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## A bunch of cookie recipes

The following are some cookie recipes that we make for the holidays. Some we put on cookie wreaths, others we just munch straight! Enjoy!

### Chocolate Snowballs (needs refrigeration before cooking)

These are small chocolate cookies that are smothered in coatings of confectioners sugar. They are my father's favorite. Beware not to inhale when you eat them!!!

2 cups flour	3/4 cup firmly packed brown sugar
1 teaspoon baking powder	2 squares unsweetened chocolate, melted
1/4 teaspoon baking soda	1 egg
3/4 cup margerine	1 teaspoon vanilla extract
1/4 cup milk	confectioner's sugar

Cream margerine and brown sugar until light. Beat in melted chocolate, egg, milk, and vanilla. Add dry ingredients, a little at a time, blending well to make a stiff dough. Refrigerate overnight or until firm enough to handle. Roll dough into marble-sized balls, one teaspoonful at a time. Place about 2 inches apart on ungreased cookie sheets. Bake at 350 degrees F about 8 minutes or until tops are cracked. Remove carefully from cookie sheets after cooling about 2 minutes. Roll in confectioner's sugar while still hot. Cool on wire racks, then roll again in confectioner's sugar to make a generous white coating.

Makes more than 5 dozen

Note that these cookies tend to do ok in cookie wreaths, but the sugar does stick a bit to plastic wrap. The chocolate filling turns out sort of cake-like almost.

### Chocolate Shadows

These cookies have a slightly different combination of ingredients, but they are \*SO GOOD\*. They are also great to take on car trips because they are really durable. Their appearance is light brown with streaks of chocolate.

1/2 cup semi-sweet chocolate chips	3/4 teaspoon baking soda
1/8 teaspoon peppermint extract	1 and 1/4 cups flour
1/2 cup sugar	1/2 cup shortening
1/2 cup firmly packed brown sugar	1 egg
1/2 cup peanut butter	

Melt chocolate in double boiler. Add peppermint extract and set aside. Combine all other ingredients and blend well. Add melted chocolate, and stir just enough to create a marbled look.

Shape into balls and place on ungreased cookie sheets. Find a glass that has interesting cut-work on the bottom of it and grease the bottom. Dip in sugar and flatten each cookie.

Bake at 375 degrees F for 8 to 10 minutes. Do not overcook - cookies will still be somewhat light when done. Cool a couple minutes on sheet before transferring to wire racks.

Makes 3 to 4 dozen

Butter Snowflakes (requires a cookie press)

These are the traditional holiday cookie from my youth. Note: I hate cream cheese, but I love these cookies!

I have a Mirro cookie press which I use to create the interesting shapes. When the dough is all made, I separate it into different batches and add an appropriate food coloring to each. (I use cake decorating coloring). I usually make a large batch of green and a small batch of red. Then I use a tree shape to make a lot of trees, then a very small star shape to create wreaths. The wreaths are created by pressing a long star-shaped tube which is wrapped around into a circle. Then I dab on a red "bow" (blob).

But you can really do whatever you want to shape these cookies. Snowflakes and pinwheels are also good (I think).

2 and 1/4 cup flour	1/4 teaspoon cinnamon
1 cup butter	one 3 ounce package cream cheese
1 cup sugar	1 egg yolk
1 teaspoon vanilla extract	

Cream together butter and cream cheese. Add sugar gradually and cream well. Beat in egg yolk and vanilla. Blend in dry ingredients.

Add coloring if desired. Using cookie press, put cookies on ungreased cookie sheets.

Bake at 350 degrees F for 12 to 15 minutes. Remove immediately to

cooling racks.

### Peanut butter cookies

These are good either with or without the large chocolate chip.

1 and 3/4 cup flour	1 teaspoon salt
1/2 teaspoon baking soda	1 teaspoon vanilla extract
1/2 cup packed brown sugar	1 egg
1/2 cup sugar	1/2 cup shortening
1/2 cup peanut butter	2 tablespoons milk
Chocolate Candy kisses	

Mix all ingredients except the white granulated sugar. Roll into balls and dip into white sugar.

Bake at 375 degrees F for 10 minutes. Place Chocolate drops (candy kisses) in center while still very hot. Be sure to push down on the chocolate drops.

### Easy Fudge

This fudge is the best tasting in my book, plus it is really hard to botch it!

3 cups sugar	one 12 ounce package semi-sweet chocolate chips
3/4 cup shortening	one 7 ounce jar marshmallow creme
1 teaspoon vanilla	2/3 cup (5 and 1/3 ounce) evaporated milk

Combine sugar, shortening and milk in heavy 3 quart saucepan. Bring to a rolling boil while stirring CONSTANTLY. Continue boiling for 5 minutes over medium heat, stirring constantly to prevent scorching.

Remove from heat and immediately stir in chocolate chips until melted. Add marshmallow creme and vanilla. Beat until well blended. Pour into greased 13 x 9 pan and cool at room temperature.

Cut into squares.

### erman Chocolate Cookies

These are \*my\* favorite cookies. They are somewhat fragile, and therefore are not recommended for cookie wreaths. They are flat chocolate cookies that have a delicate flaked top and somewhat soft middles.

2 bars of German's sweet chocolate (currently sold in supermarkets in a green wrapper near the rest of the baking chocolate)

1 Tablespoon butter

3/4 cup sugar

2 eggs  
1/4 teaspoon cinnamon  
1/2 teaspoon vanilla  
1/4 teaspoon baking powder  
1/4 cup flour (yes, 1/4 cup is correct)

Melt chocolate and butter in top of double boiler. Stir, and cool.

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Beat eggs until foamy, then add sugar, a little at a time. Beat until thickened, about 5 minutes.

Blend in chocolate. Add all other ingredients.

Place small blobs (approx. 1 Tbsp worth) on greased baking sheets.

Bake at 350 degrees F for 8 to 10 minutes. Cool a couple minutes, then carefully transfer to cooling racks.

Makes 3 dozen.

Note: it takes some practice to know when these are done. I suggest experimenting with small quantities first. They do tend to be a little squishy at first until they are totally cooled. The tops are cracked a little, exposing squishy-looking insides. If cookies are over-done, the bottoms are too browned and they end up being too chewy. When perfect, the cookies have a soft inside.