

Candy Cane Cookies

4 dozen cookies
375° oven, ungreased cookie sheet
9 minutes or until set and very light brown

1 C. softened butter
1 C. powdered sugar
1 egg
1½ t. peppermint abstract
1 t. vanilla
2½ C. flour
1 t. salt
½ t. red food color (or more)

Mix butter, sugar, egg, peppermint, and vanilla.

Blend in flour and salt.

Divide dough in half: add food color to one half.

Roll 1 t. of each color dough to 4" rope on lightly floured board. Press ropes lightly together and twist.

Form cane shape.



Chocolate Crinkles

6 dozen cookies
350° oven, greased sheet or parchment
10-12 minutes

½ C. vegetable oil
4 sq. (4 oz.) melted, unsweetened baker's chocolate
2 C. granulated sugar
4 eggs
2 t. vanilla
2 C. flour
2 t. baking powder
½ t. salt
1 C. powdered sugar

Mix oil, chocolate, granulated sugar.

Blend one egg in at a time.

Mix well. Add vanilla. Sift in flour, baking powder, and salt.

CHILL several hours.

Drop teaspoonfuls of dough into powdered sugar. Roll in sugar and shape into balls.

Bake 2" apart. Do NOT over bake

Miniature Shoofly Pies

5 dozen cookies
400° oven, ungreased tiny muffin tins
17 minutes or more

For the pastry, mix and chill:

2 C. flour
½ lb. butter
6 oz. cream cheese

Filling: 2 eggs
1½ C. brown sugar
2 T. butter
¼ t. vanilla

Crumbs: ¼ C. sugar
⅔ C. flour
¼ stick butter

Press walnut-sized pastry dough into tiny muffin tins.

Add 1 t. filling to each and sprinkle with crumbs.



Peanut Butter Kiss Cookies

6 To 7 dozen cookies
375° oven, ungreased sheet
8 minutes

1 C. granulated sugar
1 C. packed brown sugar
1 C. shortening
1 C. peanut butter
2 eggs
¼ C. milk
2 t. vanilla
3½ C. sifted flour
2 t. baking soda
1 t. salt
11 oz. chocolate kisses

Cream together granulated sugar, brown sugar, shortening, and peanut butter.

Add eggs, milk, and vanilla; beat well.

Stir together flour, baking soda, and salt; add to other ingredients.

Beat well.

Shape into 1-inch balls: roll in additional granulated sugar.

Bake for 8 minutes.

Remove from oven. Press a chocolate kiss into the center of each warm cookie. Return to oven and bake 3 minutes longer. (I don't always do so.)

Sour Cream Drops

450° oven, lightly greased cookie sheet
6 to 10 minutes or until lightly browned

Mix: ½ C. butter
1½ C. sugar
2 eggs

Stir in: 1 C. sour cream
1 t. vanilla

Stir in: 2¾ C. flour
½ t. soda
½ t. baking powder
½ t. salt
chocolate chips

CHILL at least one half hour.

Drop teaspoonfuls on cookie sheet.

When cool, frost:

Melt: 1 stick butter until golden brown

Stir in: 2 C. powdered sugar
½ t. vanilla
juice of ½ lemon
hot water as
needed to thin



Springerly's

Doc Stewart says this is a very old recipe.

300° oven, greased sheet or parchment
30 minutes

2 eggs
1½ C. sugar
2½ C. flour
Grated rind of one lemon
1 t. baking powder
½ t. salt
1 t. anise seed

Beat eggs until golden yellow. Add sugar slowly and continue beating.

Add lemon rind, salt, and anise seed.
Mix well.

Stir flour and baking powder slowly into the rest of the mixture. Roll dough ¼ inch thick. After crust forms on top, use pin or block. (I've never been able to make this part work: I just cut the dough into shapes.)

LET STAND OVER NIGHT before baking.

Sugar Cookies

3 to 4 dozen 3" cookies
375° oven, greased sheet or parchment
9 minutes

1 C. butter
2 C. sugar
3 beaten eggs
4 C. flour
½ t. salt
1 t. vanilla

Combine flour and salt in a bowl.

In another bowl, blend half of the sugar with the vanilla and butter. Beat well. Stir in remaining sugar.

Add eggs. Blend in flour mixture. Mix thoroughly.

CHILL one half hour.

Roll dough thinly on a lightly floured surface. Cut with cookie cutters.

Bake and cool.

Ice with a simple powdered sugar frosting. Add food coloring, sprinkles, colored sugar, cocoa powder, and cinnamon drops. Children are the best at this.

