



YOUR FUNDRAISER COOKBOOK

PERSONALIZED COOKBOOKS MAKE A GREAT FUNDRAISER!

*THE BEST COOKIE RECIPES FROM THE
FAMILY COOKBOOK PROJECT*



CookbookFundraiser.com Sample Cookbook

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Family Cookbook Project - Helping families collect cherished recipes forever. Visit us on the Web at www.familycookbookproject.com

Thank you for your interest in the CookbookFundraiser.com from Family Cookbook Project for your family cookbook. Here is the sample you requested.



We have helped thousands of families, churches, schools and other organizations create wonderful memory filled cookbooks as they raise thousands of dollars for worthy causes. We use the power of the Internet to take much of the burden of inviting contributors, entering and organizing recipes and printing off of the editor.

Our software program is designed to take the manual effort out of the project for the editor. There are many other companies that can print your cookbook for you, but only Family Cookbook Project provides you with the online tools to invite everyone to contribute, keep those contributors motivated through the process and even provides free instant proofs so you can see what your cookbook would look like while you are designing it.

To let you see the quality of our cookbooks, we have created this special sample cookbook to include some of our favorite recipes from our "Best of The Family Cookbook Project Cookie Cookbook". We hope you enjoy these recipes for your own family.

We hope our program will meet your needs and would be glad to answer any questions you might have and help you through the entire cookbook creation process.

To get started, please go to www.CookbookFundraiser.com and create your free account today.

Why Cookbooks Make a Great Fundraiser

Funding worthwhile projects can be a challenge. While there are many fundraising programs that happen year after year, it's always good to try something new every once in a while to keep people interested.

A fundraising cookbook not only can help you find important projects and activities, but it also can help to bring a community together in a fun activity that everyone can benefit from.

Who doesn't like to see their name in print? Having a recipe submitted and included in a community cookbook gives added incentive to buy those cookbooks and share them with friends and family.

Here are some ideas on how to get the most from your fundraising cookbook project.

1) The more people you get involved with your cookbook, the more people will likely be your target audience to buy that cookbook once it is printed.

Cookbookfundraiser.com has built-in tools to invite as many people as possible to contribute to your cookbook. We make it easy!

2) Include advertising from local businesses and individuals to help support the cost of printing the cookbook. That way the proceeds from the sale of the cookbook can go directly to the worthy cause.

Cookbookfundraiser.com allows you to add as many extra pages to the back of your cookbook as you would like. These make it easy to add advertising pages!

3) Most fundraising cookbooks seem to be priced between \$12 and \$20 and contain about 150 recipes. Determine how much money your organization wants to raise and that will help you determine how many copies you need to sell and at what price to reach your goal.

Our website has a great cost estimator to help you determine what to expect from your printing cost. We also offer many hints on how to format your cookbook to decrease the cost of printing.

4) Reach out to not only those who contributed recipes, but all those in your community to pre-order the cookbook before you go to print. The more copies you presell, the more copies you can order which will lower your per copy cost.

Our pre-ordering tool makes getting orders from contributors a snap. You can also order a single copy of your cookbook to display at community events and help to generate additional sales.

5) Add an ISBN number and bar code to your cookbook and you can sell the cookbook at local bookstores and online on Amazon.com. This can provide ongoing revenue for your organization.

Family cookbook project offers a marketing package that includes an ISBN number and barcode. We also will get your cookbook listed on Amazon.com!

6) Ask local retail stores to also sell your cookbook to their customers. Often grocery stores and small retailers will support community fundraising efforts at no charge by offering the product at their checkout counter.

These are but a handful of ways to help you get the most from your cookbook fundraiser project. However, as with every fundraising project, it takes one individual to get the ball rolling.

To get started with your cookbook fundraiser project, go to www.cookbookfundraiser.com and create a free account today!

How to Create a Successful Cookbook Fundraiser

Creating a successful fundraising cookbook has never been easier. CookbookFundraiser.com was developed to make the process easy to understand and accomplish. Here are some step-by-step ideas to get started.

1) Establish an editor - The editor is the person who is responsible for getting things started and making sure they keep moving ahead. This person is also responsible for defining the project in terms of who to invite to participate, which recipes to include and when to publish the book. Every project needs a go-getter to get things done.

2) Determine who is going to contribute recipes - We have developed an easy to use invitation message flyer to get the ball rolling. All you need to do is distribute your common user name and password to everyone in your group. When they login, they type in their name so it goes right on the recipe.

3) Determine the size of the project and set a deadline - If you are interested in a printed cookbook, you need to set how many recipes to ask for from each person and when you want them submitted by. We are all busy and tend to put off what we can. By asking for a specific number of recipes by a specific date, say a month or so in the future, you can get people to act on your request.

4) Get started - Lead by example. Enter your own favorite recipes and use the special request tool to ask for favorites that you don't have yet! Reminder emails will be sent automatically as the deadline draws near. If not enough recipes have been added by the deadline you can extend the deadline.

5) Start using the recipes - All of the recipes are immediately available online on the main Cookbook page. One great way to show the benefits of the Cookbook Fundraiser is to start using some of the recipes and thanking the people who entered them!

6) Prepare to publish - Before you can publish your family cookbook, you need to begin the publishing process by freezing the content. Members can still enter recipes and they will be available online and in future editions, but not for this edition. The publishing tool will help you write a dedication, select a cover and choose printing specifications for your cookbook.

7) Order your copies - As editor, you order the books yourself -- and your folks can use our pre-order tool to allow each contributor to tell you how many they'd like. Most cookbook publishers require you to purchase at least 100 copies of your cookbook, but with us, you can order as little as one cookbook! Of course the more you order the lower your cost will be and the higher your profit.

8) Sell and Enjoy your new personalized cookbook - Give them as gifts, share them with friends, try new family recipes, keep adding to your online collection and be proud of your accomplishment for your group. You can even sell them through our FREE to members ecommerce website, OurCookbooks.com and

on Amazon.com!

Create a free CookbookFundraiser.com account today and get started!

Ask Anyone

Here's what some people who have used our site have to say about CookbookFundraiser.com:

"The cookbooks are absolutely fantastic!! I am so glad I came across your website. The whole process was so easy and the finished product exceeded our expectations."

--Cindee McKie, **INDOT Cooks!** (Indiana DOT)

"We got the cookbooks from the school office today and they are wonderful!!! I was so excited to see what they turned out like. I must admit that the website was much easier to use than what I thought it would be. Thanks again for being so easy to work with. The parents were thrilled with the books this morning. Some parents actually came back and bought a second round lol!!!"

--Lisa Mills, **Carlisle Playschool**

"The cookbook committee joins me in thanking you for all that you have done to assist us in reaching our goal. You have been a joy to work with and we look forward to working with you again in the future on volume 2."

--Louise Bonner, Common Grounds Farm Stand, **Truck To Table**

"We have received our cookbooks and there are a huge success!! Thank you so much!

All the ladies at our church are thrilled."

--Wendy Francis, **Recipes to Remember**

"The cookbooks arrived yesterday. They look awesome! We are already planning our next cookbook!"

--Wendy Jacob, **St. C. Singers First Annual Cookbook**

"I just received my shipment of the Ear, Nose and Throat Associates of South Florida cookbook and they turned out awesome. Everyone is so pleased with them. We would like to possibly place an additional order as we did not order enough. I knew this was going to happen..."

--Laura Sternberg, **Ear, Nose and Throat Associates of South Florida Cookbook**

"Well we received our cookbooks on Monday afternoon, and it's been a flurry of activity ever since. We're almost sold out already!! We love your product and thank you so much for running such a great website/printing process!"

--Robin Fraser, **Cookin' the Books**

"The printed project turned out beautifully! Our custom photographs, including the cover, turned out awesome - a real selling point. We got unexpected benefits from extensive media coverage, boosting sales and necessitating a reprint within only a couple of months of our original printing - be sure to order enough up front - the final product has been in serious demand. We made more than \$1,500 from our first printing, and expect even more from the 2nd printing. Thank you, CookbookFundraiser.com!"

--Cheryl Madden Brown, **McKee Elementary School PTA, Oakdale, PA**

I can't express how much I appreciate that your website was for real (I'm a very apprehensive person when it comes to the internet.) Everything went so good, almost too good to be true. This was a big job that you made easy because of the software, your customer service and your understanding of a lady who was freaking out over the project."

--Patty Athey, **Holden Lutheran Church: Where We Go to Be Fed**

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CHOCOLATE CHIP
COOKIES



Asheena Cookies

Asheena Cookies

*Asheena Archambault:: from Lighthouse Ministries Family Cookbook
2012*

In Small Bowl:

2 1/4 cups flour

1 tsp. salt

1 tsp. baking soda

3/4 cup sugar

1 cup brown sugar (NOT packed)

2 eggs

1 cup Crisco

1 tsp. vanilla

1 cup or so of chocolate chips

In Large Bowl:

Stir together small bowl ingredients with a spoon. Beat large bowl ingredients (except chocolate chips) with a mixer until well blended. Stir in small bowl ingredients into large bowl with a spoon. Add chocolate chips. Bake on cookies sheets sprayed with cooking spray. Bake cookies at 375° for about 9 minutes.

"Vegetables are a must on a diet. I suggest carrot cake, zucchini bread, and pumpkin pie."

--Jim Davis



Banana Walnut Chocolate-Chunk Cookies

Banana Walnut Chocolate-Chunk Cookies

Julie Music:: from Cook With Julie!

- | | |
|-----------------------------------|---|
| 1 cup all-purpose flour | 1 egg |
| 1/2 cup whole-wheat flour | 1 1/2 tsp. vanilla extract |
| 1 tsp. coarse salt | 1/2 cup mashed ripe banana (1 large) |
| 1/2 tsp. baking soda | 1 cup old-fashioned rolled oats |
| 3/4 cup unsalted butter, softened | 8 oz semi-sweet chocolate, coarsely chopped |
| 1/2 cup sugar | 1/2 cup coarsely chopped walnuts, toasted |
| 1/2 cup packed light-brown sugar | |

Preheat oven to 375°. Whisk together flours, salt and baking soda. Set aside. Put butter and sugars into the bowl of an electric mixer fitted with paddle attachment; mix on medium until pale and fluffy. Reduce speed to low. Add egg and vanilla, mix in banana. Add flour mixture. Stir in oats, chocolate chunks and walnuts.

Using a small ice cream scoop, drop dough onto baking sheets lined with parchment paper. Bake until golden brown 12 to 13 minutes. Cool 5 minutes. Transfer to wire racks.



Browned Butter & Bacon Milk Chocolate
Chip Cookies

Browned Butter & Bacon Milk Chocolate Chip Cookies

Claire Martinez:: from Alex & Hana's Family Cookbook

14 tablespoons butter
1/2 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon salt
2 teaspoons vanilla
1 large egg plus 1 large egg yolk

1 3/4 cups all purpose flour
1/2 teaspoon baking soda
1 cup dark chocolate chips
3 tablespoons milk chocolate, grated
(time consuming but worth it!)
10 strips bacon, cooked, drained and
chopped into 1/4 inch pieces

Preheat oven to 375 degrees. In a medium saucepan over low heat, heat 10 tablespoons of butter stirring often, until butter is a warm golden brown. Remove from heat, add remaining butter, and allow to melt. In a large mixing bowl combine granulated sugar, brown sugar, salt, vanilla, egg, and egg yolk. Slowly incorporated melted butter, and stir until all sugar crystals have melted. Batter should be smooth and shiny. Add flour and baking soda, and stir. Add chocolate chips, grated chocolate, and crumbled bacon. Stir until combined, but don't overwork the batter. Place dollops of batter onto baking sheet lined with parchment paper. Bake until edges are golden but middle is not quite set, about 11-14 minutes. Transfer cookies to cooling rack, and allow to cool.



Kisses Chocolate Chip Cookies.

Kisses Chocolate Chip Cookies.

Dorothy Kleber:: from The Kleber Family Cookbook Project

**48 HERSHEY'S KISSES Brand
Milk Chocolates or KISSES with
Almonds
1 cup (2 sticks) butter or margarine
softened
1/3 cup granulated sugar
1/3 cup packed light brown sugar**

**1 teaspoon vanilla extract
2 cups all-purpose flour 1 cup
HERSHEY'S Mini Chips Semi-Sweet
Chocolate
CHOCOLATE DRIZZLE (recipe
follows)**

Heat oven to 375°F. Remove wrappers from chocolates.

Beat butter, granulated sugar, brown sugar and vanilla in large bowl until well blended. Add flour to butter mixture; blend until smooth. Stir in small chocolate chips. Mold scant tablespoon dough around each chocolate piece, covering completely. Shape into balls; place on ungreased cookie sheet.

Bake 10 to 12 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Prepare CHOCOLATE DRIZZLE; drizzle over each cookie. Makes 48 cookies.

CHOCOLATE DRIZZLE: Place 1/4 cup HERSHEY'S Mini Chips Semi-Sweet Chocolate and 1 teaspoon shortening in small microwave-safe bowl. Microwave at MEDIUM (50%) 30 seconds; stir. If necessary, microwave at MEDIUM an additional 10 seconds at a time, stirring after each heating, until chocolate is melted and mixture is smooth when stirred.



Oreo Stuffed Chocolate Chip Cookies

Oreo Stuffed Chocolate Chip Cookies

Kara English:: from Food for the Soul

2 sticks or 1 cup softened butter	3 1/2 c flour
3/4 cup packed light brown sugar	1 tsp salt
1 c sugar	1 tsp baking soda
2 large eggs	10 oz bag chocolate chips
1 Tbsp vanilla extract	1 package Oreo cookies

Preheat oven to 350°. Cream butter and sugars together with a mixer until well combined. Beat in eggs and vanilla.

In a separate bowl mix the flour, salt and baking soda. Slowly add to wet ingredients along with chocolate chips until just combined.

Using a cookie scoop take one scoop of cookie dough and place on top of an Oreo cookie, take another scoop of dough and place on bottom of Oreo cookie. Seal edges together by pressing and cupping in hand until Oreo cookie is enclosed with dough.

Place onto a parchment or silpat lined baking sheet (they will expand pretty big so try not to put them too close together), and bake cookies 9-13 minutes or until golden brown.



Peanut Butter Chocolate Chip Cookie
Dough Bites

Peanut Butter Chocolate Chip Cookie Dough Bites

Jacalyn Macy:: from The MACY Family Cookbook Project

1 1/4 cups canned* chickpeas,
well-rinsed and patted dry with a
paper towel
2 teaspoons vanilla extract
1/2 cup + 2 tablespoons (165
grams) natural peanut butter
1/4 cup (80 grams) honey (agave
would be amazing too!)

1 teaspoon baking powder**
a pinch of salt if your peanut butter
doesn't have salt in it
1/2 cup (90 grams) chocolate chips
**NO FLOUR, NO OIL, NO WHITE
SUGAR**

Preheat your oven to 350°F / 175°C. Combine all the ingredients, except for the chocolate chips, in a food processor and process until very smooth. Make sure to scrape the sides and the top to get the little chunks of chickpeas and process again until they're combined. Put in the chocolate chips and stir it if you can, or pulse it once or twice. The mixture will be very thick and sticky. With wet hands, form into 1 1/2" balls. Place onto a piece of parchment paper. If you want them to look more like normal cookies, press down slightly on the balls. They don't do much rising. Bake for about 10 minutes. Yields about fourteen cookies.



CHOCOLATE
COOKIES



Chocolate Oatmeal No Bake Cookies

Chocolate Oatmeal No Bake Cookies

Jacalyn Macy:: from The MACY Family Cookbook Project

1/2 C Butter
2 C Sugar
1/2 C Milk
4 Tbsp Cocoa

1/2 C Peanut Butter
3 1/2 C Quick cooking Oats
2 tsp. Vanilla

Add butter, sugar, milk and cocoa in a saucepan. Bring to a rolling boil, and boil for 1 minute. Stir in peanut butter, quick cooking oats and vanilla and drop onto wax/foil paper. Let cool until set.



Decadent Chocolate Peanut Butter Ritz Cookies

Decadent Chocolate Peanut Butter Ritz Cookies

Lisa English:: from Food for the Soul

**1 block 'Almond Bark' chocolate
candy coating***

**18 oz chocolate chips (12 oz AND
6 oz bag, or 3 cups)**

**2 squares unsweetened baking
chocolate
Ritz crackers**

peanut butter

***This is a 24 oz block about 5x7", I
have found it only at Walmart.**

1. Make peanut butter sandwiches by spreading peanut butter in between two Ritz crackers. (Make all of them upfront and lay them out on wax paper, so you can dip them all before the chocolate cools). About 4 dozen. This is a good step for kids to help with.
2. Put the first 3 ingredients in a large microwave safe bowl and microwave until melted (2-3 minutes).
3. Dunk the sandwiches into the bowl of chocolate using 2 forks, turn and place on wax paper to harden.



Jonah's Peanut Butter Cup Cookies

Jonah's Peanut Butter Cup Cookies

Jennifer White:: from Happy Birthday Jo Millican

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter

1/2 cup packed brown sugar
1 egg, beaten
1 teaspoon vanilla extract
2 tablespoons milk
**40 miniature chocolate covered
peanut butter cups, unwrapped**

Preheat oven to 375 degrees F (190 degrees C). Sift together the flour, salt and baking soda; set aside. Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well. Shape into 40 balls and place each into an ungreased mini muffin pan.

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan. Makes 40 cookies.



Macaroon Kiss Cookies

Macaroon Kiss Cookies

Clara (Stroh) Ready:: from OUR FAMILY COOKBOOK

1/3 cup of butter, softened
1 pkg. (3oz.) cream cheese,
softened
3/4 cup sugar
1 egg yolk
2 tsp. almond extract
2 tsp. orange juice

1-1/4 cups all purpose flour
2 tsp. baking powder
1/4 tsp. salt
5 cups sweetened coconut flakes
(divided)
1 bag (8oz.) Hershey's Kisses
chocolates

Beat butter, cream cheese, and sugar in large bowl until well blended; add egg yolk, almond extract and orange juice; gradually add to butter mixture, beating until well blended. Stir in 3 cups sweetened coconut flakes.

Cover, refrigerate 1 hour or until firm enough to handle. Remove wrappers from Hershey's kisses chocolates. Heat oven to 350° F. Shape dough into 1 inch balls, roll balls in remaining 2 cups of sweetened coconut flakes. Place on ungreased cookie sheet.

Bake 10-12 minutes or until tightly browned. Remove from oven; immediately press chocolate on top of each cookie. Cool 1 minute; carefully remove from cookie sheet to wire rack. Cool completely.



Triple Chocolate Cookie Balls

Triple Chocolate Cookie Balls

Mark Mckinley:: from The Mckinley Family Cookbook Project

1/2 cup cold milk
1pkg. (3.9 oz.) JELL-O Chocolate
Instant Pudding
36 OREO Cookies, finely crushed
(about 3 cups)

1-1/2pkg. BAKER'S Semi-Sweet
Chocolate (12 squares), melted
1 square BAKER'S White Chocolate,
melted

STIR milk and pudding mix in medium bowl with large spoon just until moistened. Immediately stir in cookie crumbs; mix well.

SHAPE into 42 (1-inch) balls. Freeze 10 min. Dip in semi-sweet chocolate; place in single layer in shallow waxed paper-lined pan.

REFRIGERATE 20 min. or until firm. Drizzle with white chocolate; refrigerate 10 min. or until firm.

"Nothing would be more tiresome than eating and drinking if God had not made them a pleasure as well as a necessity."

--Voltaire



York Peppermint Patty Fudge Cookies

York Peppermint Patty Fudge Cookies

The Editor:: from Here's To Us

**1 Cup And 1 Tbsp All Purpose
Flour**
1/4 Cup Cocoa Powder
1 Tsp Baking Powder
1/4 Tsp Salt
8 Ounces Chocolate, Chopped
2 Eggs

1 Tsp Vanilla Extract
5 Tbsp Unsalted Butter, Softened
3/4 Cup Light Brown Sugar
1/4 Cup Sugar
1 Cup Chocolate Chips
**14 Snack Size York Peppermint
Patties, Chopped**

Sift together flour, cocoa powder, baking powder, and salt in a medium bowl. Melt Chocolate in microwave for about 1 minute. Stir. Continue to melt in 30 second increments, stirring after each interval until fully melted. In a small bowl, whisk the vanilla and eggs; set aside. With an electric mixer, beat batter until smooth and creamy. Beat in the sugars, scraping down the sides every 10 seconds or so. Mix in the egg/vanilla until incorporated. Add the chocolate in a steady stream and beat until combined. Add the dry ingredients on slow speed. Fold in the chocolate chips and chill dough for at least 30 minutes. Preheat oven to 350°. Scoop about 2 tbsp of dough and roll into a ball. Press a few pieces of peppermint on top of each ball of dough. Bake for about 10 minutes. Allow cookies to cool completely.



Zebra & Pink Kiss Cookies

Zebra & Pink Kiss Cookies

The Editor:: from Here's To Us

1/2 Cup Granulated Sugar
1/2 Cup Brown Sugar
1/2 Cup Peanut Butter
1/4 Cup Shortening
1/4 Cup Butter, softened
2 Tablespoons Milk

1 Egg
1 1/4 Cups All Purpose Flour
3/4 Teaspoon Baking Soda
1/2 Teaspoon Baking Powder
Hershey Kisses

Cream together the butter, shortening, and peanut butter. Mix in sugar, egg, and milk. Add the remaining ingredients. Preheat oven to 375° Roll the dough into 1 1/4-2 in balls and place on an ungreased cookie pan at least 3 in. apart. Using a fork, make a crisscross pattern by pushing down on the dough. Dip the fork in flour between cookies to prevent cookies from sticking. Bake between 9-10 minutes. Add Hershey kiss on top and serve

**If you want the cookies to be colored, add food coloring before baking

"Do vegetarians eat animal crackers?"

--Unknown

A collage of various cookies including gingerbread, molasses, and shortbread. The collage features several overlapping photographs: gingerbread cookies with white icing, large round molasses cookies, chocolate chip cookies on a cooling rack, round shortbread cookies, chocolate chip cookies on a decorative doily, a single large molasses cookie in a white bowl, and several round molasses cookies on a red surface.

GINGER, MOLASSES AND
SHORTBREAD COOKIES



Blueberry & White Chocolate Chunk
Ginger Cookies

Blueberry & White Chocolate Chunk Ginger Cookies

Shelby Rodriguez:: from Shelby Rodriguez's Cookbook

1 cup all-purpose flour	1/3 cup canola oil
1/4 cup wheat germ	1 teaspoon vanilla extract
1/2 teaspoon baking soda	1/2 cup oats, quick-cooking or old-fashioned (not instant)
1/2 teaspoon salt	2 ounces white chocolate, chopped
1/4 teaspoon ground ginger	1/3 cup dried blueberries
1 large egg	1/4 cup crystallized ginger, chopped
3/4 cup packed dark brown sugar	

Position racks in upper and lower thirds of oven; preheat to 375°F.

Whisk flour, wheat germ, baking soda, salt and ground ginger in a small bowl. Whisk egg, brown sugar, oil and vanilla in a large bowl. Add the dry ingredients to the wet ingredients; stir to combine. Add oats, chocolate, blueberries and crystallized ginger; stir just to combine. Drop by rounded tablespoonfuls onto 2 ungreased baking sheets, 1 1/2 inches apart.

Bake the cookies until puffed and barely golden around the edges, switching the pans back to front and top to bottom halfway through, 8 to 10 minutes. Cool on the pans for 2 minutes; transfer to a wire rack to cool completely.



Hand Me Down Molasses Cookies

Hand Me Down Molasses Cookies

Kendra Dittmar:: from Lighthouse Ministries Family Cookbook 2012

Wet Ingredients:

1 1/2 cup vegetable oil
2 cups granulated sugar
1/2 cup molasses
2 eggs

Dry ingredients:

4 cups flour
1 tsp. ginger
2 tsp. cinnamon
4 tsp. baking soda
1 tsp. ground cloves

Add all wet ingredients in large mixing bowl, beat until smooth and light: about 2-4 min. Place all dry ingredients in a large bowl, take whisk and mix together. Then add to wet ingredients and mix together until no flour shows and is dough like. Chill for 1 hour. Roll into balls (the size of walnuts, I use a melon baller to get an even size). Then take each ball and roll in sugar. Place on parchment lined cookie sheets for best results. Bake at 350° for 10 minutes. Be sure to under bake. Makes four dozen!



Hedgehog Shortbread Cookies

Hedgehog Shortbread Cookies

Dorothy Kleber:: from The Kleber Family Cookbook Project

1 cup butter or margarine, softened	1 teaspoon baking powder
3/4 cup sugar	1/4 teaspoon salt
1 egg	Melted Chocolate chips
1/2 teaspoon vanilla extract	Crushed walnuts
2 1/2 cups all-purpose flour	

In a mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine flour, baking powder and salt; add to creamed mixture and mix well. Form cookies (in an oval shape with a pointed end) and place 2" apart on on ungreased baking sheets. Bake at 375 degrees F for 6-8 minutes or until set but not brown. Cool on wire racks. Dip 3/4 of cookies in melted chocolate and then in crushed walnuts. Dot two eyes and a nose!



Pumpkin Ginger Cookies w/ Browned Butter Frosting

Pumpkin Ginger Cookies w/ Browned Butter Frosting

Bethany Helbert:: from Bethany's Cookbook

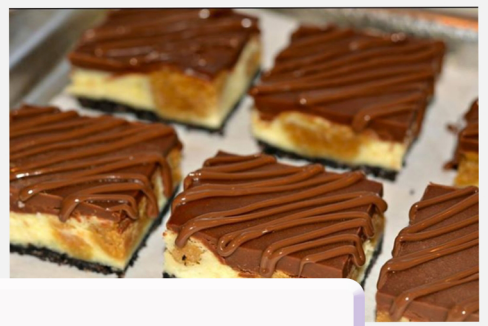
1 cup packed brown sugar
3/4 cup butter
3/4 cup pumpkin puree
1 egg
2 1/2 cups flour
1 tsp baking soda
1 tsp ground ginger
1 tsp cinnamon

1/2 tsp vanilla

Frosting

1/3 cup butter
2 cups powdered sugar
1 tsp vanilla
2-4 Tbsp milk

Preheat oven to 375*. In large bowl combine brown sugar, ginger, butter, pumpkin & egg. Beat w/ mixer til well blended. Add remaining ingredients to form soft dough. Refrigerate for 20 mins so that your cookies will have more shape. Roll into 1" balls & flatten slightly on tray. Bake 7-10 mins or til lightly golden brown. Remove from tray immediately & place on cooling rack. In small saucepan, heat butter over medium heat, stirring constantly. Cook til butter turns a nice golden brown. Remove from heat. Add in remaining ingredients, stirring til frosting is smooth & spreadable. Let cookies cool for 20 mins before frosting. Enjoy!



BAR COOKIES





Chocolate Chip Cookie Bars Stuffed
with Huge Butterfingers

Chocolate Chip Cookie Bars Stuffed with Huge Butterfingers *Sharon Dugas:: from Nean's Cookbook*

- | | |
|---------------------------------|---|
| 2 1/4 cups flour | 1 T. vanilla extract |
| 1/2 tsp. kosher salt | 1 egg |
| 1/2 tsp. baking soda | 1 egg yolk |
| 1 1/2 sticks soft butter | 2 cups chocolate chips |
| 1 cup light brown sugar | 7 full size Butterfinger Bars |
| 1/2 cup regular sugar | 1 Godiva Milk Chocolate Bar or brand
of choice |

Preheat oven to 350 degrees. Line 8x8 pan with nonstick foil. Beat butter and both sugars until well blended. Add in vanilla, egg and yolk until light and creamy. Add in flour, salt and baking soda just until incorporated. Stir in chocolate chips by hand. Divide this dough in half. Place half in the freezer for cookies another day.

Press about half of the cookie dough (10 ounces) into an 8x8 pan lined with nonstick foil. Lay 5 butterfinger bars on top. Press the remaining half of dough (10 ounces) on top of the bars to cover them. Bake at 350 for 25-30 minutes. While they bake, chop the last 2 Butterfinger bars and one Godiva milk chocolate bar. Once you remove them from the oven, lightly press on all of the chopped candies so they will stick. Cool completely before cutting.

Bar Cookies



Magic Cookie Bars

Magic Cookie Bars

Mom:: from Burr Family Cookbook

- | | |
|---|--|
| 1/2 C butter | 1 6oz package semi sweet chocolate morsels |
| 1 1/2 C graham cracker crumbs | 3/4 cup flaked coconut |
| 1 14 oz can sweetened condensed milk (not evaporated) | 1 cup chopped nuts (pecans preferable) |

preheat oven to 325°. In a 13 x 9 baking dish melt butter. Sprinkle crumbs over butter and press together to make a crust. Top evenly with chocolate, nuts and coconut. Pour condensed milk evenly over ingredients. Bake 25-30 minutes or until lightly browned. Cool thoroughly before cutting. Enjoy!

"Those who forget the pasta are condemned to reheat it."
--Unknown



Snickerdoodle Cookie Bars

Snickerdoodle Cookie Bars

Chelsa Grantzinger:: from From The Grantzinger's Kitchen

1 cup butter or shortening (shortening gives a better texture)	1 tsp cream of tartar
1½ cups sugar	1 tsp baking powder
3 eggs	½ teaspoon salt
¼ cup sour cream	⅓ cup sugar
2 cups flour	1 Tbsp cinnamon
1 tsp baking soda	

Cream shortening and sugar. Add eggs, one at a time, scraping down the bowl between eggs. Mix in sour cream. Combine flour, baking soda, cream of tartar, baking powder and salt. Mix into shortening/sugar mixture. In a separate, small bowl, combine ⅓ cup sugar and cinnamon. Sprinkle half the cinnamon sugar mix into a 9X13 pan. Spread batter on top. Top with remaining sugar mixture. Bake 350 degrees for 25-30 minutes.



Venetian Rainbow Cookies

Venetian Rainbow Cookies

Becky Smith:: from The Smith Family Cookbook Project

- | | |
|--|--|
| 1 8 oz. can almond paste | ¼ tsp salt |
| 1½ cups butter (3 sticks) | 10 drops green food coloring (slightly less than ¼ tsp) |
| 1 cup granulated sugar | 8 drops red food coloring |
| 4 eggs, separated | 1 12 oz. jar apricot preserves |
| 1 tsp almond extract | ¾ cup semi sweet chocolate chips |
| 2 cups sifted all-purpose flour | |

Beat egg whites until stiff peaks form. Grease three 13x9x2 inch pans, line with wax paper and grease again. Break up almond paste in bowl with fork. Add butter, sugar, egg yolks and almond extract. Beat 5 minutes. Beat in flour and salt. Stir almond mixture into egg whites with a folding motion (with wooden spoon). Remove 1½ cups batter; spread into pan. Remove another 1½ cups batter and add green food coloring and spread into pan. Do same with remaining batter and red coloring. Bake in 350° oven for 15 minutes or until edges are golden brown. Remove cakes from pans and cool on wire rack thoroughly. Place green layer on jellyroll pan. Heat apricot preserves and strain. Spread ½ of preserves over green layer to edges. Slide on yellow layer on top. Spread with remaining preserves then slide on pink layer. Cover with plastic wrap and weigh down with large wooden cutting board or heavy plate. Refrigerate overnight. Melt chocolate chips over hot water in small cup spread to edges of cake, let dry 30 minutes. Trim off edges of cake and cut into 1 inch squares.

A collage of various cookies and pastries, including round cookies, heart-shaped cookies, and pastries, arranged around a central text box. The images show different textures and colors, such as golden-brown, pink, green, and white. Some cookies are decorated with colorful sprinkles, while others are plain or have simple toppings like chocolate chips or nuts. The pastries are also diverse, some being round and some being more elongated or shaped like dumplings. The overall theme is a variety of sweet treats.

ALL KINDS OF COOKIES



Bird Nest Cookies

Bird Nest Cookies

Erlene Schuessler Tomlin:: from Our Family Favorites Cookbook

12 oz. pkg. butterscotch chips
1/3 c. peanut butter (creamy and
crunchy both work)

1 (5 oz.) can crunchy Chinese
noodles

Melt butterscotch chips and peanut butter together in double boiler. Mix in noodles. Spoon onto wax paper and refrigerate until hardened. Keep refrigerated.

"I would like to find a stew that will give me heartburn immediately,
instead of at three o'clock in the morning."

--John Barrymore



Christmas Cornflake Wreath Cookies

Christmas Cornflake Wreath Cookies

Rachel Cromer:: from Rachel's Cookbook

- | | |
|---|-----------------------------|
| 1/3 cup butter | 6 cups corn flakes |
| 1 (10 ounce) package regular marshmallows or 4 cups miniature marshmallows | red cinnamon candies |
| 1 teaspoon green food coloring | |

In large saucepan, melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring. Add corn flakes cereal. Stir until well coated. Using 1/4 cup dry measure coated with cooking spray, evenly portion warm cereal mixture. Using buttered fingers, quickly shape into individual wreaths. Dot with cinnamon candies.

"No man in the world has more courage than the man who can stop after eating one peanut."
--Channing Pollock



Confetti Cookies

Confetti Cookies

Bethany Helbert:: from Bethany's Cookbook

1 1/2 cup flour
1/2 tsp salt
1/2 tsp baking powder
3/4 cup butter
1 cup sugar

2 tsp vanilla
2 eggs
1 pkg vanilla pudding
Sprinkles

Beat butter & sugar til fluffy; gently beat in eggs. Mix flour, salt, baking powder, & vanilla pudding mix in a separate bowl. Gradually add dry ingredients into wet. Stir in vanilla & sprinkles. Bake at 350* for 9-10 mins.



Cookie Bowls

Cookie Bowls

Rachel Cromer:: from Rachel's Cookbook

2 3/4 cups all-purpose flour
1 teaspoon salt
1 cup (2 sticks) unsalted butter,
softened
1 1/2 cups granulated sugar

1 egg
1 1/2 teaspoons vanilla extract
Easy-Add vanilla extract
Add to shopping list vanilla extract
1/2 teaspoon No Color Almond
Extract

Preheat oven to 350°F. Spray the outside of each bowl cavity of Ice Cream Cookie Bowl Pan with vegetable pan spray.

In medium bowl, combine flour and salt. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Beat in egg and extracts. Add flour mixture to butter mixture, 1 cup at a time, mixing after each addition.

Roll out dough on generously-floured surface to 1/8 in. thickness. Cut 4-1/2 in. circles from dough.. Drape one circle over each bowl cavity of pan, pressing to form smooth surface.

Bake 11-13 minutes or until cookie cups are firm and golden brown. Cool on pan on cooling rack 10 minutes. Loosen bottom edges of cookies from pan using small spatula. Carefully remove cups from pan and cool completely. Wash, dry and spray pan; repeat with remaining dough.



Iced Pumpkin Cookies

Iced Pumpkin Cookies

Margarita Barajas:: from The Barajas Family Cookbook Project

2 1/2 cups all-purpose flour	1 1/2 cups white sugar
1 teaspoon baking powder	1 cup canned pumpkin puree
1 teaspoon baking soda	1 egg
2 teaspoons ground cinnamon	1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg	2 cups confectioners' sugar
1/2 teaspoon ground cloves	3 tablespoons milk
1/2 teaspoon salt	1 tablespoon melted butter
1/2 cup butter, softened	1 teaspoon vanilla extract

Preheat oven to 350 degrees F (175 degrees C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside. In a medium bowl, cream together the 1/2 cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls; flatten slightly. Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork. To Make Glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency. Makes 36 cookies.



Lace Cookies

Lace Cookies

Sharolyn Hurst Manning:: from Our Family Favorites Cookbook

1 1/2 sticks unsalted butter
2/3 cup sugar
2/3 cup light brown sugar
1 large egg
1 tsp. vanilla extract
2/3 cup flour

1/2 tsp. salt
1/2 tsp. baking soda
1/2 cup Old Fashioned oats
2 cups pecan pieces
2/3 cup dried cranberries (put in extra)

Mix together the butter, sugar, light brown sugar, egg and vanilla extract. Add flour, salt, baking soda, oats, pecan pieces and dried cranberries. Drop by tablespoon on parchment paper. cook at 350° for approx. 10 to 12 minutes (almost flat and honey brown color). Let cool for a few minutes and then peel off parchment paper.

"Red meat is not bad for you. Now blue-green meat, that's bad for you!"
--Tommy Smothers



Mealting Snowman Cookies

Mealting Snowman Cookies

The Epicurean:: from The Eclectic Epicurean

1 dozen sugar cookies
1 White Cookie Icing
1 Black Cookie Icing

1 Classic Colors Writing Icings
1 bottle Rainbow Sprinkles
12 marshmallows

Ice sugar cookies with White Cookie Icing. Allow icing to drip off sides to create melting effect. Let cookies dry for 30 minutes. While cookies are drying, cut about $\frac{1}{4}$ inch off the marshmallows to shorten the snowman's head. Use Black Cookie Icing and Orange Sprinkles to make faces on the marshmallows. Once White Cookie Icing has crusted over, adhere marshmallows carefully by adding a small amount of additional White Cookie Icing to bottom of marshmallow.

Add remaining decorations with Cookie and Writing Icings. Cookies will be completely dry within 4 hours.

"It would be nice if the Food and Drug Administration stopped issuing warnings about toxic substances and just gave me the names of one or two things still safe to eat."

--Robert Fuoss



Oreo Snowman Cookie Balls

Oreo Snowman Cookie Balls

Lori Ellingson:: from Love to Cook and Cook with Love

**1 pkg. (8 oz.) cream cheese,
softened**

36 OREO Cookies, finely crushed

**3 pkg. (4 oz. each) white
chocolate, melted**

1 tsp. black decorating gel

2 tsp. orange decorating icing

Mix cream cheese cookie crumbs until well blended.

Shape into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.

Decorate with remaining ingredients to resemble snowmen.

Refrigerate 1 hour or until firm.

"As a child my family's menu consisted of two choices: take it or leave it."

--Buddy Hackett



Pecan Coconut Praline Cookies

Pecan Coconut Praline Cookies

Dorothy Kleber:: from The Kleber Family Cookbook Project

2½ cups sugar
½ cup evaporated milk
½ cup corn syrup
½ cup butter

1 teaspoon vanilla
2-2½ cups chopped pecans
2½ cups grated coconut

Set pecans, coconut, and vanilla off to the side. Mix sugar, evap. milk, corn syrup, and butter in large saucepan. Bring to a rolling boil & boil for 3 minutes. Remove from heat & add pecans, coconut, and vanilla. Stir for about 4 minutes. Take a spoonful of batter and place on wax paper. Let it sit until batter has hardened. Remove from paper and enjoy.

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."

--Luciano Pavarotti



Sugar Free Lemon Cookies

Sugar Free Lemon Cookies

Jennifer ZmudaFlour:: from Grandmas Cookie Jar Cookbook

1 stick of butter

1tbsp liquid sweetener

1 egg beaten

1 tsp vanilla

1 tsp grated lemon peel

1 cup flour

1/2 tsp baking soda

1/4 tsp salt

Cream butter. Add sweetener; egg, vanilla, lemon and beat all. Combine flour, baking soda, and salt (add to cream mixture and mix well) Drop unto ungreased cookie sheet. Press flat with fork. Press pecan half on top if desired. Bake 375 ° for 8 -10 minutes. Makes 3 dozen cookies.

"After all the trouble you go to, you get about as much actual "food" out of eating an artichoke as you would from licking 30 or 40 postage stamps."

--Miss Piggy

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