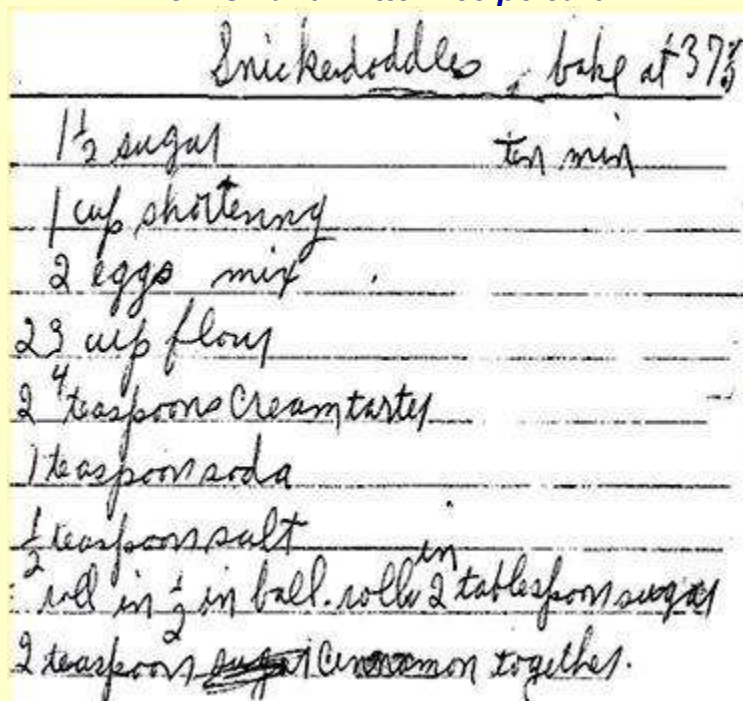


## Mom's Snickerdoodles



No way to tell of the origin of the recipe, it is written on mom's recipe card, but no date or other information to tell when she may have first made them.

*Mom's handwritten recipe card:*



Recipe# cookie 01

Page 1

## Barb's Chocolate Chip Cookies



Like they say, "The baker makes them not the recipe!" Barb started with the recipe that was on the Tole House Chocolate Chip bag at that time. Few people could make the recipe taste as good as when Barb makes them.

### INGREDIENTS:

- 2 1/4 cups - "all Purpose" Flour \*\*\* 1 tsp. - Baking Soda
- 1 tsp. - Salt \*\*\* 1 cup - Margarine \*\*\* 3/4 cup - Sugar
- 2 large - Eggs \*\*\* 3/4 cup - Brown Sugar (packed)
- 1 tsp. - Vanilla Extract
- 12 oz. - Chocolate Chips (semi-sweet)

### DIRECTIONS:

- 1.) Sift together the Flour Baking Soda and salt and. Set aside.
  - 2.) Blend together: Margarine, Sugar, Brown Sugar, Eggs and Vanilla. Add flour mixture and Chocolate Chips. Mix thoroughly.
  - 3.) Using teaspoon, drop mixture balls on a cookie sheet.
- HINT:** Barb dips 1 inch to 1 1/2 inch diameter balls. This makes a 2" diameter cookie. Your choice on what size cookie you want.
- 4) Pre-heat oven to 375°, bake cookies 8 to 10 minutes or till brown.

Recipe# cookie 03

Page 3

# Aunt Rita Jane's Potato Chip Cookies



*I am sure you will find Rita's recipe version of Potato Chip Cookies to be similar to many others. Keep in mind, it is the baker not the recipe that makes an exceptional cookie. Rita's cookies were always exceptional!*

## INGREDIENTS:

1 cup - Granulated Sugar \*\*\* 1 cup - Brown Sugar  
1 cup - Shortening \*\*\* 2 - Eggs \*\*\* 2 - cups - Flour (sifted)  
1 tsp. - Soda \*\*\* 2 cups - Potato Chips (crushed)  
1 cup - Nut Meats

## DIRECTIONS:

- 1.) Cream Sugars, Shortening and Eggs.
- 2.) Stir Flour and Baking Soda together and add to creamed mixture.
- 3.) Add Potato Chips and Nut Meats. Drop by the spoonful on cookie sheet and bake at 325° for 10 to 15 min. (till lightly browned)

# Barb's Snickerdoodle Cookies ©



*Very many people bake snickerdoodle cookies, but as they say, "The baker makes them, not the recipe!" I have tasted many of them but Barb's and my moms are the very best!*

## INGREDIENTS:

2  $\frac{3}{4}$  cups - "All Purpose" Flour  
2 tsps. - Cream of Tartar  
1 tsp. - Baking Soda  
1/2 tsp. - Salt  
1 cup - Margarine  
1  $\frac{1}{2}$  cups - Sugar  
2 large - Eggs  
2 tbsps. - Sugar  
2 tsps. - Cinnamon

## DIRECTIONS:

- 1.) Start by pre-heating your oven to 375°. Sift together the first 4 ingredients and set aside.
- 2.) Cream Margarine and 1  $\frac{1}{2}$  cups Sugar; add Eggs and dry mixture (1st four ingredients), mix thoroughly.
- 3.) Roll into 3/4 inch balls and roll them in a 2 tbsps. Sugar and 2 tbsps. Cinnamon mixture. Place on a greased cookie sheet, bake 10 to 12 minutes, or till brown.