled oats
1 c. chopped apples

Preheat oven to 350 degrees. In a medium-sized bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Stir in flour, baking powder, cinnamon, and salt. Add oats and apples. Drop by spoonfuls onto a greased cookie sheet and bake for 15 minutes.

No-Bake Chocolate Cookies

2 c. white sugar
2 tbsp. butter
2 tbsp. cocoa
1/2 c. milk
1/4 tsp. salt
1/2 tsp. vanilla
3/4 c. peanut butter
2 1/2 c. oatmeal

In a large saucepan, mix together sugar, butter, cocoa, and milk. Bring to a boil. Stir in salt, vanilla, and peanut butter. When peanut butter has melted, remove the pan from the heat and quickly stir in the oatmeal. Drop mixture by spoonfuls onto waxed paper and let cool. Keep cookies refrigerated.

Christmas Holly Cookies

35 large marshmallows
1/2 c. butter or margarine
1 tsp. vanilla extract
1 1/2 tsp. green food coloring (approx.)
4 c. Corn Flakes
Red hot candies (for decoration)

Melt marshmallows and butter in a large saucepan; stir to blend. Stir in vanilla extract and enough food coloring to make a dark green. Remove from heat and gently stir in corn flakes.

Working quickly, drop by teaspoonfuls onto waxed paper-lined cookie sheet. Decorate each with 3 red hots for holly berries. Chill.

Christmas Cookies

1/2 c. butter

1 c. brown sugar

1 egg

1/4 c. sour cream

1 2/3 c. flour

1/2 tsp. baking soda

1/4 tsp. salt

1 c. dates, chopped

3/4 c. candied cherries, chopped

3/4 c. nuts, chopped (optional)

Preheat oven to 350 degrees. Mix all ingredients together and drop by spoonfuls onto a greased cookie sheet. Bake for about 10 to 12 minutes.

Coconut Macaroons

2 egg whites

2/3 c. sugar

1/2 tsp. vanilla

1 1/3 c. flaked coconut

1/4 tsp. salt

Beat egg whites, salt, and vanilla until soft peaks form. Slowly add sugar, beating until stiff peaks form. Stir in coconut. Preheat oven to 325 degrees. Drop coconut mixture by teaspoonfuls onto a greased cookie sheet. Bake for 20 minutes.

Gingersnaps

1 c. sugar
3/4 c. butter
2 eggs
3 c. flour
2 tsp. baking soda
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
1/2 c. molasses



In a large bowl, cream sugar and butter. Add eggs. Stir in flour, baking soda, ginger, cinnamon, and cloves. Add molasses, stirring well. Refrigerate dough for an hour or two to chill. Preheat oven to 350 degrees. Roll dough into 1-inch balls. Roll each ball in a little sugar and place 2 inches apart on an ungreased cookie sheet. Bake for 10 minutes.

Snickerdoodles

1 c. butter
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt

In a large bowl, cream together butter, sugar, and eggs. Stir in flour, cream of tartar, baking soda, and salt. Refrigerate dough for an hour or two to chill. Preheat oven to 350 degrees. Roll the dough into 1-inch balls. Roll each ball in a mixture of cinnamon and sugar. Place 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes.



M & M Cookies

2 1/4 c. flour
1 tsp. baking soda
1 tsp. salt
1 c. butter
2 eggs
2 tsp. vanilla
1 c. brown sugar
1/2 c. sugar
2 c. plain M&M's

Preheat oven to 375 degrees. Cream together shortening, brown sugar, and sugar. Beat in eggs and vanilla. Stir in flour, baking soda, salt, and M&M's. Drop by teaspoonfuls onto ungreased cookie sheet and bake for 10 minutes.

Chocolate Mint Snow-Top Cookies

1 1/2 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
6 tbsp. butter, softened
1 c. sugar
2 eggs
1 1/2 tsp. vanilla extract
1 (10-oz.) package mint-flavored chocolate chips
Powdered sugar

In bowl, combine flour, baking powder, and salt; set aside. Over hot (not boiling) water, melt 1 c. morsels, stirring until smooth. (Or, microwave morsels in bowl on high power 1 minute; stir. Microwave on high power 30 seconds longer; stir until smooth.) In bowl, beat butter and sugar until creamy. Add melted mint morsels and vanilla. Beat in eggs. Gradually beat in flour mixture. Stir in remaining 1/2 c. mint morsels. Wrap dough in plastic wrap and freeze until firm. Preheat oven to 350 degrees. Shape dough into 1-inch balls and coat with powdered sugar. Place on ungreased cookie sheet. Bake 10 to 12 minutes, until tops appear cracked. Let stand 5 minutes on cookie sheet. Cool completely.

Candy Cane Kiss Cookies

1 1/2 c. powdered sugar
1 1/4 c. butter, softened
1 tsp. peppermint extract
1 tsp. vanilla extract
1 egg
3 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 bag candy cane Kisses

Preheat the oven to 350 degrees. Have your kids help you unwrap the bag of candy cane kisses.



Combine the butter, powdered sugar, peppermint extract, vanilla extract, and egg. Beat until mixture is creamy, approximately 2 to 3 minutes. In a separate bowl, stir together flour, baking powder, and salt. Add the dry mixture to the wet mixture and beat until the mixture is well blended. The mixture will be a little bit crumbly, but that is okay. If you want you can chop up a few of the peppermint kisses and stir in them in the dough. I decided not to do that so that I would have more kisses to put on top of the cookies, but if you want to add some to the dough, stir in about 1/2 cup.

Roll the dough into 1 inch balls and roll them in sugar. Bake for 10 to 12 minutes or just until the cookies are set. Immediately after you remove the cookies from the oven, transfer them on to waxed paper. While the cookies are still hot, press a peppermint kiss into the center of each cookie.

Let the cookies sit undisturbed until the candies harden again. They will get soft but will harden again as they cool.

Cherry Coconut Drops

1/2 c. butter
3/4 c. sugar
1 3/4 c. flour
1 tsp. baking powder
2 tbsp. milk
2 egg whites, stiffly beaten
2 tsp. almond extract
1/2 c. maraschino cherries, chopped
1 c. coconut
1/2 c. chopped nuts (optional)

In a large bowl, cream together butter and sugar. Add milk and almond extract. Stir in cherries, coconut, nuts, flour, and baking powder. Stir in egg whites. Drop by teaspoonfuls onto a greased cookie sheet. Bake at 375 degrees for 15 minutes.

Honey Drop Cookies

3/4 c. shortening
3 tbsp. sugar
1 c. honey
3 eggs, well beaten
3 c. flour
1 tsp. baking soda

Preheat oven to 400 degrees. Cream together shortening, sugar, and honey, Add eggs, beating until light and fluffy. Sift together flour and baking soda, mix together with shortening mixture. Blend well. Add 1 c. chopped nuts. Drop on greased cookie sheet. Bake 5 to 10 minutes, until golden brown.

Peanut Butter Crackles

1 3/4 c. flour
1/2 c. sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla
1 tsp. baking soda
1/2 tsp. salt
1/2 c. butter, softened
1/2 c. peanut butter
Chocolate kisses or stars



Mix flour, baking soda, and salt. Mix together butter, peanut butter, and sugar. Beat in egg and vanilla. Stir in flour mixture. Shape dough into 1-inch balls. Roll in sugar and place on a greased cookie sheet. Bake at 375 degrees for 12 minutes. Remove from oven and press chocolate kisses firmly into cookie.

Ranger Cookies

1 c. brown sugar
1 c. sugar
1 c. shortening
2 eggs
2 c. oatmeal
2 c. flour
1 tsp. baking soda
1/4 tsp. baking powder
1 tsp. vanilla
1/4 tsp. salt
2 c. Rice Krispies
2 c. coconut

Preheat oven to 350 degrees. Cream shortening and sugars together and add eggs. Add remaining ingredients. Roll into small balls and flatten slightly with a fork. Bake for 10 to 12 minutes.

Salted Peanut Cookies

2 c. brown sugar
1 c. shortening
1 c. salted peanuts
2 eggs
1 1/2 c. oatmeal
2 c. flour
1 tsp. baking soda

Cream sugar, shortening, and eggs. Add oatmeal, flour, and baking soda. Stir in peanuts. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350 degrees for 8 minutes.

Funfetti Cookies

1 c. butter or margarine, room temperature
1 1/4 c. sugar
2 tsp. vanilla extract
1 tsp. almond extract
1 egg
2 1/2 c. flour
1/4 c. cornstarch
3/4 tsp. baking soda
1/2 tsp. salt
1/2 c. rainbow sprinkles



Preheat the oven to 375 degrees.

Cream the butter and sugar for about 2 minutes, until fluffy. Add the vanilla, almond extract, and egg. Beat until well combined.

In another bowl, sift together flour, cornstarch, baking soda, and salt. Slowly stir the flour mixture into the butter mixture. Stir in the sprinkles until just combined.

Shape cookie dough into small balls and place onto ungreased cookie sheets about 1 1/2 inches apart. Bake for about 9 minutes, until just beginning to brown. Cool on waxed paper.

Sour Cream Sugar Cookies

4 1/2 c. flour
1/2 tsp. salt
1 tsp. baking soda
3 tsp. baking powder
1/2 tsp. nutmeg
1/2 tsp. allspice
1 c. shortening
2 eggs, beaten
2 c. sour cream
1 1/3 c. packed brown sugar
1 c. chopped nuts (optional)
1 c. chopped dates or raisins

Preheat oven to 350 degrees. Mix and sift flour, salt, baking soda, baking powder, nutmeg, and allspice. Mix in shortening with a fork until crumbly. Beat eggs and add to sour cream. Add brown sugar to sour cream and combine with dry ingredients. Add nuts and fruit. Drop by tsp. onto greased cookie sheet and bake for 16 minutes.

Chocolate Chip Cookies

1/2 c. shortening
1/2 c. sugar
1/4 c. packed brown sugar
1 c. flour
1/2 c. chopped nuts (optional)
1 c. chocolate chips
1 egg
1 tsp. vanilla
1/2 tsp. baking soda
1/2 tsp. salt

Preheat oven to 375 degrees. Beat shortening, egg, sugar, brown sugar, and vanilla until light and fluffy. Add dry ingredients, mixing well. Stir in nuts and chocolate chips. Drop by teaspoonfuls onto ungreased cookie sheet 2 inches apart. Bake for 8 to 10 minutes.

Skor Bits Cookies

3/4 c. sugar
3/4 c. brown sugar
1/2 c. butter
2 eggs
1 tsp. vanilla
2 1/4 c. flour
1/2 tsp. baking soda
1 3/4 c. Skor Bits

Cream together sugar, brown sugar, and butter. Add eggs and vanilla. Mix in flour, salt, and baking soda. Stir in Skor Bits.

Drop cookie dough by teaspoonfuls onto lightly greased cookie sheet. Bake 10 minutes.

Peanut Butter Cookies

1 c. white sugar
2 eggs
1 c. brown sugar
1 c. peanut butter
1 c. butter, softened
2 tsp. baking soda
2 1/4 to 3 c. flour
1 tsp. vanilla

Preheat oven to 375 degrees. In a large bowl, mix together all ingredients. Roll mixture into 1 1/2-inch balls and press down with a fork coated with sugar. Bake until light brown (about 10 minutes).

Oatmeal Fruit Cookies

1 c. brown sugar
1 c. sugar
1 c. shortening
2 eggs
1 c. flour
1 tsp. baking soda
4 c. oatmeal
1 tsp. vanilla
1 c. raisins
1 c. coconut
1 c. dates
1 c. chopped walnuts

Preheat oven to 350 degrees. Cream together brown sugar, sugar, and shortening. Add eggs and vanilla. Stir in flour and baking soda, blending well. Add oatmeal. Stir in raisins, dates, nuts, and coconut. Drop by spoonfuls onto cookie sheet. Bake 10 to 12 minutes.

Potato Chip Cookies

2 c. flour

1/2 c. sugar

1 tsp. vanilla

1 c. shortening

1/2 c. potato chips, crushed

1 c. chopped nuts

Mix all ingredients together, roll into small balls, and place on cookie sheet. Press each ball with a glass dipped in sugar. Bake at 350 degrees for 10 to 12 minutes or until golden brown.

Banana Cookies

1 1/4 c. sugar
2/3 c. shortening
1 tsp. vanilla
2 eggs, unbeaten
1 c. mashed ripe bananas (about 3)
2 1/4 c. sifted flour
2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1 c. chopped nuts (optional)
1/4 c. sugar
1/2 tsp. cinnamon

Cream sugar, shortening, and vanilla until light and fluffy. Add eggs and beat well. Stir in mashed bananas. Sift flour with baking powder, baking soda, and salt, and add to banana mixture. Stir in nuts. Chill 30 minutes. Preheat oven to 400 degrees. Drop dough 2 inches apart on greased baking sheets. Mix sugar and cinnamon, and sprinkle over unbaked cookies. Bake 8 to 10 minutes, until lightly browned.

Lemon Drops

1 package lemon cake mix
1/2 c. vegetable oil
2 eggs
1 tsp. lemon rind, grated

Combine all ingredients, mixing well. Drop by teaspoonfuls 2 1/2 inches apart on a lightly greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

Applesauce Cookies

2 c. sugar
1 c. shortening
2 eggs, beaten
2 c. applesauce
2 tsp. baking soda
2 tsp. baking powder
1 tsp. salt
1 tsp. cloves
2 tsp. cinnamon
4 c. flour
2 c. raisins (optional)
2 c. chopped nuts (optional)

Preheat oven to 350 degrees. Cream together shortening and sugar, add beaten eggs and applesauce. Add flour sifted with other ingredients. Mix well. Stir in raisins and nuts. Drop by spoonfuls on greased cookie sheet. Bake 10 to 12 minutes, until light brown.

Zucchini Cookies

2 c. brown sugar
1 c. vegetable oil
4 c. flour
2 tsp. baking powder
1 tsp. nutmeg
2 c. raisins
1 egg
2 c. zucchini, grated
2 tsp. vanilla
2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 c. chopped nuts

Cream sugar, oil, vanilla, and egg; add flour and spices. Stir in raisins and nuts. Drop onto greased cookie sheet and bake 350 degrees for 10 to 12 minutes.

Oatmeal Macaroons

1 c. brown sugar
1/2 c. white sugar
1 c. margarine, melted
2 eggs
1/2 tsp. baking powder
1 tsp. baking soda
Pinch of salt
2 c. flour
3 c. oatmeal
1 c. coconut

Mix all ingredients together and drop by teaspoonfuls onto greased cookie sheet. Bake at 325 degrees for about 12 minutes.

Chocolate Chip Kisses

2 egg whites

1/8 tsp. cream of tartar

1/2 tsp. vanilla

1/8 tsp. salt

1/2 c. sugar

1 package semi-sweet chocolate chips

Beat egg whites until foamy. Add salt and cream of tartar and beat until stiff. Combine sugar, 2 tbsp. at a time, with egg whites. Fold in chocolate chips and vanilla. Drop by teaspoonfuls onto greased baking sheet. Bake at 300 degrees for 20 minutes. Don't over bake. Remove from baking pan while still warm.

No Bake Candy Cookies

3 c. quick oats
1/2 c. walnuts, chopped (optional)
1/2 c. chocolate chips
1/2 c. evaporated milk
1/2 c. coconut
1/2 c. butter
2 c. sugar
1 tsp. vanilla

Mix oats, coconut, and walnuts in a large bowl. Cook chocolate, milk, butter, and sugar in saucepan. Cook over medium heat until boiling for 1 minute (stirring constantly). Add vanilla. Pour over dry ingredients and mix well. Drop by spoonfuls onto waxed paper.

Instant Pudding Cookies

1 c. Bisquick mix
1 pkg. instant pudding mix
1/2 c. vegetable oil
1 egg
Sugar

Combine all ingredients until dough forms a ball and sticks together. Using a teaspoon, shape into dough balls. Place onto an ungreased cookie sheet. Dip the bottom of a glass into white sugar and press the glass onto each mound of cookie dough to flatten. Bake at 350 degrees for about 8 minutes.

Spice Cake Cookies

1 spice cake mix
1/4 c. margarine, softened
1/3 c. milk
1 egg
6 oz. chocolate chips

Combine cake mix, margarine, milk and egg. Mix well. Stir in chocolate chips. Mix well. Place by teaspoonfuls several inches apart on a greased cookie sheet. Bake in a preheated 375 degree oven for 12 minutes. Cool cookies several minutes before removing from pan.

Crispy Craisin Cookies

3/4 c. butter, softened

1/2 c. sugar

1/2 c. brown sugar

1 egg

1 c. flour

1 tsp. baking soda

2 c. quick-cooking oatmeal

1/2 c. chopped nuts

1 c. white chocolate chips

3/4 c. dried cranberries

In a large mixing bowl, cream butter and sugar. Add egg; mix well. Stir in flour and baking soda; mix well. Add oatmeal, nuts, chocolate chips and cranberries; blend well. Roll dough into small balls and bake at 375 degrees on cookie sheet for 7 to 9 minutes.

Cheerio Cookies

1/2 c. sugar
1/2 c. corn syrup
1/8 tsp. salt
3/4 c. peanut butter
2 1/2 c. Cheerios

Cook sugar, syrup and salt together until they come to a boil. Remove from heat. Stir in peanut butter. Add Cheerios. Spoon onto waxed paper. Allow to cool.

Brownies

1 1/2 c. flour
1 1/3 c. shortening
2 c. sugar
4 eggs
3/4 c. baking cocoa
2 tsp. vanilla
1 tsp. baking powder
2 tbsp. corn syrup
1 1/2 tsp. salt

Preheat oven to 350 degrees. In a large bowl, combine flour, sugar, cocoa, baking powder, and salt. Add shortening, eggs, vanilla, and corn syrup and mix well. Spread batter in a greased 13x9x2-inch baking dish. Bake for 40 to 45 minutes.

Cheesecake Bars

3 (8-oz.) packages cream cheese

3 eggs

3/4 c. sugar

1 1/2 c. graham cracker crumbs

1 tsp. vanilla

1/3 c. butter, melted

Preheat oven to 350 degrees. Mix cream cheese, sugar, and vanilla with mixer on medium speed until mixture is well blended. Add eggs. Mix graham cracker crumbs with 3 tbsp. sugar and press into a 13x9x2-inch baking dish. Pour cream cheese batter over crust. Bake for 30 minutes. Cool and then refrigerate for at least 3 hours before serving.

Oatmeal Date Squares

2 eggs
1/2 tsp. baking powder
1/2 c. sugar
1 c. rolled oats
1/2 tsp. vanilla
1 c. chopped nuts (optional)
1/2 c. flour
2 c. chopped dates
1/2 tsp. salt
Powdered sugar

Blend eggs, sugar, and vanilla until fluffy. Mix dry ingredients together and then stir into egg mixture. Blend oats, nuts, and dates into batter. Spread into a greased 8-inch baking dish. Bake at 325 degrees for 35 to 40 minutes. Cut into squares while still warm and dust with powdered sugar.

Lemon Bars

Crust:

2 c. flour
1/2 c. sugar
1 c. shortening

Topping:

4 eggs, slightly beaten
1/4 c. flour
2 c. sugar
1/2 tsp. baking powder
1/3 c. lemon juice
Powdered sugar

Preheat oven to 350 degrees. In a small bowl, mix together flour and sugar. Cut in shortening. Press mixture into the bottom of a 13x9x2-inch baking dish and bake until light brown (about 20 minutes). In another bowl, beat together eggs, sugar, and lemon juice. Stir in flour and baking powder. Pour egg mixture over crust and bake for about 35 minutes. Sprinkle powdered sugar on top and let cool. Cut into squares.

Seven Layer Bars

1/2 c. butter
1 c. graham cracker crumbs
1 c. flaked coconut
1 package chocolate chips
1 package butterscotch chips
1 can sweetened condensed milk
1 c. chopped walnuts (optional)

Preheat oven to 350 degrees. Melt butter in the bottom of a 13x9x2-inch baking dish. Sprinkle graham cracker crumbs evenly over the bottom of the pan. Add coconut next, then chocolate chips and butterscotch chips. Pour sweetened condensed milk over all and sprinkle nuts on top. Bake for 30 minutes.

Peanut Butter Rice Krispie Treats

1 package butterscotch chips

1 c. peanut butter

6 c. Rice Krispies

In a large saucepan, combine butterscotch chips and peanut butter. Stir over low heat until mixture is smooth. Remove from heat. Stir in Rice Krispies, stirring until well coated. Press mixture into a greased 13x9x2-inch baking dish. Cut into bars.

Walnut Squares

1 c. flour
1/4 tsp. salt
1/4 tsp. baking powder
1 tsp. vanilla
2 c. brown sugar
2 c. chopped walnuts
2 eggs, beaten

Combine flour, salt, baking soda, and brown sugar. Next add walnuts, eggs, and vanilla. Pour into a greased and floured 8x8-inch baking pan. Bake 15 minutes at 375 degrees. Dust with powdered sugar while still warm, and then once again when cool. Cut into squares.

Pumpkin Bars

2 c. flour
1 1/2 c. sugar
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. baking soda
1/4 tsp. salt
1/4 tsp. ground cloves
4 eggs, well beaten
1 (16-oz.) can pumpkin
1 c. vegetable oil
1 (6-oz.) package cream cheese
1/2 c. butter, softened
2 tsp. vanilla
4 1/2 c. powdered sugar

Preheat oven to 350 degrees. Combine flour, sugar, baking powder, cinnamon, baking soda, salt, and cloves. Stir in eggs, pumpkin, and oil until well blended. Spread batter onto a foil-lined cookie sheet. Bake for 25 to 30 minutes. Cool and frost with cream cheese frosting. Frosting: Beat together cream cheese, butter, and vanilla, until light and fluffy. Gradually add powdered sugar, beating until frosting is easy to spread.

Chocolate Scotcheros

1 c. sugar
6 c. Rice Krispies
1 c. light corn syrup
1 c. chocolate chips
1 c. peanut butter
1 c. butterscotch chips

In a saucepan, cook sugar and corn syrup until boiling. Remove pan from heat and stir in peanut butter and Rice Krispies. Press into a greased 13x9x2-inch baking dish. Melt chocolate chips and butterscotch chips. Spread over Rice Krispies. Cut into bars.

Tropical Bars

3/4 c. butter, melted
2 c. flour
1/2 c. powdered sugar
1/4 c. flour
1 tsp. baking powder
4 eggs, well beaten
1/2 c. flaked coconut
1 8-ounce can crushed pineapple, drained
1 tsp. grated lemon rind

Preheat oven to 300 degrees. Combine butter, 2 c. flour, and 1/2 c. powdered sugar. Mix well and press into a well-greased and floured 13x9x2-inch baking pan. Bake for 25 minutes. Combine 1/4 flour, baking powder, eggs, coconut, pineapple, and lemon rind and mix well. Spread over first layer while still hot. Bake an additional 40 to 45 minutes or until firm. Sprinkle with powdered sugar.

Butterscotch Brownies

1 package butterscotch chips
1/4 c. butter
1 c. brown sugar, packed
2 eggs
1/2 tsp. vanilla
1 c. flour
1 tsp. baking powder
3/4 tsp. salt
1/2 c. walnuts (optional)

Melt butterscotch chips and butter. Stir in brown sugar. Cool 5 minutes. Blend in eggs, vanilla, flour, baking powder, and salt. Stir in walnuts. Spread in greased and floured 13x9x2-inch baking dish. Bake at 350 degrees for 25 minutes.

Dream Bars

1/2 c. butter
1/2 c. brown sugar
1 c. flour
1 c. brown sugar
2 eggs
2 tsp. vanilla
1/4 tsp. salt
1 1/2 c. chopped nuts (optional)
1 c. flaked coconut
2 tbsp. flour
1 tsp. baking powder

Preheat oven to 325 degrees. Blend butter, brown sugar, and flour and press into a shallow baking pan. Bake 10 minutes and cool. Mix remaining ingredients and pour over baked crust. Bake for 25 minutes.

Butterscotch Cake Bars

1 small package butterscotch pudding (the kind you cook)

2 c. milk

1 package white cake mix

2 packages butterscotch chips

Preheat oven to 350 degrees. Cook pudding with milk in a saucepan and bring to a boil, stirring constantly. Slightly cool and then add cake mix, stirring until completely moistened. Spread mixture into a 13x9x2-inch baking pan and sprinkle butterscotch morsels on top. Bake 45 minutes, or until cake is done.

Apple Butter-Oatmeal Bars

1/2 c. butter, softened
1/2 c. packed brown sugar
1/2 c. apple butter
1 egg
2/3 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. baking powder
1 c. quick cooking oats
1 c. flaked coconut

Preheat oven to 350 degrees. Cream butter and sugar, and blend in apple butter and egg. In a separate bowl, combine flour, baking soda, baking powder, and salt. Stir into creamed mixture. Stir in oats and coconut. Spread into a greased 13x9x2-inch baking pan and bake for about 20 minutes.

Peanut Butter Bar Cookies

1/2 c. butter
1/3 c. peanut butter
2/3 c. sugar
1 egg
1 tsp. salt
1 tsp. vanilla
1/2 tsp. baking soda
1 1/2 c. flour

Preheat oven to 350 degrees. Cream together butter, peanut butter, sugar, egg, salt, and vanilla. Stir in baking soda and flour. Pour into a greased 13x9x2-inch baking dish and bake for 20 to 25 minutes. If desired, 1 c. chocolate chips can be placed on top of bars right when they come out of the oven. When they melt, spread them on top of the bars.

Chocolate Banana Bars

1 (6-oz.) package chocolate chips
3/4 c. sugar
3/4 tsp. cinnamon
1 c. ripe banana, mashed 1 egg
1 c. chopped nuts (optional)
1 c. flour
1/4 tsp. salt
1/2 tsp. baking powder
1/4 c. butter, softened
2 tbsp. milk

Preheat oven to 350 degrees. In a sauce pan, melt chocolate chips. In a bowl, mix together dry ingredients and set aside. In a large bowl, beat together bananas and butter until well blended, and then add egg. Add flour mixture and milk, blending well. Stir in melted chocolate and nuts. Spread in greased 13x9x2-inch baking pan and bake for 25 minutes.

Banana Squares

2 c. flour
2 tsp. baking powder
1/4 tsp. salt
1/2 tsp. lemon juice
1 c. ripe bananas, mashed
1/4 c. butter
1 c. sugar
2 eggs
1/2 tsp. vanilla
1/2 c. nuts (optional)

Preheat oven to 375 degrees. Mix bananas, butter, lemon juice, sugar, and vanilla. Add eggs, mixing well. Add dry ingredients. Spread onto a large cookie sheet and bake for 15 minutes.

Fudge Bars

3/4 c. flour
6 tbsp. cocoa
1/3 tsp. baking soda
1/4 tsp. salt
1/3 c. butter
1 tsp. vanilla
3/4 c. sugar
2 eggs
1/2 c. chopped nuts (optional)
24 large marshmallows (quartered)

Preheat oven to 350 degrees. Cream together butter, vanilla, and sugar. Add eggs one at a time. Add dry ingredients and mix until well blended. Stir in nuts and spread in a greased 13x9x2-inch baking pan. Bake for 20 minutes. Remove from oven, place marshmallows on top, and return to oven for 5 minutes. Remove from oven and spread marshmallows to cover bars. Cool completely and top with frosting.

Frosting:

1/2 c. packed brown sugar
2 tbsp. cocoa
1/4 c. water
1 tsp. vanilla
1 1/2 c. powdered sugar
3 tbsp. butter

Bring brown sugar, cocoa, and water to a boil in a sauce pan, stirring constantly. Boil for 2 minutes, remove from heat, and stir in vanilla, powdered sugar, and butter. Beat until spreading consistency.

Special K Cereal Crunchies

1 c. sugar
1 c. corn syrup
1 1/2 c. peanut butter
1 tbsp. vanilla
6 c. Special K cereal
2 packages butterscotch chips

Bring sugar and corn syrup to a boil. Remove from heat and stir in peanut butter and vanilla. Pour over cereal, and mix well. Pour cereal mixture into a greased 13x9x2-inch baking pan, pressing flat with a spatula. Melt butterscotch chips and spread over cereal mixture. Cut into bars while still warm.

Graham Cracker Bars

3 c. graham cracker crumbs
1 c. chocolate chips
1 c. sugar
1 c. evaporated milk
1/2 c. nuts, chopped
1/4 c. margarine, softened
1 tsp. vanilla

Mix all ingredients together and spread into a greased 13x9x2-inch baking dish. Bake about 35 minutes at 350 degrees. Cool.

Babe Ruth Bars

1 c. sugar
1 c. corn syrup
1 c. peanut butter
5-6 c. Special K cereal
6 oz. chocolate chips
6 oz. butterscotch chips

Bring to boil sugar and syrup. Remove from heat. Add peanut butter and stir. Stir in cereal. Spread in jelly roll pan. Melt chips and spread on top.

Almond Bark Cookies

- 2 lb. almond bark
- 1 c. chunky peanut butter
- 2 c. dry roasted peanuts
- 2 c. miniature marshmallows
- 5 c. Rice Krispies

Cut bark and melt in low oven 15 minutes. Stir in peanut butter; mix well. Add rest of ingredients and mix. Drop by spoonful on wax paper or press in large pan and cut into bars.

Rocky Road S'More Bars

1/2 c. margarine
1/2 c. packed brown sugar
1 c. flour
1/2 c. graham cracker crumbs
2 c. miniature marshmallows
6 oz. chocolate chips
1/2 c. chopped walnuts (optional)

Beat margarine and brown sugar together until light and fluffy. Add combined flour and crumbs; mix well. Press onto bottom of greased 9-inch square pan. Sprinkle with remaining ingredients. Bake at 375 degrees for 15-20 minutes or until golden brown. Cool; cut into bars.

Apple Brownies

1/2 c. butter
1/4 tsp. salt
1 eggs, beaten
1 c. sugar
1/2 c. applesauce
1/2 c. chopped walnuts
1 c. flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. cinnamon

Preheat oven to 350 degrees. Cream together butter and salt, then add the egg and sugar; beat well. Stir in apples, nuts and dry ingredients. Blend well. Pour mixture into a greased and floured 8-inch square pan. Bake for 40 minutes. When cool, cut into squares.