

Molasses Sugar Cookies

Kathy Babin

Ingredients

¾ C	Shortening
1 C	Sugar
¼ C	Molasses
1 ea	Egg
2 C	Flour
2 tsp	Baking soda
1 tsp	Cinnamon, ground
½ tsp	Cloves, ground
½ tsp	Ginger, ground
½ tsp	Salt
As needed	Granulated sugar

Method

1. Cream shortening and sugar together.
2. Add molasses and egg.
3. Sift together dry ingredients and add to mixture.
4. Shape balls and roll in granulated sugar. Do not flatten
5. Bake at 375°F for 7 – 9 minutes.

Mom's Big Sour Cream Cookies

Debbie Moore

Yield: 2 ½ to 3 dz cookies, depending on how big you make them.

Beat the following 4 items together:

2/3 C	Shortening
2 tsp	Vanilla extract
2 C	Sugar
2 ea	Eggs

Mix these next two items together and let rise:

1 C	Sour cream or sour milk
1 tsp	Baking soda

While letting the above items rise, sift the following 4 items:

3 ½ C	Flour
½ tsp	Nutmeg
¼ tsp	Salt
½ tsp	Baking powder

1. Alternately add the flour and milk mixtures together, mixing after each addition.
2. Drop from FULL heaping regular tablespoon on ungreased cookie sheet.
3. Bake from 10 – 15 min. at 375° degrees. They should be VERY LIGHT GOLDEN color.

Super Lemony Lemon Squares

Lisa Wallace

Yield:

Ingredients

12 T + 1 T	Unsalted butter, cold
1 ¾ C + 3 T	All-purpose flour
2/3 C + garnish	Confectioners' sugar
¼ C	Cornstarch
¾ tsp, +a pinch	Salt
4 ea	Eggs, lightly beaten
1-1/3 C	Granulated sugar
1 ½ tsp	Lemon zest
2/3 C	Lemon juice, fresh, strained
¼ C	Whole milk
2 T	Limoncello or other lemon-flavored liqueur, optional

Method

Lightly butter a 9" by 13" baking dish with 2 tsp of the butter and line with 1 sheet of parchment or waxed paper. Butter the top of this sheet of paper with 1 tsp of the remaining butter and then lay a second sheet of parchment or waxed paper crosswise over the first sheet. The parchment should be cut large enough so that the sides are even with the top of the baking dish; this extra paper will function as handles to help you remove the lemon squares from the pan later. Set pan aside.

In a large bowl combine 1 ¾ C of the flour, 2/3 C of the confectioners' sugar, the cornstarch, and ¾ tsp of the salt and mix thoroughly. Cut the remaining 12 T of butter into small pieces and add to the flour mixture. Using your hands, 2 forks, or a pastry blender, work the butter into the flour mixture until the mixture resembles coarse meal. Transfer the butter-flour mixture to the prepared baking dish and press into an even ¼" layer along the bottom and partly up the sides of the pan. Refrigerate for 30 minutes.

While the crust is chilling, preheat the oven to 350°F. Bake the crust until golden brown, about 20 to 25 minutes.

While the crust is baking, assemble the filling by combining the eggs, granulated sugar, flour, and lemon zest in a medium bowl and whisking until smooth. Stir in lemon juice, milk, limoncello, and remaining pinch of salt and mix well.

When the crust is golden brown, remove it from the oven and reduce the oven temperature to 325 degrees F. Stir the lemon mixture again, then pour onto the warm crust. Bake until the filling is set, about 20 minutes. Transfer to a wire rack to cool completely. Grasp the waxed paper that lines the 2 longest sides of the baking dish and remove the bars from the pan by pulling up gently. The entire dessert should easily dislodge and come away from the pan. Transfer to a cutting board and, using a clean knife, cut into squares, wiping knife after each cut. Place a small amount of confectioners' sugar into a small sieve, and sprinkle the bars with the sugar. Serve immediately, or refrigerate, wrapped with plastic wrap, up to 2 days, until ready to serve.

Pina Colada Cookie Bars

Mary Kennedy

Yield: 16

Ingredients

½ C	Brown sugar, packed
¼ C	Butter, softened
1 C	Bisquick
½ C	Shredded coconut, sweetened
8 oz	Cream cheese, softened
¼ C	Sugar
2 tsp	Milk
½ tsp	Vanilla extract
½ tsp	Pineapple extract
½ tsp	Coconut extract (you can also add rum extract)
½ tsp	Rum extract, optional
1 ea	Egg
¼ tsp	Salt
½ C	Pineapple pieces, dried / sweetened, roughly chopped

Heat oven to 350°degrees.

Grease an 8" x 8" pan with Crisco.

In a bowl, beat brown sugar and butter until fluffy.

Stir in Bisquick, and then add the walnuts. Take 1 cup of this mixture and set aside.

Press the remaining into bottom of pan. Bake 12 minutes. In separate bowl, mix cream cheese and sugar.

Beat in remaining ingredients (except for pineapple) until smooth.

Once smooth, stir in pineapple pieces. Spread over mixture in pan. Sprinkle reserved cup over the top.

Bake until center is firm, 25 to 35 minutes.

Cut into 2" squares. Store in refrigerator.

Wreaths

Ansley Alfano

They're a kid-friendly holiday treat that's really quick and easy, but look fun and festive.

My husband made these with his grandmother every year as a tradition, and it's one that we always have enjoyed carrying on and will carry on with our children!

Ingredients

¼ C	Butter
1 bx	Corn Flakes
1 bag	Marshmallows
As needed	Green food coloring
As needed	Red hot candies

Method

1. Melt butter in large saucepan over medium heat.
2. Stir in marshmallows and heat until melted.
3. Add green food coloring.
4. Remove from heat and stir in Corn Flakes.
5. Allow to cool for a minute or two and then form mixture into individual wreath shapes.
6. Add red hot candies as decoration.

Sweetmeats

(from *The Silver Palate Cookbook*)

Tina Artman

These are rich little treasures, great with coffee.

Yield: 30 squares

Ingredients, Crust

½ # Sweet butter, room temperature
1-2/3 C Brown sugar
1-2/3 C All-purpose flour, unbleached

Method, Crust

1. Preheat oven to 350°F. Grease 9”x 12” baking pan.
2. Cream butter and brown sugar together.
3. Add flour and mix well. Pat mixture into the prepared baking pan.
4. Bake for 15 to 20 minutes. Remove from oven.

Ingredients, Topping

1 C Brown sugar
4 ea Eggs, slightly beaten
2 T All-purpose flour, unbleached
2 C Walnuts, shelled, coarsely chopped
1 C Coconut, shredded

Method, Topping

1. Mix sugar and eggs. Add flour; stir well. Fold in walnuts and coconut. Pour topping onto crust that has been removed from the oven
2. Bake for 20 to 25 minutes longer, until topping is set.
3. Cool in pan and cut into squares.

Easy Chocolate Peanut Butter Cookie

Rita Wood

Ingredients

One sleeve of Ritz Crackers
Jiff Crunchy Peanut Butter
Plymouth Pantry Chocolate Melting Bark

Method

Take two Ritz Crackers and fill with peanut butter. Fill all of the crackers. Melt the chocolate and dip the crackers. Drop on waxed paper and set about 20 minutes.

NINI'S PERFECTION SPRINGERLE COOKIES

Rita Wood

These dense cake-like delicacies date back to at least the 1600's and originated in Bavaria, Switzerland and the Alsace area of France. For eating quality, ease and quality of prints, this recipe is just perfection!

Yield: 3 - 12 dozen, depending on size.

Ingredients

½ tsp	Baker's ammonia (hartshorn) or baking powder
2 T	Milk
6 ea	eggs, large, room temperature
6 C (1 ½ #)	Confectioner's sugar
½ C	Unsalted butter, softened but not melted
½ tsp	Salt
½ tsp	Oil of anise
2 # box + as needed	Swansdown or Softasilk cake flour, sifted
As needed	Grated rind of orange or lemon, optional (enhances flavor of the traditional anise or citrus flavors).

Method

1. Dissolve hartshorn in milk and set aside for 30-60 minutes.
2. Beat eggs until thick and lemon-colored (10-20 minutes). Slowly beat in the confectioner's sugar, then the softened butter.
3. Add the hartshorn and milk, salt, preferred flavoring, and grated rind of lemon or orange, if desired.
4. Gradually beat in as much flour as you can with the mixer, then stir in the remainder of the 2 # of flour to make a stiff dough.
5. Turn onto floured surface and knead in enough flour to make a good print without sticking. Follow general directions for imprinting and drying cookies.
6. Bake on greased or baker's parchment paper-lined cookie sheets at 225°F to 325°F until barely golden on the bottom, 10-15 minutes or more, depending on size of cookie.
7. Store in airtight tin containers. They keep for months, and improve with age.

Lemon Drops

Lisa Johnsey

Ingredients, Cookie

2 ½ C	All purpose flour
1 tsp	Baking powder
1 tsp	Salt
4 oz	Unsalted butter, softened
2 C	Sugar
2 ea	Eggs
15 oz	Whole milk ricotta cheese
3 T	Lemon juice, fresh
1 ea	Lemon, zested

Ingredients, Icing

1 ½ C	Powdered sugar
3 T	Lemon juice, fresh
1 ea	Lemon, zested

Method

1. Preheat oven 375°F degrees
2. In medium bowl combine flour, baking powder, and salt. Set aside.
3. In a larger bowl, combine butter and sugar. Beat until fluffy, 2-3 minutes.
4. Add eggs, 1 at a time beating until combined. Add cheese, lemon juice and zest, beat until combined.
5. Stir in dry ingredients.
6. Line baking sheets with parchment paper and drop cookies with a small scoop onto sheet.
7. Bake for 12-15 min. until edges are golden and cookies are pale.
8. For the icing, combine powdered sugar, lemon juice and zest in small bowl. Stir until smooth. Ice each cookie and let cookie completely dry before storing.

Almond Shortbread

Cindy Cook

Yield: 24 servings

Ingredients

1 C	Unsalted butter, softened
½ C	Confectioners' sugar
1 tsp	Almond extract
1 ¾ C	All-purpose flour
½ tsp	Salt
1 C	Almonds, ground, divided
¼ tsp	Nutmeg ground
1 ½	Chocolate chips, melted

Method

1. In a large bowl, beat butter at medium speed with an electric mixer for 2 to 3 minutes. Add confectioners' sugar, beating until smooth. Add almond extract, beating to combine.
2. In a medium bowl, sift together flour and salt.
3. Add flour mixture to butter mixture, beating on low to incorporate. Increase speed to medium, beating to combine.
4. Add ½ C almonds and nutmeg, beating to combine.
5. Shape dough into a disk. Wrap dough tightly in plastic wrap. Refrigerate for at least 1 hour or until completely chilled.
6. Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Set aside.
7. On a floured surface, roll dough to ¼" thickness. Cut with a rectangular cookie cutter, rerolling scraps only once. Place on prepared baking sheets. Refrigerate on baking sheets for 10 to 15 minutes.
8. Bake until lightly golden 8 to 10 minutes. Let cool on pan for 5 minutes. Remove to a wire rack, and let cool completely.
9. Working in batches, dip ends of cooled shortbread in melted chocolate. Place on a wire rack. Sprinkle with remaining ½ C almonds. Let cool completely.

Oatmeal Cookies
Deborah Evans

Ingredients

12 T	Butter, softened (1 ½ sticks)
¾ C	Shortening
¾ C	Brown sugar
½ C	Sugar
1 tsp	Vanilla extract
1 ea	Egg
1 ½ C	Flour
1 tsp	Baking soda
1 tsp	Salt
1 tsp	Cinnamon
¼ tsp	Nutmeg, ground
3 C	Old-fashioned or quick-cooking oats
1 C	Raisins or chocolate chips, both optional

Method

1. Preheat oven to 350°F. Lightly grease and flour cookie sheets.
2. Cream together butter, shortening, sugars and vanilla.
3. Add the egg, mix well and set aside. In a separate bowl, mix together the flour, baking soda, salt, cinnamon and nutmeg. Slowly add the dry mixture to the butter/sugar mixture.
4. Add the oats and mix well.
5. Add the raisins or chocolate chips if being used and mix well. Drop by tablespoon onto the prepared cookie sheets and bake for 10 -12 minutes until the cookies are slightly golden

Gourmet Cookies
Brenda Stone

Yield: Make 112 cookies, but can be halved easily to make 56 cookies

Ingredients

5 C	Blended oatmeal
2 C	Butter
2 C	Sugar
2 C	Brown sugar
4 ea	Eggs
2 tsp	Vanilla extract
4 C	Flour
1 tsp	Salt
2 tsp	Baking powder
2 tsp	Baking soda
24 oz	Chocolate chips
8oz	Hershey bar (grated)
3 C	Nuts chopped, your choice

Method

1. Measure oatmeal and process in a blender to a fine powder.
2. Cream the butter and both sugars. Add eggs and vanilla, mix together with flour, oatmeal, salt, baking powder and soda.
3. Add chocolate chips, Hershey bar and nuts.
4. Roll into balls and place 2" apart on a cookie sheet. Bake for 10 minutes at 375°F degrees.

Night and Day Brownies

Carleen Rodriguez

Yield: 48 Brownies (depending on how big you cut them ☺)

Ingredients, Night Brownies

12 oz	Semi-sweet chocolate, finely chopped
1 ½ oz	Unsweetened chocolate, finely chopped
1 stick + 2 T	Unsalted butter, softened
¾ C + 2 T	Brown sugar, packed
⅔ C	Sugar
1 ½ tsp	Vanilla extract
¾ tsp	Instant espresso powder
3 ea	Eggs, large
1 ¾ C	Cake flour, sifted
8 oz	Nuts, toasted, roughly chopped (I prefer almonds or walnuts)
4 oz	Semi-sweet chocolate, chopped - rough chunks

Ingredients, Day Brownies (aka Blondies)

8 oz	White chocolate, finely chopped and
½ #	Unsalted butter, softened, cut into T - size pieces
3 ea	Eggs
¾ C	Sugar
1 tsp	Vanilla extract
1 ½ C	Cake flour, sifted
8 oz.	Nuts, toasted, roughly chopped (I prefer macadamia nuts or pecans)
8 oz	White chocolate, chopped - rough chunks

Position rack in the middle of the oven. Preheat oven to 325°F. Lightly butter two 9" x 13" pans.

Method "Night" Brownie Batter

1. Melt the 12 oz of finely chopped semisweet chocolate and the 1 ½ oz of unsweetened chocolate. Put aside.
2. Beat together the butter and two sugars until light and fluffy (3 to 5 minutes). Mix the vanilla and espresso powder together in a small bowl to dissolve the espresso. Add the vanilla/espresso mixture to the butter/sugar mixture and beat to combine.
3. Add the eggs, one at a time, beating well between each addition. Pour in the melted chocolate and beat to combine.
4. Fold in the flour by hand until no traces remain. Fold in the toasted nuts and the remaining chunks of semisweet chocolate.
5. Evenly spread the batter in the prepared pans.

Method "Day" Brownie Batter

1. Melt the 8 oz. of finely chopped white chocolate. Add the softened butter and set aside without stirring.
2. Whip together the eggs, sugar, and vanilla until light and fluffy (3 to 5 minutes). Add the melted white chocolate and butter and whisk on low until combined.
3. Fold in the flour by hand until no traces remain. Fold in the toasted nuts and the remaining chunks of white chocolate.
4. Evenly spread the batter over the "night" brownie layer in the prepared pans.
5. Once the two brownie batters are layered in the pans, bake for approximately 40 minutes, until the top of the brownies are golden brown and toothpick tester comes out relatively clean (only moist crumbs).
6. Remove from oven and allow the brownies to cool in the pan for 1 hour. Cut brownies to the desired size. Brownies should be stored in sealed plastic containers as long as a week, or frozen.

Good Neighbor Cookies
Richard Helling

Ingredients, Base

½ #	Butter, softened
½ C	Sugar
½ C	Cornstarch
2 C	Flour

Cream together butter and sugar.

Add cornstarch and flour, mixing well.

Line the bottom of a large jelly roll pan with parchment paper, and pat dough firmly into the bottom of the pan. Bake at 350°F degrees for 15 minutes.

While first mixture is baking, combine

4 ea	Eggs
1 #	Brown sugar
½ tsp	Baking powder
1 tsp	Vanilla extract
1 #	Walnuts or pecans, chopped
1 C	Coconut, shredded

Mix well and spread onto shortbread base.

Bake for 15 minutes at 300°F degrees, and then 5 more minutes at 350°F degrees, or until a deep golden brown.

Ingredients, Frosting

¼ #	Butter, softened
1 #	Powdered sugar
½ #	Cream cheese
1 T	Vanilla extract

Allow the other layers to cool completely before adding the following frosting. Freeze or refrigerate.

Variations!

- Use macadamia nuts for the middle layer and substitute 3 T fresh, passion fruit juice for the vanilla in the frosting.
- Omit coconut, substitute 1 tsp peppermint extract for the vanilla in the frosting and sprinkle top with crushed candy canes
- Omit coconut, add zest from two lemons to middle layer, and substitute fresh lemon juice, to taste, for the vanilla in the frosting.
- Substitute chopped, dried cranberries for the coconut, add zest of one orange to middle layer, and substitute Grand Marnier, to taste, for vanilla in frosting.

Bohemian Crisps

Meredith Dunn (Grandma Mary's Recipe)

Yield: Makes Approximately 4 Dozen

Ingredients

1#	Butter, softened
1 C	Sugar
2 C	Flour
3 C	Quick Quaker Oats
1 tsp	Vanilla extract
As needed	Powdered Sugar

Method

1. Beat butter and sugar until creamy.
2. Add remaining ingredients and mix well. Chill batter.
3. Create balls and then flatten to 1/4" thickness on a well greased cookie sheet.
4. Bake at 350°F degrees until golden. Cookie should be VERY crisp. Sprinkle with powdered sugar

Lincoln Logs

as in Abe Lincoln!

Karen Boots

Ingredients

18 oz	Chocolate chips
6 c.	Graham cracker crumbs (<u>not</u> boxed graham cracker crumbs - place graham crackers in zip lock bag and roll with rolling pin)
2 cans	Sweetened condensed milk (<u>not</u> fat free)
As needed	Powdered sugar

Method

Mix first 3 ingredients together

Spread the mixture in a 13" x 9" baking or jelly roll pan.

Bake 20 minutes @ 350°F degrees (don't over-bake or it will harden - there is nothing to cook)

Cool briefly and cut into strips (like logs). Sprinkle with or roll in powdered sugar (like snow on the logs).

German Chocolate Balls

Jo Ann Dill

Ingredients

1 Box	German Chocolate Cake Mix
1 - 2 containers	German Chocolate Icing
1 C or to taste	Walnuts, chopped
1 C or to taste	Coconut, fresh

Method

Bake cake as directed. Allow to cool ten minutes in pan, then remove cake and crumble the still-warm-cake in a large bowl.

Combine icing, chopped nuts, and coconut w/crumbled warm cake adjusting icing amount to achieve consistency to roll into moist balls.

If desired, roll balls in additional coconut.

Store tightly covered.

Faye's Fruit Cake Cookies
Mary Lavender

Yield: 12 dozen cookies.

Ingredients

½ #	Candied pineapple, yellow, chopped
½ #	Candied cherries, red, chopped
½ #	Citron, chopped
2 ½ C	Seedless raisins (I use white raisins and I use only 2 C)
4 C	Pecans, chopped
¾ C + ¾ C	All-purpose flour, divided
¼ C	Butter or margarine, softened
½ C	Brown sugar, firmly packed
2 ea	Eggs
¼ C	Strawberry jelly
2 tsp	Baking soda
1 ½ T	Milk
½ tsp	Allspice, ground
½ tsp	Cinnamon, ground
½ tsp	Cloves, ground
½ tsp	Nutmeg, ground

Method

Combine the first 5 ingredients, dredge in ¾ C flour, stirring well. Set Mixture aside.

Cream butter in a large bowl; gradually add sugar, beating well at medium speed of an electric mixer.

Add eggs and jelly, mixing well.

Dissolve baking soda in milk; add to creamed mixture.

Add remaining ¾ C flour and spices, mixing well. Fold fruit mixture into batter.

Drop by rounded teaspoonfuls onto greased cookie sheets. Bake at 325°F for 12 minutes or until done.

Cool on wire racks.

English Toffee
SHARON YALE

I WOULD RECOMMEND A HELPER WITH THIS RECIPE. THE TOFFEE IS HARD TO STIR.

INGREDIENTS

4 ea 7oz bars	HERSHEY MILK CHOCOLATE BARS (DO NOT SUBSTITUTE ANY OTHER SIZE, DO NOT USE DARK CHOCOLATE)
1 C	WATER
2 C	SUGAR
12 oz	BUTTER, SALTED ONLY
½ #	PECANS, finely chopped
½ #	PECANS, rough chop – large “broken” pieces

Equipment

CANDY THERMOMETER
LARGE PIECE OF MARBLE, AT LEAST 12" SQUARE

Method

MICROWAVE THE CHOCOLATE, BUT NOT TOO LONG. SET ASIDE.
IN A LARGE HEAVY POT, BOIL THE WATER, SUGAR AND BUTTER, HAVE THERMOMETER IN POT, STIRRING CONSTANTLY. AT 280 DEGREES, AT 280 , STIR IN THE LARGER PECAN PIECES
STIR CONSTANTLY, AT EXACTLY 310 DEGREES, POUR THE CANDY ON COLD MARBLE(I PUT A BAG OF ICE ON THE MARBLE, BEFORE I PUT THE CANDY ON THE MARBLE).
QUICKLY, POUR ½ OF THE MELTED CHOCOLATE. SPRINKLE ½ OF THE FINELY CHOPPED PECANS.
FLIP THE CANDY. POUR THE OTHER 1/2 OF THE CHOCOLATE, SPRINKLE THE OTHER 1/2 OF THE FINELY CHOPPED PECANS.
LET THIS CANDY SET, FOR ABOUT 12-18 HRS, IF YOU CAN KEEP YOURSELF FROM EATING IT!! THEN BREAK UP INTO PIECES.
THE TOFFEE SETS BETTER IN COLD WEATHER. I HAVE MADE IT IN THE SUMMER, BUT THE TOFFEE IS SOFT.
SOMETIMES, THE BUTTER IS TOO RUNNY, WHEN I TRY TO POUR THE CANDY ON THE MARBLE. I JUST POUR THE EXCESS BUTTER IN A SEPERATE BOWL, THE CANDY IS STILL GOOD.

Monster Cookies
Belinda Ringfeil

Ingredients

3 ea	Eggs
1 ¼ C	Light brown sugar, packed
1 C	Sugar
½ tsp	Salt
½ tsp	Vanilla extract
12 oz	Creamy peanut butter
4 oz	Butter, softened
½ C	Multi-colored chocolate candies
½ C	Chocolate chips
¼ C	Raisins, optional
2 tsp	Baking soda
4 ½ C	Quick-cooking oatmeal (not instant)

Method

1. Preheat the oven to 350°F. Line cookie sheets with parchment paper or nonstick baking mats.
2. In a very large mixing bowl, combine the eggs and sugars. Mix well. Add the salt, vanilla, peanut butter, and butter. Mix well. Stir in the chocolate candies, chocolate chips, raisins, if using, baking soda, and oatmeal. Drop by tablespoons 2" apart onto the prepared cookie sheets.
3. Bake for 8 to 10 minutes. Do not over-bake.
4. Let stand for about 3 minutes before transferring to wire racks to cool. When cool, store in large resealable plastic bags.

Grandma's Ginger Snaps
Nicole

Yield: 36 cookies

Ingredients

¾ C	Margarine
1 C + ½ C	Sugar
1 ea	Egg
¼ C	Molasses
2 C	AP flour
1 T	Ginger, ground
1 tsp	Cinnamon, ground
2 tsp	Baking soda
½ tsp	Salt

Method

1. Cream together margarine and 1 C sugar until smooth. Beat in the egg and molasses until well blended.
2. Combine the flour, ginger, cinnamon, baking soda and salt and stir into the molasses mixture to make the dough.
3. Roll the dough into 1" balls and roll the balls into the remaining sugar. Place the cookies on a parchment paper-lined cookie sheets.
4. Bake for 8 – 10 minutes in a preheated 350°F conventional oven. Allow to cool on baking sheet before removing them to cooling racks.

Red Velvet Whoopie Pies with Classic Cream Cheese Filling

Susan Green

Yield: 48 - 4" cakes = 24 Whoopie Pies

Ingredients, "Pies"

2 ½ C	AP flour
½ C	Cocoa powder
1 tsp	Baking powder
½ tsp	Baking soda
½ tsp	Salt
4 oz	Unsalted butter, room temperature
½ C	Vegetable shortening
½ C	Light brown sugar, packed
1 C	Sugar
2 ea	Eggs, large
2 tsp	Vanilla extract
½ oz	Red food coloring
½ C + ½ C	Buttermilk

Ingredients, Classic Cream Cheese Filling

4 oz	Cream cheese, room temperature
4 T	Unsalted butter, room temperature
3 ½ C	Confectioners' sugar
1 tsp	Vanilla extract

Method, "Pies"

1. Sift together the flour, cocoa powder, baking powder, baking soda and salt. Set aside.
2. On low speed, beat together the butter, shortening, brown sugar and regular sugar in the bowl of your stand mixer fitted with a creaming paddle until just combined. Increase the speed to medium and beat until the mixture is fluffy and creamy, about 5 minutes.
3. Add the eggs one at a time beating well after each addition. Add the vanilla extract and red food coloring and beat until just blended.
4. Add ½ of the reserved, sifted flour mixture and ½ C of the buttermilk to the cake batter. Beat on low until just incorporated. Add the remaining flour mixture and buttermilk and beat until completely blended together.
5. Drop in 1 T batter increments onto parchment paper-lined sheet pans, making sure to be consistent with the sizing and even spacing, keeping them at least 2" apart.
6. Bake one sheet pan at a time in the middle of a preheated 350°F conventional oven for about 10 minutes, or until the little cakes spring back when touched lightly.
7. Let them rest on the sheet pan for several minutes until transferring them to cooling racks.

Method, Classic Cream Cheese Filling

8. In the bowl of a stand mixer fitted with a creaming paddle, beat together the cream cheese and butter on a medium speed.
9. Add the sugar and beat slowly until combined.
10. Add the vanilla and increase the speed to medium. Beat until creamy and smooth, about 4 minutes.

Assembling

- Place a heaping scoop of cream cheese filling on the flat side of one of the little cakes and sandwich it with another little cake; the flat side should always be facing in.
- Refrigerate 30 minutes before serving.

Justine's Ultimate Chocolate Chip Cookies

Yield: 3 dz

Ingredients

12 oz	Butter or Crisco
1 ¼ C	Light brown sugar, packed
2 T	Milk
1 T	Vanilla extract
1 ea	Egg
1 ¾ C	AP flour
1 tsp	Salt
¾ tsp	Baking soda
1 C	Semi-sweet chocolate chips
1 C	Pecans, coarsely chopped *

* if nuts omitted, add an additional ½ C semi-sweet chocolate chips

Method

Heat oven 375°F.

Combine Crisco, light brown sugar, milk and vanilla in large bowl. Beat at medium speed with electric mixer until well blended.

Beat egg into creamed mixture.

Combine flour, salt and baking soda. Mix into creamed mixture just until blended.

Stir in chocolate chips and pecan pieces.

Drop by rounded tablespoonfuls 3 inches apart onto ungreased baking sheet.

Bake for 8 to 10 minutes for chewy cookies or 11 to 13 minutes for crisp cookies.

Cool 2 minutes on baking sheet.