

Best I Ever Ate Chocolate Chip Cookies

2 sticks butter
1 1/2 cup sugar
2 teaspoons baking soda
4 teaspoons vanilla
1 teaspoon salt
2 eggs
2 1/2 cups flour
1 1/2 cups cinnamon chips
2 cups chocolate chips
1 cup coconut, toasted
3 cups pecans, coarsely chopped

In a large mixing bowl, cream together the butter and sugar until they are light and fluffy. Mix in the baking soda, vanilla, salt and egg. Stir in the flour, chips, pecans and coconut.

Shape the dough into balls about the size of a walnut or use a cookie scoop. Place them on an ungreased baking sheet, leaving about 2 inches between them. Flatten them slightly with a spatula.

Bake the cookies in a preheated 375-degree oven for 12 to 15 minutes or until done.

Amish Sugar Cookies

1 cup sugar
1 cup brown sugar
1 cup oleo
1 cup cooking oil
2 eggs
1 teaspoon cream of tartar
1 teaspoon vanilla
4 1/2 cups flour
1 teaspoon soda
1 cup pecans, finely chopped

Cream together the sugars, oleo and oil. Add eggs and beat until smooth. Add vanilla. Sift together the dry ingredients, than add to first mixture. Mix well. Drop small balls of dough on cookie sheet and flatten slightly with a fork. Bake in a 375 degree oven for 10 to 12 minutes. Makes 9 dozen.

Selma's Best Oatmeal Cookies

Cream together:

1 cup shortening
1 cup white sugar
1/2 cup brown sugar

and add one beaten egg. Now sift together:

1 1/2 cups flour
1 teaspoon soda
1 teaspoon cinnamon

and add it to the first mixture. Then add:

1 1/2 cups quick rolled oats
3/4 cups pecans, chopped
1 teaspoon vanilla

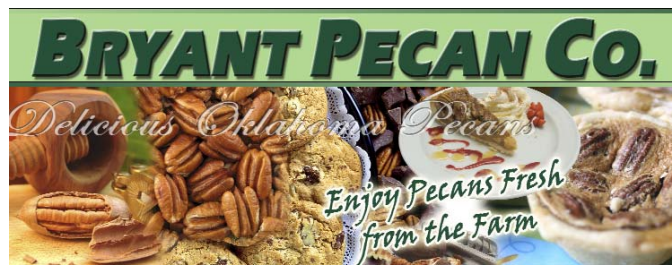
Chill for one hour. Then put walnut-sized pieces on a greased cookie sheet. Butter the bottom of a small glass, dip it in granulated sugar and flatten out the little pieces. Just keep doing this. You don't need to re-butter the glass bottom, just resugar it each time. Then bake at 350 degrees for ten minutes.

Scots Shortbread

1/2 lb. (2 sticks) butter or margarine (at room temperature)
1/2 cup sugar
1 3/4 cup all-purpose flour
1/2 cups rice flour or cake flour
1/2 cup pecans, finely chopped

In a mixing bowl, cream the margarine with sugar until fluffy. Stir in flour just until blended. Pre-heat oven to 325o.

Roll dough to 1/4 inch thickness on a lightly floured board or between waxed paper. Cut into 1 1/2-inch rounds. Place rounds on ungreased cookie sheets. Prick each with a fork to form a design. Bake until pale golden brown (22-25 minutes). Cool on racks. Store in an airtight container. Yield: 60 cookies.



Brown Butter Refrigerator Cookie

- 1 cup butter
- 2 cups brown sugar
- 2 eggs
- 3 cups flour
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1 cup pecans, chopped

Brown butter, then add sugar. Mix well. Add remaining ingredients. Shape into rolls, then wrap in waxed paper. Refrigerate until firm. Slice very thin. Bake at 375 degrees for 10 to 12 minutes.

Pecan Stix Plain and Fancy

- 3 cups all purpose flour
- 1 teaspoon baking soda
- 1 1/4 teaspoons ground cinnamon
- 1 cup butter, softened
- 1 cup white sugar
- 1 cup brown sugar, packed
- 2 eggs
- 1 1/2 cups pecans, finely chopped

Line a 9" x 5" metal loaf pan with plastic wrap letting wrap extend on all sides. In large mixer bowl beat butter and sugars on medium speed for about 2 minutes or until creamy. Add eggs, 1 at a time and beat until blended. Combine remaining dry ingredients and gradually add to butter sugar mixture until just blended. Stir in pecans. Pat dough into prepared metal pan. Refrigerate at least 4 hours or until firm enough to slice. Preheat oven to 325 degrees F. Grease large cookie sheet. Invert dough onto cutting board. Cut dough crosswise into 1/4 inch slices. Cut each slice lengthwise into 1/4 inch slices. Place stix 1 inch apart on prepared cookie sheet. Bake 12 to 13 minutes or until golden. Cool on wire rack. Serve plain or decorate with prepared icing or melted chocolate as desired.

Mrs. Churchill's Boiled Cookies

- 2 cups sugar
- 1/2 cup milk
- 1/4 pound butter or margarine
- 4 tablespoons cocoa
- 2 1/2 cups quick cooking oats
- 1/2 cup pecans, chopped
- 2 teaspoons vanilla
- 1/2 cup peanut butter (optional)

Cook sugar, milk, butter or margarine and cocoa for 1 1/2 minutes. Start counting when mixture has reached a full, rolling boil. Remove from heat and add oats, pecans, vanilla and peanut butter, if desired. Beat until well blended. Spoon onto waxed paper to cool. Yield: 4 dozen.