Cookie Recipes

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Chocolate Chip Cookies

1 cup sugar 1 cup brown sugar 1 cup butter, softened 2 eggs 1 1/2 tsp. Vanilla 3 cups flour 1 tsp. Salt 1 tsp. Baking soda 12oz. Chocolate chips Place sugar, brown sugar, butter, eggs, and vanilla into a bowl. Mix for 30 seconds. Scrape bowl. Mix fast for 30 seconds. Sift flour, salt, and baking soda together. Add flour mixture and sugar mixture while mixing slowly. Beat sort of fast for 30 seconds. Add chocolate chips and stir in BY HAND. DO NOT USE A MIXER. IT WILL CRUSH THE CHOCOLATE CHIPS. Drop on a cookie sheet with 2 spoons. Bake at 375 degrees for 10-12 minutes. *Variation*Instead of puting in chocolate chips, melt some baking chocolate and pour it into the batter and swirl it around with a knife. *Variation #2*Instead of putting in chocolate chips, pour in some baking chocolate and mix it in well. *Variation #3*Put in other things instead of or with the chocolate chips such as M&Ms, walnuts, or pecans.

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Sugar Cookies

1 cup butter 1 tsp. Vanilla 3/4 cup sugar 2 eggs 2 cups flour 1 tsp. Cream of tarter 1/2 tsp. Baking soda 1/4 tsp. Nutmeg 1/4 tsp. Salt Sugar(optional) Place butter and vanilla into a bowl. Mix very fast for 2 minutes. Gradually add 3/4 cup sugar, while still mixing. Continue beating very fast for another 2 minutes. Add eggs and beat at the same speed for 30 seconds. Sift dry ingredients into another bowl. Mix slowly while adding sifted dry ingredients to butter and sugar mixture. Mix one minute. Drop onto greased baking sheets about 3 inches apart. Bake at 400 degrees for 6-8 minutes. Sprinkle with sugar(optional)while still hot. ᠬ

Vanilla Refrigerator Cookies

1/2 cup shortening 1 cup sugar 1 egg, well beaten 1 tsp. Vanilla extract $1 \frac{1}{2}$ cups sifted flour 1/2 tsp. Baking soda 1/2 tsp. Salt Work shortening until fluffy and creamy. Add sugar gradually, while continuing to work until light. Add well-beaten eggs and vanilla. Mix thoroughly. Sift dry ingredients into a smaller bowl and gradually add to sugar mixture while mixing. Shape into a roll. Wrap in waxed paper and chill in refrigerator for several hours or overnight. Roll out to 1/8 inch and cut with cookie cutters or a knife. Bake on an oiled cookie sheet at 375 degrees for 10 minutes. Makes 50 cookies. î

Lemon Refrigerator Cookies

1 cup shortening
1/2 cup brown sugar
1/2 cup sugar
1 egg, well beaten
2 tbsp. Lemon juice
1 tbsp. Lemon rind
2 cups sifted flour
1/4 tsp. Baking soda
1/4 tsp. Salt
Work shortening with a spoon until fluffy and creamy. Add both sugars while continuing to work until
light. Add egg, lemon juice, and lemon rind. Mix well. Add the sifted dry ingredients. Shape into a roll and refrigerate for several hours or overnight. Roll out to
1/4 inch. Cut out with cookie cutters or a knife.

Bake on a greased cookie sheet for 10-12 minutes on 400 degrees.

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Vanilla Cookie Press Cookies

1/2 cup shortening
1 cup sugar
4 egg yolks
2 cups sifted flour
2 tsp. Baking powder
1/4 tsp. Salt
1 tsp. Vanilla extract
Work shortening until fluffy and creamy. Add sugar while continuing to work until light. Add egg yolks
and mix well. Add the dry ingredients and vanilla and mix thoroughly. Press through a cookie press onto
a greased cookie sheet. Bake at 400 degrees for 10-12 minutes.

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Roll-And-Cut-Out Sugar Cookies

2/3 cup shortening
2/3 cup sugar
2 eggs, well beaten
1 tsp. Vanilla
2 cups sifted flour
1/2 tsp. Salt
1 1/2 tsp. Baking powder
Work shortening until light, then add sugar while
continuing to work until light. Add eggs and vanilla
and mix. Add sifted dry ingredients and mix very well.
Chill at least 2 hours, overnight if possible, then
roll to 1/8 inch thickness and cut out with cookie cutters or
a knife. Place on a greased cookie sheet and
bake at 375 degrees for 8-10 minutes.