



Ultimate Chocolate Chip Cookies

- ¾ C. Butter flavored Crisco
- 1 ¼ C. Firmly packed brown sugar
- 2 Tbs. Milk
- 1 Tbs. Vanilla
- 1 egg

- 1 ¾ C. All-purpose flour
- 1 tsp. salt
- ¾ tsp. Baking soda
- 1 C. semi-sweet chocolate chips
- 1 C. Pecan pieces

Heat oven to 375. Cream butter flavor crisco, brown sugar, milk, and vanilla in large bowl. Blend until creamy. Blend in egg. Combine flour, salt, and baking soda. Add to creamed mixture, gradually. Stir in chocolate chips and nuts. Drop rounded Tablespoonfuls (about 2 measuring tablespoons) of dough 3 inches apart on ungreased baking sheet. Bake at 375 8 to 10 minutes for chewy cookies (they will look light and moist) DO NOT OVERBAKE or 11 to 13 minutes for crisp cookies. Cool on baking sheet 2 minutes. Remove to cool rack. 3 dozen 3-inch cookies. Note: if nuts are omitted, use 1-1/2 cups semi-sweet chocolate chips



Snickerdoodle Cookies

- 1/2 cup butter, softened
- 1 cup sugar
- 1/4 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1 large egg
- 1/2 teaspoon vanilla
- 1 1/2 cups all purpose flour
- 4 Tablespoons granulated sugar
- 1 1/2 teaspoons cinnamon

Preheat oven to 375 degrees. In a mixing bowl, beat the butter on medium speed for 30 seconds. Add the 1 cup sugar, baking soda, and cream of tartar. Beat until combined, scraping sides of bowl occasionally. Beat in the egg and vanilla until well blended. Beat in as much flour as you can with the mixer, and stir in remaining flour. Cover with plastic wrap and chill for 1 hour.

Combine the 4 tablespoons sugar and 1 1/2 teaspoons cinnamon. Shape the dough into 1 inch balls and roll in cinnamon sugar mixture to coat. Place balls of dough 2 inches apart on an ungreased cookie sheet. Bake for 10 to 11 minutes or until edges are beautifully golden. Transfer cookies to a wire rack to cool.



Orange Iced Cranberry Cookies

¾ C. sugar	2 ½ C. Flour
½ C. firmly packed brown sugar	½ tsp. baking soda
½ C. margarine or butter, softened	1 C. chopped cranberries*
½ C. sour cream	½ C. chopped nuts
1 tsp. vanilla	
2 eggs	

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2 C. powdered sugar
2 Tbs. butter, melted
1 tsp. grated orange peel
2-3 Tbs. orange juice

Heat oven to 350 degrees. Lightly grease cookie sheets. In large bowl, combine sugar, brown sugar, butter, sour cream, vanilla & eggs; blend well. Lightly spoon flour into measuring cups, level off. Add flour, soda & baking powder; blend well. Gently stir in cranberries, and nuts (Do not over mix). Drop by tsps; 2 inches apart onto prepared sheets. Bake at 350 degrees 11 to 13 minutes. Cool and frost. Makes 5 doz cookies.

*Fresh or dried cranberries can be used.



Hershey Kiss Cookies

1 ¾ C. sifted flour	½ C. sugar
1 tsp. baking soda	½ C. brown sugar
½ tsp. salt	1 egg
½ C. butter	1 tsp. vanilla
½ C. peanut butter, creamy	48 Hershey's Kisses

Preheat oven to 375 degrees. Sift flour, salt, soda. Cream butter, peanut butter & sugar in another bowl. Add egg and vanilla. Beat well, blend in dry ingredients. Shape into 1" balls, roll in sugar, place on greased cookie sheet. Bake at 375 degrees for 8 minutes, remove from oven, place a kiss on each cookie center and return to oven for 2 to 5 minutes.