

## Aunt Kathryn Croy's Un - Baked Cookies



*In the days when Aunts, Uncle and families visited on Saturday and Sunday, homemade treats were usually in abundance. Aunt Kathryn's No Bake cookies were always a very special treat!*

### **INGREDIENTS:**

**1/4 lb.** - Margarine \*\*\* **1 cup** - White Sugar  
**1 cup** - Brown Sugar \*\*\* **2 tbsps.** - Cocoa  
**1 tsp.** - Salt \*\*\* **1/2 cup** - Milk \*\*\* **1 tsp.** - Vanilla  
**1/2 cup** - Creamy Peanut Butter \*\*\* **3 cups** - Minute Rolled Oats

### **DIRECTIONS:**

- 1.)** In a large saucepan, add Margarine, White Sugar, Brown Sugar, Cocoa, Salt, and Milk, bring to a boil and cook for 1 minute.
- 2.)** Blend in Vanilla, Peanut Butter, and Rolled Oats.
- 3.)** Drop on plate or cookie sheet with a teaspoon and refrigerate till hard.

## Barb's Christmas Butter Cutout Cookies



*At Christmas time, Barb made dozens of her Snickerdoodle, Chocolate Chip, and cutout cookies. Many were given to family and neighbors. Barb's cookies were always extra special!*

### **INGREDIENTS:**

**1 large** - Egg \*\*\* **1 cup** - Butter \*\*\* **1 cup** - Sugar  
**1 tsp.** - Baking Powder \*\*\* **2 tbsps.** - Orange Juice (fresh)  
**1 tsp.** - Vanilla Extract  
**2 1/2 cups** - Self-Rising Flour

**Makes: 24 cookies.**

### **DIRECTIONS:**

- 1.)** Mix the first 6 ingredients with an electric mixer until fluffy. Gradually stir in flour by hand until well mixed. Chill 2 to 3 hours, until firm enough to roll out.
- 2.)** Preheat oven to 400 °. Roll out half of the dough at a time. Roll on a floured board, until 1/8" to 1/4" thick. Cut out with Holiday Shapes and place on an un-greased cookie sheet.
- 3.)** Decorate at this stage with colored sugar crystals, raisins, or nuts; or leave plain for icing after baking.
- 4.)** Bake 6 to 10 minutes at 400 ° until edges are light brown. Remove and cool.  
When cool: Spread on Icing, or Glaze of your choice. (Buttercream Icing or Sugar Glaze recipes work nicely)

## Chocolate Almond Biscotti



*Biscotti are twice-baked Italian cookies that are so crunchy, they're usually served with a glass of dessert wine. This version is best dunked into a glass of milk to balance out the intense chocolate flavor. Not sure of the origin, but they certainly have a Cincinnati influence!*

### Cookie Ingredients:

2 cups - All-Purpose Flour \*\*\* 1 cup - Granulated Sugar  
1/3 cup - Unsweetened Dutch-processed Cocoa Powder  
1 tsp. - Baking Soda \*\*\* 1/2 tsp. - Salt

### Egg Mixture:

2 large - Eggs \* 2oz. - Unsweetened Chocolate (melted, cooled)  
1 tbsp. - Vanilla Extract \* 1/2 cup - Slivered Almonds (coarsely chopped)

### Directions:

- 1.) Heat oven to 350°F. In a large bowl, whisk together Cookie ingredients. In a medium bowl, whisk together Egg Mixture. Add Egg Mixture to Cookie ingredients mixture, stirring with a wooden spoon just until combined. (The dough will be quite sticky.)
- 2.) Divide the dough in half. With lightly floured hands, shape each half into a 2- by 14-inch log. Place logs 3 inches apart on a large baking sheet coated with cooking spray. Bake 30 minutes, or until firm to the touch.
- 3.) Let logs cool on the baking sheet on a wire rack for 10 minutes. With a serrated knife, cut them diagonally into half-inch-thick slices.
- 4.) Place slices cut side down on a baking sheet and bake 15 minutes more, turning them once. Let cool completely on a wire rack. Do not serve end pieces.

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## Aunt Inez Weis's English Cookies



*Years ago, visiting Aunts Uncles and family on a weekend were regular events. Trips to Aunt Inez and family in Toledo, Ohio, were usually rewarded with her wonderful English Cookies!*

### INGREDIENTS:

1 cup - Brown Sugar \*\*\* 1 cup - White Sugar  
2 - Eggs \*\*\* 2 cups - Raisins \*\*\* 3-1/2 cups - Flour  
3/4 cup - Vegetable Shortening  
1/2 cup - Walnuts (chopped) \*\*\* 1 tsp. - Baking Soda  
1 tsp. - Salt \*\*\* 1 cup - Coffee (strong brewed)  
1 tsp. - Vanilla

### DIRECTIONS:

- 1.) Preheat oven to 350°, grease 2 cookie sheets.
- 2.) In a large bowl, cream together the Sugar and Shortening. Add the Eggs and Vanilla, mix well. Sift together the Flour, Baking Soda, and Salt; add to the creamed mixture. Stir in the Coffee until well blended, then stir in the Raisins, and Walnuts.
- 3.) Drop cookies by tablespoonful onto the prepared cookie sheets. Bake for 15 minutes, cool on a wire rack.

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