



Cookie Crazy Cookbook

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Dedication

**To my Grandma Helen, for all the wonderful years of you just
being you.**

Marilynn

Cookies in this book

BARS

Applesauce Date Bars
Sweet & Yummy Energy Bars
Quick And Crazy Pumpkin Bars
Chocolate Chip Bars
Peanut Buttery Chocolate Bars
Lady Fingers
Microwave Chocolate Chip Wonder Bars
Lemon Wafer Bars
Chocolate Chip Bar Cookies

No Bake Cookies

No-Bake Chocolate Cookies
Peanut Butter Crackles
Oatmeal Fudge Cookies
Crispy Treats
Chocolate-Peanut Butter Oatmeal Cookies

Filled Cookies

Caramel Filled Chocolate Cookies
Apple Butter Filled Cookies
Chocolate Nut-Filled Cookies
Filled Peanut Butter Cookies
Filled Molasses Cookies
Raisin-Filled Cookies

DROP COOKIES

Sugar Drop Cookies
Basic Drop Cookie
Peanut Drop Cookies
Chocolate Drop Cookies
Hawaiian Drop Cookies

Chocolate Drop Cookies

Butterscotch Drop Cookies

No Bake Drop Cookies

Oatmeal Drop Cookies

Gum Drop - Drop Cookies

Applesauce Drop Cookies

Brown Sugar Drop Cookies

Peanut Butter Drop Cookies

Pumpkin Drop Cookies

All the oven temperatures in this book are Fahrenheit.

Below is a conversion table for Celsius for those who need it.

Oven Temperature Conversion

°F	GAS	°C
225	1/4	110
250	1/2	120
275	1	140
300	2	150
325	3	160
350	4	175
375	5	190
400	6	200
425	7	220
450	8	230
475	9	240
500	10	260

Other conversions

Solid Weight Conversions

IMPERIAL	METRIC
1/2 oz	15 g
1 oz	30 g
2 oz	55 g

3 oz	85 g
4 oz (1/4 lb)	115 g
5 oz	140 g
6 oz	170 g
8 oz (1/2 lb)	225 g
12 oz (3/4 lb)	340 g
16 oz (1 lb)	455 g

Standards

1 oz = 30 g **1 lb = 16 oz (455 g)**

1 g = 0.35 oz **1 kg = 2.2 lb**

Liquid Conversion

IMPERIAL	METRIC	US UNITS
1/2 fl	15 mL	1 tbsp
1 fl oz	30 mL	1/8 cup
2 fl oz	60 mL	1/4 cup
3 fl oz	90 mL	3/8 cup
4 fl oz	120 mL	1/2 cup
5 fl oz (1/4 pint)	150 mL	2/3 cup
6 fl oz	180 mL	3/4 cup
8 fl oz	240 mL	1 cup (1/2 pint)
10 fl oz (1/2 pint)	285 mL	
12 fl oz	340 mL	1 1/2 cup
16 fl oz	455 mL	2 cups (1 pint)
20 fl oz (1 pint)	570 mL	2 1/2 cups
1 1/2 pints	900 mL	3 3/4 cup
1 3/4 pints	1 litre	4 cups (1qt)
2 pints	1 1/4 litres	1 1/4 quarts
2 1/3 pints	1 1/2 litres	3 US pints

3 1/4 pints**2 litres****2 quarts****Standards****1 tsp = 1/2 fl oz (5 mL)****1 UK pint = 20 fl oz****1 tbsp = 1 1/2 fl oz (15 mL)****1 US pint = 16 fl oz****1 fl oz = 30 mL****1 litre = 33 fl oz (1 US qt)****1 mL = 0.035 fl oz**

Tips for Storing & Freezing Cookies

- * **Cookies should be separated by their texture for storage. Soft cookies should be kept in tightly covered containers and crisp cookies can be stored in a cookie jar or container with a loose fitting lid if you are in a dry climate. In humid climates, store crisp cookies in a tightly covered container so they will retain the crispness.**
- * **You should store frosted cookies and thumb print cookies in a single layer in a tightly covered container. If space is at a minimum you can layer cookies between waxed paper to protect.**
- * **If crisp cookies become soggy and are not decorated, heat them in a 300~ oven for 3 to 5 minutes to make them crisp.**
- * **If soft cookies begin to dry out, add a piece of apple or a piece of bread to the container to help them retain their moisture.**
- * **Bar cookies can be stored, tightly covered in their baking pan. Most should be refrigerated because of ingredients in them.**
- * **You can refrigerate unbaked cookie dough for up to one week or you can freeze it for up to 6 weeks. Seal rolls of dough tightly in plastic wrap. You can store other doughs in airtight containers.**

- * Frozen cookies will thaw in approximately 10 minutes at room temperature if they are placed in a single layer.**
- * Crisp cookies will freeze better than soft cookies. Brownies and bars are the exception to this rule since they freeze very well.**
- * You can freeze unfrosted cookies for up to 9-12 months. Separate layers with waxed paper or plastic wrap.**
- * Freeze frosted cookies uncovered until they are firm, then pack them in an airtight container lined with plastic wrap or foil. They can be frozen for up to 2-3 months.**
- * Cardboard containers are not recommended for storage for any cookie as the flavor and aroma from the box may be absorbed by the cookies. You know the saying "It tastes like cardboard"? Well now you know where it came from.**

Tips to make baking easier.

- * For uniform baking make cookies approximately the same size and thickness.**
- * Bake only one sheet of cookies at a time in the center of the oven. This insures that heat will be dispatched evenly**
- * Check cookies every 5 minutes starting about 5 minutes before the recommended baking time is up (cookies burn quickly and oven temperatures may vary).**
- * Remove baked cookies immediately from the cookie sheet unless the recipe tells you differently.**
- * Use a wire rack to place cookies on until they are completely cool.**
- * To avoid sticking between batches, clean and cool cookie sheets before placing cookies on them. This will stop sticking and spreading of the dough.**
- * Make sure the cookie sheet is flat and not warped so that cookies will brown evenly.**

- * Make sure that cookie sheet at least two inches smaller than the oven rack for even heat distribution.**

- * Dip cookie cutters in flour between cutting cookies to prevent the dough from sticking to the cutters.**

- * When rolling cookies out on a countertop covered with wax paper, sprinkle a little water on the countertop first to keep the paper from slipping.**

BARs

Apple Sauce Date Bars

**1/2 cup butter
1 cup sugar
1 egg
1 teaspoon vanilla
2 teaspoons backing soda
1 1/2 cup applesauce
1 cup chopped dates
1 cup chopped walnuts
2 cups flour
1/2 teaspoon cinnamon
1/4 teaspoon cloves**

Cream butter and sugar then add egg and vanilla.

Dissolve baking soda in applesauce and add to mixture.

Add remaining ingredients.

Bake in a well greased pan for 35 minutes in a 350 degrees oven.

Cut into squares when cool and enjoy.

Sweet & Yummy Energy Bars

1/3 cup butter or margarine
1/2 cup sugar
1/2 cup golden molasses
1 ea egg
1 1/2 cup whole wheat flour
1/2 cup nonfat dry milk
1/4 cup wheat germ
1 1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ginger
1/2 cup milk (liquid)
1 cup quick-cooking rolled oats
1 cup dark raisins (chopped)
1/2 cup golden raisins
1 cup sliced almonds

Cream the butter, sugar, molasses and egg together.

In a different bowl, combine whole wheat flour, non-fat dry milk, wheat germ, baking powder, soda, salt, and ginger and mix lightly.

Mix into creamed mixture alternately with liquid milk.

Stir in the oats, raisins, and half of the almonds.

Turn into greased baking pan (9x12) and spread evenly.

Sprinkle with remaining half cup of almonds.

Bake in a 350F oven for about 30 minutes or until cookies test done.

Cool in the pan and cut into bars.

Quick and Crazy Pumpkin Bars

1 cup vegetable oil

4 eggs

2 cup sugar

2 cup canned pumpkin

1 teaspoon baking soda

1/2 teaspoon salt

2 teaspoon baking powder

2 teaspoon cinnamon

2 cup flour

Frosting:

3 oz cream cheese, softened

6 tablespoon margarine, softened

1 teaspoon milk

1 teaspoon vanilla

2 cup confectioners sugar

1/2 cup chopped walnuts or raisins (optional)

Preheat oven to 350 degrees.

In a large bowl, cream the oil, eggs and sugar. Add pumpkin, baking soda, salt, baking powder, cinnamon, and the flour then mix well. If desired, add walnuts or raisins.

Pour mixture into an ungreased 15 x 10-inch jelly roll pan.

Bake at 350 degrees for 20 to 25 minutes.

Cool completely then frost with cream cheese frosting.

Cream Cheese Frosting:

To make frosting, cream together the cream cheese, margarine, milk, vanilla, and the confectioners sugar .

Spread on cooled, uncut cookie bars. After frosting is set, cut into bars.

Chocolate Chip Bars

2 cup flour
1/2 cup wheat germ
1/2 teaspoon baking soda
1/2 teaspoon salt (optional)
1 cup softened butter
3/4 cup firmly packed brown sugar
3/4 cup sugar
2 eggs
1 teaspoon vanilla
6 ounces chocolate chips

Preheat oven to 375 degrees.

In a mixing bowl add flour, wheat germ, baking soda and salt and mix well.

In another bowl blend together butter and sugars until light and fluffy.

Add eggs and vanilla, mixing well.

Gradually add the flour mixture. Mix well. Stir in the chocolate chips.

Spread into 15x10 inch jelly roll pan.

Bake 20-25 minutes, until golden brown. Cool on wire rack.

Cut into bars.

Peanut Buttery Chocolate Bars

1 1/3 cup peanut butter (any style)
2/3 cup granulated sugar
2 tablespoons All purpose flour
2 egg whites
1 1/4 cup chopped walnuts, divided
5 milk chocolate bars

Preheat oven to 325 degrees.

In mixing bowl, combine the peanut butter, sugar, flour and egg whites then stir in 3/4 cup of the walnuts.

Spread mixture in a lightly greased 9-by-13-inch pan.

Bake for 10 to 12 minutes (until lightly browned along the edges).

Meanwhile, break chocolate into 1 to 2 inch pieces.

Remove cookies from oven and immediately place chocolate on top of cookies. Place back in oven and bake for 1 minute more.

Remove from oven and using a spatula spread the melted chocolate over tops of the cookies and then sprinkle with the remaining walnuts.

Cut into squares while warm.

Lady Fingers

5 tablespoons powdered sugar

3 egg whites

2 egg yolks

1/2 teaspoon vanilla

1/2 cup flour

1/4 teaspoon salt

Add the powdered sugar to the stiffly beaten egg whites.

Then add the two well-beaten yolks and the vanilla extract.

Sift the flour twice with the salt then fold into mixture.

Line a pan with paper but do not grease it.

Press the batter through a pastry bag onto it, forming strips four inches long and one inch wide.

Sprinkle with powdered sugar and bake in a 350 degree oven for ten minutes

Microwave Chocolate Chip Wonder Bars

1/2 cup firmly packed brown sugar

1/2 cup margarine softened

1 large egg

1 teaspoon vanilla

1/2 cup unbleached flour

1/2 cup rolled oats

1 teaspoon baking powder

1/4 teaspoon salt

1/3 cup semisweet chocolate chips

1/4 cup chopped nuts

Grease only the bottom of square baking dish. (8 x 8 x 2-inches)

Mix brown sugar, margarine, egg, and vanilla.

Stir in flour, oats, baking powder, and salt.

Spread evenly in baking dish. Sprinkle with chocolate chips and nuts.

Microwave uncovered on high (100%) for 4 minutes. Turn dish one-quarter turn then microwave until no longer doughy. (About 2 to 3 minutes.)

Cool and cut into about 2 inch squares.

Lemon Wafer Bars

1 cup butter or shortening

2 cups sugar

3 eggs

3 tablespoons lemon juice

Flour

Cream together the butter or shortening.

Add the sugar, the well beaten eggs and the lemon juice.

Stir in flour enough to make as soft a dough as can be rolled.

Roll very thin and shape with a cutter.

Bake in a 380 degree oven for 10 minutes.

Chocolate Chip Bar Cookies

2 cups flour
1/2 cup wheat germ
1/2 teaspoon baking soda
1/2 teaspoon salt (optional)
1 cup butter, softened
3/4 cup firmly packed brown sugar
3/4 cup sugar
2 eggs
1 teaspoon vanilla
6 ounces chocolate chips (1 cup)

Preheat oven to 375 degrees.

Combine flour, wheat germ, baking soda and salt. Mix well.

Beat butter and sugars together until light and fluffy.

Add the eggs and vanilla. Mix until well blended.

Gradually add the flour mixture. Mix well.

Stir in the chocolate chips.

Spread into a 15x10 inch jellyroll pan.

Bake 20-25 minutes until golden brown.

Cool on a wire rack.

Cut into 2 1/2 x 1 1/2 inch bars.

NO BAKE COOKIES

No-Bake Chocolate Cookies

2 cups Sugar
1/2 cups Milk
1/4 pound Butter
3 tablespoons Cocoa
1 teaspoon Salt
3 cups Rolled oats
1 teaspoon Vanilla
1 cup Coconut

Dump sugar, milk, butter, cocoa and the salt in a large saucepan and bring to a boil.

Remove the mixture from heat.

Stir in oats, vanilla and the coconut, then drop from teaspoonfuls onto waxed paper to cool.

Peanut Butter Crackles

1/4 cup peanut butter
2 tablespoons water
2 tablespoons packed brown sugar
1/8 teaspoon cinnamon
2 tablespoons powdered milk
1 cup cereal

In a medium sized pan cook the peanut butter, water, sugar, cinnamon and powdered milk over medium heat, stirring constantly until mixture is hot.

Remove from heat and stir in the cereal until completely mixed.

Form into balls and allow to set for 10 minutes before eating.

Oatmeal Fudge Cookies

3 cups rolled oats
1 teaspoon vanilla extract
1 cup nuts, chopped (optional)
2 cups sugar, granulated
1/2 cup cocoa powder
1/2 cup evaporated milk
1/4 pound butter

Combine the oats, vanilla and nuts in a large bowl and set aside.

Combine sugar, cocoa and evaporated milk in a large sized saucepan and bring to a rolling boil over medium-high heat. Stir constantly to avoid burning.

Let boil for 3 minutes.

Remove pan from heat and add the butter.

Stir until the butter is well blended.

Quickly add the oat mixture to the pan and stir until well mixed.

Drop by the spoonful onto waxed paper.

Let cool for 2 hours to before serving.

Crispy Treats

4 cups miniature marshmallows

1/4 cup margarine

1/2 cup peanut Butter

1/8 teaspoon salt

4 cups crisp rice cereal

1 1/2 cups M&M's plain or peanut candy

In a large pan melt together marshmallows, margarine, peanut butter and salt over low heat, stirring occasionally, until smooth.

Pour over combined cereal and candies, tossing lightly until thoroughly coated.

Greased fingers and gently shape into 1-1/2-inch balls.

Place on waxed paper and cool at room temperature until set.

Chocolate-Peanut Butter Oatmeal Cookies

4 cups sugar

1 cup milk

1 cup cocoa

1/4 teaspoon salt

1 cup peanut butter

1 cup margarine

6 cups oatmeal

Mix margarine, sugar, milk, cocoa, and salt, and bring to a boil, stirring constantly so mixture won't burn.

Remove from heat and add remaining ingredients.

Stir thoroughly and drop by spoonfuls onto waxed paper or foil.

Cool completely then enjoy!

FILLED COOKIES

Caramel Filled Chocolate Cookies

1 cup softened butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
3/4 cup unsweetened cocoa powder
1 cup chopped walnuts
1 tablespoon white sugar
48 chocolate covered caramel candies

Beat together butter or margarine til creamy.

Gradually add sugars and beat well.

Add eggs and vanilla and beat well again.

Combine flour, baking soda and cocoa. Gradually add to the butter mixture, beating well.

Stir in 1/2 cup nuts

Cover and chill at least 2 hours.

Preheat oven to 375 degrees F

Combine remaining 1/2 cup nuts with the 1 tablespoon sugar.

Divide the dough into 4 parts. Work with one part at a time leaving the rest in the refrigerator. Divide each part into 12 pieces.

Quickly press each piece of dough around a chocolate covered caramel and roll into ball. Dip one side into sugar.

Place sugar side up 2 inches apart on baking sheets.

Bake for 8 minutes. Let cool one minute. Remove to wire rack and cool completely.

Apple Butter Filled Cookies

1/2 cup shortening
1 cup sugar
2 eggs
2 teaspoons cream
1 teaspoon vanilla
2 1/2 cups flour
1/4 teaspoon baking soda
1/2 teaspoon salt
Apple butter

Mix shortening, sugar and eggs then stir in cream and vanilla.

Stir flour, soda and salt together until well blended.

Stir into egg mixture. Chill for at least 1 hour.

Roll dough about 1/8-inch thick on lightly floured cloth-covered board.

Cut into 2 1/2-inch rounds.

Place half the rounds on lightly greased cookie sheet; top each with a rounded teaspoon of apple butter.

Make slits in remaining rounds; place over filled rounds and press edges together.

Bake 8 to 10 minutes in a 400-degrees oven.

Chocolate Nut-Filled Cookies

2/3 cup shortening
2/3 cup sugar
2 eggs
2 cups all-purpose flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt

Chocolate-Nut Filling:

1/4 cup sugar
1 tablespoon cornstarch
1/2 cup chocolate syrup
1/4 cup pecans; chopped

Make the Chocolate-Nut Filling first so it has time to cool.

(For Chocolate-Nut Filling:

Combine the sugar, cornstarch, chocolate syrup, and pecans and cook over low heat until thick and smooth. Cool thoroughly.)

Now make the cookie dough.

Cream shortening and sugar together until the mixture is light and fluffy. Add the egg and beat well.

Add flour, baking powder, and salt and mix well. Chill dough 3 to 4 hours.

Roll out dough to 1/8" thickness on a lightly floured board. Cut half of the dough into 36 circles with a 2" cookie cutter.

Using a 2" doughnut cutter, cut remaining dough into 36 circles.

Place solid circles on lightly greased cookie sheets. In center of each circle, place a teaspoon of Chocolate-Nut Filling; spread almost to the edges. Top with a circle cut with doughnut cutter; seal edges with fork tines.

Bake in a 350 degrees oven for 10 to 12 minutes.

Filled Peanut Butter Cookies

1 package (12 ounce) peanut butter morsels
2 cup unbleached all-purpose flour
3/4 teaspoon salt
1/4 teaspoon baking soda
1 cup butter or margarine (softened)
3/4 cup firmly packed brown sugar
1/3 cup granulated sugar
1 large egg
1 teaspoon vanilla extract

Peanut Butter Filling:

1/2 cup finely chopped peanuts
3 teaspoon honey
2 teaspoon Milk
1/4 teaspoon ground cinnamon
2/3 cup unmelted peanut butter morsels

Preheat the oven to 400 Degrees F.

In a saucepan, melt the peanut butter morsels and set aside.

In a medium bowl, combine the flour, salt and baking soda and set aside.

In a large mixing bowl, combine the butter, sugars, egg and vanilla.

Beat on medium speed, of an electric mixer, until creamy.

Blend in the melted peanut butter morsels then gradually add the flour mixture.

Shape into 1-inch balls and place 2 inches apart on an ungreased cookie sheets.

Press in the center of the cookies, with your thumb, and fill the center with 1/4 teaspoon of the peanut butter filling mixture.

Bake for 7 to 10 minutes.

For Peanut Butter Filling:

Combine the chopped peanuts, honey, milk, and cinnamon in a small bowl, blending well. Stir in the peanut butter morsels.

Filled Molasses Cookies

3/4 cup brown sugar

3/4 cup shortening

1/2 cup molasses

2 teaspoons vanilla

1/3 cup hot water

2 teaspoon baking soda

1 teaspoon salt

4 cups pastry flour

For Filling: (directions below)

1/2 cup water

1 cup sugar

1 package dates

1 teaspoon lemon extract

Cream the sugar and shortening together then add molasses and vanilla.

Dissolve the soda in hot water and add alternately with flour and salt.

Roll thin.

Cut with cookie cutter and spread filling on one cookie and put another cookie on top then press edges together.

Bake in a moderate oven (350 - 375) till cookies look golden brown.

Filling:

Mix the water, sugar, Dates, and Lemon Extract and cook over low heat until thick and cool.

Raisin-Filled Cookies

**1 cup sugar
1/2 cup butter
1 egg
4 tablespoons milk
1 teaspoon vanilla
2 cups flour
3/4 teaspoon soda
1 1/2 teaspoons cream of tartar**

Raisin Filling:

**1 cup chopped raisins
1/2 cup sugar
1 cup boiling water
Lemon juice to taste**

Blend the sugar and butter together then stir in the unbeaten egg, milk and vanilla.

In another bowl, sift together flour, soda and cream of tartar.

Sift into creamed mixture. Add enough flour to roll very thin then cut.

Place on baking sheet and add filling then place a second cookie on top, pressing edges tight.

Cut a small hole in top. Bake in a 375-degrees oven until done.

For Raisin Filling:

Stir together the raisins, sugar, and boiling water and cook over low heat until thickened. Add the lemon juice and cool.

DROP COOKIES

SUGAR DROP COOKIES

2 1/2 cups flour
1/2 teaspoon soda
1/4 teaspoon salt
1 egg
1/2 cup butter
1/2 cup shortening
1 cup sugar
1 teaspoon vanilla

Cream butter, shortening, sugar, vanilla and egg together.

Add to dry ingredients and mix until mixture is smooth.

Blend in 2 tablespoons of milk.

Drop by teaspoon on ungreased cookie sheet.

Flatten with bottom of water glass dipped in sugar.

Bake in a 400 degree oven for 12 minutes or until bottom is browned.

BASIC DROP COOKIE

1/2 cup margarine
1/2 cup brown sugar
1/2 cup white sugar
1 slightly beaten egg
1 cup + 2 tablespoons flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon hot water

Cream together margarine and sugars.

Add egg and beat until smooth.

Add all the dry ingredients, then water and mix well.

Add your choice of either

1 cup chocolate chips
1 cup oatmeal
1/2 cup coconut
1/2 - 1 cup of walnuts or pecans
1 cup of peanut butter chips

Or any combination of the above to create your favorite cookies.

Drop by spoonfuls on greased cookie sheet and bake in a 375 degree oven for 8-10 minutes.

PEANUT DROP COOKIES

1 cup sugar

1 cup white syrup

2 cups peanut butter

4 cups Rice Krispies

In a medium sized saucepan combine sugar and syrup and boil exactly 1 minute.

Add peanut butter.

Mix well and pour over Rice Krispies.

Mix and drop by spoonfuls on waxed paper.

Chocolate Drop Cookies

1/2 cup shortening
1 3/4 cup flour
1 cup sugar
1/2 teaspoon baking soda
1 egg
1/2 teaspoon salt
3/4 cup buttermilk
1/2 cup unsweetened cocoa powder
2 teaspoons vanilla
1 cup chopped walnuts or pecans

Pre-heat oven to 300° F.

Lightly grease a cookie sheet or line it with parchment paper.

Mix the dry ingredients together.

Cream sugar and shortening together, beat in eggs, buttermilk and vanilla.

Mix in nuts, if desired.

Place rounded tablespoonfuls of dough onto prepared baking sheets.

Bake for 8-10 minutes.

Cool on baking sheet for 5 minutes. Move to a wire rack then cool completely.

HAWAIIAN DROP COOKIES

4 cups flour
1 teaspoon salt
2 1/2 cups sugar
1 teaspoon almond flavoring
1 1/2 cup drained crushed pineapple
4 teaspoons baking powder
1 1/3 cups shortening
1 teaspoons vanilla
2 eggs
1 cup shredded coconut

Sift together the dry ingredients.

Cream shortening, sugar and extracts.

Add eggs.

Beat until fluffy.

Blend in pineapple and dry ingredients.

Drop by teaspoon on ungreased cookie sheet about 2 inches apart.

Bake in a 325 degree oven for 20 minutes.

CHOCOLATE DROP COOKIES

1 1/2 cup sifted flour
1/4 teaspoon salt
1 teaspoon baking powder
2 ounces chocolate squares
1/2 cup shortening, melted
1 cup brown sugar
1 egg
1/2 cup milk
1 teaspoon vanilla

Sift flour, salt and baking powder together.

Melt chocolate and shortening.

Add sugar, egg, milk and vanilla.

Then add the sifted ingredients.

Drop by the spoonful onto a greased cookie sheet

Let stand 10 minutes before baking.

Bake in a 375 degree oven for 12-15 minutes.

Frost with icing if desired.

BUTTERSCOTCH DROP COOKIES

2 cups firmly packed dark brown sugar
2/3 cup soft butter or margarine
2 eggs
1 teaspoon vanilla extract
2/3 cup buttermilk
1 cup chopped nuts, optional
3 cups sifted flour
1 teaspoon double-acting baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon cinnamon

Cream together sugar and butter.

Beat eggs, milk and vanilla into mixture.

Add nuts.

Sift remaining ingredients together then blend into mixture.

Drop by teaspoonfuls onto a lightly greased cookie sheet.

Bake in a 350 degree oven for 8 to 12 minutes.

NO BAKE DROP COOKIES

3 cups oatmeal
3 tablespoons cocoa
2 cups sugar
1 teaspoon margarine
1/2 cup coconut
1/2 cup walnuts, chopped
1/2 cup milk
1/2 cup peanut butter

Add sugar, cocoa, margarine and milk in a saucepan.

Bring to a rapid boil, then cook 1 1/2 minutes, stir constantly.

Remove from heat and add peanut butter, stir until dissolved, then add the coconut and oatmeal and nuts.

Drop by spoonfuls onto wax paper.

Refrigerate until firm.

OATMEAL DROP COOKIES

1/2 cup shortening

1 1/4 cups sugar

2 eggs

1/2 cup molasses

1 3/4 cups flour

1 teaspoon soda

1 teaspoon salt

1 teaspoon cinnamon

2 cups oats

1/2 cup nuts

1 cup raisins

Cream together shortening, sugar, eggs and molasses.

Stir in the flour, soda, salt and cinnamon.

Stir in oats, nuts and raisins.

Grease cookie sheet and drop by rounded teaspoons about 2 inches apart.

Bake in a 375 degree oven for 8-10 minutes.

GUM DROP - DROP COOKIES

**1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
2 cups chopped gum drops, spiced
2 teaspoons vanilla
1/2 cup milk
3 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon cloves**

Cream together shortening with sugars.

Add eggs then blend.

Add dry ingredients with milk.

Add the cut spiced gum drops and vanilla.

Drop onto greased cookie sheet approximately 2 inches apart.

Bake in a 350 degree oven until golden brown.

APPLESAUCE DROP COOKIES

**1 cup raisins
1 cup applesauce
1 cup brown sugar
1/2 cup shortening
1 unbeaten egg
2 cups sifted flour
1/2 teaspoon salt
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1 cup chopped nuts**

Mix raisins and applesauce together and set aside.

In a medium sized mixing bowl combine sugar, shortening and egg then beat until mixture is fluffy.

Stir in the applesauce and raisins.

Sift flour with salt, soda and spices then add to mixture and mix well.

Stir in nuts.

Drop the soft dough by rounded teaspoonfuls about 2 inches apart onto greased baking sheets.

Bake in a 375 degree oven for 13 to 15 minutes.

BROWN SUGAR DROP COOKIES

**1 cup shortening
2 cups packed brown sugar
2 eggs
1/2 cup buttermilk
3 1/2 cups flour
1 teaspoon soda
1 teaspoon salt**

Mix shortening, sugar, eggs and milk.

Blend in dry the ingredients and cover and chill for 1 hour.

Heat oven to 400 degrees.

Drop dough by rounded teaspoons about 2 inches apart onto greased baking sheet.

Bake 8-10 minutes.

PEANUT BUTTER DROP COOKIES

1 1/4 cups sifted all-purpose flour
1/4 teaspoon soda
1/4 teaspoon salt
1/2 cup butter or margarine
1/2 teaspoon. vanilla
1/2 cup granulated sugar
1/2 cup brown sugar
1/2 cup peanut butter
1 egg, unbeaten

Preheat oven to 375 degrees.

Sift the flour once, then measure it.

Mix the soda and salt. Sift them with the flour onto waxed paper and set aside.

Put softened butter into mixing bowl. Add vanilla and mix it well with the butter.

Mix the granulated sugar with the fat.

Add the brown sugar and mix until batter is smooth, creamy and fluffy.

Add the peanut butter to the batter and mix until well blended.

Break egg into small bowl then add it to batter and mix until well blended.

Add about 1/3 cup of the flour mixture and mix well. Add another 1/3 of flour mixture and mix well. Add remaining flour mixture and mix well. The dough should be smooth.

Lift dough by teaspoon and shape into balls about size of a walnut. Place the balls about 2 inches apart on an ungreased cookie sheet.

Press with the back of a fork to flatten and mark each ball. Press evenly to make each cookie about 1/4 inch thick. Bake until browned about 12-15 minutes.

PUMPKIN DROP COOKIES

1/3 cup shortening
1 cup sugar
1 cup cooked pumpkin
4 teaspoons baking powder
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1/2 teaspoon salt
1/2 teaspoon vanilla
1 teaspoon lemon extract
1/2 cup nuts
2 1/4 cup flour

Cream together sugar and shortening.

Add pumpkin and mix well.

Stir in dry ingredients and flavorings.

Mix in nuts.

Drop by teaspoon on a greased cookie sheet.

Bake in a 350 degree oven for 15 minutes.

ABOUT THE AUTHOR

Marilynn Mansfield has been writing since she was a teenager. She writes contemporary romance, time travel romance and she enjoys writing science fiction of any kind.

Her cookbooks come from her deep love of cooking. She says the best part of creating a cookie cookbook is getting to test each recipe.

Look for more of Marilynn's cookbooks and her novels in the following months.