



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

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ teaspoon salt
- 1 egg
- 1 teaspoon almond extract
- 1 teaspoon baking powder
- $\frac{3}{4}$ cup softened butter or margarine
- 2 Tablespoons water
- 2 $\frac{1}{2}$ cups all-purpose flour
- Whole almonds (about $\frac{1}{3}$ 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.

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