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## **Ruth Zimmerman's Thumb Print Cookies**

¾ cup finely chopped nuts	1 egg, separated
¼ cup soft shortening	½ teaspoon vanilla
¼ cup soft butter	1 cup flour
¼ cup brown sugar	¼ teaspoon salt

Mix together shortening, butter, brown sugar, egg yolk and vanilla. Sift flour and salt together and stir into mixture. Roll into balls the size of a small walnut. Dip balls in 1 egg white that has been beaten with a fork, then roll in the finely chopped nuts. Place about 1 inch apart on greased baking sheet. Bake 5 minutes at 375°F. Remove from oven. Immediately press thumb gently in top of each cookie. Return to oven and bake about 8 minutes. Decorate indentation after cooling. Makes 2 dozen.

## **Original Nestle Toll House Cookies**

2¼ cups all purpose flour	1 teaspoon vanilla extract
1 teaspoon baking soda	2 eggs
1 cup butter, softened	One 12 ounce package (2 cups) Nestle Toll House Semi-Sweet Chocolate Morsels
¾ cup sugar	
1 teaspoon salt	
¾ cup firmly packed brown sugar	1 cup chopped nuts (optional)

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in Nestle Toll House Semi-Sweet Chocolate Morsels and nuts. Drop by rounded measuring teaspoonfuls onto ungreased cookie sheets. Bake at 375°F for 8-10 minutes. Makes 50 2" cookies.

## **Springerle**

Beat 4 large eggs until thick and lemon colored. Gradually add 2 cups sugar. Beat together for 15 minutes.

Sift 3½ cups flour with 1 teaspoon baking powder and ¼ teaspoon salt. Gradually add to egg/butter mixture. Add about 1 teaspoon anise flavoring. Refrigerate overnight.

Roll small amounts on floured board to ¼" thick. Place on greased cookie sheet which has been sprinkled with anise seed. Let sit overnight. Bake at 325°F for 15 to 20 minutes.

## Oatmeal Whoopie Pies

### Cookies

2 cups brown sugar	2 cups oatmeal
¾ cup butter	1 teaspoon cinnamon
2 eggs	1 teaspoon baking powder
½ teaspoon salt	2 teaspoons baking soda
2 cups flour	3 tablespoons boiling water

Cream butter, sugar, and eggs. Sift together flour, salt, and baking powder; add to creamed mixture. Add cinnamon and oatmeal; mix well. Add baking soda to boiling water, and add to batter. Mix thoroughly. Drop batter by tablespoonfuls onto greased cookie sheets. Bake at 325°F for 10-15 minutes.

### Filling

1 egg white	2 cups 10X sugar
1 tablespoon vanilla	¼ cup Crisco
2 tablespoons milk	

Combine egg white, vanilla, milk and 1 cup sugar; cream well. Add remaining ingredients and beat. Sandwich filling between two cookie halves to form pie.

\* Whoopie pies are best stored wrapped individually.

## Pecan Tarts

### Crust

3 oz. cream cheese	Mix soft cheese and butter. Add flour
½ cup butter	gradually with fork. Make 24 balls and chill.
1 cup flour	To make shells press in pan with fingers.

### Filling

1 tablespoon soft butter	Mix all ingredients well with fork. Fill each
1 egg	shell with 1 teaspoon filling.

1 teaspoon vanilla  
dash salt  
¾ cup brown sugar  
2/3 cup chopped pecans

Bake at 325°F for 25 to 30 minutes.

## Pecan Tarts

1 cup flour	Chill 1 hour
1 stick butter	
3 ounces cream cheese	
1 egg, beaten	1 cup brown sugar
1 teaspoon vanilla	1 tablespoon butter
1 pinch salt	Sprinkle with nuts

Bake at 350°F 17 minutes and then 250°F 10 minutes.

## Butterscotch Cookies

2 cups brown sugar  
¾ cup butter  
2 beaten eggs

1 teaspoon baking powder  
3 cups flour

Cream butter and sugar. Add egg and dry ingredients. Bake 10-12 minutes in 400°F oven.

## Russian Tea Cookies

1 cup butter  
½ cup 10X sugar  
2-¼ cups flour

¼ teaspoon salt  
1 teaspoon vanilla  
¾ cup finely chopped pecans

Form into 1" balls. Bake 15 to 17 minutes in 400°F oven. While hot roll in 10X sugar. Cool and roll in 10X sugar again. Makes about 2 dozen.

## Pizzells

8 eggs  
1-1/3 cups melted Crisco  
1-2/3 cups sugar

1 teaspoon anise  
4 teaspoons baking powder  
5 cups flour

Beat eggs and sugar together. Add melted Crisco and anise. Add flour and baking powder.

## Petzels

(Roseann Vernachio)

6 eggs  
2 tablespoons sugar for each egg (every 6 eggs add another tablespoon sugar)  
12 Big tablespoons spry  
1 teaspoon anise

Beat eggs and add sugar and beat again. Put spry and anise in and beat. Add flour until you have a thick, pasty batter. Spoon on iron.

## Tea Cookies

(Cookie Press)

1 cup butter  
2/3 cup sugar  
1 egg

2½ cups flour  
½ teaspoon baking powder  
1 teaspoon vanilla

Cream butter and sugar, add egg and dry ingredients. Bake 10-12 minutes in 400°F oven.

## Raisin Filled Cookies

2 eggs  
1 cup shortening  
2 cups sugar  
1 cup milk  
7 cups flour  
1 teaspoon baking soda  
3½ teaspoons cream of tartar

**Filling:**  
1 box raisins  
Corn starch for thickening  
Sugar

Cut with round cookie cutter, fill, and fold in half, then crimp edges.  
Bake at 350°F till brown.

## Pin Wheel Cookies

2 cups sifted all purpose flour  
1 teaspoon double acting baking powder  
¼ teaspoon salt  
½ cup soft butter or margarine  
1 cup firmly packed light brown sugar  
1 egg  
1 teaspoon vanilla  
2 tablespoons cocoa

Sift flour, baking powder and salt together. Cream butter and sugar thoroughly. Add egg and vanilla, beating until light. Gradually add flour mixture, beating until blended. Divide dough in half. Add cocoa to one half of dough. Roll each piece of dough on lightly floured waxed paper to form a 9"x12" rectangle 1/8" thick. Place chocolate layer on top of butterscotch layer, remove wax paper and roll up dough lengthwise to form a 12" roll. Wrap in wax paper; chill until firm. Slice cookies 1/8" thick. Bake on lightly greased baking sheet in 350°F oven 10 to 12 minutes or until lightly browned. 6 dozen cookies.

## Peanut Butter Cookies

(Cookie Press)

½ cup margarine or butter  
½ cup sugar  
½ cup brown sugar

**Add:**

½ cup peanut butter  
1¼ cups flour  
½ teaspoon baking soda

Bake at 350°F 10-12 minutes.

## Hello Dolly's

9x9" square pan. Bake at 350°F for 30 minutes.

Melt in pan:            ¼ pound butter or margarine

Sprinkle with:        1 cup graham cracker crumbs  
(press down slightly)

Layer as follows:     1 cup coconut  
                             1 cup chocolate chips  
                             1 cup chopped nuts

Pour over all:         1 can Eagle brand sweetened condensed milk

## 7 Layer Cookies

½ cup margarine	1 package (6 ounces) butterscotch chips
1 cup graham cracker crumbs	1 can (15 ounces) sweetened condensed milk
1 cup coconut	
1 package (6 ounces) chocolate chips	1½ cups finely chopped nuts

Melt butter in 9x13x2" cake pan. Spread crumbs evenly over butter. Sprinkle with coconut. Spread chocolate chips and butterscotch chips over coconut. Drizzle milk evenly over mixture and top with nuts. Bake at 350°F for 30 minutes. Cool on rack. Makes three dozen.

## Famous Oatmeal Cookies

¾ cup vegetable shortening	1 teaspoon vanilla
1 cup firmly packed brown sugar	3 cups oats, uncooked
½ cup granulated sugar	1 cup all-purpose flour
1 egg	1 teaspoon salt
¼ cup water	½ teaspoon baking soda

Preheat oven to 350°F. Beat together shortening, sugars, egg, water and vanilla until creamy. Add combined remaining ingredients; mix well. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350°F for 12 to 15 minutes. (For variety, add chopped nuts, raisins, chocolate chips or coconut). Makes about 5 dozen cookies.

## **Turtle Bars**

1¾ cups all purpose flour	¾ cup butter or oleo, melted
1½ cups quick or old-fashioned oats, uncooked	1 6oz. package (1 cup) semi-sweet chocolate pieces
¾ cup firmly packed brown sugar	½ cup coarsely chopped pecans
½ teaspoon salt	1 12¼ oz. jar caramel ice cream topping

Combine 1½ cups flour, oats, brown sugar and salt. Add butter, mixing until crumbly; reserve ¾ cup mixture. Press onto bottom of greased 13x9" baking pan. Bake in a 375°F oven for 10 minutes. Sprinkle chocolate and nuts over partially baked oat base. Combine caramel topping and remaining ¼ cup flour; drizzle over chocolate and nuts. Sprinkle reserved crumb mixture over top and bake 20 minutes longer. Cool thoroughly, then chill to set chocolate. Cut into bars.

## **Butter Butter Cookies**

½ pound (2 sticks) butter	1 teaspoon almond extract
½ cup sugar	2 1/3 cups all purpose flour
1 large egg	

Cream butter. Gradually add sugar and beat until light and fluffy. Beat in egg and almond extract. Gradually blend in flour. Preheat oven to 350°F.

Fill cookie press with one-fourth of dough at a time and form into desired shape on ungreased cookie sheets. Bake for 8 to 10 minutes. Remove immediately to wire rack to cool. Makes about seven dozen cookies.

## **Sugar Cookies**

2/3 cup butter	1½ teaspoon salt
1¼ cup sugar	2 teaspoons baking powder
2 eggs	2 teaspoons vanilla
3 cups flour	

Mix all ingredients until smooth. Chill and then roll to ¼" thickness. Cut out and bake 12-15 minutes in a 350°F oven.

## **The Monster Chip**

3 bars (3 ounces each) semisweet chocolate	½ cup granulated sugar
1¼ cups pecan halves	½ cup firmly packed light brown sugar
1 cup + 2 tablespoons unsifted flour	1 egg
½ teaspoon baking soda	1 teaspoon vanilla
½ cup (1 stick) butter, at room temperature	1/3 cup smooth peanut butter

Preheat oven to slow (325°F). Lightly grease 2 large cookie sheets.

Break chocolate bars into squares; then cut each square diagonally in half. Set aside ½ cup pecan halves; coarsely chop remainder. Stir together flour and baking soda on wax paper to mix well.

Beat together butter, peanut butter, granulated sugar and brown sugar in medium-size bowl until light and fluffy. Beat in egg and vanilla until mixed. Stir in flour mixture until blended; stir in chopped pecans.

Using ¼ cup measure, shape dough into 12 mounds. Space mounds evenly on prepared cookie sheets. Push chocolate pieces and reserved pecan halves into mounds.

Bake in preheated slow oven (325°F) for 15 to 17 minutes or until golden brown around edges and only lightly colored on top. If baking the 2 sheets of cookies in the same oven, switch position of sheets halfway through baking. Let cookies cool on cookie sheets about 3 minutes to firm up slightly. Carefully lift cookies with pancake turner onto brown paper; let stand for 5 minutes. Transfer to wire racks to cool completely.

## **Peanut-Butter Bars**

1 cup Crunchy Peanut Butter	½ teaspoon salt
2/3 cup butter or margarine, softened	¾ cup sifted Confectioners' sugar
1 teaspoon vanilla	2 teaspoons water
2 cups light brown sugar, firmly packed	¼ cup semisweet chocolate pieces
3 eggs	1 teaspoon vegetable shortening
1 cup sifted all-purpose flour	

Combine peanut butter, butter or margarine and vanilla in a large bowl; beat with electric beater until well blended; beat in sugar until light and fluffy. Beat in eggs, one at a time. Stir in flour and salt just until well blended. Spread batter in a greased 13x9x2" baking pan. Bake in moderate oven (350°F) for 35 minutes, or until center springs back when lightly touched with fingertip. Remove pan from oven to wire rack and cool slightly. Combine confectioners' sugar with water in a small bowl and stir until smooth. Drizzle from a spoon over still-warm cookies in pan.

Melt chocolate with shortening over simmering water in top of double boiler. Drizzle over the white glaze for a black and white pattern. When cool, cut into 36 rectangles, using a sharp knife. Carefully lift out of pan with spatula.

## **The Reese's Cookie**

1 cup shortening or  $\frac{3}{4}$  cup butter or  
margarine; softened  
1 cup sugar  
 $\frac{1}{2}$  cup packed light brown sugar  
1 teaspoon vanilla  
2 eggs

2 cups unsifted all-purpose flour  
1 teaspoon baking soda  
1 cup Reese's Peanut Butter Chips  
1 cup Hershey's semi-sweet or milk  
chocolate chips

Cream shortening or butter or margarine, sugars and vanilla. Add eggs and beat well. Combine flour and baking soda, blend into creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350°F for 10-12 minutes or until lightly browned. Cool slightly; remove from cookie sheet. About 5 dozen.

## **The Reese's Chewy Chocolate Cookie**

$1\frac{1}{4}$  cups butter or margarine, softened  
2 cups sugar  
2 eggs  
2 teaspoons vanilla  
2 cups unsifted all-purpose flour

$\frac{3}{4}$  cup Hershey's cocoa  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
2 cups (12 ounce package) Reese's  
peanut butter chips

Cream butter or margarine and sugar. Add eggs and vanilla; beat well. Combine flour, cocoa, baking soda and salt; gradually blend into creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350°F for 8-9 minutes. (Do not overbake. Cookies will be soft; they will puff while baking and flatten while cooling.) Cool slightly; remove from cookie sheet. About  $4\frac{1}{2}$  dozen.

## Baklava

¾ cup sugar	2 cups finely chopped or ground walnuts
1½ cups honey	1 cup finely chopped or ground blanched almonds***
2 inch cinnamon stick*	¾ cup sugar
4 lemon slices	½ teaspoon ground cinnamon
4 orange slices	¼ teaspoon ground nutmeg
1 package (1 pound) prepared phyllo- or strudel-pastry leaves (15x12 inches)**	1½ cups sweet butter, melted

In medium saucepan, combine sugar and ¾ cup water. Bring to boil, stirring to dissolve sugar; add honey, cinnamon stick and lemon and orange slices. Reduce heat; simmer, uncovered, 10 minutes. Strain; cool. Should measure 2½ cups.

Preheat oven to 325°F. Remove pastry leaves from package. In small bowl, mix walnuts, almonds, ¾ cup sugar, the cinnamon and nutmeg. Place 2 pastry leaves in a 15½x10½x1 inch jelly-roll pan; brush top leaf with some of the melted butter.

Continue stacking leaves, 14 in all, and buttering every other leaf. (Keep rest covered with damp towels to prevent drying.) Sprinkle with third of nut mixture. Add 6 more leaves, brushing every other one with butter. Sprinkle with third of nut mixture.

Layer 6 or more leaves, brushing every other one with butter. Sprinkle with the last third of the nut mixture. Stack any remaining pastry leaves on top, brushing every other one with remaining melted butter and buttering top pastry leaf. Trim edges, if necessary.

With sharp knife, cut through top layer on long side; make 8 diagonal cuts at 1½-inch intervals. Then, starting at one corner, make 9 cuts, on diagonal at 1½-inch intervals to form diamonds. (Cut through top layer only; do not cut through layers.)

Bake 60 minutes, or until golden and puffy. Turn off heat. Leave in oven 60 minutes; remove.\*\*\*\* Pour cooled syrup over hot baklava. Following diamond pattern, cut all the way through baklava. Cool in pan – to absorb syrup – on wire rack. Makes about 35 pieces.

\* Can substitute ground cinnamon for stick.

\*\* If frozen, thaw in refrigerator.

\*\*\* Can substitute 1 cup of walnuts for the almonds.

\*\*\*\* Can remove from oven after 60 minutes baking and proceed without waiting.