550 Cookie Recipes

From BustersRecipes.com and BooBoosRecipes.com

Contact us at Buster@BustersRecipes.com

Copyright H2CWebWorks 2007
Please do not remove any links to BustersRecipes.com and BooBoosRecipes.com from this file.
1. 3 Ingredient Macaroons
2. 911 Chocolate Emergency Cookies
3. Accordian Treats
4. After Dinner Mint Cookies
5. After School Sugar Cookies
6. Aggression Cookies
7. All-Nighter Cookies
8. Almond Coconut Bars
9. Almond Cream Cookies
10. Almond Raspberry Thumbprint Cookies
11. Almond Toast
12. Almond Yule Logs
13. Almost Fat-Free Ginger Cookies
14. Amaretto Cheesecake Cookies
15. Amish Sugar Cookies
16. Andes Chocolate Chunk Cookies
17. Andes Mint Cookies
18. Angel Cloud Cookies
19. Animal Cookies
20. Apple Butter Cookies
21. Apple Cheddar Cookies
22. Apple Honey Oatmeal Cookies
23. Apple Jack Cookies
24. Apple Pie Bars
25. Apple Squares
26. Applesauce Cookies
27. Applesauce Granola Cookies
28. Apricot Squares
29. Bacon and Peanut Butter Cookies
30. Bake Store Sugar Cookies
31. Bakery Style Sugar Cookies
32. Banana Bars
33. Banana Cornmeal Cookies
34. Banana Fudge Cookies
35. Banana Nut Cookies
36. Banana Oat Cookies
37. Banana Oatmeal Cookies
38. Banana Pudding Sugar Cookies
39. Banana Surprise Cookies
40. Best Ever Butter Cookie
41. Big Fat Oatmeal-Raisin Cookies
42. Bisquick Peanut Butter Blossom Cookies
43. Bittersweet Chocolate Moons
44. Bob’s Orange Crunch Cookies
45. Bonnie’s Raisin-Oatmeal-Spice Cookies
46. Brazilian Coffee Cookies
47. Brown Sugar Christmas Trees
48. Brown Sugar Cookies
49. Brown Sugar Refrigerator Cookies
50. Brownie Macaroon Cookies
51. Brownie Nut Cookies
52. Brownie Nut Slices
53. Bumblebees
54. Butter Cookies
55. Butter Finger Dessert Bars
56. Butter Pecan Bars
57. Butter Pecan Cookies
58. Butter Tart Squares
59. Butterscotch Angel Cookies
60. Butterscotch Coconut Cookies
61. Butterscotch Cookies with Burnt Butter Icing
62. Butterscotch Nut Cookies
63. Butterscotch Pecan Cookies
64. Butterscotch Rolled Cookies
65. Butterscotch Spice Cookies
66. Button Cookies
67. Candy Bar Bars
68. Candy Cane Butter Cookies
69. Candy Cane Puffs
70. Caramel Apple Cookies
71. Caramel Apple Walnut Bars
72. Caramel Chocolate Bars
73. Caramel Rocky Road Smores Bars
74. Caramel Shortbread
75. Cardamom Tea Cookies
76. Carrot and Oatmeal Cookies
77. Carrot Cookies
78. Carrot Raisin Cookies
79. Carrot-Molasses Cookies
80. Cashew and Date Cookies
81. Cashew Crunchies - Sugar Free
82. Cat Tongues
83. Chatter Boxes
84. Cheesecake Cookies
85. Cheesecake Squares
86. Cherry Cheese Tarts
87. Cherry Christmas Cookies
88. Cherry Cookies
89. Cherry Oatmeal Cookies
90. Chewey Chocolate Cookies
91. Chewy Brownie Cookie
92. Chewy Coconut-Macadamia Nut Cookies
93. Chewy Fig Granola Bars
94. Chewy Peanut Butter Bars
95. Chewy Peanut Butter Cookies
96. Chinese Almond Cookies
97. Chinese Fortune Cookies
98. Chocolate & White Cookies
99. Chocolate Amaretto Truffles
100. Chocolate and Vanilla Sugar Cookies
101. Chocolate Brownie Cookies
102. Chocolate Cherry Bars
103. Chocolate Chip Peanut Butter Cookies
104. Chocolate Chip Treasure Cookies:
105. Chocolate Chip Trifle
106. Chocolate Chubbies
107. Chocolate Cinnamon Crisps
108. Chocolate Comfort Cookies
109. Chocolate cookies - makes 20 dozen+
110. Chocolate Covered Cherry Cookies
111. Chocolate Covered Peanut Butter Balls (Buckeyes)
112. Chocolate Crinkles
113. Chocolate Dipped Crescent Cookies
114. Chocolate Drop Sugar Cookies
115. Chocolate Macadamia Nut Cookies
116. Chocolate Marbled Peanut Butter Cookies
117. Chocolate Marshmallow Cookie Bars
118. Chocolate Meringue Cookies
119. Chocolate Meringues:
120. Chocolate Mini Chippers
121. Chocolate Mint Bars
122. Chocolate Mint Cookies
123. Chocolate Mousse Filled Tulip Cookies
124. Chocolate No Bake Cookies
125. Chocolate Oat Squares
126. Chocolate Oatmeal Peanut Butter Cookies
127. Chocolate Peanut Bars
128. Chocolate Peanut Butter Bars
129. Chocolate Peanut Butter Chip Cookies
130. Chocolate Peanut Butter Cookie Bars
131. Chocolate Peanut Butter Crisps
132. Chocolate Peanut Butter Cup Cookies
133. Chocolate Peanut No Bake Cookies
134. Chocolate Pinwheel
135. Chocolate Pudding Cookies
136. Chocolate Puddles
137. Chocolate Rads
138. Chocolate Shortbread Cookies
139. Chocolate S'more Bars
140. Chocolate Snow Cap Cookies
141. Chocolate Snowballs
142. Chocolate Streusel Bars
143. Chocolate Sugar Cookies
144. Chocolate Tea Cakes
145. Chocolate Truffle Cookies
146. Chocolate Wafer Cookies
147. Chocolate Waffle Cookies
148. Chocolate-Coconut Toffee Delights
149. Chocolate-Dipped Coconut Macaroons
150. Chocolate-Oatmeal Chunk Cookies
151. Chocolate-Peanut Cookies
152. Chocolaty Meringue Stars
153. Choco-scotch Cookies
154. Christmas Festival Loaf
155. Christmas Haystacks
156. Christmas Holiday Rum Balls
157. Christmas Tree Balls
158. Chunky Chewie Brownie Cookies
159. Cinnamon Balls
160. Cinnamon Sledges
161. Cinnamon Sticks
162. Cinnamon Sugar Butter Cookies
163. Citrus - Ginger Cookies
164. Citrus Biscotti
165. Cocoa Brownie Bars
166. Cocoa Kiss Cookies
167. Coco-Mac Cookies
168. Coconut Chocolate Bites
169. Coconut Cranberry Refrigerator Cookies
170. Coconut Oatmeal Cookies
171. Coconut Raisin Quinoa Cookies
172. Coconut Walnut Cookies
173. Coconut-Pineapple Macaroons
174. Congo Squares
175. Cookie Dough cheese Ball
176. Cookie Pizza
177. Cookie Sticks
178. Cookie Turkeys
179. Corn Flake Cookies
180. Corn Flake Macaroons
181. Cornflake Cookies
182. Cornmeal Cookies with Currants
183. Cow Pies
184. Cranberry Bars
185. Cranberry Date Bars
186. Cranberry Oatmeal Cookies
187. Cranberry Sandwich Cookies
188. Cranberry Spice Cookies in a Jar
189. Cranberry-Almond Biscotti
190. Cranberry-Walnut Swirls
191. Cream Cheese Angel Cut Out Cookies
192. Cream Cheese Cookies
193. Creme de Menthe Squares
194. Crisp Butter Wafers
195. Crispy Cookies
196. Crunchy Buttery Chocolate Bars
197. Cry Baby Cookies
198. Cut Out Sugar Cookies
199. Cyclops Eyes
200. Czech Christmas Bars
201. Dark Rum or Bourbon Balls
202. Date Nut Cookies
203. Date-Nut Macaroons
204. Davy Crocket Bars
205. Deluxe Sugar Cookies
206. Devilishly Minty Chocolate Cookies
207. Diabetic Peanut Butter Cookies
208. "Dino-Mite" Dinosaur Cut Out Cookies
209. Disappearing Cookies
210. Dishpan Cookies
211. Double Chocolate Banana Cookies
212. Double Chocolate Chunk-Almond Cookies
213. Double Chocolate Fantasy Bars
214. Double Chocolate Mint Brownies
215. Double Chocolate Mud Bars
216. Double Chocolate-Cherry Cookies
217. Double Crunchers
218. Double Peanut Cookies
219. Drizzled Oatmeal Cookies
220. Drop Cookies
221. Drop Sugar Cookies
222. Dulce De Leche Bars
223. Dutch Cinnamon Cookies
224. Dutch Sugar Cookies
225. Easy Butterscotch Chip Chocolate Cookies
226. Easy Cake Mix Cookies
227. Easy Lemon Snowflake Cookies
228. Easy Oreo Cheesecake Bars
229. Easy Roll Sugar Cookies
230. Easy Strawberry Cookies
231. Eggless Banana Refrigerator Cookies
232. EggNog Cookies
233. Eggnog Snowman Cookies
234. Elephant Ear Cookies
235. English Apple Turnovers
236. English Breakfast Cookies
237. English Style Cookie Trifle
238. Favorite Cookies
239. Favorite Peanut Butter Cookies
240. Festive Coconut Cookies
241. Fig Bars
242. Filled Cookies
243. Forgotten Cookies
244. Frosted Pumpkin-Walnut Cookies Recipe
245. Frosty Christmas Trees
246. Fruit Cookies
247. Fruit Truffles-Low-Cal
248. Fruited Oatmeal Cookies (Diabetic)
249. Fruity Sugar Cookies
250. Fudge Squares
251. Fudgy Macadamia Cookies
252. Georgia Lizzies
253. Ghirardelli After Dinner Mint Cookies
254. Giant Chocolate-Toffee Cookies
255. Giant Raisin-Chip Frisbees
256. Ginger Cookies:
257. Gingerbread Cookies
258. Gingerbread Cookies II
259. Ginger's Coconut Caramel Bars
260. Gingersnaps
261. Girl Scout Mint Cookies
262. Golden Sesame Cookies
263. Grand Slams
264. Grandma Todd's No Bake Cookies
265. Grandmother’s Jelly Cookies
266. Granny's Shortbread Cookies
267. Gum Drop Chewies
268. Half Moons
269. Hamantashen Cookies
270. Hamburger Cookies
271. Happy Pumpkin Faces
272. Harvest Cookies - Sugar Free
273. Healthy Banana Cookies
274. Hershey's Doubly Chocolate Cookies
275. Hidden Kiss Cookies
276. High Energy Oatmeal Cookies
277. Holiday Chocolate Butter Cookies
278. Holiday Sour Cream Hermits
279. Holiday Sugar Cookies
280. Homemade Cracker Jacks
281. Honey Balls
282. Honey Merry Christmas Cookies
283. Honey Roasted Peanut Cookies
284. Hoot Owl Cookies
285. Hungarian Poppy Seed Cookies
286. Ice Cream Cookies
287. Iced Pumpkin Cookies
288. Inside-Out Chocolate Chip Cookies
289. Irish Scones
290. Irresistible Peanut Butter Marbles
291. Italian Anisette Cookies
292. Italian Chocolate Cookies
293. Italian Cookies
294. Italian Lady Fingers
295. Italian/Mexican Wedding cookies
296. Italian Sesame Cookies
297. Italian Wine Cookies
298. Jamaicas
299. Jan Hagel
300. Jell-o Cookies
301. Jewel Biscotti
302. Jiffy Peanut Butter Chews
303. Jocelyn's Chocolate Fudge Bars
304. Johnny Ohs
305. Jubilees
306. Jumbo 3-Chip Cookies
307. Jumbo Corn Flake Cookies
308. Jumbo Oat Cookies
309. Kahlua chunk cookies
310. Keebler Almond Shortbread Cookies
311. Key Lime Bars
312. Key Lime-White Chocolate Cookies
313. LackerLies
314. Lacy Cookies
315. Ladyfingers (Savoiardi)
316. Lebkuchen
317. Lemon Chocolate Bars
318. Lemon Cooler Cookies
319. Lemon Crisps
320. Lemon Heart Cookies
321. Lemon Italian Cookies
322. Lemon Kiss Cookies
323. Lemon Moons - Sugar Free
324. Lemon Squares:
325. Lemon Wafers
326. Lemon Yogurt Twists
327. Linzer Hearts
328. Louise's Viennese Cookies
329. Low Fat Popcorn Cookies
330. Low-Cal Chunky Peanut Butter Cookies
331. Lowfat Oatmeal Spice Cookies:
332. M&M Cookies
333. Macadamia Nut Cookies
334. Magic Cookie Bars
335. Mandelschnitten (Almond Cookies)
336. Maple Bars
337. Maple Chocolate Walnut Bars:
338. Maple Nut Cookies
339. Maple Pecan Thumbprints
340. Maple Syrup Cookies
341. Maple-Pecan Balls
342. Marshmallow Jell-o Squares:
343. Martian cookies
344. Marvelous Cookies
345. Masala Cookies
346. Mazurkas
347. Melt-Away Cookies
348. Melt-Away Peppermint Wreaths
349. Melt-In-Your-Mouth Cookies
350. Meringue Cookies w/Fresh Strawberries
351. Meringue Surprise Cookies
352. Merry Christmas Cookies
353. Merry Munchies Cookies
354. Merry Mushroom Cookies
355. Mexican Coffee Liquer Cookies
356. Mexican Wedding Cakes
357. Microwave Cookie Candy Turkeys
358. Milky Way PB Cookies
359. Milky Way Peanut Butter Cookies
360. Mini Chocolate Chip Snowball Cookies
361. Mini Chocolate-Chip Cookies
362. Mini Kiss Chocolate Blossoms
363. Mini Kisses Thumbprint Cookies
364. Miniature Cheesecakes
365. Mint Spritz Cookies
366. Mississippi Mud Cookies/No Bake Cookies
367. Mocha Cookies
368. Molasses Cookies
369. Molasses Oatmeal Cookies
370. Molasses Spice Cookies
371. Mom's Favorite Peanut Butter Cookies
372. Monster Cookies
373. Moravian Christmas Cookies
374. Multiple Choice Bar Cookies
375. My Favorite Sugar Cookies
376. No Bake Caramel Oatmeal Cookies
377. No Bake Chocolate Cookies
378. No Bake Chocolate Oatmeal Cookies
379. No Bake Cookies
380. No Bake Eskimo Cookies
381. No-Bake Granola Bars
382. Nut Balls
383. Nut Macaroons
384. Nuts About You Cookie Sticks
385. Oat Blend Chocolate Chippers
386. Oatcakes
387. Oatmeal Apple Cookies
388. Oatmeal Caramelletoes
389. Oatmeal Cherry Walnut Cookies
390. Oatmeal Cookies
391. Oatmeal Cranberry Cookies
Oatmeal Crispies Cookies
Oatmeal Honey Cookies:
Oatmeal & Sour Cream Chocolate Chip Cookies
Oatmeal Toffee Cookies
O'Henry Bars
Old Fashioned Buttermilk Cookies
Old Fashioned Ginger Creams
Old Fashioned Scones
Old Sugar Cookie recipe
Old Timey Chewy Popcorn Balls
Old-English Cookies
OldTyme Molasses Cookies
Orange Frosted Carrot Cookies
Orange Frosted Cranberry Cookies
Orange Juice Cookies
Orange Shortbread Squares:
Orange-Frosted Cranberry Cookies
Orange-Ginger Cookies
Oreo® Bon Bons
Over Night Cookies
Overnight Cookies
Oversized Oatmeal Cookies
Paintbrush Cookies
Party Cookies
Passover Cookie Dough
Peanut Blossom Cookies
Peanut Blossoms
Peanut Butter & Jelly Cookies:
Peanut Butter and Jam Cookies
Peanut Butter and Jelly Cookies
Peanut Butter Bars
Peanut Butter Buddies
Peanut Butter Burst Cookies
Peanut Butter Carob Balls
Peanut Butter Chip Cookies
Peanut Butter Chip Triangles
Peanut Butter Cookies
Peanut Butter Cookies - Sugar Free
Peanut Butter Drops
Peanut Butter Fingers
Peanut Butter Graham Cookies
Peanut Butter Kiss Cookies
Peanut Butter Surprise
Pear Bar Cookies
Pear Gem Bar Cookies
Pearls 'N' Chocolate Cookies
Pecan Balls
Pecan Carrot Cookies
Pecan Diamonds
441. Pecan Sandies
442. Peppermint Cheesecake Wafer
443. Peppermint Kisses
444. Peppermint Puffs
445. Peppermint Snowballs
446. Persimmon Cookies
447. Pignoli Biscotti
448. Pineapple Cookies - Sugar Free
449. Pineapple Nut Cookies
450. Pineapple Nut/Oatmeal Fruit Drop Cookies
451. Pink Raspberry Coconut Puffs
452. Pink Ribbon Cookies
453. Pistachio Biscotti
454. Polish Windmill Cookies
455. Polly's Sugar Cookies
456. Potato Chip Cookies
457. Praline Grahams
458. Prickly Pear Cookies
459. Pudding Chocolate Chip Cookies
460. Puffed-Up Chocolate-Chip Cookies
461. Pumpkin Bars
462. Pumpkin Cookies
463. Pumpkin Pie Squares
464. Rainbow Cookies
465. Raisin Chews
466. Raisin Filled Cookies
467. Raisin Jumbo Cookies
468. Raisin Wheat Oatmeal Cookies
469. Ranger Cookies
470. Raspberry Almond Dainties
471. Raspberry Almond Shortbread Thumbprint Cookies
472. Raspberry Filled Tee Platzchen
473. Reese's chewy chocolate cookies
474. Rhubarb Cookies
475. Rich Vanilla Cookies
476. Ritzy Cookies
477. Rolled Sugar Cookies
478. Roselands’ Cornflake Cookies
479. Russian Teacakes
480. Salted Nut Squares
481. Salted Peanut Cookies
482. Sand Cookies
483. Santa Snacks
484. Scotch Scones
485. Secret Almond KISS Cookies
486. Secret Kiss Cookies
487. Sesame Nut Cookies
488. Short Stack Cookies
489. Shortbread
Simply Walnut Cookies:
Simply Wonderfulls:
Sister-in-Law Cookies
Slimmer Chocolate Crinkle-Top Cookies
S'More Brownies
Snicker Cookies
Snappy Almond Squares:
Snicker Surprises
Snickerdoodles
Snickers Cookies
Snow Flakes
Snowballs
Snow-Capped Tree Cookies
Snowman Oatmeal Cookies
Soda Cracker Almond Roca
Soft & Chewy Gingersnaps
Soft and Spicy Molasses Cookies
Soft Chocolate Chip Cookies
Soft Chocolate-Cinnamon Cookies
Soft Lemonade Cookies
Sorghum Molasses Cookies
Sour Cream Cookies
Sour Cream Sugar Cookies
Special K bars
Special K Cookies, or, Cornflake Cookies
Speculaas Cookes
Spiced Crackle Cookies with Crystallized Ginger
Spicy Oatmeal Raisin Cookies
Spoon Cookies
Spring Lime Tea Cookies
Springerles
Spritz
Stamped Shortbread cookies
Starlight Mint Surprise Cookies
Strawberry Jewels
Strawberry Sugar Cookies
Strawberry-Rhubarb Pinwheel Cookies
Sugar Cookies
Sugar Free Banana Nut Cookies
Sugar Free Oatmeal Cookies
Sunflower Cookies
Super Cookie
Super Gooey Chocolate Drops
Teething Cookies
The Best Chocolate Chip Cookies
The Ultimate Chocolate Chip Cookie
Three Layer Cookies
Tiger Cookies
Toffee Chunk Brownie Cookies
539. Toffee Graham Wafer Bars
540. Toffee Squares
541. Toll House Pan Cookies
542. Triple C Cookies
543. Triple Chipper Monsters
544. Tropical Lime Cookies
545. Tumbleweeds
546. Turtle Brownies
547. Tutti Frutti Cookies
548. Ultimate Sugar Cookies
549. Vacuum Cleaner Cookie Bars
550. Valentine's Day Chocolate Chip Pudding Cookies
551. Vanilla Wafers 'n Chocolate
552. Venetians
553. Victorian Vinegar Cookies
554. Viennese Cookies
555. Viennese Crescents
556. Viennese Shortbread
557. Walnut Ice Box Cookies
558. Watermelon Cookies
559. White Chip Chocolate Cookies
560. White Chocolate Snow Caps
561. White Macadamia Cookies
562. Wine Cookies
563. Wyoming Snow Flurries
564. Yellow Cake Cookies
565. Yukon Gold Rush Bars
566. Zucchini Bars
3 Ingredient Macaroons

Nonstick Cooking Spray
All-purpose flour
1 package fluffy white frosting mix (for a 2-layer cake)
One 3-1/2 ounce can (1-1/3 cup) flaked coconut
One 2-1/2 ounce package (1/2 cup) ground walnuts

Spray a cookie sheet with nonstick spray coating; sprinkle lightly with flour. Set aside.

Prepare frosting mix as directed on package. Fold in coconut and nuts. Drop by rounded teaspoons 2 inches apart onto prepared cookie sheet.

Bake at 325 degrees oven about 20 minutes or till edges are lightly browned. Cool cookies on a wire rack. Makes about 40.


Copyright 2007 BustersRecipes.com
911 Chocolate Emergency Cookies

6 oz semisweet chocolate chips
6 oz bittersweet chocolate, broken into large pieces
8 TBS (1 stick) unsalted butter, softened and divided
1-1/2 c all-purpose flour
1/3 c unsweetened Dutch-style cocoa
1-1/2 tsp baking powder
  • tsp salt
3/4 c dark brown sugar, firmly packed
1/4 c granulated sugar
3 lg eggs
1-1/2 tsp vanilla extract

Vanilla Icing (recipe follows)

1. In the top of a double boiler, melt the chips, chopped chocolate and 4 tablespoons of the butter. When melted, set aside to cool briefly.

2. Sift together the flour, cocoa, baking powder and salt. Set aside.

3. In a large mixing bowl, beat the remaining 4 tablespoons of butter with the sugars. When the mixture is the consistency of wet sand, add the eggs and vanilla. Mix in the slightly cooled chocolate mixture, beating only until combined. Stir in the flour mixture, mixing only completely combined and no traces of flour appear.

4. Cover the bowl with plastic wrap and refrigerate for 25 minutes, until the mixture can be easily spooned up with an ice-cream scoop.

5. Preheat the oven to 350°F. Butter two cookie sheets.

6. Using a 4-teaspoon ice-cream scoop, measure out a dozen cookies per sheet. Bake one sheet at a time for about 9 to 11 minutes, just until the cookies have puffed and
flattened. Do not overbake; the cookies will firm up upon cooling. Allow the cookies to cool 2 minutes on the cookie sheet, then transfer them to racks and allow to cool completely.


Vanilla Icing

4 TBS (½ stick) unsalted butter, softened

1/3 c whipping cream

3/4 tsp vanilla extract

1-1/4 c confectioners' sugar, or more if needed

Beat the butter until very creamy. Gradually add the cream, vanilla and confectioners' sugar and beat well. If necessary, add more confectioners' sugar to the icing. It should be fairly stiff, not soupy. Spread a thick layer of icing on each cookie.


Copyright 2007 BustersRecipes.com
Accordian Treats

3/4 cup margarine or butter, softened
3/4 cup sugar
2 eggs
1 tsp vanilla 1 cup all purpose flour
1/4 tsp salt
1/2 cup chopped walnuts

Cut two 1-yard long sheets of heavy duty aluminum foil

Fold one sheet of foil in half lengthwise. Fold the double-thickness foil crosswise into 1 inch pleats to make an accordian-pleated pan. Place on ungreased cookie sheet

Repeat with second sheet of foil

In large bowl beat butter or margarine with sugar until light and fluffy Add vanilla & eggs and beat well. Mix in flour and salt well and then stir in walnuts

Drop rounded teaspoonful of dough into each fold of foil (dough spreads during baking to 4-5 inch long cookies)

Bake at 325 for 18-26 minutes or until golden brown

Remove cookies from foil and cool completely

Turn foil over for second baking

Cookies can be sprinkled with powdered sugar


Copyright 2007 BustersRecipes.com
After Dinner Mint Cookies

10 oz. Ghirardelli Mint Chocolate Wafers  
3/4 c. butter, softened  
3/4 c. sugar  
1 egg  
1/4 tsp. salt  
1 1/3 c. unsifted flour  
3/4 c. finely chopped walnuts  

Melt 5 oz of the Mint Wafers in a double boiler, stirring constantly or microwave on medium for about 3 minutes. Set aside.  
Cream butter with sugar, egg and salt. Mix in melted chocolate. Gradually add flour. Chill dough at least 1 hour. Shape dough into balls, using 1 level T. for each cookie. Roll balls into nuts. Place on greased baking sheets. Flatten slightly with the palm of hand. Bake at 350-F for only 8 minutes. Remove from oven and place Mint Wafer on top of each cookie, pressing slightly. Continue baking 3 to 5 minutes longer or until cookie is firm.


Copyright 2007 BustersRecipes.com
After School Sugar Cookies

7 tbsp butter
1/3 cup shortening
1 cup sugar
2 eggs
1 tsp vanilla
2 1/2 cups flour
1 tsp baking powder
1 tsp salt


Copyright 2007 BustersRecipes.com
Aggression Cookies

3 cups Brown sugar
3 cups Flour
3 cups Margarine
1 tablespoon Baking soda
6 cups Oatmeal
2 cups Chocolate chips

Put the ingredients in large bowl. Mash, squeeze, knead, etc until it is completely blended.

Form into small balls about 1 to 1 1/2 inches in size. Place on an ungreased cookie sheet. Butter the bottom of a small glass and dip into white sugar, then pound the cookies flat. Bake at 350 degrees for about 10 to 12 minutes.

This is a good recipe to use when you need to get rid of some aggressions because the dough is too heavy for most mixers. So you have to use your hands and beat it!! You can also use peanut butter or butterscotch chips or a mixture of them.


Copyright 2007 BustersRecipes.com
All-Nighter Cookies

1 1/2 cups melted butter
1 cup white sugar
1 cup firmly packed brown sugar
2 beaten eggs
1 tsp baking soda
1/2 tsp salt
1/2 cup baby food mashed bananas
5.1 oz pkg banana cream pudding mix
3 1/2 cups flour
1 cup chopped nuts
1 (10 oz) pkg peanut butter chips

1/2 cup white sugar for later

Melt the butter in a large microwave-safe bowl. Stir in the sugars, beaten eggs, baking soda, and salt.

Measure out 1/2 cup of baby food bananas and add it, along with the package of dry pudding mix.

Mix in the flour by half-cup increments. Add the nuts and then the peanut butter chips. Stir until everything is incorporated.

Roll the dough into walnut-sized balls with your hands.

Put 1/2 cup white sugar in a small bowl and roll the balls in it. Place the dough balls on a greased cookie sheet, 12 to a standard-sized sheet. Press them down with the heel of your hand, or with a metal spatula sprayed with Pam or other nonstick cooking spray.

Bake the cookies for 10-12 minutes at 350 degrees F or until they're lightly golden in color. Let them cool for 2 minutes on the cookie sheet and then move them to a wire rack to finish cooling.

These cookies freeze well. Roll them up in foil and place the rolls in a freezer bag.


Copyright 2007 BustersRecipes.com
Almond Coconut Bars

1 cup flour
1 tsp. baking powder
1/4 tsp. salt
1/4 cup butter
1 cup firmly packed brown sugar
1 egg
1 tsp. almond extract
1 cup shredded coconut

Preheat oven to 350 degrees. Spray an 8x8 inch baking pan. Combine flour, baking powder and salt; set aside. Melt butter in large saucepan. Stir in brown sugar. Lightly beat in egg and almond extract. Mix coconut with dry ingredients and gradually add to butter-sugar mixture. (batter will be stiff). Spread in pan. Bake 35 minutes or until brown. Cool 10 minutes in pan; remove from pan and cool on wire rack. Cut into 24 bars.


Copyright 2007 BustersRecipes.com
Almond Cream Cookies

3/4 cup (1-1/2 sticks) margarine, softened
3/4 cup granulated sugar
1/2 cup plus 2 tablespoons soft-style cream cheese, divided
1 egg
1 teaspoon almond extract
1-1/4 cups all-purpose flour
3/4 cup Corn Meal
1/2 teaspoon baking powder
1/2 cup coarsely chopped almonds
1 cup powdered sugar
1 tablespoon milk or water
Red or green candied cherries (optional)

Preheat oven to 350°F. Beat margarine, granulated sugar and 1/2 cup cream cheese at medium speed of electric mixer until fluffy. Add egg and almond extract; mix until well blended. Gradually add combined flour, corn meal and baking powder; mix well. Stir in almonds. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake 12 to 14 minutes or until edges are golden brown. Cool on cookie sheets for 2 minutes; remove to wire rack. Cool completely.

Mix remaining 2 tablespoons cream cheese and powdered sugar until blended. Add milk; mix until smooth. Spread over cookies. Garnish with halved red or green candied cherries, if desired. Store tightly covered.

Makes about 4 dozen cookies


Copyright 2007 BustersRecipes.com
Almond Raspberry Thumbprint Cookies

1 c Butter or margarine, softened
1 c Sugar
1 cn SOLO Almond Filling
2 Egg yolks
1 ts Almond extract
2 1/2 c All-purpose flour
1/2 ts Baking powder
1/2 ts Salt
1 cn SOLO Raspberry Filling

Beat butter and sugar in medium bowl with electric mixer until light and fluffy. Add almond filling, egg yolks and almond extract; beat until blended. Stir in flour, baking powder and salt with wooden spoon to make soft dough. Cover; refrigerate at least 3 hours or overnight.

Preheat oven to 350'F. Shape dough into 1" balls. Place on ungreased baking sheets, about 1 1/2" apart. Press thumb into center of each ball to make indentation. Spoon 1/2 teaspoon raspberry filling into each indentation. Bake 11-13 minutes or until edges of cookies are golden brown. Cool on baking sheets 1 minute. Remove from baking sheets; cool completely on wire racks.

Makes about 5 dozen cookies


Copyright 2007 BustersRecipes.com
Almond Toast (aka Dunker Toast in the Midwest)

This results in a biscotti-like product.

2 cups sugar
1 cup margarine
1 cup sour cream
2 t almond flavoring
2 eggs
4 cups flour
1 t soda
1/2 t salt
1 cup sliced almonds

Cream sugar and margarine. Add remaining ingredients. Divide into three greased loaf pans. Bake at 350 degrees for 45 minutes. Remove from pans and let cool 10 minutes or so (until cool enough to handle.) Slice into 1/2 inch thick slices. Lay on cookie sheets and brown at 325 degrees for 15 to 20 minutes, turning twice.


Copyright 2007 BustersRecipes.com
Almond Yule Logs

Yields: 2 dozen logs

2 7-ounce tubes almond paste
2/3 cup confectioners’ sugar
2 large egg whites
2 cups sliced natural almonds

1. Preheat oven to 325 degrees F. Grease and flour 2 large cookie sheets.

2. Cut almond paste into 1-inch chunks. In small bowl, with mixer at low speed, beat almond paste until crumbly. Add sugar and egg whites; beat until well blended (dough will be sticky and wet).

3. Place almonds on sheet of waxed paper. With lightly floured hands, roll 1 level tablespoon dough into a 3-inch-long log. Place dough log on almonds; gently press and stick almonds into dough to cover. Repeat with remaining dough and almonds to make 24 logs in all, placing logs on cookie sheets, about 1 inch apart, as they are formed.

4. Place cookie sheets on 2 oven racks. Bake logs 20 to 25 minutes until golden and set, rotating cookie sheets between upper and lower racks halfway through baking time. Remove logs to wire racks to cool. Store in tightly covered container.


Copyright 2007 BustersRecipes.com
Almost Fat-Free Ginger Cookies

2 cups All-purpose flour  
3/4 cup Prune Butter (see below)  
1 Tbs ground ginger  
1/2 cup sugar  
2 tsp baking soda  
1 egg  
1 1/2 tsp ground cinnamon  
1/4 cup molasses  
1/2 tsp ground cloves  
1/2 tsp salt  
Sugar for rolling

Preheat oven to 350F. Into a medium bowl, sift together flour, ginger, baking soda, cinnamon, cloves, and salt.

In a large bowl with electric mixer, beat Prune Butter and sugar until well-blended. Beat in egg and molasses until well-blended. Stir in flour mixture until completely mixed.

Place a little sugar in a medium bowl. Scoop out heaping teaspoonfuls of mixture. Using your palms, roll into 3/4-inch balls and drop into the sugar. Roll to cover the surface completely; then place balls 2 inches apart on ungreased baking sheets.

Bake until cookies are slightly rounded and tops appear lightly browned and crackles. Remove baking sheets to wire racks to cool slightly. Then, using a metal pancake turner or palette knife, remove cookies to wire racks to cool completely. Repeat with remaining cookie dough and sugar. Store in airtight containers.


Copyright 2007 BustersRecipes.com
Amaretto Cheesecake Cookies

1 cup all-purpose flour
1/3 cup brown sugar -- packed
6 tablespoons butter -- softened
1 package cream cheese -- 8 oz at room temp
1/4 cup granulated sugar
1 egg
4 tablespoons amaretto
1/2 teaspoon vanilla
4 tablespoons almonds -- chopped

In a large mixing bowl, combine flour and brown sugar. Cut in butter until mixture forms fine crumbs. Reserve 1 cup crumb mixture for topping. Press remainder over bottom of ungreased 8 inch square baking pan. Bake for 12-15 minutes at 350 degrees or until lightly browned. In mixer bowl, thoroughly cream together cream cheese and granulated sugar. Add egg, amaretto, and vanilla; beat well. Spread batter over partially baked crust. Combine almonds with reserved crumb mixture; sprinkle over batter. Bake for 20-25 minutes. Cool and cut into squares.
Amish Sugar Cookies

4 1/2 Cups All Purpose Flour
1 Teaspoon Baking Soda
1 Teaspoon Cream Of Tartar
1 Cup Butter
1 Cup Vegetable Oil
1 Cup Granulated Sugar Plus Extra For Stamping
1 Cup Powdered Sugar
2 Large Eggs
1 Teaspoon Vanilla Extract
Granulated Sugar

Preheat oven to 375. Line baking sheets with kitchen parchment paper or grease lightly.
In medium bowl, mix together flour, soda, and cream of tartar. In a large bowl, beat butter, oil and sugars until completely blended and mixture is creamy. Add eggs and vanilla and beat well. Stir in dry ingredients until well blended.
Drop dough, using a cookie scoop or level measuring tablespoonfuls, on prepared baking sheets. Flatten each ball to 3/8 inch thickness using a cookie stamp or the bottom of a pretty glass dipped in granulated sugar.
Bake 10-12 minutes or until cookies are lightly browned around the edges. (Do not overbake). Transfer cookies to wire racks to cool. Makes about 6 1/2 dozen cookies.


Copyright 2007 BustersRecipes.com
Andes Chocolate Chunk Cookies

1 cup butter or margarine, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 egg  
1 tsp. vanilla  
2-1/4 cups flour  
1 tsp. baking soda  
1/2 tsp. salt  
2 cups Andes Baking Chips  

Beat butter, sugars, egg and vanilla in a large mixing bowl with electric mixer on medium speed until light and fluffy. Mix in flour, baking soda and salt. Stir in Andes Baking Chips. Drop by rounded teaspoonfuls, 2 inches apart, onto ungreased (or parchment paper lined) cookie sheets. Bake at 375 for 8 to 10 minutes or until golden brown. Cool slightly. Remove from cookie sheets. 

Makes 5-6 dozen cookies.


Copyright 2007 BustersRecipes.com
Andes Mint Cookies

1 cup sugar
1/2 cup brown sugar, packed
3/4 cup butter or margarine
2 eggs
1 tsp vanilla
2 tbs water
3 cup all-purpose flour
1 tsp baking soda
1/2 tsp salt
6 oz. Andes mints
Pecan halves

In a large bowl, cream sugars and butter or margarine. Add eggs and water. Beat well. Mix flour, soda and salt well. Add gradually to egg mixture. Chill dough overnight (it is important that the dough be well chilled).

Wrap each mint completely in cookie dough. Place 2” apart on lightly greased cookie sheets and put a nut half on top of each cookie. Bake 7-9 minutes until golden brown in a 375 degree oven.


Copyright 2007 BustersRecipes.com
Angel Cloud Cookies

2 Egg whites; stiffly beaten
2/3 c Sugar
Dash salt
1 c Almonds; chopped
1 c Chocolate chips or carob chips; chopped

Preheat oven to 350 degrees for 15 minutes. Turn off when putting in cookies. Fold sugar, salt, nuts and chips into egg whites. Drop by the teaspoonful onto a well greased cookie sheet. Leave in the oven for 2 1/2 hours or overnight, but do not open oven door until time to remove.


Copyright 2007 BustersRecipes.com
Animal Cookies

1/2 cup granulated sugar
1/2 cup packed brown sugar
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
1 egg
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Heat oven to 350º. Beat sugars, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Shape dough by 2 tablespoonfuls into slightly flattened balls and ropes. Arrange on ungreased cookie sheet to form animals as desired. Use small pieces of dough for facial features if desired. Bake about 10 to 12 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.


Copyright 2007 BustersRecipes.com
Apple Butter Cookies

1/4 cup softened butter
1 cup packed brown sugar
1 egg
1/2 cup quick cooking oats
1/2 cup apple butter
1 cup all-purpose flour
1/2 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
2 Tbs milk
1/2 cup nuts, chopped
1/2 cup raisins

In a mixing bowl, cream butter and sugar. Beat in egg, oats, and apple butter. Combine dry ingredients; gradually add to creamed mixture along with the milk; beat until blended. Stir in nuts and raisins. Chill well. Drop by teaspoonfuls onto a lightly greased cookie sheet. Bake at 350 degrees for 15 minutes.

Note: Freeze baked cookies in tins or freezer bags for the months ahead.


Copyright 2007 BustersRecipes.com
Apple Cheddar Cookies

1/2 cup butter
1/2 cup sugar
1 large egg
1 tsp vanilla
1 1/2 cup unbleached flour
1/2 tsp baking soda
1/2 tsp cinnamon, ground
1/2 tsp salt
6 oz sharp cheddar cheese, shredded
1 1/2 cup apples, cored, peeled, and chopped
1/4 cup nuts, chopped

Cream the butter and sugar until light and fluffy, and then stir in the egg and vanilla. Add the combined dry ingredients, blending well. Stir in the cheese, apples and nuts. Drop rounded teaspoonfuls of the dough onto an ungreased cookie sheet and bake at 375 degrees F. for 15 minutes. Remove from the cookie sheet and cool on a wire rack or plate.


Copyright 2007 BustersRecipes.com
Apple Honey Oatmeal Cookies

3/4 cup butter flavor shortening
1 1/4 cups light brown sugar - firmly packed
1 egg
1/3 cup milk
2 tbs honey
1 1/2 tsp vanilla
3 cups quick oats, uncooked
1 cup flour, all-purpuse
1/2 tsp baking soda
1/2 tsp salt
1/4 tsp cinnamon
1 cup raisins
1 cup walnuts, coarsely chopped
1 Granny Smith apple, peeled - cored, & finley chopped

Heat oven to 375 F. Grease baking sheets.

Place sheets of foil on counter top for cooling cookies.

Combine shortening, brown sugar, egg, milk, honey and vanilla in large bowl. Beat with electric mixer at medium speed until well-blended.

Combine oats, flour, baking soda, salt and cinnamon. Mix into creamed mixture at low speed just until blended.
Stir in raisins, walnuts and apples.

Drop rounded measuring tablespoonfuls of dough 3 inches apart onto baking sheet.

Bake one baking sheet at a time at 375 degrees 10 to 12 minutes, or until lightly browned. Do not overbake. Cool 2 minutes on baking sheet.

Remove cookies to foil to cool completely. Makes 3 dozen cookies.


Copyright 2007 BustersRecipes.com
Apple Jack Cookies

1 c packed brown sugar
1/2 c shortening
1 egg
1 1/2 c flour
1 tsp ground nutmeg
1/2 tsp salt
1/2 tsp baking soda
1 med. apple, chopped (1 c)


Drop dough by rounded teaspoonfuls about 2” apart onto cookie sheet. Bake 8-10 minutes or till light brown. Remove to wire rack. Cool completely.


Copyright 2007 BustersRecipes.com
Apple Pie Bars

CRUMB TOPPING
3/4 c All-purpose flour; unsifted
1/3 c Sugar
5 T Butter

BARS
2 c Plus 3 T. all-purpose flour;
-unsifted
1/4 ts Salt
3/4 c Butter (1-1/2 sticks);
-softened
1/2 c Sugar
1 lg Egg; lightly beaten
1 ts Vanilla extract
1 c Cheddar cheese; grated
1 ts Lemon rind; grated
1/2 ts Ground cinnamon
1/4 ts Ground nutmeg
5 c Assorted apples; peeled,
-cored, and grated
1 T Fresh lemon juice

Heat oven to 425 degrees F. Grease a 13 x 9-inch baking pan.

Prepare Crumb Topping; set aside. In small bowl, combine 2 cups flour and the salt; set aside. In large bowl, with electric mixer on medium speed, beat butter and 1/4 cup sugar until combined. Add egg and beat until smooth. Stir in vanilla.

Gradually add flour mixture to butter mixture until soft dough forms. With fingers, press dough evenly into greased pan.

In large bowl, combine cheese, remaining 1/4 cup sugar, remaining 3 tablespoons flour, the lemon rind, cinnamon, and nutmeg. Fold in apples and lemon juice. Spoon apple mixture over dough in pan. Sprinkle Crumb Topping evenly over apple mixture.

Bake 25 to 30 minutes or until golden. Cool completely on wire rack—at least 40 minutes. Refrigerate until ready to serve, then cut into bars.

CRUMB TOPPING
In medium-size bowl, combine 3/4 cup unsifted all-purpose flour and 1/3 cup sugar. With pastry blender or 2 knives, cut in 5 tablespoons butter until mixture resembles coarse crumbs.


Copyright 2007 BustersRecipes.com
Apple Squares

3 egg yolks
2 cups flour
pinch of salt
1/2 # margarine
2 tablespoons vinegar
6 graham crackers, crushed
12 apples, cored, peeled and cut into slices
1 cup sugar
1 tsp cinnamon

Cut flour into margarine, pie crust style. Add egg yolks and vinegar and mix well. Divide dough in half and refrigerate several hours or overnight till firm.

Roll out one piece and dough and line a greased 8 x 13 pan with it (make sure the dough reaches the tops of the sides). Sprinkly the graham cracker crumbs over the bottom.

Mix apples with the cinnamon and sugar and fill the crust. Toppe with the second piece of dough and seal the edges. Use a fork to poke holes randomly over the top to let steam escape. If desired you can brush the top with melted butter and a light dusting of sugar.

Bake at 400 degrees for one hour or until deep golden brown.


Copyright 2007 BustersRecipes.com
Applesauce Cookies

3 cups rolled oats
1 cup + 2 Tbs brown rice flour
3/4 cup date sugar
1/4 tsp salt
1/3 cup chopped dates
1/3 cup chopped pecans
1 cup unsweetened applesauce
3/4 cup safflower oil
1 tsp vanilla extract

Preheat over to 350F. Lightly oil or line a baking sheet with parchment paper.

In a large bowl, combine oats, flour, sugar, dates, salt, dates and pecans. Mix thoroughly, using your hands to separate dates and mix ingredients. Stir in applesauce, oil and vanilla and mix well.

Spoon or scoop rounded tablespoons onto prepared sheet and flatten slightly into disks about 1/2 inch thick.
Bake about 10 minutes, until edges begin to brown.
Repeat with remaining dough.

Makes about 5 dozen small cookies.

*Variation - Applesauce Thumbprints Shape as recipe directs, press thumb prints into center, and bake as directed. Spoon a little apple jelly into depression or cooled cookies.


Copyright 2007 BustersRecipes.com
**Applesauce Granola Cookies**

- 1 cup packed brown sugar
- 1/2 cup shortening
- 1 teaspoon vanilla
- 1 egg
- 1/2 cup applesauce
- 2 cups all-purpose flour
- 2 cups granola
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in applesauce. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.


Copyright 2007 BustersRecipes.com
Apricot Squares

8 x 8 inch pan buttered

Base:
1 stick butter
1/3 cup sugar
1 cup all purpose flour, sifted
1/2 teaspoon vanilla

Preheat oven to 350 degrees. Cream the butter with the sugar, add the flour and the vanilla, blending well, then press into the bottom of the pan. Bake for 20 minutes.

Topping:
2/3 cup chopped dried apricots
2 eggs beaten
1 cup dark brown sugar, packed
1/3 all purpose flour, sifted
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts
1/2 teaspoon vanilla
Confectioner's sugar

Boil the apricots for about ten minutes in water to cover, drain and cool.

Combine the eggs with the brown sugar and beat until light.

Sift the flour, baking powder, and salt and add to the egg mixture. Add apricots, nuts and vanilla. Blend mixture and spread evenly over base. Return to oven and bake about 30 - 35 minutes. Cool. Cut into squares and dust with confectioner's sugar.

Makes 16 squares.


Copyright 2007 BustersRecipes.com
Bacon and Peanut Butter Cookies

3 cups sifted flour
2 teaspoons soda
1/2 teaspoon salt
1 cup shortening
1 cup sugar
1 cup brown sugar, firmly packed
2 eggs, well beaten
1/2 cup peanut butter
1/4 cup chopped cooked bacon (4 ounces or 6 slices)

Shape into small balls about 3/4-inch in diameter. Place on a greased cookie sheet and press flat with tines of a fork or bottom of a glass.

Bake about 12 minutes at 400 degrees.

Makes 5 dozen cookies.


Copyright 2007 BustersRecipes.com
Bake Store Sugar Cookies

1 1/2 c Flour
1/2 c Sugar
1/3 c Shortening
1 tb Milk
1 ts Baking powder
1/2 ts Vanilla
1/4 ts Salt
1 Egg

Measure ingredients into a bowl & mix well. Shape into a ball & wrap in plastic wrap. Refrigerate 3 hours.

Pre-heat oven to 400 F. Roll out 1/2 of the dough (leave the rest tin the fridge for now) to 1/8" thick & cut out shapes. Place 1" apart. Bake 6-8 minutes or until golden brown. Remove & cool completely. Store in tightly covered containers.


Copyright 2007 BustersRecipes.com
Bakery Style Sugar Cookies

1/2 cup butter flavored shortening
1/2 cup unsalted butter
1-1/2 cups granulated sugar
2 eggs
1 tablespoon vanilla
2-4 drops each: almond extract, lemon oil, orange oil (or extracts)
2 teaspoons baking powder
1/2 teaspoon salt
3 3/4 cups all purpose flour
1/4 cup corn starch
1/2 cup half and half, water or milk
2 egg whites - frothed
colored sprinkles or chocolate jimmies or coarse sugar

Cream the butter and shortening with the sugar. Blend in eggs, vanilla, extracts.
Fold in salt, flour, corn starch, baking powder and mix to get a firm dough, adding the milk
as the dough comes together. Dough should be soft, rolleable.
Wrap and chill for ten minutes.

Line two cookie sheets with parchment paper. Preheat oven to 350F.

Roll out dough, on a lightly floured board, to a 1/4 inch thickness. Cut into 4 inch rounds - or
preferred size (oversized for bakery style cookies - a coffee can makes a good cutter).

Brush with beaten egg whites and sprinkle with desired garnish.

Bake until golden brown, about 12-15 minutes. Cool on a rack.


Copyright 2007 BustersRecipes.com
Banana Bars

Heat oven to 350. Grease 13x9x2" pan.

Combine:

2 cup packed light brown sugar
1C butter Crisco
2 eggs
1 tsp vanilla

Beat till well blended. With a spoon, stir in:

2 1/2 cup all-purpose flour
1 tsp baking soda
1/2 tsp salt

Stir in 3 cup Quaker quick or old fashioned Oats, uncooked. Reserve one third of mixture. Press remaining into bottom of baking dish.

In a medium saucepan combine:

1 can sweetened condensed milk
2 ripe bananas, sliced
2 Tbsp butter Crisco

Cook and stir constantly on low heat until mixture thickens and resembles banana pudding. Remove from heat. Stir in:

1 tsp sugar
1 tsp vanilla
1/2 tsp salt

Spread over base. Crumble reserved oat mixture over top of filling.

4-Bake for 25-30 min or until golden brown. Cool and refrigerate or serve warm. Cut into bars. Makes 2 dozen bars.


Copyright 2007 BustersRecipes.com
Banana Cornmeal Cookies

1 cup packed brown sugar
1/2 cup granulated sugar
1/2 cup butter or margarine -- softened
1/2 cup mashed very ripe banana (1 medium)
1 egg
2 1/2 cups all-purpose flour
1 cup yellow cornmeal
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 cup granulated sugar
1/2 teaspoon ground cinnamon

Heat oven to 375º. Grease cookie sheet. Beat brown sugar, 1/2 cup granulated sugar, the butter, banana and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cornmeal, baking powder, salt and 1 teaspoon cinnamon. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Mix 1/4 cup granulated sugar and 1/2 teaspoon cinnamon. Shape dough into 1 1/4-inch balls. Place about 3 inches apart on cookie sheet. Flatten slightly in crisscross pattern with fork dipped into cinnamon-sugar mixture. Bake 10 to 12 minutes or until light brown. Immediately remove from cookie sheet to wire rack.


Copyright 2007 BustersRecipes.com
Banana Fudge Cookies

1 (18 1/2 ounce) box chocolate cake mix
1/3 cup mashed bananas, ripe
1 egg
2 tablespoons water
6 ounces semisweet chocolate pieces

Combine cake mix, bananas, egg, and water in a bowl. Beat with electric mixer at medium speed until smooth. Stir in chocolate pieces. Drop by rounded teaspoonsful, about 2 inches apart, on greased baking sheets.
Bake in a 350 degree F oven for 8 minutes or until done. Remove from baking sheets; cool on racks.

Makes 3 1/2 dozen.


Copyright 2007 BustersRecipes.com
Banana Nut Cookies

2 2/3 c Flour
1/2 ts Baking soda
1/4 ts Salt
1 c Brown sugar
1/2 c Sugar
1 c Butter
1 Egg
1 ts Banana extract
1 md Banana; mashed
2 c Chocolate chips
1 c Walnuts; chopped

Preheat oven to 300° Blend sugars and butter. Add egg, banana and extract, mix in dry ingredients, stir in nuts and chips. Drop by spoonfuls on baking dish, bake for 25 minutes.


Copyright 2007 BustersRecipes.com
Banana Oat Cookies

2 jars baby banana puree or 1 cup mashed banana
1 tbs softened butter
1/3 cup orange juice
1 egg
1 tsp vanilla
3 Tbs honey
1 cup oats
1 1/4 cup flour
1/2 tsp baking soda
1/3 cup raisins
1/4 tsp nutmeg

Preheat oven to 350 F. Beat together the first ingredients. Stir in dry ingredients. Drop by tablespoonfuls onto an ungreased cookie sheet. Bake for 20 minutes or until golden brown. Makes about 1 1/2 dozen cookies.


Copyright 2007 BustersRecipes.com
Banana Oatmeal Cookies

3 med. bananas, mashed
1/3 cup oil
1 tsp. vanilla
2 cup old - fashioned rolled oats
1 1/4 cup chopped walnuts
1/4 cup raisins

Combine bananas, oil and vanilla. Stir in oats, walnuts and raisins. Drop by tablespoons onto greased cookie sheets. Press down lightly with fork. Preheat oven to 350 degrees.
Bake 10 to 12 minutes until golden brown.


Copyright 2007 BustersRecipes.com
Banana Pudding Sugar Cookies

2/3 cup shortening
2/3 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1/2 teaspoon salt
1 small box instant banana pudding
2 1/2 cups all-purpose flour, divided

Cream the shortening and the sugar together until light and fluffy. Beat in the eggs one at a time. Stir in the vanilla extract, baking powder and salt. Add the DRY instant banana pudding powder. Mix in 2 cups of the flour; add the remaining 1/2 cup only if needed. Cover dough and chill for at least 2 hours or overnight.

Preheat oven to 375 degrees F. Grease baking sheets.

Shape dough into walnut size balls and place 2 inches apart on the prepared baking sheet. Flatten balls and bake for about 8 minutes or until light golden brown.


Copyright 2007 BustersRecipes.com
Banana Surprise Cookies

1 Egg
1 c Brown sugar
1/4 c Oil
1 1/2 c Bananas; mashed (about 3)
1/2 ts Vanilla
1 1/2 c Flour
1 1/2 c Rolled oats
1 ts Baking soda
1 ts Cinnamon
1/4 ts Nutmeg
1/2 c Walnuts; chopped or chocolate chips

Preheat the oven to 350 and coat 2 baking sheets with Pam. Beat the egg, brown sugar and oil with an electric mixer until smooth. Add the bananas and beat again. Add the vanilla, flour, oats, baking soda, cinnamon and nutmeg and beat until well mixed. Stir in the nuts or chocolate chips. Let the batter sit for about 5 minutes so that the oats can absorb the liquid. Drop the batter by rounded tsp about 2" apart onto the baking sheets and bake for 12 to 15 minutes. Cool on wire rack.


Copyright 2007 BustersRecipes.com
Best Ever Butter Cookie

Ingredients

1 cup each butter (no substitute), softened; sugar
1 egg
2 tbsp. orange juice
1 tbsp. vanilla
2-1/2 cups flour
1 tsp. baking powder

Frosting:
3 cups confectioners' sugar
1/3 cup butter or margarine, softened
1 tsp. vanilla
1 - 2 tbsp. milk

Directions
Combine 1 cup butter, sugar, and egg in a large mixer bowl.

Beat at medium speed, scraping bowl often, until creamy. Add orange juice and 1 tbsp. vanilla. Mix well. Reduce speed to low. Add flour and the baking powder. Beat until well mixed. Divide dough into thirds. Wrap in plastic wrap. Refrigerate until firm, about 2 - 3 hours.

Heat oven to 400° F. Roll out dough on a lightly floured surface, 1/3 at a time. Keep remaining dough refrigerated. Roll out to 1/8 - 1/4” thickness. Cut with 4 - 4-1/2” cookie cutters. Place 1” apart onto ungreased cookie sheets. Bake for 6 - 10 minutes or until the edges are lightly browned. Cool completely. Frosting:
Combine confectioners' sugar, 1/3 cup butter, and 1 tsp. vanilla in a small mixer bowl. Beat at low speed, scraping the bowl often. Add enough milk for desired spreading consistency. Frost cookies.
Makes 2 dozen cookies.


Copyright 2007 BustersRecipes.com
Big Fat Oatmeal - Raisin Cookies

1 (18.25 oz) pkg spice cake mix  
1/3 cup packed dark brown sugar  
1 cup butter, softened  
2 large eggs  
2 tsp vanilla extract  
1 1/4 cups raisins  
2 cups quick-cooking oats

Preheat oven to 350 degrees F. Spray cookie sheets with nonstick cooking spray.

In a large mixing bowl place half of the cake mix along with the brown sugar, softened butter, eggs, vanilla extract, and raisins. Blend with an electric mixer set on medium-high speed 1-2 minutes, until blended and smooth. Stir in the remaining cake mix and oats with a wooden spoon until all dry ingredients are well blended (dough will be very stiff).

Drop dough by level 1/4-cupfulls, 2 inches apart, onto prepared cookie sheets; flatten slightly with the bottom of a glass.

Bake 13-17 minutes or until set at edges and just barely set at center when lightly touched. Cool 1 minute on sheets. Transfer to wire racks with a metal spatula and cool completely.


Copyright 2007 BustersRecipes.com
Bisquick Peanut Butter Blossom Cookies

1 can sweetened condensed milk
3/4 cup peanut butter
2 cups Bisquick(r) baking mix
1 teaspoon vanilla
sugar
36 milk chocolate kisses -- unwrapped

Preheat oven to 375 degrees F. Mix sweetened condensed milk and peanut butter in large bowl. Add baking mix and vanilla. Stir until well mixed. Roll dough into 1 1/4-inch balls. Roll cookie balls in granulated sugar. Place on baking sheet and bake for 8 to 10 minutes. Unwrap milk chocolate candies, if you haven’t already done so, and place one kiss onto each cookie after the cookies are done baking. Be sure to place the candies on the hot cookies since this helps melt the chocolate. Makes about 36 cookies.


Copyright 2007 BustersRecipes.com
Bittersweet Chocolate Moons

Categories: Cookies

Yield

12 servings
1/2 c Butter or margarine
3/4 c Walnuts
1/3 c Sugar
1/2 c Unsweetened cocoa
1 c White flour
1/4 ts Vanilla extract

Recipe by: Recipes from the Night Kitchen 1991 Preparation Time: 1:30

1. Put all into cuisinart and blend until a ball forms.

2. Chill one hour.

3. Form into 12 balls and shape into crescent moons.

4. Bake at 300F on ungreased cookie sheet for 15 to 20 minutes.


Copyright 2007 BustersRecipes.com
Bob's Orange Crunch Cookies

1/2 cup butter
1/2 cup oil
1 egg
1 12-oz can frozen orange juice defrosted
1 tsp vanilla
2 cup whole wheat flour
1 tsp baking soda
1 tsp ginger
3 cups rolled oats
1 cup raisins
1 cup sliced almonds

Cream butter in bowl. Add oil and eggs. Mix well. Add defrosted orange juice and mix. Stir in vanilla. Combine flour, ginger, and baking soda. Add to liquid mixture mixing well. Stir in oats, raisins and almonds. Drop by rounded tablespoons onto ungreased cookie sheet. Use the spoon to flatten each one to about 1/2 inch thick. Bake at 350F for 10-15 minutes or until edges start to burn. Cool one minutes on cookie sheet. Makes three to four dozen depending on size.


Copyright 2007 BustersRecipes.com
Bonnie’s Raisin-Oatmeal-Spice Cookies

Ingredients:
1 C. Shortening
1 C. firmly packed brown sugar;
1 C. granulated sugar
2 T. Water; 2 well-beaten eggs
1 1/2 C. flour
1 teaspoon soda
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon ground cloves
1/2 teasp. salt
2 C. plump raisins
3 Cups quick-cooking (not instant) Oatmeal; and if desired
1 to 1 1/4 Cup chopped nuts such as walnuts or pecans

Preparation: Cream the shortening with the brown and granulated sugars. Beat the water with the beaten egg and add to the creamed mixture, beating well. In another bowl, whisk together dry ingredients. Combine the two mixtures, using a very low speed on your electric mixer or using a wooden spoon. Stir the oatmeal and raisins and nuts into the batter with a wooden spoon. Drop by approx. Tablespoonfuls on either parchment-lined or silicone-type-lined baking sheets (ungreased). Bake in preheated oven (between 350 and 375 degrees) for 10 to 15 minutes depending on your oven and how big your cookies are. If you like them soft, take out early; crunchy, keep them longer. For best results, cool on cookie sheets for 4 or 5 min. before carefully removing to a cooling rack. Yield: approx 5 or 6 dozen


Copyright 2007 BustersRecipes.com
Brazilian Coffee Cookies

1/2 cup sugar
1/2 cup packed brown sugar
1/3 cup shortening
1 egg
1 tablespoon milk
1 and 1/2 teaspoons vanilla
1 and 1/2 cups flour
2 tablespoons instant coffee powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder

Heat oven to 400 degrees. Mix sugars, shortening, egg, milk and vanilla. Stir in remaining ingredients. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Flatten to 1/8-inch thickness with greased fork dipped in sugar (press only in one direction) or with greased bottom of glass dipped in sugar. Bake until light brown, 7 to 8 minutes. Makes about 3 and 1/2 dozen cookies.


Copyright 2007 BustersRecipes.com
Brown Sugar Christmas Trees

1 cup (2 sticks) unsalted butter, room temperature
1/2 cup packed brown sugar
1/2 cup sugar
1 teaspoon vanilla
1 large egg
1/2 teaspoon baking soda
1/4 teaspoon salt
3 cups all-purpose flour
3/4 cup slivered almonds

White Icing:
1 cup confectioners' sugar
2 to 4 tablespoons cream or milk
1/2 teaspoon vanilla

Green Icing:
1 cup confectioners' sugar
2 to 4 tablespoons green Creme de Menthe or water
Few drops green food coloring if using water
Colored sugar or nonpareils

In large mixing bowl, cream the butter with the sugars until smooth. Add the vanilla, eggs, baking soda and salt and beat until light and fluffy.

Mix in the flour thoroughly until the dough is stiff and shape into a ball. Divide the ball into 4 parts and wrap separately in plastic wrap. Chill 30 minutes.

Preheat the oven to 375 degrees F. Remove the dough from the refrigerator and divide each part in half.

Knead each piece slightly and shape it into a roll 2 inches in diameter.

Working with two rolls at a time, place rolls lengthwise on an 11 by 16-inch rimless baking sheet and flatten with palms of hands. Roll two strips of dough out right on the baking sheet to make two strips 3-inches wide and 16 inches long about 2 inches apart. With a straight-edged knife, score into elongate triangles. Leave the dough in place and press a piece of almond onto the edge of the short side of each triangle where the trunk of the tree should be.
Bake for 10 to 12 minutes or until lightly browned. Remove from the oven and with a straight-edged knife cut in triangles while still warm to separate them along the scored lines but leave them in place. Trim the uneven edges to straighten while cookies are still warm.

Mix the ingredients for the white icing and the green icing in separate small bowls. Drizzle the icings decoratively over the Christmas trees and while the icing is still wet, sprinkle with the colored sugar or nonpareils.

Yield: 64 cookies
Brown Sugar Cookies

2 cups brown sugar
1 cup butter
3 eggs, beaten
1 tsp. baking soda
2 Tbsps. hot water
4 cups flour
1 heaping tsp. baking powder
1 tsp. salt
1 tsp. vanilla
Cream sugar and butter, add eggs. Mix soda and hot water, add to mixture, mix well. Mix flour, baking powder and salt and add to mixture one cup at a time. Add vanilla. Chill batter thoroughly. This is a very soft dough, but it can be handled nicely if chilled. Roll and cut. Bake lightly at 350 degrees, do not overbake. Makes a soft cookie.


Copyright 2007 BustersRecipes.com
Brown Sugar Refrigerator Cookies

1/2 C. Soft butter or margarine

1 C. Brown Sugar

1 Egg unbeaten

1 t. Vanilla

2 t. Grated orange rind

1 3/4 C. Sifted all-purpose flour

1/4 t. Salt

1 t. Baking powder

Beat together butter, sugar, egg, vanilla, and orange rind. Combine flour, salt, and baking powder; sift into first mixture and mix well.

Chill dough, then shape into roll about 2-1/2" in diameter. Wrap in waxed paper or foil. Store in refrigerator or freezer.

To bake, unwrap and cut in 1/8" slices; lay on greased cookie sheet, then use floured cookie cutters to cut slices into fancy shapes.

(Gather

up scraps of dough, press together and chill again.) Bake cookies at 400 degrees for 6 to 8 minutes. Makes 4 to 5 dozen crisp, "butterscotchy"

cookies.


Copyright 2007 BustersRecipes.com
Brownie Macaroon Cookies

1 (15.5 ounce) box Pillsbury Thick 'n Fudgy Chocolate Chunk Deluxe Brownie mix
2 cups coconut
2 tablespoons water
1 tablespoon vegetable oil
1 egg

Preheat oven to 350 degrees F. Lightly grease cookie sheets or line with parchment paper.

In large bowl, combine brownie mix, coconut, water, oil and egg; beat 50 strokes with spoon. Shape dough into 1 1/2-inch balls. Place 3 inches apart on greased cookie sheet; flatten slightly. Bake for 12 to 15 minutes or until edges are set (centers will be soft). Remove from cookie sheets.

Yields about 24 cookies.


Copyright 2007 BustersRecipes.com
Brownie Nut Cookies

1 pkg. Betty Crocker Supreme fudge brownie mix with can of chocolate syrup
1/4 cup shortening
2 eggs
2 cups pecan or walnut halves
1 tub Betty Crocker creamy deluxe vanilla or chocolate ready to spread frosting

Heat oven to 375. Mix brownie mix (dry), chocolate flavor syrup, shortening and eggs. Stir in pecans. Drop by rounded teaspoonfuls about 2" apart onto ungreased cookie sheet. Bake until set, 8 to 10 minutes. Cool 2 to 3 minutes before removing from cookie sheet. Cool completely. Frost with frosting. Garnish each cookie with pecan or walnut half if desired. Makes about 5 dozen cookies.


Copyright 2007 BustersRecipes.com
Brownie Nut Slices

2 sticks (1 cup) butter, softened
1 1/4 cups sugar
1/2 tsp. baking soda
1 large egg
2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 cup walnuts, finely chopped, spread on waxed paper

Beat butter, sugar and baking soda in a large bowl with an electric mixer until fluffy. Beat in egg. With mixer on low speed, beat in flour and cocoa, half at a time, until blended. Divide dough in half. Roll each half on a lightly floured surface into 7 inch log. Roll in nuts until logs are 10 inches long. Wrap each in plastic wrap. Refrigerate at least 4 hours until firm, or up to 1 wk.

When ready to bake--heat oven to 350*.

Cut logs in 1/2 inch slices. Place 1 inch apart on greased cookie sheets. Bake 8-10 minutes just until set and tops look dry. Do not over bake. Let cool a few minutes before removing to racks to cool. Store airtight.


Copyright 2007 BustersRecipes.com
Bumblebees

1/2 cup peanut butter
1/2 cup shortening
1/3 cup packed brown sugar
1/3 cup honey
1 egg
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
8 dozen pretzel twists
8 dozen pretzel sticks

Beat peanut butter, shortening, brown sugar, honey and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder. Cover dough with plastic wrap and refrigerate about 2 hours or until firm.

Heat oven to 350º. Shape dough into 1-inch balls (dough will be slightly sticky). For each cookie, place 2 pretzel twists side by side with the bottoms (the bottom comes to a rounded point, similar to the bottom of a heart shape) touching on ungreased cookie sheet. Place 1 ball of dough on center, and flatten slightly. Break 2 pretzel sticks in half. Gently press 3 pretzel stick halves into dough for stripes on bee. Break fourth pretzel piece in half. Poke pieces into 1 end of dough for antennae.

Bake 11 to 13 minutes or until light golden brown. Immediately remove from cookie sheet to wire rack.


Copyright 2007 BustersRecipes.com
Butter Cookies

1 pound of butter or margarine, softened
1 cup sugar
4 egg yolks
4 cups flour
1 tsp. vanilla extract

Cream sugar, egg yolks, vanilla and butter. Slowly add flour, about 1 cup at at a time. Mix well. This dough is rough on my heavy duty mixer, I sometimes use a food processor. Place dough in cookie press or cookie gun. Press out desired shapes and decorate with sprinkles, colored sugars etc. Bake at 350°F 12-15 minutes


Copyright 2007 BustersRecipes.com
**Butter Finger Dessert Bars**

1 cup butter or margarine at room temperature  
2 cups all-purpose flour  
1/4 tsp. salt  
2 tsp. IMPERIAL granulated sugar  
4 eggs, well-beaten  
2 cups pecans  
2 cups IMPERIAL brown sugar  
1/4 cup all-purpose flour  
2 tsp. baking powder  
1 cup shredded coconut

Mix butter or margarine, 2 cups flour, salt, and IMPERIAL granulated sugar until crumbly. Press into a 9x13-inch pan. Bake in preheated oven 10 to 15 minutes at 375 degrees. Mix eggs, pecans, IMPERIAL brown sugar, 1/4 cup flour, baking powder, and coconut together. Spread over cooked pastry. Bake 15 minutes at 375 degrees. Cool before icing.

**ICING:**

3 cups IMPERIAL 10x powdered sugar  
6 Tbsp. butter or margarine  
2-3 Tbsp. milk or cream  
2 tsp. vanilla

Combine all ingredients and mix well. Frost and cut into 1-inch x 1 1/2-inch bars. Makes 36 bars.


Copyright 2007 BustersRecipes.com
Butter Pecan Bars

2 eggs, beaten
1/2 cup butter, softened
1 and 1/3 cup flour
1 and 1/2 cups brown sugar
2 tsp. vanilla
2/3 cup pecans, chopped

Combine all ingredients and mix well. Pour into a greased 13 x 9 inch baking pan and bake for 20 - 30 minutes at 350 degrees. Allow to cool and cut into bars.


Copyright 2007 BustersRecipes.com
Butter Pecan Cookies

3/4 cup butter
1/2 cup packed brown sugar
1 tablespoon granulated sugar
1 egg yolk unbeaten
1 teaspoon vanilla extract
2 cups flour sifted
1 pound pecan halves


Copyright 2007 BustersRecipes.com
Butter Tart Squares

2/3 cup butter
1 cup flour
2 tablespoons brown sugar

1/3 cup butter
1/2 cup brown sugar
1/2 cup corn syrup
Dash salt
2 eggs
3/4 cup raisins

In a small bowl, combine ingredients for base. Mixture will be crumbly. Spread mixture in bottom of greased 8-inch square pan, packing it down slightly. Bake at 350 degrees F. for 15 minutes.

While base is baking, prepare filling. In small bowl, mix margarine and brown sugar. Add corn syrup, eggs and salt, and beat with electric mixer till smooth and creamy. Stir in raisins by hand. Spread filling over baked base and return to oven. Bake at 350 degrees F. for 25 to 30 minutes, or until top is lightly browned. Cool before cutting.


Copyright 2007 BustersRecipes.com
Butterscotch Angel Cookies

3/4 c. butterscotch chips
2 T. butter or margarine
2 eggs, well beaten
1 t. vanilla
1/8 t. salt
2 c. sifted powdered sugar
4 c. miniature marshmallows
1 pkg. flaked coconut
1 c. chopped nuts

Melt butterscotch chips and butter in the top of a double boiler. Remove from heat, and stir in eggs, vanilla, salt, powdered sugar, marshmallows, and nuts. Form into sm. balls and roll in coconut. Store in the refrigerator.


Copyright 2007 BustersRecipes.com
**Butterscotch Coconut Cookies**

1 (2 layer) yellow cake mix with pudding in mix  
2 eggs  
1/2 c. oil  
1 tablespoon vanilla extract  
1 cup chopped pecans  
1 1/2 c. angel flake coconut  
1 pkg. butterscotch morsels (11 oz)

Heat oven to 350. Line baking sheets with parchment paper.

In a large bowl, whisk together eggs, oil, and vanilla. Add remaining ingredients and mix with a large wooden spoon until thoroughly combined. I use a 1 inch cookie scoop to measure the dough and then roll slightly by hand into a nice round ball. Place on prepared baking sheets and bake for 12 to 13 minutes until just slightly brown on the edges. Remove from pan and place on cookie racks to cool completely and then store in covered container.


Copyright 2007 BustersRecipes.com
Butterscotch Cookies with Burnt Butter Icing

1/2 cup butter, softened
1 1/2 cups packed brown sugar
2 eggs
1 tsp vanilla
2 1/2 cups flour
1 tsp baking soda
1/2 tsp salt
1 cup dairy sour cream
1 cup finely chopped walnuts
Burnt Butter Icing (recipe follows)

Beat butter and sugar until light and fluffy. Blend in the eggs and vanilla. Mix well. Add combined dry ingredients alternately with the sour cream. Mix well after each addition. Stir in the nuts. Chill 4 hours or over night. Drop rounded teaspoonfuls of dough, 3 inches apart, onto well buttered cookie sheets. Bake at 400 F. for 8 to 10 minutes or until lightly browned. Cool. Frost with Burnt Butter Icing.

Burnt Butter Icing: Melt 6 tablespoons of butter in a small saucepan over medium heat. Continue heating until golden brown. Cool. Blend in 2 cups sifted powdered sugar and 1 tsp vanilla. Add 2 to 3 tablespoons water, a little at a time, until spreading consistency is reached.


Copyright 2007 BustersRecipes.com
Butterscotch Nut Cookies

2 1/2 cups sifted flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 cup shortening or margarine
2 cups brown sugar, firmly packed
2 eggs
1 teaspoon vanilla
1 cup nuts, finely chopped

Sift together flour, salt, baking powder and soda. Cream shortening and sugar. Beat in eggs and vanilla. Add sifted ingredients and nuts. Mix well. Shape into 2 rolls about 1 1/2-inches in diameter. Wrap in waxed paper and refrigerate overnight or until thoroughly chilled. Slice chilled dough 1/8-inch thick and place on cookie sheet. Bake at 375 degrees for 10 minutes.

Makes 6 to 7 dozen cookies.


Copyright 2007 BustersRecipes.com
Butterscotch Pecan Cookies

1 pkg. butter cake mix (2 layer)
1 pkg. (3.4 oz) instant butterscotch pudding
1/4 c. flour
3/4 c. veg. oil
1 egg
1 cup chopped pecans

In a mixing bowl, combine the first five ingredients; mix well. Stir in pecans (the dough will be crumbly). Roll tablespoonfuls into balls; place 2 inches apart on a greased baking sheet. Bake at 350 for 10 to 12 minutes or until golden brown. Cool for 2 minutes; remove from pans to wire racks.

Makes 4 dozen


Copyright 2007 BustersRecipes.com
Butterscotch Rolled Cookies

1 cup brown sugar
1/2 teaspoon salt
1/2 cup butter, softened
1 egg
1/2 teaspoon vanilla
1 3/4 cup flour, sifted
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon cinnamon

1 1/2 cup confectioner's sugar
1 egg white, slightly beaten
1 tablespoon butter, melted
1/8 teaspoon salt
1/2 teaspoon vanilla
food coloring (optional)

Mix sugar, salt and butter thoroughly. Add egg and vanilla and beat till fluffy. Sift flour, baking powder, soda and cinnamon and add to mixture. Chill well, several hours, or overnight.

For the glaze, mix the confectioners sugar, egg white, butter, salt, vanilla and food coloring together until smooth.

Roll the dough out until it is about 1/8 inch thick. Cut into fancy shapes and bake on ungreased cookie sheet for 8-10 minutes at 350F. Let cool and glaze.


Copyright 2007 BustersRecipes.com
Butterscotch Spice Cookies

1 pkg. spice cake mix
1/2 c. veg. oil
1 tsp. vanilla extract
2 eggs
1 c. butterscotch chips

Preheat oven to 375. Combine cake mix, eggs, oil and vanilla in large bowl. Beat at low speed with electric mixer until well blended. Stir in butterscotch chips. Drop by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 8 to 10 minutes or until set.
Cool 2 minutes on cookie sheet. Remove to cooling racks. Cool completely.


Copyright 2007 BustersRecipes.com
Button Cookies

3/4 cup butter, softened
1 cup powered sugar
1 egg
1 tsp almond extract
2 1/2 cups all purpose flour
1/4 tsp salt

Cream butter and sugar. Beat in the egg and the almond extract. Sift together flour and salt. Add to the butter mixture and mix well. Divide in half and chill one hour. Roll out half the cookie dough 1/4 inch thick. Cut with 2 inch round cookie cutter. Place cookies on greased cookie sheet. Make indentation in the center of each cookie with the top of a small 1 1/2 inch diameter drinking glass. Make four holes in the center of each cookie with a drinking straw. Bake at 350 F. for 7 to 9 minutes or until the bottoms are lightly browned. Cool on wire racks. Repeat with remaining dough. Yield: about 3 1/4 dozen


Copyright 2007 BustersRecipes.com
Candy Bar Bars

Ingredients:
2/3 cup butter or margarine
1 cup packed brown sugar
1 tablespoon vanilla extract
1/2 cup light corn syrup
4 cups quick cooking oats
1 cup semisweet chocolate chips
2/3 cup chunky peanut butter

Directions:
1 Preheat oven to 350 degrees F. Lightly grease a 9" x 13" pan.
2 In a large mixing bowl, cream the butter and sugar together.
3 Mix in the vanilla, corn syrup and oats.
4 Pat this dough into the greased pan. Bake for 15-16 minutes (don't overbake).
5 Meanwhile, over low heat melt together the chocolate chips and peanut butter.
6 Allow the cookie base to cool slightly, then spread the chocolate peanut butter mixture on top. Cool completely and cut into bars.

Makes 40 bars


Copyright 2007 BustersRecipes.com
Candy Cane Butter Cookies

Yield
3-dozen.

1 cup (2 sticks) unsalted butter, softened
1/2 cup sugar
1 teaspoon each: almond and anise extracts
1/4 teaspoon salt
1 large egg yolk
2 1/4 cups all-purpose flour
Red food coloring

1. Blend butter, sugar, extracts, salt and yolk with electric mixer. Gradually beat in flour. To half of dough add 10-12 drops food coloring. Beat until well-blended. Wrap and chill both doughs for 1 hour.

2. Heat oven to 350 F. Shape teaspoon of dough from each half into 4-inch ropes. Put ropes side by side and twist. Place 2 inches apart on lightly greased cookie sheets. Curve end to form cane. Repeat with remaining dough.


Copyright 2007 BustersRecipes.com
Candy Cane Puffs

2 1/2 cups all-purpose flour
1/4 teaspoon salt
1/2 cup (1 stick) unsalted butter, room temperature
1 cup confectioner's sugar
1 egg
1/2 teaspoon peppermint extract
1/2 teaspoon vanilla
8 ounces white chocolate baking pieces, melted
1/2 cup finely chopped candy canes


Preheat oven to 375 degrees. Shape dough into 1-inch balls; place on lightly greased baking sheets. Bake for 10 to 12 minutes or until bottoms are lightly browned; cookie tops will not be brown at all. Transfer cookies to wire racks to cool completely. Brush melted white chocolate on top and sprinkle with crushed candy canes.

Makes 4 dozen.


Copyright 2007 BustersRecipes.com
Caramel Apple Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
1/2 cup shortening
1 1/2 teaspoons vanilla
2 eggs
3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
Red paste food color, if desired
About 24 wooden sticks with rounded ends

CARAMEL GLAZE
1 (14 ounce) package vanilla caramels
1/4 cup water

Heat oven to 400º. Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla and eggs. Stir in flour, baking soda and salt. Stir in food color to tint dough red.

Roll dough 1/4 inch thick on lightly floured cloth-covered surface. Cut with 3-inch round or apple-shaped cookie cutter. Place 2 inches apart on ungreased cookie sheet. Insert wooden stick into side of each cookie. Bake 8 to 9 minutes or until edges are light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread top third of each cookie (opposite wooden stick) with Caramel Glaze. Hold cookie upright to allow glaze to drizzle down cookie.

CARAMEL GLAZE:

Heat caramels and water in 2-quart saucepan over low heat, stirring frequently, until melted and smooth. If glaze becomes too stiff, heat over low heat, stirring constantly, until softened


Copyright 2007 BustersRecipes.com
Caramel Apple Walnut Bars

1¾ cups flour
1 cup quick-cooking oats
½ cup firmly packed brown sugar
½ tsp. baking soda
½ tsp. salt
1 cup cold butter
1 cup chopped walnuts
20 caramels, unwrapped
14-oz. can sweetened condensed milk
21-oz. can apple pie filling

Heat oven to 375°F. In large bowl, combine flour, oats, sugar, baking soda and salt; cut in butter until crumbly. Reserving 1 ½ cups crumb mixture, press remainder into 13x9" baking pan. Bake 15 minutes. Add walnuts to crumb mixture. In heavy saucepan, melt caramels with sweetened condensed milk, stirring until smooth. Spoon apple filling over crust; top with caramel mixture, then crumb mixture. Bake 20 minutes or until set. Cool; serve warm.
Serves 10-12.


Copyright 2007 BustersRecipes.com
Caramel Chocolate Bars

1/4 cup butter, melted
1 2-layer pkg. yellow cake mix
2/3 cup evaporated milk-sm. can
1/2 cup chopped nuts
1/2 cup semi-sweet chocolate pieces
1/2 cup caramel topping

Combine the dry cake mix with the nuts in a mixing bowl. Stir in evaporated milk and melted butter. Spread half the cake mixture in a greased 9"x13" pan. Bake 10 minutes. Remove and sprinkle chocolate chips over hot crust. Drizzle the carmel topping over the chocolate pieces. On top of this drop teaspoonfuls of remaining cake mixture. Bake 20-25 minutes. Cool. Loosen sides of pan and cut into bars while still warm. Looks festive in colorful cupcake papers. I used pistachios; my house nut! Makes 36.


Copyright 2007 BustersRecipes.com
Caramel Rocky Road Smores Bars

1 c. butter  
1 c. brown sugar  
2 c. flour  
1 c. graham cracker crumbs  
4 c. mini marshmallows  
1 (12 oz.) pkg. chocolate chips  
1 c. walnuts (opt.)  
Bag of caramels  
1/4 c. milk

Beat butter and sugar together, add flour and graham cracker crumbs. Press into greased 9"x13" pan. Sprinkle mini marshmallows, chocolate chips and walnuts on top of crust. Melt bag of caramels with milk and pour on top of the marshmallows, chips and crust. Bake at 375 degrees for 15 to 20 minutes.


Copyright 2007 BustersRecipes.com
Caramel Shortbread

**Base:**
- 10 oz flour (2 cups)
- 5 oz butter (10 tbsp)
- 4 oz granulated sugar (.5 cup)

**Filling:**
- 1 can sweetened condensed milk
- 4 oz butter (8 tbsp)
- 4 oz granulated sugar (.5 cup)
- 2 tbsp golden syrup or light corn syrup

**Topping:**
- 8 oz good quality dark chocolate
- 1 tbsp unsalted butter (or flavourless oil)

Preheat oven to 350F. Make base: rub butter into flour until the mixture resembles crumbs. Stir in the sugar, and press into a dish (I've used anywhere between 8x8 and 9x12 with these quantities). It looks like it will never stick together, but it will after baking. Bake 12-15 mins, or until v. slightly golden. Set aside to cool slightly while you make the filling.

Make filling: Put all ingredients into a heavy saucepan. Bring to a boil, stirring constantly, and simmer (still stirring) until it becomes a rich golden colour. Pour over the shortbread base. Allow to cool and set completely at room temp.

Make topping: Melt topping ingredients together, and spread over the base. Allow to set, then cut into squares using a very sharp, heavy knife. This can be frozen in the unlikely event that it will not get eaten within a couple of days.


Copyright 2007 BustersRecipes.com
Cardamom Tea Cookies

1 cup butter
1 egg yolk
2/3 cup granulated sugar
1/2 teaspoon ground cardamom
1/4 teaspoon baking soda
1/4 teaspoon salt
2 cups all-purpose flour
1/3 cup granulated sugar

Allow butter and egg yolk to stand at room temp for 30 mins. In a large mixing bowl, beat
the softened butter with an electric mixer on medium to high speed for 30 secs. Add 2/3
cup sugar; beat about 5 mins or until well-combined and very fluffy, scraping sides of bowl
occasionally. Add egg yolk, cardamom, baking soda and salt. Beat until combined. Beat in
as much of the flour as you can; stir in any remaining flour with a wooden spoon. Cover and
chill dough about 1 hr or until easy to handle. Shape dough into 1-inch balls. Place 2 inches
apart on ungreased cookie sheets. Bake in a 350 degree F oven about 10 mins or until
edges are just set and bottoms are very lightly browned. Let cookies cool on sheets for 1
min. Transfer to wire racks; cool completely. Gently dip cookies in 1/2 cup extra-fine sugar,
turning to coat all sides.

Makes about 44 cookies.


Copyright 2007 BustersRecipes.com
Carrot-Molasses Cookies

1 package Betty Crocker® SuperMoist carrot cake mix

1/4 cup butter or margarine -- softened
2 tablespoons light molasses
2 eggs
1/2 cup chopped nuts, if desired
1 tub Betty Crocker® Rich & Creamy cream cheese ready-to-spread frosting, if desired

Beat half of the cake mix (dry), the butter, molasses and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix and the nuts. Refrigerate about 2 hours or until chilled.

Heat oven to 375º. Lightly grease cookie sheet. Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until edges are set (centers will be soft). Remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.)


Copyright 2007 BustersRecipes.com
Carrot Cookies

1 cup butter or margarine
1/4 cup sugar
1 cup mashed cooked carrots
1 t. lemon extract
2 cups flour
2 t. baking powder
1/4 t. salt
1/2 cup chopped nuts
1/2 cup raisins

Beat butter, sugar, mashed carrots and lemon extract together until well mixed. Combine flour, baking powder and salt. Add to first mixture and mix well. Stir in chopped nuts an raisins. Drop by heaping spoonfuls onto a greased cookie sheet. Bake in a 350 oven for 20 to 25 minutes. Makes about 1 1/2 dozen cookies.


Copyright 2007 BustersRecipes.com
Carrot Raisin Cookies

4 oz prunes
3 tbs water
3/4 cup honey
1 1/2 cup shredded carrots
2/3 cup raisins
2 1/2 cup whole wheat flour
2 cup oats
2 tsp baking soda
1 tsp cinnamon
pecan halves

Puree prunes with the water in a food processor until smooth. Place in a mixing bowl. Stir in honey, carrots, and raisins. Add remaining ingredients except pecan halves. Mix well. Drop spoonfuls of dough on a greased cookie sheet. Flatten slightly. Press a pecan half in the center of each cookie. Bake at 275 degrees for 15 minutes or until set and just starting to brown. Remove to cooling racks. Makes 3 dozen.


Copyright 2007 BustersRecipes.com
Carrot and Oatmeal Cookies

1 cup honey
1 cup vegetable oil
1 teaspoon vanilla extract
2 eggs
2 cups whole-wheat flour
2 teaspoons baking powder
1 teaspoon salt, or to taste
1 1/2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
2 cups old-fashioned oatmeal
1 cup chopped nuts
2 cups raisins
2 cups grated carrots

Preheat oven to 375 degrees F. In a mixing bowl beat together the honey, oil, vanilla and eggs. In a large bowl, combine the flour, baking powder, salt, cinnamon, nutmeg, allspice and oatmeal and blend well. Then stir in the nuts, raisins and carrots. Add the liquid ingredients to the mixture and blend well. Drop by teaspoonfuls onto an oiled cookie sheet. Bake for 12-15 minutes or until the cookies are golden brown. Remove the cookies from the cookie sheet and cool them on a rack before storing.

Yield: 7 dozen


Copyright 2007 BustersRecipes.com
Cashew Crunchies - Sugar Free

4 eggs
1 tablespoon unsweetened fruit juice
2/3 cup unbleached white flour
1/4 teaspoon baking soda
2 cups ground cashew nuts
cashew halves -- topping

Beat together eggs and fruit juice. Add flour, baking soda, and ground nuts. Beat well. Drop batter by teaspoons onto oiled baking sheets. Top each cookie with a cashew half. Bake at 375 degrees for 5 to 8 minutes or until just firm, but not browned. Cool on wire racks.


Copyright 2007 BustersRecipes.com
Cashew and Date Cookies

1 white cake mix (2 layer)
1/2 c. oil
2 eggs
1/4 c. baked brown sugar
1 cup chopped dates
1/2 c. chopped cashews

Preheat oven to 350.

Place cake mix, oil, eggs and brown sugar in large mixing bowl. Mix well with electric mixer. Add remaining ingredients. Blend by hand. Finish mixing with an electric mixer until thoroughly mixed.

Drop dough by heaping teaspoons 2” apart onto sprayed baking sheets.

Bake 12 to 14 minutes. Cool 3 minutes on baking sheet and then transfer to wire racks to cool completely.


Copyright 2007 BustersRecipes.com
Cat Tongues

1/2 cup butter
2/3 cup superfine sugar
1/4 cup egg whites (about 2)
1 t. vanilla
1 cup cake flour

Cookie press: The cookie press is only used to dispense cookies in correct amount. Cookies will not maintain a star shape, but will be very thin and oval shaped.

Cream butter. Beat in sugar, egg whites and vanilla. Add flour. Place dough in cookie press. The dough will be very soft. With "star" end on cookie press, make a strip about 3" long on well greased cookie sheet. Leave plenty of space between cookies to allow them to spread very thin. Bake at 350 for 7 to 9 minutes. Watch closely. They are done as soon as they are just lightly browned at the edge. Remove promptly to cooling rack. Makes about 3 dozen.


Copyright 2007 BustersRecipes.com
Chatter Boxes

1/2 cup (1 stick) butter, softened
1 1/2 cups brown sugar
1/8 tsp. salt
1 cup flour
1/2 cup almonds, chopped

In mixing bowl, combine all ingredients and mix together well. Form into small balls, the size of marbles. Place on an ungreased cookie sheet, approximately 2 1/2 inches apart. Place on lower rack of oven and bake at 400 degrees for 5 minutes or until dough flattens out. Cool and remove with spatula. These cookies are named Chatter Boxes because they crackle and crunch when you eat them.


Copyright 2007 BustersRecipes.com
Cheesecake Cookies

1/3 cup brown sugar, packed
1/2 cup walnuts, chopped
1 cup flour
1/2 cup butter, melted
1 (8 ounce) pkge cream cheese
1/4 cup granulated sugar
1 egg
1 tablespoon lemon juice
2 tablespoons cream (or milk for lower fat)
1 teaspoon vanilla

Mix brown sugar, nuts and flour in a large bowl. Stir in the butter and mix with your hands until crumbly.
Remove one cup of the mixture to be used later as a topping.
Place remainder in an 8-inch square pan and press firmly. Bake at 350 degrees about 12 to 15 minutes.
Beat cream cheese with the granulated sugar until smooth. Beat in the egg, lemon juice, cream and vanilla. Pour this onto the baked crust. Top with the reserved crumbs.
Return to a 350 degree oven and bake about 20 minutes.
Cool thoroughly, cut into 2-inch squares.
These can be baked the day before serving. Cover with plastic wrap and keep refrigerated.

Makes 16 cookies.


Copyright 2007 BustersRecipes.com
Cheesecake Squares

1/2 cup butter
1 cup flour
1/2 cup nuts -- chopped
1 egg
1 tablespoon lemon juice
1/3 cup brown sugar
1/4 cup sugar
8 oz cream cheese -- room temp.
2 tablespoons milk
1/2 teaspoon vanilla extract

Cream butter with brown sugar, add flour and nuts. Blend to make mixture that resembles coarse crumbs. Reserve 1 cup for topping. Press remaining mixture into greased 8 x 8 pan. Bake at 350 deg. for 12 minutes or until lightly brown. Blend sugar with cream cheese until smooth. Add remaining ingredients and mix well. Spread mixture over hot baked crust and sprinkle with the reserve crumb mixture. Bake at 350 deg about 25 minutes. Cut into squares and refrigerate.


Copyright 2007 BustersRecipes.com
Cherry Cheese Tarts

18 vanilla wafer cookies
6 oz cream cheese
1/2 cup sugar
2 eggs
2 teaspoons vanilla
1 can cherry pie filling

Put paper cupcake liners into muffin tins. Place 1 vanilla wafer in each liner. Beat cream cheese, sugar, eggs and vanilla at medium speed. Pour into papers, on top of vanilla wafers. Bake 12 - 15 minutes in a 350F oven. When cool, spoon cherry pie filling on top.

Keep in refrigerator until ready to serve. Tarts may also be garnished with whipped cream.


Copyright 2007 BustersRecipes.com
Cherry Christmas Cookies

1 cup butter or margarine, softened
1 cup confectioners’ sugar
1 egg
1 teas. vanilla extract
2 1/4 cups all purpose flour
2 cups red and green candied cherries, halved
1 cup pecan piece

In a mixing bowl, cream the butter and sugar. Add egg and vanilla; beat until fluffy. Add flour; mix well. Stir in cherries and pecans. Chill for 1 hour.
Shape dough into 3 10-inch rolls; wrap in plastic wrap and place in a freezer bag. Freeze up to 2 months or until ready to bake. To bake, cut frozen rolls into 1/8 in slices. Place on ungreased baking sheets. Bake at 325 for 10-13 minutes or until edges are golden brown. Cool on wire racks. Yield about 10 1/2 doz.


Copyright 2007 BustersRecipes.com
Cherry Cookies

2 1/4 cup all-purpose flour
1/2 tsp salt
2 tsp baking powder
3/4 cup butter, softened
1 cup sugar
2 eggs
2 tsp milk
1 tsp vanilla extract
1 cup chopped nuts
1 cup fine cut pitted dates
1/3 cup chopped maraschino cherries
2 2/3 cup crushed corn flakes
15 Maraschino cherries, quartered

Stir together flour, salt and baking powder; set aside.
In a large mixing bowl, beat butter and sugar until light and fluffy. Add eggs; beat well. Stir in milk and vanilla extract. Add flour mixture; thoroughly combine. Stir in nuts, dates and 1/3 cup chopped cherries.

Portion dough using a level measuring tablespoon. Shape into balls. Roll in crushed corn flakes. Place about 2” apart on greased baking sheets. Top each cookie with a cherry quarter. Bake in a 375F degree oven about 10 minutes or until lightly browned. Remove immediately from baking sheets and cool on wire racks.


Copyright 2007 BustersRecipes.com
Cherry Oatmeal Cookies

1 cup flour
1/2 tsp salt
1/4 tsp nutmeg
1/4 cup sugar
1 egg
2 Tbsps milk
3/4 cup dried cherries
1/2 tsp baking soda
1 tsp cinnamon
1/2 cup brown sugar
1/2 cup shortening
1 tsp vanilla
2 cups oatmeal

Preheat oven to 350 degrees. In a large mixing bowl, combine flour, baking soda, salt, cinnamon, nutmeg, brown sugar and sugar. Mix well. Add shortening, egg, vanilla, and milk; blend well. Add oats; mix well. Add cherries; mix well. Drop dough by tablespoonfuls on ungreased baking sheet. Bake 12-14 minutes. Store cooled cookies in an airtight container. Makes about 2 1/2 dozen cookies.


Copyright 2007 BustersRecipes.com
Chewey Chocolate Cookies

1 1/4 cups butter or margarine, softened
2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups flour
3/4 cup cocoa
1 teaspoon baking soda
1/2 teaspoon salt
2 cups chocolate chips

Heat oven to 350 degrees. In large mixing bowl cream butter and sugar until light and fluffy. Add eggs and vanilla; beat well. Combine flour, cocoa, baking soda and salt; gradually blend into creamed mixture. Stir in chocolate chips. Drop by teaspoons onto ungreased cookie sheet. Bake 8 to 9 minutes. (Do not overbake; cookies will be soft. They will puff while baking and flatten while cooling.)


Copyright 2007 BustersRecipes.com
Chewy Brownie Cookie

2/3 cup shortening
1 1/2 cups firmly packed light brown sugar
1 tbsp water
1 tsp vanilla
2 eggs
1 1/2 cups all purpose flour
1/3 cup unsweetened baking cocoa
1/4 tsp baking soda
1/2 tsp salt
2 cups semi-sweet chocolate chips (12 oz pkg)

Heat oven to 375 F. Combine shortening, light brown sugar, water, and vanilla in a large mixing bowl. Beat at medium speed of electric mixer until well blended. Beat eggs into creamed mixture. Combine flour, cocoa, baking soda, and salt. Mix into creamed mixture at low speed until just blended. Stir in the chocolate chips. Drop rounded measuring tablespoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 7 to 9 minutes or until cookies are set. Cookies will appear soft and moist. Do Not Overbake. Cool on cookie sheet for 2 minutes. Place sheets of aluminum foil on the countertop. Remove cookies from cookie sheets to foil to cool completely. Yield: about 3 dozen cookies


Copyright 2007 BustersRecipes.com
Chewy Coconut-Macadamia Nut Cookies

1 cup butter -- softened
3/4 cup sugar
3/4 cup firmly packed brown sugar
1 teaspoon vanilla
2 eggs
2 1/4 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
1 cup old-fashioned rolled oats
1/2 cup shredded coconut
1/2 cup coarsely chopped macadamia nuts

Heat oven to 375 degrees. In a large bowl, combine butter, sugar and brown sugar; beat until light and fluffy. Add vanilla and eggs; beat until smooth. Add flour, baking soda, cinnamon and salt; mix well. Add oats, coconut and nuts; blend well. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 8 to 10 minutes or until golden brown. Cool 2 minutes and remove from cookie sheets.


Copyright 2007 BustersRecipes.com
Chewy Fig Granola Bars

Yield: 24 bars
1/2 c brown sugar, firmly packed
1/2 c salad oil
1/2 c honey
1 c crisp cereal
1/2 c wheat germ
1/2 c flaked coconut
1/2 c finely chopped almonds
1/4 c sesame seeds
1/4 c sunflower seeds
1 c california dried figs -
-(finely cho
In a small saucepan, combine brown sugar, oil and honey. Bring to a boil
over medium heat; simmer about two minutes. Preheat oven to 325 F. In a
large mixing bowl, combine all remaining ingredients, except figs, stirring
with a spoon or with mixer dough hook. Stir in sugar mixture until well
blended. Add figs. Press mixture firmly into an ungreased 9 x 13 inch
bars.


Copyright 2007 BustersRecipes.com
Chewy Peanut Butter Bars

1/2 c. butter or margarine
1/2 c. creamy peanut butter
1 1/2 cups sugar
1 c. all purpose flour
2 eggs, beaten
1 tsp. vanilla extract

Melt butter and peanut butter. Remove from heat; add sugar and flour. Stir in the eggs and vanilla. Spread into a greased 13 x 9 x 2 baking pan. Bake at 350 for 28-32 minutes, or until lightly browned and edges start to pull away from sides of pan.


Copyright 2007 BustersRecipes.com
Chewy Peanut Butter Cookies

1/2 c Shortening
1/2 c Softened margarine
1 1/2 c Peanut butter
1 c Sugar
2/3 c Brown sugar; packed
2 Eggs; beaten
2 1/2 c Flour
1 ts Baking powder
1 1/2 ts Soda
1 ts Salt

In large bowl, cream shortening, margarine and peanut butter, add eggs. In another bowl mix dry ingredients. Add this gradually to moist mixture and mix well. Pinch and form golf ball size balls rolled in hands. Press floured fork cross-wise on top to flatten. Bake at 375 degrees for 10 minutes just until golden, longer for crispier cookies. Makes 3 1/2 dozen.


Copyright 2007 BustersRecipes.com
Chinese Almond Cookies

1 1/2 cups shortening (Crisco preferred)
1 1/4 cups sugar
1 egg
1 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
2 egg whites for wash
48 toasted almond halves

Preheat oven to 350 degrees and lightly grease baking sheets (or line with parchment paper).
Cream together shortening and sugar until smooth. Add egg and extract and mix. In a separate bowl, stir together dry ingredients. Blend into shortening mixture. Pinch off a walnut-sized bit of dough, roll it into a round and place it on the cookie sheet. Whisk egg whites and brush on cookies. Place an almond half on top of the cookie and press lightly.
Bake for 8 to 10 minutes.
* Best made when not overly humid and eaten within a couple of days, to assure crispness.
Makes 4 dozen.


Copyright 2007 BustersRecipes.com
Chinese Fortune Cookies

1 cup sifted all-purpose flour
1/4 teaspoon salt
2 tablespoons cornstarch
6 tablespoons white sugar
7 tablespoons salad oil
1/3 cup egg whites
3 tablespoons water

Preheat oven to 300 degrees. Stir together sifted flour, salt, cornstarch and sugar. Add salad oil and egg whites and stir until blended. Line a cookie sheet with foil. Drop level tablespoon of batter for 6 cookies. Use back of spoon to spread batter evenly into 4-inch circles. Bake for about 20 minutes. Remove one cookie at a time from the oven with a wide spatula; working quickly follow these four steps:

1. Flip cookie onto cotton gloved hand.
2. Hold fortune in center of pliable cookie while folding cookie in half.
3. Grasp ends of cookie and draw gently down over edge of muffin pan to crease at center of cookie.
4. Fit cookie in muffin pan (points down) to hold shape as it cools. If cookie hardens too quickly, put it back in the oven for about 1 minute. Store in airtight container.

Choco-scotch Cookies

2 cups graham cracker crumbs
1/2 cup flour
2 tsp baking powder
14 oz sweetened condensed milk
1/2 cup soft butter
1 cup flaked coconut
1/2 cup each butterscotch chips and chocolate chips
3/4 cup chopped pecans

Preheat oven to 375 degrees. Mix crumbs, flour and baking powder and stir. In a mixing bowl beat milk and butter until smooth and then add dry ingredients. Stir in coconut, chips and nuts. Drop by rounded teaspoonfuls onto cookie sheet and bake 8-10 minutes. Makes 2-3 dozen cookies.


Copyright 2007 BustersRecipes.com
Chocolate-Coconut Toffee Delights

1/2 c flour
1/4 tsp baking powder
1/4 tsp salt
1 pkg. (12 oz) semisweet chocolate chips, divided
1/4 c butter, cut in small pieces
3/4 c packed light brown sugar
2 eggs, beaten 1 tsp vanilla
1 1/2 c flaked coconut
1 c English toffee baking bits

Preheat oven to 350°. Line cookie sheets with parchment paper.

Combine flour, baking powder and salt in small bowl. Set aside. Place 1 c chips in large microwavable bowl. Microwave at HIGH 1 min. Stir. Microwave 30-60 seconds more or till chips are melted, stirring well.

Add butter to chocolate. Stir till melted. Beat in brown sugar, eggs and vanilla with wooden spoon till well blended. Beat in flour mixture till blended. Stir in coconut, toffee bits and remaining 1 c chocolate chips.

Drop by heaping 1/3 cupfuls onto prepared cookie sheets, spacing 3” apart. Flatten with rubber spatula into 3 1/2” circles. Bake 15-17 min, or till edges are just firm to touch. Cool on cookie sheet 2 minutes. Slide parchment paper and cookies onto countertop. Cool completely.

Makes 1 dozen (5”) Monster Cookies


Copyright 2007 BustersRecipes.com
Chocolate-Dipped Coconut Macaroons

14 oz. pkg. flake coconut (5-1/3 cups)
2/3 cup sugar
6 Tbs. flour
1/4 tsp. salt
4 egg whites
1 tsp. almond extract
8 oz. pkg. semisweet baking chocolate, melted

Mix coconut, sugar, flour and salt in large bowl. Stir in egg white and almond extract until well blended. Drop by tablespoonfuls onto greased and floured cookie sheets. Bake at 325 for 20 minutes or until edges of cookies are golden brown. Immediately remove from cookie sheets to wire racks. Cool completely. Dip cookies halfway into melted chocolate. Let stand at room temperature or refrigerate on wax paper-lined trays for 30 minutes or until chocolate is firm. Store in tightly covered container up to 1 week.


Copyright 2007 BustersRecipes.com
Chocolate-Oatmeal Chunk Cookies

2 sticks (1 cup) butter or margarine, softened
1 cup firmly packed brown sugar
1/2 cup sugar
2 large eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 teaspoon baking soda
1 teaspoon salt
3 cups uncooked regular oats
1 (11.5-ounce) package semisweet chocolate mega morsels
1 cup pecan pieces

Beat butter and sugars at medium speed with an electric mixer until creamy. Add eggs and vanilla, beating well.
Combine flour, baking soda, and salt; add to butter mixture, mixing well. Stir in oats, morsels, and pecans. Drop by rounded tablespoonfuls unto ungreased baking sheets. Baking at 350º for 9 minutes until golden. Cool slightly on baking sheets; transfer to wire racks to cool completely. Makes 5 dozen.


Copyright 2007 BustersRecipes.com
Chocolate-Peanut Cookies

1/2 cup butter or margarine
3/4 cup sugar
1 egg
1/2 teaspoon vanilla
1 1-ounce square unsweetened chocolate, melted and cooled
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1 cup finely chopped peanuts

Place on ungreased baking sheet about 2 inches apart; flatten with bottom of glass. Bake at 350 for 10 minutes.


Copyright 2007 BustersRecipes.com
Chocolate & White Cookies

1/2 cup melted margerine or butter
1 cup sugar
2 eggs
1 tsp vanilla
2 cups sifted flour
1 tsp baking powder
pinch of salt
2/3 cup of milk

Beat melted butter or margerine and sugar until light and fluffy. Add eggs one at a time, beating after each addition. Add vanilla, beat in sifted flour with baking powder, salt, alternating with milk.

Grease an flour a cookie sheet. Drop by tablespoonsful about 2 inches apart on the cookie sheet.

Bake in a preheated 350 degree oven 10 minutes. Test with a cake tester or toothpick to see if done. Cool. Ice one half with white frosting the other half with chocolate frosting. About 24 cookies.


Copyright 2007 BustersRecipes.com
Chocolate Amaretto Truffles

Yield: 36 servings
8 oz German chocolate squares
1/4 c Amaretto
1 ts Instant coffee powder
= mix with 2 tb water
1/2 c Unsalted butter
1 tb Vanilla
1/2 c Cocoa powder; sifted

Recipe by: Julia Child Preparation Time: 0:30
Melt chocolate with amaretto and espresso in top of double boiler over simmering water. Stir until smooth. Remove top of double boiler from heat. Whisk in butter, 1 T at a time until smooth. Add vanilla. Cover and refrigerate until firm, about 3 hours. Scoop mixture into rough round shapes. Roll in cocoa and place in paper cups. Store in refrigerator up to 3 days. Makes 3 dozen.


Copyright 2007 BustersRecipes.com
Chocolate Brownie Cookies

1-1/3 cups (325 mL) Golden Crisco Shortening
1 cup (250 mL) granulated sugar
2/3 cup (150 mL) firmly-packed brown sugar
1 tbsp (15 mL) vanilla
2 eggs, slightly beaten
2-1/4 cups (550 mL) all-purpose flour
2/3 cup (150 mL) cocoa
1 tsp (5 mL) baking soda
1 tsp (5 mL) salt
1/4 cup (50 mL) milk
1-1/2 cups (375 mL) large, broken pecan or walnut pieces
1 cup (250 mL) Hershey's Chipets or chopped chocolate

1. Preheat oven to 350°F (180°C).
2. Combine Golden Crisco Shortening, granulated sugar, brown sugar and vanilla in large bowl. Beat with electric mixer on low speed 1 minute or until creamy.
3. Add beaten eggs.
4. Combine flour, cocoa, baking soda and salt. Add to creamed mixture alternately with milk beating on low speed about 1 minute, or just until blended.
5. Stir in nuts and Hershey's Chipets.
6. Drop dough by heaping spoonfuls (about 2 tbsp [30 mL] for each cookie) on ungreased baking sheet. Bake 6 to 9 at a time, leaving about 3-inches (7 cm) between cookies for spreading.
7. Bake at 350°F (180°C) for 10 to 12 minutes. Cookies will still appear soft and moist when baked, but firm up on cooling. Cool 2 minutes, then remove to cooling rack.

Makes about 3 dozen cookies. Smaller cookies can be made using 1 tbsp (15 mL) dough for each cookie.
Baking Time: 8-10 Minutes
Makes: 3 dozen large cookies 6 dozen small cookies


Copyright 2007 BustersRecipes.com
Chocolate Cherry Bars

1 pkg. fudge cake mix
1 tsp. almond extract
1 C. sugar
6 oz. (1 cup) chocolate (semisweet) pieces
21 oz. can cherry pie filling
2 eggs, beaten
5 T. butter
1/3 C. milk

Preheat oven to 350 deg. Grease and flour a 13 x 9" pan. In large bowl, combine cake mix, extract, pie filling and eggs. Stir by hand until well mixed. Pour into prepared pan. Bake according to time limits on cake mix directions or until toothpick inserted in center comes out clean.

In small saucepan, combine sugar, butter and milk. Boil, stirring constantly, for 1 minute. Remove from heat and stir in chocolate pieces immediately, beating until smooth. Pour over cake. Makes 36 servings.


Copyright 2007 BustersRecipes.com
Chocolate Chip Peanut Butter Cookies

1 cup margarine  
1 cup peanut butter  
1 cup sugar  
1 cup brown sugar  
2 eggs  
2 cups flour  
1 teaspoon baking soda  
2 cups semisweet chocolate chips

Directions:

1. Preheat oven to 325 degrees F (165 degrees C).

2. In a large bowl, beat margarine, peanut butter, and sugars.

3. Add eggs and beat again.


5. Drop on cookie sheet and bake for about 15 minutes.


Copyright 2007 BustersRecipes.com
Chocolate Chip Treasure Cookies:

1 1/2 cups graham cracker crumbs  
1/2 cups unsifted flour  
2 tsp. baking powder  
1 (14 oz.) can EAGLE BRAND Sweetened Condensed Milk (NOT Evaporated Milk)  
1/2 cup margarine or butter, softened  
1 (3 1/2 oz.) can flaked coconut (1 1/3 cups)  
1 (12 oz.) package semi-sweet chocolate chips (2 cups)  
1 cup chopped Diamond Walnuts

Preheat oven to 375 degrees. In small bowl, mix graham cracker crumbs, flour and baking powder. In large mixer bowl, beat sweetened condensed milk and margarine until smooth. Add graham cracker crumb mixture; mix well. Stir in coconut, chocolate chips and walnuts. Drop by rounded tablespoons onto ungreased cookie sheets. Bake 9 to 10 minutes or until lightly browned. Store loosely covered at room temperature.


Copyright 2007 BustersRecipes.com
Chocolate Chip Trifle

1 (18 ounce) package Refrigerated Chocolate Chip Cookie Dough
2 cups milk
2 (3.4 ounce) boxes instant chocolate pudding and pie filling mix
2 (12 ounce) containers frozen non-dairy whipped topping, thawed
1 1/2 quarts sliced fresh strawberries or raspberries Fresh strawberries or raspberries (optional)

Preheat oven to 375 degrees F.

Cut cookie dough in half lengthwise and then in half again lengthwise, for a total of 4 pieces. Cut cookie dough into 2 1/2-inch logs, ending with 16. Place on ungreased baking sheets.

Bake for 11 to 13 minutes or until light golden brown. Cool on baking sheets for 1 minute; remove to wire racks to cool completely.


Place strawberries over pudding. Stand remaining 10 cookies, face side out, along the inside of dish.

Place remaining pudding mixture over strawberries.

Top with remaining crushed cookies.

Cover; refrigerate for 4 hours or overnight.

Garnish with strawberries.

Servings: 12


Copyright 2007 BustersRecipes.com
Chocolate Chubbies

8 squares (8 oz) semisweet chocolate
3 squares (3 oz) unsweetened chocolate
1/2 cup unsalted butter
3 large eggs at room temperature
1 1/4 cups sugar
2 tsp vanilla extract
2/3 cup flour
1/2 tsp baking powder
1/4 tsp salt
1 1/2 cups semisweet chocolate chips

1 1/2 cups chopped, toasted walnuts
1 1/2 cups chopped, toasted pecans

Preheat the oven to 325 F. Grease cookie sheets. Melt the chocolate with the butter in a double boiler over simmering water. Cool to room temperature. Beat the eggs with the sugar in a mixer bowl until a ribbon forms when the beater are lifted. Beat the chocolate mixture and the vanilla. Combine flour, baking powder, and the salt in a medium bowl and stir into the chocolate mixture just until combined. Do Not Overmix. Stir in the chocolate chips and the nuts. Drop batter by quarter cupfuls 2 inches apart onto the prepared cookie sheets. Do Not Flatten. Bake for 10 to 12 minutes or until barely firm and the tops are just dry and slightly cracked. Cool on the cookie sheets for 2 minutes. Gently transfer to wire racks to cool completely. Yield: about 25 cookies


Copyright 2007 BustersRecipes.com
Chocolate Cinnamon Crisps

1/8 cup (3/4 stick) butter
1/2 cup sugar
1/2 cup dark corn syrup
1/2 t. vanilla extract
2 T. unsweetened cocoa powder
1 1/2 cups flour
1 t. ground cinnamon

Preheat oven to 375. Grease baking sheets. Melt the butter in a large pan, then stir in the sugar and corn syrup. Bring the mixture to a simmer, remove from heat and stir in the vanilla. In a mixing bowl, sift the cocoa powder, flour and cinnamon together until thoroughly blended. Add this mixture to the contents of the pan and mix thoroughly to make a thick batter. Drop the batter by scant teaspoonfuls about 2" apart onto the prepared baking sheets.

Bake about 5 minutes, or until the cookies have spread and the edges are browned. Do not overbake. Remove the cookies from the oven and allow them to cool for several minutes on the baking sheets before removing them to wire racks to cool completely. Makes about 5 dozen cookies


Copyright 2007 BustersRecipes.com
Chocolate Comfort Cookies

1 c chopped hazelnuts
2 c (11-1/2 oz) pkg extra-large semisweet chocolate chips ½ c sun-dried cranberries
1 c (2 sticks) unsalted butter, softened
1 c granulated sugar
1 (3 oz) pkg cream cheese, softened
1 egg
2 TBS milk
2 oz unsweetened chocolate, melted
1-1/2 tsp vanilla extract
2 c plus 2 TBS all-purpose flour
½ tsp baking powder
½ tsp salt
1/4 c Dutch-processsed cocoa
1 c commercially prepared marshmallow cream

1. Preheat oven to 325°F. Spread nuts on an ungreased cookie sheet and roast for 7 to 12 minutes, or until they are lightly browned and some skins have loosened. Set aside to cool.

2. Butter 2 cookie sheets. In a large bowl, combine the chocolate chips, cranberries and cooled nuts; set aside. In another large bowl, beat together the butter, sugar, cream cheese and egg until very creamy and smooth. Beat in milk, melted chocolate and vanilla. Sift together the flour, baking powder, salt and cocoa, then add to the butter mixture. Blend in the marshmallow cream, stirring until thoroughly combined. Add the chips, cranberries and nuts. Stir until well blended. Batter will be thick.

3. Using a 1/4 cup measure or a 4 tablespoon ice cream scoop, measure out batter and place 2 inches apart on cookie sheets, putting no more than 6 cookies per sheet. Bake 13 to 17 minutes, until puffed and cooked through. Cool on sheet 1 minute.; transfer to wire racks to cool completely. Makes 2 dozen.
Chocolate Covered Cherry Cookies

1 1/2 cups flour
1/2 cup unsweetened cocoa
1/2 cup butter or margarine
1 cup sugar
1/4 teaspoon salt
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 egg
1 1/2 teaspoon vanilla
48 undrained maraschino cherries (about one 10 ounce jar)
1 (6 oz.) pkg. semisweet chocolate chips
1/2 cup sweetened condensed milk (Borden's Eagle Brand or equivalent) In a mixing bowl combine flour and cocoa, set aside. In a large mixing bowl beat the butter or margarine with an electric mixer on medium to high speed about 30 seconds or until softened.


Shape dough into one inch balls, place on ungreased baking sheet. Press down center of each ball with thumb. Drain maraschino cherries, reserving juice.

Place a cherry in the center of each cookie.

In a small saucepan, combine chocolate chips and sweetened condensed milk, heat until chocolate is melted. Stir in four teaspoons of reserved cherry juice.

Spoon about one teaspoon of the frosting over each cherry, spreading to cover cherry.

Bake in 350° oven about 10 minutes or until done. Remove to wire rack to cool. Makes 48 cookies.
Tip: Frosting may be thinned with additional cherry juice, if necessary.


Copyright 2007 BustersRecipes.com
Chocolate Covered Peanut Butter Balls (Buckeyes)

2 cups crunchy peanut butter
1 lb powdered sugar
1/2 cup soft butter or margarine
1 1/2 pkgs semi-sweet choc.chips
3 cups crushed Rice Krispies®
1/3 bar shaved paraffin wax

Mix the peanut butter, margarine or butter, Rice Krispies, and powdered sugar by hand. Immediately after mixing, make small balls from mixture, then chill.

For the coating, melt wax in to of a double boiler. Add chocolate chips and melt. Dip balls into the chocolate then place on a cookie sheet covered with aluminum foil. Chill & store.
Makes approximately 84 balls.


Copyright 2007 BustersRecipes.com
Chocolate Crinkles

4 eggs
2 cups granulated sugar
4 ounces unsweetened chocolate, melted and cooled
1/2 cup cooking oil
2 teaspoons baking powder
2 teaspoons vanilla
1/2 teaspoon salt
2 cups all-purpose flour
1 cup sifted powdered sugar

1. In a mixing bowl beat eggs, granulated sugar, chocolate, oil, baking powder, vanilla and salt with an electric mixer until combined.
2. Beat in as much of the flour as you can with the mixer. If necessary, use a wooden spoon, to stir in remaining flour until combined. (Dough will be soft.) Cover and refrigerate for 2 to 24 hours or till dough is easy to handle.
3. Shape the dough into 1-inch balls. Roll balls in powdered sugar to coat generously. Place balls 2 inches apart on greased cookie sheets. Bake in a 350 degree F oven 10 minutes or until edges are set and tops are crackled (do not overbake). Transfer the cookies to a wire rack and let cool. Makes 72 cookies.


Copyright 2007 BustersRecipes.com
Chocolate Dipped Crescent Cookies

For The Cookies
1 1/2 cups powdered sugar
1 cup butter, softened (Do Not Substitute)
1 egg
1 1/2 tsp vanilla
2 3/4 cups flour
1 tsp cream of tartar
1 tsp baking soda

For The Glaze:
1 (12 oz pkg) real semisweet chocolate chips (2 cups)
2 tbsp shortening

Finely chopped pecans for the garnish

Combine 1 1/2 cups powdered sugar, butter, egg, and vanilla in a large mixer bowl. Beat at medium speed, scraping the bowl often, until creamy. Reduce the speed to low. Add the flour, cream of tartar, and the baking soda. Beat until well mixed. Divide the dough into quarters. Wrap in plastic wrap and refrigerate for one hour. Heat the oven to 375 F. Roll each quarter (keeping the remaining dough refrigerated) into four 10 inch ropes. Cut each rope into four 2 1/2 inch pieces. Shape each piece into a crescent. Place on an ungreased cookie sheet. Bake for 8 to 10 minutes or until set. Cookies Will Not Brown. Cool completely. Melt the chocolate chips and the shortening in a small saucepan over very low heat, stirring constantly, until melted and smooth. Dip half of each cookie into the chocolate mixture. Then sprinkle with the chopped pecans. Let stand until set. Yield: about 5 dozen cookies


Copyright 2007 BustersRecipes.com
Chocolate Drop Sugar Cookies

2/3 c softened butter or margarine
1 c sugar
1 egg
1 1/2 tsp vanilla extract
1 1/2 c flour
1/2 c Hersheys Cocoa
1/2 tsp baking soda
1/4 tsp salt
1/3 c buttermilk or sour milk (1 tsp white vinegar plus milk to equal 1/3 c)
Additional sugar

Heat oven to 350°. Grease, or spray cookie sheets with Pam.

Beat butter and sugar in large bowl till well blended. Add egg and vanilla. Beat till fluffy. Stir together flour, cocoa, baking soda and salt. Add alternately with buttermilk to butter mixture. Using ice cream scoop or 1/4 c measure, drop dough about 2” apart onto prepared cookie sheet.

Bake 13-15 min. or till cookie springs back when touched lightly in the center. While cookies are on cookie sheet, sprinkle lightly with additional sugar. Cool slightly. Remove from cookie sheet to wire rack. Cool completely.
Makes about 1 dozen Monster Chocolate Sugar Cookies


Copyright 2007 BustersRecipes.com
Chocolate Macadamia Nut Cookies

10 tablespoons butter (no substitutes) -- softened
3/4 cup packed brown sugar
1 teaspoon vanilla extract
1 egg -- lightly beaten
1 cup all-purpose flour
3/4 teaspoon baking powder
1/8 teaspoon baking soda
1/8 teaspoon salt
1 1/2 cups semisweet chocolate chips
3/4 cup coarsely chopped macadamia nuts
3/4 cup coarsely chopped pecans

~FOR CARAMEL GLAZE~
12 caramel candies
2 tablespoons whipping cream

In a mixing bowl, cream butter, sugar, and vanilla. Add egg. Combine flour, baking powder, baking soda and salt; add to creamed mixture and mix well. Fold in chocolate chips and nuts. Drop by teaspoonfuls 2 inches apart onto greased baking sheets. Bake at 350 degrees for 10 - 12 minutes or until golden. Cool on a wire rack. For glaze, melt the caramels and cream in a saucepan over low heat, stirring until smooth. Drizzle over cooled cookies.

Yield: 2 dozen
Chocolate Marbled Peanut Butter Cookies

1-1/4 cups (300 mL) firmly-packed brown sugar

3/4 cup (175 mL) creamy peanut butter
1/2 cup (125 mL) Crisco Shortening
3 tbsp (45 mL) milk

1 tbsp (15 mL) vanilla
1 egg
1-3/4 cups (425 mL) all-purpose flour
3/4 tsp (3 mL) baking soda
3/4 tsp (3 mL) salt
1 cup (250 mL) semi-sweet Hershey’s Chips

1. Pre-heat oven to 375°F (190°C). Place sheets of foil on countertop for cooling cookies.


3. Combine flour, baking soda and salt. Add to creamed mixture at low speed. Mix just until blended.

4. Place Hershey’s Chipets in small microwave-safe bowl. Microwave at 50% (MEDIUM) power for 1 minute. Stir. Repeat, if necessary, until melted and blended. Cool chocolate a few minutes. Pour over dough and mix lightly into dough with wooden spoon or spatula. DO NOT MIX CHOCOLATE COMPLETELY INTO COOKIE DOUGH.

5. Drop rounded teaspoonfuls (15 mL) of dough 2 inches (5 cm) apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork.

6. Bake one baking sheet at a time at 375°F (190°C) for 7 to 8 minutes, or until set and just beginning to brown. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

Makes: About 3 dozen cookies

Copyright 2007 BustersRecipes.com
Chocolate Marshmallow Cookie Bars

Preheat oven to: 350 degrees F

Ingredients:

2/3 cup shortening  
2/3 cup firmly-packed brown sugar  
1 egg  
1/2 tsp vanilla  
1 cup graham cracker crumbs  
2/3 cup all-purpose flour  
1/4 tsp. salt  
6 tbsp. whipping cream  
10 oz. milk chocolate candy bars, broken into small pieces  
1 cup mini marshmallows

Instructions:

Heat oven to 350F. Grease 13 x 9-inch baking pan with shortening. Combine shortening, brown sugar, egg and vanilla in medium bowl. Beat at medium speed with electric mixer until well blended. Combine graham cracker crumbs, flour and salt. Add to creamed mixture. Mix at low speed until just blended. Spread dough evenly into prepared pan. Bake at 350F for 13 to 15 minutes, or until edges are lightly browned and set. DO NOT OVERBAKE. Cool completely. Place cream in heavy saucepan; bring to simmer. Remove from heat. Add chocolate pieces. Stir until melted and smooth. Stir in marshmallows. Spread evenly over cooled crust. Refrigerate until firm, at least 2 hours. Cut into bars.

Makes 3 dozen bars


Copyright 2007 BustersRecipes.com
Chocolate Meringue Cookies

2 Large egg whites
1/2 teaspoon vanilla
1 dash salt
1/2 cup sugar
1 cup chocolate chips
1 cup walnuts -- chopped

Preheat oven to 350 degrees. Beat together the egg whites, vanilla, and salt until frothy with an electric mixer. Slowly beat in the sugar, 1 tabls. at a time, on medium. Continue beating meringue until sugar dissolves and whites get glossy and form soft peaks. Gently fold in the choc chips and nuts. Drop by teaspoonfuls on well-greased cookie sheet. Place in the preheated oven. Close the door and turn the oven off. Do not open the oven door for 4-5 hours (best to leave overnight). Makes 12-18-20, depending on the size!


Copyright 2007 BustersRecipes.com
Chocolate Meringues:

3 egg whites
1/2 tsp.salt
1 cup sugar
1/2 cup ground almonds
1/2 tsp.vanilla
6 oz.semi-sweet chocolate,melted and cooled
powdered sugar
Beat egg whites with the salt until stiff.Beat in sugar.Fold in almonds,vanilla and chocolate.
Drop by tsp.onto a greased cookies sheet.bake in a 350 oven for about 15 min.Roll in powdered sugar while still warm.


Copyright 2007 BustersRecipes.com
Chocolate Mini Chippers

1/2 cup granulated sugar
1/4 cup packed brown sugar
1/4 cup butter or margarine -- softened
1 teaspoon vanilla
1 egg white
OR
2 tablespoons fat-free cholesterol-free egg product
1/2 cup all-purpose flour
1/2 cup whole wheat flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup miniature semisweet chocolate chips

Heat oven to 375º. Beat sugars, butter, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flours, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.


Copyright 2007 BustersRecipes.com
Chocolate Mint Bars

Base:
1/2 cup (125 mL) Golden Crisco Shortening
2/3 cup (150 mL) granulated sugar
1/4 cup (50 mL) cocoa
1 egg
1 1/4 cups (300 mL) all-purpose flour

Topping:
1 1/2 cups (375 mL) flaked coconut
1 cup (250 mL) sliced almonds
3/4 cup (175 mL) mint Hershey's Chips
1 can sweetened condensed milk
1/2 tsp (2 mL) mint extract

Base:
1. Preheat oven to 350°F (180°C).
2. Cream Golden Crisco Shortening, sugar, cocoa and egg until smooth. Stir in flour, mixing until well blended.
3. Press firmly with hands in 13 x 9-inch (33 x 23 cm) cake pan.
4. Bake at 350°F (175°C) for 10 minutes, or until dry.

Topping:
5. Combine coconut, almonds and Hershey's Chipets. Sprinkle over base.
6. Combine sweetened condensed milk and mint extract. Pour evenly over top.
7. Return to oven and bake 20 to 25 minutes longer, or until golden. Cool, cut into bars.


Copyright 2007 BustersRecipes.com
Chocolate Mint Cookies

1-1/4 cups butter (no substitutes), softened
2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
32 round thin chocolate-covered mint patties

In a mixing bowl, cream butter and sugar. Add eggs, one at a time beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to the creamed mixture, beating until well combined. Drop by tablespoonsfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees for 8-9 minutes or until puffy and tops are cracked. Invert half of the cookies onto wire racks, immediately place a mint patty on each, then top with remaining cookies. Press lightly to seal. Cool completely.
Yield: 32 sandwich cookies.


Copyright 2007 BustersRecipes.com
Chocolate Mousse Filled Tulip Cookies

Servings: Makes 24 cookies

Ingredients:
24 wonton wrappers (usually found in the refrigerated section of the produce section of your supermarket)
2 tablespoons butter or margarine, melted
3 tablespoons sugar, divided

Easy Chocolate Mousse* (see recipe below)

Instructions:
1. Preheat oven to 300 degrees F/150 degrees C.

2. Place individual wonton wrappers on wax paper; brush one side with butter. Sprinkle each wrapper evenly with scant 1/2 teaspoonful sugar; press each wrapper, sugared side up, into ungreased small muffin cups (1-3/4 inches in diameter) to form flower shape.

3. Bake 15 to 20 minutes or just until crisp and golden brown. Cool completely in pan on wire rack. Pipe or spoon Easy Chocolate Mousse into center of each "tulip" cup. Cover and refrigerate. Refrigerate any leftover cookies.

Easy Chocolate Mousse

Beat 1 cup (1/2 pt.) cold whipping cream, 1/2 cup confectioners' sugar, 1/4 cup cocoa or Dutch processed cocoa and 1 teaspoon vanilla extract in medium bowl until stiff. Use immediately.

Makes 2 dozen cookies.


Copyright 2007 BustersRecipes.com
Chocolate No Bake Cookies

1/2 cup butter
2 cup sugar
1/2 cup water
2 tbsp cocoa
1/2 cup peanut butter
3 cup oatmeal OR:
1 cup coconut

Mix butter, sugar, water and cocoa together, bring to a boil for 30 seconds. Remove from heat and add peanut butter, oatmeal or coconut. Drop on wax paper and let harden.


Copyright 2007 BustersRecipes.com
Chocolate Oat Squares

Preheat oven to: 350 degrees F

Ingredients:

1 1/2 cups all-purpose flour
1 1/2 cups old-fashioned rolled oats
1 1/4 cups firmly packed light brown sugar
1 tsp. baking soda
1 tsp. salt
3/4 cup butter, melted
9 oz. semisweet chocolate, cut into small pieces
5 tbsp. heavy cream

Instructions:

Grease a 13 x 9-inch baking pan. Mix together flour, oats, brown sugar, baking soda and salt in a large bowl. Pour melted butter over flour mixture. Stir until well combined. Spread mixture in prepared pan and pat into an even layer. Bake until lightly browned, 15 minutes. Transfer pan to a wire rack to cool completely. Meanwhile, prepare the frosting. In the top of a double boiler set over simmering (not boiling) water, melt chocolate. Stir in heavy cream. Spread frosting over cooled oat mixture. Chill until chocolate is set, 30 minutes. Cut into 2-inch squares.

Makes 2 dozen square


Copyright 2007 BustersRecipes.com
Chocolate Oatmeal Peanut Butter Cookies

1 stick butter
3 cups sugar
1/2 cup milk
1/4 cup cocoa
3 cups quick cooking oats
1 cup peanut butter
1 teaspoon vanilla

Melt butter, sugar and milk on medium heat. Turn up heat and boil for 3 min. Stir in cocoa while hot. Take off heat, add vanilla, then mix in peanut butter. Stir in uncooked oats. Stir until all ingredients are well mixed. Drop on wax paper or greased cookie sheet. You can make small or large cookies, whichever you like.


Copyright 2007 BustersRecipes.com
Chocolate Peanut Bars

Preheat oven to: 350 degrees F

Ingredients:

1 cup peanut butter  
6 tablespoons butter, softened  
1 1/4 cups sugar  
3 eggs  
1 tsp. vanilla extract  
1 cup all-purpose flour  
1/4 tsp. salt  
2 cups (12 oz.) chocolate morsels, divided

Instructions:

In a large bowl, beat peanut butter and butter until smooth. Add sugar, eggs and vanilla extract; beat until creamy. Blend in flour and salt. Stir in half of chocolate morsels. Spread into a ungreased 13 x 9-inch baking pan. Bake 25 to 30 minutes or until edges begin to brown. Immediately sprinkle with remaining chocolate morsels. Let stand 5 minutes until morsels become shiny and soft. Spread chocolate evenly over top. Cool completely. Cut into 1 1/2-inch bars.

Makes approx 4 dozen


Copyright 2007 BustersRecipes.com
Chocolate Peanut Butter Bars

1 (1 lb) box confectioners sugar
1 cup butter or regular margarine
1 1/4 cup crunch-style peanut butter
2 1/2 cups graham cracker crumbs
1 (6 oz) pkg semisweet chocolate pieces

Sift the confectioners sugar into a mixing bowl. Add butter and peanut butter. Beat with electric mixer at medium speed until light and creamy. This should take about 2 minutes. Stir in the graham cracker crumbs. Pat mixture into a 13 x 9 inch baking pan. Melt the chocolate in top of double boiler over hot water. Spread over the peanut butter layer. Let stand at room temperature until the chocolate sets. Refrigerate, if necessary. Cut into squares.


Copyright 2007 BustersRecipes.com
Chocolate Peanut Butter Chip Cookies

8 (1 ounce) squares semi sweet chocolate
3 tbsp butter or regular margarine
1 (14 ounce) can sweetened condensed milk

(NOT evaporated)

2 cups biscuit baking mix
1 egg
1 tsp vanilla
1 cup (6 ounces) peanut butter flavored chips

Preheat oven to 350 F. In a large saucepan over low heat, melt the chocolate and butter along with the sweetened condensed milk. Remove from heat. Add the biscuit mix, egg, and vanilla. Using a mixer, beat until smooth and well blended. Let the mixture cool to room temperature. Stir in peanut butter chips. Shape into 1 1/4 inch balls. Place 2 inches apart on ungreased baking sheets. Bake for 6 to 8 minutes or until the tops are lightly crusty. Cool.


Copyright 2007 BustersRecipes.com
**Chocolate Peanut Butter Cookie Bars**

1 (18 oz.) roll Pillsbury refrigerated chocolate chip cookies with walnuts
3 c. powdered sugar
1 c. peanut butter
2 T. butter or margarine, softened
1/4 c. water
1 c. milk chocolate chips, melted
24 pecan halves (opt.)

Heat oven to 350°. Cut cookie dough in half crosswise. Cut each section in half lengthwise. With floured fingers, press dough in bottom of ungreased 9" square pan. Bake 16 to 24 min. or until golden brown. Cool 15 min.  In med. bowl, combine powdered sugar, peanut butter, butter and water; mix well. (If necessary, add additional water 1 t. at a time up to 1 T. until mixture is smooth.) Drop spoonfuls of mixture over baked cookie crust; press evenly to cover crust. Spread melted chocolate chips over peanut butter mixture, if desired, decoratively swirl chocolate with a fork. Garnish with pecan halves. Refrigerate 1 hour or until chocolate is set. Cut into bars. Makes 24 bars.


Copyright 2007 BustersRecipes.com
Chocolate Peanut Butter Crisps

1c sugar
1c karo syrup

Bring to a boil - very slowly so that the sugar dissolves completely - you will just want to have the bubbles starting to form around the edges.... take off stove

Then Add:

1c peanut butter (I use CRUNCHY STYLE)
1c chocolate chips (real ones) generic is okay but you can't use flavored.

Stir - it will set up very quickly - pour immediately over

5-6c Rice Krispies - Honey-Nut Cheerios - Cheerios - Cocoa Krispies

You can make a mixture of say (Rice Krispies - Cocoa Krispies)

Then pat into 9 x 13 pan.. Let them set up - then cut into desired size squares..

This tastes very much like FUDGE..


Copyright 2007 BustersRecipes.com
Chocolate Peanut Butter Cup Cookies

1 c semi-sweet chocolate chips
2 squares (1 oz ea) unsweetened baking chocolate
1 c sugar
1/2 c Crisco butter flavored shortening OR 1/2 Butter Flavor Crisco Stick
2 eggs
1 tsp salt
1 tsp vanilla extract
1 1/2 c plus 2 T flour
1/2 tsp baking soda
3/4 c finely chopped peanuts
36 miniature peanut butter cups, unwrapped
1 c peanut butter chips

Heat oven to 350°. Place sheets of foil on countertop for cooling cookies.

Combine chocolate chips and chocolate squares in microwave safe measureing cup or bowl. Microwave at 50% power (MED). Stir after 2 minutes. Repeat till smooth. Cool slightly.

Combine sugar and 1/2 c shortening in large bowl. Beat at med. speed till blended and crumbly. Beat in eggs, one at a time, then salt and vanilla. Reduce speed to low. Add choocoalte slowly. Mix well till blended. Stir in flour and baking soda with spoon till well blended. Shape dough into 1 1/4" balls. Roll in nuts. Place 2" apart on ungreased baking sheet.

Bake for 8-10 minutes or till set. DO NOT OVERBAKE. Press peanut butter cup into center of each cookie immediately. Press cookie against cup. Cool 2 minutes on baking sheet before removing to cooling rack. Cool completely.

For drizzle, place peanut butter chips in heavy resealable sandwich bag. Seal. Microwave on 50% power (MED). Knead after 1 min. Repeat till smooth. Cut tiny t ip off corner of bag. Squeeze out and drizzle over cookies.
Makes 3 dozen cookies


Copyright 2007 BustersRecipes.com
Chocolate Peanut No Bake Cookies

5 c Corn flakes
1 c Semi-sweet chocolate chips
1 c Peanut butter chips
1 tb Shortening
1/2 c Raisins

About 3 dozen cookies

Crush corn flakes (2 1/2 cup flakes); set aside. Place chocolate chips, peanut butter chips, and shortening in medium microwave proof bowl. Microwave on high (full powder) for 1-2 minutes. Mixture should be smooth when stirred. Add crushed flakes and raisins, stir until well coated. Drop by teaspoon onto waxed paper, covered tray. Cover, chill until firm. Store room temperature in tightly covered container.


Copyright 2007 BustersRecipes.com
Chocolate Pinwheel

Ingredients

1/2 c. soft shortening
3/4 c. sugar
1 egg
1 Tbs. milk
1 tsp. vanilla
1 1/4 c. sifted flour
1/4 tsp. baking powder
1/4 tsp. salt
1 sq. unsweetened chocolate (1 ounce), melted and cooled

Directions

Mix shortening, sugar and egg together. Stir in milk and vanilla. Sift remaining dry ingredients together and stir into mixture.

Divide dough into equal parts. Add chocolate and blend until incorporated uniformly. Chill dough.

Roll out white dough into a 9 by 12 inch rectangle. Roll out the chocolate dough the same size, and lay over the white dough. Roll the double layer of dough gently until 3/16 of an inch thick. Roll up tightly, beginning at the wide end, into a roll 12 inches long and 2 inches in diameter. Chill dough.

Slice 1/8 of an inch thick. Place slices a bit apart on a lightly greased cookie sheet. Bake 10 to 12 minutes in a 350 degree oven.


Copyright 2007 BustersRecipes.com
Chocolate Pudding Cookies

1 pkg. (4 serving size) Jello instant pudding, chocolate
1 cup Bisquick
1/4 cup oil
1 egg
peanut butter chips, M&M's, candy corns and/or
other assorted candies

Put pudding mix and Bisquick in bowl; mix. Add oil and egg. Mix together
until mixture forms a ball. Shape into 1/2 inch balls. Place on ungreased
cookie sheet about 2 inches apart. Press thumb into middle of each ball to
make a thumbprint. Top with a candy piece. Bake at 350 degrees for 5-8
minutes or until lightly browned. Cool on wire racks.


Copyright 2007 BustersRecipes.com
Chocolate Puddles

1 cup butter -- softened  
1 cup sugar  
1 cup packed brown sugar  
2 eggs  
2 teaspoons vanilla extract  
3 cups all-purpose flour  
3/4 cup baking cocoa  
1 teaspoon baking soda  
Filling  
1 cup vanilla chips  
1/2 cup plus 2 Tbs sweetened condensed milk  
3/4 cup coarsely chopped mixed nuts

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, mixing well after each addition. Beat in vanilla.  
Combine flour, cocoa and baking soda. gradually add to creamed mixture. Cover and refrigerate for 2 hours or until dough is stiff.  
Meanwhile, for filling, heat chips and milk in a heavy saucepan over low heat until chips are melted, stirring constantly. Stir in nuts. Cover and refrigerate for 1 hour or until easy to handle.  
Roll cookie dough into 1 1/4" balls. Place 2" apart on lightly greased cookie sheets. Using end of a wooden spoon handle, make an indentation in the center; smooth any cracks. Roll filling into 1/2" balls; gently push one into each cookie.  
Bake at 375 degrees for 8-10 minutes or until cookies are set. Remove to wire racks to cool.


Copyright 2007 BustersRecipes.com
Chocolate Rads

1 pound Bittersweet (not unsweetened) -- chocolate -- chopped
Or semisweet chocolate
1/2 cup Cake flour
1 teaspoon Baking powder
1 3/4 cups Sugar
1/4 teaspoon Salt
4 large Eggs
2 1/3 cups Semisweet chocolate chips
1/4 cup unsalted butter -- (1/2 stick) -- melted -- (about 14 oz.)
1 cup Chopped walnuts -- toasted
1 tablespoon Vanilla extract -- (about 4 oz.)
1 teaspoon Instant espresso powder or instant coffee powder

Melt 1 pound chocolate in top of double boiler over simmering water, stirring until smooth. Remove from heat. Using electric mixer, beat sugar and eggs in large bowl until pale yellow and thick, about 5 minutes. Beat in melted chocolate, melted butter, vanilla and espresso powder. Sift flour, baking powder and salt into small bowl. Stir dry ingredients into chocolate mixture. Mix in chocolate chips and nuts. Refrigerate mixture until firm, about 30 minutes. Preheat oven to 350 degrees. Line 2 large cookie sheets with parchment paper. Drop batter by 1/2 cupfuls onto prepared cookie sheets, spacing evenly. Press with moist fingertips to form 3 1/2 to 4 inch rounds. Bake cookies until tops become dry and crack, about 16 minutes. Cool cookies on parchment. Remove from parchment. Cover and store in airtight container at room temperature.


Copyright 2007 BustersRecipes.com
Chocolate S'more Bars

6 whole graham crackers  
2/3 cup flour  
1/8 tsp baking soda  
1/3 cup salted butter or margarine  
1/4 cup sugar  
2 tablespoons light corn syrup  
1 teaspoon vanilla extract  
1 large egg, lightly beaten  
1 cup canned or bottled chocolate syrup  
2 cups miniature marshmallows

Preheat the oven to 325 degrees. Line the bottom of a 9-inch square glass baking dish with the graham crackers, cutting the crackers with a serrated knife to make them fit.

Combine the flour and baking soda until thoroughly mixed.

Beat the butter, sugar, corn syrup, and vanilla at medium high speed with mixer until light and fluffy, 2 to 3 min. Beat in the egg until blended. With the mixer at med.-low speed, gradually add the flour mixture alternately with the chocolate syrup, beating just until blended. Turn the batter into the prepared baking dish, smoothing the top with the back of a spoon.

Bake for about 35 min. until the edges begin to pull away from the sides of the pan. Remove the pan from the oven and raise the oven temperature to broil. Immediately scatter the marshmallows over the top, dividing evenly. Place the pan under the broiler until the marshmallows are toasted. Set the pan on a wire rack to cool for about 20 min. With a wet knife, cut into 4 X 4 rows. Serve while still warm. Makes 16 bars.


Copyright 2007 BustersRecipes.com
Chocolate Shortbread Cookies

1 cup butter, softened
1-1/4 cups powdered sugar
1 teaspoon vanilla extract
1/2 cup cocoa
1-3/4 cups all-purpose flour
1-2/3 cups (10-ounce package) Hershey's Premier White Chips

Heat oven to 300 degrees F. Beat butter, powdered sugar and vanilla in large bowl until creamy. Add cocoa; beat until well blended. Gradually add flour, stirring until smooth.

Roll or pat dough to 1/4-inch thickness on lightly floured surface or between 2 pieces of wax paper. Cut into holiday shapes using star, tree, wreath or other cookie cutters. Reroll dough scraps, cutting cookies until dough is used. Place on ungreased cookie sheet.

Bake 15 to 20 minutes or just until firm. Immediately place white chips, flat side down, in decorative design on warm cookies. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Store in airtight container.

About 4-1/2 dozen (2-inch diameter) cookies


Copyright 2007 BustersRecipes.com
Chocolate Snow Cap Cookies

2 C. flour
2 tsp. baking powder
1/2 tsp. salt
1 2/3 C. sugar
1/2 C. butter
2 eggs
1/2 tsp. mint extract
2 squares bitter chocolate, melted
1/3 C. milk
1/2 C. powdered sugar

Sift first three dry ingredients; cream butter, sugar, eggs and extract. Add chocolate. Add dry ingredients alternately with milk. Divide dough in half. Cover tightly and chill for 2 hours. Shape in 1 inch balls and roll in powdered sugar. Bake at 350 for 12-15 minutes on greased cookie sheet.

These "crackle" during baking, so that the appearance is that of a "cracked" surface with powdered sugar on the higher parts of the surface.


Copyright 2007 BustersRecipes.com
Chocolate Snowballs

Sift together:
2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda

3/4 cup butter or margarine
3/4 cup brown sugar
2 squares unsweetened chocolate, melted
1 egg
1 teaspoon vanilla
1/4 cup milk

Cream butter with brown sugar until light. Beat in melted chocolate, egg, vanilla and milk. Sift dry ingredients a little at a time. Makes a stiff dough. Chill overnight or until firm. Roll into marble sized balls and place on ungreased cookie sheet. Bake at 350° for 8 minutes or until tops are cracked. Roll in powdered sugar while still hot. Roll again in powdered sugar when cool.


Copyright 2007 BustersRecipes.com
Chocolate Streusel Bars

1-3/4 cups all-purpose flour
1 cup sugar
1/4 cup HERSHEY’S Cocoa
1/2 cup (1 stick) butter or margarine
1 egg
1 can (14 oz.) sweetened condensed milk (not evaporated milk)
2 cups (12-oz. pkg.) HERSHEY’S Semi-Sweet Chocolate Chips, divided
1 cup coarsely chopped nuts

1. Heat oven to 350°F. Grease 13x9x2-inch baking pan.

2. In large bowl, stir together flour, sugar and cocoa. Cut in butter until mixture resembles coarse crumbs. Add egg; mix well. Set aside 1-1/2 cups mixture. Press remaining mixture onto bottom of prepared pan.

3. Bake 10 minutes. Meanwhile, in medium microwave-safe bowl, place sweetened condensed milk and 1 cup chocolate chips; stir. Microwave at HIGH (100%) 1 to 1-1/2 minutes or until chips are melted and mixture is smooth when stirred; pour over crust. Add nuts and remaining chips to reserved crumb mixture. Sprinkle over top.

4. Bake additional 25 to 30 minutes or until center is almost set. Cool completely in pan on wire rack. Cut into bars. About 36 bars.


Copyright 2007 BustersRecipes.com
Chocolate Sugar Cookies

1/2 c. marg., softened
3/4 c. sugar
2 egg yolks
1/2 tsp. vanilla
1 tbsp. cream
1/4 c. flour
1/4 tsp. salt
1/4 tsp. baking powder
1/3 c. cocoa

Cream margarine and sugar together until light and fluffy. Stir in egg yolks, vanilla and cream. Sift dry ingredients together and add to cream mixture. Drop by teaspoons full on greased cookie sheets, about 1 inch apart. Bake at 375 degrees for about 8 minutes.


Copyright 2007 BustersRecipes.com
Chocolate Tea Cakes

3/4 c. brown sugar
3/4 c. butter, softened (use only real butter)
3 - 1 oz. squares unsweetened baking chocolate, melted
1 tsp. vanilla
2 c. flour
1 c. chopped walnuts
1/2 tsp. salt

Mix sugar and butter for 1-2 minutes at med. speed. Add melted chocolate and vanilla, and mix 1-2 minutes more. Reduce speed to low, add flour, nuts and salt. Beat 1-2 min. Shape into 1 inch balls. Bake 8-10 minutes at 325. Let stand 5 minutes on cookie sheet and cool 5 minutes on baking rack. Roll in powdered sugar, and again when cool.


Copyright 2007 BustersRecipes.com
Chocolate Truffle Cookies

1 1/2 c. butter
1/3 c. cocoa
2 1/4 c. powdered sugar
1/4 c. sour cream
1 T. vanilla
2 1/4 c. flour
2 c. chocolate chips
1/4 c. chocolate sprinkles

Cream butter, add and mix in sour cream and vanilla. Add flour; mix well and stir in chocolate chips. Refrigerate 1 hour. Roll into 1" balls and dip in chocolate sprinkles. Bake at 325° for 10 minutes. Cool 5 minutes before removing. Makes 5 1/2 dozen.


Copyright 2007 BustersRecipes.com
Chocolate Wafer Cookies

1. Cut four 14" x 12" pieces of waxed paper or plastic wrap and set aside.

2. In a bowl, cream together:
   2 c. butter
   2 1/2 c. sugar
   3 eggs
   2 t. vanilla


4. In another bowl, combine:
   5 c. all-purpose flour
   1 t. baking soda
   1 1/4 c. unsweetened cocoa powder

5. Stir flour mixture into sugar mixture until evenly mixed.

6. Divide dough into four pieces.

7. Shape each piece into an 8-10" roll.

8. Wrap rolls in pre-cut waxed paper or plastic wrap.

9. Place in plastic freezer container with a tight-fitting lid, or wrap airtight in a 14" x 12" piece of heavy duty foil.

10. Store in freezer; use within 6 months.

To bake: Preheat oven to 350 degrees (F).

1. Lightly grease 2 large baking sheets
2. Cut 1 roll of dough into 1/4" slices.
3. Place slices on prepared baking sheets.
4. Bake 8 to 10 minutes or until cookies are set on edges and slightly firm on top.
5. Remove from baking sheets and cool on wire racks.

Makes four rolls of dough, or about 12 dozen cookies total.


Copyright 2007 BustersRecipes.com
**Chocolate Waffle Cookies**

6T cocoa  
1t shortening  
6T margarine or butter  
1C flour  
2 eggs  
3/4 C sugar  
1t vanilla  

Melt first three ingredients in small pan, then set aside to cool. Mix rest, then add chocolate mixture. Drop by teaspoonful on each square of a waffle iron and cook for one minute. When cool drizzle with melted frosting. I use BC chocolate frosting but a cocoa/powdered sugar/milk frosting would work well also.


Copyright 2007 BustersRecipes.com
Chocolate and Vanilla Sugar Cookies

Make checkerboards, stripes, and pinwheels with this versatile cookie dough.

Makes: 6 dozen cookies

3 (1-ounce) squares semisweet chocolate
1 cup unsalted butter, softened
1 cup SPLENDA® Sugar Blend for Baking
2 large eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

MELT chocolate in a 1-cup glass measuring cup at HIGH in a microwave oven for 1 to 1 1/2 mins or until melted, stirring twice. Set aside.
BEAT butter at medium speed with an electric mixer in a large mixing bowl until creamy. Gradually add SPLENDA® Sugar Blend, beating well. Add eggs, one at a time, mixing well after each addition. Stir in vanilla.
COMBINE flour, baking powder, and salt in a separate mixing bowl. Gradually add flour mixture to SPLENDA® Sugar Blend for Baking mixture, beating until blended. Don’t over beat. Divide dough into half. Stir melted chocolate into half of mixture. PLACE dough on a lightly floured work surface.

For Checker Board Cookies, shape chocolate dough into 2 rectangular logs approx 1-inch in diameter. Repeat procedure with vanilla dough. Cut each log lengthwise into quarters. Reassemble logs, alternating chocolate and vanilla to form a checkerboard pattern. Proceed as directed below.

For Pinwheel Cookies, roll chocolate dough into 2 (8- x 9- inch) rectangles. Roll vanilla dough into 2 (8- x 10-inch rectangles) Place the vanilla layer on bottom so that it extends 1 inch beyond the chocolate layer; roll as for a jellyroll. Proceed as directed below.

For Striped Cookies, divide each flavor into 3 balls. Roll each ball into a 7 1/2- x 3-inch rectangle; cut each rectangle into 5 (1 1/2- x 3-inch strips). Stack 5 strips alternating chocolate and vanilla. Proceed as directed below.

WRAP logs in plastic wrap and chill cookie dough for one hour or until slightly firm. (Dough can be frozen up to three months at this point).
PREHEAT oven to 350° F. Lightly grease cookie sheets. REMOVE dough from refrigerator. Slice cookies 1/4-inch thick and place on prepared cookie sheets. BAKE 8 to 10 mins or
until edges of cookies are lightly browned. Cool slightly on cookie sheets; remove to wire racks to cool completely.

Nutrition Info per serving Serving Size 2 cookies Cals 130 Cals from Fat 50 Total Fat 6g Sat Fat 3.5g Chol 25mg Sod 30mg Total Carbs 18g Dietary Fiber 0g Sugars 7g Protein 2g

Exchanges per serving: 1 Starch, 1 Fat

This recipe, when compared to a traditional recipe, has a 14% reduction in cals, a 24% reduction in carbs and a 46% reduction in sugars!


Copyright 2007 BustersRecipes.com
Chocolate cookies - makes 20 dozen+

1/2 cup milk
5 sticks butter or margarine
1 small package Jello instant chocolate pudding (can use fudge pudding)
1 cup dry cocoa
7 eggs
1 can crushed pineapple, well drained
8 cups flour
1-2 cups walnut nuggets
2 cups sugar
8 tsp baking powder

The butter should be soft and at room temperature. Sift together the cocoa, flour, baking powder and dry pudding. Cut the butter into the flour mixture as you would for pie dough making sure that all the flour mixture becomes "wet" with the butter. It will change color. Whip together the eggs and sugar until well creamed. Add the milk, pineapple and walnuts and mix well. Stir the eggs into the flour mixture until all is wet. The dough should be a little stiff but not dry. If it is dry, add a little bit of pineapple juice, up to 1/4 cup.

Make cookies by placing a heaping teaspoonful of the dough on the cookie sheet. I have old cookie sheets and can get 4 cookies across and 6 rows down to make 24 cookies per sheet. Bake at 350 degrees for 12 minutes or until dry on top and very lightly browned on the bottom. Let cool and then ice with your favorite icing or use the recipe below.

4 cups powdered sugar
1/2 Hershey's chocolate milk mix
1/4 cup Hershey's chocolate syrup
1/4-1/2 cup milk
1 tsp vanilla extract
1/3 cup melted butter or margarine

Mix together the sugar and the chocolate milk mix. Add the butter, vanilla, and syrup and 1/2 of the milk. Mix together and remove any lumps. Add more milk if the icing seems stiff. This icing should have the consistency of a soft cake icing. Spread the icing over the top of the cookie and top with more walnut nuggets or nonpariels.


Copyright 2007 BustersRecipes.com
Chocolaty Meringue Stars

3 egg whites
1/2 teaspoon cream of tartar
2/3 cup sugar
2 tablespoons plus 1 teaspoon baking cocoa
1/3 cup (about) ground walnuts

Heat oven to 275º. Cover cookie sheet with aluminum foil or baking parchment paper. Beat egg whites and cream of tartar in medium bowl with electric mixer on medium speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not under beat. Fold in cocoa. (Batter will not be mixed completely; there will be some streaks of cocoa.)

Place meringue in decorating bag fitted with large star tip (#4). Pipe 1 1/4-inch stars onto cookie sheet. Sprinkle lightly with walnuts; brush excess nuts from cookie sheet.

Bake 33 to 35 minutes or until outside is crisp and dry (meringues will be soft inside). Cool 5 minutes; remove from cookie sheet to wire rack. Store in airtight container.


Copyright 2007 BustersRecipes.com
Christmas Festival Loaf

1 3/4 cups flour
1 cup sugar
1/3 cup oil
1/2 cup chopped nuts
1 tsp. baking soda
2 large eggs
1 10 oz. pkg. frozen strawberries, sweetened and undrained

Stir together flour, baking soda and sugar. In a large bowl beat eggs and oil together. Add strawberries with juice and beat slightly at low speed until berries are broken up. Add flour mixture and beat at low speed, until batter is smooth with bits of strawberries still whole. Fold in nuts. Pour into a greased 9 x 5 x 3” loaf pan. Bake at 350 degrees for one hour.


Copyright 2007 BustersRecipes.com
Christmas Haystacks

10 ounces vanilla milk or white chocolate chips
1 cup almonds, toasted
1/2 cup candied red cherries, quartered
1/2 cup candied green cherries, quartered
1/2 cup sweetened flaked coconut

Line a cookie sheet with wax paper. Stir vanilla chips in a double
boiler over low heat until smooth, or microwave on medium power for 2
1/2 minutes or until soft, then stir until smooth.
Remove from heat and stir in almonds and cherries. Drop
tablespoonsful onto prepared cookie sheet. Sprinkle with coconut.
Refrigerate until hard. Store in an airtight container.


Copyright 2007 BustersRecipes.com
Christmas Holiday Rum Balls

3 1/2 c Vanilla wafer crumbs
1 1/2 c Confectioners sugar, divided
1 c Finely chopped pecans
1/4 c Unsweetened cocoa
1/3 c Fine chopped Maraschino cherries
1/3 c Rum
1/3 c Corn Syrup

Mix wafer crumbs with 1 cup of the confectioners sugar, pecans and cocoa and cherries. Stir in rum and corn syrup.

Shape into 1-inch balls. Roll balls on remaining sugar.

Store in tightly covered container.

Refrigerate. Makes about 4 1/2 dozen.


Copyright 2007 BustersRecipes.com
Christmas Tree Balls

1 cup chocolate chips
1/2 cup sugar
1/4 cup white corn syrup
1/4 cup water
1 cup nuts -- chopped
1 teaspoon orange extract
sugar -- tinted red
sugar -- tinted green
2 1/2 cups vanilla wafers -- crushed

Melt chocolate chips slowly. Stir in sugar and corn syrup. Blend in water. Combine crushed wafers and nuts. Blend in chocolate mixture and orange extract. Mix well. Form into balls 1" in diameter. Roll half of them in red sugar, other in green. Let ripen in covered container 1 week, before serving.


Copyright 2007 BustersRecipes.com
Chunky Chewie Brownie Cookies

1/3 cup (150 mL) Golden or Regular Crisco Shortening
1 1/2 cups (375 mL) lightly-packed brown sugar
2 eggs
1 tbsp (15 mL) water
1 tsp (5 mL) vanilla
1-1/2 cups (375 mL) all-purpose flour
1/3 cup (75 mL) cocoa
1/2 tsp (2 mL) salt
1/4 tsp (1 mL) baking soda
2 cups (500 mL) Hershey's Chips

1. Preheat oven to 375°F (190°C).
2. Cream Crisco Shortening, brown sugar, eggs, water and vanilla in large bowl on medium speed of electric mixer until light and creamy.
3. Sift flour, cocoa, salt and baking soda together. Add to creamed mixture gradually, mixing on low speed until blended.
4. Stir in Hershey's Chipets. Drop by tablespoonfuls (15 mL) onto ungreased baking sheet, leaving room for spreading.
5. Bake at 375°F (190°C) for 7 to 9 minutes, or just until set. DO NOT OVERBAKE. Cookies should be soft and moist. Cool 2 minutes on baking sheet, then remove to wire rack and cool completely.

Makes: About 50 cookies


Copyright 2007 BustersRecipes.com
Cinnamon Balls

1 cup butter, softened
1/5 cup granulated sugar
2 teaspoons vanilla extract
1 teaspoon cinnamon
2 cups cake flour
2 cups corn flakes, finely crushed (measure first, then crush)
1 cup chopped nuts
Confectioners’ sugar or cinnamon sugar*

Preheat oven to 350 degrees F.

Beat butter and sugar. Add vanilla extract and cinnamon. Mix in flour and corn flakes, blending thoroughly. Stir in nuts.

Roll into 1-inch balls and place on lightly greased cookie sheets. Bake for 20 to 25 minutes, until firm and golden.

Roll in confectioners’ sugar while still hot.

* For different tastes, try rolling half the cookies in confectioners' sugar and the other half in granulated sugar to which you've added some cinnamon.


Copyright 2007 BustersRecipes.com
Cinnamon Sledges

Ingredients:

1 cup butter or margarine, softened
1/2 cup packed brown sugar
1/2 cup sugar
1 large egg, separated
2 cups all-purpose flour
1 Tbsp cinnamon
1 1/2 cup finely chopped pecans

Preheat oven to 300 degrees. Beat butter, sugar and egg yolk in large bowl until light and fluffy. Add dry ingredients and continue beating just until blended. Dough will be stiff. Spread dough evenly in ungreased jelly roll pan. Beat egg white with fork until foamy. Spread evenly on top of dough. Sprinkle with nuts and press in lightly. Bake 40 to 45 minutes. While still hot, cut into 3" squares, then cut diagonally into triangles. Cool, in pan.


Copyright 2007 BustersRecipes.com
Cinnamon Sticks

2 cups sugar
2 cups ground walnuts
1 tablespoon cinnamon
1/2/pound butter
1/2 pound cream cheese
2 1/2 cups flour
1 egg, beaten

Mix together sugar, walnuts, and cinnamon and set aside. In another bowl, cream butter, and cream cheese together. Add flour gradually. If dough is too soft, add a little more flour. Chill dough if you want to. Roll dough out to 1/2 inch thick and spread the beaten egg all over the dough. Then use cinnamon mixture to cover dough. Cut into 1 1/2 inch strips and twist. Bake on a cookie sheet at 400 degrees for 8 -10 minutes.

Makes 50-60 cinnamon sticks.


Copyright 2007 BustersRecipes.com
Cinnamon Sugar Butter Cookies

Topping:
3 Tbsp white sugar
1 Tbsp ground cinnamon

Cookies:
2 1/2 cup flour
1/2 tsp. baking soda
1/4 tsp. salt
1 cup dark brown sugar, packed
1/2 cup white sugar
1 cup unsalted butter, softened
2 large eggs
2 tsp. pure vanilla extract

Oven 300. In a small bowl combine sugar and cinnamon for topping. Set aside. In a med. bowl combine flour, soda and salt. Mix well with a wire whisk and set aside. In a large bowl blend sugars with an electric mixer set at med. speed. Add the butter, and mix to form a grainy paste. Scrape sides of bowl, then add the eggs and vanilla extract. Mix at med. speed until light and fluffy. Add flour mixture and blend at low speed just until combined. Do not over mix. Shape dough into 1” balls and roll each ball in cinnamon-sugar topping. Place onto ungreased cookie sheets, 2” apart. Bake for 18-20 min. Immediately transfer cookies with a spatula to a cool, flat surface. Yield: 3 dozen


Copyright 2007 BustersRecipes.com
Citrus - Ginger Cookies

1 cup butter flavor all vegetable shortening
1 1/2 cups granulated sugar
1 egg
2 tbsp light corn syrup
1 tsp vanilla
3 cups flour
3 tsp ground ginger
2 tsp baking soda
1/2 tsp fresh grated orange peel
1/2 tsp fresh lemon peel
1/2 tsp fresh grated lime peel

Combine shortening and sugar in a large bowl. Beat at medium speed with electric mixer until well blended. Beat in egg, corn syrup, and vanilla until well blended. Combine flour, ginger, and baking soda in a small bowl. Add to creamed mixture. Add orange, lemon, and lime peel until well blended. Shape dough into two rolls about 2 inches in diameter. Wrap tightly in plastic wrap. Refrigerate 3 hours or overnight. Heat oven to 350 F. Slice dough about 1/8 inch thick. Place 2 inches apart on ungreased cookie sheets. Bake for 6 to 8 minutes or until lightly brown. Cool on cookie sheets for 4 minutes, then transfer to cooling racks. Yield: about 7 dozen cookies


Copyright 2007 BustersRecipes.com
Citrus Biscotti

6 T. solid shortening
1 cup sugar
2 eggs
1 t. vanilla
1 T. orange zest
1 T. lemon zest
1 T. lime zest
2 cups flour
1 t. baking powder
1/4 t. salt

In a mixer, cream the solid vegetable shortening and the sugar together until thoroughly combined. Add the eggs, vanilla, citrus zests and continue mixing.

In another bowl, sift the flour, salt and baking powder together. Add the sifted ingredients to the creamed mixture and mix until a dough forms. Divide the dough in two pieces. Form each piece into a log shape that as 12" in length and place them on a lightly greased baking sheet. Bake for 30 minutes at 350.

Remove biscotti logs from oven and cool for 15 minutes. Slice each log on an angle with a serrated knife into 12 to 14 pieces. Place the slices back on the baking sheet and bake for 5 to 7 minute. Makes 24 cookies.


Copyright 2007 BustersRecipes.com
Coco-Mac Cookies

2 eggs
1 teaspoon vanilla extract
1 1/4 cups coarsely chopped macadamia nuts -- toasted
4 3/4 cups Cookie Mix (see recipe)
2 1/4 cups flaked or shredded coconut

1. Preheat oven to 375 degrees F. In a medium bowl beat together eggs and vanilla. Add Cookie Mix; beat with electric mixer until smooth. Stir in macadamia nuts and coconut by hand.

2. Drop tablespoonfuls of batter onto ungreased baking sheets. Bake until golden brown (8 to 12 minutes). Remove cookies to a wire rack to cool.

Makes 4 dozen cookies.

Note
If macadamia nuts are salted, blanch in boiling water to cover for 30 seconds, to remove salt. Rinse under cold running water and chop coarsely. Transfer to baking sheet and toast in a 325 degrees F oven until golden brown. Set aside to cool. If nuts are unsalted, just chop and toast.

Cocoa Brownie Bars

1/4 cup butter or margarine

1 cup sugar
1 teaspoon vanilla
2 eggs
1 cup flour

1/4 cup milk

3 tablespoons cocoa

1/2 teaspoon baking powder
1/2 cup chopped nuts

Cream butter to soften. Add sugar and vanilla; cream well. Beat in eggs one at a time. Stir in milk. Stir dry ingredients into creamed mixture. Add nuts. Spread in a greased 9x9x2-inch pan. Bake in moderate oven (350 degrees) 25 minutes or till done. Sift powdered sugar over the top, or frost with Cocoa Frosting.

Cocoa Frosting:
Blend 1 1/2-tablespoons cocoa, 1-tablespoon milk, 1/4-teaspoon vanilla, 2-teaspoons soft butter or margarine and 2/3-cup powdered sugar.

Makes 2 dozen bars.


Copyright 2007 BustersRecipes.com
Cocoa Kiss Cookies

1 cup (2 sticks) butter or regular margarine, softened
2/3 cup sugar
1 tsp vanilla
1 2/3 cups flour
1/4 cup baking cocoa
1 cup finely chopped pecans
about 54 milk chocolate kisses
powdered sugar

Beat butter, sugar, and vanilla in a large bowl until creamy. Stir together the flour and cocoa. Gradually add to the butter mixture. Beat until well blended. Add the pecans. Beat until well blended. Refrigerate dough about 1 hour or until firm enough to handle. Heat oven to 375 F. Remove wrapper from the chocolate pieces. Mold a scant tablespoon of dough around each chocolate piece, covering completely. Shape into balls. Place on ungreased cookie sheet. Bake for 10 to 12 minutes or until set. Cool about 1 minute. Remove from cookie sheet to wire rack. Cool completely. Roll in powdered sugar.


Copyright 2007 BustersRecipes.com
Coconut-Pineapple Macaroons

4 cups shredded sweetened coconut (about 6 ounces)
5 large egg whites, at room temp
1-1/3 cups sugar
1/2 cup blanched or slivered almonds, finely ground
2/3 cup all-purpose flour
3/4 cup dried pineapple, chopped

Heat oven to 325 degrees F. Line 2 large baking sheets with parchment paper or silicone liners. Rinse coconut in cool water and pat dry. Place egg whites in large bowl of a standing mixer. On high speed, beat egg whites until soft peaks form. Gradually add sugar, beating until meringue is very thick, about 7 mins. Fold in coconut, then almonds, flour and pineapple pieces. Drop by rounded tablespoonfuls onto prepared sheets, spacing mounds 1-1/2 inches apart. Bake macaroons until light brown outside and dry-looking (insides will still be soft), about 20 mins. Move cookies to racks; cool completely

Makes 36 macaroons.


Copyright 2007 BustersRecipes.com
Coconut Chocolate Bites

3/4 cup sweetened flaked coconut
3/4 cup unsweetened dried coconut
1/3 cup sweetened condensed milk
3 1/2 to 4 oz. fine quality bittersweet chocolate (preferably 70% cacao), finely chopped
A small offset metal spatula
32 paper candy cups (optional)

Line bottom and 2 opposite sides of an 8" square metal baking pan with a sheet of wax paper, leaving a 2" overhang on both sides. Mix together flaked and dried coconut and condensed milk with your fingertips until combined well, then firmly press into pan in an even layer if offset spatula. Chill, uncovered for 5 minutes. Melt chocolate in a metal bowl set over a pan of barely simmering water or in a top of a double boiler, stirring until smooth. Spread chocolate evenly over coconut layer with offset spatula and chill until firm, 5 to 7 minutes. Lift confection onto a cutting board using overhang and halve confection with a sharp knife. Sandwich halves together, coconut sides in, to form a 8 x 4" rectangle, then discard wax paper. Cut rectangle into 32 (1") squares. Arrange paper cups (if using) on a platter and fill with candies. Chill, covered, until ready to serve. These bite size confections are like miniature candy bars...only better. Plus they keep for a week.


Copyright 2007 BustersRecipes.com
Coconut Cranberry Refrigerator Cookies

Ingredients
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1 cup butter
3/4 cup sugar
1/2 teaspoon almond extract
2 large eggs
2 cups sweetened flaked coconut, firmly packed
1 1/4 cups dried cranberries
Optional colored sugar crystals, decorating candies, or nuts.

Directions
1. Mix the flour, baking powder, and salt together. Set aside.

2. Cream the butter and sugar together. Add the almond extract and an egg and beat until combined. Add the second egg and beat until the mixture is light and fluffy.

3. Add the flour mixture and the coconut and beat until combined. Add the cranberries.

4. Divide the dough in half and form logs of each half first by squeezing the dough into the approximate shape and then by rolling the dough on the counter while wrapped in waxed paper until the logs are smooth. The logs should be about an inch and one-half in diameter. Refrigerate the logs wrapped in the waxed paper.

5. If you choose to decorate the edges, before baking roll the logs in the decorating sugar or nuts and use the waxed paper to press the decorations into the dough.

6. When ready to bake, preheat the oven to 350 degrees. Use ungreased baking sheets with a nonstick surface or parchment paper.

7. Slice the logs with a sharp, serrated knife into 1/4-inch or a little thicker slices and place the slices on the cookie sheets. Bake the cookies for 10-11 minutes or until done. Immediately remove them to a wire rack to cool.

Baker's notes:
- Keep the slices of uniform thickness so that they are uniformly baked.
- Be sure to use a serrated knife to cut cleanly through the coconut and cranberries.
- For uniformly round cookies, make sure that the log is chilled and firm and rotate the log on the cutting board between each slice. Any cookies that are out-of-round can be shaped
by placing the cookie between the thumb and forefinger and pressing the edges to make the cookie round.


Copyright 2007 BustersRecipes.com
Coconut Oatmeal Cookies

1 cup brown sugar
1 cup sugar
1 cup shortening
2 cups flour
1 cup flaked coconut
1 tsp baking soda
1 tsp baking powder
1 tsp salt
1 tsp vanilla
2 cups raw oatmeal
2 eggs
Additional sugar -- optional

Preheat oven to 350°F. Combine brown sugar, 1 cup sugar, shortening, flour, coconut, baking soda, baking powder, salt, vanilla, oatmeal and eggs well. Roll dough into walnut-size balls. Roll in additional sugar. Flatten with a fork. Bake for 10 minutes. Makes 3-4 dozen


Copyright 2007 BustersRecipes.com
Coconut Raisin Quinoa Cookies

2 cups quinoa flakes similar to instant oatmeal, found in health food stores)
1 cup shredded unsweetened coconut
1/2 cup raisins
4 tbs unsalted butter, softened
2 eggs
3 tbs water
2 tbs vanilla flavouring
1/4 tsp cinnamon
1/8 tsp pumpkin pie spice
1/4 tsp white stevia powder

Preheat oven to 350F. Lightly grease a cookie sheet, or cover with parchment paper.

Combine all ingredients in a blender or food processor and pulse until well-combined and tacky.

Form into 2 inch balls 2 inches apart on the cookie sheet. Flatten slightly and shape (the cookies don’t spread very much when they bake). Bake for 15 minutes, until golden.


Copyright 2007 BustersRecipes.com
Coconut Walnut Cookies

1 roll (18 oz) refrigerated sugar cookie dough
1 cup chopped walnuts
3/4 cup sweetened flaked coconut
2 T. firmly packed light brown sugar

Heat oven to 350. Crumble cookie dough into a medium bowl. Add walnuts, coconut and brown sugar and mix well with an electric mixer. Shape the dough into 3/4" balls and place them 2" apart on ungreased baking sheets. Bake until golden brown, 10 to 13 minutes. Cool 1 minute on pan, then remove with a spatula to a wire rack to cool completely. Makes 80 cookies


Copyright 2007 BustersRecipes.com
Congo Squares

2 sticks margarine -- me
1 box light brown sugar
3 eggs
2 3/4 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon vanilla
1 cup chopped nuts
1 6oz. pkg. chocolate chips

Combine butter and brown sugar and beat well. Add eggs and blend. Combine four and baking powder. Add to sugar mixture; add vanilla; mix well. Add nuts and chocolate chips.

Spread in greased 15X12x1 inch pan. Bake at 325 for 25-30 minutes. Cool and cut into squares.


Copyright 2007 BustersRecipes.com
Cookie Dough cheese Ball

8-ounce package cream cheese
1/2 cup butter, softened
1/4 teaspoon vanilla extract
1/2 cup powdered sugar
3 Tablespoons brown sugar
3/4 to 1 cup mini semi-sweet chocolate chips
3/4 cup chopped pecans

Blend first 3 ingredients together until creamy; add powdered sugar and brown sugar, blending well. Fold in chocolate chips; cover and refrigerate 3-4 hours. Shape dough into a ball; wrap in plastic wrap and refrigerate until firm. Roll in pecans before serving. Makes about 3 cups.


Copyright 2007 BustersRecipes.com
**Cookie Pizza**

1 (8 ounce) package refrigerated sugar cookie dough  
2 cups (12 ounces) semi-sweet chocolate chips  
1 (14 ounce) can sweetened condensed milk  
(not evaporated)  
2 cups candy-coated milk chocolate candies  
2 cups miniature marshmallows  
1/2 cup peanuts  

Preheat oven to 375 F. Press cookie dough into 2 ungreased 12 inch pizza pans. Bake for 10 minutes or until golden brown. Remove from the pan. In a medium-sized saucepan, melt chips with the sweetened condensed milk. Spread over the crusts. Sprinkle with milk chocolate candies, marshmallows, and peanuts. Bake for 4 minutes or until the marshmallows are lightly toasted. Cool. Cut into wedges.


Copyright 2007 BustersRecipes.com
Cookie Sticks

1/2 cup vegetable oil  
1/2 cup sugar  
1/2 cup packed brown sugar  
1 egg  
1 teas. vanilla  
1 1/2 cups flour  
1/2 teas. baking soda  
1/2 teas. salt (I would use less as it tasted too salty)  
1 cup (6 oz.) semisweet chocolate chips  
1/2 cup chopped walnuts (optional)

In a mixing bowl, combine oil, sugars, egg and vanilla; mix well. Combine flour, baking soda and salt; gradually add to sugar mixture. Divide dough in half. On a greased baking sheet, shape each portion into a 15”x3” rectangle about 3” apart. Sprinkle chocolate chips and nuts (if desired) over dough; press lightly. Bake at 375° for 8-9 minutes. Cool for 5 minutes. Cut with a serrated knife into 1” strips; remove to wire racks to cool. Yield: about 3 dozen.


Copyright 2007 BustersRecipes.com
Cookie Turkeys

For each turkey you will need:
1 1/2 Fudge Stripe cookies
1 vanilla cream drop
Vanilla icing with writing tip attached
1 piece of candy corn

For each turkey - Lay 1 cookie flat, stripes up. Using 2 strips of icing as glue, attach 1/2 another cookie, stripes facing toward you, about 3/4 of the way to the back of the hole in the cookie (or wherever is visually best in your opinion.) The 1/2 cookie should be upright like a fan - this is the fanned out tail of the “turkey.” Again using a blob of icing as the glue, attach 1 cream drop (flat side down) over the hole in the cookie. This will be the head. Put a small amount of icing near the center of the front of the cream drop and attach 1 piece candy corn pointing out. This is the nose. Use the icing to put 2 small dots over the nose for the eyes. You can also add smaller dots of dark chocolate icing on the eyes to make them look more detailed.


Copyright 2007 BustersRecipes.com
Corn Flake Cookies

5 cups corn flakes  
1 bag semi-sweet chocolate chips  
1 or 2 tablespoons peanut butter

Melt chocolate in a double boiler or microwave. Add peanut butter and stir. (My aunt said the peanut butter helps the sticking process) Stir in the corn flakes being careful not to crush them too much. Using a tablespoon, drop mixture onto cookie sheets and refrigerate until firm.


Copyright 2007 BustersRecipes.com
Corn Flake Macaroons

4 egg whites  
1/4 tsp cream of tartar  
1 tsp vanilla  
1 1/3 cups sugar  
1 cup chopped pecans  
1 cup shredded coconut  
3 cups corn flake cereal

Preheat oven to 325 F. In a large bowl, beat the egg whites until foamy. Stir in the cream of tartar and vanilla. Gradually add the sugar, beating until stiff and glossy. Stir in pecans, coconut, and corn flake cereal. Drop by rounded measuring tablespoonfuls onto cookie sheets that have been spray with a vegetable cooking spray. Bake for 15 minutes or until lightly browned. Remove immediately from the cookie sheets. Cool on wire racks.

Yield: about 3 dozen


Copyright 2007 BustersRecipes.com
Cornflake Cookies

2 cups sifted flour
1 tsp baking soda
1/2 tsp salt
1/2 tsp baking powder
1 1/4 cup shortening
1 cup sugar
1 cup brown sugar, firmly packed
2 eggs, beaten
1 tsp vanilla
2 cups flaked or shredded coconut
2 cups cornflakes, crushed

Preheat oven to 350 F. Grease cookie sheets. Sift together flour, soda, salt, and baking powder. Set aside. Cream shortening. Gradually add the sugars. Beat until light. Add the eggs and the vanilla. Combine dry ingredients and the creamed mixture. Add the coconut and cornflakes. Drop by teaspoonfuls 1 1/2 inches apart on prepared cookie sheets. Bake for 8 to 10 minutes or until delicately browned. Cool about one minute then transfer to wire racks to cool completely. Yield: about 7 dozen cookies


Copyright 2007 BustersRecipes.com
Cornmeal Cookies with Currants

1 1/2 cups all-purpose flour
1 1/4 cups yellow cornmeal
1 cup (2 sticks) unsalted butter, softened
1 1/4 cups sugar, divided
1/4 teaspoon salt
2 large egg yolks
1 1/2 teaspoons vanilla
1/2 cup dried currants


Copyright 2007 BustersRecipes.com
Cow Pies

2 cups milk chocolate chips
1 tbsp shortening
1/2 cup raisins
1/2 cup chopped slivered almonds

In a double broiler, over simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from the heat; stir in raisins and almonds. Drop by the tablespoons onto waxed paper. Chill until ready to serve.

YIELD: 2 dozen


Copyright 2007 BustersRecipes.com
Cranberry-Almond Biscotti

1 c. (4 oz/125 g) dried cranberries
2 eggs
3/4 cup (6 oz/185 g) granulated sugar
1/2 cup (4 fl oz/125 mL) vegetable oil
2 Tbsp finely grated orange zest
1 tsp ground cinnamon
1 1/4 tsp baking powder
1 tsp vanilla extract (essence)
1/2 tsp almond extract (essence)
1/4 tsp salt
2 cups (10 oz/315 g) all purpose (plain) flour
1 cup (4 1/2 oz/140 g) slivered blanched almonds

Preheat oven to 350F (180C) Place cranberries in a bowl with hot water, cover, and let stand 10 minutes. Drain and set aside.

In a large bowl, combine the eggs, the sugar, oil, orange zest, cinnamon, baking powder, vanilla extract, almond extract, and salt. Whisk to blend. Add the flour, almonds, and cranberries and stir until a dough forms. Turn out onto a heavily floured surface and knead until smooth, adding more flour if too sticky to work, about 20 turns. Divide the dough in half.

Form each half into a log 2 inches in diameter. Carefully transfer the logs to an ungreased baking sheet, spacing them well apart. Sprinkle tops with sugar.

Bake until golden brown and firm to the touch, about 30 minutes. Let cool for 10 minutes. Leave the oven set at 350.

Using a spatula, carefully transfer the logs to a work surface. Using a serrated knife, cut on the diagonal into slices 1/2 (12 mm) thick. Return the slices cut side down to the baking sheet. Bake until brown, about 20 minutes. Transfer to wire racks to cool. Store in an airtight container at room temperature for up to 2 weeks. (I imagine that freezing would work, also)


Copyright 2007 BustersRecipes.com
Cranberry-Walnut Swirls

1/2 cup butter or margarine, softened
3/4 cup sugar
1 large egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1/3 cup finely chopped fresh cranberries
1/2 cup ground walnuts
1 tablespoon grated orange rind

BEAT butter and sugar at medium speed with an electric mixer until light and fluffy. Add egg and vanilla, beating until blended. Gradually add flour, baking powder, and salt, beating until blended. Cover and chill 1 hour.

COMBINE cranberries, walnuts, and orange rind.

TURN dough out onto a lightly floured surface, and roll into a 10-inch square. Sprinkle with cranberry mixture, leaving a 1/2-inch border on 2 opposite sides.

ROLL up dough, jellyroll fashion, beginning at a bordered side. Cover and freeze 8 hours.

CUT roll into 1/4-inch-thick slices. Place slices on lightly greased baking sheets.

BAKE on top oven rack at 375° for 14 to 15 minutes or until lightly browned. Freeze up to 1 month, if desired. Yield: 3 dozen.


Copyright 2007 BustersRecipes.com
Cranberry Bars

1 1/2 cups flour
1 1/2 cups quick-cooking rolled oats
3/4 cup packed brown sugar
1 tsp. finely shredded lemon peel
1/4 tsp. baking soda
3/4 cup melted margarine
1 (16 oz.) can whole cranberry sauce
1/4 cup finely chopped pecans or walnuts

In a large mixing bowl, stir together the flour, rolled oats, brown sugar, lemon peel, and baking soda. Stir in the melted margarine and mix thoroughly. For topping reserve 1 cup of the oat mixture. Set aside. For crust press the remaining oat mixture into the bottom of an ungreased 13x9x2 inch baking pan. Bake in a 350* oven for 20 minutes. Carefully spread the cranberry sauce evenly over the partially baked crust. Stir the pecans or walnuts into the reserved topping. Sprinkle over cranberry sauce. Lightly pat topping into sauce. Bake in a 350* oven for 25 to 30 minutes until top is lightly browned. Cool in pan on a wire rack. Cut into bars. Makes 24.


Copyright 2007 BustersRecipes.com
Cranberry Date Bars

12 oz 1 bag cranberries
1 pk 8 oz. chopped dates
2 tb Water
1 ts Vanilla extract
2 c All purpose flour
2 c Old fashioned oats
1 1/2 c Packed brown sugar
1/2 ts Baking soda
1/2 ts Salt
1 c Butter or margarine melted
GLAZE
2 c Confectioners sugar
2 tb Up to 3 tbs. orange juice
1/2 ts Vanilla extract

In a covered saucepan over low heat, simmer cranberries, dates and
water for 15 minutes, stirring occasionally until the cranberries
have popped. Remove from heat and stir in vanilla; set aside. In a
large bowl, combine the flour, oats, brown sugar, baking soda and
salt. Stir in butter until well blended. Pat half into an ungreased
13x9 in baking pan. Bake at 350F for 8 minutes. Spoon cranberry
mixture over crust. Sprinkle with the remaining oat mixture. Pan
gently. Bake at 350F for 25-30 minutes or until browned. Cool.
Combine glaze ingredients; drizzle over bars.


Copyright 2007 BustersRecipes.com
Cranberry Oatmeal Cookies

1-1/2 cups flour
1 tsp. each baking soda, cinnamon, vanilla extract
1/2 tsp. salt
1 cup each packed brown sugar, butter or margarine (2 sticks), softened
1/2 cup sugar
2 eggs
3 cups quick-cooking oats or rolled oats
1 pkg. (6 oz.) raisins
1 cup chopped pecans

Directions


Drop dough by rounded tsp. onto an ungreased cookie sheet.

Bake at 350° F. for 9 - 10 minutes or until golden brown. Cool on cookie sheet for 1 minute. Remove to a wire rack to cool completely.

To prepare for future use, drop dough by tsp. onto a cookie sheet and freeze. Remove frozen cookies to a sealable freezer bag and freeze until just before baking.

Makes 4 dozen cookies.


Copyright 2007 BustersRecipes.com
Cranberry Sandwich Cookies

Yield
4-dozen.
1 5.6-ounce package cranberry quick bread or muffin mix
3/4 cup butter, softened
1 teaspoon almond extract
1/2 cup finely chopped almonds
2 1/2 cups confectioners sugar
2 tablespoons butter, softened
2 to 3 tablespoons milk

1. Heat oven to 350 F. Beat quick-bread mix, 3/4 cup butter, extract and nuts with electric mixer, scraping bowl often.

2. Shape dough into 3/4-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten balls to 1/8-inch thickness with bottom of glass dipped in sugar. Bake 8-11 minutes. Cool 2 minutes. Remove from pans to cool on wire racks.

3. Combine confectioners sugar, 2 tablespoons butter and enough milk to reach desired spreading consistency. Frost bottom side of half the cookies with confectioners-sugar mixture. Top each with another cookie. Press together gently.


Copyright 2007 BustersRecipes.com
Cranberry Spice Cookies in a Jar

2 cups flour
1/2 t. nutmeg
1/2 t. baking soda
1/8 t. ground cloves
1 1/2 t. cinnamon
2/3 cup dried cranberries
1/2 cup chopped walnuts
2/3 cup brown sugar, packed
1/2 cup sugar

Combine first 5 ingredients together; place in a one quart, wide mouth jar, packing firmly. Layer the remaining ingredients in the order listed, packing each layer firmly before adding the next ingredient. Secure lid; attach instructions.

Instructions:
Place mix in a large bowl; gently toss to combine. Mix in one egg, 3/8 cup apple butter, 3 T. melted butter an 1/4 cup buttermilk; blend well. Drop by tablespoonfuls onto greased baking sheets; bake at 375 for 10 to 12 minutes. Cool on baking sheet for one minute; remove to wire rack to cool completely. Makes about 3 dozen.


Copyright 2007 BustersRecipes.com
Cream Cheese Angel Cut Out Cookies

1 cup (2 sticks) margarine
1 package (3 oz) cream cheese
1 cup sugar
1 egg yolk
1/2 t. vanilla extract
2 1/2 cups flour

Cream together the margarine and cream cheese. Add sugar and egg yolk; beat well. Stir in vanilla. Gradually sift in flour until thoroughly mixed. Chill. Roll out half the dough on a lightly floured surface. Refrigerate remaining dough until needed. With your favorite angel cookie cutter, cut out cookies. Transfer to ungreased cookie sheet. Bake in a 350 oven for 10 to 12 minutes, until golden brown. The size of the cookie cutter determines the yield, but no matter how many you get, you'll love the creamy texture of these pretty cookies.


Copyright 2007 BustersRecipes.com
Cream Cheese Cookies

Makes 4 dozen

1 cup packed light brown sugar
1 cup white sugar
1 cup butter
2 eggs
3 1/2 cups all purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla extract
1 cup chopped pecans
1 8 ounce package cream cheese
4 cups confectioners' sugar
1 cup chopped pecans

Preheat oven to 375F.

Cream together white and brown sugars, butter or margarine, eggs, baking soda, salt and vanilla. Spoon in flour and mix well. Mix in 1 cup chopped pecans. Drop by teaspoon onto cookie sheets. Bake 8 to 10 minutes.

Let cookies cool, then place filling on one cookie and put together like a sandwich.

To Make Filling: Mix together cream cheese, confectioner's sugar and 1 cup chopped pecans. Spread on cooled cookies.


Copyright 2007 BustersRecipes.com
Creme de Menthe Squares

Ingredients
Bottom Layer:
1/2 c.butter or margarine
1/2 c. unsweetened cocoa powder
1/2 c. powdered sugar
1 beaten egg
1 tsp. vanilla
2 c. graham cracker crumbs
Middle Layer:
1/2 c.butter or margarine
3 c. powdered sugar
1/3 c. creme de menthe
Top Layer:
1/4 c.butter or margarine
1-1/2 c. semisweet chocolate chips

Instructions
Bottom layer: In saucepan combine 1/2 c. of the butter or margarine and the cocoa powder. Heat and stir till well blended. Remove from heat; add 1/2 c. of the powdered sugar, the egg, and vanilla. Stir in graham cracker crumbs. Mix well. Press into the bottom of an ungreased 13x9x2-inch baking pan. Middle layer: Melt another 1/2 c. of the butter. In small mixer bowl combine melted butter and creme de menthe. At low speed of mixer beat in the remaining 3 c. of powdered sugar till smooth. Spread over the chocolate layer. Chill 1 hour. Top layer: In small saucepan combine the remaining 1/4 c. butter and chocolate pieces. Cook and stir over low heat till melted. Spread over mint layer. Chill 1 to 2 hours. Cut in small squares. Store in refrigerator.


Copyright 2007 BustersRecipes.com
Crisp Butter Wafers

1 cup butter
2/3 cup sugar
1 egg
1 t. vanilla
1 1/2 cups flour
1/4 t. salt

Beat butter, sugar, egg and vanilla until fluffy. Add flour and salt land mix well. Drop from teaspoonfuls onto ungreased cookie sheets. Bake at 350 for 8 to 10 minutes or until cookies begin to brown around edges. Makes 4 dozen


Copyright 2007 BustersRecipes.com
Crispy Cookies

Makes approximately 48 cookies

1 cup white sugar
1 cup brown sugar (firmly packed)
1 cup butter or margarine
1 large egg
1 tsp. vanilla
1 cup oil
1 tsp. cream of tartar
1 tsp. baking soda
3 1/2 cups flour
6 oz bag heath sensations candy pieces (you may use 2 heath candy bars broken into very very small pieces)
1 cup oatmeal
1 cup Rice Krispies cereal
1 cup coconut

Mix sugars, butter, egg, vanilla, oil, cream of tartar. baking soda, and flour together very well. Add candy, oatmeal, cereal, and coconut and stir until well blended. Make dough into balls. then flatten the balls on a cookie sheet using the bottom of a glass dipped into sugar.

Bake at 350 F for 10 to 12 minutes.


Copyright 2007 BustersRecipes.com
Crunchy Buttery Chocolate Bars

1 8.5-ounce can chow mein noodles
1 12-ounce can peanuts
6 2.1-ounce Butterfingers candy bars, coarsely
3/4 cup sugar chopped
1 cup light corn syrup

3/4 cup creamy peanut butter

2 12-ounce package semi-sweet chocolate morsels, melted

Combine noodles, peanuts and Butterfingers in a large bowl and set aside; combine sugar and corn syrup in a saucepan; cook over medium heat, stirring constantly six minutes or until sugar dissolves.

Stir in peanut butter.

Pour peanut butter mixture over noodle mixture.

Stir well.

Spread mixture in a greased jelly roll pan.

Spread melted chocolate over noodle mixture.

Let stand four hours or until chocolate is firm.

Cut into bars.


Copyright 2007 BustersRecipes.com
Cry Baby Cookies

1 cup Crisco
3 teaspoons cinnamon
1 cup brown sugar
1 teaspoon nutmeg
1 cup molasses
7/8 cup boiling water*
1 egg
3 teaspoons baking soda
1/2 teaspoon salt
5 cups of flour

Throughly cream shortening and sugar. Add molasses, egg, salt, spices, and beat until blended. Stir together water, and soda add to first mixture. Stir in flour and drop from spoon onto a greased baking sheet. Bake 350 deg. F. 10-15 minutes.

* measure 7/8 of a cup by filling a liquid measuring cup slightly below the 1 cup level.


Copyright 2007 BustersRecipes.com
Cut Out Sugar Cookies

1 c. margarine
1 c. sugar
3/4 c. brown sugar
2 eggs
1 tsp. vanilla
3 1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt

Cream margarine, sugar and eggs. Mix dry ingredients; add to cream mixture. Add flour until dough is firm. Chill dough. Roll on floured board 1/8 to 1/4 inch thick. Cut out cookies. Bake on ungreased cookie sheet. Bake at 350 degrees for 10 to 12 minutes.


Copyright 2007 BustersRecipes.com
Cyclops Eyes

1 stick butter
1 Tbsp milk

3/4 cup sugar
1/4 tsp baking powder
1 egg
1-1/2 cups flour
1/2 tsp vanilla
bag of red hots
some powdered sugar

Cream butter, sugar. Add egg, vanilla, milk; beat until very smooth. Add flour, baking powder; beat until very smooth again. Refrigerate until stiff enough to roll into small balls about the diameter of a quarter, which will take at least an hour. Flatten; place on cookie tray (spray first with Pam if tray isn't non-stick). Push a red hot into the center of each (it will rise and try to pop out while baking). Bake at 350 until red hots just start to bubble (bottoms of cookies will be just turned brown). This will take 5-8 minutes. Remove from oven; sprinkle with powdered sugar while still warm. Makes lots.


Copyright 2007 BustersRecipes.com
Czech Christmas Bars

Preheat oven to: 350 F

Ingredients:

2/3 c. butter (no substitutes)
1 1/2 c. sugar
1 egg yolk
1 3/4 c. all-purpose flour
1/2 c. blackberry jam
3 egg whites
1/2 c. finely chopped walnuts
1/4 tsp. lemon extract
1/4 c. chopped walnuts

Instructions:

Beat butter in a mixing bowl with an electric mixer for 30 seconds. Add 1 cup sugar and beat until combined. Beat in egg yolk. Beat in flour until crumbly. Pat dough into the bottom of a 13x9x2-inch pan. Bake in a 350 F oven for 15 minutes or until lightly brown. Spread jam over baked crust. In a separate bowl, beat egg whites on medium speed until soft peaks form (tips curl). Gradually add remaining 1/2 cup sugar, 1 tablespoon at a time, beating on high speed until mixture forms stiff, glossy peaks and sugar dissolves. Fold in 1/2 cup nuts and lemon extract. Swirl meringue over jam. Sprinkle meringue with 1/4 cup nuts. Bake in a 350 F oven for 12 minutes or until lightly browned. Cool. Cut into squares.

Makes 36


Copyright 2007 BustersRecipes.com
Dark Rum or Bourbon Balls

2 cups chocolate icebox cookies, crushed
1 cup powdered sugar
1 cup walnuts
1/4 cup Karo syrup
6 T. rum

Roll above ingredients into 1" balls. Roll in angel flake coconut.


Copyright 2007 BustersRecipes.com
Date-Nut Macaroons

1 - 8 ounce package pitted dates, chopped
1 1/2 cups coconut
1 cup chopped pecans
3/4 cup sweetened condensed milk, not evaporated
1/2 tsp vanilla extract

Preheat oven to 350 F. Combine dates, coconut, and nuts in a mixing bowl. Blend in the sweetened condensed milk and vanilla. Drop by rounded tablespoonfuls onto greased and floured cookie sheets. Bake for 10 to 12 minutes or until light golden brown. Carefully remove from the cookie sheets. Cool completely on wire racks. Store in an airtight container.

Yield: about 2 dozen cookies


Copyright 2007 BustersRecipes.com
Date Nut Cookies

1 cup flour
1 cup whole wheat flour
1/2 cup wheat germ
1 tsp cinnamon
1/2 tsp salt
1/2 tsp soda

Mix the above ingredients in a bowl.

In a different bowl cream 1/2 cup butter and 1 cup brown sugar. When thoroughly mixed, add 1 tsp vanilla and 2 eggs and mix well.

Add flour mixture.

Stir in 1 1/2 cup dates and 1/2 cup chopped nuts.

Roll in balls and then slightly flatten tops. Baked on a sheet sprayed with cooking oil. Bake 375F, 12-15 minutes.


Copyright 2007 BustersRecipes.com
Davy Crocket Bars

2 cups flour
1 cup sugar
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup brown sugar
2 cups oats
1 cup chocolate chips
2 eggs
1 cup vegetable oil
1 teaspoon vanilla

Mix together flour, sugar, salt, baking powder, and baking soda. Mix in brown sugar, oats, and chocolate chips. Combine eggs, oil, and vanilla. Stir into chocolate chip mixture. Press into an ungreased 15x10x1 inch jelly roll pan. Bake at 350°F for 15 minutes or until lightly browned. Cool slightly before cutting.


Copyright 2007 BustersRecipes.com
Deluxe Sugar Cookies

1 cup butter, softened, Do Not Substitute
1 1/2 cups confectioners sugar
1 egg
1 tsp vanilla
1/2 tsp almond extract
2 1/2 cups flour
1 tsp baking soda
1 tsp cream of tartar
Granulated sugar

Mix thoroughly butter, confectioners sugar, egg, vanilla, and almond extract. Blend in the flour, baking soda, and cream of tartar. Cover with plastic wrap and chill for about 2 hours. Heat oven to 375 F. Divide the dough in half. Roll out each half to about 3/16 inch thick on a lightly floured board. Cut into desired shapes. Sprinkle with the granulated sugar. Place on a lightly greased cookie sheet. Bake for 7 to 8 minutes or until lightly golden brown on the edges.


Copyright 2007 BustersRecipes.com
Devilishly Minty Chocolate Cookies

1 pkg. Devils Food Cake mix
1/3 C. vegetable oil
2 eggs
3/4 C. chocolate covered mint candies (Andes) or Andes mint chips

Preheat oven to 350°. Spray cookie sheet with non-stick spray.

In large bowl, mix cake mix, oil and eggs. Beat with mixer 3 - 4 minutes until well blended. With a spoon, stir in coarsely chopped mint candies.

Drop by teaspoonfuls on cookie sheet. Bake 9-11 minutes. Cool and store in airtight container.


Copyright 2007 BustersRecipes.com
Diabetic Peanut Butter Cookies

1 cup flour
1/2 cup creamy peanut butter
1 egg
1 tsp vanilla extract
1/4 tsp salt
1 1/2 tsp baking powder
1/2 cup water
1 TBSP splenda
1/2 cup vegetable oil

Mix all ingredients together in a large mixing bowl. Shape into balls. Place on ungreased cookie sheet. Flatten with fork in a criss-cross pattern. Bake at 375°F for 12-15 minutes.


Copyright 2007 BustersRecipes.com
"Dino-Mite" Dinosaur Cut Out Cookies

1 cup (2 sticks) butter, softened
1 1/4 cups granulated sugar
1 large egg
2 squares (1 ounce each) semi-sweet chocolate, melted 1/2 tsp vanilla
2 1/3 cups flour

1 tsp baking powder
1/4 tsp salt
1 cup white frosting

Assorted food colorings

1 cup assorted color mini baking bits

In a large bowl, cream butter and sugar until light and fluffy. Beat in the egg, chocolate, and vanilla. In a medium bowl, combine flour, baking powder, and salt. Add to the creamed mixture. Wrap and refrigerate dough for 2 to 3 hours. Preheat oven to 350 F. Working with half the dough at a time on a lightly floured surface, roll to 1/4 inch thick. Cut into dinosaur shapes using 4 inch cookie cutters. Place about 2 inches apart on ungreased cookie sheets. Bake for 10 to 12 minutes. Cool for two minutes on cookie sheets, then transfer to wire racks to cool completely. Tint the frosting to desired colors. Frost the cookies and then decorated with the assorted color mini baking bits.


Copyright 2007 BustersRecipes.com
Disappearing Cookies

1 (18-oz.) package butter cake mix

1 (3.4 oz.) package instant butterscotch pudding mix

1 cup oil

1 egg, beaten

1-1/4 cups chopped pecans

By hand, stir together cake mix and pudding mix and slowly add oil. Add egg and mix thoroughly. Stir in pecans. Drop cookie dough by teaspoonfuls about 2-inches apart on baking sheets. Bake at 350 for 8 to 9 minutes. (DO NOT OVERBAKE).


Copyright 2007 BustersRecipes.com
Dishpan Cookies

2 cups brown sugar, packed
2 cups Wesson oil
2 tsp. vanilla
4 cups flour
2 tsp. soda
2 cups sugar
4 eggs
1 1/2 cups quick oats
4 cups corn flakes
1 tsp. salt
1 cup nuts

Mix well and make in small balls. Press with fork. Bake at 350 degrees for 8-10 minutes.


Copyright 2007 BustersRecipes.com
Double Chocolate-Cherry Cookies

1 cup butter, softened
1-1/3 cups granulated sugar
2/3 cup packed brown sugar
1 teaspoon baking soda
1/4 teaspoon salt
2 eggs
1-1/2 teaspoons vanilla
3 cups all-purpose flour
2 cups dried tart cherries
1-1/2 cups chopped walnuts
1-1/2 cups semisweet chocolate pieces
1 cup white baking pieces


Copyright 2007 BustersRecipes.com
Double Chocolate Banana Cookies

3-4 extra-ripe medium bananas
2 c rolled oats
2 c sugar
1 3/4 c flour
1/2 c unsweetened cocoa powder
1 tsp baking soda
1/2 tsp salt
2 eggs, slightly beaten
1 1/4 c margarine, melted
1 c DOLE Chopped Natural Almonds, toasted (optional)
2 c semi-sweet chocolate chips

Puree bananas in blender. Measure 2 c for recipe.

Combine oats, sugar, flour, cocoa, baking soda and salt till well mixed. Stir in bananas, eggs and margarine till blended. Stir in almonds and chocolate chips.

Refrigerate batter 1 hour or till mixture becomes partially firm (batter runs during baking if too soft).

Preheat oven to 350°. Measure 1/4 c batter for each cookie. Drop onto greased cookie sheet. Flatten slightly with spatula. Bake 15-17 minutes or till cookies are golden brown. Remove to wire rack to cool.

Makes about 2 1/2 dozen Monster Double Chocolate Banana Cookies


Copyright 2007 BustersRecipes.com
Double Chocolate Chunk-Almond Cookies

1 cup butter, soft
1 1/2 cup sugar
2 large eggs
1 tsp. vanilla
2 cup flour
2/3 cup cocoa
3/4 tsp. baking soda
1/4 tsp. salt
1 12-oz. pkg. semisweet chocolate chunks
1/2 cup coarsely chopped almonds

Cream butter in large mixing bowl at medium speed until creamy; gradually add sugar, beating well. Add eggs, one at a time, beating until blended after each addition. Add vanilla, beating well.

Combine flour, cocoa, baking soda, and salt. Gradually add to butter mixture, beating at low speed until blended. Stir in chocolate chunks and almonds. Drop by rounded teaspoonsful onto ungreased baking sheets or parchment-lined sheets. Bake at 350 deg. F. for 10 to 12 minutes (cookies will still look soft). Let cool on sheets 2 minutes; remove to wire racks to cool completely. Makes about 6 dozen.


Copyright 2007 BustersRecipes.com
Double Chocolate Fantasy Bars

1/3 cup butter or margarine, melted
2 cups chocolate cookie crumbs
1 14oz can sweetened condensed milk
1 12oz package (1 3/4 cups) M&M's Semi-Sweet Chocolate Baking Bits
1 cup shredded coconut
1 cup chopped walnuts or pecans

DIRECTIONS

Preheat oven to 350F (325F for glass pan)
In a bowl combine butter and cookie crumbs; press mixture into the
bottom of a 13x9 inch baking pan. Pour sweetened condensed milk
evenly over the crumbs. Combine the M&M' Baking Bits, coconut, and
nuts. Sprinkle mixture evenly over condensed milk; press in lightly.
Bake 25 to 30 minutes or until set. Cool completely before cutting.
Store in tightly covered container.

Makes 32 bars


Copyright 2007 BustersRecipes.com
Double Chocolate Mint Brownies

CHOCOLATE BROWNIE
1 cup all-purpose flour
1 cup sugar
1/2 cup butter
4 eggs
1 1/2 cups chocolate flavored syrup

MINT CREAM
2 cups confectioner's sugar
1/2 cup butter -- softened
1 tablespoon water
1/2 teaspoon mint extract
3 drops green food coloring

CHOCOLATE ICING
6 tablespoons butter
1 6oz. pkg. semisweet chocolate chips

Preheat oven to 350. Grease a 9X13 inch baking pan.

In a large bowl, combine all ingredients for the chocolate brownie. With an electric mixer on medium speed or a spoon, mix until smooth. Pour into the pan and bake 25-30 minutes, or until tests done. Cool completely in pan.

In a large bowl, combine all ingredients for the mint cream. With an electric mixer on medium speed, beat until smooth. Spread over the cooled brownie. Cover and refrigerate one hour.

In a small microwave-safe bowl, combine all ingredients for the Chocolate Icing. Microwave on Medium until melted; stir until smooth. Spread over the chilled mint cream layer. Refrigerate at least 1 hour before cutting into bars. Refrigerate until ready to serve.


Copyright 2007 BustersRecipes.com
Double Chocolate Mud Bars

Preheat oven to: 350 degrees F

Ingredients:

1/2 cup butter, softened
1 cup granulated sugar
2 large eggs, separated
1 1/2 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
1 cup chopped walnuts
1/2 cup semisweet chocolate chips
1 cup miniature marshmallows
1 cup firmly packed brown sugar

Instructions:

Beat together butter and sugar at medium speed until light and fluffy. Beat in egg yolks, one at a time, until blended. Mix together flour, baking powder, and salt. Fold flour mixture into butter mixture. Press mixture into a greased 13 x 9-inch pan. Pack down firmly. Sprinkle, chocolate chips, and marshmallows over the top of the mixture in the pan. Beat egg whites at high speed until stiff peaks form. Fold in brown sugar. Spread over mixture in pan. Bake for 35 minutes or until crust is formed. Cool completely and cut cooled bars into squares.

Makes 3 dozen squares


Copyright 2007 BustersRecipes.com
Double Crunchers

These are sandwich cookies, with the top of the sandwich smaller than the bottom.

1 c flour
1 egg
1/2 tbs
1/2 t vanilla
1/4 t salt
1 c corn flakes
1/2 c Crisco
1 c oatmeal
1/2 c sugar
1/2 c coconut
1/2 c brown sugar

Combine Crisco, sugars, egg, and vanilla. Stir in flour mixture, add corn flakes, oatmeal, and coconut.

Form teaspoons of dough, flatten with bottom of glass dipped in flour. Bake at 350° for 8-10 minutes. Form (an equal number of) balls of 1/2 teaspoon dough. Bake for 8 minutes.


Spread filling over larger cookies, top with smaller cookies.


Copyright 2007 BustersRecipes.com
Double Peanut Cookies

1 cup creamy peanut butter
3/4 cup granulated sugar
3/4 cup packed brown sugar
1/2 cup butter or margarine -- softened
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 1/2 cups chopped unsalted dry-roasted peanuts

Heat oven to 375°. Beat peanut butter, sugars, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and baking soda. Stir in peanuts (dough will be stiff).

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.


Copyright 2007 BustersRecipes.com
Drizzled Oatmeal Cookies

Cookie:
1 cup butter, softened
1 cup firmly packed brown sugar
1/4 cup water
2 1/2 cups uncooked old fashioned or
quick cooking oats

1 1/4 cups flour
1 tsp cinnamon
1/2 tsp baking soda
1/4 tsp salt

Drizzle:
1 cup powdered sugar
3 tbsp unsweetened cocoa
1 tsp butter, softened
2 to 3 tbsp milk


Copyright 2007 BustersRecipes.com
Drop Cookies

Yield
- up to 20 dozen

Total time required: 40 minutes

3 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup butter or margarine
1 1/2 cups packed light brown sugar
2 large-sized eggs
1 cup coffee flavored brandy
large size semisweet chocolate chips for garnish

In a medium-sized bowl, using a fork or wire whisk, blend together the flour, baking soda, cinnamon, and salt. In a large-sized bowl, using a pastry blender or two knives, cream together the butter and brown sugar. Then using an electric mixer on high speed or a wire whisk, beat in the egg until the mixture is smooth. Alternating with the brandy, gradually blend in the dry ingredients. Cover with waxed paper or plastic wrap and chill in the refrigerator for a minimum of 2 hours, no longer than 4 hours.

Position the rack to the center of the oven and preheat to 350 degrees F.
Lightly grease or paper line two baking sheets. Then using a pastry bag fitted with a large star tip, press out the dough 1-inch apart, onto the prepared baking sheets. Each star should be no larger than a American twenty-five cent piece. Press a chocolate chips into the center of each star, point down. Bake for about 10 to 12 minutes, or until very light colored around the bottom edge. Transfer to a wire rack to cool completely before storing in an airtight container.

Baking note
To help prevent spreading of these cookies while baking, the chilling process is a must. Do not allow the tray to sit in a warm place before placing it in the oven. If the tray can not be baked at once, place in the refrigerator. The use of a pastry bag is not a requirement. The cookie dough can also be dropped from the tip of a teaspoon. The size of the cookie should be kept small to obtain the desired taste.


Copyright 2007 BustersRecipes.com
Drop Sugar Cookies

2 1/2 cups sifted flour  
1/2 tsp baking soda  
1/4 tsp salt  
1/2 cup butter, softened  
1/2 cup butter flavored shortening  
1 cup sugar  
1 egg  
1 tsp vanilla  
2 tsp milk

Preheat oven to 400 F. Sift flour, baking soda, and salt. Set aside. Beat butter and shortening in a large bowl using an electric mixer at medium speed until blended. Add the sugar gradually and continue beating until light and fluffy. Beat in the egg and vanilla. Add the flour mixture and beat until smooth. Blend in the milk. Drop dough by teaspoonfuls about 3 inches apart onto greased cookie sheets. Flatten with bottom of greased glass that has been dipped in sugar. Bake for 12 minutes or until edges are lightly browned. Cool on wire racks. Yield: about 5 1/2 dozen


Copyright 2007 BustersRecipes.com
Dulce De Leche Bars

Makes: 48 bars

The Pillsbury® test kitchen named these rich Mexican-inspired bars as a favorite.

2 rolls (18 oz) Pillsbury® refrigerated sugar cookies
1 3/4 cups quick-cooking or old-fashioned oats
2/3 cup firmly packed brown sugar
2 teaspoons vanilla
1 bag (14 oz) caramels, unwrapped
1/2 cup butter
1 can (14 oz) sweetened condensed milk (not evaporated)
3 tablespoons caramel topping

1. Heat oven to 350°F. Break up 1 roll of cookie dough into large bowl. Add 3/4 cup of the oats, 1/3 cup of the brown sugar and 1 teaspoon of the vanilla; mix well. With floured fingers, press dough mixture evenly in bottom of ungreased 15x10x1-inch baking pan to form crust.
2. Bake 13 to 18 minutes or until light golden brown.
3. Meanwhile, break up remaining roll of cookie dough into same bowl. Add remaining cup of oats, 1/3 cup brown sugar and 1 teaspoon vanilla; mix well. In large heavy saucepan, heat caramels, butter and condensed milk over medium-low heat, stirring frequently, until caramels are melted and mixture is smooth.
4. Remove partially baked crust from oven. Spread caramel mixture evenly over crust. Crumble remaining dough mixture evenly over caramel.
5. Return to oven; bake 18 to 22 minutes longer or until light golden brown. Cool 15 minutes. Run knife around sides of pan to loosen. Cool completely, about 2 hours. Using small spoon, drizzle caramel topping over bars. For bars, cut into 8 rows by 6 rows.


Copyright 2007 BustersRecipes.com
Dutch Cinnamon Cookies

Serves/Makes: 12

Ingredients
1/2 cup (125 ml) butter
1/4 cup (60 ml) white sugar
1-1/2 cups (350 ml) flour
1/2 tsp (2 ml) cinnamon
1 egg
2 tbsp (30 ml) finely chopped almonds
1 tbsp (15 ml) white sugar

Preheat oven to 350 degrees (175 C.).
Cream butter and sugar til light and fluffy.
Add flour and cinnamon.
Spread mixture in an ungreased 11 x 7 pan.
Beat egg and brush top of dough.
Prick dough with a fork.
Sprinkle with almonds and sugar.
Bake for 20 to 25 minutes.
Cool on rack for 5 minutes before cutting into 12 bars.


Copyright 2007 BustersRecipes.com
Dutch Sugar Cookies

1-1/2 cups powdered sugar
1 cup (2 sticks) unsalted butter room temperature
1 large egg
2 teaspoons vanilla extract
2-1/2 cups all purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
4 ounces good-quality white chocolate melted

Using electric mixer beat sugar and butter in large bowl until light. Beat in egg and vanilla. Add flour baking powder and salt. Mix just to combine. Divide dough in half. Gather each piece into ball; flatten into disks. Wrap in plastic and chill 1 hour. Preheat oven to 325F. Roll out 1 dough disk on floured work surface to 1/8-inch thickness. Using assorted cookie cutters cut out cookies. Transfer cookies to ungreased baking sheets spacing 1 inch apart. Gather dough scraps; re-roll to 1/8-inch thickness. Cut out more cookies. Bake cookies until pale golden about 13 minutes. Transfer cookies to racks; cool. Repeat with remaining dough disk. Spoon melted chocolate into pastry bag fitted with 1/16-inch plain tip. Pipe chocolate onto cookies. Let cookies stand until chocolate sets. (Can be made ahead. Store in airtight container at room temperature up to 1 week or freeze up to 1 month.) Makes about 5 dozen.


Copyright 2007 BustersRecipes.com
Easy Butterscotch Chip Chocolate Cookies

18 oz. box chocolate cake mix
1/2 cup vegetable oil
2 eggs
2 cups (12 oz.) butterscotch flavored morsels
1/2 cup chopped pecans, optional

Combine cake mix, oil and eggs in large bowl. Stir in morsels and pecans. Drop by rounded tablespoon onto ungreased baking sheets. Bake at 350 for 8-10 minutes or until centers are set. Let stand for 2 minutes; remove to wire racks to cool completely.


Copyright 2007 BustersRecipes.com
Easy Cake Mix Cookies

1 box cake mix
2 eggs, lightly beaten
1/3 cup oil

Mix all ingredients, roll into 1 inch balls, place on cookie sheet and flatten slightly. Bake at 350 degrees for 8-10 minutes.


Copyright 2007 BustersRecipes.com
Easy Lemon Snowflake Cookies

1 box lemon cake mix  
2 cups Cool Whip  
1 egg  
powdered sugar

Mix first three ingredients together. Roll dough into 1 inch balls and roll in powdered sugar (or, as dough is sticky, drop by teaspoonful into powdered sugar and roll to coat). Bake for 10 minutes at 350°F until edges are golden brown and cookies have a snowflake appearance. Remove from pan to wire rack to cool.


Copyright 2007 BustersRecipes.com
Easy Oreo Cheesecake Bars

1 pkg (1lb. 2oz.) Oreo chocolate sandwich cookies, divided
1/4 cup (1/2 stick) butter or margarine, melted
4 - 8oz pkg cream cheese, softened
1 cup sugar
1 tsp vanilla
1 cup sour cream
4 eggs

Preheat oven to 325. Line 13x9-inch pan with foil, with ends of foil extending over sides of pan (or spray a pan with butter-flavor Pam).
Place 30 cookies in food processor and process 30-45 seconds or until finely ground. Add butter, mix well. Press firmly onto bottom of prepared pan.

Beat cream cheese, sugar & vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream, mix well. Add eggs, one at a time, beating just until blended after each one. Chop remaining cookies, and gently stir into cream cheese batter. Pour over crust, and sprinkle with remaining cookies (if desired).

Bake 45 min, or until center is almost set. Cool. Refrigerate 3 hours or overnight. Lift cheesecake from pan, using foil handles & cut into
16 pieces. Store leftovers in refrigerator.


Copyright 2007 BustersRecipes.com
Easy Roll Sugar Cookies

1 c. butter
1 c. sugar
2 egg yolks
1 tsp. vanilla
1/2 tsp. salt
3 c. sifted flour
1 tsp. baking powder
1/3 c. milk


Copyright 2007 BustersRecipes.com
Easy Strawberry Cookies

2 eggs
2/3 c. vegetable shortening
1 pkg. strawberry cake mix
1/2 c. chopped nuts
1/2 c. chopped coconut

Combine eggs and shortening. Add half the dry cake mix. Beat well. Add remaining dry mix, nuts, and coconut. Mix thoroughly. Drop by teaspoons onto greased cookie sheet. Bake at 350 degrees for 8-10 minutes


Copyright 2007 BustersRecipes.com
EggNog Cookies

2 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 1/4 cups sugar
3/4 cup butter
1/2 cup eggnog
1 teaspoon vanilla
2 egg yolks
1 tablespoon nutmeg

Preheat oven to 300 F. In a medium bowl combine flour, baking powder, cinnamon and nutmeg. Mix well with a wire whisk and set aside.

In a large bowl, cream sugar and butter with an electric mixer to form a grainy paste. Add eggnog, vanilla and egg yolks and beat at medium speed until smooth. Add the dry ingredients and beat at low speed just until combined. Do not over mix.

Drop by rounded teaspoons onto ungreased baking sheets, 1" apart. Sprinkle lightly with nutmeg. Bake for 23-25 minutes or until bottoms turn light brown. Transfer to cool, flat surface immediately with spatula.


Copyright 2007 BustersRecipes.com
Eggless Banana Refrigerator Cookies

1 c. butter
2 c. sugar
1 tsp. vanilla
1/2 tsp. salt
1 c. mashed ripe bananas
3 1/2 c. flour
2 tsp. baking powder

Cream butter, sugar and vanilla. Add bananas and beat until well mixed. Sift together flour, baking powder and salt. Add a little bit of banana mixture at a time, beating well after each addition. Dough will be sticky. Divide dough into 4 parts. Put one part on each of four sheets of waxed paper. Dampen hands and shape dough into long 1" rolls. Wrap rolls, refrigerate or freeze until firm enough to slice easily. Using a serrated knife, cut into 1/2" thick slices. Place 2" apart on oiled cookie sheet. Bake at 375 about 10 min. or until edges begin to brown. Remove and cool. Store in airtight container. Makes 10 dozen.


Copyright 2007 BustersRecipes.com
Eggnog Snowman Cookies

Cookie Ingredients:
3/4 cup granulated sugar
3/4 cup LAND O LAKES® Butter, softened
1/3 cup prepared eggnog
1 large egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground nutmeg
1/4 teaspoon salt

Frosting Ingredients:
3 cups powdered sugar
1/4 cup prepared eggnog
1 to 2 food colors
Miniature semi-sweet real chocolate chips

Combine sugar and butter in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Add 1/3 cup eggnog, egg and vanilla; continue beating until well mixed (1 to 2 minutes). Reduce speed to low; add flour, baking powder, nutmeg and salt. Beat until well mixed (1 to 2 minutes). Divide dough in half; wrap each half in plastic food wrap. Refrigerate until firm (at least 1 hour).

Heat oven to 375°F. Roll out dough on lightly floured surface, one-half at a time (keeping remaining dough refrigerated), to 1/4-inch thickness. Cut with 3 to 4-inch snowman cookie cutter. Place 2 inches apart on ungreased cookie sheets. Bake for 8 to 10 minutes or until edges are lightly browned. Cool completely.

Combine powdered sugar and 1/4 cup eggnog in small bowl; mix well.
Remove one-third of frosting; place in two small bowls. Tint frosting with food color as desired.

Frost snowmen with white frosting. Use tinted frosting to decorate cookies, as desired. Add miniature chocolate chips for eyes and buttons.

Makes 14 cookies.
Elephant Ear Cookies

3 egg yolks
1 egg white
1/4 cup rose water or water
1/2 cup milk
1/2 teaspoon cardamom
About 14 ounces (about 3 cups) sifted flour
Shortening or good oil for deep frying

Beat egg yolks and white and combine with rose water, milk and, cardamom. Gradually stir in enough flour to make a soft dough, turn dough out on a lightly floured board, and knead until firm, smooth, and glossy. Cover and let stand for 2 hours. Divide into balls the size of small walnuts. Then with a rolling pin roll each ball out as thin as paper 3 inches in diameter and cut into rounds. With the fingers gather one side of the round and press dough together into a tiny handle 1/3 inch in length and thickness. The remainder of the circle should flare out like an elephant's ear. The round may be cut in half, if desired, and the diameter edge of each half circle gathered together so that the cookie resembles a Chinese fan. Place the cookies on a cooky sheet and keep them covered with a towel to prevent them from drying. When all the dough is fashioned into "fans" or "ears", heat oil to a depth of about 1 inch in a shallow frying pan to 3750. Fry the cookies a few at a time in the hot oil for about 30 seconds on one side, then turn and fry the other. They should not be allowed to brown much. Remove and drain on absorbent paper. While still warm, sprinkle generously with confectioners' sugar. Store in a tightly closed container in a dry place.


Copyright 2007 BustersRecipes.com
English Apple Turnovers

Pastry
1 cup shredded cheddar cheese
1 can apple pie filling
1/2 cup raisins
1 cup icing sugar
1-2 tbsp. milk

Roll pastry to a 13" x 9" rectangle. Place on an ungreased cookie sheet. Sprinkle with cheese. Mix pie filling and raisins and spread on top of cheese. Roll out another rectangle slightly larger to fit on top. Flute edges and cut slits on top. Bake for 20 minutes at 450 degrees. Mix icing sugar and milk. Drizzle on top while hot. Cut into strips or squares.


Copyright 2007 BustersRecipes.com
English Breakfast Cookies

2 cups brown sugar
1 cup shortening
2 eggs
1 cup cold coffee
2 1/2 cups flour
1 tsp. baking powder
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla
1 cup raisins
1 cup walnuts

Cream sugar and shortening; add eggs. Sift dry ingredients and add alternately with coffee mix. Bake at 350°F for 20-25 minutes in a large jelly-roll pan. When cool, frost with a thin layer of powdered sugar frosting.


Copyright 2007 BustersRecipes.com
English Style Cookie Trifle

15-20 Girl Scout Trefoil cookies

1 pint strawberries (reserve a few for decoration)

3 bananas, peeled and chopped
custard (recipe follows)
whipping cream
powered sugar
mint leaves and flaked almonds to garnish

CUSTARD:
1/2c. cornstarch
1c. half and half
6 egg yolks
3c. half and half
2tsp. vanilla
sugar

Mix together 1/2c. cornstarch and 1 c. half and half. In medium saucepan scald 3 cups of half and half. Add the egg yolks and the cornstarch mixture. Stir and bring to a boil. Cook until thickened.

Add 2tsp. vanilla and sugar to taste. Set aside.

METHOD OF CONSTRUCTION:

Using a large bowl, place cookies in to cover bottom. Top with strawberries. Add half the custard, the chopped bananas and the remaining custard. Allow to cool. Half an hour before serving; whip cream and powered sugar until thick. Spread on top of the Trifle and decorate with flaked almonds, mint leaves and reserved strawberries.


Copyright 2007 BustersRecipes.com
Favorite Cookies

1 cup white sugar
1/2 cup brown sugar
1 egg
1 cup butter
1 1/2 cups flour
1 1/4 cups rolled oats
3/4 cup fine coconut
1 tsp. baking powder
1 tsp. baking soda

In medium bowl, beat egg. Add butter, white and brown sugar and cream well. Add remaining ingredients. Chill dough well. Roll into balls and press down. Bake at 350 degrees F for 12-15 minutes or until golden brown.


Copyright 2007 BustersRecipes.com
Favorite Peanut Butter Cookies

1 c butter or margarine, softened
1 c peanut butter
1 c firmly packed brown sugar
1 c granulated sugar
2 eggs
1 tsp vanilla
3 1/2 c flour
1 tsp baking soda

In a large bowl of electric mixer, beat butter till creamy. Gradually beat in peanut butter, then brown sugar, then granulated sugar. Beat in eggs, then vanilla.

In another bowl, stir together flour and baking soda; gradually add to butter mixture, blending thoroughly. Roll dough into 1 inch balls and place 2 inches apart on greased baking sheets. Press balls down with a fork, making a crisscross pattern on top of each with fork tines.

Bake in a 375 oven for 10 - 12 minutes or until golden brown. Let cool on baking sheets for about a minute, then transfer to racks and let cool completely. Store airtight; makes 7 dozen


Copyright 2007 BustersRecipes.com
Festive Coconut Cookies

Ingredients:

1/2 cup butter or margarine
1/2 cup sugar
1 egg separated
1 teaspoon vanilla
3/4 cup all-purpose flour
3/4 teaspoon salt
3/4 teaspoon baking powder
2/3 cup coconut
Mint and cherry or strawberry jam or jelly

Preheat oven to 375 degrees. Cream butter with sugar, egg yolk and vanilla in large bowl at medium speed with electric mixer. Combine flour with salt and baking powder. Add to creamed mixture. Blend well. Form into balls about 1-inch in diameter. Beat egg white until slightly frothy. Dip dough ball in egg white, and roll in coconut. Place on greased baking sheets. Make a small hole in each center of each cookie using thumb. Place ½ teaspoon cherry or strawberry Jam in half of cookies and mint jelly in remaining cookies. Bake at 375 for 8-9 minutes or until coconut begins to brown. Cool on baking sheets about 2 minutes. Remove to wire racks. Makes about 2 dozen.


Copyright 2007 BustersRecipes.com
Fig Bars

1/2 cup flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1-1/2 cups diced figs
1 cup coarsely chopped nuts
2 eggs
1 cup dark brown sugar (packed)
1/4 cup salad oil
1 teaspoon vanilla

Mix flour, baking powder, and salt; add figs and nuts. Beat eggs well, beating in sugar, oil and vanilla. Stir into floured mixture; mix well. Spread batter evenly into greased and floured 13x9x2 pan. Bake at 350 degrees for 25-30 minutes. Cool slightly; cut into bars.


Copyright 2007 BustersRecipes.com
Filled Cookies

1 (8 oz.) cream cheese, softened
1/2 cup solid shortening (Crisco, Spry etc. but not butter flavor)
1/2 cup butter or margarine, softened
2 cups flour

Filling
Your favorite flavor preserves or nut filling.

Cream the cheese, shortening and butter or margarine. Add flour and mix well.
Chill dough overnight. Roll dough out on powdered sugar and cut into circles with a biscuit cutter or the top of a glass dipped in powdered sugar. To one side of the circle, place about 1/4 tsp. filling and fold dough over it and crimp edges. They should look like mini turnovers. Place on cookie sheet and bake at 375°F for 15-17 minutes. Store in refrigerator. Before serving, sprinkle with powdered sugar.
Note: These can be made for diabetics by using all natural preserves and rolling dough out on flour. The filling seems to run more with the all natural preserves but they still taste great.


Copyright 2007 BustersRecipes.com
Forgotten Cookies

1/4 ts Salt

2 Egg whites
1 c Broken pecans
3/4 c Sugar
1 c Chocolate chips
1 ts Vanilla

Preheat oven to 350. Line 2 cookie sheets with foil. With electric mixer, beat egg whites until peaks begin to form. Add sugar slowly (about 1 tbsp at a time). Add vanilla, salt, and beat until everything is very stiff and shiny. Fold in pecans and chocolate chips. Drop by tspfulls onto cookie sheets and put in preheated oven. Turn oven off and FORGET the cookies until morning.


Copyright 2007 BustersRecipes.com
Frosted Pumpkin-Walnut Cookies Recipe

1/2 C. butter or margarine, softened
1 1/2 C. firmly packed brown sugar
2 large eggs
1 C. mashed cooked pumpkin
1/2 t. vanilla extracted
2 1/2 C. all-purpose flour
1 T. baking powder
1 t. salt
2 t. pumpkin pie spice
1 C. chopped walnuts or pecan
Cookie Glaze (see below)

Beat butter at medium speed with an electric mixer until creamy; gradually add brown sugar, beating well. Add eggs, 1 at a time, beating just until blended after each addition. Stir in pumpkin and vanilla.

Combine flour and next 3 ingredients; gradually add to butter mixture, beating at low speed after each addition just until blended. Stir in walnuts.

Drop by tablespoonfuls, 2 inches apart, onto greased baking sheets. Bake at 375° F. for 12 minutes. Transfer to wire racks to cool.

Spoon Cookie Glaze into a small zip-top plastic bag. Snip a small hole in 1 corner of bag, and drizzle glaze over cookies.

Makes about 7 1/2 dozen.

Cookie Glaze:

2 C. sifted powdered sugar
14 C. butter or margarine, melted
1/4 C. milk
1/2 t. vanilla extract

Whisk together all ingredients until smooth.
Makes 1 cup


Copyright 2007 BustersRecipes.com
Frosty Christmas Trees

3 3/4 cups sifted all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
2 tbs. unsweetened cocoa powder
2 tsp. ground ginger
3 tsp. ground cinnamon
2 tsp. ground cloves
1 cup butter, softened
1 cup granulated sugar
1 egg
1/2 cup molasses
sugar icing (recipe follows)

Sift flour, baking soda, salt, cocoa and spices together. Beat butter, sugar, egg, and molasses in a large bowl until fluffy and light. Stir in the flour mixture, until well blended. Wrap dough in plastic wrap and chill several hours or overnight. Roll out dough 1/3 at a time on lightly floured surface 1/4" thick, and cut with floured tree shaped cookie cutter. Bake on lightly greased cookie sheets at 350 degrees for 8 minuets until edges are brown. Cool a few minuets on the cookie sheets, and then remove to cooling rack. Cool completely, frost with icing and decorate with sprinkles, jimmies, etc. Makes aprox. 3 dozen cookies.

Icing

Combine 1 LB confectioners (10x) sugar, 1 tsp. vanilla extract, 1/3 cup water, and a few drops green food coloring in a medium bowl, stirring until smooth. Add more water, one teaspoon at a time, until spoonable and flows easily.


Copyright 2007 BustersRecipes.com
Fruit Cookies

1 cup butter
1 cup honey
2 eggs, beaten
1 tsp vanilla
2 1/2 cups whole wheat flour
1 tsp baking soda
1 tsp cinnamon
2 lb dates
4 slices honey-dipped pineapple
1 cup almonds
1 cup Brazil nuts
2 cups pecans

Cream butter, add honey, eggs and vanilla and beat till thoroughly mixed. Mix flour, baking soda and cinnamon together. Cut dates and pineapple into bite size pieces. Break nuts into small pieces. Mix creamed mixture and flour mixture together. Fold in dates, pineapple, almonds, Brazil nuts and pecans. Bake at 350 F for 10 minutes.


Copyright 2007 BustersRecipes.com
Fruit Truffles-Low-Cal

Categories: Cookies

Yield: 10 servings
2 Bananas
1/2 md Orange; juice only
Orange; grated rind only
1 1/4 c Ground almonds
1/4 c Blanched almonds
1 1/4 tb Plain cocoa

Chop the bananas into a large bowl and using a potato masher, mash them until they are smooth. Mix in the orange juice and rind. Stir in the ground almonds, mixing well to blend evenly. Place the mixture in a refrigerator and chill for approximately 30 minutes.

Using a sharp knife, finely chop the blanched almonds into small pieces. Mix the chopped almonds into the cocoa powder, and place on a flat plate. Remove the banana mixture from the refrigerator, and divide into 10 portions. Roll each portion into a small ball, using lightly floured hands. Roll each ball into the cocoa and almond mixture, rolling each one evenly to give a good coating. Press gently before placing into a small paper cases, and chilling once again.


Copyright 2007 BustersRecipes.com
Fruited Oatmeal Cookies (Diabetic)

Makes 18

3/4 cup butter, softened
3 eggs
3/4 cup frozen concentrated apple juice
1 1/2 teaspoons vanilla
1 1/2 cups flour
1 1/2 cups oats
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon, ground
1/2 teaspoon allspice, ground
6 ounces fruit, dried mixed
1/2 cup nuts, chopped
Chopped dried fruit

Preheat oven to 350 degrees F. Lightly grease cookie sheets.

Beat butter in large bowl until creamy. Blend in eggs, apple juice concentrate, and vanilla. Add flour, oats, baking soda, salt, cinnamon, and allspice; mix well. Stir in dried fruit and nuts.

Drop scant 1/4 cupfuls of dough, 3" apart, onto lightly greased cookie sheets; flatten slightly. Bake 12-14 minutes, until edges are lightly browned. Cool 1 minute on cookie sheets, then transfer to wire racks to cool completely. Store in tightly covered container.

Nutrition information per cookie: 209 calories, 4 gm protein, 24 gm carbohydrate, 11 gm fat, 32% of calories from fat, 56 mg cholesterol, 239 mg sodium, 1 diabetic starch/bread exchange, 2-1/4 diabetic fat exchange, 1/2 diabetic fruit exchange.


Copyright 2007 BustersRecipes.com
Fruity Sugar Cookies

3/4 c. shortening
1 c. sugar
1 (3 oz.) pkg. Jello (any flavor)
2 eggs
3 c. flour
1 tsp. baking powder
1 tsp. salt

Roll dough into teaspoon size ball. Place on a cookie sheet and smash with a glass. Bake at 375 degrees for 6 minutes.


Copyright 2007 BustersRecipes.com
Fudge Squares

Bottom

1/2 Cup of butter or margarine
1 Square unsweetened chocolate, melted
1 egg
1 Cup flour
1 Cup sugar

Vinilla Layer
1 Envelope unflavored gelatin
1/4 Cup water
1/2 Cup butter or margarine
1/2 Cup shortening
1 Teaspoon vanilla
1 Pkg Pillsbury vanilla frosting mix
(Hard to find, can use two packages of JIFFY white frosting)

Top Layer
1 Cup chocolate chips
1/4 Cup butter or margarine

Preheat oven to 350 degrees. In saucepan melt margarine and chocolate, stir in flour, sugar and egg. Mix well. Pat mixture in ungreased 10 x 13 pan. Bake 8-10 minutes. Let cool.

Soften gelatin in cold water, beat until dissolved. In large bowl combine gelatin and remaining vanilla layer ingredients. Beat 2 minutes at medium speed until smooth and creamy. Spead over cooled crust.

Melt chocolate chips and margarine on low heat and spread over vanilla layer, let cool.


Copyright 2007 BustersRecipes.com
Fudgy Macadamia Cookies

1 cup sugar
1/2 cup butter or regular margarine, softened
1 tsp vanilla
2 ozs unsweetened baking chocolate, melted and cooled
1 egg
1 cup flour
1/2 tsp baking powder
1/2 tsp salt
1 cup chopped macadamia nuts**

** Macadamia nuts are definitely pricey. If you do not wish to use them, feel free to use the nut of your choice in this recipe.

Heat oven to 350 F. Beat the sugar, butter, vanilla, chocolate, and egg in a large bowl with an electric mixer on medium speed or mix well using a wooden spoon. Stir in the flour, baking powder, and salt. Stir in the nuts. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheets. Bake for 9 to 11 minutes or until almost no indentation remains when touched in the center. Cool for 1 to 2 minutes, then remove to wire racks to cool completely. Yield: about 2 dozen


Copyright 2007 BustersRecipes.com
Georgia Lizzies

1 pound red candied cherries, halved  
3 ounces green candied cherries, halved  
1 pound candied pineapple, cut into pieces  
1/2 pound pitted dates, chopped  
1/2 pound golden raisins  
1 pound pecan pieces  
1/4 cup all-purpose flour  
1/4 cup (1/2 stick) butter, softened  
3/4 cup firmly packed light brown sugar  
2 eggs  
2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 tablespoon milk  
1/2 cup peach brandy

In 7-quart mixing bowl, dredge cherries, pineapple, dates, raisins and pecans with 1/4 cup flour.

In a separate bowl with electric mixer on medium speed, beat butter and brown sugar until fluffy. Add eggs; mix well. Sift together 2 cups flour and baking soda. Add flour mixture to butter mixture; mix. Add milk and peach brandy; mix well.

Add batter to dredged fruits and nuts; mix until fruits and nuts are incorporated. Mixture will be very stiff. This dough is more fruit than batter. Drop dough by tablespoons onto well-greased cookie sheets. Bake in a preheated 275-degree oven 18 to 20 minutes, or until almost no imprint remains when touched lightly.

Yield: 9 dozen cookies.

Variation: This recipe makes wonderful mini fruitcakes using the mini muffin cups and baking pans. Use one tablespoon batter in each greased mini cup (a vegetable spray works better than solid shortening); decorate with a cherry half. Bake in a preheated 275-degree oven 18 to 20 minutes.


Copyright 2007 BustersRecipes.com
Ghirardelli After Dinner Mint Cookies

10 oz Ghirardelli mint chocolate wafer
1/4 tsp Salt
3/4 c Butter -- softened
1 1/3 c Unsifted flour
2/3 c Sugar
3/4 c Walnuts -- finely chopped
1 Egg

Melt 5 oz of the Mint Wafers in a double boiler, stirring constantly or microwave on medium for about 3 minutes. Set aside. Cream butter with sugar, egg and salt. Mix in melted chocolate. Gradually add flour. Chill at least 1 hour. Shape dough into balls, using 1 level Tbsp for each cookie. Roll balls into nuts. Place on greased baking sheets. Flatten slightly with the palm of hand. Bake at 350-F for only 8 minutes. Remove from oven a place Mint Wafer on top of each cookie, pressing slightly. Continue baking minutes longer or until cookie is firm.


Copyright 2007 BustersRecipes.com
Giant Chocolate - Toffee Cookies

1/2 cup all purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 pound bittersweet (not unsweetened) or semisweet chocolate, chopped
1/4 cup (1/2 stick) unsalted butter

13/4 cups (packed) brown sugar
4 large eggs
1 tablespoon vanilla extract
5 1.4-ounce chocolate-covered English toffee bars (such as Heath), coarsely chopped

1 cup walnuts, toasted, chopped

Combine flour, baking powder and salt in small bowl; whisk to blend. Stir chocolate and butter in top of double boiler set over simmering water until melted and smooth. Remove from over water. Cool mixture to lukewarm.

Using electric mixer, beat sugar and eggs in bowl until thick, about 5 minutes. Beat in chocolate mixture and vanilla. Stir in flour mixture, then toffee and nuts. Chill batter until firm, about 45 minutes.

Preheat oven to 350°F. Line 2 large baking sheets with parchment or waxed paper. Drop batter by 1/4 cupfuls onto sheets, spacing 2 1/2 inches apart. Bake just until tops are dry and cracked but cookies are still soft to touch, about 15 minutes. Cool on sheets. (Can be made 2 days ahead. Store airtight at room temperature.)

Makes about 18.


Copyright 2007 BustersRecipes.com
Giant Raisin-Chip Frisbees

1 c softened butter
1 c packed brown sugar
1/2 c sugar
2 eggs
1 tsp vanilla
1 1/2 c flour
1/4 c unsweetened cocoa powder
1 tsp baking soda
1 c (6 oz) semisweet chocolate chips
3/4 c raisins
3/4 c chopped walnuts

Preheat oven to 350°. Line cookie sheets with parchment paper or spray with Pam.


Scoop out about 1/2 cupful of dough for each cookie. Place on prepared cookie sheets, spacing about 5" apart. Using knife dipped in water, smooth balls of dough out to about 3 1/2" in diameter. Bake 10-12 min., or till golden. Remove to wire racks to cool.

Makes about 16 Frisbees


Copyright 2007 BustersRecipes.com
Ginger's Coconut Caramel Bars

½ cup butter
1½ cups brown sugar
2 tspn. vanilla
1 large egg
1¼ cups King Arthur Unbleached All-Purpose Flour
½ tspn. salt
½ tspn/ baking powder
1¼ cups toasted shredded coconut (¼ cup reserved for topping)
1 cup caramels cut into ¼” pieces
¾ cups chopped bittersweet or semi sweet chocolate or chocolate chips

In a large bowl, cream together the butter, brown sugar, vanilla and egg. Mix in the flour, salt, baking powder and 1½ cups coconut. Spread mixture in an ungreased 9x13” pan. Bake in a preheated 350° oven for 15 minutes. Sprinkle the caramel over the crust and return to oven for 10-12 minutes; when done it’ll be medium-brown and the caramel melted and bubbling. Remove the crust from the oven, and sprinkle it with chocolate. Allow the chocolate to soften for about 5 minutes, then spread it evenly atop crust. Sprinkle the reserved coconut over the top. Set aside to cool completely. Loosen the edges of the crust with a knife, then cut it into bars. Use a flexible spatula to lift the cooled bars from the pan.
Yield: about 24 bars


Copyright 2007 BustersRecipes.com
Ginger Cookies:

1/2 cup margarine  
4 Tbsp. light corn syrup  
1/2 cup sugar  
2 1/4 cups flour  
3 Tbsp. ground ginger  
1 tsp. baking soda

Warm the margarine, light corn syrup and sugar slightly and beat well. Add flour, ginger and baking soda. Mix well. Roll out to a thickness of 1/4 inch, cut in rounds and place on a buttered cookies sheet. Bake in a 375 oven for about 15 min.


Copyright 2007 BustersRecipes.com
Gingerbread Cookies

2 1/4 cup whole wheat flour
1/2 tbs baking soda
1 tsp ginger
1/2 cup molasses
1/3 cup orange juice concentrate

Mix flour, baking soda, and ginger. Add molasses and orange juice concentrate. Mix well. Form into 1-inch balls. Place on greased cookie sheet. Flatten to 1/2-inch thick. Bake at 300 degrees for 10 minutes or until firm and just barely starting to brown on the bottoms. Makes 1 1/2 dozen.


Copyright 2007 BustersRecipes.com
Gingerbread Cookies II

Makes 6 dozen (72 servings).

6 cups all-purpose flour
1 tbs. Baking powder
1 tablespoon ground ginger
1 tsp. Ground nutmeg
1 teaspoon ground cloves
1 tsp ground cinnamon
1 cup shortening, melted and cooled slightly
1 cup molasses
1 C. packed brown sugar
1/2 cup water
1 egg
1 teaspoon vanilla extract

Directions

1 Sift together the flour, baking powder, ginger, nutmeg, cloves, and cinnamon; set aside.

2 In a medium bowl, mix together the shortening, molasses, brown sugar, water, egg, and vanilla until smooth. Gradually stir in the dry ingredients, until they are completely absorbed. Divide dough into 3 pieces, pat down to 1 1/2 inch thickness, wrap in plastic wrap, and refrigerate for at least 3 hours.

3 Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 1 inch apart onto an ungreased cookie sheet.

4 Bake for 10 to 12 minutes in the preheated oven. When the cookies are done, they will look dry, but still be soft to the touch. Remove from the baking sheet to cool on wire racks. When cool, the cookies can be frosted with the icing of your choice.

Reviews and suggestions:
If you are looking for a soft gingerbread cookie, after baking, this is the recipe for you. Dough cuts and handles nicely. I feel the spices should have been more intense. I will frost these with lemon flavored icing.

Not too spicy and I had the ingredients on hand. Will be part of our holiday traditions..

Delectable. Use only 3/4 cup molasses, it's enough. You want these sweet and spicy, not too molasses-rich.


Copyright 2007 BustersRecipes.com
Gingersnaps

3/4 cup Mazola oil
1 cup sugar
1 egg
1/4 cup molasses
2 cups flour
1 1/2 tsp. soda
1 tsp. cloves
1 tsp. cinnamon
1 tsp. ginger

Mix oil, sugar, egg and molasses. Sift in dry ingredients.
Roll dough into small balls and roll in sugar. Place balls on
ungreased cookie sheet. Bake 350 degrees F for 8-10 minutes.


Copyright 2007 BustersRecipes.com
Girl Scout Mint Cookies

1 box devil’s food cake mix
2 eggs
2 tbsp. each water, cooking oil
1/2 cup cocoa
1 pkg. chocolate chips
2-3 drops Wilton’s® Candy Mint Flavoring

Directions
Preheat oven to 400° F. Combine cake mix, eggs, water, cooking oil and cocoa. Blend these together well; this will be a very sticky.

Let stand for 20 minutes, and then shape into very small 1/2" balls.
Place on a cookie sheet 2" apart, and smash down flat. Spray a large spoon with Pam® to make them flat. Bake for about 8 minutes. Let cool until they reach room temperature.

Heat chocolate chips in microwave, or a double boiler. When completely melted add a couple drops of mint flavoring. Be careful not to add too much, it is powerful. Spread melted chocolate on cookies, or dip cookies into chocolate. Let sit and harden.

Refrigeration will accelerate the process.


Copyright 2007 BustersRecipes.com
Golden Sesame Cookies

3 T. sesame seeds
1/2 cup light brown sugar
1/4 cup white sugar
1/2 cup margarine, at room temperature
1/2 cup chunky peanut butter
1 egg
1 1/3 cup flour
1/2. t. salt
1/2 t. baking soda
1/2 t. nutmeg


Copyright 2007 BustersRecipes.com
Grand Slams

2 1/2 cups flour -- sifted
1 cup shortening or butter
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup sugar
1 cup brown sugar
1 teaspoon salt
2 eggs
1 cup coconut -- shredded
1 cup crispy rice cereal
1/2 cup chopped pecans

Cream together first seven ingredients. Add eggs one at a time, mixing with an electric mixer after each. Stir in coconut, crispy rice cereal and pecans. Chill dough for 10 minutes. Drop by teaspoonfuls on ungreased cookie sheet. Bake for 10 minutes at 325 degrees.


Copyright 2007 BustersRecipes.com
Grandma Todd's No Bake Cookies

2 cups sugar
1/4 cup unsweetened cocoa powder
1 stick butter
1/2 cup milk
1 tsp. vanilla extract
3 cups uncooked oatmeal

Combine sugar, cocoa, butter and milk in a saucepan. Heat until boiling and boil for one full minute, stirring constantly. Remove from heat and stir in vanilla extract. Let mixture stand for 5 minutes. Pour over oatmeal and mix. Drop by teaspoons onto wax paper and let sit until firm.

Be careful with these - if you don't boil it long enough, the cookies turn out like muddy glops. If you boil it too long, the cookies are hard as rocks. But when they are done just right, they are so good!!!


Copyright 2007 BustersRecipes.com
Grandmother's Jelly Cookies

1 1/2 cups sugar
1 cup butter or regular margarine, softened
1 egg
1 1/2 tsp vanilla
3 1/2 cups flour
1 tsp salt
3/4 cup jelly preserves

In a large bowl, cream together sugar and butter until light and fluffy. Add the egg and vanilla. Beat well. Stir in the flour and salt. Mix well. Stir to make a smooth dough. If batter gets too hard to handle, mix well hands. Cover and refrigerate about two hours. Preheat oven to 375 F. Lightly grease baking sheets. On a lightly floured board, roll out half of the dough to about 1/8 inch thick. Cut out cookies with a 2 1/2 inch round cookie cutter. Roll out remaining dough. Cut with a 2 1/2 inch cutter with a hole in the middle. Place on prepared baking sheets. Bake for 8 to 10 minutes or until lightly browned. Cool about 30 minutes. To serve, spread preserves on the plain cookies and top with cookies that have the hole in the middle. Yield: about 3 dozen cookies


Copyright 2007 BustersRecipes.com
Granny's Shortbread Cookies

INGREDIENTS:
1 cup butter, softened  
1/2 cup confectioners' sugar  
1/2 teaspoon salt  
1/8 teaspoon ground nutmeg  
1 egg yolk  
2 cups all-purpose flour  
1 (2.25 ounce) jar red decorator sugar  
1 (10 ounce) jar maraschino cherries, drained

DIRECTIONS:  
1. Preheat oven to 350 degrees F (175 degrees C).  
2. Cream together the butter, sugar, salt, nutmeg and egg yolk. Add the flour a little at a time until mixture is stiff.  
3. Place onto floured board and knead lightly until the dough begins to crack. Roll out 1/4 inch thickness and cut into desired shapes.  
4. Place on un-greased cookie sheet, decorate with colored sugar crystals and maraschino cherries.  
5. Bake for 10 minutes or until golden brown.  


Copyright 2007 BustersRecipes.com
Gum Drop Chewies

3/4 cup (175 mL) Golden Crisco Shortening
1/2 cup (125 mL) lightly-packed brown sugar
1/2 cup (125 mL) granulated sugar
1 egg
2 tsp (10 mL) vanilla
1 cup (250 mL) all-purpose flour
1 cup (250 mL) quick oats
1/2 cup (125 mL) flaked coconut
1-1/2 tsp (7 mL) baking powder
1/2 tsp (2 mL) baking soda
1 cup (250 mL) small gum drops, cut in chunks

1. Preheat oven to 350°F (180°C).
2. Cream shortening, sugars, egg and vanilla in large bowl on medium speed of electric mixer until light and fluffy.
3. Combine flour, oats, coconut, baking powder and baking soda. Add to creamed mixture; mix well. Stir in gum drops. Drop dough by spoonfuls onto greased baking sheets.
4. Bake at 350°F (180°C) for 10 to 12 minutes, or just until golden.

Makes: About 4 dozen cookies


Copyright 2007 BustersRecipes.com
Half Moons

Categories: Cookies

Yield: 24 servings
3/4 c Butter or margarine
(i use butter)
1 c Sugar
2 Eggs
1 c Sour milk
(add 1 tbls. vinegar to milk
(let stand 15 minutes
3 1/2 c Flour
1 ts Baking soda
(mix dry ingredients together)
1 ts Baking powder
1/2 ts Salt
1 ts Vanilla
Mix shortening and sugar together, beat. Add eggs, one at a time. Add sour milk alternately with flour mixture. Then add vanilla. Drop 6-8 tablespoonfuls onto lightly greased cookie sheet. (Space them widely apart)
Bake at 350 for about 10 minutes. Should be brown around edges. Makes about 24 cookies(large) Frost half with chocolate and half with vanilla frosting.


Copyright 2007 BustersRecipes.com
Hamantashen Cookies

You will need:

½ lb margarine;
8 tsp sugar;
3 ¼ cup flour;
2 tsp baking powder;
¼ tsp salt;
3 tsp orange juice;
2 eggs;
2 tsp vanilla

Filling:
1 jar favorite jam or poppy seed filling;
¼ chopped nuts;
sugar and

cinnamon.

Directions:

Cream the margarine and sugar. Sift the dry ingredients and add to margarine and sugar mixture. Mix well. Add the eggs, orange juice and vanilla. Knead until dough forms and divide into 6 sections. Refrigerate until chilled.

Roll out sections on a floured board. Use a glass as a cutter for forming circles for the hamentashen shape. Place a tsp of filling into each circle and fold into a triangle by pinching the edges together. Bake in 325 degree oven for 25 minutes.


Copyright 2007 BustersRecipes.com
Hamburger Cookies

2 Tbls. vanilla frosting
12 vanilla wafers
2 Tbls. green tinted coconut
6 chocolate-covered round mint cookies or patties
Honey, warmed
Sesame seeds

For each hamburger cookie, spread 1/2 tsp. of frosting on flat side of vanilla wafer. Place 1 tsp. coconut and 1 mint cookie on frosting. Spread flat side of second vanilla wafer with 1/2 tsp. frosting; place frosting side down on mint cookie. Brush top of "hamburger" with honey; sprinkle with sesame seeds. Repeat to make 5 more cookies.

Makes 6 cookies.


Copyright 2007 BustersRecipes.com
Happy Pumpkin Faces

Ingredients:

- 2 cups brown sugar
- 1/2 cup butter or margarine
- 1/2 cup shortening
- 2 eggs
- 2 cups flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 2 cups quick cooking oats
- 1 cup plain M & M's
- 1 can vanilla frosting
- food coloring - Plain M & M's harvest colors

Preheat oven to 350 degrees.

In large mixing bowl, beat sugar, butter and shortening until lightly fluffy. Add eggs, one at a time, beating well after each addition. Stir in flour, baking soda, salt and cinnamon; fold oats and plain M & M's into batter.

On baking sheets, place heaping tablespoons of batter about 3 inches apart. Shape dough into an oval. Add a bit of dough for stem. Bake 12-14 minutes or until golden brown. Remove from cookie sheets to wire racks to cool. Spread with frosting, tinted with food coloring if desired; decorate with harvest color M & M's.


Copyright 2007 BustersRecipes.com
Harvest Cookies - Sugar Free

1/3 cup vegetable oil
1 large egg
1 cup squash, cooked, drained, and mashed
1 1/2 cups unbleached white flour
1/2 teaspoon baking powder
1 teaspoon nutmeg
1/2 teaspoon cinnamon
1 1/2 cups finely chopped dates
walnut pieces -- topping

Beat together oil, egg, and squash. Add flour, baking powder, and spices. Beat well and stir in chopped dates. Drop batter by small teaspoonfuls onto oiled baking sheets. Top each cookie with a walnut piece. Bake at 350 degrees for 10 minutes or until firm to the touch. Cool on wire racks.


Copyright 2007 BustersRecipes.com
Healthy Banana Cookies

3 large bananas  
1 cup chopped dates  
2 cups rolled oats  
1/3 cup cooking oil  
1 tsp. vanilla extract

1 Preheat oven to 350 degrees F.

2 In a large bowl, mash the bananas. Stir in oats, dates, oil and vanilla. Mix well and allow to sit for 15 minutes.

3 Drop by teaspoonfuls onto an ungreased cookie sheet. Bake for 20 minutes or until brown.

Makes 3 dozen


Copyright 2007 BustersRecipes.com
Hershey's Doubly Chocolate Cookies

1 cup (2 sticks) butter or margarine, softened
1+1/2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup Hershey's Cocoa
3/4 tsp. baking soda
1/4 tsp. salt
2 cups (12-oz.pkg.) Hershey's semi sweet chocolate chips
1/2 cup coarsely chopped nuts (optional)

Heat oven to 350 degrees F. In large mixer bowl, beat butter, sugar, eggs and vanilla until light and fluffy. Stir together flour, cocoa, baking soda and salt; add to butter mixture. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes or just until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. About 4+1/2 dozen cookies.


Copyright 2007 BustersRecipes.com
Hidden Kiss Cookies

1 cup granulated sugar
1/2 cup firmly packed brown sugar
1/2 cup margarine softened
1/2 cup shortening (Crisco)
2 eggs
1 teaspoon vanilla extract
3 1/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
60 (about) unwrapped Hershey's Kisses
1/2 finely ground nuts (optional)

Preheat oven to 400 degrees. Cream together butter, shortening, eggs, brown sugar and granulated sugar. Mix all ingredients together. Mix until well creamed and fluffy. Stir in flour, baking soda, and salt. Blend well. Add nuts if desired.

Shape about 1 tbsp of dough around each chocolate kiss. Place about 2 inches apart on an ungreased cookie sheet. Bake until light brown, about 8-10 minutes (I baked them 7 minutes). Cool. Makes 5 dozen.


Copyright 2007 BustersRecipes.com
High Energy Oatmeal Cookies

1 cup whole wheat flour
1/2 cup oat bran
1 teaspoon cinnamon
1 1/2 cup raisins/chopped dried apricots or cherries
1/2 cup packed brown sugar
1/2 cup canola oil
1 egg or 2 egg whites slightly beaten
2 teaspoon vanilla extract
1 teaspoon baking soda dissolved in 1 teaspoon hot water
1 1/2 cup oatmeal
1/2 cup pecans/walnuts/ almonds coarsely chopped

In a large mixing bowl, combine whole wheat flour, oat bran and cinnamon pluss half the dried fruit, set aside. In the food processor or blender, combine the brown sugar and oil, puree. Add the remaining dried fruit and puree again. Add egg, vanilla and baking soda and puree just to combine. By hand, combine the liquid and oatmeal with the dry ingredients, adding them alternately and mixing well. Fold in the nuts. This makes a fairly dry dough. Spoon onto a lightly greased baking sheet and bake in a preheated oven at 375 degrees for 10-12 minutes or until lightly browned.


Copyright 2007 BustersRecipes.com
Holiday Chocolate Butter Cookies

1/2 cup sugar
3/4 cup butter -- softened
1 egg yolk
1 teaspoon almond extract
1 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa

Heat oven to 375. In large bowl combine all ingredients except flour and cocoa. Beat at medium speed until light and fluffy. Gradually add flour and cocoa until well mixed. Shape rounded teaspoonfulls as desired. Place one inch apart on cookie sheets. Bake for 7-9 minutes or until set. Cool. Decorate with melted chocolate chips, melted almond bark, nuts, colored sugars, candied fruit, candies, cherries, etc!


Copyright 2007 BustersRecipes.com
Holiday Sour Cream Hermits

1/2 cup butter
1 cup light brown sugar packed
1 egg
1 cup sour cream
1/2 cup candied fruit chopped
1/2 cup raisins
1/2 cup nuts
1 1/2 cup flour
1 teaspoon cinnamon
1/2 teaspoon baking soda
1/4 teaspoon nutmeg
1/8 teaspoon ground cloves
Candied cherries

Cream butter; gradually add sugar and continue beating until light and fluffy. Add egg. Blend in sour cream. Mix together flour, cinnamon, baking soda, nutmeg and ground cloves. Gradually add to creamed mixture, reserving a small portion of flour. To the remaining flour add candied fruit, raisins and nuts; stir into butter. Drop by rounded teaspoon 2 inches apart on baking sheets. Top each with a piece of candied cherry. Bake in oven at 375 degrees for 10-12 minutes. Remove immediately to a wire rack to cool.


Copyright 2007 BustersRecipes.com
Holiday Sugar Cookies

1 pkg (8-oz) softened cream cheese
1/2 cup margarine
1/3 cup sugar
1/2 teaspoon vanilla
2 cup vanilla
Strawberry/apricot preserves

Mix cream cheese, margarine, sugar and vanilla in electric mixer until well blended. Add flour; mix well. Divide dough into 2 equal portions. Wrap each portion. Chill 1-2 hours.

CHRISTMAS CUT OUTS: Preheat oven to 375 degrees. Roll one portion dough to 1/8 inch thickness on lightly floured surface; cut with 3 1/2 inch christmas tree cutter. Place on ungreased cookie sheet. Cut several holes in half of cookies with large straw. Bake 10 minutes. Cool. Spread whole cookies with preserves; top each with one cut-out cookie. Sprinkle with powdered sugar.

CANDY CANE COOKIES: Preheat oven to 375 degrees. Divide remaining dough portion in half. Knead 1 tablespoon cocoa into one-half of dough. Shape each dough portion into 15 balls. Roll into 6 x 1/4 inch ropes. Overlap plain and chocolate ropes to form candy canes. Bake 10-12 minutes or until lightly golden brown. Cool.


Copyright 2007 BustersRecipes.com
Homemade Cracker Jacks

2 sticks butter
1/2 cup white corn syrup
1 Tbsp. vinegar
2 cups brown sugar
1/4 tsp. baking soda
1 tsp. vanilla
1 cup peanuts
5 qt popped corn

Boil butter, corn syrup, vinegar and brown sugar for 5 minutes. Remove from heat and add baking soda, vanilla and peanuts. Pour over popped corn and stir. Bake for 1 hour at 250 degrees, stirring every 15 minutes. Cool before serving. Store in plastic to retain freshness.


Copyright 2007 BustersRecipes.com
Honey Balls

1 cup honey
1 cup peanut butter
2 cups dry milk
1 cup corn flakes -- crushed

Cream honey and peanut butter; mix with milk solids. Shape in balls. Roll in crushed corn flakes.


Copyright 2007 BustersRecipes.com
Honey Merry Christmas Cookies

1/3 cup shortening 1/3 cup sugar
1 egg 2/3 cup honey
1 teaspoon lemon extract 2 3/4 cup flour
1 teaspoon soda 1 teaspoon salt

Mix ingredients. Chill dough 2-3 hours. Roll out dough and cut. Sprinkle with colored sugar. Bake at 375 degrees for 8-10 minutes.


Copyright 2007 BustersRecipes.com
Honey Roasted Peanut Cookies

1 cup butter, softened
1 cup brown sugar
1 egg
1 tsp. vanilla extract
2 cups all-purpose flour
1/2 tsp. baking powder
1/4 tsp. salt
2 cups honey roasted peanuts
Sugar

Pre-heat oven to 375 degrees. Beat butter with an electric mixer until creamy; gradually add brown sugar. Add egg and vanilla, beating well. Combine flour, baking powder and salt; gradually add to butter mixture, then stir in peanuts. Shape dough into balls; place 2 inches apart on a baking sheet then dip the bottom of a glass in sugar and flatten each ball to one-quarter-inch thickness. Bake for 8 minutes, or until edges are golden. Cool on baking sheet briefly, then move to wire racks.


Copyright 2007 BustersRecipes.com
Hoot Owl Cookies

3/4 cup butter/margarine softened
1 cup packed light brown sugar
1 egg
1 1/2 teaspoon vanilla extract
2 1/4 cup all purpose flour
2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup cocoa
1/4 teaspoon baking soda
1 tablespoon water
1/4 cup peanut butter chips
1/2 cup whole cashews

In large mixer bowl, beat butter, brown sugar, egg and vanilla. Stir together flour, baking powder and salt; add to butter mixture, blending well. Remove 2 cups dough and set aside. Stir together cocoa and baking soda; add to remaining dough in bowl. Add water, kneading until smooth. Divide reserved dough in half. On floured surface, roll each part into rectangle, 10 by 4 inches. Divide chocolate dough in half; shape each part into 10 inch roll. Place a chocolate in center of each rectangle. Mold sides of plain dough around chocolate roll, forming large roll. Wrap rolls in plastic wrap; chill at least 3 hours or overnight. Heat oven to 350 degrees. Cut rolls into 1/4 inch slices. To form each cookie, place two slices with sides touching onto greased cookie sheet. Pinch a corner of each slice to form ears. Place a peanut butter chip in center of each slice for eyes; press a whole cashew between slices for beak. Bake 7-9 minutes or until set. Remove from cookie sheet to wire rack. Cool completely.


Copyright 2007 BustersRecipes.com
Hungarian Poppy Seed Cookies

1/2 cup milk
1 cup poppy seeds
1 1/2 cup unbleached flour
1 teaspoon baking soda
1/4 teaspoon nutmeg
1 cup butter
1/2 teaspoon lemon rind/extract
1/2 cup maple syrup


Copyright 2007 BustersRecipes.com
Ice Cream Cookies

Yield: 2 Dozen

1/2 c Sugar
1/2 c Shortening

1 Egg
1 ts Vanilla
1 c Sifted Flour

1/2 c Chopped nuts (optional)

Cream together sugar and shortening, add egg and vanilla; mix thoroughly. Stir in flour, then nuts. Drop by small rounded spoonfuls on a lightly greased cookie sheet. Bake at 350F degrees for 6 to 8 minutes, or until lightly browned on the bottom. Serve with your favorite ice cream.


Copyright 2007 BustersRecipes.com
Iced Pumpkin Cookies

1 cup unsalted butter
1 cup sugar
1 cup cooked, pureed pumpkin (fresh or canned)
1 egg
1 teaspoon pure vanilla extract
2 cups unbleached all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon freshly grated nutmeg
1 cup walnuts, coarsely chopped
1 cup raisins

Icing:

2 cups sifted confectioners' sugar
1/4 cup butter, softened
1 teaspoon vanilla
3 tablespoons whipping cream, fresh orange juice or rum

Preheat oven to 350 degrees. Cream butter and sugar until fluffy. Add pumpkin, egg and vanilla and mix well. Combine flour, baking powder, baking soda, salt, cinnamon and nutmeg. Stir into butter mixture until well blended. Add nuts and raisins. Drop by teaspoonful onto parchment covered baking sheet, about 2 inches apart. Bake about 15 minutes, or until golden. Cool.

Icing

Cream confectioners' sugar and butter. Add remaining ingredients and beat until smooth. (If icing is too thin, add more confectioners' sugar; if too thick, add more cream, orange juice or rum.) Drizzle over cookies.

Yield: 6 dozen Iced Pumpkin Cookies


Copyright 2007 BustersRecipes.com
Inside-Out Chocolate Chip Cookies

These unusual chocolate chip cookies are inside-out because they're chocolate cookies with white chocolate chips.

1 cup granulated sugar
3/4 cup packed brown sugar
3/4 cup butter or margarine, softened
1/2 cup shortening
1 teaspoon vanilla
2 eggs
2 1/2 cups Gold Medal® all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups white baking chips
1 cup chopped nuts

1. Heat oven to 350°F.
3. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
4. Bake 10 to 12 minutes or until set. Cool slightly; remove from cookie sheet. Cool on wire rack.


Copyright 2007 BustersRecipes.com
Irish Scones

1 3/4 cup all purpose flour
2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon sugar
3 tablespoon butter/margarine/or
other shortening
2/3 cup milk

Sift the baking powder, flour, salt and sugar into a
large bowl. Cut the butter into this mixture until it
resembles coarse meal. Add milk and form a soft dough. Pat
out by hand on a floured board and form a circle 1/2 inch
thick. Cut in wedges and either bake on a floured griddle
over medium heat about 15 minutes or until lightly
browned, turning once, or bake in the top of a preheated
375 degree even for 15 minutes. Serve hot, split and
buttered, with jam or, if cold, split and toast before
serving the same way.


Copyright 2007 BustersRecipes.com
Irresistible Peanut Butter Marbles

1 pkg (18 ounces) refrigerated peanut butter cookie dough
2 cups milk chocolate mini baking bits, divided
1 cup crispy rice cereal, divided (optional)
1 pkg (18 ounces) refrigerated sugar cookie dough
1/4 cup unsweetened cocoa powder

In a large bowl, combine peanut butter dough, 1 cup milk chocolate mini baking bits, and 1/2 cup cereal, if desired. Remove dough to a small bowl. Set aside. In a large bowl, combine sugar dough and cocoa powder until well blended. Stir in the remaining 1 cup milk chocolate mini baking bits and the remaining 1/2 cereal, if desired. Remove half of the dough to a small bowl. Set aside. Combine half of the peanut butter dough with half the chocolate dough by folding together just enough to marble. Shape the marbled dough into a 8 x 2 inch log. Wrap the log in plastic wrap. Repeat with remaining doughs. Refrigerate logs for 2 hours. To bake, preheat oven to 350 F. Cut the dough into 1/4 inch thick slices. Place about 2 inches apart on ungreased cookie sheets. Bake for 12 to 14 minutes. Cool for 1 minute on cookie sheets. Cool completely on wire racks.


Copyright 2007 BustersRecipes.com
Italian Anisette Cookies makes about 18

4 cups all-purpose flour
1 cup granulated sugar
1/2 cup milk
2 eggs
6 tablespoons baking powder
3/4 cup vegetable oil
1 tablespoon anise extract

icing
1 teaspoon anise extract
1 cup powdered sugar
2 tablespoons hot water

Preheat oven to 375F.
In large bowl, mix flour, baking powder and sugar. Make a well in the center and add oil, milk, 1 tablespoon anise extract, and eggs. Mix together until dough is sticky. Oil fingers and pinch off dough in 1 inch pieces. Roll into a ball and place on a lightly greased cookie sheet, 1 inch apart, flatten top slightly. Bake for 8 minutes. Dip cookies in icing while warm. Icing: Blend 1 teaspoon anise extract, powdered sugar and enough hot water to form a smooth icing.


Copyright 2007 BustersRecipes.com
Italian Chocolate Cookies

1 cup sugar
1/2 cup cocoa
1/8 cup cinnamon
1/8 tsp. salt
1/8 tsp. ground allspice
1 cup coffee (liquid)
1/4 lb. (4 oz.) melted Crisco
1/4 cup chopped walnuts
1/2 tsp. vanilla
1/4 cup grape jelly
1 Tbsp. baking powder
4 cups flour

Frosting:
confectionery sugar
milk

Mix sugar, cocoa, cinnamon, salt, and allspice together in a large bowl. Add lukewarm coffee and melted Crisco. Add vanilla, walnuts, and jelly. Add 1 cup of flour and baking powder. Keep on adding flour, 1 cup at a time, until dough is formed. The dough should be stiff, but sticky.

Take by tablespoons and roll to form a ball in your hand. Place on slightly greased cookie sheets. Bake in 400°F oven for about 10 minutes. Remove from oven and cool. Frost when completely cool.

Frosting: Make a runny glaze with the confectionery sugar and milk. Toss cookies in the bowl of frosting, remove and dry on wax paper. Store in an airtight container.

Makes 8 dozen

NOTE: The 1/8 cup of cinnamon is correct. Also, these cookies cook up like brownies; be careful not to over cook.


Copyright 2007 BustersRecipes.com
Italian Cookies

1 cup sugar -- rounded
1 cup butter
4 cups flour
3 tablespoons baking powder
5 eggs
2 tablespoons vanilla

Blend butter and sugar. Mix flour and baking powder and add to butter and sugar mixture. Blend with hands until mixed very well. Add beaten eggs and vanilla. Knead until oily. After shaping, bake at 400 degrees for 8-10 minutes on lightly greased baking sheet.

To shape, divide dough into thirds.
Chocolate - Add 2 tablespoons cocoa, a dash of cinnamon and 1/2 cup chopped nuts to one third of the dough. Mix well. Shape into 1-inch balls. After baking and cooling, frost with an icing made of powdered sugar, butter and a little cocoa.

Almond
Add 1 teaspoon anise flavoring (liquid) to one third of the dough. Shape into 1-inch balls. After baking and cooling, frost with an icing made from powdered sugar, vanilla and milk.

Sesame
Add 1 teaspoon anise flavoring to one third of the dough. Shape into small finger lengths and roll in sesame seeds.

Another option
Add 1 teaspoon almond flavoring to one third of the dough. Divide in half. Color one half light pink, one half light green. Pat one half of the dough out into a 3x6-inch rectangle. Pat the other half down on the first half. After baking, frost and cut into diagonal slices. The chocolate cookies can also be shaped this way. After frosting, sprinkle with some chopped nuts. The almond-flavored ball-shaped cookies could also be tinted pink/green.

NOTES The diagonally-cut cookies are faster to shape but be aware that they break easily while they are being cut. Try using a very sharp, non-serrated knife. I don't know how many cookies a recipe makes, but it makes lots. To make frosting the ball-shaped cookies easier, hold them upside down over a bowl of frosting, dip and twirl. Good luck. I'm not an expert, but I've made these a few times. They are challenging, but worth the effort.


Copyright 2007 BustersRecipes.com
Italian Lady Fingers

1 cup sugar  
4 eggs  
2 tsp. baking powder  
2 cups flour  
1 tbs. vanilla  
1 tsp. almond extract

Mix sugar and eggs thoroughly.  
Sift flour with baking powder and add to mixture, mixing thoroughly  
Add flavoring and mix until smooth and creamy.  
Shape batter 1 in. by 2 1/2 in. cookies and place on greased cookie sheet.  
Bake at 375 for 10 minutes or until light brown.


Copyright 2007 BustersRecipes.com
Italian/Mexican Wedding cookies

1 1/2 Cups butter or margarine (unsalted if possible)
3/4 Cup powdered sugar
3/4 teas salt
1 1/2 cups almonds grounded
4 1/2 teasp Vanilla
3 Cups Flour

Cream butter or margarine. Slowly add powder sugar and salt. Beat til fluffy. Add almonds and vanilla. Add flour slowly. Shape into balls or crescents with about 1tsp each cookie (I use a melon baller scoop) Bake at 325 for 15-20 min on ungreased pan

cool a little and then roll in more powder sugar


Copyright 2007 BustersRecipes.com
Italian Sesame Cookies

INGREDIENTS:

- 2 sticks Margarine or Butter
- 3 cups Flour
- 2/3 cup Sugar
- 1 teas. Baking Powder
- 1/2 teas. Salt
- 1 teas. Vanilla
- 1 Egg
- 1/2 cup Milk
- Sesame seeds

Cut margarine into flour. Add sugar, baking powder, salt, vanilla and egg. Mix well. Take a piece of dough the size of a walnut and roll out to the size of the little finger. Dip in milk, then roll in sesame seeds. Place on a greased cookie sheet and bake about 10 minutes in a 350 degree oven.


Copyright 2007 BustersRecipes.com
Italian Wine Cookies

1 cup butter or margarine -- softened
2 cups sugar
2 egg yolks
5 cups sifted flour
dash salt
2/3 cup sweet Marsala or sherry
1 egg white
Chopped nuts

Cream butter and sugar. Add egg yolks and beat until light. Add sifted dry ingredients alternately with wine and mix well. Chill. Roll out thin on floured board and cut with 2" cookie cutter. Place on ungreased cookie sheets, brush with slightly beaten egg white and sprinkle with nuts. Bake at 325 degrees for 8-10 min.


Copyright 2007 BustersRecipes.com
Jamaicas

2 cups flour
2 1/2 teaspoon baking powder
1/2 teaspoon salt
2/3 cup butter
2 1/2 cups brown sugar
3 eggs
1 teaspoon vanilla
1 cup coarsely chopped nuts
1 1/4 cup carob chips


Copyright 2007 BustersRecipes.com
Jan Hagel

1 cup butter (2 cubes)
1 cup sugar
1 egg, separated
2 cups flour
1 tsp. cinnamon
1 T water
1/2 cup nuts, finely chopped (pecans, almonds or walnuts)

Cream butter and sugar; add egg yolk; beat well. Sift together flour and cinnamon. Stir into butter mixture; mix well. Pat into greased baking pan 13x9 inches. Beat egg white with water until frothy. Brush top of cookie mixture; sprinkle with nuts. Bake at 350 degrees for 20-25 minutes, until lightly browned. Cut immediately into 3x1 inch squares. Remove from pan to cool.


Copyright 2007 BustersRecipes.com
Jell-o Cookies

1 cup butter
1-1/2 cup powdered sugar
1 large package jell-o
1 teaspoon vanilla
2-1/2 cups flour
1 egg
1 teaspoon baking powder
1 teaspoon cream of tartar

Mix ingredients. Refrigerate at least 3 hours. Roll out on floured cloth to 1/8". Cut out circles. Place on greased cookie sheet at least 1" apart. Bake at 375° for 10 minutes.


Copyright 2007 BustersRecipes.com
Jewel Biscotti

Yield: 20 servings

2 c Sifted all-purpose flour
1 c Granulated sugar
1 ts Baking powder
3 Large eggs
2 tb Kirsch
2 tb Grand Marnier
1 ts Almond extract
1/2 c Chopped natural almonds
1/2 c Chopped glace cherries

Preheat the oven to 300 degrees. Butter and flour a large baking sheet. Mix the flour, sugar, and baking powder in a large bowl. In a small bowl, whisk together the eggs, kirsch, Grand Marnier, and almond extract. Add this mixture to the flour mixture. Stir in the almonds and cherries. Spoon the dough onto the prepared baking sheet and form it into a strip about 10 inches long, 5 inches wide, and 1/2 inch thick. Bake in the preheated oven for 45 minutes, or until set and firm to the touch. The dough shouldn't be hard. Remove from the oven and slice diagonally with a serrated knife into 1/2-inch slices.

(Discard the thick end pieces.) Arrange the slices on the baking sheet and return to the oven for 45 to 60 minutes, or until lightly brown. Let the biscotti cool for about 5 minutes on the baking sheet, then transfer them to wire racks to cool completely. Store in an airtight container for up to 2 weeks. Makes 20 cookies.


Copyright 2007 BustersRecipes.com
Jiffy Peanut Butter Chews

1 can condensed milk, sweetened
1/2 cup peanut butter
2 cups graham cracker crumbs

Mix together until smooth. Drop by teaspoonful 1 inch apart onto greased cookie sheet. Bake at 350 for 15 minutes.


Copyright 2007 BustersRecipes.com
Jocelyn's Chocolate Fudge Bars

(Fudge Mint Cookies)

1 stick (1/2 cup) of butter
2 oz. (2 squares) unsweetened baking chocolate
1 cup sugar
2 eggs
1 cup flour
1/2 tsp. salt
1/2 tsp. baking soda
1/2 tsp. vanilla or peppermint extract
1 cup chocolate chips

Glaze:
1 cup powdered sugar
1 TBSP (or more) milk
1/2 tsp. peppermint extract

Melt the butter and the unsweetened chocolate. When the bowl is cool, add the sugar, beat in the eggs, mix in the flour, the salt, and the baking soda. Add the vanilla. Spread into a greased jellyroll pan (that is, 11x17). It won't be trivial; you'll have to use a knife or something to spread it smoothly into all four corners. Sprinkle with the chocolate chips, and bake at 350 F for 8 minutes or so.

Glaze: Mix up the ingredients. It should be like a glaze that will pour, thickly. Add a couple of drops of food coloring if desired. When the cookies come out of the oven, spread the glaze. Cool slightly, and cut while still warm. (If you wait too long, the glaze will crack when you try to cut the cookies.)


Copyright 2007 BustersRecipes.com
Johnny Ohs

1/4 cup corn oil margarine
1 egg
2 egg whites
2 teaspoon vanilla
1/2 cup bleached flour
1/4 cup millers bran
1/4 cup whole wheat flour
1 1/2 teaspoon baking powder
1/4 teaspoon cinnamon
1 cup chopped dates
1 cup shredded coconut
1 cup black walnut pieces
1/3 cup raisins

Mix margarine, egg, egg whites and vanilla until smooth. In another bowl, combine flour, bran, baking powder and cinnamon. Add to creamed mixture and blend. Add dates, coconut, walnuts and raisins. Mix well. Form dough in roll. Wrap in wax paper and chill or freeze at least 2 hours. Cut roll into slices. Bake on ungreased cookie sheet at 350 degrees for about 15 minutes, or until lightly browned on bottom.


Copyright 2007 BustersRecipes.com
Jubilees

1/2 cup butter or margarine
1 cup white sugar
2 eggs
1 tsp vanilla
1 1/2 cup all purpose flour
1 tsp baking powder
1/2 tsp salt
1/4 tsp baking soda
2 cup cornflakes, crumbled
jam or jelly

In a large bowl, cream butter and sugar. Add eggs and vanilla and mix well. Sift together flour, baking powder, baking soda and salt and add to creamed mixture. Stir until well blended.

Refrigerate dough until firm. Preheat oven to 350 degrees F. Roll dough into 1 inch balls and roll in crushed corn flakes. Place on cookie sheets, about 2 inches apart. Indent the center of each ball with your thumb and fill with 1/2 tspful of jam or jelly. (I use red and green for Holidays.) Bake for 15 to 20 minutes or until firm.


Copyright 2007 BustersRecipes.com
Jumbo 3-Chip Cookies

4 cups flour
1 tsp baking powder
1 tsp baking soda
1 1/2 cups (3 sticks) butter, softened
1 1/4 cups granulated sugar
1 1/4 cups brown sugar, packed
2 large eggs
1 tbsp vanilla
1 cup (6 ounces) milk chocolate morsels
1 cup (6 ounces) semi-sweet chocolate morsels
1/2 cup white chocolate morsels
1 cup chopped nuts

Preheat oven to 375 F. Combine flour, baking powder, and baking soda in a medium bowl. Beat butter, granulated sugar, and brown sugar in a large mixer bowl until creamy. Beat in the eggs and vanilla. Gradually beat in the flour mixture. Stir in the morsels and nuts. Drop dough by level 1/4 cup measure about 2 inches apart onto ungreased baking sheets. Bake for 12 to 14 minutes or until light golden brown. Cool on baking sheets for 2 minutes. Remove to wire racks to cool completely.


Copyright 2007 BustersRecipes.com
Jumbo Corn Flake Cookies

1 3/4 c flour
1 tsp baking owder
1/2 tsp baking soda
1/4 tsp salt
1 c margarine, softened
1 c sugar
2 eggs
1/2 tsp vanilla
6 c Kellogg's Corn Flakes cereal, crushed to 4 cups, divided
1/2 c milk chocolate morsals
Pam

Stir together flour, baking powder, soda and salt. Set aside.

In a large mixing bowl, beat together margarine and sugar till light and fluffy. Add eggs and vanilla. Beat well. Add flour mixture, mixing till combined.

Fold in 2 c Corn Flakes cereal and morsels. Drop batter from 1/4 c measure. Roll in remaining cereal. Place on baking sheets coated with Pam. Flatten to 3" diameter.

Bake at 350° for about 15 minutes or till light golden brown. Remove immediately to baking sheets. Cool on wire racks.
Makes about 16 Monster Sized Cookie


Copyright 2007 BustersRecipes.com
Jumbo Oat Cookies

3/4 cup sugar
1/3 cup (5 1/3 tablespoon) softened margarine
1/3 cup light corn syrup
2 slightly beaten egg whites
1 teaspoon almond extract
2 1/4 cup quaker oats uncooked
1 cup all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt optional
3 tablespoon sliced almonds

Heat oven to 350 degrees. Beat sugar, margarine and corn syrup until fluffy. Add egg whites and extract; mix well. Gradually add combined remaining ingredients; mix well. Drop by 1/4 cup measure about 2 inches apart onto ungreased cookie sheet. Press into 3 inch circles. Bake 14-16 minutes or until light golden brown. Cool 1 minute; remove to aluminum foil. Store tightly coveres.
Kahlua chunk cookies

1 package dry chocolate chip cookie mix, 1 pound 1 1/2 ounces, found on baking aisle
7 tablespoons softened butter
1 large egg, beaten
4 tablespoons Kahlua or other coffee liqueur
3 tablespoons instant espresso or instant coffee crystals
1 tablespoon ground coffee beans
1 cup bittersweet chocolate chunks (recommended: Ghiradelli brand)
4 ounces walnut pieces

Preheat oven to 375 degrees F.

Place racks in center of oven. In a mixing bowl, make a well in the center of dry chocolate chip cookie mix. Add softened butter, egg, Kahlua, instant coffee and ground coffee, chocolate chunks and walnuts. Mix well to combine all ingredients into cookie dough. Scoop with a small scoop or by heaping tablespoons and drop cookies 2 inches apart on ungreased nonstick cookie sheet or sheets lined with parchment paper. Bake cookies in batches 9 to 11 minutes or until crisp and browned at edges. Transfer to wire rack to cool and serve.


Copyright 2007 BustersRecipes.com
Keebler Almond Shortbread Cookies

Ease of Cooking: Medium Difficulty

Serving Size: 48 cookies

Notes:
using the product Butter Buds is a great way to add butter flavor into the cookies. recommend the Demarle Non Stick Baking Liner with this.

Ingredients:
1/2 C. Butter (softened)
1/2 C. Sugar
1/2 C. Powder Sugar
1 Egg (beaten)
1/4 tsp. Butter Buds (powdered butter flavoring)
1 tsp. Vanilla
2 tsp. Almond Extract
1/2 tsp. Cream Tarter
1/2 tsp. Baking Soda
1/4 tsp. Salt
1 3/4 C. Flour
1/2 C. Finely Chopped Almonds

Preparation:
Measure flour, cream of tarter and baking soda and set aside. Beat butter and both sugars together until fluffy. Add beaten egg, vanilla, almond extract, butter buds, and salt. Beat all ingredients until well blended. Add flour, cream of tarter and baking soda mixture about a third at a time and beat until smooth. Dough will come away from the mixing bowl and will look a little dry. When cookie doe is blended stir in almonds, a spoon works much better. Chill dough for 30 - 45 minutes.
Roll cookie dough into 1 - 1 1/4 inch balls and place on a ungreased cookie sheet. Flatten ball until they are about 1/4 inch thick. Bake the cookies in a preheated at 350 degrees for about 12 -15 minutes until lightly golden. Remove cookies from cookie sheet and place on paper towel to cool.


Copyright 2007 BustersRecipes.com
Key Lime-White Chocolate Cookies

The key to these sweet, lightly crisp cookies is rich white chocolate and the refreshing hint of lime in each bite!

1/2 cup butter or margarine, softened
3/4 cup packed brown sugar
2 tablespoons granulated sugar
1 1/2 teaspoons vanilla
1 egg
2 1/3 cups Original Bisquick mix
Green food color, if desired
1 package (6 ounces) white baking bars (white chocolate), cut into chunks
1 tablespoon grated lime peel

Heat oven to 350. Beat butter, sugars, vanilla and egg in large bowl with spoon until well mixed. Stir in Bisquick mix. Stir in 6 drops food color, white chocolate chunks and lime peel. Drop dough by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes or until set but not brown. Cool 1 minute; remove from cookie sheet to wire rack.


Copyright 2007 BustersRecipes.com
Key Lime Bars

Ingredients
2 cups sifted all-purpose flour
1/2 cup sifted confectioners' sugar
1 cup margarine (2 sticks)
4 eggs, beaten
2 cups sugar
1/3 cup fresh or bottled key lime juice
1/4 cup all-purpose flour
2 teaspoons baking powder

Sift together the flour and confectioners' sugar. Cut in the butter until the mixture clings together. Press into a 13 x 9 x 2 inch baking pan and bake in a 350 degree oven for 20 to 25 minutes. Beat the eggs, sugar, and lemon juice together. Sift 1/4 cup flour and baking powder together; stir into the egg mixture. Pour over the baked crust and return to the oven for an additional 20 to 25 minutes. Cool before cutting into bars.


Copyright 2007 BustersRecipes.com
LackerLies

These are good & chewy & VERY Sweet!

1 quart Honey
2 c sugar
1 lb pecans
1/2 lb citron
2 T cinnamon
2 t ground cloves
2 t ground allspice
1 1/2 t baking powder
1 c brandy
juice & peel of 1 lemon, coarsley grated
7 c all purpose flour

In large pot, boil honey & sugar, until sugar is dissolved. Measure the rest of the ingredients and mix into the honey sugar mixture. Refrigerate for 3 days.

Divide dough into thirds. With floured hands, press onto greased cookie sheet to 1/4" thick. Press to within 1" of edge of sheet. Bake on middle rack of preheated 350! oven for 20-22 minutes or until edges begin to brown and center springs back from light tough.

Upon removing, invert onto a cutting board, and cut in 1" x 2" strips. Drizzle glaze over cookies.

For glaze, I combine 2 c powdered sugar with enough milk to make it of drizzling consistency (about 4-6 T) and a dash of lemon, orange or almond extract, or all three if I'm in the mood for flavor!


Copyright 2007 BustersRecipes.com
Lacy Cookies

1/4 cup light corn syrup
1/4 cup butter/margarine
1/3 cup light/dark brown sugar
2 tablespoon milk
1/2 cup finely chopped peanuts
1/2 level cup unsifted flour
10 6-inch squares aluminum foil
ungreased

In a 2-quart saucepan, bring the syrup, butter, sugar and milk to a rolling boil, one that can’t be stirred down. Add the nuts and flour and stir until smooth. Immediately drop by rounded tablespoons into center of each square of foil. Quickly flatten into 3 inch circles. If mixture is not flattened, centers mound and will be tacky and underdone and stick to foil. Place no more than 4 cookies on a cookie sheet and bake on the top rack of a preheated oven at 350 degrees for about 8 minutes or until rims are brown and center is set. Remove to a wire rack and allow cookies to cool 1 minute. Drape cookie and foil over an inverted tea cup and press to the contour of the cup. Allow to cool completely before peeling off foil. Store in airtight container until serving time. Don’t stack them as they are fragile. If possible leave cookies on cup for support. Fill with mousse such as peanut butter mousse, see recipe for this.

ALTERNATE BAKING METHOD: Allowing room for spreading, drop half teaspoons of batter on a cookie sheet lined with a sheet of foil. Bake at 350 degrees for about 5 minutes or until brown on edges. Cool completely before removing foil.


Copyright 2007 BustersRecipes.com
Ladyfingers (Savoiardi)

Makes about 25 5-inch or 32 4-inch ladyfingers
Preheat oven to 325 degrees F.
Note: Be sure to use extra large cookie sheets if you have them.

1 cup sifted unbleached flour
4 eggs graded "jumbo", separated and at room temperature
1 teaspoon vanilla extract
1/4 teaspoon salt
1/8 teaspoon cream of tartar
1/2 cup + 3 tablespoons superfine sugar
Confectioner's sugar for dusting tops before baking

Prepare your cookie sheets with shortening and flour as you would a cake pan. Set aside. Sift your flour and salt together, and then set aside. I like to sift mine three times. Adjust two racks to divide the oven into thirds, and preheat oven to 325 degrees F.

In an electric mixer, beat your egg yolks, 1/2 of your sugar and vanilla until mixture is pale yellow. The mixture will be very light in texture, and the volume seems to triple. Transfer to another large mixing bowl. Wash your mixer bowl and beaters thoroughly with hot water and soap, rinse, then wipe bowl and beaters with vinegar which will cut any remaining traces of egg yolk. Rinse again with hot water and then dry. Pour in your egg whites, and whip on low until frothy. Add your cream of tartar. Increase the speed of the mixer to medium-high and beat until soft peaks begin to form. Now add your remaining half of sugar and beat until whites are stiff and shiny. You can tell it is ready if you turn your mixer bowl upside down, and the whites do not fall out.

Briskly folk in about 1/3 of the whites to your mixing bowl with egg yolks/sugar mixture to lighten. Gently fold in the rest of your whites until just combined, and then sift flour over egg mixture and gently fold until combined. Your sponge batter will appear like soft clouds.

Fill a large pastry bag with a large plain tip (about a #6) with your sponge batter. Working quickly, pipe 4-inch long, about 1/2-inch wide strips to your prepared cookie sheets leaving about an inch between savoiardi. It's alright if you pipe them a little closer. Gently dust your savoiardi by sifting powdered sugar over them. Put your cookie sheets in the oven. The savoiardi should be baked for about 15 minutes, but at the halfway mark, I reverse my sheets from front to back, top to bottom oven rack and then bake until they are turning brown and springy to the touch.
Lebkuchen

1 qt dark molasses
1 lb white sugar
1 lb brown sugar
6 eggs
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
2 teaspoon baking soda
1/2 cup hot water
1 teaspoon anise oil no flavoring
1 pint hickory nuts
12 cup flour

Chop hickory nuts. Mix baking soda in water. Combine all ingredients except flour in a large mixing bowl until well blended. Gradually add flour until mixture is stiff. The amount of flour is approximate. Use a strong mixing utensil as dough is extremely stiff. Cover dough and let stand at room temperature for 24 hours. Roll dough into sheets 1/4 inch thick. Cut into squares 2 x 2 inches. Bake at 350 degrees on a greased cookie sheet. Cookies will be hard until frosted with a simple powder sugar frosting. They will become soft by the next day.


Copyright 2007 BustersRecipes.com
Lemon Chocolate Bars

10 tb Butter; cold
1/3 c Powdered Sugar
1/3 c Sugar
1/4 c Unsweetened Cocoa
1 c Flour

4 lg Egg Yolks
3/4 c Sugar
3 oz Lemon Juice - about 2-1/2 lemons
4 tb Butter
pn Salt
2 ts Lemon Zest

1 oz Bittersweet Chocolate; Finely Chopped
2 tb Heavy Cream
1 1/2 ts Grand Marnier

Heat oven to 325~F. Use 8x8" pan and line bottom and two sides with a 8x16" strip of foil. Whisk together the sugars and cocoa. In a large bowl, cream the butter and cocoa mixture until light and fluffy. Mix in the flour, adding in two parts, until incorporated. Pat dough into prepared pan. Use fork to prick dough all over. Bake for 40 minutes. While shortbread is baking, prepare the Topping.


Copyright 2007 BustersRecipes.com
Lemon Cooler Cookies

1 c Unsalted butter; room temp.
1/2 c Sugar
1 1/2 tb Grated lemon peel
1 Egg yolk
1 ts Lemon extract
1/4 ts Salt
2 1/2 c Flour
Sugar
Powdered sugar

Preheat oven to 375 degrees. Using electric mixer, cream butter in
medium bowl until light. Gradually add 1/2 cup sugar and beat until
fluffy, stopping occasionally to scrape down sides of bowl. Beat in
lemon peel, yolk, extract and salt. Add flour and beat just until
blended (if dough is very stiff, beat with a wooden spoon).

Roll dough by tablespoonfuls into balls. Set dough balls on
ungreased heavy baking sheets, spacing 3 inches apart. Dip bottom of
2-1/2"-round glass into sugar. Press down onto 1 dough ball, flattening
into 1/4" thick round. Repeat with remaining dough balls. Bake until
cookie edges begin to brown, about 10 minutes. Transfer cookies to
racks and cool. Sift powdered sugar over tops. (Can be prepared 3 days
ahead. Store at room temperature in airtight container.)


Copyright 2007 BustersRecipes.com
Lemon Crisps

1 pkg. Lemon cake mix w/pudding
1 c. Rice Krispies cereal
1/2 c. butter, melted
1 egg, beaten

Combine cake mix, ole and egg. Beat well. Add Rice Krispies, stir well.
Roll into balls. Bake at 350 for 9-12 min.


Copyright 2007 BustersRecipes.com
Lemon Heart Cookies

COOKIES:
2 cup butter/margarine softened
1 pkg (8-oz) cream cheese soften
1 1/2 cup sugar
2 eggs
2 tablespoon grated lemon peel
1 tablespoon vanilla
2 teaspoon pure lemon extract
6 cup all purpose flour
GLAZE AND FROSTING:
4 cup confectioners' sugar
1/2 cup lemon juice
Hot water
1 container (16-oz) ready to
spread cream cheese frosting
Yellow and green food coloring

In large bowl, with electric mixer at high speed, cream butter and cream cheese. Beat in next 5 ingredients. At low, beat in flour. Divide dough into 4 pieces. Shape each into a flat round; wrap and chill 1 hour. Roll each piece of dough to 1/4 inch thick. Preheat oven to 375 degrees. Using a 2 inch heart shaped cookie cutter, cut out and place on ungreased cookie sheets. Gather scraps and reroll. Bake 8-10 minutes just until edges start to brown. Remove to rack to cool. For glaze, in medium bowl, combine sugar and lemon juice. Add just enough hot water to make a spreadable glaze. Glaze each cookie. Let stand until set, about 1 hour. Tint frosting with coloring and decorate as desired.


Copyright 2007 BustersRecipes.com
Lemon Italian Cookies

5 C Flour
1 C Sugar
5 tsp Baking powder
1 pinch Salt
1 C Vegetable oil
1 C Milk
1 tsp Lemon juice
2 Eggs

Combine flour, sugar, baking powder and salt in a bowl, mix. -In a large bowl combine oil, milk, lemon juice and eggs, mix well. -Combine the dry ingredients with the wet ingredients and mix well. Roll into balls. -Bake at 350 degrees F. for 15 minutes until set, not brown. Do not overbake. -Let cool, then frost.
Makes 36 cookies.


Copyright 2007 BustersRecipes.com
Lemon Kiss Cookies

1 1/2 cup butter  
14 oz choc. kisses  
3/4 cup sugar  
2 3/4 cup flour  
1 tbsp lemon extract  
1 1/2 cup chopped almonds  
confectioner's sugar  
1/2 choc. chips and 1 tbsp shortening  

Beat oleo, sugars, and lemon until light. Add flour and almonds. Beat until well blended.

Shape dough around candy kiss covering completely. Roll to form a ball. Bake on ungreased cookie sheet 375 for 8-12 minutes until set (light golden brown). Sprinkle with conf. sugar. Melt chips and shortening together and drizzle over each cookie. Makes about 6 dozen


Copyright 2007 BustersRecipes.com
Lemon Moons - Sugar Free

4 large eggs
1/2 cup vegetable oil
1 6oz can unsweetened pineapple juice -- frozen concentrated
1/3 cup lemon juice
2 cups unbleached white flour
1/2 teaspoon baking powder
grated lemon rind -- topping

In a mixing bowl beat together eggs, oil, pineapple concentrate, and lemon juice. Add flour and baking powder. Beat well. Drop batter by teaspoonfuls onto oiled baking sheets and sprinkle grated lemon rind over each cookie. Bake at 375 degrees for 8 minutes or until cookies are slightly raised and firm to the touch. (Do not overcook as bottoms will burn.) Carefully remove from baking pans and place on wire racks to cool.


Copyright 2007 BustersRecipes.com
Lemon Squares:

Crust:
1 1/2 cups flour
1/2 cup powdered sugar
6 ounces butter

Filling:
6 large eggs
3 cups sugar
1 cup plus 2 tablespoons freshly squeezed lemon juice
1/2 cup flour
1/4 cup powdered sugar

Preheat oven to 325.  
Make crust: Combine flour and powdered sugar in bowl of an electric mixer. Using the paddle attachment, add the butter and mix on low speed until mixture is the size of small peas. Press the crust into the bottom of a 13x9-inch pan. Bake crust for 20 to 25 minutes, until golden brown.  
Make filling: Decrease the oven temperature to 300. Whisk together the eggs and sugar in large bowl until smooth. Stir in the lemon juice and then the flour. Pour the filling in top of the crust. Bake for about 40 minutes, until the filling is set. Allow them to cool for 1/2 hour, slice into squares and dust with powdered sugar.


Copyright 2007 BustersRecipes.com
Lemon Wafers

1/3 cup butter/margarine
2/3 cup sugar
1 egg
2 tablespoon lemon juice
1 teaspoon grated lemon peel
1 cup all purpose flour
1/4 teaspoon baking powder

Preheat oven to 375 degrees. Spray 2 cookie sheets with non-stick cooking spray. In large bowl, with electric mixer at high, cream butter and sugar. Add egg, lemon juice and peel; beat until well-blended. In small bowl, stir together flour and baking powder. Stir into batter until just blended. Drop by rounded teaspoonfuls about 2 inches apart on cookie sheets. Bake 8-10 minutes until lightly browned. Remove to wire racks to cool.


Copyright 2007 BustersRecipes.com
Lemon Yogurt Twists

3 1/2 c flour
1 ts salt
1 c butter
1 pk active dry yeast
1/4 c warm water (105 degrees F. to 115 degrees F.)
1/2 c lemon yogurt
1 egg, beaten
1 ts lemon rind, grated
1/2 to 1 cup sugar
nutmeg

Mix together flour and salt. Cut in butter. Dissolve yeast in water. Set aside for 5 minutes until bubbly. Add yeast, yogurt, egg and rind to flour, mixing well. Dough will be somewhat sticky. Wrap in wax paper and chill for about 2 hours.

Roll half the dough on a lightly sugared board into an 8x16-inch rectangle. Fold ends toward center, overlapping. Sprinkle with sugar. Roll again to same size and repeat. Repeat a third time, ending in the rectangle. Cut into 1x4-inch strips. Sprinkle with nutmeg. Twist ends into opposite directions, stretching slightly. Place on lightly greased cookie sheets or bend into the shape of a horseshoe. Bake at 375 degrees F. for 10 to 15 minutes or until lightly browned.

Plain yogurt can be substituted. The dough can be chilled overnight if more convenient. Add 1 cup currants to the dough and sprinkle with nutmeg and cinnamon sugar for variety.


Copyright 2007 BustersRecipes.com
Linzer Hearts

1/3 cup unsalted butter, at room temperature
1/3 cup granulated sugar
2 egg yolks
1-1/2 cups all-purpose flour
Pinch of salt
1 tablespoon ice water
Granulated sugar for rolling cookies
1/3 cup seedless red raspberry jam
Confectioner’s sugar, for sprinkling

With an electric mixer, cream the butter until it is soft and light. Add the sugar; continue beating until it is all incorporated. Add the egg yolks, one at a time, then beat in the flour, salt and ice water. When the mixture is not quite smooth, remove the beaters from the bowl and turn the dough out onto a counter sprinkled lightly with flour. Knead the dough lightly half a dozen times, until you can form it into a smooth, flat cake. Wrap it tightly in plastic wrap and refrigerate it for 20 minutes. Sprinkle a pastry board or a clean countertop lightly with granulated sugar. Roll out the dough to 1/8-inch thickness. Use the larger cutter to stamp out 28 hearts, reshaping and rerolling the scraps when necessary. Use a wide metal spatula to transfer 14 of the hearts to a very lightly buttered baking sheet. Use the smaller cutter to stamp out the centers of the remaining 14 hearts. Carefully transfer both the small centers and the heart borders to the baking sheet.

Bake in a preheated 375 degree oven for 8 to 10 minutes, or until cookies are barely golden on the edges. Remove from the baking sheet and transfer to wire racks to cool completely. Use the small hearts as is. Assemble the remaining hearts in the following way: Set the large whole hearts on a board and use a small metal palette knife to spread them with raspberry jam to within 1/4 inch of the edge. Put a heart frame on top of each jam-covered heart; press them together very gently. Sprinkle the edges of the sandwiched cookies with confectioners’ sugar and serve a once.

The cookies can be stored in an airtight container for several days.


Copyright 2007 BustersRecipes.com
Louise's Viennese Cookies

1/2 cup almonds 1/4 teaspoon nutmeg
1 1/2 cup unbleached flour 1 cup butter
1/2 teaspoon baking powder 1 egg
1/8 cup molasses 1 grated lemon rind
1/3 cup maple syrup Preserves

Using a coffee grinder or a food processor, grind the almonds until they are fine and powdery. Combine flour and baking powder with ground almonds. Add molasses, maple syrup and nutmeg. Cut in butter. Work all ingredients together until crumbly. In another bowl, beat egg with lemon rind; add to dough and stir until evenly moist. Remove half of the dough, and spread it into a lightly oiled 9-inch square pan. Roll other half of dough into ball. Refrigerate both for 1 hour. Spread preserves in even layer over dough in pan. Using a floured surface and a floured rolling pin, roll out the ball of dough. Cut into 1/2 inch wide strips. Place half of the strips vertically and half of the strips horizontally over preserves in dough-lined pan, leaving 1/2-inch between strips. Bake at 350 degrees for 30 minutes.


Copyright 2007 BustersRecipes.com
Low-Cal Chunky Peanut Butter Cookies

1/2 cup chunky peanut butter
2 tablespoon reduced calorie margarine
1 1/3 cup brown sugar
2 egg whites
1/2 teaspoon vanilla
1 1/8 cup all purpose flour
1/4 teaspoon baking soda

Preheat oven to 375 degrees. Spray cookie sheet with cooking spray. In bowl, beat peanut butter and margarine with electric beater on medium speed. Mix in sugar, egg whites and vanilla. Blend in flour and baking soda. Drop by teaspoonfuls, about 2 inches apart on cookie sheet. Press each cookie flat with the back of a fork. Bake 8-10 minutes.


Copyright 2007 BustersRecipes.com
Low Fat Popcorn Cookies

3 c Popped popcorn; unsalted
2 Egg whites
1/4 c Sugar
1/4 ts Cinnamon
1/4 ts Salt
1 ts Vanilla

One cup at a time, grind the popcorn in a blender at low speed until it's fine. The goal is 1-1/2 cups of finely ground popcorn.

In a medium bowl, beat 2 egg whites on high speed until soft peaks form. Make a meringue by gradually adding 1/4 cup sugar; beat until egg whites are stiff. Next, beat in cinnamon, salt and vanilla. Gently fold in ground popcorn and 1/3 cup unsweetened shredded coconut. Place rounded tablespoonfuls onto a greased baking sheed (or use parchment paper). Bake at 325 degrees 10 to 12 minutes or until lightly browned.


Copyright 2007 BustersRecipes.com
Lowfat Oatmeal Spice Cookies:

1 cup firmly packed brown sugar
1/2 cup granulated sugar
1/2 cup apple butter
1/3 cup vegetable oil
1 egg plus 2 egg whites
2 Tbsp. water
2 Tbsp. vanilla
3 cups QUAKER OATS (quick or old fashioned, uncooked)
2 cups all-purpose flour
1 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. salt (optional)
1 cup raisins

Heat oven to 375 degrees. In large mixing bowl, whisk together sugars, apple butter, oil, egg, egg whites, water and vanilla until well blended. Add combined oats, flour, baking soda, cinnamon and salt; mix well. Stir in raisins. (Dough will be soft.) Drop by measuring tablespoonfuls onto ungreased cookie sheet. Bake 10 to 12 minutes or until light golden brown. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely. Store in tightly covered container. Makes 3 1/2 dozen 2 1/2 inch cookies.


Copyright 2007 BustersRecipes.com
M&M Cookies

3/4 cup butter, softened
1-1/3 cups light or dark brown sugar
2 eggs
1 tsp. pure vanilla extract
2-1/4 cups flour
1 tsp. baking soda
1 tsp. salt
1 cup M&Ms candies

Cream butter and sugar until fluffy. Blend in eggs and pure vanilla extract. Add flour, baking soda and salt. Stir in M&Ms. Bake at 350 for 10-12 minutes on ungreased cookie sheets.


Copyright 2007 BustersRecipes.com
Macadamia Nut Cookies

1 cup butter or margarine, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 tsp. vanilla extract
2 1/4 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
2 jars (3 1/2 oz. each) macadamia nuts, chopped
2 cups (12 oz.) semisweet chocolate chips
1 cup (6 oz.) vanilla baking chips

In a mixing bowl, cream butter and sugars. Add eggs and vanilla; beat on medium speed for 2 minutes. Combine flour, baking soda and salt; add to creamed mixture and beat for 2 minutes. Stir in nuts and chips. Cover and refrigerate several hours or overnight. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees for 10-12 minutes or until golden brown. Cool on pans for 1 minute before removing to wire racksp; cool completely. Yield: about 6 dozen.

2 cups of chopped almonds may be substituted for the macadamia nuts.


Copyright 2007 BustersRecipes.com
Magic Cookie Bars

1/2 c. butter
1 1/2 c. graham cracker crumbs
1-14 oz. can Eagle brand sweetened condensed milk
1-6 oz. pkg. semi-sweet chocolate morsels
1-3 1/2 oz. can flaked coconut (1 1/3 cup)
1 c. chopped nuts

Preheat oven to 350 (325 for a glass dish). In 13x9 pan, melt butter.
Sprinkle crumbs over butter, then nuts, morsels, coconut, and milk. Bake
25-30 min. or until lightly browned. Cool thoroughly before cutting.
Store at room temperature.


Copyright 2007 BustersRecipes.com
Mandelschnitten (Almond Cookies)

Preheat oven to 350F (180C)

1 lb. (450 g) ground almonds

1 cup (250 ml) sugar

1 cup (250 ml) Butter (2 sticks, 225 g)

3 eggs (separate 1 egg white and keep for later use.)

1/2 tsp (2 ml) salt

2+1/2 to 3 cups (625 to 750 ml) flour


2. Beat in, one at a time, 2 eggs and 1 egg yolk.

3. Add salt and 1/2 to 3/4 lb. (125 to 350 g) ground almonds.

(Reserve surplus for coating tops.)

4. Add enough flour to make dough

the right consistency to roll. (May chill till ready to roll.)

5. Roll out 1/8 inch (5 mm) thick; cut into 1" x 2" (2.5 x 5 cm) rectangles.

6. Brush with slightly beaten egg-white and invert each cookie into a pie-plate with ground almonds, to coat top of each cookie. Place on cookie sheet; bake at 350F (180C) for about 12 to 13 minutes, or until brown around edges. Makes 7 dozen.


Copyright 2007 BustersRecipes.com
Maple-Pecan Balls

1/2 cup butter or margarine
--at room temperature
1/2 cup light brown sugar, packed
2 tablespoons granulated sugar
1/2 teaspoon baking powder
1 large egg
1 teaspoon maple extract
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3/4 cup pecans -- finely chopped
24 pecan halves
powdered sugar

Preheat oven to 350 degrees. In a large bowl, combine the butter, sugars, baking powder, egg, maple extract and vanilla extract; beat with an electric mixer until fluffy, scraping the sides of the bowl several times. With the mixer on low speed, gradually add the flour, beating just until blended. Stir in the pecans. Shape level measuring tablespoonfuls of dough into 1 1/4-inch balls. Place 1 inch apart on ungreased cookie sheets. Press a pecan half into the top of each ball. Bake for 12 to 15 minutes, or until the cookies look dry and the bottoms are lightly browned. Cool on the cookie sheets on wire racks for 1 to 2 minutes, then remove to racks to cool completely. Store in an airtight container for up to 2 weeks. Just before serving, dust with powdered sugar.


Copyright 2007 BustersRecipes.com
Maple Bars

3/4 cup sugar
1 cup flour
1/2 c. veg. shortening
1/4 c. flaked, sweetened coconut
1 cup maple syrup
1 teaspoon baking powder
1 tsp. vanilla extract
1/2 tsp. salt
2 eggs
vegetable cooking spray
2 cups regular oats

Cream sugar and shortening at medium speed of a mixer until light and fluffy (about 5 min.) Add syrup, vanilla, and eggs; beat until well blended. Combine oats and next 4 ingredients; stir well. Add to creamed mixture, stirring just until dry ingredients are moistened. Pour batter into a 9x13 pan coated with cooking spray. Bake at 350 degrees for 40 minutes or until a wooden pick inserted in center comes out clean. Makes 24.


Copyright 2007 BustersRecipes.com
Maple Chocolate Walnut Bars:

1 1/2 cups unsifted flour
2/3 cup sugar
1/2 tsp. salt
3/4 cup cold margarine or butter
2 eggs
1 (14 oz.) can EAGLE BRAND Sweetened Condensed Milk (NOT evaporated milk)
1 1/2 tsp. maple flavoring
2 cups chopped Diamond Walnuts
1 cup semi-sweet chocolate chips

Preheat oven to 350 degrees. In large bowl, combine flour, sugar and salt; cut in margarine or butter until crumbly. Stir in 1 beaten egg. Press evenly into 13x9-inch baking pan. Bake 25 minutes. Meanwhile, in medium bowl, beat sweetened condensed milk, remaining egg and maple flavoring; stir in walnuts. Sprinkle chips evenly over prepared crust. Top with walnut mixture; bake 20 minutes longer or until golden. Cool. Cut into bars. Store tightly covered at room temperature.


Copyright 2007 BustersRecipes.com
Maple Nut Cookies

1 cup maple syrup
1 tablespoon molasses
1 cup butter
3 eggs
3 cup whole wheat pastry flour
1 cup walnuts

Cream together maple syrup, molasses, butter and eggs. Stir in flour and walnuts by hand. Drop by teaspoonful onto oiled cookie sheets. Bake at 350 degrees for 7-10 minutes. Cookies will be golden brown when done.


Copyright 2007 BustersRecipes.com
Maple Pecan Thumbprints

Cookie:
1 cup butter, softened
2/3 cup sugar
1 tbsp vanilla
2 1/4 cups flour
1/4 tsp salt
1 egg white, slightly beaten
1 1/4 cups finely chopped pecans

Frosting:
1 1/2 cups powdered sugar
3 tbsp butter, softened
2 tbsp half-and-half, or milk
3/4 tsp maple extract

Heat oven to 375 F. Grease cookie sheets. Combine 1 cup butter, sugar, and vanilla in a large bowl. Beat at medium speed until creamy. Reduce speed to low. Add the flour and salt. Beat until well mixed and mixture forms dough. Shape rounded teaspoonfuls of dough into 1 inch balls. Dip each ball in the beaten egg white. Roll in the pecans. Place one inch apart onto prepared cookie sheets. Make indentation in the center of each cookie with thumb or back of a teaspoon. Bake for 11 to 13 minutes or until very light brown and set. Cool completely. Combine powdered sugar, 3 tablespoons butter, half-and-half or milk, and maple extract in a small bowl. Beat at low speed until smooth. Fill the center of each cookie with 1/2 tsp of frosting. Yield: about 4 1/2 dozen


Copyright 2007 BustersRecipes.com
Maple Syrup Cookies

1 c Maple syrup
1/2 c Soft butter
2 Eggs; well-beaten
1 ts Vanilla
1/2 c Milk
3 c Flour
1 ts Baking powder
1/4 ts Salt

Beat syrup and butter to a cream. Add eggs and vanilla. Add milk alternately with flour mixed and sifted with baking powder and salt. Roll lightly on floured board to 1/8-inch thickness, and cut with a cookie cutter.

Place on greased cookie sheets and bake 10 to 12 minutes in a 400 F oven. Make 4 dozen 2-inch cookies.


Copyright 2007 BustersRecipes.com
**Marshmallow Jell-o Squares:**

2 C graham crumbs  
1/3 C margarine, melt

Mix together well, press in a 9 X 13 inch pan and bake at 350 for 15 minutes.

Meanwhile mix:  
1/2 C Jell-o (red or your choice)  
1-3/4 C boiling water

In heavy saucepan melt:  
1 - 400g pkg of mini marshmallows  
1/4 C butter

Remove pan from heat and gradually stir in the Jell-o then add:  
1 - 400g pkg of mini marshmallows  
2 C shredded coconut

Stir just til mixed and pour over graham crumb crust. Chill and cut in squares.


Copyright 2007 BustersRecipes.com
Martian cookies

1 1/2 cups flour
3/4 cup sugar
1 1/2 cups shredded zucchini
1 tsp cinnamon
1 egg
1/2 tsp Baking Soda
1/2 cup butter, softened
1/2 tsp Vanilla
1 cup quick-cooking oats
1 cup granola cereal (any brand will do)
1 12oz bag semi-sweet chocolate chips

Mix butter and sugar until fluffy. Add all other ingredients except the flour and chocolate chips to the bowl. Add flour in small increments mixing thoroughly. Add chocolate chips. Drop spoonfuls onto ungreased cookie sheets and bake in 350 F oven 10 - 12 minutes.

These cookies do spread and should be soft when taken out of the oven. Because of the high moisture content in the zucchini they are kind of like oatmeal cookies but more on the "green" side.


Copyright 2007 BustersRecipes.com
Marvelous Cookies

4 tb Margarine
4 tb Sunflower oil
1/2 c Brown sugar
1 Egg
1 1/2 ts Vanilla
1/2 c Whole-wheat flour
1/2 ts Salt
3/4 ts Baking powder
1 c Wheat germ
1 1/2 c Rolled oats
1/2 c Raisins
1/2 c Chopped walnuts
1 - 2 tbs water if necessary

Preheat oven to 375 F. Grease a cookie sheet with margarine. Cream margarine, sunflower oil, and brown sugar. Add egg and vanilla and beat well. Add whole-wheat flour, salt, baking powder, wheat germ, rolled oats, raisins and nuts then mix well. Add water if too dry. Drop batter by teaspoonfuls onto cookie sheet and bake 10-12 minutes.


Copyright 2007 BustersRecipes.com
Masala Cookies

1 cup all purpose flour
1/2 cup margarine [I'd use butter -- Chet]
2 tsp sugar
Salt to taste
3/4 tsp Baking powder
Total of 3 tsp of the following:

Hot peppers chopped
Curry leaves chopped
Ginger grated
Cilantro chopped,
Mint chopped
2-3 tsp yogurt

Mix flour, baking powder, and salt.

Cut the fat/margarine/butter in the flour with sugar. Do not knead. It must be breadcrumb consistency.

Mix the chopped peppers, curry leaves, ginger, cilantro, mint. Add yogurt and mix

Roll the dough 1/8" thickness and cut to desired shapes Place on a baking sheet 2" apart and bake at 350 degree F for 15 minutes or till done.


Copyright 2007 BustersRecipes.com
Mazurkas

1 cup butter or margarine
1 cup sugar
Dash of salt
3 eggs
1 1/2 cup all purpose flour
1/4 cup ground or finely chopped almonds
1 tsp. finely shredded orange peel (optional)
2 Tbs. sugar
2 Tbs. cornstarch
1 1/2 cup orange juice or water
3/4 cup snipped dried apricots
3/4 cup snipped dried figs or dates
1/2 cup raisins or currants
1/2 cup chopped walnuts or almonds
1/4 cup chopped candied orange peel or lemon peel
Powdered sugar icing

Beat butter in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add the 1 cup sugar and the salt; beat till combined. Beat in eggs till combined. Beat in flour till just combined. Stir in ground or finely chopped almonds and the finely shredded orange peel, if desired. Spread dough evenly in a greased 15x10x1 inch baking pan (jelly roll pan). Bake in a 350°F oven for 15 to 20 minutes or till a toothpick inserted near the center comes out clean. Meanwhile, for topping, combine the 2 tablespoons sugar and the cornstarch in a medium saucepan. Stir in orange juice or water, apricots, figs or dates, and raisins or currants. Cook and stir over medium heat till thickened and bubbly. Remove from heat. Stir in chopped walnuts or almonds and candied orange or lemon peel. Spread topping over the hot cookie. Bake 20 minutes more or till topping appears set. Cool in the pan on a wire rack. Cut into squares. Drizzle with powdered sugar icing. Makes 36.

Icing: Stir together 1 cup sifted powdered sugar, 1 tablespoon milk and 1/4 teaspoon vanilla. Stir in additional milk, 1 teaspoon at a time, to make icing of drizzling consistency.


Copyright 2007 BustersRecipes.com
Melt-Away Cookies

1 cup butter
1/2 cup powdered sugar
1 teaspoon vanilla extract
2 1/4 cups Soft-a-Silk cake flour
3/4 cup walnut meal

Mix butter, sugar, and vanilla; then add flour, then walnut meal. Roll into small balls and bake 6-8 minutes at 400F. While still warm, roll in powdered sugar.


Copyright 2007 BustersRecipes.com
Melt-Away Peppermint Wreaths

Ingredients:

1 1/4 cups butter or margarine
3/4 cup sifted confectioners' sugar
2 1/2 cups all-purpose flour
3/4 teaspoon peppermint extract
red food coloring
green food coloring

Directions:

1 Preheat oven to 375 degrees F (190 degrees C).
2 Cream butter or margarine; gradually add sugar, beating well.
3 Add flour, and mix well. Stir in peppermint extract.
4 Divide dough in half and place in separate bowls. Tint half of dough with red food coloring and the other half with the green food coloring.
5 Roll dough into balls using 1/2 teaspoon dough per ball. For each wreath shaped cookie, place six balls in a circle, alternating colors, on ungreased cookie sheets. Press together securely. Bake for 8 minutes. Let cool 10 minutes; then remove to racks. Cool completely.

Makes 3 dozen


Copyright 2007 BustersRecipes.com
Melt-In-Your-Mouth Cookies

2 c Margarine
1 c Sugar
5 c All-purpose flour
2 ts Vanilla extract
2 c Pecans -- chopped
1/4 ts Salt
Confectioner's sugar

In a mixing bowl, cream the margarine (or butter) and sugar; add flour, vanilla, pecans and salt. Mix well. Roll dough into 1-inch balls and place on ungreased cookie sheets. Bake in preheated 325-degree oven for 17-20 minutes or until lightly browned. 3. Cool cookies slightly before rolling them in the confectioner's sugar.

Yield: About 12 dozen.


Copyright 2007 BustersRecipes.com
Meringue Cookies w/Fresh Strawberries

4 egg whites
1/4 teaspoon cream of tartar
1 teaspoon vanilla
1/4 teaspoon salt
1 1/2 cup white sugar
1 bag (12-oz) chocolate chips
Large fresh strawberries


Copyright 2007 BustersRecipes.com
Meringue Surprise Cookies

2 Egg whites
1/8 ts Salt
1/4 ts Vanilla
2/3 c Sugar
24 Pastel mint drop candies
Colored snowflake sprinkles

Heat oven to 250~F. Line large cookie sheet with parchment paper. In small bowl, combine egg whites, salt and vanilla; beat until foamy. Gradually add sugar beating 3 to 5 minutes or until stiff peaks form.

Pipe or spoon mixture into 3/4-inch wide mounds 1 inch apart on parchment-lined cookie sheet. Top each with mint candy. Pipe or spoon additional drop of mixture over candy to cover. Sprinkle with snowflake sprinkles.

Bake at 250~F for 50 to 60 minutes


Copyright 2007 BustersRecipes.com
Merry Christmas Cookies

1/3 c Shortening
1 Egg
1 tsp Lemon extract
1 tsp Baking Soda
1/3 c Sugar
2/3 c Honey
2 3/4 c Flour
1 tsp Salt

Mix together the shortening, egg, lemon extract, soda, sugar, honey, flour, and salt.

Chill dough for at least 2 hours.

Roll the dough out and cut into Christmas shapes using cookie cutters.

Sprinkle with colored sugar.

Bake at 375 degrees for 8-10 minutes.


Copyright 2007 BustersRecipes.com
Merry Munchies Cookies

1 1/2 c Butter or margarine, softened
1 1/2 c Firmly packed brown sugar
1 Egg
1 ts Vanilla
1 1/2 c All-purpose flour
1 1/2 ts Baking powder
1 1/4 ts Salt
1 c Raisins
1 c Chopped Walnuts

Heat oven to 350x F. Grease cookie sheets. Combine butter, brown sugar, egg, and vanilla; beat until light and fluffy. Stir in flour, baking powder and salt; mix well. Stir in raisins and walnuts. Drop by tablespoonfuls onto greased cookie sheets. Bake in upper third of oven at 350x F. for 10 to 12 minutes. Remove from cookie sheets; cool on wire racks.

Makes 3 dozen cookies


Copyright 2007 BustersRecipes.com
Merry Mushroom Cookies

3 tablespoon butter/margarine softened
1/4 cup sugar
1 egg
1/2 cup honey heated and cooled to lukewarm
2 cup all purpose flour
2 tablespoon lemon flavored instant tea powder
3/4 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ginger
1/4 teaspoon ground nutmeg
White and chocolate icings

In large bowl, blend butter with sugar until light and fluffy' beat in egg and honey. In medium bowl, combine flour, instant tea, baking soda, cinnamon, cloves, ginger, and nutmeg. Gradually add to butter mixture, blending well after each addition. Chill at least 1 hour. Preheat oven to 350 degrees. Shape 1/3 dough into mushroom-like stems 1/4 inch in diameter and 1/1/2 inch long; shape remaining dough into an equal number of 1 inch balls. With thumb, indent one side of each ball to form a mushroom like cap. Place balls, rounded side up, and stems on greased cookie sheets and bake 10 minutes. Cool completely on wire racks. To assemble, dip one end of stem into white icing and fit into indentation of cap; allow icing to set. Coat stem and underside of cap with white icing, then top of cap with chocolate icing.
WHITE ICING: In small bowl, blend 2 1/2 cups powdered sugar with 3-4 tablespoon milk.
CHOCOLATE ICING: In a small bowl, blend 2 cups powdered sugar, 1 tablespoon cocoa and 2-3 tablespoon milk.


Copyright 2007 BustersRecipes.com
Mexican Coffee Liqueur Cookies

1/2 cup butter
1/2 cup cream
2/3 cup maple syrup
1/2 cup Kahlua or other coffee liqueur
1 teaspoon vanilla
1 egg
2 cups white unbleached flour
1 teaspoon baking soda
1/2 cup oats
1/2 cup nuts
1 1/2 cup mint carob chips

Cream together butter, cream, maple syrup, coffee liqueur and vanilla. Stir in egg. Add flour in three additions, making sure each addition is thoroughly mixed. Add baking soda and oats. By hand, stir in nuts and mint chips. Drop by teaspoonfuls on unoiled cookie sheet. Bake at 350 degrees 10-12 minutes. Cookies will be golden brown.


Copyright 2007 BustersRecipes.com
Mexican Wedding Cakes

1 c Butter
1/4 c Sugar, powdered
1/8 ts Salt
2 ts Vanilla
2 c Flour
1/2 c Nuts, chopped

Cream butter with 1/4 c powdered sugar. Add salt, vanilla, flour and nuts and mix well. Roll dough into small balls and place on greased baking sheets. Bake at 325 for 15 minutes. Roll in powdered sugar while warm.


Copyright 2007 BustersRecipes.com
Microwave Cookie Candy Turkeys

Yield: 12 Servings

12 Chocolate candy stars
12 Caramels, unwrapped
12 Scalloped chocolate-frosted
-shortbread cookies
12 Pieces candy corn

MICROWAVE DIRECTIONS: To make each turkey, place choocoate star, point side up, on work surface. Place one caramel on microwave-safe waxed paper, microwave on HIGH for 5-10 seconds or just until slightly softened. Place softened caramel on tip of chocolate star, pressing down so they stick together. To make the tail, press chocolate cookie, striped side facing forward, firmly against the soft caramel to stand upright. Press candy corn on top of caramel to resemble turkey's beak. Makes 12 cookies/decorations.


Copyright 2007 BustersRecipes.com
Milky Way PB Cookies

Ingredients:

- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup butter or margarine
- 1 teaspoon vanilla extract
- 1/2 cup peanut butter
- 1 egg
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3 dozen bite-sized Milky Way bars

Instructions:

1. Cream together white sugar, brown sugar, butter or margarine, vanilla, peanut butter and the egg.

2. Add in flour, baking soda, baking powder, and salt.

3. Wrap 1 heaping teaspoon of dough around a bite sized Milky Way candy bar. Bake 13-16 minutes at 350 F (175 C). Let cool 5 minutes before removing from pan.


Copyright 2007 BustersRecipes.com
Milky Way Peanut Butter Cookies

1/2 cup white sugar
1/2 cup brown sugar
1/2 cup butter or margarine
1 teaspoon vanilla extract
1/2 cup peanut butter
1 egg
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
3 dozen bite-sized Milky Way bars

Cream together white sugar, brown sugar, butter or margarine, vanilla, peanut butter and the egg. Add in flour, baking soda, baking powder, and salt.
Wrap 1 heaping teaspoon of dough around a bite sized Milky Way candy bar.
Bake 13-16 minutes at 350 degrees F. Let cool 5 minutes before removing from pan. Makes 3 dozen.


Copyright 2007 BustersRecipes.com
Mini Chocolate-Chip Cookies

2 Tbsp butter, softened
2 tsp canola oil
1/2 cup dark brown sugar
1 tsp vanilla extract
1/8 tsp table salt
1 large egg white(s)
3/4 cup all-purpose flour
1/4 tsp baking soda
3 oz semi-sweet chocolate chips, about 1/2 cup

Preheat oven to 375°F. In a medium bowl, cream butter, oil and brown sugar together. Add vanilla, salt and egg white, and mix together thoroughly. Mix together flour and baking soda. Add chocolate chips and stir to distribute evenly. Drop rounded half-teaspoons of dough onto a nonstick baking sheet. Bake cookies for 4 to 6 mins, then cool on a wire rack. Yields 2 cookies per serving.

Flavor Booster: Indulge your craving for an intense chocolate experience. Buy a 3-ounce bar of fine chocolate with a percentage of 75 or higher on the label. The percentage indicates the combined amount of cocoa bean and added cocoa butter in the chocolate. The higher the percentage, the greater the chocolate taste and the less sweet the product. Chop up the bar and use in place of chocolate chips.


Copyright 2007 BustersRecipes.com
Mini Chocolate Chip Snowball Cookies

1 1/2 cups (3 sticks) butter or regular margarine, softened
3/4 cup powdered sugar
1 tbsp vanilla
1/2 tsp salt
3 cups flour
2 cups (12 ounce pkg) mini chocolate chips
1/2 cup finely chopped nuts
powdered sugar

Preheat oven to 375 F. Beat the butter, sugar, vanilla, and salt in a large mixer bowl until creamy. Gradually beat in the flour. Stir in the morsels and nuts. Shape level tablespoons of dough into 1 1/4 inch balls. Place on ungreased baking sheets. Bake for 10 to 12 minutes or until cookies are set and lightly browned. Remove from oven. Sift the powdered sugar over the hot cookies on the baking sheets. Cool on the baking sheets for 10 minutes. Remove to cool completely on wire racks.


Copyright 2007 BustersRecipes.com
Mini Kiss Chocolate Blossoms

1 cup (2 sticks) butter or margarine, softened
1-1/2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 cup HERSHEY'S Cocoa
1/2 teaspoon salt
Additional sugar
1-3/4 cups (10-oz pkg.) HERSHEY'S Mini KISSES Semi-Sweet Chocolate

Beat butter, 1-1/2 cups sugar eggs and vanilla in large bowl until light and fluffy. Stir together flour; cocoa and salt; gradually add to
butter mixture, beating until well blended. Refrigerate dough about
1 hour or until firm enough to handle. Heat oven to 350 degrees F.
Shape dough into 1-1/8-inch balls; roll in sugar. Place on ungreased
cookie sheet. Bake 8 to 10 minutes or until set. Remove from oven.
Place 3 MINI KISSES Chocolate in center of each cookie, pressing down lightly. Remove from cookie sheet to wire rack. Cool completely.

About 4 dozen cookies.


Copyright 2007 BustersRecipes.com
Mini Kisses Thumbprint Cookies

1 cup butter or margarine -- softened
1 1/3 cups sugar
2 egg yolks -- * see below
1/4 cup milk
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup Hershey's cocoa
1/2 teaspoon salt
16 ounce can vanilla frosting
green and red food coloring
Hershey's mini kisses baking pieces

Beat butter, sugar, egg yolks milk and vanilla until fluffy. Combine flour, cocoa and salt; gradually add to butter mixture, beating until well blended. Refrigerate dough about 2 hours or until firm enough to handle. Heat oven to 350 F. Lightly grease cookie sheet. Shape dough into 1 1/8 inch balls. Roll in granulated sugar, place on prepared cookie sheet. Press thumb in center of each cookie. Bake 10-12 minutes or until set. Remove from cookie sheet to wire rack; cool 10 minutes. Divide frosting into three parts. Leave one part white, add red food color to one part and green food color to remainder. Spoon heaping 1/4 tsp. desired color frosting in to each thumbprint. Gently press 3 mini kisses on each.
Makes about 3 1/2 dozen cookies.
* Save egg whites if not coating is desired (see below)
Variation: Finly chop 2 cups almonds. Beat egg white slightly with fork; dip each ball into egg white. Omit sugar, roll balls in almonds. Place on prepared cookie sheet. Proceed as directed for baking and filling cookies.


Copyright 2007 BustersRecipes.com
Miniature Cheesecakes

These cookies have been part of my family’s holiday tradition for many years. Their appearance on holiday trays never fails to entice, and they taste as good as they look!

Ingredients:

2 (8-ounce) pkg. cream cheese, softened
3/4 c. sugar
3 eggs, separated
3/4 c. graham cracker crumbs
2 T. sugar

Directions:

Blend together cream cheese, 3/4 C sugar, and egg yolks. In separate bowl, beat egg whites until stiff and fold gently into cream cheese mixture. Mix graham cracker crumbs with 2 T. sugar. Grease mini-muffin tins and coat well with graham crumb mixture. Fill each prepared tin about 1/2 full of cheesecake mixture. Bake at 350 degrees for 15 minutes. (Cheesecakes will rise during cooking, then fall as they cool.) Remove carefully from pans when cool.

Topping...

Ingredients:

3 T. sugar
3/4 c. sour cream
1 T. vanilla

Directions:

Mix together topping ingredients and place a small dollop (1/2 tsp.) in the center of each cheesecake. You may also use cherry or blueberry pie filling as a topping for the cheesecakes, as you prefer. Makes 4 dozen.


Copyright 2007 BustersRecipes.com
Mint Spritz Cookies

1 1/2 sticks margarine -- softened
2 eggs -- whipped
1 tsp pure vanilla extract
1/4 tsp peppermint extract
5 drops green food coloring
2 c unbleached flour
1/3 c granulated sugar
1/4 tsp salt

Preheat oven to 350. Prepare a baking sheet with cooking spray; set aside. In a mixing bowl, combine margarine, eggs, vanilla extract, peppermint extract, and food coloring. In another mixing bowl, combine flour, sugar, and salt. Mix wet ingredients with dry ingredients just until moistened. Spoon dough into a cookie press fitted template of desired shape. Press cookies 2" apart onto prepared baking sheet. Bake 10 to 12 minutes, or until golden brown.


Copyright 2007 BustersRecipes.com
Mississippi Mud Cookies/No Bake Cookies

1/2 cup milk
2 cups sugar
1 stick butter
3 Tbs cocoa powder
1/2 cup peanut butter
1 tsp vanilla
3 cups oats

In saucepan mix together the milk, sugar, butter and cocoa. Boil (rolling) for 1 minute; remove from heat and stir in peanut butter and vanilla. Stir in oats. Drop by teaspoonfuls onto waxed paper. Allow to cool (to hasten cooling refrigerate).


Copyright 2007 BustersRecipes.com
Mocha Cookies

makes 6 dozen

2 cups butter, softened
2 cups powdered sugar
2 teaspoons vanilla
pinch of salt
4-1/2 cups all-purpose flour
1 tablespoon plus 1 teaspoon instant coffee crystals (smash to a powder)
1/2 cup bittersweet or semi-sweet chocolate chips

Preheat oven to 350°F.
Cream butter and sugar until light and fluffy.
Add in vanilla and salt.
Add flour, baking powder, and coffee "powder".
Shape into walnut-sized balls and place 2" apart on parchment-lined baking sheets.
Flatten with a fork in a crisscross pattern (like peanut butter cookies).
Bake 15 minutes or until golden.
Remove to a wire rack to cool.
Melt chocolate.
Drizzle over the tops of cooled cookies.


Copyright 2007 BustersRecipes.com
Molasses Cookies

1 cup butter
1 cup sugar
1 cup molasses
4 T. milk
4 1/2 cup flour
2 t. baking soda

Cream together butter and sugar. Add molasses and milk. Combine flour and baking soda; add slowly to the molasses mixture. Roll the dough into 2 logs, about the size of a paper towel tube. (People claim that these cookies taste better if you chill the dough before you bake them.....personally, I've never been able to wait that long.) Slice the dough into 1/4" slices. Arrange on a greased cookie sheet. Bake at 350 for 10 minutes.


Copyright 2007 BustersRecipes.com
Molasses Oatmeal Cookies

1/3 cup shortening
1/3 cup sugar
1 egg
1/2 cup molasses
1 cup sifted all purpose flour
1/2 teaspoon allspice
1/4 teaspoon nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt
1/4 teaspoon baking soda
1 teaspoon baking powder
1 1/2 cup quick cooking oatmeal
1 cup grated carrots
1 teaspoon grated orange rind
1/2 cup raisins optional

Mix shortening and sugar. Mix egg and molasses and add to first mixture. Sift flour, all spice, nutmeg, cloves, salt, baking soda and powder and stir in oatmeal. Add to molasses mixture. Stir in carrots and grated orange rind. Drop by teaspoonfuls on a greased baking sheet; top each with a raisin and bake in a 375 degree oven for 12-15 minutes.


Copyright 2007 BustersRecipes.com
Molasses Spice Cookies

1-1/4 cups (300 mL) firmly-packed brown sugar
3/4 cup (175 mL) Golden Crisco Shortening
2 tbsp (30 mL) molasses
1 tbsp (15 mL) milk
1 tbsp (15 mL) vanilla
1 egg
2-1/4 cups (550 mL) all-purpose flour
1 tsp (5mL) cinnamon
1 tsp (5 mL) salt
3/4 tsp (3 mL) baking soda
1/2 tsp (2 mL) cloves
1/2 tsp (2mL) nutmeg
1 cup (250 mL) coarsely-chopped pecans
Granulated sugar

1. Preheat oven to 375°F (190°C). Place sheets of foil on countertop for cooling cookies.

2. Combine brown sugar, shortening, molasses, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture.

3. Combine flour, cinnamon, salt, baking soda, cloves and nutmeg. Mix into creamed mixture just until blended. Stir in pecans.

4. Wrap dough in plastic wrap. Refrigerate dough for at least 1 hour. Keep refrigerated until ready to use.

5. Shape dough into 1-inch (2.5 cm) balls. Roll in granulated sugar. Place 3 inches (7 cm) apart onto ungreased baking sheet.

6. Bake one baking sheet at a time at 375°F (190°C) for 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies. DO NOT OVER BAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

Makes: About 3 dozen cookies


Copyright 2007 BustersRecipes.com
Mom's Favorite Peanut Butter Cookies

½ cup shortening
1/3 cup peanut butter
½ cup packed brown sugar
½ cup granulated sugar
1 egg
1 teaspoon vanilla
1 ½ cup flour
1 teaspoon baking soda

Mix shortening and peanut butter. Cream in the sugars. Mix in the egg and vanilla.

Sift the dry ingredients together and mix well. Gradually add the dry ingredients and mix well. Roll dough into small balls and place on cookie sheet. With a floured fork squash balls making a # mark.

Bake at 350 for 10 to 12 minutes.


Copyright 2007 BustersRecipes.com
Monster Cookies

1 pound butter, at room temperature
2 pounds (4-2/3 cups) brown sugar
4 cups sugar
12 eggs, at room temperature
1 tablespoon vanilla
1 tablespoon light corn syrup
3 pounds peanut butter
8 teaspoons baking soda
42 ounces (18 cups) quick cooking oats
1 pound chocolate chips
1 pound M&M's candies

Preheat oven to 350 degrees. Grease cookie sheets.
Cream butter and sugars in a very large (13-quart) bowl. Add eggs, vanilla, and syrup; mix well. Stir in peanut butter, baking soda, and oats; mix well. Stir in chocolate chips and candy. Shape into large cookies by pressing dough into a 1/4-cup measuring cup, scooping out onto an ungreased cookie sheet, and flattening slightly with your hands. Leave at least 2 inches between cookies, to allow them room to spread. Bake 13 minutes, until lightly browned.


Copyright 2007 BustersRecipes.com
Moravian Christmas Cookies

1 cup molasses/sorghum
1/2 cup sugar
1/2 cup lard/melted solid shortening
1/2 teaspoon lemon flavoring
1/8 teaspoon salt
1/8 teaspoon baking soda
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon ginger
2-3 cups flour
Colored sugars to decorate opt.

Preheat oven to 350 degrees. Warm molasses/sorghum and add sugar and lard/shortening. Using a mixer, blend well. Add lemon flavoring. In a separate bowl, sift together the salt, baking soda, allspice, nutmeg, cinnamon, cloves, ginger and flour. Add enough of this dry mixture to the liquid mixture to make a stiff dough which can be rolled out. Chill 2-3 hours. Roll very, very thin. Cut into desired shapes with cookie cutters. Sprinkle with colored sugar, if desired. Bake 7-7 1/2 minutes.


Copyright 2007 BustersRecipes.com
Multiple Choice Bar Cookies

1/2 cup butter
1 can sweetened condensed milk (14 oz)

Column A: (1 1/2 cups)
- Graham cracker crumbs
- Vanilla wafer crumbs
- Chocolate wafer crumbs
- Animal cracker crumbs
- Sugar cookie crumbs

Column B: (2 cups)
- Chocolate chips
- Butterscotch chips
- Peanut butter chips
- Raisins
- M & M's

Column C: (2 cups)
- Flaked coconut
- Rice Krispies
- Miniature marshmallows
- Frosted cornflakes (crumbled)

Column D: (1 cup)
- Chopped walnuts
- Chopped pecans
- Chopped peanuts
- Chopped cashews

Melt the butter and pour it into a 9 x 13" cake pan. Tip the pan to coat the bottom.
Evenly sprinkle one ingredient from column A over the melted butter.
Drizzle sweetened condensed milk over the crumbs.
Evenly sprinkle one ingredient from Column B on top.
Evenly sprinkle one ingredient from Column C on top of that.
Evenly sprinkle one ingredient from Column D over the very top.

Press everything down with the palms of your hands. Bake at 350 degrees F for 30 minutes. Cool thoroughly on a wire rack and cut into brownie-sized bars.


Copyright 2007 BustersRecipes.com
My Favorite Sugar Cookies

Original recipe yield: 6 dozen

INGREDIENTS
3 1/4 cups all-purpose flour
1 1/2 cups white sugar
2/3 cup shortening
2 eggs
2 1/2 teaspoons baking powder
2 tablespoons milk
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup egg white (optional)

DIRECTIONS
Mix first 8 ingredients in a large bowl at medium speed until well mixed.
Shape dough into a ball and wrap with waxed paper. Refrigerate 2 to 3 hours until easy to handle.
Preheat oven to 400 degrees F. Lightly grease cookie sheets.
Roll out half of the dough at a time on a lightly floured surface. Keep the remaining dough refrigerated. For crisp cookies, roll paper thin. For softer cookies, roll 1/8 to 1/4 inch thick.
With floured cookie cutters, cut dough into various shapes. Re-roll dough trimmings and continue to cut shapes.
Place cookies 1/2 inch apart on greased cookie sheets. To glaze, brush tops of cookies with heavy or whipping cream or with an egg white slightly beaten with 1 tablespoon of water.
Sprinkle cookies with your choice of toppings; bake 8 minutes or until very light brown. Remove cookies and cool completely.


Copyright 2007 BustersRecipes.com
No-Bake Granola Bars

Ingredients:

2 1/2 cups Rice Krispies
2 cups quick cooking oats
1/2 cup raisins
1/2 cup light corn syrup
1/2 cup brown sugar, packed
1/2 cup peanut butter
1 tsp vanilla extract
1/2 cup chocolate chips (optional)

Preparation:

Combine cereal, oats and raisins in a large bowl. In a small saucepan, heat the corn syrup and brown sugar to a boil, stirring constantly. Remove from heat. Stir in the peanut butter and vanilla extract and blend until smooth. Pour this over the cereal mixture and mix well. Add chocolate chips (optional) and mix thoroughly. Press into an ungreased 13 by 9 inch baking dish. Cool. Cut into bars.

Note: Any type of unsweetened cereal may be used in place of rice cereal (but both my mother and I considered the version she made with Cheerios inferior to the Rice Krispies version.)


Copyright 2007 BustersRecipes.com
No Bake Caramel Oatmeal Cookies

2 cups white sugar
3/4 c. butter or margarine
1 (6 oz) can evaporated milk
1 (4 serving size) instant butterscotch pudding
2 1/2 c. quick cooking oats

In a saucepan combine the sugar, butter, and evaporated milk. 15 minutes.

Bring to a boil.

Add the instant pudding and oats.

Remove from the heat and stir.

Drop by spoonfuls onto wax paper.

Let cool


Copyright 2007 BustersRecipes.com
No Bake Chocolate Cookies

2 cups sugar
3 cups quick oats
1/2 cup cocoa
1/2 cup milk
1/2 cup butter/margarine
1/2 teaspoon vanilla
1/2 cup peanut butter, creamy or chunky

Place sugar, milk, cocoa and butter in pan, stir. Bring to a boil. Boil 1 minute, remove from heat and add peanut butter. Blend well and stir in vanilla and oatmeal. Drop by teaspoon on wax paper and cool.

NOTE: 1/2 -1 cup of coconut may be substituted for the peanut butter, or can be added along with the peanut butter. A pinch of salt may be added if desired. Nuts may also be added.


Copyright 2007 BustersRecipes.com
No Bake Chocolate Oatmeal Cookies

2 c. sugar
1/2 c. milk
1 stick butter
1 tbsp. cocoa
2 tbsp. peanut butter
2 c. quick oats, uncooked
1 tsp. vanilla

Combine sugar, milk, butter and cocoa in a saucepan; cook over low heat until mixture boils. Boil 4 minutes. Remove from heat, stir in peanut butter, oats and vanilla. Drop from teaspoonfuls onto waxed paper and let cool.


Copyright 2007 BustersRecipes.com
No Bake Cookies

8 oz semisweet, milk or white chocolate pieces
1/4 cup peanut butter
2 T. butter or margarine
2 cups quick cooking oatmeal or crushed graham crackers
1 cup chopped peanuts, walnuts or toasted coconut

Combine chocolate pieces, peanut butter and butter in pan over medium low heat. Stir well until smooth and melted. Stir in oatmeal and chopped nuts. Drop by spoonfuls onto waxed paper lined trays. Refrigerate until firm. Makes about 4 dozen small or 1 1/2 dozen large cookies. If it's a hot day, melt 1/4 cup (1 oz) chopped paraffin with chocolate.


Copyright 2007 BustersRecipes.com
No Bake Eskimo Cookies

3/4 cup margarine 1/2 teaspoon vanilla
3/4 cup sugar 2 cup quick oats
3 tablespoon cocoa Powdered sugar
1 tablespoon hot water

Mix all ingredients together and roll into balls. Roll balls in powdered sugar.


Copyright 2007 BustersRecipes.com
Nut Balls

1/2 pound butter
2 cups flour
2 cups crushed walnuts
5 Tablespoons sugar
2 teaspoons vanilla
1 Tablespoon water
dash salt
powdered su

Cream butter; add sugar, vanilla, and water. Mix well. Add flour and salt; mix well. Add crushed nuts. Shape into bite size balls. Bake on ungreased cookie sheet 8-10 minutes at 325. When cool, roll in powdered sugar.


Copyright 2007 BustersRecipes.com
Nut Macaroons

1 cup of chopped pecans or walnuts processed to the size of BB's or slightly smaller. No big chunks!
1 egg white
1/3 cup of sugar
2 drops of vanilla
1 tea spoon of corn syrup

Mix ingredients 5-10 minutes in a large bowl until the sugar loses all graininess and the mixture is uniform.
Preheat oven to 325 degrees F.
Spray cookie pans with Pam or an alternative.
Compact the pecan dough into 2 inch balls. They will be sticky and hard to keep together.
Space the macaroons about 1 inch on the cookie sheet and put into oven. After 20 minutes, check every five minutes until the bottoms turn brown and the outer surface turns a light brown.
Turn off oven heat and let set in hot oven for 5-10 minutes.
Pull macaroons out of oven and cool to room temperature.


Copyright 2007 BustersRecipes.com
Nuts About You Cookie Sticks

1/4 cup semisweet chocolate chips
3/4 t. shortening
1 1/2 t. creamy peanut butter
4 French vanilla Pirouette cookies
1/2 cup chopped peanuts

In a microwave safe bowl, melt the chocolate chips, shortening and peanut butter. Stir until smooth. Dip one end of each cookie into chocolate mixture; sprinkle with peanuts. Place on waxed paper; let stand until set.

Makes 2 servings.


Copyright 2007 BustersRecipes.com
O'Henry Bars

4 c. oatmeal
1 c. brown sugar
1 c. white sugar
1 c. margarine or butter
1 c. peanut butter
1 c. chocolate chips, melted

Heat oven to 350. In bowl, combine oatmeal, sugars, and melted margarine. Mix well and pat into a 9x13 pan. Bake at 350 for 12 min. Cool. Combine melted chocolate chips and peanut butter and spread on cooled cookies.


Copyright 2007 BustersRecipes.com
Oat Blend Chocolate Chippers

3-4 cup oat blended/all purpose flour
1 1/4 teaspoon baking soda
1 1/2 cup softened butter
1 1/2 cup firmly packed brown sugar
2 egg
1 teaspoon vanilla
4 cup semisweet chocolate morsels
1 cup chopped pecans optional

Preheat oven to 375 degrees. In a large bowl, mix together the oat blend flour (use enough to make a stiff dough) and baking soda. Set aside. In another bowl, combine the butter and brown sugar, beating until creamy. Stir in eggs and vanilla, beating until light and fluffy. Work in dry ingredients and stir in chocolate and nuts, if desired. Form dough into large balls (or scoop up about 1/4 cup dough, depending on size cookie you want) and place, about 2 inches apart, on ungreased cookie sheets. Flatten slightly with spatula or back of hand. Bake 10-12 minutes. Let cool a few minutes on sheet before removing to racks to cool completely.


Copyright 2007 BustersRecipes.com
Oatcakes

1 lb rolled oats any kind
1 1/2 cup boiling water
2 teaspoon salt
2 tablespoon sugar
4 tablespoon margarine/butter

Put the oats and sugar in a mixing bowl. Pour the boiling water over the salt and fat and let it melt. Combine the two, forming a stiff dough. If necessary, add a little more water or oats until you have a pliable cake, which at this stage resembles a mud pie. Roll out on a floured counter to 1/4 inch thickness and cut into 3 inch rounds or form into one 12 inch round. Arrange on an ungreased baking sheet. Or, press the dough, thinly and flatly, onto a griddle, using a spatula to level the top. Bake on the lower shelf of a slow oven, less than 200 degrees, until dry and hard. Prop door open with wooden spoon if temperature settings don't go this low.


Copyright 2007 BustersRecipes.com
Oatmeal Apple Cookies

1 1/2 cup rolled oats
1 1/2 cup whole wheat pastry flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup shortening
2/3 cup frozen apple juice thawed concentrate
2 egg
1 teaspoon vanilla
1 1/2 cup peeled chopped apple


Copyright 2007 BustersRecipes.com
Oatmeal Caramelettoes

32 light caramels
5 tablespoon condensed milk
1 cup flour
1 cup oatmeal
3/4 cup brown sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter melted
1 cup chocolate chips
1/2 cup nuts

Melt caramels in milk and cool slightly. In mixing bowl, combine flour, oatmeal, brown sugar, baking soda, salt and butter. Press 1/2 of this crumb mixture into bottom of 8 inch square pan. Bake 10 minutes at 350 degrees. Top with chips and nuts. Top with caramel mixture. Sprinkle with remaining crumb mixture and bake 15-20 minutes longer.


Copyright 2007 BustersRecipes.com
Oatmeal Cherry Walnut Cookies

INGREDIENTS:
3/4 cup white sugar
3/4 cup packed brown sugar
3/4 cup butter flavoured shortening
2 eggs
2 tablespoons milk
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 cup all-purpose flour
3 cups quick cooking oats
1 cup chopped walnuts
1 cup dried cherries

DIRECTIONS:
Preheat oven to 350 degrees F (175 degrees C).

In a mixer bowl, combine the white sugar, brown sugar and shortening. Beat until smooth and creamy.

Add the eggs one at a time mixing well after each one. Beat mixture until well combined.

Mix in the milk, baking soda, baking powder, salt, cinnamon and vanilla to the egg mixture. Beat for one minute. Add the flour and mix until incorporated. Add the walnuts and mix again. Add the oats one cup at a time, mixing well after each addition. Stir in the dried tart cherries and mix just until they are distributed evenly.

Drop heaping tablespoonfuls of batter about 2 inches apart on ungreased cookie sheets. Do not shape them, they will spread evenly during the baking process. Bake at 350 degrees F (175 degrees C) for 12 to 13 minutes. The tops of the cookies should just turn a light golden brown. Remove the cookies from the oven and let sit on the sheets for about 5 minutes before moving the cookies to cooling racks. Let cookies cool to room temperature than place in airtight containers for storage.


Copyright 2007 BustersRecipes.com
Oatmeal Cookies

1 c Flour
1 ts Baking powder
1/2 ts Baking soda
1/2 ts Salt
2 tb Shortening
1/4 c Applesauce
1/2 c Sugar
1/2 c Brown sugar
1 Egg; or 1/4 cup substitute
1 ts Vanilla
1 1/3 c Oats
1/2 c Raisins; optional

Preheat oven to 375. Lightly spray cookie sheet with Pam. In large bowl, mix flour, baking powder, baking soda and salt. In a separate bowl, whisk together shortening, applesauce, sugars, egg and vanilla until shortening breaks into pea sized pieces. Add flour mixture to applesauce mixture. Mix well. Fold in oats and raisins. Drop rounded tsp onto cookie sheet 2” apart. Bake for 10 to 12 minutes. Remove from oven and cool on cookie sheet


Copyright 2007 BustersRecipes.com
Oatmeal Cranberry Cookies

1/2 lb unsalted butter (2 sticks)
1 1/4 cups brown sugar
1/2 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
2 tablespoons milk
2 cups rolled oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
2 cups dried cranberries

Cream butter and sugars until fluffy, beat in eggs, vanilla and milk.

In a separate bowl, combine oats, flour, baking soda, cinnamon, salt.

Add dry ingredients to butter mixture and stir until combined.

Stir in cranberries.

Divide dough in half, roll into a log about 1 1/2 inches in diameter. Refrigerate until firm.

Heat oven to 350, slice logs into cookies, bake on parchment lined cookie sheets leaving 1 1/2 inches between cookies.

Bake for 12 to 14 minutes or until golden brown.

Cool on a wire rack.


Copyright 2007 BustersRecipes.com
Oatmeal Crispies Cookies

1 cup vegetable shortening
1 cup firm packed brown sugar
1 cup sugar
2 egg
1 teaspoon vanilla
1 1/2 cup flour
1 teaspoon salt
1 teaspoon baking soda
3 cup quick cooking oats
1/2 cup finely chopped walnuts

Cream shortening, brown sugar and white sugar. Add eggs and vanilla; beat well. Mix flour, salt and baking soda and sift into creamed ingredients. Stir in oats and walnuts. Divide dough into 3 logs. Wrap logs in waxed paper and refrigerate at least 1 hour or up to a week. With a sharp knife, cut each log into slices 1/2 inch thick. Slice carefully; the dough is very rich and "short" and has a tendency to crumble. Place on lightly greased cookie sheet 2 inches apart and bake at 350 degrees for 9-12 minutes, but don't over bake. Remove from cookie sheet immediately and cool on a wire rack.


Copyright 2007 BustersRecipes.com
Oatmeal Honey Cookies:

1 c. Butter flavor Crisco—all shortening
1 c. each firmly pk. dk. brn. sugar & raisins
1/2 c. each honey, sugar & coarsely chopped pecans
2 Tbsp. water
1 egg
1-1/2 tsp. vanilla
1-1/2 c. flour
1 tsp. ground cinnamon
1/2 tsp. each baking soda & salt
3 c. uncooked oats

Heat oven to 350 F. Spray baking sheet with Crisco No Stick Cooking Spray. In the bowl of an electric mixer, combine shortening, brn.
sugar, honey, sugar, water, egg & vanilla. Beat at low speed until blended. Increase speed to med.; beat until light & creamy. In a sm. bowl, combine flour, cinnamon, baking soda & salt. At low speed, gradually add flour mixture to creamed mixture. Mix until well blended. Stir in oats. Mix until well blended. Stir in raisins & pecans. Drop by heaping tablespoonfuls onto prepared baking sheet. Bake for 10-12 min. or until golden brn. Do not overbake. Cool 3-5 min. on baking sheet. Remove cookies to rack to cool completely.


Copyright 2007 BustersRecipes.com
Oatmeal & Sour Cream Chocolate Chip Cookies

2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 c. oatmeal
1 1/4 c. brown sugar
1 c. butter
2 eggs
1 tsp. vanilla
1/2 c. sour cream
2 c. chocolate chips
2 c. milk chocolate chips
1/4 c. raisins

Cream sugar and butter in large bowl until light and fluffy. Beat in eggs and vanilla. Add flour, baking soda, salt and oatmeal until just blended. Add sour cream and mix until blended. Stir in chocolate chips, raisins and milk chocolate chips. Drop dough by heaping teaspoons onto ungreased baking sheet. Bake at 350 for 12-15 minutes or until lightly brown. Allow to cool 5 minutes on baking sheet before removing.


Copyright 2007 BustersRecipes.com
Oatmeal Toffee Cookies

1 cup (2 sticks) butter or regular margarine, softened
2 eggs
2 cups packed light brown sugar
2 tsp vanilla
1 3/4 cups flour
1 tsp baking soda
1 tsp ground cinnamon
1/2 tsp salt
3 cups quick-cooking oats
1 3/4 cups (10 ounce pkg) English Toffee Bits
1 cup coconut flakes

Heat oven to 375 F. Lightly grease cookie sheets. Beat butter, eggs, brown sugar, and vanilla until well blended. Add the flour, baking soda, cinnamon, and salt. Beat until blended. Stir in oats, toffee, and coconut, using a wooden spoon. Drop dough by rounded teaspoonfuls about 2 inches apart onto prepared sheets. Bake for 8 to 10 minutes or until edges are lightly browned. Cool 1 minutes and then remove to wire rack to cool completely.


Copyright 2007 BustersRecipes.com
Old-English Cookies

2 Eggs
2 c Brown sugar
1 c Coffee; cold
3 c Flour
2 c Raisins
1 c Lard
1/2 c Nuts
1 ts Baking soda
1 ts Baking powder
1 ts Cinnamon
1 ts Nutmeg
1 ts Cloves

Mix well, drop from spoon on cookie sheet. Bake in medium hot oven. Note: Assume a 425 F. oven.


Copyright 2007 BustersRecipes.com
OldTyme Molasses Cookies

3 cups sifted all-purpose flour
2 tsp. baking powder
1 tsp. salt
1 tsp. ground cloves
1 tsp. ground ginger
'1/2 tsp. cardamom
2 cups granulated sugar
1 1/2 cups melted butter
2 eggs
1/2 cup molasses
1 1/2 cups rolled oats

Sift together flour, baking powder, salt, cloves, ginger, and sugar into large mixing bowl. Stir in melted butter, eggs, and molasses. Mix until smooth with electric mixer, about 2 minutes. With a large spoon, stir in rolled oats. Drop by teaspoonfuls onto ungreased cookie sheet about 1-inch apart. Bake in a 375 degree oven for 10 minutes. Do not over bake. Makes 3 dozen cookies.


Copyright 2007 BustersRecipes.com
Old Fashioned Buttermilk Cookies

MIX:
1 cup brown sugar
1 cup white sugar
1/2 cup shortening
1/2 cup oleo

ADD:
2 teaspoons vanilla
2 eggs

ADD ALTERNATELY WITH BUTTERMILK:
4 cups flour
1 teaspoon salt
1 teaspoon soda
1 cup buttermilk

Cream together sugar, shortening & oleo
Add vanilla & eggs

In a separate bowl combine flour, salt & soda Mix in dry ingredients alternately with buttermilk Drop from teaspoon onto ungreased pan Sprinkle lightly with white sugar or cinnamon sugar Bake at 375 for 10 minutes or until golden color.

Makes about 4 dozen good size cookies.


Copyright 2007 BustersRecipes.com
Old Fashioned Ginger Creams

1 cup crisco shortening 1/4 teaspoon cinnamon
1/2 cup granulated sugar 1 teaspoon ginger
1 cup molasses Flour
1/2 cup hot water 1 cup granulated sugar
1 tablespoon abking soda 5 tablespoon milk

COOKIES: Combine shortening, sugar, molasses, hot water, baking soda, cinnamon, ginger and flour together. Use enough flour to make a rollable dough. Roll dough fairly thin. Cut with a round cutter approximately 3 inch diameter. Bake at 375 degrees for about 8 minutes. Allow to cool before icing.

ICING: Mix sugar and milk and heat to softball, about 237 degrees. Spoon on cookies and spread. It should flow a bit on the cookie when at the right consistency. If icing begins to sugar, add a little water and reheat.


Copyright 2007 BustersRecipes.com
Old Fashioned Scones

1 1/2 cups flour
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup heavy cream
2 teaspoons finely shredded lemon zest (optional)
1/2 cup dried cranberries or raisins (optional)

Preheat oven to 375. Mix together the flour, sugar, baking powder, and salt. Make a well in the center and pour in the cream and lemon peel. Stir together until crumbly then use your hands to gently knead the dough into a ball.

Place ball onto floured surface and either roll out or pat the dough into a circle (7 1/2" around). Cut the dough like pizza into 6 - 8 wedges.

Place scones 1" apart on an ungreased cookie sheet (I use a baking stone). Lightly brush scones with additional cream and sprinkle with sugar if you like. Bake about 18 minutes or until scones are golden brown. Serve warm.


Copyright 2007 BustersRecipes.com
Old Sugar Cookie recipe

2 cups sugar
3/4 cup shortening
2 eggs, well beaten
4 cups flour
1/4 teaspoon baking soda
1 teaspoon nutmeg
1/4 teaspoon salt
1/2 cup sour milk
(1/2 teaspoon lemon juice added to 1/2 cup milk)

Cream shortening and sugar. Add eggs. Sift flour, measure, and sift with
baking soda, nutmeg and salt. Add milk alternately with dry ingredients. Mix
thoroughly. Drop by teaspoonfuls onto well-oiled baking sheet. Bake in hot oven
(430* F.) 10-12 minutes. 70 servings.


Copyright 2007 BustersRecipes.com
Old Timey Chewy Popcorn Balls

2 cup sugar
1 1/2 cup water
1/2 cup light corn syrup
1 tsp. vinegar
1/2 tsp. salt
1 tsp. vanilla
5 qt. hot popped corn

In a buttered saucepan, combine sugar, water, corn syrup, vinegar and salt. Cook to hard ball stage or to 250 degrees. Stir in vanilla. Pour slowly over hot popped corn and stir until mixed. With buttered hands, shape into 3 inch balls.


Copyright 2007 BustersRecipes.com
Orange-Frosted Cranberry Cookies

1 cup granulated sugar
1/2 cup brown sugar
1 cup butter or regular margarine, softened
1 tsp grated orange peel
2 tbsp orange juice
1 egg
2 1/2 cups flour
1/2 tsp baking soda
1/2 tsp salt
2 cups coarsely chopped fresh or frozen cranberries
1/2 cup chopped nuts, if desired
Orange Frosting (recipe follows)

Heat oven to 375 F. Grease cooking sheets. In a large bowl, beat the sugars, butter, orange peel, orange juice, and egg with an electric mixer on medium speed. Stir in the flour, baking soda, and salt. Stir in the cranberries and nuts, if desired. Drop the dough by rounded tablespoonfuls about 2 inches apart on prepared cookie sheets. Bake for 12 to 14 minutes or until the edges and bottoms of cookies are light golden brown. Remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Frost with orange frosting

Orange Frosting:
1 1/2 cups powdered sugar
1/2 tsp grated orange peel
2 to 3 tbsp orange juice

In a small bowl, stir all the frosting ingredients until smooth and spreadable.
Yield: about 4 dozen cookies


Copyright 2007 BustersRecipes.com
Orange-Ginger Cookies

1 cup butter
2/3 cup sugar
1 egg yolk
1 tablespoon grated orange peel
1 1/2 teaspoons ground ginger
1 teaspoon vanilla
1/4 teaspoon salt
2 1/2 cups flour

Combine butter, sugar, egg yolk, orange peel, ginger, vanilla and salt, mix well. Stir in flour to form a dough. Fill cookie press with dough. Press into desired shapes on ungreased cookie sheets; decorate as desired. Bake in a preheated 400F oven for 10 minutes, until set but not brown. Makes about 5 dozen.


Copyright 2007 BustersRecipes.com
Orange Frosted Carrot Cookies

10 oz. carrots, peeled and sliced
3/4 cup solid vegetable shortening
3/4 cup sugar
1 egg, beaten to blend
1 tsp. vanilla
2 cups flour
1 tsp. baking powder
1/4 tsp. salt
2/3 cup chopped walnuts

Frosting:
1 cup confectioners’ sugar
2 Tbsp. orange juice
1/4 tsp. grated orange peel

Cook carrots in boiling water until tender, about 15 minutes. Drain well. Puree in processor or blender; you should then have 1 cup puree carrots.

Preheat oven to 350 degrees F. Grease baking sheets.

Beat shortening with sugar. Mix in egg. Stir in vanilla.

Combine flour, baking powder and salt. Stir dry ingredients into shortening mixture alternately with carrot puree. Mix in walnuts.

Drop by rounded tablespoonfuls onto prepared baking sheets. Bake until light brown and springy to touch, about 20 minutes.

Stir together confectioners’ sugar, orange juice and grated orange peel until smooth. Spread on warm cookies.

Yield: about 30.


Copyright 2007 BustersRecipes.com
Orange Frosted Cranberry Cookies

1 c sugar
1/2 c packed brown sugar
1 c butter, softened
1 tsp grated orange peel
2 T orange juice
1 egg
2 1/2 c flour
1/2 tsp baking soda
1/2 tsp salt
2 c coarsely chopped fresh or frozen cranberries
1/2 c chopped nuts, (if desired)
orange frosting (below)

Heat oven to 375°. Beat sugars, butter, orange peel, orange juice and egg
in a large bowl with mixer on med. speed. Stir in flour, baking soda and
salt. Stir in cranberries and nuts.

Drop by rounded tablespoonfuls about 2" apart onto ungreased cookie sheet.
Bake 12-14 min. or till light brown. Remove to wire rack and cool
completely. Frost with orange frosting.

Orange Frosting:

1 1/2 c powdered sugar
1/2 tsp grated orange peel
2-3 T orange juice

Mix all ingredients till smooth and spreadable.


Copyright 2007 BustersRecipes.com
Orange Juice Cookies

Creme:
1 c Sugar
1/4 c Crisco
2 1/2 c Flour
1/2 ts Salt
1/2 c Butter
2 Eggs
1/2 ts Soda
3/4 c Orange juice

Glaze:
2 1/2 c Powdered sugar
1/4 c Butter; melted

CREME: Mix all above ingredients to make the cream. On greased cookie sheet, bake at 400 degrees for 10 minutes. GLAZE: Add a little orange juice you get the consistency of a glaze. Frost cooled cookies.


Copyright 2007 BustersRecipes.com
Orange Shortbread Squares:

2 1/3 cups all-purpose flour
1/4 tsp. baking powder
1/4 tsp. salt
1 cup BLUE BONNET Spread, softened
2 cups sugar
4 eggs
1/3 cup orange juice
2 Tbsp. grated orange peel
Confectioner's sugar

In small bowl, combine 2 cups flour, baking powder and salt. In large bowl, with electric mixer at medium speed, beat spread and 1/2 cup sugar until light and fluffy. At low speed, gradually stir in flour mixture until well blended. Chill 2 hrs. Press dough into 13x9x2-inch pan. Bake at 350 degrees for 20 minutes. In large bowl, beat eggs, remaining flour and sugar, juice and peel until light and fluffy. Pour over baked layer; bake 30 minutes more. Cool. Sprinkle with confectioner's sugar; carefully cut into 1 1/2-inch squares.


Copyright 2007 BustersRecipes.com
Oreo® Bon Bons

These are very easy to make and very festive.

1 package Oreo® cookies
1-8 ounce pkg cream cheese
1 pkg almond bark (vanilla or chocolate)

Directions:
Crush Oreo® cookies in a food processor until very fine (powdery).
Add softened cream cheese. Work well with hands or heavy mixer. Chill mixture for an hour or put in freezer 15-20 minutes. Remove from fridge and roll into bite-sized balls. Dip into melted almond bark and let dry on waxed paper. Keep refrigerated.


Copyright 2007 BustersRecipes.com
Over Night Cookies

3 cup brown sugar
3/4 tablespoon salt
1 tablespoon baking soda
1 tablespoon vanilla extract
1 cup white sugar
4 eggs
1/2 cup butter
1/2 cup shortening
1 tablespoon cream of tartar

Combine brown sugar, eggs and shortening. Combine with the rest of the ingredients. Roll into a cookie size roll.
Leave in the refrigerator over night. Cut into thin cookies. Bake ay 350 degrees until done.


Copyright 2007 BustersRecipes.com
Overnight Cookies

2 c Sugar
1 1/2 c Melted butter
4 1/2 c Flour
2 ts Baking powder
3 Eggs
1 x Vanilla (optional)

Combine sugar with melted butter. Sift flour and baking powder. Add eggs alternately with flour to creamed mixture of butter and sugar. Add vanilla if desired. Divide dough into 4 parts. Add one of the following to each part: 1/2 c coconut 1/4 c peanut butter or nuts 1/2 c dates 1 t ea. cinnamon and nutmeg Roll dough separately in wax paper or put in molds. Chill in refrigerator. Slice and bake 7-10 minutes at 400 degrees.


Copyright 2007 BustersRecipes.com
Oversized Oatmeal Cookies

1/2 cup butter
1 1/2 cup brown sugar
1 teaspoon vanilla
18-oz oatmeal
6-oz semi sweet chocolate pieces
1 1/2 cup sugar
4 eggs
18-oz peanut butter
2 1/2 teaspoon baking soda


HINT: Dough can be made ahead of time and frozen in 1/4 cup size balls. Take out of freezer 1 hour before baking for cookies without fuss.


Copyright 2007 BustersRecipes.com
Paintbrush Cookies

1/3 cup shortening - soft
1/3 cup sugar
1 egg
2/3 cup honey
2 3/4 cup flour
1 tsp baking soda
1 tsp salt

EGG YOLK PAINT:
1 egg yolk
1/4 tsp water
food colouring

Preheat oven to 375F. Roll out dough using floured pastry cloth. Roll to 1/4" thickness. Cut into different shapes using cookie cutters. Set on greased baking sheet. Paint designs with egg yolk paints. (Blend egg yolk and water. Divide among several custard cups. Add different food colouring to each cup. Paint designs using small paintbrushes. If egg yolk, thickens while standing, add few drops water.) Bake 8-10 minutes at 375F. For clear colours, do not let cookies brown.

MAKES: 5 DOZEN COOKIES


Copyright 2007 BustersRecipes.com
**Party Cookies**

1/2 cup shortening 1/2 cup butter  
2 cup brown sugar 2 cup applesauce  
2 slightly beaten eggs 3 1/2 cup flour  
2 teaspoon soda 1 teaspoon baking powder  
2 teaspoon cinnamon 1 teaspoon cloves  
2 teaspoon nutmeg 1 teaspoon salt  
2 cup rolled oats 2 cup chopped nuts  
2 cup raisins

Cream first five ingredients thoroughly. Sift together flour, soda, baking powder, cinnamon, cloves, nutmeg and salt. Add to creamed mixture. Add oats, nuts and raisins.

Drop by teaspoonful on greased cookie sheet. Bake at 375 degrees for 12-15 minutes.


Copyright 2007 BustersRecipes.com
Passover Cookie Dough

1 c Butter; or margarine
1 c Sugar
3 lg Eggs
2 c Cake meal; MINUS 2 tbsp
2 tb Potato starch
1/4 ts Salt
1 md Lemon; juice and peel

Beat butter and sugar in bowl of electric mixer for about 10 minutes til creamy.

Add eggs and beat 5 minutes more.

Sift together cake meal, potato starch, and salt.

Add to batter. Mix in lemon juice and peel.


Copyright 2007 BustersRecipes.com
Peanut Blossom Cookies

1/2 cup shortening/margarine
1/2 cup sugar
1 unbeaten egg
2 tablespoon milk
1 3/4 cup flour
1 teaspoon baking soda
1/2 cup peanut butter
1/2 cup brown sugar
1 teaspoon vanilla
1/2 teaspoon salt
Candy kisses or chocolate chips

Cream shortening; add gradually sugar, egg and milk and beat well; then add flour, baking soda, peanut butter, brown sugar, vanilla and salt. This may be hard to mix. Shape into balls the size of a walnut; roll in sugar, and place on cookie sheet. Bake at 375 degrees for 8 minutes. Place a chocolate star, or a candy kiss on top of each cookie, pressing down gently. Return to the oven for 2-5 minutes.


Copyright 2007 BustersRecipes.com
Peanut Blossoms

(makes about 4 dozen cookies)

1 3/4 cups All Purpose or Unbleached Flour
1/2 cup granulated sugar
1/2 cup packed brown sugar
1 tsp baking soda
1/2 tsp salt
1/2 cup shortening
1/2 cup peanut butter
2 tbsp milk
1 tsp vanilla extract
1 egg
Granulated sugar
48 Hershey Kisses, unwrapped

Preheat oven to 375 degrees Farhenheit. Combine the flour, the 1/2 cup granulated sugar, the brown sugar, baking soda, salt, shortening, peanut butter, milk, vanilla, and egg in a large bowl at a low speed until a stiff dough forms. Shape into 1-inch balls; roll each ball in granulated sugar. Place the balls 2 inches apart on ungreased cookie sheets. Bake for 10 to 12 minutes or until golden brown. Remove the cookie sheets from the oven and immediately top each cookie with a chocolate kiss, pressing down firmly so the cookie cracks around the edge. Remove the cookies to wire racks to cool.


Copyright 2007 BustersRecipes.com
Peanut Butter Bars

1/2 cup peanut butter
1/2 cup butter
2 eggs
1 tsp. vanilla
1 1/2 cup sugar
1 cup flour

Melt butter over low heat then in same saucepan, remove from heat and add sugar, vanilla, peanut butter, eggs and flour. Bake in a small greased and floured pan at 350 for 25-35 min.


Copyright 2007 BustersRecipes.com
Peanut Butter Buddies

1 cup creamy peanut butter
1 cup softened butter/margarine
1 cup firmly packed brown sugar
2/3 cup light/dark corn syrup
2 egg
4 cup all purpose flour divided
1 tablespoon baking powder
1 teaspoon cinnamon
1/4 teaspoon salt

In large bowl with electric mixer at medium speed beat peanut butter, butter, sugar, corn syrup and eggs until smooth. Reduce speed; beat in 2 cups flour, baking powder, cinnamon and salt. With spoon stir in remaining flour. Wrap dough. Chill 2 hours. On floured surface roll out dough, half at a time, to 1/8 inch thickness. Cut with floured cookie cutter. Bake on ungreased cookie sheet at 325 degrees, 10 minutes or until cookies are lightly browned. Cool on wire rack. Decorate, if desired.


Copyright 2007 BustersRecipes.com
Peanut Butter Burst Cookies

2 cups flour
1 tsp. baking powder
1/4 tsp. salt
1 cup butter, softened
3/4 cup brown sugar
1/2 cup sugar
1/2 tsp. vanilla
1 egg
12 oz. pkg. peanut butter morsels

Heat oven to 375. In a small bowl, combine flour, baking powder and salt; set aside. In a large bowl, cream butter, brown sugar, sugar and vanilla; beat on medium speed until creamy about 3-5 minutes. Add egg; beat well. Turn mixer to low; gradually add flour mixture. Stir in morsels. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake 7-9 minutes. Cool on cookie sheet for 10 minutes then remove.


Copyright 2007 BustersRecipes.com
Peanut Butter Carob Balls

1 jar (20-oz) peanut butter
1/2 cup honey
2 1/2 cups graham cracker crumbs
1 tablespoon buttermilk
4 tablespoons dry milk powder

Topping:
3 tablespoons honey
2 tablespoons butter
1 melted carob candy bar/chips

2 tablespoons flour
1 1/2 cup cream

To make the carob balls, blend all ingredients together and form one-inch balls. Bake at 350 degrees, 10 minutes or until tops are barely toasted. Meanwhile, melt butter and honey together with carob. Stir in flour. Slowly pour in cream, and stir in vanilla. Pour over balls. Chill 1 hour.


Copyright 2007 BustersRecipes.com
### Peanut Butter Chip Cookies

1/2 c Butter softened  
3/4 c Packed brown sugar  
1/2 c Chunky peanut butter  
2 Eggs  
1 1/2 c Flour  
1 t Baking soda  
1 c Salted peanuts  
6 oz Semi-sweet chocolate chips  
6 oz (or) butterscotch chips

2. Drop by rounded teaspoonfuls two inches apart onto ungreased cookie sheet.  
3. Bake 9-12 minutes or until golden brown. Remove right away from cookie sheet and cool on wire rack.


Copyright 2007 BustersRecipes.com
Peanut Butter Chip Triangles

1-1/2 cups all-purpose flour
1/2 cup packed light brown sugar
1/2 cup (1 stick) cold butter or margarine
1-2/3 cups (1O-oz. pkg.) peanut butter chips, divided
1 can (14-oz.) sweetened condensed milk (not evaporated milk)
1 egg, slightly beaten
1 teaspoon vanilla extract
3/4 cup chopped walnuts
Powdered sugar (optional)

Heat oven to 350 degrees F. Stir together flour and brown sugar in medium bowl; cut in cold butter until mixture is crumbly. Stir in 1/2 cup peanut butter chips; press mixture on bottom of 13x9x2-inch baking pan. Bake 25 minutes. Meanwhile, in large bowl, combine sweetened condensed milk, egg and vanilla; stir in remaining chips and walnuts. Spread evenly over baked crust. Bake 25 minutes or until golden brown. Cool completely in pan on wire rack. Cut into 2x2-1/2-inch squares; cut squares diagonally to form triangles. Sift powdered sugar over top, if desired. 24 to 48 triangles.


Copyright 2007 BustersRecipes.com
Peanut Butter Cookies

2 egg whites
1/2 teaspoon almond or vanilla
1 cup crunchy peanut butter
1 cup sugar

Beat egg whites until stiff. Fold in sugar, peanut butter and extract. Drop by spoonfuls onto greased cookie sheet. Bake at 350 degrees for 15 minutes.


Copyright 2007 BustersRecipes.com
Peanut Butter Cookies - Sugar Free

1/4 cup mashed banana
1/2 cup peanut butter
2 large eggs
3/4 teaspoon vanilla extract
2 tablespoons butter -- softened
1 cup unbleached white flour
1/2 teaspoon baking powder
1/2 teaspoon nutmeg
1 cup chopped peanuts

In a mixing bowl beat together mashed banana, peanut butter, eggs, vanilla extract, and butter until creamy. Add flour, baking powder, and nutmeg. Beat well. Stir in chopped peanuts. Drop batter by rounded teaspoonfuls onto lightly oiled cookie sheets. Press each cookie down with the back of a fork and again in the opposite direction to indent a checkered pattern into each cookie. (Wet the fork with cold water occasionally to avoid sticking.) Bake at 375 degrees for 5 to 8 minutes or until lightly browned. Cool on wire racks.

Yields 2 to 3 dozen.


Copyright 2007 BustersRecipes.com
Peanut Butter Drops

1 cup sugar
1 cup white karo syrup
16 oz. crunchy peanut butter
1 tsp. vanilla
4 cup. Special K Cereal

Mix sugar and syrup, bring to a boil. Add peanut and mix well. Remove from stove and add vanilla. Mix well and add cereal stir carefully.
Drop by tsp. on waxed paper and cool.


Copyright 2007 BustersRecipes.com
Peanut Butter Fingers

1/2 cup butter, at room temperature
1/2 cup sugar
1/2 cup brown sugar
1 egg, at room temperature
1/3 cup peanut butter
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon vanilla
1 cup flour
1 cup quick-cooking oats
1 cup (6 ounces) semi-sweet chocolate morsels
1/2 cup powdered sugar
1/4 cup peanut butter
2 to 4 tablespoons milk

Preheat oven to 350 degrees. Cream butter and sugars until fluffy. Blend in egg, 1/3 cup peanut butter, soda, salt, and vanilla. Add flour and oats; mix well. Spread in buttered 13-inch by 9-inch inch pan. Bake 20 to 25 minutes, until lightly browned. Sprinkle immediately with chocolate morsels. Let stand 5 minutes to melt; spread chocolate over cookie crust. Combine powdered sugar, 1/4 cup peanut butter, and enough milk to make a drizzling consistency. Mix well. Drizzle evenly over bars.


Copyright 2007 BustersRecipes.com
Peanut Butter Graham Cookies

2 cups peanut butter, creamy or chunky
2 cups graham cracker crumbs
1 cup confectioners' sugar
1/2 cup corn syrup, dark or light
1/4 cup semisweet chocolate chips, melted (optional)
Colored sprinkles (optional)

In a large bowl, combine peanut butter, graham cracker crumbs, confectioners' sugar, and corn syrup. Mix until smooth. Shape into 1-inch balls. Place on waxed paper-lined cookie sheets. Drizzle melted chocolate over balls or roll in colored sprinkles. Store covered in refrigerator. Makes about 5 dozen cookies.


Copyright 2007 BustersRecipes.com
Peanut Butter Kiss Cookies

1/2 cup margarine
1/2 cup Smucker's Natural Peanut Butter
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla
1-3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/8 teaspoon baking soda
1 bag chocolate "kisses" - unwrapped

In a large mixer bowl, beat margarine and peanut butter with electric mixer on medium speed about 30 seconds. Add the sugars and beat until fluffy. Add egg, milk, and vanilla. Beat well.

In a mixing bowl, stir together flour, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to peanut butter mixture, beating well. If necessary, cover and chill about one hour for easier handling.

Preheat oven to 375° F. Shape dough into one-inch balls. Roll in additional granulated sugar. Place about two inches apart on ungreased cookie sheets. Bake about 10 to 12 minutes, or until edges are firm.

Immediately press a chocolate "kiss" atop each cookie. With a spatula, lift cookies onto cooling rack. When cool, store in an airtight container.

Makes approximately 60 cookies


Copyright 2007 BustersRecipes.com
Peanut Butter Surprise

10 Oreo cookies
1 box vanilla instant pudding
3/4 cup powdered sugar
1 cup milk
4 Tbsp. peanut butter
2/3 cup cool whip

In an 8x8-inch pan, crumble 8 Oreo cookies, then mix pudding, sugar, milk, peanut butter and cool whip in a mixing bowl. Pour over Oreo cookies and crumble the 2 Oreo cookies left on top. Refrigerate. Double all ingredients for a large amount.


Copyright 2007 BustersRecipes.com
Peanut Butter & Jelly Cookies:

1 package yellow cake mix
1 cup peanut butter
1/4 cup margarine or butter, softened
1/4 cup water
2 eggs
1 1/4 cup chopped peanuts, if desired
1 cup jelly or preserves

Heat oven to 375 degrees. Mix about half of the cake mix (dry), the peanut butter, margarine, water and eggs in large bowl until smooth. Stir in remaining cake mix. Shape dough into 1-inch balls. Roll balls in peanuts. Place about 3 inches apart on ungreased cookie sheet. Press thumb deeply in center of each ball. Bake 8 to 10 minutes or until set; cool. Fill thumbprints with jelly. About 6 dozen cookies.


Copyright 2007 BustersRecipes.com
Peanut Butter and Jam Cookies

1 cup melted butter
2 cups brown sugar, firmly packed
1/2 cup white sugar
1 tsp vanilla extract
1 1/2 tsp baking soda
1 tsp baking powder
1/2 tsp salt
1 cup peanut butter
2 beaten eggs
1/2 cup chopped salted peanuts (measure after chopping)
3 cups flour
Approximately 1/2 cup fruit jam (your choice)

Microwave the butter in a microwave safe mixing bowl for approximately 90 seconds on high to melt it. Mix in the brown sugar, white sugar, vanilla, baking soda, baking powder, and salt. Stir until they're thoroughly blended.

Measure out the peanut butter. Add it to the bowl and mix in. Pour in the beaten eggs and stir it all up. Add the chopped salted peanuts and mix until they're incorporated.

Add the flour in one-cup increments, mixing it in until all the ingredients are thoroughly blended.

Form the dough into walnut-sized balls with your hands and arrange them on a greased cookie sheet, 12 to a standard sheet.

Make an indentation in the center of the dough ball with your thumb. Spoon in a bit of jam, making sure it doesn't run over the sides of the cookie.

Bake at 350 degrees F for 10-12 minutes, or until the tops are just beginning to turn golden. Cool on the cookie sheet for 2 minutes, then remove to a wire rack to finish cooling.


Copyright 2007 BustersRecipes.com
Peanut Butter and Jelly Cookies

1 cup butter flavored all vegetable shortening
1 cup creamy peanut butter
1 tsp vanilla
2/3 cup firmly packed brown sugar
1/3 cup granulated sugar
2 large eggs
2 cups flour
1 cup preserves, any flavor

Preheat oven to 350 F. Combine shortening, peanut butter, and vanilla in a food processor fitted with a metal blade. Process until well blended and smooth. Add the sugars and process until incorporated completely. Add the eggs and beat just until blended. Add the flour and pulse until dough begins to form a ball. Do Not Overprocess. Place dough in a medium bowl. Shape 1/2 tablespoon of dough into a ball for each cookie. Place 1 1/2 inches apart on ungreased cookie sheets. Press thumb into the center of each cookie to create a deep well. Fill each well with about 1/2 teaspoon of preserves. Bake for 10 minutes or until lightly browned and firm. Cool on cookie sheets for 4 minutes. Transfer to cooling racks.


Copyright 2007 BustersRecipes.com
Pear Bar Cookies

BASE:
1 1/2 cup sifted all purpose flour
1/3 cup granulated sugar
1/3 cup butter/margarine

TOPPING:
1 large or 2 medium fresh bartlett pears
2 large eggs
1/2 cup sugar packed
1/3 cup sifted all purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground ginger
1/2 teaspoon vanilla
1/2 cup flaked coconut

Prepare shortbread base by combining flour with sugar. Cut in butter/margarine until particles are fine. Press shortbread firmly over bottom of greased 9 inch square baking pan. Bake at 350 degrees about 20 minutes, until edges are very lightly browned. Meanwhile, pare, core, and dice pear to measure 1 1/4 cups. Beat eggs with brown sugar until light. Stir flour, baking powder, salt and ginger together. Stir into egg mixture, along with vanilla. Fold in diced pear and coconut. Spoon over hot baked shortbread layer; spread, level. Return to oven and bake 25 minutes longer until lightly browned. Cool in pan. Cut into bars when cold.


Copyright 2007 BustersRecipes.com
Pear Gem Bar Cookies

1 Fresh; ripe Anjou or Bosc Pears; (1 to 2)
1 c Packed brown sugar
1/2 c Vegetable oil
1/3 c Water
1 Egg; slightly beaten
1 3/4 c Flour
2 ts Ground allspice
1 ts Baking soda
1/4 ts Salt
2 tb Powdered sugar; (2 to 3)

Core and chop pears to equal 1 1/2 cups; set aside. Combine brown sugar, oil, water and egg; beat well. Add flour, allspice, soda and salt; mix well. Stir in pears. Pour into greased 15-1/2 x 10-1/2 x 1-inch baking pan. Bake at 375° F for 12 minutes or until wooden pick inserted near center comes out clean. Cool. Dust with powdered sugar; cut into diamond-shaped bars (about 2 x 1-1/2-inches).

Quantity: Makes about 2-1/2 to 3 dozen.


Copyright 2007 BustersRecipes.com
Pearls 'N' Chocolate Cookies

2 1/4 cup all purpose flour
2/3 cup cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup softened butter
1/4 cup sugar
2/3 cup firmly packed brown sugar
1 teaspoon vanilla extract
2 egg
1 10-oz pkg white chocolate baking pieces

Preheat oven to 350 degrees. In small bowl, combine flour, cocoa, baking soda and salt; set aside. In large mixer bowl, beat butter, sugar, brown sugar and vanilla extract until creamy. Add eggs one at a time, beating well after each addition. Gradually add flour mixture. Stir in chocolate pieces. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake 9-10 minutes until edges are lightly browned. Let stand 2 minutes before removing from cookie sheets; cool completely.


Copyright 2007 BustersRecipes.com
Pecan Balls

1 cup butter
4 T powdered sugar
1 cup flour
1 cup chopped nuts
1 tsp. vanilla

Mix flour and powdered sugar. Stir in butter. Add chopped nuts and vanilla, mixing well. Form into small balls, flatten just a little. Bake at 325 degrees for 10-15 minutes.


Copyright 2007 BustersRecipes.com
Pecan Carrot Cookies

1 cup butter, softened
½ cup sugar
½ cup firmly packed brown sugar
1 egg
1 TBSP. grated orange peel
3 TBSP. fresh orange juice
2¼ cups all-purpose flour
¾ tsp. baking soda
½ tsp. salt
1 cup flaked coconut
1 cup chopped pecans
1 cup finely shredded carrots

Orange Frosting:
2 cups powdered sugar
1 TBSP. freshly grated orange peel
2-3 TBSP. orange juice

Prep Time: 1 hour
Baking Time: 10 minutes per sheet

Heat oven to 350°F. Combine 2 regular sticks of butter, at room temp, with both sugars in a large mixing bowl. Beat at medium speed, scraping bowl often, until creamy. (about 2 minutes) Add egg, freshly grated orange peel and orange juice. Continue beating until well mixed. (about 1-2 minutes) Add flour, baking soda and salt. Reduce speed to low; beat until well blended, 1-2 minutes. Stir in coconut, pecans and carrots by hand.

Drop dough by rounded tablespoonfuls 2” apart onto ungreased cookie sheets. Bake for 10-12 minutes. When cookies are light golden brown, remove from oven and transfer with a thin spatula to a cooling rack. Cool completely. For frosting, combine powdered sugar and freshly grated orange peel. Beat in enough orange juice for desired spreading consistency. Frost cooled cookies.


Copyright 2007 BustersRecipes.com
Pecan Diamonds

Pastry:
1 cup Butter or Margarine
7/8 cup sugar
1/2 cup shortening
2 eggs
4 1/2 cups flour
1/2 tsp baking powder
pinch of salt
1 tsp vanilla

Filling:
1 cup butter
1/2 lb. light brown sugar
1/4 cup sugar
3/4 cup honey
1 lb. pecans, coarsley chopped
1/4 cup whipping cream

For pastry, cream butter, sugar and shortening until well combined and smooth. Add remaining ingredients and mix just until combined (do not overmix).
Pat pastry into 10 1/2 by 15 1/2 inch jelly roll pan. Prick surface with a fork. Bake at 350 for 15 min.

For filling, combine butter, brown sugar, sugar and honey in large saucepan. Bring to boiling. Boil 3 min. DO NOT STIR during this time.
Remove from heat and stir in pecans and cream, combining well. Spread over prebaked pastry Bake at 350 for 35 min. Cool. Cut into diamond shapes.


Copyright 2007 BustersRecipes.com
Pecan Sandies

1 cup margarine, softened
1 cup vegetable oil
1 cup white sugar
1 cup confectioners’ sugar, sifted
2 eggs
1 teaspoon vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon salt
2 cups chopped pecans
1/2 cup white sugar for decoration

Preheat oven to 375 degrees F (190 degrees C).
In a large bowl, cream together the margarine, vegetable oil, 1 cup white sugar and confectioners’ sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, cream of tartar and salt; stir into the creamed mixture. Mix in the pecans.
Roll dough into 1 inch balls and roll each ball in remaining white sugar. Place the cookies 2 inches apart onto ungreased cookie sheets.
Bake for 10 to 12 minutes in the preheated oven, or until the edges are golden. Remove from cookie sheets to cool on wire racks.


Copyright 2007 BustersRecipes.com
Peppermint Cheesecake Wafer

1 envelope or 1 tablespoon unflavored gelatin
1/4 cup cold water
1 lb cream cheese
1/2 cup sugar
1/4 cup crushed peppermint candy
1 cup heavy cream
1/3 cup chocolate chips
1 box vanilla wafers

Whip cream to stiff peak and set aside in refrigerator. Soften gelatin in cold water. Heat and stir until dissolved. Blend cream cheese and sugar until smooth. Gradually add gelatin, milk and peppermint candy, mixing until blended; chill until slightly thickened. Fold in whipped cream. Put mixture into large pastry bag with large star tip and pipe a star on top of a vanilla wafer cookie. Garnish with chocolate chips.


Copyright 2007 BustersRecipes.com
Peppermint Kisses

2 egg whites
1/8 tsp. cream of tartar
1/2 cup sugar (I use the superfine sugar)
1 cup (6 oz.) choc. chips (I use the mint flavored ones)
1/4 tsp. peppermint extract
Brown paper cut to fit cookie sheets (grocery bags work fine)

Beat egg whites til foamy throughout. Add cream of tarta and beat until
egg whites are stiff enough to stand in peaks, but not dry. Add sugar, 2
Tbsps. at at a time, beating thoroughly after each addition. Fold in choc. chips
and peppermint extract. Drop by teaspoon onto ungreased brown paper. Bake at
300°F for 25 minutes. Makes 3 dozen. This recipe can be doubled!


Copyright 2007 BustersRecipes.com
Peppermint Puffs

2/3 c butter flavor Crisco
1/4 c sugar
1/4 c brown sugar, packed
1 egg
1 1/2 c flour
1/2 ts baking powder
1/2 ts salt
1/2 c peppermint candy, crushed


Copyright 2007 BustersRecipes.com
Peppermint Snowballs

1 cup butter or margarine, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour

FILLING:
2 tablespoons cream cheese, softened
1 tablespoon milk
1/2 cup confectioners' sugar
2 tablespoons finely crushed peppermint candy or candy canes
1 drop red food coloring

TOPPING:
1/4 cup confectioners' sugar
6 tablespoons finely crushed peppermint candy or candy canes

In a mixing bowl, cream butter and sugar; add vanilla. Stir in flour; knead until well mixed. Reserve 1/2 cup of dough; shape remaining dough into 1-inch balls.

For filling, combine cream cheese and milk in a small bowl. Stir in sugar, candy and food coloring; mix well. Make a deep well in the center of each ball; fill with 1/4 teaspoon filling. Use reserved dough to cover filling. Reshape if necessary into smooth balls. Place on ungreased baking sheets. Bake at 350 degrees F. for 12-14 minutes.

Combine topping ingredients; roll cookies in mixture while still warm. Cool on wire racks. Yield: 4 dozen


Copyright 2007 BustersRecipes.com
Persimmon Cookies

1 c. sugar
1/2 c. shortening (butter or margarine work too)
1 egg
1 c. persimmon pulp mixed with 1 t. baking soda
1/2 t. each cinnamon, nutmeg, and allspice
1 c. chopped dates or raisins
1 c. chopped nuts (walnuts are good)
1-3/4 to 2 c. flour (depending on how soft you want the cookies)
1 t. baking powder
1/2 t. salt

Cream shortening and sugar; add egg and mix well. Add persimmon pulp (it will be gelatinous with the soda mixed in) and dry ingredients. Fold together. Add dates and nuts last. Drop onto greased cookie sheet from spoon.

Bake at 350 F for about 10 to 12 minutes


Copyright 2007 BustersRecipes.com
Pignoli Biscotti

2/3 cup Pine nuts
1/2 cup Butter
3/4 cup Sugar
2 Eggs
2 tablespoons Lemon juice
2 tablespoons Lemon zest
2 cups Flour PLUS
2 tablespoons Flour
1 1/2 cups Baking powder
1/4 teaspoon Salt

Place nuts in pan and bake in 350°F. oven 4-5 minutes. Stir occasionally, checking to see that nuts don't burn. Let cool.

In a bowl, beat butter and sugar until fluffy. Beat in eggs, lemon juice and zest. Batter will look curdled, but don't worry. Combine flour, baking powder and salt and stir into creamed mixture until blended. Mix in nuts.

Divide dough in half. On a greased and floured baking sheet, pat out the dough into 2 logs, 1/2” high, and inch and a half wide and 14” long. Bake in a 325°F. oven 25 minutes and let cool on rack 5 minutes.

Place on a cutting board and cut diagonally into 1/2” thick slices. Lay slices flat on baking sheet and return to oven for 10-15 minutes to dry slightly, turning once. Makes 3 1/2 to 4 dozen cookies.


Copyright 2007 BustersRecipes.com
Pineapple Cookies - Sugar Free

1/4 cup mashed bananas
1/4 cup unsweetened pineapple juice -- frozen concentrated
1/4 cup vegetable oil
1 large egg
1 tablespoon milk
1 cup unbleached white flour
1/4 teaspoon baking soda
1/2 cup flaked coconut
grated orange rind -- topping

In a medium-sized mixing bowl beat together mashed banana, pineapple juice concentrate, oil, egg, and milk until creamy. Add flour, baking soda, and flaked coconut. Beat well. Drop by rounded teaspoonfuls onto oiled baking sheets and sprinkle with grated orange rind. Bake at 350 degrees for 8 minutes or until just brown around the edges and firm to the touch. Cool on wire racks.


Copyright 2007 BustersRecipes.com
Pineapple Nut Cookies

1 cup shortening
1 cup shite sugar
1/2 teaspoon salt
2 teaspoon baking powder
1 cup crushed pineapple drained
1 teaspoon vanilla
1 cup packed brown sugar
3 eggs
1 teaspoon baking soda
4 cup flour
1 teaspoon lemon juice
1 cup chopped nuts

Cream shortening and sygar. Add eggs one at a time and beat well after each addition. Sift flour, salt, soda and baking powder together. Add to creamed mixture. Stir to make a smooth batter. Stir in crushed pineapple, chopped nuts, vanilla and lemon juice. Drop by teaspoonful on greased baking sheet. Bake at 350 degrees for 10-12 minutes.


Copyright 2007 BustersRecipes.com
Pineapple Nut/Oatmeal Fruit Drop Cookies

1 cup shortening
2 egg
1 1/2 cup sugar
1 3/4 cup flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon baking powder
2 teaspoon cinnamon
1/2 cup sour milk/buttermilk
2 cup rolled oats
1/2 cup chopped walnuts
1 can (1 lb, 4-oz) crushed pineapple
2 jar maraschino red cherries
cut in half

Mix thoroughly, shortening, eggs and sugar. Add sifted flour, baking soda, salt, baking powder and cinnamon. Stir in sour milk or buttermilk and mix well. Add rolled oats, chopped walnuts, crushed pineapple, and maraschino cherries. Bake at 350 degree oven for 8-12 minutes or until golden brown.


Copyright 2007 BustersRecipes.com
Pink Raspberry Coconut Puffs

2/3 cup egg whites
1 (3 ounce) box raspberry gelatin
1 cup granulated sugar
1 can Angel Flake coconut

Beat egg whites until frothy. Mix sugar and gelatin and slowly add to whites and beat until stiff. Slowly add coconut. Drop by teaspoonsful onto ungreased cookie sheet, and bake at 300 degrees F for about 25 minutes.


Copyright 2007 BustersRecipes.com
Pink Ribbon Cookies

1 pound (4 sticks) butter or margarine, divided (do not use vegetable oil spread)
1 package (18.25 ounces) devil's food cake mix
2 3/4 cups all-purpose flour
Decorators Icing
3 cups powdered sugar
1 tablespoon meringue powder (see Cook’s Tip)
5-6 tablespoons warm water
Red food coloring
This variation of our All-Occasion Cookies recipe is decorated to support the Help Whip Cancer® campaign.

Directions:

1. Preheat oven to 350°F. In Small Batter Bowl, microwave two sticks of the butter on HIGH 1 minute or until melted.
   Slice remaining butter into 1/2-inch pieces; add to melted butter, tossing to coat. Allow butter to stand 3-5 minutes or until softened.

2. Meanwhile, in large bowl, combine cake mix and flour; blend well using Stainless Whisk, breaking up any large lumps.

3. Whisk butter until smooth and free of lumps. If necessary, microwave butter an additional 10-20 seconds or until creamy and pourable. Do not melt completely. Pour butter all at once into dry ingredients, scraping butter from batter bowl. Mix until dry ingredients are incorporated and dough is smooth.

4. Turn dough out onto well-floured Cutting Board. With floured hands, gently knead dough, adding up to 1/2 cup flour as needed to form a firm dough. Divide dough into three equal portions. Shape each portion into an 8-inch disk. Generously flour Cutting Board again. Roll one disk of dough out evenly to 1/8-inch thickness using Baker's Roller®. Cut cookie shapes using Scalloped Bread Tube; transfer to flat Baking Stone, 1 inch apart.

5. Bake cookies 15-17 minutes or until edges are set. Cool 3 minutes on baking stone; remove to Stackable Cooling Rack. Cool completely.

6. Meanwhile, combine powdered sugar and meringue powder in Classic Batter Bowl. Add 5 tablespoons water; mix well. Mix in additional water, 1 teaspoon at a time, to form a thick icing that will flow into a smooth pool with a rounded edge.

7. Place 1/3 cup of the icing into Prep Bowl; tint, one drop at a time, with red food coloring until desired shade of pink is reached.
8. To decorate cookies, pipe a white icing border around edge of one cookie; fill in with white icing until smooth. Immediately pipe a pink ribbon onto center of cookie. To sharpen corners of ribbon design, drag corners out slightly using wooden pick. Repeat with remaining cookies. Let stand about 1-2 hours or until icing dries completely.

Yield: about 2 1/2 dozen cookies

Nutrients per serving: (1 decorated cookie): Calories 280, Total Fat 15 g, Saturated Fat 8 g, Cholesterol 45 mg, Carbohydrate 35 g, Protein 3 g, Sodium 280 mg, Fiber less than 1 g

Cook’s Tips
Meringue powder (which contains pasteurized egg whites) is packaged in cans and can be found in stores that carry cake decorating supplies. Icing that has meringue powder in it will become smooth and hard once it has dried.

To pipe icing onto cookies, place a small, resealable plastic food storage bag inside Measure-All® Cup. Pour white icing into corner of bag. Twist top of bag; secure with a Twixit! Clip. Cut a small tip off corner of bag to allow icing to flow through. Repeat with pink icing.


Copyright 2007 BustersRecipes.com
Pistachio Biscotti

Yield: 32 servings

2 Eggs
1 ts Almond extract
1 ts Vanilla extract
1/2 c Sugar
1 3/4 c Cake flour
1 ts Baking powder
1/4 ts Salt
2/3 c Shelled pistachio nuts
3 oz Semisweet chocolate, melted

Heat oven to 350°F. In a medium bowl, beat eggs with an electric mixer on high speed until fluffy. Gradually beat in almond extract, vanilla and sugar until mixture is thick and lemon-colored, scraping down sides of bowl frequently with a rubber spatula.

Mix cake flour with baking powder and salt. With a wire whisk, fold into egg mixture until just thoroughly combined. Fold in pistachios.

Grease a 10x14" strip down center of two cookie sheets. Spoon half of pistachio mixture down center of each cookie sheet to make a 3x10" log. Bake 30 minutes. Remove from oven; leave oven on.

Let logs cool on sheets 5 minutes, or until cool enough to handle.

With a serrated knife, cut each log diagonally into 16 slices. Place slices, flat sides down, on cookie sheet and return to oven. Bake 5 minutes. Turn slices over and bake 5-7 minutes, or until golden on both sides. Remove to racks and let stand until cool enough to handle. Spread melted chocolate over one end of biscotti and let cool completely. Store in a tightly covered container. Makes 32 cookies.


Copyright 2007 BustersRecipes.com
Polish Windmill Cookies

2 cup crisco butter flavor
2 eggs
1 cup molasses
1 cup mincemeat
1 small head cabbage shredded and cooked
1/2 cup sugar
2 cup whole wheat flour
3 tablespoon baking soda
Nutmeg
Cinnamon

Combine crisco, sugar and beat in eggs. Add all other ingredients and mix until moistened. Roll dough into ball and cover with plastic wrap. Place in refrigerator for 2 hours. Roll out on floured board and cut out windmill shapes with cookie cutter. Bake on ungreased cookie sheet 15-20 minutes at 350 degrees. Sprinkle with cinnamon and nutmeg while still warm


Copyright 2007 BustersRecipes.com
Polly's Sugar Cookies

1 cup powdered sugar
1 cup white sugar
2 stick butter, melted
1 cup vegetable oil
2 eggs
1 tsp. vanilla
1 tsp. cream of tartar
1 tsp. baking soda
1 tsp. salt
4-1/4 cups flour

Mix all together in a bowl. Roll teaspoonfuls into sugar and put on baking sheet. Press down with a fork. Bake at 350 for 12 minutes.

Cool on rack.


Copyright 2007 BustersRecipes.com
Potato Chip Cookies

1 cup shortening
1 cup brown sugar
1 cup sugar
2 beaten eggs
1 tsp vanilla extract
2 cup flour
1 tsp baking soda
2 cup crushed potato chips
6 oz. butterscotch chips


Copyright 2007 BustersRecipes.com
Praline Grahams

12 graham crackers
1/2 cup butter or margarine
1/2 cup packed brown sugar
1/2 cup finely chopped walnuts

Line a 15x10x1 baking pan with heavy duty foil. Break the graham crackers at indentations; place in a single layer in pan. In a small saucepan, combine butter and brown sugar. Bring to a rolling boil over medium heat; boil for 2 minutes. Remove from heat; add nuts. Pour over crackers. Bake at 350 for 10 minutes or until lightly browned. Let stand for 2-3 minutes. Remove to a wire rack to cool.


Copyright 2007 BustersRecipes.com
Prickly Pear Cookies

1/2 cup butter
3/4 cup brown sugar
3/4 cup sour cream
1 egg
1 teaspoon vanilla
1 teaspoon baking soda
1-1/3 cup flour
1/4 cup prickly pear juice
1/4 cup prickly pear fruit peeled, seeded and diced
1/4 cup maraschino cherries
1/4 cup chopped pecans


Copyright 2007 BustersRecipes.com
Pudding Chocolate Chip Cookies

2-1/4 c. flour
1 tsp. baking soda
1 c. butter or margarine (softened)
1/4 c. sugar
3/4 c. packed brown sugar
1 package (4 oz.) instant vanilla or chocolate pudding
2 eggs
1 package (12 oz.) chocolate chips
1 tsp. vanilla

Preheat oven to 375 degrees F. Cream butter, sugars, vanilla, and pudding. Beat in eggs. Combine flour and baking soda, then add to egg mixture gradually, stirring well after each addition. Stir in chips. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8-10 minutes. Yield - 7 dozen cookies.
Puffed-Up Chocolate-Chip Cookies

This is one of the best chocolate-chip cookies you'll ever make--and it doesn't scrimp on chocolate. Applesauce is the secret.

1 1/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
3/4 teaspoon salt  
1/2 cup applesauce  
1 cup packed brown sugar  
1/4 cup butter, softened  
1 tablespoon vanilla extract  
1 large egg  
1 cup semisweet chocolate chips  
Cooking spray

Preheat oven to 375°.  
Lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking powder, and salt in a small bowl; stir well with a whisk.

Spoon applesauce into a fine sieve over a bowl; let stand 15 minutes. Discard liquid. Scrape drained applesauce into a large bowl. Add sugar and butter; beat with a mixer at medium speed until light and fluffy (about 2 minutes). Beat in vanilla and egg. Add flour mixture; beat at low speed until well-blended. Fold in chips.

Drop by level tablespoons 2 inches apart onto baking sheets coated with cooking spray. Bake at 375° for 10 minutes or until almost set. Cool on pan 2 to 3 minutes or until firm. Remove cookies from pan; cool on wire racks.

Yield: 3 dozen (serving size: 1 cookie)


Copyright 2007 BustersRecipes.com
Pumpkin Bars

2 C all-purpose flour
1 1/2 C sugar
2 tsp baking powder
2 tsp ground cinnamon
1 tsp baking soda
1/4 tsp salt
1/4 tsp ground cloves
4 beaten eggs
1 16 oz can pumpkin (or equiv pumpkin pulp--I use about 3 cups)
1 C cooking oil

Cream Cheese frosting

Combine flour, sugar, baking powder, cinnamon, soda, salt, and cloves. Stir in eggs, pumpkin, and cooking oil till thoroughly combined. Spread batter into an ungreased 15x10x1 in baking pan.

Bake at 350F for 25 to 30 min or till a toothpick inserted near the center comes out clean. Cool on wire rack. Frost with Cream Cheese Frosting. Cut into bars. Makes 48 bars.

Cream Cheese Frosting
2 3-oz packages cream cheese
1/2 C softened margarine or butter
2 tsp vanilla
4 1/2 to 4 3/4 C sifted powdered sugar

In a bowl beat together cream cheese, margarine or butter, and vanilla till light and fluffy. Gradually add 2 cups powdered sugar, beating well.

Gradually beat in enough remaining powdered sugar to make frosting of spreading consistency.


Copyright 2007 BustersRecipes.com
Pumpkin Cookies

2 cups crisco (shortening)
2 cups sugar
1-16 oz can pumpkin
2 eggs
2 teaspoons vanilla
4 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon ground nutmeg
1/2 teaspoon allspice
2 cups raisins
1 cup chopped nuts

Cream crisco and sugar. Add pumpkin, eggs and vanilla; beat well. Stir together flour and next 5 ingredients and 1 teaspoon salt. Add to batter; mix well.

Stir in raisins and nuts.

Drop by rounded teaspoonfuls 2-inches apart on greased cookie sheet. Bake @ 350 for 12-15 minutes. Cool on rack.

If desired frost with vanilla frosting.

Makes 7-dozen


Copyright 2007 BustersRecipes.com
Pumpkin Pie Squares

Crust:

1 cup flour
1/2 cup brown sugar
1/2 cup oatmeal
1/2 cup butter

Filling:

4 cups pumpkin
4 eggs
1 teaspoon salt
1/2 teaspoon ground cloves
2-13 oz. evaporated milk
1 1/4 cups sugar
2 teaspoons cinnamon
1 teaspoon ginger

Combine and mix crust ingredients until crumbly. Press firmly into a 13x9" pan. Bake 15 to 20 minutes at 350. Combine filling ingredients and beat well. Pour into prepared crust and bake again 45 to 60 minutes or until knife inserted comes out clean.


Copyright 2007 BustersRecipes.com
# Rainbow Cookies

| 3 cups | all-purpose flour |
| 1 tsp. | each baking soda, vanilla extract |
| 1/8 tsp. | salt |
| 1 cup | each granulated sugar; butter or margarine, softened (2 sticks) |
| 2 | eggs |
| assorted colored sugars |
| 1 can | (16 oz.) prepared vanilla frosting |

**Directions**

In a medium bowl, combine flour, baking soda and salt; set aside. In a large bowl, using a mixer set on medium speed, beat granulated sugar and butter until light and fluffy. Beat in eggs until well combined; stir in vanilla. Gradually stir in flour mixture until a soft dough forms. Shape dough into a ball and wrap in plastic wrap; chill for 2 hours.

Preheat oven to 375° F. Lightly grease 2 baking sheets. On a lightly floured surface, roll out dough to an 1/8" thickness. Using a large egg-shaped cookie cutter, cut cookies. Place shapes on prepared baking sheets. Bake cookies until lightly browned around edges, 8 - 10 minutes. Place baking sheets on wire racks; cool slightly.

Transfer cookies to wire racks; cool completely. Place sugars in a colorful pattern on a plate. Working with a few cookies at a time, cover cookies with vanilla frosting. Before frosting sets, carefully invert cookie and press into sugar design on plate. Carefully lift and place on flat surface to set. Repeat with remaining cookies, changing design on plate, if desired.

Makes 36 cookies.

---


Copyright 2007 BustersRecipes.com
Raisin Chews

Preheat oven to: 350 F

Ingredients:

1 cup sifted flour
2 tsp baking powder
1 tsp salt
1-1/2 cup seedless raisins
1 cup walnut
3 eggs
1 cup sugar
2 tsp vanilla
Confectioners’ sugar

Instructions:

Sift flour, baking powder and salt together. Rinse raisins; drain. Chop raisins and walnuts coarsely with sharp knife. Beat eggs vigorously until very foamy; gradually beat in sugar until mixture begins to get thick and a pale yellow color. Stir raisins, walnuts and vanilla. Gradually stir in flour, mixing thoroughly. Pour into buttered pan 12"x2"x8". Bake in moderate 350 degrees oven about 30 minutes or until cake tester inserted in center comes out clean. Cool in pan; cut into 24 pieces and roll in confectioners’ sugar.

Makes 24 cookies
Raisin Filled Cookies

4 cup flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cup sugar
1 1/2 cup butter/shortening or half-and-half
1/2 cup sour milk/buttermilk
2 eggs
1 teaspoon vanilla

FILLING:
1 bix (approx 1 lb) raisins
3/4 cup sugar
2 cup water
Dash salt
1/4 teaspoon lemon juice optional
2 heaping teaspoon cornstarch dissolved in 2 teaspoon water or enough water to make liquid cornstarch

Preheat oven to 375 degrees. Combine flour, baking soda, salt and sugar, mixing well. Cut in butter/shortening until particles resemble fine corn meal. Blend together well the milk, eggs and vanilla. Add to flour mixture, gather into dough and, on a lightly floured surface, knead until dough is stiff. Chill for a few hours overnight. Divide chilled dough into 4 equal parts, refrigerator portions you’re not working with so dough remainins chilled. On a lightly floured surface roll out dough, one portion at a time, to between 1/4 and 1/8 inch thick. Using a 4 inch cookie cutter, cut out as many circles as possible, remember you need and even number. Place a circle of dough on a lightly greased cookie sheet. Put 1 heaping teaspoon of filling in the missle of the circle, then cover with a second circle. Seal edges thoroughly. Repeat with remaining dough and bake 8-10 minutes, or until cookies are a light golden brown. For filling, place raisins, sugar, water and if desired, lemon juice in a saucepan. Bring to a boil and cook 5 minutes. Add cornstarch mixture, blend well and cool.


Copyright 2007 BustersRecipes.com
Raisin Jumbo Cookies

2 cups raisins
1 cup water
4 cups flour -- sifted
1 tsp baking powder
1 tsp baking soda
1 tsp salt
1/2 tsp cinnamon
1/2 tsp nutmeg
1 cup shortening
1 3/4 cups sugar
2 eggs -- slightly beaten
1 tsp vanilla
1/2 cup chopped nuts


Copyright 2007 BustersRecipes.com
Raisin Wheat Oatmeal Cookies

1 cup raisins
2 cup whole wheat flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
2 cup quick cooking oats
1 cup shortening at room temp
cut into 8 pieces
3/4 cup granulated sugar
3/4 cup brown sugar
2 egg
1/2 cup chopped nuts

Cover raisins with hot water and let stand for 5 minutes, drain. In medium sized food processor with metal blade inserted combine flour, baking soda, salt, nutmeg, cinnamon and oats. Cover and pulse 4-5 times. Remove mixture and reserve. Measure into processor bowl, shortening, sugars and eggs. Cover and process 30 seconds. Scrape bowl. Remove cover and add raisins and nuts. Process 5 seconds or until nuts are chopped to desired size. Add flour mixture and combine batter by pulsing 5-6 times, until flour just disappears. Do not overprocess. The light dusting of flour on the dough surface will blend in easily as dough is shaped. Drop by spoonfuls on greased cookie sheet. Bake at 350 degrees 10-12 minutes. Cool on cookie sheet several minutes before removing to wire racks to cool.


Copyright 2007 BustersRecipes.com
Ranger Cookies

1/2 cup butter or margarine, softened
1/2 cup brown sugar, packed
1/2 cup sugar, granulated
1 egg, large
1 tsp. vanilla
1 1/4 cup flour, unbleached
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
2 cups rice cereal, crisp (Rice Krispies)
1 1/2 cup coconut, flaked
1 cup dates, pitted and chopped

Cream sugars and butter. Add egg, and vanilla; beat well. Stir together flour, baking powder, baking soda, and salt; stir into creamed mixture. Stir in rice cereal, coconut, and dates. Form into 3/4-inch balls; place 2 1/2 inches apart on ungreased cookie sheet.

Bake at 350 degrees F. until lightly browned, about 10 minutes. Cool slightly before removing to a rack to cool completely.
**Raspberry Almond Dainties**

2 cups (4 sticks) butter  
1 cup ground almonds  
4 cups all-purpose flour  
1 cup granulated sugar  
1 teaspoon vanilla  
1/2 cup raspberry preserves  

Confectioners’ sugar, for dusting

Heat oven to 325 degrees F. Line baking sheets with foil or parchment paper; or use ungreased sheets. Mix together with pastry blender or fingers the butter, almonds, flour and sugar in large bowl, until mixture is crumbly. Work in vanilla. Gather dough together into a ball; pat out on work surface to 1/2- to 1/4-inch thickness. Cut with small round cookie cutter. Place cookies on parchment-lined baking sheet or an ungreased baking sheet. Bake in 325 degree F oven for 12 to 15 mins or until firm. Transfer cookies to wire rack to cool. When cool, spread flat sides of half the cookies with preserves; sandwhich each with plain cookie. Dip both sides of cookies in confectioners’ sugar to coat. Makes 4 dozen.


Copyright 2007 BustersRecipes.com
Raspberry Almond Shortbread Thumbprint Cookies

COOKIES
2/3 cup sugar
1 cup butter -- softened
1/2 teaspoon almond extract
2 cups all-purpose flour
1/2 cup raspberry jam

GLAZE
1 cup powdered sugar
1 1/2 teaspoons almond extract
2 teaspoons water -- use more if needed

*Heat oven to 350. In large mixer bowl, combine sugar, butter and almond extract. Beat at medium speed until creamy (2-3 minutes). Cover and chill dough at least 1 hour.

*Shape dough into 1-inch balls. Place 2 inches apart on cookie sheets. With thumb, make indentation in center of each cookie (edges may crack slightly). Fill each indentation with about 1/4 teaspoon of jam.

*Bake for 14-18 minutes or until edges are lightly browned. Let stand 1 minute; remove from cookie sheet. Cool completely.

*Meanwhile, in small bowl with wire whisk, stir together all glaze ingredients until smooth. Drizzle over cookies.


Copyright 2007 BustersRecipes.com
Raspberry Filled Tee Platzchen

1 lb (4 stick) unsalted butter
1 cup sugar
4 egg yolks
2 teaspoon grated lemon rind
2 teaspoon vanilla
1/2 teaspoon salt
5 1/3 cup unsifted flour
Seedless red raspberry/red currant jelly
1 cup powdered sugar
1/4 cup lemon juice
Pecan halves/silver dragees etc.

Cream butter and sugar in a large bowl with an electric mixer until mixture is light and fluffy. Add yolks, one at a time, beating well after each addition. Add lemon rind, vanilla and salt. Blend in 4 cups of the flour, one at a time. Transfer the mixture to a floured board and knead in the remaining flour or work in with a wooden spoon. Wrap the dough in wax paper and chill for 1 hour. Preheat the oven to 375 degrees. On a floured surface, roll out chilled dough 1/4 inch thick and cut with a 2 inch round cookie cutter. Place on ungreased cookie sheet and bake until lightly browned, about 12-15 minutes. When cookies have cooled, spread the bottom side of half the rounds with raspberry or red currant jelly. Cover the remaining rounds. Mix powdered sugar and lemon juice together until smooth and ice the cookies. Top each with a pecan half, dragee or sprinkles.

NOTE: If the dough is dry, add a little butter. You may also add melted chocolate or cocoa to the powdered sugar for chocolate glaze.


Copyright 2007 BustersRecipes.com
Reese's chewy chocolate cookies

1 1/4 c butter or margarine, softened
2 c sugar
2 eggs
2 tsp vanilla extract
2 c all purpose flour
3/4 cup cocoa
1 tsp baking soda
1 tsp salt
1 2/3 (10 oz) Peanut butter chips
1 cup finely chopped nuts (optional)

Heat oven to 350. Beat butter and sugar till light and fluffy. Add eggs and vanilla, beat well. Stir together, flour, cocoa, baking soda, and salt; gradually add to butter mixture beating until well blended. Stir in peanut butter chips and nuts, if desired. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8 to 9 minutes. (Do not overbake; cookies will be soft -- they will puff during baking flatten upon cooling.) Cool on cookie sheet until set, about 1 minute, remove from cookie sheet to wire rack. Cool completely. makes 4 1/2 dozen cookies.


Copyright 2007 BustersRecipes.com
Rhubarb Cookies

1/4 lb butter
1 c Sugar, brown, light
1 Egg
1 c Cooked rhubarb, drained
2 c Flour
1/4 ts Salt
1 ts Baking soda
1 ts Nutmeg, grated
1 ts Cinnamon
1/2 ts Ground cloves
3 T crystallized ginger; finely chopped (opt)
1/2 c Walnuts; chopped
1 c raisins

Procedure:

To cook rhubarb:

Use a proportion of 4 cups sliced rhubarb cut in 1/2-inch pieces to 1 cup sugar. Toss the rhubarb and sugar 1/2-inch pieces to 1 cup sugar. Toss the rhubarb and sugar together and let steep overnight (you will be amazed at how much juice the rhubarb gives off). Pour off 3/4 cup of the liquid and use for a drink. Cook the rhubarb slices in the remaining until just tender but still holding their shape remaining until just tender but still holding their shape, less than 5 minutes. The rhubarb is ready to eat as is, to use in other recipes, or to freeze in containers.

Cream the butter and sugar together. Add the egg and beat until light, then stir in the rhubarb. Stir the flour, salt, baking soda, and spices together and toss until thoroughly mixed. Stir the dry ingredients into the rhubarb mixture until the two are blended, then fold in the optional ginger, the walnuts, and the raisins. Drop the batter by the tablespoonful onto greased baking sheets about 1 1/2 inches apart, and bake in a preheated 350 F oven for 12 minutes, until lightly browned at the edges.


Copyright 2007 BustersRecipes.com
Rich Vanilla Cookies

1 cup butter 2 teaspoon vanilla
1 cup sugar 4 cup flour
2 eggs

Cream together butter and sugar. Add eggs and vanilla, beat until fluffy. Sift flour, measure and add to cream mixture, stirring well until a stiff dough forms. Roll dough 1/8 to 1/4 inch thick. Cut into rounds. Place on lightly greased cookie sheet and bake at 375 degrees 10-12 minutes or until very lightly browned.


Copyright 2007 BustersRecipes.com
Ritzy Cookies

1 box Ritz (or Townhouse) crackers
1 jar of peanut butter
1 package chocolate almond bark, melted

Spread the flat side of one cracker with about 1 teaspoon of peanut butter. Top with another cracker to make a "sandwich," the flat side to the inside. Lightly dip into melted chocolate almond bark to cover the entire sandwich, letting the excess drip off. Cool on aluminum foil or wax paper. Store in an airtight container.


Copyright 2007 BustersRecipes.com
Rolled Sugar Cookies

3/4 cup sugar
1/3 cup shortening
6 tablespoons butter or margaine, softened
1 egg
1 tablespoon milk
1 teaspoon vanilla
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

Cream sugar, shortening, and butter or margarine till fully. Add egg, milk, and vanilla, beat well. Stir together flour, baking powder, and salt: stir into creamed mixture. Cover and chill at least 3 hours.

Working with half of the dough at a time, on lightly floured surface roll to 1/8-inch thickness. Cut with cookie cutters into desired shapes. Place on ungreased cookie sheet. Bake at 375 degrees till set but not browned, about 8 minutes. Makes about 4 dozen cookies.


Copyright 2007 BustersRecipes.com
Roselands' Cornflake Cookies

4 ounces butter
4 ounces sugar
1 egg
6 ounces flour
1 teaspoon baking powder
1/2 cup mixed dried fruit

Cream butter and sugar, add egg and cream again. Add flour, baking powder
and mixed fruit. Mix well.
Roll teaspoonfuls in lightly crushed cornflakes. Bake at 350F for 15-20
minutes.


Copyright 2007 BustersRecipes.com
Russian Teacakes

1 c. butter
1/2 c. powdered sugar
1 tsp. vanilla
2 1/4 c. flour
1/4 tsp. salt
3/4 c. finely chopped walnuts

Mix butter, sugar and vanilla. Stir in flour and salt. Mix in nuts. Chill dough—it will be crumbly. Roll into 1 inch balls. Bake on an ungreased baking sheet at 400 for 10-12 minutes. Remove to baking rack and roll in powdered sugar while warm. Let cool and roll in powdered sugar again.


Copyright 2007 BustersRecipes.com
S'More Brownies

1/2 c. unsweetened cocoa powder
1/2 c. packed light brown sugar
1/2 c. granulated sugar
1/4 c. flour
1/2 tsp. baking powder
White from 4 large eggs
1 large egg
1/4 c. vegetable oil
2 tsp. vanilla
3/4 c. mini marshmallows
3 whole low fat honey graham crackers, in pieces (3/4 c.)

Heat oven to 350. Line an 8 in. square pan w/foil, letting ends extend above pan on 2 sides. Spary foil w/nonstick cooking spray. Stir coca, sugars, flour and baking powder until blended. Add egg whites, egg, oil and vanilla; stir until blended. Stir in 1/2 c. each of marshmallow and crackers. Spread in pan. Bake 10 min. Sprinkle remaining marshmallows and crackers over top; pressing gently until partially submerged in batter. Bake 15-20 min. longer until marshmallows on top are golden brown. Cool completely in pan on wire rack. Lift foil by ends to cutting board. Peel off foil and cut squares. Make 16, 2 in. squares.


Copyright 2007 BustersRecipes.com
Salted Nut Squares

3 c. salted peanuts, no skins, divided
3 T. butter or margarine
2 c. (12 oz.) peanut butter chips
1 can (14 oz.) sweetened condensed milk
2 c. mini marshmallows

Place half the peanuts in an ungreased 11x7 pan. Set aside.
In a saucepan, melt the butter and peanut butter chips over low heat. Add milk and marshmallows; cook and stir until melted. Pour over peanuts. Sprinkle the remaining peanuts on top. Cover and chill. Cut into bars.


Copyright 2007 BustersRecipes.com
Salted Peanut Cookies

1 cup margarine
2 eggs
2 cups brown sugar
2 cups flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
2 cups oatmeal
1 cup corn flakes
1 1/2 cups salted peanuts

Cream margarine, sugar and eggs. Stir in dry ingredients. Add corn flakes and peanuts. Make into balls and place on greased cookie sheets. Bake at 350 degrees for about 15 minutes.


Copyright 2007 BustersRecipes.com
Sand Cookies

3 sticks butter
3 3/4 cup flour
4 1/2 teaspoon baking powder
1 1/2 cup granulated sugar
3 teaspoon vanilla

Melt butter, let brown, then cool. Sift together flour, baking powder, and granulated sugar. Add flour mixture to butter. Add vanilla. Form 1-inch balls on lightly greased cookie sheet. Bake for 18 minutes at 375 degrees.


Copyright 2007 BustersRecipes.com
Santa Snacks

Preheat oven to: 350 degrees (325 for a glass dish)

Ingredients:

1/2 cup margarine or butter
1 1/2 cup graham cracker crumbs
14 oz. can Sweetened Condensed Milk
1 cup (6 oz.) semi-sweet chocolate chips
1 cup flaked coconut
1 cup chopped nuts

Instructions:

In 13x9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool and cut into bars. Store loosely covered at room temperature.


Copyright 2007 BustersRecipes.com
Scotch Scones

3 cups oat bran cereal
1/2 cup currants
2 teaspoon sugar
3 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup lowfat yogurt
1/4 cup peanut oil
2 large egg whites
2 tablespoon lowfat milk
1 tablespoon sugar for tops

Preheat oven to 400 degrees. In food processor or blender, mill oat bran for about 2 minutes until fine and flour like. In large bowl, combine oat bran with currants, sugar, baking powder, salt, baking soda, yogurt, peanut oil, and egg whites. Blend until mixture holds together. Place on surface sprinkled with oat bran and knead lightly, about 1 minute. Divided into 12 portions, smoothing each portion into a 2-inch circle with a slightly rounded top. Brush tops with additional milk and sprinkle with sugar. Place scones, 2 inches apart on ungreased cookie sheet and bake 10-12 minutes, or until golden brown. Serve hot.
Secret Almond KISS Cookies

36 Hershey's Kisses with Almonds chocolate candies

1 cup (2 sticks) butter or margarine, softened 1/2 cup granulated sugar

1 tsp. vanilla extract

1 3/4 cups all-purpose flour

1 1/4 cups finely chopped silvered almonds

1/2 tsp. almond extract (optional)

powdered sugar

Heat oven to 375 degrees. Remove wrappers from Hershey's Kiss candy.

Beat butter, granulated sugar and vanilla in a large bowl until fluffy.

Add flour and almonds; beat on low speed of mixer until well blended.

Using about 1 tablespoon dough for each cookie, shape dough around each candy; roll in hand to make ball. (Be sure to cover each candy completely.) Place on ungreased cookie sheet. (It may be easier to push down on the cookie a little bit, otherwise the balls roll on the cookie sheet.) Bake 10 to 12 mins or until cookies are set but not browned.

Cool slightly; remove from cookie sheet to wire rack. While still slightly warm, roll in powdered sugar. Cool completely. Store in tightly covered container. Roll again in powdered sugar just before serving.

Makes about 3 dozen cookies.


Copyright 2007 BustersRecipes.com
Secret Kiss Cookies

1 cup butter
2/3 cup sugar
1 teaspoon vanilla
2 cup flour
1 cup chopped fine walnuts
1 pkg chocolate kisses or carob stars
1 cup powdered sugar

Beat butter, sugar and vanilla at medium speed until light and fluffy. Add flour and nuts on low speed until well-blended. Chill dough 2 hours. For each cookie, use about 1 tablespoon of dough to encase one candy piece completely. Place on ungreased cookie sheet. Bake at 350 degrees until set but not brown, about 8-10 minutes. Remove and roll in powdered sugar.


Copyright 2007 BustersRecipes.com
Sesame Nut Cookies

Yield - 2 dozen cookies

3/4 c unbleached white flour
1/2 c whole wheat flour
1/4 c flax seed meal
1 tsp baking powder
1/8 tsp salt
1/4 c toasted sesame seeds
3/4 c raw cashews, diced (or any nut)
4 oz silken tofu
1/2 c olive oil
3/4 c light brown sugar
2 tsp almond extract

Preheat oven to 350. Combine all dry ingredients, from flour to cashews, in a large bowl. In a smaller bowl, mash tofu with remaining ingredients. With a spatula, add the wet ingredients into dry, and combine well. Roll dough into 1” balls, and flatten with hands. Place on ungreased cookie sheet. (Cookies do not spread much during baking, so feel free to place fairly close together) Place into preheated oven, and bake 10 minutes, until edges and bottom start to brown. Remove from oven, and cool on a wire cooling rack.


Copyright 2007 BustersRecipes.com
Short Stack Cookies

1 1/2 cups melted butter
2 cups sugar
2 large beaten eggs
1/2 cup maple syrup
4 tsp baking soda
1 tsp salt
1 tsp vanilla
4 cups flour
1/2 cup white sugar for coating

Melt the butter and mix in the sugar. Let it cool and add the beaten eggs. Add maple syrup, soda, salt and vanilla. Mix it all up. Then add the flour and mix thoroughly.

Chill the dough for at least 1 hour.

Roll the dough into walnut-sized balls with your hands. Roll the balls in white sugar and place them on greased cookie sheets, 12 to a standard sheet. Flatten them with a spatula.

Put oven rack in the middle position. Bake at 350 degrees F for 10-12 minutes or until nicely browned. Cool on the cookie sheets for no more than 1 minute, then remove the cookies to the rack to finish cooling.


Copyright 2007 BustersRecipes.com
Shortbread

2 cup all purpose flour
1/2 cup cornstarch
1/2 cup granulated sugar
1 cup butter (no substitutes) cold from the fridge
1/2 tsp salt

Preheat oven to 450 degrees.

Cut the butter into small pieces, handling it as little as possible to prevent it from softening. The colder the butter remains, the crispier the shortbread will be. Place pieces in a bowl and pour sugar on top. Work butter and sugar together well using a pastry blender or a pair of knives only. Again, don't touch the butter if you can help it. When it's well worked-in, mix the flour, cornstarch and salt together thoroughly in a separate bowl and pour over the butter-sugar mix. Work into the butter mix with the pastry blender. This takes considerable strength, primarily because you'll be doing it for a minimum of 5 minutes and possibly longer. The mixture is ready when the butter is cut into extremely fine particles -- the whole thing should look like a heavy baking mix and should hold together if you squeeze a portion of it in your hand. It will hold together, but it won't resemble dough in any sense of the word.

Grease and flour your baking pans -- I used an 11x15 jelly roll pan. Press the mixture firmly into the pan to an even depth of one half inch. Place in oven for 30 seconds, remove and prick all over with a fork, then score it where you intend to cut it later. If you don't do this, it will fuse as a solid mass and you won't be able to do anything but break it into irregular pieces later. Put back into the oven and continue baking for a total baking time of 5 minutes. After 5 minutes, turn heat down to 350 degrees and continue baking for up to 30 minutes more, checking every 5 minutes. When it turns light golden brown, it's done. My oven is a bit on the hot side, so I only back another 10 minutes beyond the first 5. Remover from oven to a cooling rack.

Sprinkle with additional granulated sugar. With a sharp knife, re-cut the shortbread along the scored lines while it is still hot. Cool, eat. It's very light, very crisp and should melt on the tongue. Yummy. I serve mine with fresh strawberries on the stem for a supper dessert.

Copyright 2007 BustersRecipes.com
Simply Walnut Cookies:

1/2 c Butter or margarine, -softened
2 tb Sugar
1 c All-purpose flour
1 ts Walnut extract
1 c Walnuts, finely chopped
3/4 c Sifted powdered sugar

Beat butter and sugar at medium speed with an electric mixer until blended. Stir in flour. Add walnut extract and walnuts, stirring well.

Chill 30 minutes. Shape dough into 1-inch balls; place on ungreased cookie sheets. Bake at 350° for 15 minutes or until done. Roll warm cookies in powdered sugar. Makes 2-1/2 dozen.


Copyright 2007 BustersRecipes.com
Simply Wonderfults:

2 c Powdered milk  
1 c Unsalted butter  
1 3/4 c Confectioners sugar  
1/2 c Chopped unsalted nuts or coconut or raisins

Melt butter in saucepan. Remove from heat and cool slightly. Add confectioners sugar and stir until it becomes a creamy consistency. Add powdered milk gradually and mix continually. Try squeezing a small amount into a ball. If it is too wet, add a little more powdered milk. If it is too dry, add a little more melted butter. Roll into balls 1-inch in diameter.


Copyright 2007 BustersRecipes.com
Sister-in-Law Cookies

1/2 C. butter (no oleo)
1/2 C. shortening (lard or Crisco)
1 C. sugar
1/2 C. brown sugar
1 egg

Cream the above.

Add

2 C. sifted flour
2 tsp. baking soda
2 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla

Roll dough into small balls and roll in granulated sugar. Bake on a greased cookie sheet for 12-15 minutes at 375 deg., or 8-10 minutes if your oven runs hot. Cool on rack.


Copyright 2007 BustersRecipes.com
Slimmer Chocolate Crinkle-Top Cookies

2 cups semisweet chocolate morsels -- divided (12 oz pkg)
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup granulated sugar
2 tablespoons margarine -- softened
1 1/2 teaspoons vanilla extract
2 egg whites
1/4 cup water
1/2 cup powdered sugar

Melt 1 cup morsels in small, heavy saucepan over lowest possible heat. When morsels begin to melt, remove from heat; stir. Return to heat for a few seconds at a time, stirring until smooth. Cool to room temperature.


Shape dough into 1-1/2 inch balls; roll in powdered sugar to coat generously. Place on greased baking sheets.

Bake in preheated 350F oven for 10 to 15 minutes or until sides are set but centers are still slightly soft. Cool for 2 minutes; remove to wire racks to cool completely. Makes about 3 dozen cookies.


Copyright 2007 BustersRecipes.com
Snail Cookies

Dough:
1 cup butter or margarine
2 cups brown sugar
4 cups flour (save 1/2 cup to flour board)
1 tsp. baking soda
1 tsp. vanilla
1 cup milk

Filling:
1 cup white sugar
1 lb. dates
1 cup water

Boil filling until thick. Mix dough. Pat small amount of cookie dough on floured board. Spread with cooled date filling. Roll like a jelly roll and wrap in waxed paper. Freeze, then slice. Bake at 350 degrees F.


Copyright 2007 BustersRecipes.com
Snappy Almond Squares:

1/2 c Packed dark brown sugar  
1/4 c Light butter  
1 tb Cold water  
1 c All-purpose flour; plus 2 tablespoons  
2 tb Cornstarch  
1/2 ts Ground cinnamon  
1/8 ts Salt  
1/4 c Sliced almonds

Preheat oven to 375 degrees. Beat sugar and butter at medium speed of a mixer until well-blended(about 5 minutes). Add water and beat well. Combine the flour, cornstarch, cinnamon and salt. Add to sugar mixture; beat until well-blended. Gently press dough into a 4-inch disk; wrap in plastic wrap. Freeze 30 minutes. Remove plastic wrap. Roll to a 1/16-inch thickness on a lightly floured surface; cut with a 2-inch star cutter. Place the cookies on a baking sheet; top with almonds. Bake at 375 degrees for 8 minutes or until cookies are crisp and edges are browned. Cool 30 seconds on pan. Remove from pan; cool over wire racks.

Yield: 4 dozens cookies


Copyright 2007 BustersRecipes.com
Snicker Surprises

2 sticks butter softened
1c. creamy peanut butter
1 c. brown sugar
1 c. sugar
1/2 tsp. salt
1 pkg mini snickers
2 eggs
1 tsp. vanilla extract
3 1/2 c. flour
1 tsp. baking soda

Combine butter, peanut butter and sugars using mixer on low to beat til light and fluffy. Slowly add eggs and vanilla til combines. Mix in flour, salt, and baking soda. Cover and chill dough for 2-3 hours. Unwrap all of the snickers. Remove dough divide into 1 tablespoon portions and flatten. Put snickers in center of dough and wrap dough around the snickers to form a ball. Place on greased cookie sheet. Bake at 300 for 10 12 minutes.
The recipe calls for a whole mini snickers in each cookie, i often cut the snickers in half for a little bit smaller cookie.


Copyright 2007 BustersRecipes.com
Snickerdoodles

2 3/4 cups flour
2 tsp cream of tartar
1 tsp baking soda
1/4 tsp salt
1 cup butter or regular margarine, softened
1 3/4 cups sugar, divided
2 large eggs
4 tsp cinnamon

Combine flour, cream of tartar, baking soda, and salt in a medium bowl. Beat butter, 1 1/2 cups sugar, and the eggs in a mixer bowl at medium speed until light and fluffy. With a mixer at low speed, beat in dry ingredients until well blended. Refrigerate for one hour. Preheat oven to 375 F. Combine remaining 1/4 cup sugar and the cinnamon in a shallow bowl. Shape chilled dough into 1 inch balls and roll in the cinnamon-sugar mixture. Place about 3 inches apart on ungreased cookie sheets. Bake for 12 to 14 minutes or until golden brown. Transfer to wire rack to cool. Makes about 4 1/2 dozen.


Copyright 2007 BustersRecipes.com
Snickers Cookies:

1/2 c Sugar
1/2 c Firmly packed brown sugar
1/2 c Margarine or butter; softened
1/2 c Peanut butter
1 ts Vanilla
1 Egg
1 1/2 c All purpose flour
1/2 ts Baking powder
1/2 ts Baking soda
1/4 ts Salt
10 Sniker's fun size candy bars

Heat oven to 375. In large bowl combine sugar, brown sugar, margarine, peanut butter, vanilla and egg; beat well.
Lightly spoon flour into measuring cup; level off. Add flour, baking powder, baking soda and salt to sugar mixture; mix well.
Shape about 1/3 cup dough smoothly around each candy bar making sure bar is completely covered. Place 4 inches apart on ungreased cookie sheets.
Bake at 375 for 13 to 16 minutes or until golden brown. Cool 10 minutes; remove from cookie sheets. Cool completely.

NOTES : Can be made as cookie pops: Securely insert a wooden stick into small end of each candy bar forming a lollipop. Shape about 1/3 cup dough smoothly around each candy bar making sure bar is completely covered.


Copyright 2007 BustersRecipes.com
Snow-Capped Tree Cookies

Source Betty Crocker
No rolling pin or cookie cutters are needed for this cookie recipe! Cookie mix dough is pressed with fingers, then cut into wedges to create the sugar cookie holiday trees.

Prep Time: 1 hr 15 min
Start to Finish: 1 hr 45 min
Makes: 4 dozen cookies

6 oz white chocolate baking bar
1 pouch sugar cookie mix
1/3 cup butter or margarine, melted
1 egg
2 tablespoons all-purpose flour
1/2 teaspoon almond extract
7 drops green food color
24 thin stick pretzels, broken in half
1 teaspoon shortening

1. Heat oven to 375°F. Grate 2 oz of the white chocolate. In large bowl, stir cookie mix, melted butter, egg, flour, almond extract, 2 oz grated white chocolate and green food color until soft dough forms.
2. Divide dough into 6 pieces. Press each piece into 6-inch round. Cut each round into 8 wedges; separate wedges. On ungreased cookie sheet, place wedges 2 inches apart. Under each wedge, place half of 1 pretzel stick for tree trunk.
3. Bake 6 to 8 minutes or until set. Cool 1 minute. Remove from cookie sheet. Cool completely, about 15 minutes.
4. Line cookie sheet with waxed paper. In small microwavable bowl, microwave remaining 4 oz white chocolate and the shortening uncovered on High 30 to 60 seconds, stirring every 15 seconds, until melted. Dip top of each cookie in white chocolate mixture, allowing excess to drip off. If desired, decorate with decorator sprinkles or sugars. Place cookies on waxed paper; refrigerate until set, about 30 minutes.


Copyright 2007 BustersRecipes.com
Snow Flakes

Yields: 72 servings

1 cup butter flavored shortening
1 (3 ounce) package cream cheese, softened
1 cup white sugar
1 egg yolk
1 teaspoon vanilla extract
1 teaspoon orange zest
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground cinnamon


Copyright 2007 BustersRecipes.com
Snowballs

1 cup butter
1 1/2 cup sifted confectioners sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups sifted flour
1 teaspoon baking soda
1 teaspoon cream of tarter
1/4 teaspoon salt
1 1/2 cups finely chopped walnuts


Copyright 2007 BustersRecipes.com
Snowman Oatmeal Cookies:

1/2 c Butter or margarine (1 stick); softened
2/3 c Firmly packed brown sugar
1/4 c Granulated sugar
1 Egg
1 ts Vanilla
3/4 c All-purpose flour
1/2 ts Baking soda
2 1/2 c Oats (quick or old-fashioned); uncooked
Icing in tubes
Candy sprinkles
sm Children; (optional)

Heat oven to 350F. Lightly grease two cookie sheets. Beat butter and sugars until creamy. Add egg and vanilla, beat well. In separate bowl, combine flour and baking soda; mix well. Add to butter mixture; mix well.
Stir in oats; mix well. Divide dough into 4 equal portions.

Using hands, pat each portion of dough into a 1/4 inch thick snowman on cookie sheets. Bake 12 to 14 minutes or until edges are light golden brown. Cool 2 minutes on cookie sheets; carefully remove to wire rack. Cool completely. Decorate as desired. Store tightly covered. Makes 4 Jumbo cookies.


Copyright 2007 BustersRecipes.com
Soda Cracker Almond Roca:

Soda crackers
1 1/2 c Butter (not margarine)
1 1/2 c Brown sugar; packed
1 pk (24-oz) chocolate chips (semi-sweet)
2 -(up to) 2 1/2 c Chopped almonds

If you like Almond Roca, you'll love this! Line small cookie sheet
(approx. 15 inches by 10 inches) with foil. Spread soda crackers over
entire pan. Mix together butter and brown sugar in saucepan. Bring to
boil over low heat and boil for 3 minutes. Pour over crackers. Bake at
400 degrees for 5 minutes. Crackers will float to top. Sprinkle chocolate
chips evently over top. Sprinkle chopped nuts on top. press in with
back of wooden or plastic spoon. Chill until set (at least 3 hours). Break
intopieces. (For a variation, try milk chocolate chips or mint
chocolate chips)


Copyright 2007 BustersRecipes.com
Soft & Chewy Gingersnaps

3/4 cup shortening
1 cup sugar
1/4 cup light molasses
1 egg – beaten
2 cups flour
1/4 tsp salt
2 tsp baking soda
1 tsp cinnamon
1 tsp ground cloves
1 tsp ginger
Additional sugar

Preheat oven to 350°F. Cream shortening and 1 cup sugar. Add molasses and egg. Sift together flour, salt, baking soda, cinnamon, cloves and ginger. Stir into creamed mixture. Dough will be soft and sticky. Roll with hands into walnut-size balls. Roll in additional sugar. Place on cookie sheet. Bake for 7-8 minutes. (Cookies will flatten while baking.) Makes 2 to 2 1/2 dozen.


Copyright 2007 BustersRecipes.com
Soft Chocolate-Cinnamon Cookies:

1 pk Devils food cake mix (any brand)
1/3 c Oil
2 Eggs
1/2 c Chopped pecans or walnuts
1/2 c Milk choc. chips
1/2 c Semi-sweet chips
1/2 ts Baking soda
1/2 ts Baking powder
1/4 c Flour
1/2 - 1 ts cinnamon

Mix cake mix,oil,eggs,add flour, baking soda, baking powder and cinnamon.Stir in choc.chips and nuts. Bake in oven @ 350 for about 8 min., don't overbake (I spray cookie sheet with pam first)


Copyright 2007 BustersRecipes.com
Soft Chocolate Chip Cookies

2-1/4 c flour
1 pkg. instant vanilla pudding
1 tsp. baking soda
2 eggs
1 c butter or margarine softened
1 tsp vanilla
3/4 c brown sugar
2 c chocolate chips
1/4 c white sugar

In a large bowl, cream butter & sugars. Beat in the pudding, eggs & vanilla. Blend in the flour mixture. Finally stir in the chocolate chips. Drop cookies by rounded spoonfuls onto ungreased cookie sheet & bake 10-12 minutes @ 350. Edges should be golden brown.


Copyright 2007 BustersRecipes.com
Soft Lemonade Cookies:

1 c Butter or margarine, softened
1 c Sugar
2 Eggs
3 c Unbleached flour
1 ts Baking soda
6 oz Frozen lemonade concentrate, thawed and divided
Additional sugar

Preheat oven to 400x.

In a mixing bowl, cream butter and sugar; add eggs. Combine flour and baking soda; add to the creamed mixture alternately with 1/3 cup of lemonade concentrate. Mix well. Drop by rounded teaspoonfuls onto ungreased baking sheets.

Bake for 8 minutes. Remove to wire racks. Brush with remaining lemonade concentrate; sprinkle with additional sugar. Cool.

Yield: Approximately 6 dozen.


Copyright 2007 BustersRecipes.com
Soft and Spicy Molasses Cookies

2 cups flour
1 cup sugar
3/4 cup (1 1/2 stick) butter, softened
1/3 cup molasses
3 tbsp milk
1 egg
1/2 tsp baking soda
1/2 tsp ground ginger
1/2 ground cinnamon
1/2 tsp ground cloves
1/8 tsp salt
Sugar for rolling

Combine flour, 1 cup sugar, butter, molasses, milk, egg, baking soda, ginger, cinnamon, cloves, and salt in a large mixing bowl. Beat at low speed using an electric mixer for 2 to 3 minutes. Mix until well blended, scraping the bowl often. Cover and refrigerate until firm enough to handle, at least 4 hours or overnight. Preheat oven to 350 F. Shape rounded teaspoonfuls of dough into 1 inch balls. Roll in sugar. Place 2 inches apart on ungreased cookie sheets. Bake for 10 to 12 minutes or until slightly firm to the touch. Transfer cookies to wire racks to cool completely. Yield: about 4 dozen cookies


Copyright 2007 BustersRecipes.com
Sorghum Molasses Cookies

1 1/2 cup sugar
1 cup shortening
12 cup sorghum molasses
2 eggs beaten
1 teaspoon baking soda sifted
3 cup all purpose flour sifted
1/4 to 1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 to 1/2 teaspoon allspice
1/3 cup water

Cream together sugar, shortening and sorghum. Add eggs and beat well. Add sifted baking soda, flour, salt, cinnamon, allspice and water. Chill the dough overnight, roll out dough and cut with cookie cutter. Brush tops with egg white. Bake at 350 degrees on greased cookie sheet for 10-12 minutes. Cookies may also be dropped by teaspoonful on cookie sheet and flattened with bottom of drinking glass which has been greased then dipped in a mixture of sugar, spice and a little flour.


Copyright 2007 BustersRecipes.com
Sour Cream Cookies

2 eggs
2 c sugar
2 sticks margarine
4 c flour
1 c sour cream
2 tsp baking powder
1 tsp baking soda

Preheat oven to 375
Mix dry ingredients. Beat eggs and sugar at high speed for 15 min or more. Then add margarine and sour cream. Mix in dry ingredients. Drop on cookie sheet and bake 15-20 min. Makes 2 doz.


Copyright 2007 BustersRecipes.com
Sour Cream Sugar Cookies

3 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg or ground cinnamon (optional)
1/8 teaspoon salt
1 1/2 cups granulated sugar
1/2 cup butter or margarine (at room temperature)
1 cup reduced-fat sour cream
1 large egg
2 teaspoons vanilla

For the glaze:
2 cups sifted confections sugar
3 tablespoon low-fat (1% milkfat) milk
1/2 teaspoon vanilla
paste or liquid food coloring (optional)

In a medium-size bowl, combine the flour, baking powder, baking soda, nutmeg (if using), and salt. In a large bowl, with an electric mixer on medium, cream the granulated sugar and butter, beating until fluffy, scraping side of bowl often.

Add the sour cream, egg, and the 2 teaspoons vanilla, beating well. Using a wooden spoon, stir in the flour mixture just until flour disappears. Divide the dough into 3 equal pieces. Wrap each piece of dough in plastic wrap. Refrigerate for 1 hour or until thoroughly chilled and easy to handle.

Preheat the oven to 375°F. On a lightly floured surface, roll out 1 piece of dough to 1/4-inch thickness and cut into shapes with cookie cutters. With a spatula, transfer the cookies to ungreased cookie sheets, placing them 2 inches apart. Bake for 8 to 10 minutes or until the edges are firm and bottoms are lightly browned. Remove cookies and cool on wire racks. Repeat with remaining dough.

To prepare the glaze, in a medium-size bowl, stir together confectioners sugar, half of the milk, the 1/2 teaspoon vanilla, and a little food coloring (if using). Gradually stir in enough of the remaining milk to make the mixture of glazing consistency. Spread the top of each cooled cookie with some of the glaze. Allow glaze to dry completely. Store cookies in an airtight container (do not freeze glazed cookies).


Copyright 2007 BustersRecipes.com
Special K Cookies, or, Cornflake Cookies

2 c flour
1 t baking powder
1/2 t soda
1/2 t salt
1 c butter
2 eggs
2 c brown sugar
1 t vanilla
1 c coconut
1 c chopped nuts
1/2 C raisins
4 c Special K cereal - but use cornflakes instead if that's what you want

Drop by tablespoon onto ungreased baking sheet. Bake at 375 degrees for 9-12 minutes.

Note
these can be made either walnuts or peanuts. Increase raisins to 1 C if you like raisins.


Copyright 2007 BustersRecipes.com
Special K bars

1 cup brown sugar
1/2 cup sugar
1 1/2 c. corn sugar
1 1/2 c. peanut butter
6 cups special k crisp rice cereal
12 oz. semisweet chocolate chips
1/3 c. peanut butter

Combine sugars and corn syrup mix well. Microwave for 3 minutes, stir microwave for another minute.
Add 1 1/2 c. peanut butter, stir til smooth and combines. Add cereal and stir to coat. Press into greased 9x13 pan.
Combine chocolate chips and 1/3 c. peanut butter, heat for 2 minutes, stir, microwave til chips are melted. Stir til smooth spread over cereal mixture. Cool and cut into squares. Store covered.


Copyright 2007 BustersRecipes.com
Speculaas Cookes

1 lb. butter
1 1/2 cups sugar
1 1/2 cups packed brown sugar
2 tsp. cinnamon
2 tsp. nutmeg
1 tsp. ground cloves
1 tsp. baking powder
1/2 tsp. salt
5 cups flour
3 eggs
1 cup walnuts, chopped

Cream together butter, sugar and brown sugar. In a separate bowl, mix cinnamon, nutmeg, cloves, baking powder and salt. Stir the flour into the spices. Beat eggs into butter and sugar mixture and slowly mix in flour mixture. Stir in the walnuts. Divide the dough into 4 or 5 portions and roll into log shapes; wrap in waxed paper and refrigerate overnight. When ready to bake, slice and bake at 350 degrees for 12-15 minutes.


Copyright 2007 BustersRecipes.com
Spiced Crackle Cookies with Crystallized Ginger

1 stick butter
1 cup sugar
1/4 cup molasses
1 egg
2 cups all purpose flour
3/4 tsp. baking soda
1/4 tsp. salt
1 tsp. ground ginger
1/2 tsp. cinnamon
1/4 tsp. white pepper
1 TBS crystallized ginger, chopped
3/4 powdered sugar

In bowl, beat together the first 3 ingredients until blended.

Beat in egg.

Sift together the next 6 ingredients into bowl.

Add to butter mixture, beat until blended.

Stir in crystallized ginger, cover, refrigerate 1 hour.

Heat oven to 350 degrees F.

Coat 2 baking sheets with cooking spray.

Place powdered sugar in bowl.

Dust hands with flour.

Roll pieces of dough into balls, using 2 teaspoons.

Roll dough in powdered sugar to coat.

Transfer to baking sheets.

Bake for 12 min. or until cookie tops are covered with cracks.

Cool.


Copyright 2007 BustersRecipes.com
Spicy Oatmeal Raisin Cookies

Ingredients:

1 (18.25-ounce) package spice cake mix
1 c. quick cooking oats
2 eggs
1/4 c. butter, softened
1/4 c. oil
1/2 c. raisins
1/2 c. chopped pecans

Directions:

Preheat oven to 350 degrees. Grease baking sheets. Combine cake mix, oats, eggs, butter, and oil in large bowl. Beat at low speed with electric mixer until blended. Stir in raisins and pecans. Drop by teaspoonfuls onto baking sheets. Bake for 8-10 minutes or until lightly browned. Cool 1 minute on baking sheet before removing to a wire rack to cool completely.

Makes 4 dozen.


Copyright 2007 BustersRecipes.com
Spoon Cookies

1 cup butter -- melted
1 cup confectioner's sugar -- plus more for top
1 teaspoon vanilla
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/3 cup fruit preserves or marmalade

Preheat oven to 375. In a medium bowl, combine butter, 1 cup confectioner's sugar and vanilla; mix well. Add flour and baking powder; mix well.

Using a teaspoon, form cookies in the shape of the well of the spoon and place 1 inch apart on ungreased cookie sheets. Bake 8-10 minutes, or until golden. Transfer cookies to wire racks to cool completely.

Spread preserves over the flat side of half of the cookies and place the plain cookies flat side down on the preserves, forming sandwiches. Dust with confectioner's sugar and serve.


Copyright 2007 BustersRecipes.com
Spring Lime Tea Cookies

Servings: 24

INGREDIENTS:
2 teaspoons lime juice
1/3 cup milk
1/2 cup butter, softened
3/4 cup white sugar
1 egg
2 teaspoons lime zest
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
2 tablespoons lime juice
1/4 cup white sugar

DIRECTIONS:
Preheat oven to 350 degrees F (175 degrees C). Combine the 2 teaspoons of lime juice with the milk, let stand for 5 minutes.

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the egg, then stir in the lime zest and milk mixture. Combine the flour, baking powder and baking soda, blend into the creamed mixture. Drop by rounded spoonfuls onto the ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until the edges are light brown. Allow cookies to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.

To make the glaze, stir together the remaining lime juice and sugar. Brush onto cooled cookies.


Copyright 2007 BustersRecipes.com
Springerles

4 large eggs  
1 lb (1 box) powdered sugar  
2 tablespoon anise extract OR 1  
teaspoon oil of anise  
2 cups all-purpose flour  
1/2 teaspoon baking powder  

In a large bowl, beat eggs for 20 minutes. Add a little sugar at a time to the eggs and mix well. Add anise extract or oil.  
Then mix 1/2 teaspoon baking powder in 2 cups flour and keep adding flour to mixture until it balls together. Then put on floured table and keep working in flour until it makes a stiff dough.  
When stiff enough to roll out, do so with a regular rolling pin to about 1-inch thick, then go over dough with a springerle rolling pin and cut into squares. Let stand overnight in a cool place to form. Bake in morning at 350 degrees for 10-20 minutes. Do not overbake. Should be light brown.


Copyright 2007 BustersRecipes.com
Spritz

1 cup butter flavor crisco
1/2 cup sugar
1 egg
3/4 teaspoon salt
3/4 teaspoon vanilla
1/2 teaspoon almond extract
2 1/4 cup all purpose flour

Preheat oven to 400 degrees. Cream crisco and sugar in large bowl at medium speed of electric mixer. Beat in egg, salt, vanilla and almond extract. Work in flour until blended. Force dough through cookie press onto greased baking sheets in desired shapes. Bake at 400 degrees for 5-7 minutes or until set, but not brown. Cool slightly before removing to cooling racks.


Copyright 2007 BustersRecipes.com
Stamped Shortbread cookies

1/2 cup of sugar  
1 cup butter softened  
2 cups flour All Purpose  
4 tablespoons of cornstarch  
3 tablespoons sugar

Heat oven to 350 degrees. In large bowl, combine 1/2 cup sugar and butter and beat until light and fluffy. Lightly spoon flour into measuring cup and level off. Stir in the flour and cornstarch and mix well. Divide your dough into 18 equal pieces. Shape into balls. Roll the balls in 3 tablespoons of sugar. Place 2” apart on ungreased cookie sheet. For each cookie flatten ball of dough firmly with a cookie stamp. Bake at 350 degrees for 9 - 12 minutes or until bottoms are light golden brown. Cool for one minute and remove from cookie sheets. Makes 18 cookies.


Copyright 2007 BustersRecipes.com
Starlight Mint Surprise Cookies

Melt 12 to 18 oz. of mint flavored chocolate chips in a double boiler. While hot, drop with the point of a teaspoon onto waxed paper and then chill, to make flat chocolate mints for the cookies. They should be slightly smaller than your cookie cutter.

Sift:

3 C. flour,
1 tsp. salt
1/2 tsp. soda
and set aside

Cream:

1 C. shortening (I use half and half butter and Crisco)
1 C. sugar
1/2 C. brown sugar
2 unbeaten eggs
2 T. water
1 tsp. vanilla

Mix dry ingredients into creamed ingredients. Chill for 2 hours or more (can be in fridge overnight). Divide dough into fourths, and roll out one-fourth at a time. Cut with your favorite cutter, or a round cutter. Place 1/2 of cut outs on lightly greased cookie sheet; top with a flat mint wafer, and put another cut out on top, completely enclosing the mint. Top with a pecan or walnut half, or leave plain to frost later. Bake in moderate oven (375 or a little less) for 10-12 minutes.

I put a dollop of light green mint frosting on top the baked cookie. You can also sprinkle some decorate sugar on top before baking.

No matter how many of these I make, the kids never get tired of them.


Copyright 2007 BustersRecipes.com
Strawberry-Rhubarb Pinwheel Cookies

1 cup rhubarb, sliced 1/4 inch thick
1/2 cup sliced fresh strawberries
1/2 cup granulated sugar
1/4 cup cold water
2 tablespoons water
2 tablespoons cornstarch
1 cup butter
1 cup packed brown sugar
1 cup granulated sugar
2 eggs
1 teaspoon vanilla
4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

For filling, in a medium saucepan, stir together rhubarb, strawberries, the 1/2 cup granulated sugar, and the 1/4 cup cold water. Cook, covered, about 5 mins or until rhubarb is tender. Stir together the 2 tablespoons water and the cornstarch. Stir into rhubarb mixture. Cook and stir until thickened and bubbly. Set aside to cool.

For dough, in a large bowl, beat butter with an electric mixer on medium to high speed for 30 secs. Add brown sugar and the 1 cup granulated sugar. Beat until fluffy. Add eggs and vanilla. Beat until combined. Add flour, baking soda and salt; beat well. Divide dough in half. Roll one-half of the dough between sheets of waxed paper to a 12x10-inch rectangle. Remove top sheet of waxed paper. Spread half of filling on dough. Beginning at one long side, roll up and seal ends and edge of dough. Wrap in waxed paper or plastic wrap. Repeat with remaining dough and filling. Chill in the refrigerator for at least 2 hrs or up to 24 hrs or freeze dough. If necessary, reshape the log of dough before slicing. Cut dough into 1/4-inch-thick slices. Place 2 inches apart on greased cookie sheets. Bake in a 350 degrees F oven about 10 mins. Makes about 54 cookies.


Copyright 2007 BustersRecipes.com
Strawberry Jewels

1 cup butter
2 pkg (3-oz ea) cream cheese, softened
2 teaspoon vanilla
1 cup whole wheat pastry flour
1 cup rolled oats
1 jar strawberry preserves or jam

Roll our dough on lightly floured board to 1/4 inch thickness. cut with 2-inch round cutter. Place on ungreased cookie sheets. Make an indentation on each cookie in its center with your thumb. Fill indentation on each cookie with a teaspoon of strawberry preserves.


Copyright 2007 BustersRecipes.com
Strawberry Sugar Cookies

1 cup of butter, softened
3/4 cup of sugar
1 large egg
1 teaspoon of vanilla extract
2 3/4 cup of all purpose flour
1 teaspoon baking soda
1 teaspoon cream or tartar
3/4 (or more, or less) cups of chopped strawberries

In a large bowl, mix the butter and sugar together, until fluffy. When fluffy, mix in strawberries.

Add egg and beat well, then mix vanilla extract.

In a separate bowl, combine the flour, baking soda, and cream of tartar. Add flour mixture to butter mixture, until thoroughly combined.

Divide dough into two equal portions, then flatten each into a disk.

Cover each disk in plastic wrap, and refrigerate for 2 to 3 hours, or until the dough is firm enough to work with.

If it becomes too firm, soften in a room for 5 minutes. Preheat oven to 350.

On a lightly floured board roll out dough, until it is about 1/3 inch thick.

Cut out cookies with cookie cutter. Using a spatula, carefully move the cookies onto a cookie sheet, leaving about 2 inches between them.

Bake for about 8 to 11 minutes, or until gold along the edges.

Remove cookie sheet from oven, and let them cool for 4 minutes.

Make the other cookies with the remaining disk of dough.


Copyright 2007 BustersRecipes.com
Sugar Cookies

1. Cut four 14” x 12” pieces of waxed paper or plastic wrap and set aside.

2. In a large bowl, cream together:
   2 c. butter or margarine, softened
   2 c. sugar

3. Beat in:
   3 eggs
   2 t. vanilla
   1 t. lemon extract

4. Beat until light and fluffy.

5. In a large bowl, combine:
   6 c. all-purpose flour
   1 t. baking soda

6. Gradually stir flour mixture into egg mixture until well blended.

7. Divide dough into four pieces.

8. Shape each piece into an 8-10” roll.

9. Wrap rolls in pre-cut waxed paper or plastic wrap.

10. Place in plastic freezer container with a tight-fitting lid, or wrap airtight in a 14” x 12” piece of heavy duty foil.

11. Store in freezer; use within 6 months.

To bake: Preheat oven to 350 degrees (F).

1. Lightly grease 2 large baking sheets

2. Cut dough into 1/4” slices, or roll out and cut into shapes.

3. Place slices on prepared baking sheets about 1/2” apart.

4. Sprinkle slices lightly with:
   granulated sugar

5. Bake 8 to 10 minutes or until edges just start to brown.

6. Remove from baking sheets and cool on wire racks.
Makes four rolls of dough, or about 12 dozen cookies total.


Copyright 2007 BustersRecipes.com
Sugar Free Banana Nut Cookies

3 medium bananas, mashed
1/3 cup vegetable oil
1 tsp vanilla extract
2 cups rolled oats (uncooked)
1 1/4 cup nuts, chopped (walnuts, pecans - whatever you like)
1/4 cup raisins
Combine bananas, oil & vanilla. Stir. Stir in oats, nuts & raisins.
Drop by tablespoonfuls onto greased cookie sheet. Press down lightly with a fork.
Preheat oven to 350°F. Bake 10-12 minutes or until golden brown.


Copyright 2007 BustersRecipes.com
Sugar Free Oatmeal Cookies

1 cup flour
1/2 tsp salt
1/2 tsp baking powder
1/4 tsp baking soda
1/2 tsp ground cinnamon
1/2 tsp nutmeg
1/2 cup raisins
1 1/2 cups oatmeal
1/2 cup splenda
1/2 cup butter melted
1 egg
1/2 cup skim milk

In a large mixing bowl, combine flour, salt, baking powder, soda, cinnamon, nutmeg, raisins & oatmeal. Mix thoroughly. Beat in splenda, butter, egg & milk. Add small amount of water if dough is too stiff. Drop by teaspoonfuls onto a cookie sheet. Bake at 400°F 10 minutes. Let cool on a wire rack. Makes 36 cookies


Copyright 2007 BustersRecipes.com
Sunflower Cookies

1 cup sunflower margarine 1 teaspoon baking soda
1 cup sugar 1/2 teaspoon baking powder
1 cup packed brown sugar 1/4 teaspoon salt
2 eggs 1 cup flaked coconut
1 teaspoon vanilla 2 cups oatmeal
2 cups all-purpose flour 1 cup sunflower seeds **

In medium mixing bowl, combine margarine and sugar and beat until well blended. Add eggs and vanilla. Stir together flour, baking soda, baking powder and salt; add to margarine mixture. Stir in oatmeal, coconut, and seeds. Drop by rounded tablespoons onto ungreased baking sheet. Bake at 350 degrees for 8-10 minutes or until golden brown around the edges.** Seeds can be roasted or unsalted


Copyright 2007 BustersRecipes.com
Super Cookie

1 box (17.5 oz) chocolate chip cookie mix
2 tablespoon confectioners' sugar
1 tube (4.25 oz) red prepared decorating icing
1 tube (4.25 oz) blue prepared decorating icing

Preheat oven to 375 degrees. Prepare cookie mix according to package directions, but add an additional 3 tablespoon water. Line bottom of a 13 x 9 in baking pan with foil. Spread dough onto foil in pan. Bake 13-16 minutes until lightly browned. Cool cookie in pan 10 minutes. Remove from pan with foil. Sprinkle with powdered sugar. Using icing, decorate cookie to resemble the american flag. Place cookie on top of picnic basket when packing. To serve, remove foil and break cookie in pieces.


Copyright 2007 BustersRecipes.com
Super Gooey Chocolate Drops

Ingredients
1/2 cup (1 stick) unsalted butter
4 ounces unsweetened chocolate, chopped
4 ounces semisweet chocolate, chopped
1 cup packed light brown sugar
1 1/2 cups granulated sugar
1 teaspoon pure vanilla extract
4 large eggs
2 tablespoons buttermilk
1 cup all-purpose flour
1/2 cup natural cocoa powder, such as Hershey's or Scharffen Berger
1 teaspoon ground cinnamon
1/2 teaspoon salt
11 ounces (1 bag) semisweet chocolate chunks
1 cup dried cherries (optional)

Instructions
Position racks in the lower and upper third of the oven and preheat to 325 degrees F. Line 3 baking sheets with parchment or silicone mats. (If you don't have 3 pans, simply cool the pan between batches.)

Put the butter and the unsweetened and semisweet chocolates in a medium microwave-safe bowl. Heat at 75 percent power in the microwave until soft, about 2 minutes. Stir and heat again until melted, up to 2 minutes more. (Alternatively, put the chocolates and butter in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching the water, and stir occasionally until melted and smooth.)

Stir the light brown and granulated sugars and vanilla into the chocolate mixture with a wooden spoon. Add the eggs and buttermilk and beat vigorously until thick and glossy.

In another bowl, whisk the flour, cocoa, cinnamon and salt together. Add the dry ingredients to the wet and stir until just mixed. Stir in chocolate chunks and dried cherries, if using.

Drop the batter in heaping tablespoons onto baking sheets--a small ice cream scoop is ideal for this. Space the cookies about 2-inches apart. Bake until the cookies set but are soft and fudgy on the inside, 12 to 15 minutes.

Cool cookies on the baking sheet for 5 minutes, then transfer to a rack to cool completely. Serve. Store cookies in a tightly sealed container at room temperature for up to a week.


Copyright 2007 BustersRecipes.com
Teething Cookies

2 beaten eggs 1 teaspoon vanilla
1 cup sugar 2 to 2-1/2 cup flour

Beat eggs and add sugar, vanilla and flour and mix well. Roll dough between 2 sheets of floured wax paper to 1/4 inch thickness. Cut desired shapes and place on cookie sheet, lightly greased. Let stand overnight 10-12 hours, then bake at 325 degrees for 20 minutes. These are hard and dissolve, but don’t break up.


Copyright 2007 BustersRecipes.com
The Best Chocolate Chip Cookies

If you want a big, fat, chewy cookie like the kind you see at bakeries and specialty shops, then these are the cookies for you!

Ingredients:

2 c. all-purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
3/4 c. unsalted butter, melted
1 c. packed brown sugar
1/2 c. white sugar
1 T. vanilla extract
1 egg
1 egg yolk
2 c. semi-sweet chocolate chips
1 c. nuts (optional)

Directions:

Preheat the oven to 325 degrees. Grease cookie sheets or line with parchment paper. Mix together the flour, baking soda and salt; set aside. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk. Mix in the sifted ingredients until just blended. Stir in the chocolate chips and nuts. Drop by large spoonfuls onto prepared baking sheet and bake for 12 to 15 minutes in the preheated oven or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely. Make sure you don't over bake these to keep them nice and soft.

Makes 1 1/2 dozen big cookies (18 servings).


Copyright 2007 BustersRecipes.com
The Ultimate Chocolate Chip Cookie

3/4 cup butter flavored Crisco
1 1/4 cups firmly packed light brown sugar
2 tablespoons milk
1 tablespoon vanilla
1 egg
1 3/4 cups all-purpose flour
1 teaspoon salt
3/4 teaspoon baking soda
1 cup semisweet chocolate chips
1 cup large pecan pieces -- optional

Heat oven to 375. Combine Crisco, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until creamy. Beat egg into creamed mixture. Combine flour, salt, and baking soda and mix into creamed mixture until just blended. Stir in chocolate chips and pecan pieces. Drop rounded tablespoonfuls 3 inches apart on ungreased baking sheet. Bake at 375 for 8-10 minutes for chewy cookies or 11-13 minutes for crisp cookies. Cool on baking sheet 2 minutes. Remove to cooling rack.


Copyright 2007 BustersRecipes.com
Three Layer Cookies

1 cup butter
1 1/4 cups sugar
1 teaspoon vanilla
2 1/2 cups sifted flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup candied cherries, cut up
1 sq unsweetened chocolate
1/4 cup nuts chopped fine
2 tablespoons poppy seed's

Mix butter, sugar, vanilla, flour, baking powder and salt together. This is the dough, divide into three equal parts. Mix the first part with candied cherries. Mix the second part with melted chocolate and nuts. Mix third part with poppy seeds.

Line a loaf tin with wax paper and put each of the 3 parts on top of each other.

Let stand over night in the refrigerator.

Next morning cut into thin slices and bake at 350 degrees for 10 minutes.


Copyright 2007 BustersRecipes.com
Tiger Cookies

1 3/4 cups flour
1/2 teas. baking soda
1/2 teas. salt
1 cup butter or margarine, softened
1 cup sugar
2 eggs
1 teas. vanilla
3 cups KELLOGG’S Sugar Frosted Flakes, crushed to measure 1 1/2 cups
1 (6 oz.) pkg. semi-sweet chocolate chips, melted

Stir together flour, soda and salt; set aside. In large bowl, beat butter or margarine and sugar until light and fluffy. Add eggs and vanilla. Beat well. Add flour mixture, mixing until well combined. Stir in crushed Sugar Frosted Flakes. Drizzle melted chocolate over dough. With knife, swirl melted chocolate gentle through dough to achieve marbled appearance. Drop by rounded tablespoon on ungreased baking sheets. Bake at 350 degrees for about 12 minutes, until lightly browned. Remove immediately from baking sheets and cool on wire racks. Makes about 5 dozen cookies.


Copyright 2007 BustersRecipes.com
**Toffee Chunk Brownie Cookies**

1 cup (2 sticks) butter
4 ounces unsweetened chocolate, coarsely chopped
1 1/2 cups sugar
2 eggs
1 tbsp vanilla
3 cups flour
1/8 tsp salt
1 1/2 cups coarsely chopped chocolate-covered toffee bars

Preheat oven to 350 F. Melt butter and chocolate in a large saucepan over low heat, stirring until smooth. Remove from heat and cool slightly. Stir sugar into chocolate mixture until smooth. Stir in eggs until well blended. Stir in vanilla until smooth. Stir in flour and salt just until mixed. Fold in chopped toffee bars. Drop heaping tablespoonfuls of dough 1 1/2 inches apart onto ungreased cookie sheets. Bake 12 minutes or until just set. Let cookies stand on cookie sheets for 5 minutes. Transfer to wire racks to cool completely.


Copyright 2007 BustersRecipes.com
Toffee Graham Wafer Bars

24-30 graham wafers
1 cup butter
3/4 cup brown sugar
1/2 tsp. vanilla

1 cup (or more) sliced almonds
1 cup (or more) golden raisins

Preheat oven to 400 degrees.

Line a cookie sheet with aluminum foil, folding the foil over the edge. Grease the foil lightly.

Arrange graham wafers in a single layer over the foil. Scatter almonds and raisins over wafers.

In a saucepan, melt butter over low heat. Add brown sugar and bring mixture almost to a boil. Cook, stirring, for three minutes. Take off heat and stir in the vanilla.

Pour hot glaze over almonds and raisins. You don't have to spread it out completely (it will spread during baking).

Bake for seven minutes. Let cool for about 20 minutes, and cut into bars while still warm.


Copyright 2007 BustersRecipes.com
Toffee Squares

Preheat oven to: 400 F

Ingredients:

4 1/2 c. uncooked oatmeal
1 c. firmly packed brown sugar
3/4 c. margarine or butter, melted
1/2 c. corn syrup
1 tbsp. vanilla
1/2 tsp. salt (optional)
12 oz. semi-sweet chocolate morsels
2/3 c. chopped nuts (optional)

Instructions:

Heat oven to 400 F. Grease a 15x10-inch jelly roll pan. Combine oats, brown sugar, margarine, corn syrup, vanilla and salt; mix well. Firmly press mixture into prepared pan. Bake about 18 minutes or until mixture is brown and bubbly. Remove from oven. Immediately sprinkle chocolate morsels evenly over toffee. Let stand 10 minutes. Spread chocolate evenly over toffee; sprinkle with nuts if desired. Cool completely. Cut into squares. Store tightly covered in a cool, dry place.

Makes about 6 dozen


Copyright 2007 BustersRecipes.com
Toll House Pan Cookies

2 1/4 cup all purpose flour
1 measuring teaspoon baking soda
1 measuring teaspoon salt
1 cup softened butter
3/4 cup sugar
3/4 cup firmly packed brown sugar
1 measuring teaspoon vanilla extract
2 eggs
1 cup chopped nuts
1 12-oz pkg (2 cup) semi-sweet chocolate morsels


Copyright 2007 BustersRecipes.com
Triple C Cookies

1 cup butter, softened
1 cup sugar
1 cup dark brown sugar
2 eggs
1 1/2 teaspoon vanilla
2 cup + 2 tablespoon unbleached flour
3/4 teaspoon baking soda
1 teaspoon salt
2 cup chocolate chips
1/2 cup pecans, chopped

Cream butter, sugar and brown sugar until well-blended. Add eggs, one at a time, blending well. Mix in vanilla. Sift together flour, soda and salt. Add to butter mixture. Stir until mixed. Add chocolate chips and pecans. Drop by teaspoonfuls onto well-greased cookie sheet. Bake at 350 degrees for 12 minutes.


Copyright 2007 BustersRecipes.com
Triple Chipper Monsters

2 1/2 c flour
1 tsp baking soda
3/4 tsp salt
1 c softened butter
1 c packed light brown sugar
1/2 c sugar
2 eggs
2 tsp vanilla
2 c semisweet chocolate chips
1/2 c white chocolate chips
1/2 c butterscotch or peanut butter chips

Preheat oven to 350°. Combine flour, baking soda and salt in med. bowl. Set aside.


Drop dough by scant 1/4 cupfuls onto ungreased cookie sheets, spacing 3" apart. Lightly flatten dough with fingertips. Bake 12-14 min. or till edges are set and golden brown. Cool cookies 1-2 minutes on cookie sheet. Transfer to wire racks. Cool.
Makes 22 Monster (4") cookies.


Copyright 2007 BustersRecipes.com
Tropical Lime Cookies

1-1/4 cups (300 mL) granulated sugar
1 cup (250 mL) Golden Crisco Shortening
2 eggs
1/4 cup (60 mL) corn syrup
1 tsp (5 mL) vanilla
2 tbsp (30 mL) lime juice
2 tbsp (30 mL) grated lime rind (about 2 limes)
3 cups (750 mL) all-purpose flour
3/4 tsp (3.75 mL) baking powder
1/2 tsp (2.5 mL) baking soda
1/2 tsp (2.5 mL) salt
1 cup (250 mL) flaked coconut
Icing sugar

1. Combine sugar and shortening in large bowl. Beat at medium speed of electric mixer until well blended. Add eggs, syrup, vanilla, lime juice and lime rind. Beat until well blended and fluffy.
3. Preheat oven to 375°F (190°C). Place sheets of foil on countertop for cooling cookies.
4. Shape dough into 1-inch (2.5 cm) balls. Place 2 inches (5 cm) apart on ungreased baking sheet.
5. Bake one baking sheet at a time at 375°F (190°C) for 5 to 7 minutes. DO NOT OVER BAKE. Cool 2 minutes on baking sheet. Remove cookies to foil. Dust with icing sugar. Cool completely.

Makes: About 4-1/2 dozen cookies


Copyright 2007 BustersRecipes.com
Tumbleweeds

1 pkg butterscotch chips (12 oz)
2 T peanut butter
1 can peanuts (12 oz)
1 can shoestring potatoes (4 oz)

Melt chips and peanut butter in a double boiler, or slowly in a microwave. Combine peanuts and shoestring potatoes to butterscotch mixture. Drop by teaspoon onto waxed paper. Cool.


Copyright 2007 BustersRecipes.com
Turtle Brownies

1 box German chocolate cake mix
2/3 cup evaporated milk, divided
1 6-ounce package semi-sweet chocolate chips
1/2 cup coarsely chopped walnuts
1 bag caramels
3/4 cup melted butter

Combine dry cake mix with 1/3 cup evaporated milk. Press half of mixture into greased 9x13-inch pan. Bake at 350 degrees for 5 minutes. Unwrap caramels and melt with remaining 1/3 evaporated milk. Sprinkle chocolate chips over partially-baked brownie base. (You don't have to let this partially-baked brownie base cool before adding chocolate chips.) Sprinkle on walnuts. Pour caramel mixture over top. Pat reserved cake mixture into flat pieces with your hands. Lay randomly on top of caramel. Bake at 350 degrees 20-25 minutes. Let cool, cut and enjoy!


Copyright 2007 BustersRecipes.com
Tutti Frutti Cookies

1 cup shortening
3/4 cup molasses
1/4 cup sugar
1 egg
2 cup sifted flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup seedless raisins
1 cup chopped walnuts
1/3 cup chopped candied fruit

Slowly melt shortening; cool. Add molasses, sugar, and egg; beat well until well blended. Sift together flour, soda, salt, cinnamon and nutmeg. Add to molasses mixture; mix well. Finely chop raisins, nuts and fruit. Fold into batter. Drop by rounded teaspoonfuls on greased baking sheets. Bake at 375 degrees, 10-12 minutes.


Copyright 2007 BustersRecipes.com
Ultimate Sugar Cookies

Makes 3-4 dozen cookies
Decorations (your choice) granulated sugar, colored sugar crystals, frosting, candies, chips, nuts, raisins, decorating gel

1-1/4 cups granulated sugar
1 Butter Flavor CRISCO Stick (or 1 cup Butter Flavor CRISCO all-vegetable shortening)
2 eggs
1/4 cup light corn syrup
1 tablespoon vanilla
3 cups all-purpose flour (plus 4 tablespoons), divided
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Combine sugar and shortening in large bowl. Beat at medium speed of electric mixer until well blended. Add eggs, syrup, and vanilla. Beat until well blended and fluffy.
Combine 3 cups flour, baking powder, baking soda, and salt. Add gradually to creamed mixture at low speed. Mix until well blended.
Divide dough into 4 quarters. Wrap each quarter of dough with plastic wrap. Refrigerate at least 1 hour. Keep refrigerated until ready to use.

Heat oven to 375°F. Place sheets of foil on countertop for cooling cookies.

Spread 1 tablespoon or more of flour on large sheet of waxed paper. Place one quarter of dough on floured paper. Flatten slightly with hands. Turn dough over and cover with another large sheet of waxed paper. Roll dough to 1/4-inch thickness. Remove top sheet of waxed paper. Cut out with floured cutter. Transfer to ungreased baking sheet with large pancake turner. Place 2 inches apart on ungreased baking sheet. Roll out remaining dough.

Sprinkle with granulated sugar or colored sugar crystals, or leave plain to frost or decorate when cooled.
Bake one baking sheet at a time at 375°F for 5 to 9 minutes, depending on the size of your cookies (bake smaller, thinner cookies closer to 5 minutes; larger cookies closer to 9 minutes). DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely, then frost and decorate if desired.

ULTIMATE SUGAR COOKIE VARIATION
DROP COOKIE VARIATION - Do not refrigerate dough. Drop by rounded measuring tablespoonsful of dough 2 inches apart on an ungreased baking sheet. Bake at 375°F for 7 to 8 minutes.

*Butter Flavor Crisco is artificially flavored.


Copyright 2007 BustersRecipes.com
Vacuum Cleaner Cookie Bars

1/2 cup butter, melted
1 box yellow cake mix
3 eggs
1 (8 oz.) pkg. cream cheese, softened
1 lb. box powdered sugar
1/2 cup coconut
1/2 cup walnuts, chopped

Combine butter, cake mix and ONE egg. Stir together until dry ingredients are moistened. Pat mixture into bottom of well greased 9x13 inch pan. Beat remaining 2 eggs slightly, then beat in cream cheese and powdered sugar. Stir in coconut and nuts. Pour over mixture in pan, spreading evenly. Bake at 325 degrees for 45-50 minutes or until golden brown. Cool in pan on wire rack to room temperature before slicing.


Copyright 2007 BustersRecipes.com
Valentine's Day Chocolate Chip Pudding Cookies

2 1/4 c All-purpose flour
1 tsp Baking soda
1 c Butter or margarine, softened
3/4 c Lt brown sugar; firmly packed
1/4 c Sugar; granulated
1 pk Instant pudding; 4 serving size*
1 tsp Vanilla
2 Eggs
12 oz Chocolate chips
1 c Chopped nuts

*Suggestions: Butter Pecan, Butterscotch, Chocolate, Vanilla, etc.

Mix flour with baking soda. Combine butter, the sugars, pudding mix and vanilla in large mixer bowl; beat until smooth and creamy. Beat in the eggs. Gradually add flour mixture; then stir in chips and nuts (batter will be stiff.)

Drop from teaspoon onto ungreased baking sheets, about 2 inches apart.

Bake at 375 degrees F. for 8 to 10 minutes


Copyright 2007 BustersRecipes.com
Vanilla Wafers 'n Chocolate

Choose your favorite cookie, vanilla wafer or shortbread, for an easy dip 'n sprinkle dessert. The coconut can be toasted in the oven at 350 for about 7 minutes. Meanwhile, watch the chocolate very closely to be sure it doesn't overheat and frizzle up.

2 oz. chocolate chips
20 vanilla wafers or shortbread cookies
1/4 cup toasted coconut

1. Place chocolate chips in 1 cup glass measure. Microwave on high power 3-4 minutes, stirring every minute, until melted.
2. Dip tips of cookies in chocolate, then dip in coconut. Place on cookie sheet lined with wax paper and refrigerate for 10 minutes.

serves 4


Copyright 2007 BustersRecipes.com
Venetians

1 can (8 oz.) almond paste
1 cup sweet butter, softened
1 cup granulated sugar
4 eggs, separated
2 cups sifted all-purpose flour
1 tsp. almond extract
1 tsp. salt
10 drops green food coloring
8 drops red food coloring
1 jar (12-oz.) Apricot preserves
4 1-oz squares semisweet chocolate

Preheat oven to 350 degrees. Grease three 13 x 9 x 2" pans; line with waxed paper (or baking parchment); grease again. Break up almond paste in a large bowl with a fork. Add butter, sugar, egg yolks, and almond extract. Beat with electric mixer until light and fluffy, about five minutes. Beat in flour and salt. Beat egg whites in small bowl with electric mixer until stiff peaks form. With a wooden spoon, stir into almond mixture using a turning motion similar to folding. Divide batter into thirds (about 1 cup each). Spread 1/3 of the batter evenly into a prepared pan. To the second 1/3 batter, add the green food coloring; spread evenly into second prepared pan. Add red food coloring to remaining 1/3 of batter and spread into the last prepared pan.

Bake in a moderate preheated oven (350 degrees) for 10-12 minutes, or just until edges are golden brown. Remove cakes from pans immediately onto large wire racks. Cool thoroughly. Place green layer on jellyroll pan lined with foil, waxed paper, or plastic wrap. Heat apricot preserves; strain. Spread half of the warm preserves over the green layer all the way to the edges. Slide yellow layer onto top of green layer; spread with remaining apricot preserves; slide pink layer, right side up, onto yellow layer. Cover with plastic wrap; weight down with a large wooden cutting board or heavy plate. Refrigerate overnight. Melt chocolate over hot water in a small cup. Spread to edges of cake; let dry 30 minutes. Trim edges off cake. Cut into 1-inch square pieces.


Copyright 2007 BustersRecipes.com
Victorian Vinegar Cookies

Ingredients

1 cup butter
1 cup margarine
1 1/2 cups sugar
2 cups finely chopped walnuts
2 tablespoons White Vinegar
3 1/2 cups flour
1 teaspoon baking soda

Instructions:
Cream butter and margarine. Add sugar and vinegar; beat until fluffy. Sift flour and soda and add to mixture. Stir in nuts. Drop onto ungreased cookie sheet using scant teaspoonful.

Bake at 300 degrees for 10-12 minutes. Cool on opened, brown paper grocery bag to absorb some of the butter.

Makes approximately 6 dozen.


Copyright 2007 BustersRecipes.com
Viennese Cookies

2 cups butter
1/4 cup sugar
1/4 tsp vanilla essence
2 cups flour
Pinch of salt
1 cup pecans, chopped
1 cup chocolate chips, melted

Preheat oven to 350F degrees.

Cream butter and sugar together to give a very light consistency. Add 1/2 the flour and beat together.

Add remaining ingredients and mix well. Pipe mixture using a large star-shaped tip in lines of 3 inches long and of double thickness.

Sprinkle chopped pecans over the tops of the cookies.

Bake at 350 degrees F for 15 minutes.

Allow to cool. Drizzle chocolate over each cookie and let set the chocolate to harden.
Makes 2 do


Copyright 2007 BustersRecipes.com
Viennese Crescents

Yield: 6 dozen

1/4 Vanilla bean

1 c Confectioners’ sugar

1 c Walnut meats

1 c Butter; at room temperature

3/4 c Granulated sugar

2 1/2 c Flour, all-purpose, sifted

1. Chop the vanilla bean. Pound it in a mortar or pulverize it in an electric blender with about one tablespoon of the sugar. Mix with the remaining confectioners’ sugar. Cover and let stand, preferably overnight. Reserve while cookies are baked.

2. Preheat the oven to moderate (350 F).

3. Cut the walnuts with a sharp knife into very small pieces. Pound the pieces to a paste, using a mortar and pestle.

4. With a wooden spoon or the fingers, mix the walnuts, butter, granulated sugar and flour to a smooth dough. Shape the dough, about a teaspoon at a time, into small crescents, about one and one-half inches in diameter.

5. Bake on an ungreased cookie sheet until slightly browned, or 15 to 18 minutes. Cool one minute. While still warm, roll the cookies in the prepared vanilla sugar.


Copyright 2007 BustersRecipes.com
Viennese Shortbread

1 cup butter, softened
1/2 cup confectioners sugar
1/2 tsp. vanilla
2 cups flour
1/4 tsp. baking powder

Preheat oven to 375 degrees. Cream butter, sugar and vanilla.
Stir in flour and baking powder.
Put dough into cookie press.
Form 3 in strips of dough on ungreased cookie sheet using the star plate.
Bake until edges are lightly golden brown, remove from sheets and cool.
Dip in chocolate, or fill with chocolate or mocha filling by pressing two
cookies together and filling the center.


Copyright 2007 BustersRecipes.com
Walnut Ice Box Cookies

1 cup light brown sugar
1 cup granulated sugar
1 cup butter or margarine, softened
3 cups flour (you may need to add more if dough is too wet to handle)
2 eggs
1 cup walnuts, chopped
1 tsp. baking soda dissolved in 1 tsp. hot water

Cream together butter or margarine and both sugars. Add eggs, nuts and flour.
Add flour a little at a time. Then add baking soda. Mix all ingredients well.
Shape into a long roll, making sure it isn't real wide. Wrap dough in waxed paper and chill overnight. Slice cookies thinly from the roll. The thinner the better. Bake at 350°F for about 12 minutes.


Copyright 2007 BustersRecipes.com
Walnut Ice Box Cookies

1 cup light brown sugar
1 cup granulated sugar
1 cup butter or margarine, softened
3 cups flour (you may need to add more if dough is too wet to handle)
2 eggs
1 cup walnuts, chopped
1 tsp. baking soda dissolved in 1 tsp. hot water

Cream together butter or margarine and both sugars. Add eggs, nuts and flour.
Add flour a little at a time. Then add baking soda. Mix all ingredients well.
Shape into a long roll, making sure it isn't real wide. Wrap dough in waxed paper and chill overnight. Slice cookies thinly from the roll. The thinner the better. Bake at 350°F for about 12 minutes.


Copyright 2007 BustersRecipes.com
Watermelon Cookies

Sugar Cookie Dough:
3 3/4 cups all purpose flour
1 tsp baking powder
1/2 tsp salt
1 cup butter or margarine, softened (not melted!)
1 1/2 cups granulated sugar
2 eggs
2 tsp vanilla extract
6 drops red food coloring
1 cup miniature semi sweet morsels

Glaze:
1 1/2 cups powdered sugar, sifted
2 tbsp water
15-20 drops green food coloring

For the Cookies:
Sift flour, baking powder, and salt together in a medium sized bowl.
Set aside.

Beat butter or margarine, sugar, eggs, vanilla, and red food coloring in a large bowl with
electric mixer until fluffy. Gradually add flour mixture and stir with wooden spoon until
thoroughly mixed. Cover dough with plastic wrap and chill in the refrigerator for two hours.

Preheat oven to 400 degrees F. On a lightly floured surface, roll out dough to 1/4 inch thick.
Cut out circles with a cookie cutter or other round object, such as a glass or round plastic
container. Place circles on ungreased cookie sheet. With a butter knife, carefully slice circle
in half and separate by at least 1/2 inch to allow for expansion during baking. Gently press
miniature semi sweet morsels into each semicircle.

Bake for 6-8 minutes, checking after 6 minutes. Cookies will be done when edges are
lightly browned. Do not allow cookies to get too brown. Remove from oven and allow
cookies to cool on cookie sheets for 5 minutes. Remove from cookies sheets to aluminum
foil on a flat surface and allow to cool completely.

For the Glaze:
In a small bowl mix together all ingredients to form a glaze. You may add drops of water to
thin glaze if it is too thick.

To decorate the cookies, roll the round end of the cookie in the glaze, allow excess to drip
off into bowl. Place cookies back on foil until glaze dries. Eat!


Copyright 2007 BustersRecipes.com
White Chip Chocolate Cookies:

2 1/4 cups all-purpose flour
2/3 cup NESTLE TOLL HOUSE Baking Cocoa
1 tsp. baking soda
1/4 tsp. salt
1 cup (2 sticks) butter or margarine, softened
3/4 cup granulated sugar
2/3 cup packed brown sugar
1 tsp. vanilla extract
2 eggs
2 cups (12 oz. package) NESTLE TOLL HOUSE Premier White Morsels

COMBINE: flour, cocoa, baking soda and salt in small bowl.

BEAT

BAKE: in preheated 350 degree oven for 9 to 11 minutes. Let stand for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.


Copyright 2007 BustersRecipes.com
White Chocolate Snow Caps

Yields 2 dozen 2 1/4-inch cookies

1 1/2 cups walnut pieces
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/8 teaspoon ground cardamom
6 ounces white chocolate, chopped into 1/4-inch pieces
6 ounces unsalted butter, cut into 1-ounce pieces
1 cup granulated sugar
3 large eggs
1 teaspoon pure vanilla extract
1/4 cup confectioners’ sugar

Equipment:
Measuring cup, measuring spoons, cook's knife, cutting board, 2 nonstick baking sheets, sifter, wax paper, double boiler, rubber spatula, 1-quart bowl, table-model electric mixer with paddle, plastic cookie storage container with lid

Directions:
Preheat the oven to 325 degrees Fahrenheit.

Toast the walnuts on a baking sheet in the preheated oven for 8 to 10 minutes. Remove the walnuts from the oven and cool to room temperature before chopping into 1/8-inch pieces with a cook's knife.

In a sifter combine the flour, baking powder, salt and cardamom. Sift onto a large piece of wax paper and set aside until needed.

Heat 1 inch of water in the bottom half of a double boiler over medium heat. Place the white chocolate in the top half of the double boiler. Use a rubber spatula to stir the chocolate until
completely melted and smooth ("real" white chocolate should glisten when melted), about 2 to 3 minutes. Transfer the melted chocolate to a small bowl and set aside until needed.

Place the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle. Beat on medium for 3 minutes until soft.

Use a rubber spatula to scrape down the sides of the bowl, then beat on high for 3 minutes until very smooth. Again, scrape down the bowl.

Add the eggs, one at a time, beating on medium for 1 minute and scraping down the sides of the bowl after each addition. Add the vanilla extract and beat on high for 30 seconds. Stop the mixer and add the melted white chocolate, then beat on medium for 30 seconds.

Operate the mixer on low speed while gradually adding the sifted dry ingredients. Once all the dry ingredients have been incorporated, about 1 minute, add the chopped walnuts and mix on low speed for an additional 30 seconds. Remove the bowl from the mixer and use a rubber spatula to finish mixing the dough until thoroughly combined.

Using a heaping tablespoon of dough for each cookie (approximately 1 1/2 ounces), portion 12 cookies, evenly spaced, onto each of 4 nonstick baking sheets. Place the baking sheets on the top rack of the preheated oven and bake for 16 to 18 minutes, rotating the sheets 180 degrees about halfway through the baking time, until very lightly browned around the edges. Remove the cookies from the oven and cool to room temperature on the baking sheets, about 30 minutes. Transfer the cookies onto a large piece of wax paper. Now for that magical touch that gives the cookie its name: Use a sifter to uniformly dust the tops of the cookies with the confectioners' sugar (I prefer a heavy snow to a light flurry). Store the cookies in a tightly sealed plastic container.


Copyright 2007 BustersRecipes.com
White Macadamia Cookies

1 cup softened butter or margarine
1 cup brown sugar
1/2 cup granulated sugar
2-1/4 cups flour (self-rising)*
1 cup coconut
1 egg
1 jar macadamia nuts, coarsely chopped
1 cup white almond bark chips or chunks

Preheat oven to 375°. Mix butter, sugars and egg together. Stir in flour, coconut, nuts and chips.

Blend well. Drop by teaspoonful 2" apart onto ungreased cookie sheet. Bake until light brown (8-10 minutes) Do not over bake. 85 calories per cookie.

Yum good! :-) 

*if using plain flour add 1 teaspoon baking powder and

1/2 teaspoon salt.


Copyright 2007 BustersRecipes.com
Wine Cookies

1 cup margarine
2 cups sugar
2 egg yolks
5 cups sifted flour
pinch of salt
2/3 cup sweet wine
1 egg white
chopped nuts


Copyright 2007 BustersRecipes.com
Wyoming Snow Flurries
(holiday roll-out cookies)

1 1/2 cups sugar
7/8 cup butter
2/3 cup shortening
1 1/3 tablespoons lemon zest
3 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 teaspoon salt
1/2 teaspoon baking powder
4 1/2 cups unbleaches flour

Thoroughly cream sugar, butter shortening and lemon zest. Add eggs, one at a time and stir. Beat batter until it becomes light.

Add vanilla and almond extracts and stir. Mix in salt and baking podwer with the first cup of flour. Add the rest of flour one cuo at a time, stirring after each addition. Roll out on floured counter. Cut with floured cookie cutters. Transfer to papered trays with metal spatula. Bake at 350 for about 10 minutes, until they barely start to brown. Makes 6-7 dozen cookies.
Yellow Cake Cookies

1 box (reg. size) yellow cake mix

1 egg

1/4 cup oil

6-oz. pkg. Brittle Bits or Butterscotch chips

Mix all. Drop by teaspoon on greased cookie sheet. Bake 8-10 minutes.


Copyright 2007 BustersRecipes.com
Yukon Gold Rush Bars

2 1/2 cups of graham cracker crumbs
1 - 14 oz. can sweetened condensed milk
1 - 6oz. pkg. chocolate chips
1 tsp. vanilla
1 cup chopped walnuts or raisins

This is a real quicky. Combine all the ingredients in a bowl and mix well.
Pour into a 9x9-inch square nonstick pan. Bake at 325 degrees for 30 minutes.

Cool and cut into 16 chunks.


Copyright 2007 BustersRecipes.com
Zucchini Bars

3/4 c butter or margarine
1/4 c white sugar
3/4 c brown sugar
1 tsp vanilla

1 3/4 c flour
1 1/2 tsp baking powder

2 cups grated zucchini (no need to peel it)
1 c coconut

3/4 c chopped nuts.

Blend the butter, sugars and vanilla. Add flour and baking powder. When well blended, add the zucchini, coconut and nuts. Place mixture in a 9" x 9" pan, bake approx. 40 min. at 350 degrees.

Icing

1 c icing sugar
1.5 tbsp milk
2 tbsp melted butter
1/2 tsp vanilla
1/2 tsp cinnamon

Combine icing ingredients and spread over squares while still warm.


Copyright 2007 BustersRecipes.com