



## **TOFFEE COOKIE SQUARES**

This recipe came from my mother many years ago – it's a “tried and true” recipe in our family. She used it a lot in catering. They are out of this world!

### **Ingredients**

- ½ cup butter or margarine
- ½ cup shortening
- 1 cup brown sugar
- 1 egg yolk
- Salt
- Vanilla
- 2 cups sifted flour
- 1 6-ounce package chocolate chips

### **Instructions**

1. Combine all ingredients except the chocolate chips.
2. Bake in a 9”x13” pan at 350 deg F. for about 15 minutes.
3. While hot, spread with chocolate chips.
4. Cut and remove from pan while hot.

## **DOUBLE CHOCOLATE OATMEAL COOKIES**

This is an EXCELLENT cookie; I had many orders for these when I had my bakery.

### **Ingredients**

- 1 ½ cups granulated sugar
- 1 cup soft margarine or butter
- 1 egg
- ¼ cup water
- 1 teaspoon vanilla
- 1 ¼ cups all-purpose flour
- 1/3 cup cocoa
- ½ teaspoon baking soda
- ½ teaspoon salt
- 3 cups quick cooking oatmeal
- 1 package (6 ounces) semi-sweet chocolate chips



## **Instructions**

1. Heat oven to 350 degrees F.
2. Mix sugar, margarine/butter, egg, water, and vanilla.
3. Stir in the remaining ingredients.
4. Drop dough 2" apart on an ungreased cookie sheet.
5. Bake for 10-12 minutes.
6. ENJOY!

## **CHINESE ALMOND COOKIES**

These are a "melt-in-your-mouth" cookie! They are fantastic! If you do not want to use almond nuts, just omit the nut on the top of the cookie. They still taste the same – DELICIOUS! This recipe makes 3-4 dozen cookies.

## **Ingredients**

- ¾ cup granulated sugar
- ¼ teaspoon salt
- 1 egg
- 1 teaspoon almond extract
- 1 teaspoon baking powder
- ¾ cup softened butter or margarine
- 2 Tablespoons water
- 2 ½ cups all-purpose flour
- Whole almonds (about 1/3 cup)

## **Instructions**

1. In a large bowl, combine ingredients on medium speed of mixer, about 1 minute. Blend well.
2. Lightly spoon flour into a measuring cup and level off. Gradually add flour; blend on low speed until well mixed.
3. Shape dough into 1" balls. Place on greased cookie sheet about 2" apart. Flatten balls slightly with a glass dipped in granulated sugar, and press a whole almond firmly into the center of each cookie.
4. Bake in preheated 350 degrees F oven for 8-12 minutes until firm to the touch but until done only. DO NOT BROWN and DO NOT OVERBAKE! Immediately remove from cookie sheets. Let cool.



## **FILLED COOKIES**

This is an old recipe – but a “goodie”! This cookie can be filled with strawberry jam as shown or apricot jam, or you can make a raisin filling.

### **Ingredients**

- 1 cup butter
- 2 cups brown sugar
- 3 beaten eggs
- ½ teaspoon baking soda
- 4 cups all-purpose flour
- 2 ¼ cups raisins, chopped or ground
- 1 cup sugar
- 1 cup water

### **Instructions**

1. Mix together, roll out, and cut in circles.
2. The night before, mix raising filling – if using.
3. Cook until thick. Let cool.
4. On one unbaked cookie place a teaspoon filling or jam on the cookie dough. Put a second cookie on top and moisten edges to seal.
5. Bake in preheated 350 deg F. oven until lightly browned.
6. Let cool and ENJOY!

## **ORANGE COOKIES**

These are no-bake cookies. The recipe was shared with me by my mother.

### **Ingredients**

- 1 can frozen orange juice concentrate (small can)
- 1-pound powdered sugar
- 1 pound vanilla wafers, crushed
- Coconut or nuts, chopped

### **Instructions**

1. Combine and mix well.



2. Shape into small balls.
3. Roll in chopped coconut or nuts (or both).

### **LIGHT AND SIMPLE LEMON BARS**

A cousin shared this recipe back in 1995 and my family and I have enjoyed them ever since! They are simple to make and they might become a favorite of yours too!

#### **Ingredients**

- 1 17-ounce package 1 step Angel Food Cake Mix
- 1 22-ounce can of lemon pie filling

#### **FROSTING:**

- 1 3-ounce package cream cheese, softened
- 2 teaspoons milk
- 2 cups confectioner's sugar

#### **Instructions**

1. Combine cake mix (dry) and pie filling. Stir until well blended.
2. Spread over greased and floured 15x10x1" jelly roll pan.
3. Bake in preheated 350-degree F oven for 25 minutes.

#### **FROSTING:**

1. Combine cream cheese, milk, and confectioner's sugar.
2. Spread over the cooked and cooled layer.

### **ALMOND JOY BARS**

This recipe also came from a cousin many years ago. If you like coconut, chocolate, and almonds, you will love these!

#### **Ingredients**

- 1 German Chocolate dry cake mix
- $\frac{3}{4}$  cup melted margarine
- 3  $\frac{1}{3}$  cups canned evaporated milk



- 3 cups miniature marshmallows
- 1 can sweetened condensed milk
- 14-ounce package of coconut
- 5-ounce package of sliced almonds
- 1 large (12-ounce) package chocolate chips

### **Instructions**

1. Mix cake mix, margarine, and evaporated milk well.
2. Bake in a prepared jelly roll pan (greased and floured) at preheated 350 degrees F oven for 10-12 minutes.
3. Let cool.
4. Then melt 3 cups of miniature marshmallows.
5. Add 1 can of sweetened condensed milk, 14 ounces of coconut, and 5 ounces of sliced almonds.
6. Spread on top of the cooled cake.
7. Then melt 1 large (12 oz.) package chocolate chips and spread on top.

**Recipes by: Granni K**