Almond Bars

Recipe By :
Serving Size : 32    Preparation Time :0:00
Categories    : Chapter 4                       Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist white cake mix</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>eggs</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>Almond Topping -- (recipe follows)</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>sliced almonds</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>plus 1 teaspoon all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>milk</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat cake mix (dry), butter and eggs with electric mixer on low speed until dough forms or mix with a spoon. Press in bottom of ungreased jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Bake 20 to 25 minutes or until golden brown and crust begins to pull away from sides of pan or until toothpick inserted in center comes out clean.

Immediately spread Topping over crust. Set oven control to broil. Place pan on middle rack in oven. Broil 2 to 3 minutes or until Topping is golden brown and bubbly (watch carefully—Topping burns easily). Cool completely. Cut into 8 rows by 4 rows.

ALMOND TOPPING:

Cook all ingredients in 2-quart saucepan over low heat, stirring constantly, until sugar is dissolved and mixture thickens slightly.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "32 Bars"

Per serving: 162 Calories (kcal); 10g Total Fat; (54% calories from fat); 1g Protein; 17g Carbohydrate; 12mg Cholesterol; 194mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 Other Carbohydrates

Serving Ideas : Serve these rich bars all alone or with chocolate or coffee ice cream.

NOTES : Almonds
Almonds are the kernel of the fruit of the almond tree.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

come primarily from California, the Mediterranean, Australia and South Africa.

Nutr. Assoc. : 0 4098 0 2130706543 0 0 0 4098 0 14 0

* Exported from MasterCook *

Almond Bonbons

Recipe By     :
Serving Size  : 36    Preparation Time :0:00
Categories    : Chapter 5                       Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>milk</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/2</td>
<td>(7 ounce)</td>
<td>package almond paste (7- or 8-ounce size)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Almond Glaze -- (recipe follows)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sliced almonds -- toasted, if desired (see Notes)</td>
</tr>
</tbody>
</table>

ALMOND GLAZE:

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>almond extract</td>
</tr>
<tr>
<td>4</td>
<td>teaspoons</td>
<td>milk (4 to 5 teaspoons)</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat flour, butter, powdered sugar, milk and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Cut almond paste into 1/2-inch slices; cut each slice into fourths.

Shape 1-inch ball of dough around each piece of almond paste. Gently roll to form ball. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set and bottom is golden brown. Remove from cookie sheet to wire rack. Cool completely. Dip tops of cookies into Almond Glaze. Garnish with sliced almonds.

ALMOND GLAZE:

Mix all ingredients until smooth and spreadable.

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Copyright:
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Yield:
"36 Cookies"

Per serving: 72 Calories (kcal); 3g Total Fat; (41% calories from fat); 1g Protein; 10g Carbohydrate; trace Cholesterol; 31mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Try wrapping the dough around candied cherries, dried apricots or malted milk balls instead of the almond paste. Tint the glaze for a more festive look and decorate as desired.

To toast nuts, bake uncovered in ungreased shallow pan in 350º oven about 10 minutes, stirring occasionally, until golden brown. Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

To make a really attractive serving tray or for gifts, pack small cookies in mini paper cupcake liners or fluted bonbon cups.

Nutr. Assoc.: 0 4098 0 0 0 5022 2130706543 2130706543 0 0 0 0 4038

* Exported from MasterCook *

Almond Macaroons

Recipe By:
Serving Size: 36 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(7 ounce) package</td>
<td>almond paste (7 or 8 ounces)</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>almond extract</td>
</tr>
<tr>
<td>2</td>
<td>egg whites</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>dozen</td>
<td>blanched whole almonds</td>
</tr>
</tbody>
</table>

Grease cookie sheet. Break almond paste into small pieces in large bowl. Stir in flour, powdered sugar and almond extract. Add egg whites. Beat with electric mixer on medium speed about 2 minutes, scraping bowl occasionally, until smooth.

Place dough in decorating bag fitted with #9 rosette tip. Pipe 1 1/2-inch cookies about 2 inches apart onto cookie sheet. Top each with almond. Refrigerate 30 minutes.

Heat oven to 325º. Bake about 12 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Store in airtight container.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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NOTES: Cookie Tips

Don't waste those egg yolks! Place them in a small container, adding enough water to cover yolks completely (to prevent drying). Cover tightly and refrigerate up to 24 hours. Drain water before using.

Make It Your Way
Add 2 teaspoons finely grated orange peel and 3 drops each red and yellow food color to create Orange-Almond Macaroons.

Nutr. Assoc.: 5022 0 0 0 3231 5897

* Exported from MasterCook *

Almond-Filled Crescents

Recipe By: 
Serving Size: 48 Preparation Time: 0:00
Categories: Chapter 6

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<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>1</td>
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<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>whipping (heavy) cream</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>3 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td></td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>(7 ounce)</td>
<td>package almond paste (7 or 8 ounces)</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Easy Glaze -- (recipe follows)</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>6</td>
<td>teaspoons</td>
<td>milk (6 to 7 teaspoons)</td>
</tr>
</tbody>
</table>

Mix powdered sugar, whipping cream and eggs in large bowl with spoon. Stir in flour, baking powder and salt (dough will be stiff). Cover and refrigerate about 1 hour or until firm.

Heat oven to 375º. Break almond paste into small pieces in medium bowl; add butter. Beat with electric mixer on low speed until blended. Beat on high speed until fluffy (tiny bits of almond paste will remain).

Roll one fourth of dough at a time into 10-inch circle on lightly floured surface. Spread one fourth of almond paste mixture (about 1/2 cup) over circle. Cut into 12 wedges. Roll up wedges, beginning at rounded edge. Place on ungreased cookie sheet with points underneath. Repeat with remaining dough and almond paste mixture. Bake 14 to 16 minutes or until golden brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Glaze.

EASY GLAZE:

Mix ingredients until smooth and thin enough to drizzle.

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Animal Cookies

Recipe By : 
Serving Size : 18    Preparation Time :0:00
Categories : Chapter 3                       Kid Cookies

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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat sugars, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Shape dough by 2 tablespoonfuls into slightly flattened balls and ropes. Arrange on ungreased cookie sheet to form animals as desired. Use small pieces of dough for facial features if desired. Bake about 10 to 12 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.

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Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Copyright:
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Yield:
"18 Cookies"

T(Chill):
"2:00"

Per serving: 145 Calories (kcal); 5g Total Fat; (33% calories from fat); 2g Protein; 22g Carbohydrate; 10mg Cholesterol; 151mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
Some animal forms you make may have very thin parts (like legs, arms or tails) and thick parts. To prevent the thinner parts from over-browning, bake on two cookie sheets that have been stacked together to form one sheet. Or use insulated sheets.

Make It Your Way
Have fun spelling your children's names with Letter and Number Cookies. Prepare dough as directed. Shape level tablespoonfuls dough into ropes, about 8 inches long and about 1/4 inch thick. Shape into letters and numbers as desired on ungreased cookie sheet and bake 8 to 10 minutes. Cool 3 minutes and remove from cookie sheet. About 3 dozen cookies.

Nutr. Assoc. : 0 0 4098 0 0 0 0 0

* Exported from MasterCook *

Anise Biscotti

Recipe By :

Serving Size : 42 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>anise seed -- ground</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>grated lemon peel</td>
</tr>
<tr>
<td>3 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat sugar, butter, anise seed, lemon peel and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. Divide dough in half. Shape each half into rectangle, 10 × 3 inches, on ungreased cookie sheet.

Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet 15 minutes. Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.

Bake about 15 minutes or until crisp and light brown. Remove from cookie sheet to wire rack.

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Description:
"Biscotti are cookies that have been baked twice—first as a loaf, then a second time sliced—until they are thoroughly dry and crisp."

Copyright:
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Yield:
"42 Cookies"

T(Bake):
"0:35"

Per serving: 79 Calories (kcal); 3g Total Fat; (28% calories from fat); 1g Protein; 13g Carbohydrate; 15mg Cholesterol; 62mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
To make delicious Orange Biscotti, replace the anise seed and lemon peel with 1 tablespoon grated orange peel.

Nutr. Assoc.: 0 0 0 0 3218 0 0 0

* Exported from MasterCook *

Applesauce-Granola Cookies

Recipe By :  
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>applesauce</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>granola</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in applesauce. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

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Apricot-Cherry Bars

Recipe By : 
Serving Size : 30    Preparation Time : 0:00
Categories : Chapter 4                       Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist yellow cake mix</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>cut-up dried apricots</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>drained chopped maraschino cherries</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Powdered sugar</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Grease and flour jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Beat half of the cake mix (dry), the water, butter, brown sugar and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the apricots and cherries. Spread evenly in pan.

Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Sprinkle with powdered sugar. Cut into 6 rows by 5 rows.

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Copyright: "© General Mills, Inc. 1998."
Yield: "30 Bars"
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Per serving: 108 Calories (kcal); 3g Total Fat; (24% calories from fat); 1g Protein; 20g Carbohydrate; 12mg Cholesterol; 133mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
Use a kitchen scissors to quickly cut up dried apricots.

Make It Your Way
If you’d like, drizzle these bars with Cherry Glaze instead of sprinkling them with powdered sugar. To make the glaze, use this easy recipe: Mix together 1 cup powdered sugar and 6 tablespoons maraschino juice until smooth. Drizzle over cooled bars.

Nutr. Assoc. : 5719 0 4098 0 3218 26024 4097 0

* Exported from MasterCook *

Banana-Cornmeal Cookies

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>mashed very ripe banana (1 medium)</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1/2 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>yellow cornmeal</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Grease cookie sheet. Beat brown sugar, 1/2 cup granulated sugar, the butter, banana and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cornmeal, baking powder, salt and 1 teaspoon cinnamon. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Mix 1/4 cup granulated sugar and 1/2 teaspoon cinnamon. Shape dough into 1 1/4-inch balls. Place about 3 inches apart on cookie sheet. Flatten slightly in crisscross pattern with fork dipped into cinnamon-sugar mixture. Bake 10 to 12 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

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Copyright: "© General Mills, Inc. 1998."
Yield: "48 Cookies"
Per serving: 84 Calories (kcal); 2g Total Fat; (22% calories from fat); 1g Protein; 15g Carbohydrate; 4mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Add an extra crunch to these cookies by rolling the dough balls in cornmeal before placing on the cookie sheet.

Make It Your Way
Create a great lunch box treat! Make Banana-Cornmeal Sandwich Cookies by putting cookies together in pairs with about 1 tablespoon marshmallow cream each.

Nutr. Assoc. : 0 0 4098 4111 0 0 0 0 0 0 0 0

* Exported from MasterCook *

Banana-Ginger Jumbles

Recipe By : 
Serving Size : 42 Preparation Time :0:00 
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>grated gingerroot</td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground ginger*</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>mashed very ripe bananas (2 medium)</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>milk</td>
</tr>
<tr>
<td>3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td></td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Powdered sugar, if desired

Heat oven to 375º. Beat brown sugar, butter, shortening, gingerroot and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in bananas and milk. Stir in flour, baking powder and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Sprinkle with powdered sugar while warm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "42 Cookies"
Per serving: 102 Calories (kcal); 5g Total Fat; (43% calories from fat); 1g Protein; 13g Carbohydrate; 9mg Cholesterol; 81mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : *If using ground ginger, stir in with the flour.

Make It Your Way
Wholesome goodness is just an ingredient away with Whole Wheat-Banana-Ginger Cookies. Substitute 2 3/4 cups whole wheat flour for the all-purpose flour.

Check out the new, supermoist and plump baking raisins. You'll find them in the baking aisle in the supermarket. Give them a try in Banana-Raisin Cookies. Omit gingerroot and stir in 1 cup golden raisins with flour.

Nutr. Assoc.: 0 4098 0 0 0 2130706543 3218 4111 0 0 0 0 0

* Exported from MasterCook *

Banana-Nut Bars

Recipe By : 
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>mashed very ripe bananas (2 medium)</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
</tbody>
</table>

Cream Cheese Frosting -- (recipe follows)

CREAM CHEESE FROSTING

Mix cream cheese, butter and vanilla in medium bowl. Gradually beat in powdered sugar with spoon until smooth and spreadable.

Heat oven to 350º. Grease rectangular pan, 13 x 9 x 2 inches. Mix sugar, bananas, oil and eggs in large bowl with spoon. Stir in flour, baking powder, baking soda, cinnamon and salt. Stir in nuts.


CREAM CHEESE FROSTING:

Mix cream cheese, butter and vanilla in medium bowl. Gradually beat in powdered sugar with spoon until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.
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Copyright:
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Yield:
"24 Bars"

- - - - - - - - - - - - - - - - - - -

Per serving: 185 Calories (kcal); 9g Total Fat; (42% calories from fat); 2g Protein; 25g Carbohydrate; 26mg Cholesterol; 111mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
When baking bar cookies, be sure to use the correct size pan to prevent under- or overbaking them. The three most common pan sizes are 8 × 8 × 2 inches, 9 × 9 × 2 inches or 13 × 9 × 2 inches.

Make It Your Way
For those who really love the flavor of bananas, create Double Banana-Nut Dessert. Don't frost the bars. Instead, cut the bars into 12 to 16 pieces and top with banana-nut ice cream. Drizzle with chocolate syrup.

* Exported from MasterCook *

Black-Eyed Susans

Recipe By : 
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

----------  ------------  --------------------------------
Amount  Measure       Ingredient -- Preparation Method
----------  ------------  --------------------------------
3/4       cup  butter or margarine -- softened
1/2       cup  sugar
1         teaspoon vanilla
12        drops yellow food color
1         egg
(3 ounce) package cream cheese -- softened
1         cups all-purpose flour
3         dozen (about) large semisweet chocolate chips

Beat butter, sugar, vanilla, food color, egg and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375º. Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Make 3 cuts with scissors in top of each ball about three-fourths of the way through to make 6 wedges. Spread wedges apart slightly to form flower petals (cookies will flatten as they bake).

Bake 10 to 12 minutes or until set and edges begin to brown. Immediately press 1 chocolate chip in center of each cookie. Remove from cookie sheet to wire rack.
Cut balls from top into 6 wedges about 3/4 way through dough.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"The interesting shape and color of these cookies make them a real plus on a mixed cookie tray."

Copyright:
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Yield:
"36 Cookies"

T(Chill):
"2:00"

| Per serving: 94 Calories (kcal); 6g Total Fat; (53% calories from fat); 1g Protein; 10g Carbohydrate; 8mg Cholesterol; 53mg Sodium |
| Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates |

NOTES: Make It Your Way
Change Black-Eyed Susans into Spring Blossoms in a snap of the fingers! Leave the dough plain or tint dough with food coloring as desired. Additionally, try rolling the balls in colored sugar. Use chocolate-covered candies, mints or décor sprinkles for the centers.

Nutr. Assoc.: 4098 0 0 5641 0 0 0 1379

* Exported from MasterCook *

Brandied Fruit Drops

Recipe By:  
Serving Size: 60  Preparation Time: 0:00  
Categories: Chapter 1  Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>brandy</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking powder</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cardamom</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>ground nutmeg</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>chopped pecans</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>dried apricots -- chopped</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>currants</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>golden raisins</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease cookie sheet. Beat brown sugar, butter, brandy and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, cardamom, cinnamon and nutmeg. Stir in remaining ingredients.
Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 9 to 11 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:  © General Mills, Inc. 1998.

Yield:  "60 Cookies"

Per serving: 71 Calories (kcal); 3g Total Fat; (39% calories from fat); 1g Protein; 10g Carbohydrate; 6mg Cholesterol; 38mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES: Curants
Currants are seedless, dried zante grapes and look like miniature raisins. Raisins can be used instead of currants.

"I Don't Have That"
1 teaspoon brandy extract mixed with 1/3 cup water can be substituted for the brandy.

Nutr. Assoc.: 4335 4098 0 3218 0 0 0 0 0 20148 3090 3024 0

* Exported from MasterCook *

Brandy Snap Cups

Recipe By: 
Serving Size: 15  Preparation Time: 0:00
Categories: Celebrate with Cookies          Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>dark corn syrup</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>plus 2 teaspoons brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>brandy</td>
</tr>
<tr>
<td>6</td>
<td>teaspoons</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>ground ginger</td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>mixed fresh strawberries and raspberries</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>raspberry jam -- melted</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Heat butter, corn syrup and brown sugar to boiling in 1 1/2-quart saucepan, stirring frequently; remove from heat. Stir in brandy. Mix flour and ginger; gradually stir into syrup mixture. Drop dough by heaping teaspoonfuls at least 5 inches apart onto lightly greased cookie sheets or line sheets with baking parchment paper. Bake until cookies have spread into 4- or 5-inch rounds and are golden brown, 3 to 4 minutes (watch carefully as these cookies brown quickly).

Cool cookies 1 to 3 minutes before removing from cookie sheets. Working quickly, shape over inverted drinking glass about 2 to 2 1/2 inches in
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diameter. Allow cookies to harden; remove gently and place on wire racks. 
Cool completely. If cookies become too crisp to shape, return to oven to 
soften about 1 minute. Fill each cookie cup with 1/4 cup berries. Drizzle 
with jam.

Please note, if you should change this recipe it will no longer be an 
approved Betty Crocker® Recipe.

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is different from the nutritional information listed in the Betty Crocker® 
cookbooks. Because MasterCook and Betty Crocker® use different nutritional 
analysis programs and different nutrient databases, variations in results 
are expected.

Description: 
"These crispy, thin cookies have a delicate, crisp texture and a 
subtle flavor that complements fruit."
Copyright: 
"© General Mills, Inc. 1998."
Yield: 
"15 Cookies"
T(Bake): 
"0:04"

- - - - - - - - - - - - - - - - - - -

Per serving: 108 Calories (kcal); 3g Total Fat; (25% calories from fat); 1g 
Protein; 20g Carbohydrate; 8mg Cholesterol; 47mg Sodium 
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 
Other Carbohydrates

NOTES : Make It Your Way 
Delight and dazzle your guests with an extra fancy dessert, 
Chocolate Berry Cups. First, drizzle chocolate syrup on the 
dessert plate in any pattern you desire. Next, fill the cookie cup 
with ice cream and top with fresh berries. Pass the chocolate 
syrup for those wanting just a little more to top their dessert! 
Nutr. Assoc. : 222 0 4335 0 0 0 3411 0

* Exported from MasterCook *

Brown Sugar Drops

Recipe By : 
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>milk</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Light Brown Glaze -- (recipe follows)</td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- melted</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>milk (2 to 4 tablespoons)</td>
</tr>
</tbody>
</table>

Page 15
Heat oven to 400º. Beat brown sugar, butter, shortening, milk and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread with Light Brown Glaze.

LIGHT BROWN GLAZE:
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: "© General Mills, Inc. 1998."

Yield: "60 Cookies"

Per serving: 132 Calories (kcal); 5g Total Fat; (34% calories from fat); 1g Protein; 21g Carbohydrate; 7mg Cholesterol; 80mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way
We've got three more ways we think you'll enjoy to make this cookie. How about Applesauce-Brown Sugar Drops? Simply substitute 1 cup applesauce for the 1/2 cup milk. Then stir in 1 1/2 teaspoons ground cinnamon, 1/4 teaspoon ground cloves and 1 cup raisins.

Or try Cherry-Brown Sugar Drops. Stir in 1 cup chopped, well-drained maraschino cherries. Press an additional cherry half in each cookie before baking, if desired. Omit the glaze. This version makes about 6 dozen cookies.

Finally, there's Whole Wheat-Brown Sugar Drops. Substitute 2 cups whole wheat flour for 2 cups of the all-purpose flour. Stir in 1 cup chopped pecans. Press a pecan half in each cookie before baking, if desired. Omit the glaze.

Nutr. Assoc.: 0 4098 0 0 3218 0 0 0 2130706543 0 0 0 4098 0 4138

* Exported from MasterCook *

Brownie Crinkles

Recipe By:
Serving Size: 42 Preparation Time: 0:00
Categories: Chapter 8 Special Cookies/Special Diets

<table>
<thead>
<tr>
<th>Amount</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® Sweet Rewards® low-fat</td>
</tr>
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</table>
Brownie Drop Cookies

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(15 ounce) package</td>
<td>Betty Crocker® fudge brownie mix</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
</tbody>
</table>

Heat oven to 375°. Lightly grease cookie sheet. Mix brownie mix, water and egg in large bowl with spoon. Stir in nuts (dough will be stiff).

Drop dough by rounded teaspoonfuls onto cookie sheet. Bake 6 to 8 minutes or until almost no indentation remains when touched lightly in center. Immediately remove from cookie sheet to wire rack.
Beat peanut butter, shortening, brown sugar, honey and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder. Cover dough with plastic wrap and refrigerate about 2 hours or until firm.

Heat oven to 350°. Shape dough into 1-inch balls (dough will be slightly sticky). For each cookie, place 2 pretzel twists side by side with the bottoms (the bottom comes to a rounded point, similar to the bottom of a heart shape) touching on ungreased cookie sheet. Place 1 ball of dough on center, and flatten slightly. Break 2 pretzel sticks in half. Gently press 3 pretzel stick halves into dough for stripes on bee. Break fourth pretzel twist...
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

piece in half. Poke pieces into 1 end of dough for antennae.

Bake 11 to 13 minutes or until light golden brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"These "cute-as-a-bug" cookies are perfect for a child's birthday party."

Copyright:
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Yield:
"48 Cookies"

T(Chill):
"2:00"

Per serving: 81 Calories (kcal); 4g Total Fat; (39% calories from fat); 2g Protein; 1g Carbohydrate; 4mg Cholesterol; 101mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
Cookies baked on dark sheets may brown too quickly. You can prevent this by either lowering the temperature of the oven by 25º or lining the sheets with aluminum foil or baking parchment paper.

Nutr. Assoc.: 0 0 0 0 0 0 0 0 923 924 0

* Exported from MasterCook *

Butter Crunch Clusters

Recipe By : 
Serving Size : 24 Preparation Time : 0:10
Categories : Chapter 8 Special Cookies/Special Diets

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>corn syrup</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>Cheerios® cereal</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>salted cocktail peanuts or Spanish peanuts</td>
</tr>
</tbody>
</table>

Heat butter in 3-quart saucepan over low heat until melted. Stir in brown sugar and corn syrup. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute; remove from heat.

Stir in cereal and peanuts until well coated. Drop mixture by tablespoonfuls onto waxed paper; cool.

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Yield: 24 Cookies

Per serving: 103 Calories (kcal); 7g Total Fat; 57% calories from fat); 2g Protein; 10g Carbohydrate; 0mg Cholesterol; 73mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
If you would like to reduce the fat, look for reduced-fat peanuts in the nut or snacks section of the supermarket.

Make It Your Way
To make Apple-Cinnamon Butter Crunch Clusters, use Apple Cinnamon Cheerios®.

Nutr. Assoc.: 4098 0 0 279 5078

* Exported from MasterCook *

Butterscotch Shortbread

Recipe By: 
Serving Size: 48 Preparation Time: 0:00
Categories: Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>2 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Heat oven to 300º. Beat butter, shortening and sugars in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. (Dough will be dry and crumbly; use hands to mix completely.)

Roll dough into rectangle, 15 x 7 1/2 inches, on lightly floured surface. Cut into 1 1/2-inch squares. Place about 1 inch apart on ungreased cookie sheet. Bake about 25 minutes or until set. (These cookies brown very little, and the shape does not change.) Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.
"Shortbread comes from Scotland. Originally it was made in a large round cake with spokes notched like rays, radiating from the center, to symbolize the rays of the sun. In the eighteenth century, the triangular wedges were called "Petticoat Tails."

Yield:
"48 Cookies"

Per serving: 70 Calories (kcal); 4g Total Fat; (52% calories from fat); 1g Protein; 8g Carbohydrate; 0mg Cholesterol; 68mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
This dough makes great cut-out cookies. After baking you can leave them plain, make sandwich cookies or frost them.

Nutr. Assoc.: 4098 0 0 0 0 0

* Exported from MasterCook *

Butterscotch-Oatmeal Crinkles

Recipe By : [Redacted]
Serving Size : 60 Preparation Time : 0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>2 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>old-fashioned or quick-cooking oats</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated or powdered sugar</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease cookie sheet. Beat brown sugar, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking powder and salt.

Shape dough into 1-inch balls; roll in granulated sugar. Place about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Copyright:
Candy Corn Shortbread

Recipe By : 
Serving Size : 36 Preparation Time : 0:00
Categories : Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yellow food color</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Red food color</td>
</tr>
</tbody>
</table>

Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Divide dough into 6 equal parts. Combine 3 parts dough; mix with 10 drops yellow food color and 4 drops red food color to make orange dough. Combine 2 parts dough; mix with 7 drops yellow food color to make yellow dough. Leave remaining part dough plain.

Pat orange dough into 3/4-inch-thick rectangle, 9 × 2 inches, on plastic wrap. Pat yellow dough into 1/2-inch-thick rectangle, 9 × 1 3/4 inches. Place yellow rectangle centered on orange rectangle. Shape plain dough into 9-inch roll, 3/4 inch in diameter. Place roll on center of yellow rectangle. Wrap plastic wrap around dough, pressing dough into triangle so that dough will resemble a kernel of corn when sliced. Refrigerate about 2 hours or until firm.

Heat oven to 350º. Cut dough into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Remove from cookie sheet to wire rack.

Stack dough so that the orange rectangle is on the bottom and the uncolored roll of dough is on top.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.
You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"What's Halloween without candy corn? These tender, buttery cookie wedges look just like giant pieces of the Halloween favorite."

Copyright:
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Yield:
"36 Cookies"

T(Chill):
"2:00"

Per serving: 64 Calories (kcal); 4g Total Fat; (53% calories from fat); 1g Protein; 7g Carbohydrate; 0mg Cholesterol; 45mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Shortbread is one of the simplest doughs to mix with only 3 basic ingredients—margarine or butter, sugar and flour.

Nutr. Assoc. : 4098 0 0 5641 4706

* Exported from MasterCook *

Cappuccino-Pistachio Shortbread

Recipe By : 
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>cappuccino-flavored instant coffee mix (dry)</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>water</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped pistachio nuts</td>
</tr>
<tr>
<td>1</td>
<td>ounce</td>
<td>semisweet baking chocolate or white baking bar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>shortening</td>
</tr>
</tbody>
</table>

Heat oven to 350°. Dissolve coffee mix in water in medium bowl. Add butter and powdered sugar. Beat with electric mixer on medium speed until creamy, or mix with spoon. Stir in flour and nuts, using hands if necessary, until stiff dough forms.

Divide dough in half. Shape each half into a ball. Pat each ball into 6-inch round, about 1/2 inch thick, on lightly floured surface. Cut each round into 16 wedges. Arrange wedges about 1/2 inch apart and with pointed ends toward center on ungreased cookie sheet. Bake about 15 minutes or until golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.

Place chocolate and shortening in small microwavable bowl. Microwave uncovered on Medium (50%) 3 to 4 minutes, stirring after 2 minutes, until mixture can be stirred smooth and is thin enough to drizzle. Drizzle over cookies.
Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: "© General Mills, Inc. 1998."
Yield: "32 Cookies"
T(Bake): "0:15"

Per serving: 97 Calories (kcal); 6g Total Fat; (55% calories from fat); 1g Protein; 10g Carbohydrate; 12mg Cholesterol; 10mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
Instant flavored coffees are very popular and come in individual envelopes, boxes of envelopes, cans, canisters and jars. Use your favorite flavor in this recipe.

For a Christmas theme, look for red or green pistachios! These colors would also work for Valentine's or Saint Patrick's Day. If you'd like, drizzle cookies with both semisweet and white chocolate.

Nutr. Assoc. : 2482 0 1553 0 0 1139 2132 0

* Exported from MasterCook *

Caramel Apple Cookies

Recipe By : 
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Red paste food color, if desired
About 24 wooden sticks with rounded ends
Caramel Glaze -- (recipe follows)

Caramel Glaze

1 (14 ounce) package vanilla caramels
1 cup water

Heat oven to 400°. Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla and eggs. Stir in flour, baking soda and salt. Stir in food color to tint dough red.
Roll dough 1/4 inch thick on lightly floured cloth-covered surface. Cut with 3-inch round or apple-shaped cookie cutter. Place 2 inches apart on ungreased cookie sheet. Insert wooden stick into side of each cookie. Bake 8 to 9 minutes or until edges are light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread top third of each cookie (opposite wooden stick) with Caramel Glaze. Hold cookie upright to allow glaze to drizzle down cookie.

Caramel Glaze:

Heat caramels and water in 2-quart saucepan over low heat, stirring frequently, until melted and smooth. If glaze becomes too stiff, heat over low heat, stirring constantly, until softened.

---

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: 24 Cookies

---

Per serving: 237 Calories (kcal); 10g Total Fat; (38% calories from fat); 3g Protein; 34g Carbohydrate; 17mg Cholesterol; 167mg Sodium
Food Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates

Notes: Make It Your Way

Here's another fall idea, try making Leaf Cookies. Make the dough as directed above—except omit red food color paste and Caramel Glaze. Divide dough into 3 equal parts. Stir 8 drops yellow food color into 1 part dough to make yellow dough. Stir 8 drops yellow and 3 drops red food color into another part dough to make orange dough. Stir 10 drops red, 8 drops green and 3 drops yellow food color into remaining dough to make brown dough.

Drop small portions of each of the 3 colors of dough close together in random pattern onto lightly floured cloth-covered surface. Roll doughs together into marbled pattern to 1/8-inch thickness. Cut with 2 1/2- to 3-inch leaf-shaped cookie cutter. Place on ungreased cookie sheet. Bake 6 to 7 minutes or until no indentation remains when touched in center. Remove from cookie sheet; cool on wire rack. About 4 dozen cookies.

Nutr. Assoc.: 0 4098 0 0 3218 0 0 0 0 0 2130706543 0 0 251 0

* Exported from MasterCook *

Caramel Candy Bars

Recipe By:

Serving Size: 48 Preparation Time: 0:00
Categories: Chapter 2 Super Bars and Brownies

Amount Measure Ingredient -- Preparation Method

---

Page 25
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
1 (14 ounce) package vanilla caramels
1/3 cup milk
2 cups all-purpose flour
2 cups quick-cooking or old-fashioned oats
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup butter or margarine -- softened
1 (6 ounce) package semisweet chocolate chips (1 cup)
1 cup chopped walnuts
OR
1 cup dry-roasted peanuts

Heat oven to 350º. Heat caramels and milk in 2-quart saucepan over low heat, stirring frequently, until smooth; remove from heat.

Mix flour, oats, brown sugar, baking soda and salt in large bowl with spoon. Stir in egg and butter until mixture is crumbly. Press half of the crumbly mixture in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 10 minutes.

Sprinkle chocolate chips and walnuts over baked layer. Drizzle with caramel mixture. Sprinkle with remaining crumbly mixture; press gently into caramel mixture. Bake 20 to 25 minutes or until golden brown. Cool 30 minutes. Loosen edges from sides of pan. Cool completely. Cut into 8 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: 48 Bars

T(Cool): 0:30

Per serving: 162 Calories (kcal); 8g Total Fat; (40% calories from fat); 2g Protein; 23g Carbohydrate; 5mg Cholesterol; 121mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES:

Cookie Tips
For a holiday or housewarming gift, wrap individual bars in colored plastic wrap and pack in a basket with a bow.

Make It Your Way
If you love the chocolate and peanut butter flavor combination, make Chocolate Peanut Bars by substituting chocolate caramels for the vanilla caramels and peanut butter chips for the chocolate chips. Use peanuts rather than walnuts. Delicious!

Nutr. Assoc.: 251 0 0 20223 0 0 0 0 4098 4886 0 0 2130706543

* Exported from MasterCook *

Caramel Fudge Bars
Page 26
Recipe By : 
Serving Size : 24    Preparation Time :0:00
Categories : Chapter 4                       Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® Supreme brownie mix (with pouch of Chocolate Flavor Syrup)</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>milk</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>(14 ounce) package</td>
<td>vanilla caramels (25 caramels)</td>
</tr>
<tr>
<td>1</td>
<td>(14 ounce) can</td>
<td>sweetened condensed milk</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease bottom only of rectangular pan, 13 × 9 × 2 inches. Mix brownie mix (dry; do not add chocolate syrup from pouch), milk, vanilla and egg with spoon; reserve 1 cup. Press remaining brownie mixture in bottom of pan. Bake 10 minutes.

Heat caramels and chocolate syrup from pouch in 2-quart saucepan over medium-low heat, stirring occasionally, until caramels are melted. Stir in milk. Pour over baked layer. Break up reserved brownie mixture; sprinkle over caramel.

Bake 25 to 30 minutes or until bubbly around edges. Cool completely; refrigerate for easier cutting. Cut into 4 rows by 6 rows. Store tightly covered and, if desired, in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"These bars are more like a candy, and if you like "ooey-gooey" sweets, you'll love these. Make sure to keep them stored in the refrigerator so they don't get too soft."

Copyright: © General Mills, Inc. 1998."

Yield: "24 Bars"

Per serving: 201 Calories (kcal); 4g Total Fat; (17% calories from fat); 3g Protein; 39g Carbohydrate; 14mg Cholesterol; 135mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 2 1/2 Other Carbohydrates

NOTES : Make It Your Way
Make Chocolate-Caramel Fudge Bars by substituting chocolate-flavored sweetened condensed milk for regular.

nutr. assoc.: 5721 0 0 0 251 0

* Exported from MasterCook *

Caramel-Pecan Cookies

Recipe By : 
Page 27
Heat oven to 350º. Beat brown sugar, butter, water and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Cut each caramel into 4 pieces with sharp knife. For each cookie, group 5 pecan halves on ungreased cookie sheet.

Shape 1 teaspoon dough around each caramel piece to form a ball. Press ball firmly onto center of each group of pecans.

Bake 12 to 15 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. Cool completely. Spread tops of cookies with Chocolate Glaze.

**CHOCOLATE GLAZE:**

Melt chocolate in 1-quart saucepan over low heat, stirring occasionally. Stir in powdered sugar, vanilla and water until smooth and spreadable.

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Description:
"These adorable cookie confections look like turtles. Kids will love making and eating them!"

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Yield: "32 Cookies"

Per serving: 135 Calories (kcal); 8g Total Fat; (53% calories from fat); 1g Protein; 15g Carbohydrate; trace Cholesterol; 49mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
For a bit more chocolate flavor, substitute chocolate caramels for the vanilla caramels.

Nutritional Information:

For serving size of 42 cookies:
- Calories: 73 kcal
- Total Fat: 3g (35% of calories from fat)
- Protein: 1g
- Carbohydrate: 11g
- Cholesterol: 9mg
- Sodium: 92mg

Carrot-Molasses Cookies

Recipe By: Betty Crocker
Serving Size: 42
Preparation Time: 0:00
Categories: Chapter 4

Fix 'Em with a Mix

Amount Measure Ingredient -- Preparation Method
----- ------------ -------------------------
1 package Betty Crocker® SuperMoist carrot cake mix
1/4 cup butter or margarine -- softened
2 tablespoons light molasses
2 eggs
1/2 cup chopped nuts, if desired
1 tub Betty Crocker® Rich & Creamy cream cheese ready-to-spread frosting, if desired

Beat half of the cake mix (dry), the butter, molasses and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix and the nuts. Refrigerate about 2 hours or until chilled.

Heat oven to 375º. Lightly grease cookie sheet. Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until edges are set (centers will be soft). Remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.)

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: © General Mills, Inc. 1998.
Yield: "42 Cookies"
T(Chill): "2:00"

Per serving: 73 Calories (kcal); 3g Total Fat; (35% calories from fat); 1g Protein; 11g Carbohydrate; 9mg Cholesterol; 92mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
Great! You don't have to shred carrots by hand for this homey, old-fashioned cookie.

"I Don't Have That"
Honey or maple-flavored syrup can be substituted for the molasses.

Nutritional Information:

For serving size of 42 cookies:
- Calories: 73 kcal
- Total Fat: 3g (35% of calories from fat)
- Protein: 1g
- Carbohydrate: 11g
- Cholesterol: 9mg
- Sodium: 92mg

Page 29
## Carrot-Raisin Bars

**Recipe By:**

**Serving Size:** 48  
**Preparation Time:** 0:00

**Categories:** Chapter 4  
Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist carrot cake mix</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>raisins</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
<tr>
<td>1</td>
<td>tub</td>
<td>Betty Crocker® Rich &amp; Creamy cream cheese frosting</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease and flour jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Mix cake mix (dry), oil, water and eggs in large bowl with spoon. Stir in raisins and nuts. Spread evenly in pan.

Bake 15 to 20 minutes or until bars spring back when touched lightly in center. Cool completely. Frost with frosting. Cut into 8 rows by 6 rows.

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Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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**Copyright:**  
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**Yield:**  
"48 Bars"

**Per serving:**  
120 Calories (kcal); 5g Total Fat; (39% calories from fat); 1g Protein; 18g Carbohydrate; 8mg Cholesterol; 88mg Sodium

**Food Exchanges:** 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

**NOTES:**  
Make It Your Way

If you love coconut, you'll love our Carrot-Raisin Coconut Bars.

Stir in 1 cup coconut with the raisins and nuts.

Using orange juice instead of the water gives these bars a nice flavor boost.

**Nutr. Assoc.:** 5710 0 0 0 0 0 1170 0

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## Cherry-Almond Bars

**Recipe By:**

**Serving Size:** 24  
**Preparation Time:** 0:00

**Notes:**  
* Exported from MasterCook *
Amount | Measure       | Ingredient -- Preparation Method |
--------|--------------|----------------------------------|
1       | (10 ounce) jar | maraschino cherries              |
1/2     | cup           | all-purpose flour                |
1/4     | cup           | butter or margarine -- softened |
2       | eggs          |                                  |
1       | cup           | sliced almonds                   |
1/2     | cup           | granulated sugar                 |
1/4     | cup           | all-purpose flour                |
1/2     | teaspoon      | baking powder                    |
PINK GLAZE                                     |
1/2     | cup           | powdered sugar                   |
1/4     | teaspoon      | almond extract                   |
2       | teaspoons     | reserved maraschino cherry juice (2 to 3 teaspoons) |

Heat oven to 350º. Drain cherries, reserving juice for Pink Glaze. Chop cherries; set aside. Mix 1 cup flour, the butter and powdered sugar with spoon. Press in ungreased square pan, 9 × 9 × 2 inches. Bake about 10 minutes or until set.


PINK GLAZE:
Mix all ingredients until smooth and thin enough to drizzle.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "24 Bars"

Per serving: 143 Calories (kcal); 7g Total Fat; (45% calories from fat); 2g Protein; 18g Carbohydrate; 16mg Cholesterol; 66mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Maraschino Cherries
Is that pronounced "mar-uh-SKEE-noh" or "mar-uh-SHEE-noh?" Either way is fine. Although any cherry will do, these sweet beauties are generally made from Royal Ann cherries. They are soaked in a sugar syrup and dyed red or green. The red cherries are flavored with almond and the green with mint.

Make It Your Way
Green Cherry-Almond Bars are just as attractive as pink ones.
Replace the red maraschino cherries in the bars with green ones and replace red maraschino cherry juice in the glaze with green. This makes a great treat to serve for Saint Patrick's Day.

Recipe By : 
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist butter pecan, chocolate chip*, chocolate fudge, devil's food, German, chocolate or yellow cake mix</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
<tr>
<td>1</td>
<td>(6 ounce) package</td>
<td>semisweet chocolate chips (1 cup)</td>
</tr>
</tbody>
</table>

Heat oven to 350°. Beat half of the cake mix (dry), the butter, vanilla and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the nuts and chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are set (centers will be soft). Cool 1 minute; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Copyright: "© General Mills, Inc. 1998."
Yield: "60 Cookies"

Per serving: 71 Calories (kcal); 4g Total Fat; (46% calories from fat); 1g Protein; 9g Carbohydrate; 6mg Cholesterol; 72mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : *If using chocolate chip cake mix, bake 12 to 15 minutes. If using yellow cake mix, decrease butter to 1/3 cup.

Cookie Tips
Did you know that frozen nuts are easier to chop than room temperature nuts?
The cap on the vanilla extract bottles are a handy little measure, most caps hold between 1/2 and 1 teaspoon.
**Chocolate Chip Sandwich Cookies**

Recipe By:  
Serving Size: 48  Preparation Time: 0:00
Categories: Chapter 1  Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/8</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>miniature semisweet chocolate chips</td>
</tr>
</tbody>
</table>

**CHOCOLATE FROSTING**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>ounces</td>
<td>unsweetened baking chocolate</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>3</td>
<td>tablespoons</td>
<td>hot water</td>
</tr>
</tbody>
</table>

Heat oven to 350°. Lightly grease cookie sheet. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by level teaspoonfuls about 2 inches apart onto cookie sheet (dough will flatten and spread). Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread 1 teaspoon Chocolate Frosting between bottoms of pairs of cookies.

**CHOCOLATE FROSTING**

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water. If frosting is too thin, add more powdered sugar.)

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

**Copyright:**  
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**Yield:**  
"48 Cookies"

Per serving: 99 Calories (kcal); 4g Total Fat; (36% calories from fat); 1g Protein; 16g Carbohydrate; 4mg Cholesterol; 46mg Sodium  
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates
Chocolate Chip-Pecan Bars

Recipe By:
Serving Size: 32
Preparation Time: 0:00
Categories: Chapter 4

Amount | Measure       | Ingredient -- Preparation Method
--------|---------------|----------------------------------
1       | package       | Betty Crocker® SuperMoist French vanilla cake mix
1/2     | cup           | butter or margarine -- softened
2       | cups          | pecan halves
2/3     | cup           | butter or margarine
1/2     | cup           | packed brown sugar
1       | (6 ounce)     | package semisweet chocolate chips (1 cup)

Heat oven to 350º. Mix cake mix (dry) and 1/2 cup butter in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press firmly in bottom of ungreased rectangular pan, 13 × 9 × 2 inches. Bake 8 to 10 minutes or until light brown.

Sprinkle pecan halves evenly over baked layer. Heat 2/3 cup butter and the brown sugar to boiling in 2-quart saucepan over medium heat, stirring occasionally; boil and stir 1 minute. Spoon mixture evenly over pecans.

Bake about 20 minutes or until bubbly and light brown. Sprinkle chocolate chips over warm bars; cool. Cut into 8 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "32 Bars"

Per serving: 206 Calories (kcal); 14g Total Fat; (58% calories from fat); 1g Protein; 21g Carbohydrate; 0mg Cholesterol; 181mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES: Cookie Tips
A pastry blender is a very efficient, easy-to-use tool to have on hand. It blends butter or shortening into dry ingredients without

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much effort. Pastry blenders are inexpensive and can be found in
the cooking and baking utensil section of most discount stores.

"I Don't Have That"
White- or yellow-flavored mix can be substituted for the French
vanilla.

Nutr. Assoc. : 5714 4098 0 4098 0 4886

* Exported from MasterCook *

Chocolate Cookies

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist® devil's food cake mix</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>2</td>
<td>egg</td>
<td>Sugar</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Mix cake mix (dry), oil and eggs in large bowl with
spoon until dough forms.

Shape dough into 1-inch balls; roll in sugar. Place about 2 inches apart
on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from
cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:
"The tops of these cookies look crinkled, and they have a soft, chewy
texture."
Copyright: 
© General Mills, Inc. 1998."
Yield: 
"48 Cookies"

Per serving: 59 Calories (kcal); 2g Total Fat; (35% calories from fat); 1g
Protein; 9g Carbohydrate; 8mg Cholesterol; 82mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Make It Your Way
To make Chocolate Chip Chocolate Cookies, stir in 2/3-cup
miniature semisweet chocolate chips into the dough.

Nutr. Assoc. : 890 0 3218 0

* Exported from MasterCook *

Chocolate Drop Cookies
Page 35
Recipe By : 
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>buttermilk</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>ounces</td>
<td>unsweetened baking chocolate -- melted and cooled</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
</tbody>
</table>

Chocolate Frosting -- (recipe follows)

Heat oven to 375º. Grease cookie sheet. Beat sugar, butter, buttermilk, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Chocolate Frosting.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water. If frosting is too thin, add more powdered sugar.)

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description: "This very old-fashioned cookie is a time-tested classic. It bakes up into a tender, cake-like cookie adorned with an incredibly fudgy chocolate frosting."

Copyright: © General Mills, Inc. 1998.

Yield: "36 Cookies"

Per serving: 142 Calories (kcal); 7g Total Fat; (44% calories from fat); 2g Protein; 19g Carbohydrate; 5mg Cholesterol; 89mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat
Chocolate Linzer Hearts

Recipe By :
Serving Size : 36    Preparation Time :0:00
Categories : Celebrate with Cookies          Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>hazelnuts -- toasted (see Notes), skinned and ground</td>
</tr>
<tr>
<td>1/2</td>
<td>ounce</td>
<td>semisweet baking chocolate -- finely chopped</td>
</tr>
<tr>
<td>2 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoon</td>
<td>ground nutmeg</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>raspberry jam</td>
</tr>
<tr>
<td>1</td>
<td>ounce</td>
<td>semisweet baking chocolate -- melted</td>
</tr>
</tbody>
</table>

Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in vanilla and eggs until smooth. Add remaining ingredients except jam and melted chocolate. Beat until well blended. Cover and refrigerate 1 hour (dough will be sticky).

Heat oven to 375º. Roll one fourth of dough at a time between pieces of waxed paper until 1/8 inch thick. (Keep remaining dough refrigerated until ready to roll.) Cut with 2-inch heart-shape cookie cutter. Cut small heart shape from center of half of the 2-inch hearts, if desired. Place on ungreased cookie sheet.

Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Spread about 1/2 teaspoon raspberry jam on bottom of whole heart cookies; top with cut-out heart cookie. Drizzle with melted chocolate. Let stand until chocolate is firm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"These cookies are a variation of the famous Austrian Linzer Torte. The toasted hazelnuts, raspberry jam and chocolate provide a unique taste sensation."

Copyright: "© General Mills, Inc. 1998."

Yield: "36 Cookies"
Per serving: 133 Calories (kcal); 8g Total Fat; (54% calories from fat); 2g Protein; 14g Carbohydrate; 10mg Cholesterol; 65mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
To toast nuts, bake uncovered in ungreased shallow pan in 350º oven about 10 minutes, stirring occasionally, until golden brown.
Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

Hazelnuts
Hazelnuts, also called "filberts," are the nuts of the hazel tree, which is a member of the birch family.

Nutr. Assoc.: 4098 0 0 3218 3677 1353 0 0 0 0 1353

* Exported from MasterCook *

Chocolate Mini-Chippers

Recipe By: 
Serving Size: 30 Preparation Time: 0:00
Categories: Chapter 8 Special Cookies/Special Diets

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg white</td>
<td></td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>fat-free cholesterol-free egg product</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>whole wheat flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>miniature semisweet chocolate chips</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat sugars, butter, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flours, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Chocolate Shortbread

Recipe By : 
Serving Size : 48 Preparation Time :0:00 
Categories : Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
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<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>baking cocoa</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>4</td>
<td>ounces</td>
<td>semisweet baking chocolate -- melted and cooled</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>shortening</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Creamy Frosting -- (recipe follows)</td>
</tr>
</tbody>
</table>

CREAMY FROSTING

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient</th>
<th>Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>cups</td>
<td>powdered sugar</td>
<td></td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
<td></td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>vanilla</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>(about) milk</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 325°. Beat powdered sugar and butter in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, cocoa and vanilla.

Roll half of dough at a time 1/2 inch thick on lightly floured surface. Cut into 3-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 9 to 11 minutes or until firm (cookies should not be dark brown). Remove from cookie sheet to wire rack. Cool completely.

Mix chocolate and shortening until smooth. Prepare Creamy Frosting. Spread each cookie with about 1 teaspoon frosting. Immediately make three concentric circles on frosting with melted chocolate. Starting at center, draw a toothpick through chocolate circles to make spider web design. Let stand until chocolate is firm.

CREAMY FROSTING:

Mix powdered sugar and butter in medium bowl. Stir in vanilla and milk. Beat with spoon until smooth and spreadable.

NOTES : Cookie Tips

You can have your favorite cookie and not miss out on the taste. One little trick is to use miniature chocolate chips—their size allows them to be distributed more evenly through the dough, giving you chocolate in each bite!

Make It Your Way

You can eliminate the whole wheat flour and use all-purpose flour in its place.

Nutr. Assoc. : 0 0 4098 0 0 0 2130706543 0 0 0 0 4149

* Exported from MasterCook *
Recipe By :  
Serving Size : 42    Preparation Time :0:00   
Categories :  Chapter 5 Hand-Shaped & Pressed Cookies

Amount | Measure | Ingredient -- Preparation Method
--------|---------|----------------------------------
3/4     | cup     | butter or margarine -- softened
1/3     | cup     | powdered sugar
1 1/4   | cups    | all-purpose flour
1/2     | cup     | hot cocoa mix (dry)
1/2     | cup     | chopped slivered almonds -- toasted (see Notes)

Heat oven to 325º. Beat butter and 1/3 cup powdered sugar in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa mix and almonds. (If dough is soft, cover and refrigerate until firm enough to shape.)

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake 12 to 15 minutes or until set. Dip tops into powdered sugar while warm. Cool completely on wire rack. Dip tops into powdered sugar again.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks.
Description:
"These cookies are dipped twice into the powdered sugar because the sugar from the first dip gets absorbed into the cookie."

Yield:
"42 Cookies"

Per serving: 67 Calories (kcal); 4g Total Fat; (55% calories from fat); 1g Protein; 7g Carbohydrate; trace Cholesterol; 54mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
To toast nuts, bake uncovered in ungreased shallow pan in 350º oven about 10 minutes, stirring occasionally, until golden brown. Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.
Any of the flavored hot cocoa mixes will do the trick in these tasty little morsels.

* Exported from MasterCook *

Chocolate-Bourbon Balls

Recipe By : 
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cups</td>
<td>(9 ounce) package chocolate wafer cookies -- finely crushed (2 1/3</td>
<td></td>
</tr>
<tr>
<td>2 cups</td>
<td>finely chopped almonds</td>
<td></td>
</tr>
<tr>
<td>2 cups</td>
<td>powdered sugar</td>
<td></td>
</tr>
<tr>
<td>1/4 cup</td>
<td>bourbon</td>
<td></td>
</tr>
<tr>
<td>1/4 cup</td>
<td>light corn syrup</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Powdered sugar</td>
<td></td>
</tr>
</tbody>
</table>

Mix crushed cookies, almonds and 2 cups powdered sugar in large bowl. Stir in bourbon and corn syrup.
Shape mixture into 1-inch balls. Roll in powdered sugar. Cover tightly and refrigerate at least 5 days to blend flavors.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:  © General Mills, Inc. 1998.
Chocolate-Cherry Sand Tarts

Recipe By:

Serving Size: 54
Preparation Time: 0:00
Categories: Celebrate with Cookies
Chapter 7

Amount | Measure | Ingredient -- Preparation Method
--------|---------|----------------------------------
3/4 cup  | sugar   |
3/4 cup  | butter or margarine -- softened |
1        | egg white|
1 3/4 cups | all-purpose flour |
1/4 cup  | baking cocoa|
1 3/4 cups | (about) cherry preserves |

Chocolate Drizzle -- (recipe follows)

CHOCOLATE DRIZZLE

2/3 cup  | semisweet chocolate chips |
1 tablespoon | shortening |

Beat sugar, butter and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cocoa. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350º. Shape dough into 1-inch balls. Press each ball in bottom and up side of each ungreased sandbakelse mold, about 1 3/4 x 1/2 inch. Spoon about 1 1/2 teaspoons cherry preserves into each mold. Place on cookie sheet.

Bake 12 to 15 minutes or until crust is set. Cool 10 minutes; carefully remove from molds to wire rack. Cool completely. Drizzle with Chocolate Drizzle.

CHOCOLATE DRIZZLE:

Melt ingredients over low heat, stirring occasionally, until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker®
**Chocolate-Covered Peanut-Chocolate Chip Cookies**

Recipe By: [Share Me]

Serving Size: 42

Preparation Time: 0:00

Categories: Chapter 1 - Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>chocolate-covered peanuts</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>milk chocolate chips</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat sugar, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in peanuts and chocolate chips.

Drop dough by rounded tablespoonfulls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are golden brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.
Chocolate-Glazed Graham Crackers

Recipe By : 
Serving Size : 48 Preparation Time :0:00 
Categories : Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>honey</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>whole wheat flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>semisweet chocolate chips</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>shortening</td>
</tr>
</tbody>
</table>

Heat oven to 375°. Beat 1 cup shortening, the brown sugar and honey in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 2 1/2-inch rounds. Place 1 inch apart on ungreased cookie sheet. Bake 7 to 9 minutes or until edges are firm. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Melt chocolate chips and 1 tablespoon shortening over low heat, stirring occasionally, until smooth. Drizzle over cookies.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"These crackers have a wonderful old-fashioned taste created with the use of whole wheat flour. They are sure to please when served with a glass of cold milk."

Copyright:
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Yield:
"48 Cookies"

- - - - - - - - - - - - - - - - - - -
Per serving: 79 Calories (kcal); 5g Total Fat; (55% calories from fat); 1g Protein; 8g Carbohydrate; 0mg Cholesterol; 18mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Make It Your Way
Make Honey-Graham Cracker Cookies by leaving out the chocolate and cutting the dough with 2- to 3-inch cookie cutters. Sprinkle the cookies with plain or colored sugar before baking.

Nutr. Assoc.: 0 0 0 0 0 0 4886 0

* Exported from MasterCook *

Chocolate-Mint Cookies

Recipe By:
Serving Size: 36
Preparation Time: 0:00
Categories: Chapter 1

Easy Drop Cookies

Amount Measure Ingredient -- Preparation Method
-------- ------------ --------------------------------
1        cup sugar
1/2      cup butter or margarine -- softened
1        teaspoon vanilla
1        egg
2        (1 ounce) squares unsweetened chocolate -- melted and cooled
1        cup all-purpose flour
1/2      teaspoon salt
Peppermint Frosting -- (recipe follows)
1/4      cup butter or margarine
2        tablespoons corn syrup
1        (6 ounce) package semisweet chocolate chips
Crushed hard peppermint candies, if desired

PEPERMINT FROSTING
2 1/2      cups powdered sugar
1/4      cup butter or margarine -- softened
3        tablespoons milk
1/2      teaspoon peppermint extract

Heat oven to 375°. Beat sugar, 1/2 cup butter, the vanilla, egg and unsweetened chocolate in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Drop dough by rounded teaspoonfulls about 2 inches apart onto ungreased cookie sheet. Flatten cookies with greased bottom of glass dipped in sugar. Bake until set, about 8 minutes. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool cookies completely.

Spread Peppermint Frosting over each cookie to within 1/4 inch of edge.
Melt 1/4 cup butter, the corn syrup and chocolate chips over low heat,
stirring constantly, until smooth. Spoon or drizzle mixture over each cookie; sprinkle with crushed candies.

PEPPERMINT FROSTING:
Mix all ingredients until smooth and of spreading consistency.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield:
"36 Cookies"

T(Bake):
"0:08"

Per serving: 149 Calories (kcal); 8g Total Fat; (43% calories from fat); 1g Protein; 21g Carbohydrate; 16mg Cholesterol; 75mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
To easily crush peppermint candies, place in resealable plastic freezer bag. Seal bag and pound with rolling pin or meat mallet to crush.

Make It Your Way
If you want to try another flavor combination, we suggest Chocolate-Orange Cookies. To make these, substitute orange extract for the peppermint extract in the frosting. If you would like, crush orange-flavored hard candies to sprinkle on top of the cookies in place of the peppermint candies. This orange variation would make a fun Halloween treat.

Nutr. Assoc.: 0 222 0 0 5389 0 0 2130706543 1553 0 4886 0 0 0 0 4098 0 0

* Exported from MasterCook *

Chocolate-Oatmeal Chewies

Recipe By:

Serving Size: 42 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies

Amount Measure Ingredient -- Preparation Method
-------- ------------ --------------------------------
1 1/2 cups sugar
1 cup butter or margarine -- softened
1/4 cup milk
1 egg
2 2/3 cups quick-cooking or old-fashioned oats
1 cup all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon salt

Page 46
1/2 teaspoon baking soda

Heat oven to 350º. Beat sugar, butter, milk and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "42 Cookies"

Per serving: 102 Calories (kcal); 5g Total Fat; (42% calories from fat); 2g Protein; 14g Carbohydrate; 5mg Cholesterol; 94mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
This variation was the result of the unexpected results we saw during recipe testing. We ended up liking our "mistake" so much, we decided to stick with it and offer it as a recipe variation! To make Hazelnut-Oatmeal Lacies, substitute 1/2 cup hazelnut-flavored instant coffee (dry) for the cocoa. Unlike the original recipe above, these cookies will be very flat, but still very chewy!

"I Don't Have That"
Sometimes we run out of such staples as milk. The same amount of melted vanilla ice cream or even yogurt will work as a substitute or, in a pinch, just use water.

Nutr. Assoc.: 0 4098 0 0 20223 0 2727 0 0

* Exported from MasterCook *

Chocolate-Orange-Chocolate Chip Cookies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>tablespoons</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>baking cocoa</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
</tbody>
</table>
Heat oven to 350º. Beat 1 cup sugar, butter, 1 tablespoon grated orange peel and the egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa, salt, baking powder and baking soda. Stir in pecans and chocolate morsels.

Shape dough into 1 1/2-inch balls. Mix 1/3 cup sugar and 1 teaspoon grated orange peel. Roll balls in sugar mixture. Place about 3 inches apart on ungreased cookie sheet. Flatten to about 1/2-inch thickness with bottom of glass. Bake 9 to 11 minutes or until set. Cool slightly; remove from cookie sheet. Cool on wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:  "© General Mills, Inc. 1998."
Yield:  "30 Cookies"

- - - - - - - - - - - - - - - - - - -
Per serving: 152 Calories (kcal); 9g Total Fat; (49% calories from fat); 2g Protein; 19g Carbohydrate; 6mg Cholesterol; 83mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
One medium orange will give you the 1 to 2 tablespoons of grated peel you'll need for this recipe.

Nutr. Assoc.: 0 4098 0 0 0 2727 0 0 0 20148 4886 0 0

* Exported from MasterCook *

Chocolate-Peanut Butter No-Bakes

Recipe By : 
Serving Size : 24    Preparation Time :0:12
Categories : Chapter 1                       Chapter 3
Easy Drop Cookies               Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(6 ounce) package semisweet chocolate chips (1 cup)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1/4 cup light corn syrup</td>
<td></td>
</tr>
<tr>
<td>1/4 cup peanut butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 tablespoons milk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 cups quick-cooking oats</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 cup peanuts</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Cover cookie sheet with waxed paper. Heat chocolate chips, corn syrup, peanut butter, milk and vanilla in 3-quart saucepan over medium heat,
stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Stir in oats and peanuts until well coated.

Drop mixture by rounded tablespoonfuls onto waxed paper. Refrigerate uncovered about 1 hour or until firm. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "24 Cookies"

Per serving: 121 Calories (kcal); 7g Total Fat; (48% calories from fat); 4g Protein; 13g Carbohydrate; trace Cholesterol; 19mg Sodium

Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

Note: Cookie Tips
If you don't want to take the time to drop the mixture onto waxed paper do this-pat the mixture on a cookie sheet and refrigerate as directed. Cut into squares.

Make It Your Way
Double-Peanut Butter No-Bakes are easy to make by using 1 cup peanut butter chips instead of semisweet chocolate chips. If you want to sneak some chocolate back in there, use chocolate-covered peanuts instead of plain peanuts.

Nutr. Assoc.: 4886 0 0 0 0 20223 0

Recipe By: Chocolate-Peanut Windmills
Serving Size: 24 Preparation Time: 0:00
Categories: Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>sugar</td>
<td></td>
</tr>
<tr>
<td>1/4 cup</td>
<td>butter or margarine -- softened</td>
<td></td>
</tr>
<tr>
<td>1/4 cup</td>
<td>shortening</td>
<td></td>
</tr>
<tr>
<td>1/2 tsp</td>
<td>vanilla</td>
<td></td>
</tr>
<tr>
<td>1 egg</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Beat sugar, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in chocolate. Stir in flour, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 400º. Divide dough in half. Roll each half into rectangle, 12 x 9 inches, on lightly floured cloth-covered surface. Sprinkle each rectangle with half of the peanuts; gently press into dough. Cut dough into 3-inch squares. Place about 2 inches apart on ungreased cookie sheet.

Cut squares diagonally from each corner almost to center. Fold every other point to center to resemble pinwheel. Bake about 6 minutes or until set. Remove from cookie sheet to wire rack.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

1/2 cup packed brown sugar
3 tablespoons butter or margarine -- softened
1/2 cup packed brown sugar
1/2 cup butter or margarine
1 cup chopped pecans
1 teaspoon vanilla
1/2 cup semisweet chocolate chips

Heat oven to 350º. Beat flour, 1/2 cup brown sugar and 3 tablespoons butter with electric mixer on low speed until blended. Beat on medium speed 1 to 2 minutes or until crumbly. Press evenly in bottom of ungreased square pan, 9 × 9 × 2 or 8 × 8 × 2 inches.

Cook 1/2 cup brown sugar and 1/2 cup butter over medium heat, stirring constantly, until mixture begins to boil. Boil and stir 1 minute. Stir in pecans and vanilla. Pour over layer in pan.

Bake 18 to 20 minutes or until topping is bubbly. Sprinkle evenly with chocolate chips. Bake 2 minutes longer to soften chocolate (do not spread). Cool 10 minutes; loosen edges with knife. Cool completely. Cut into 6 rows by 6 rows. Store covered in the refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"These rich little bars will remind you of pecan pie, but they are cholesterol-free!"

Copyright: "© General Mills, Inc. 1998."

Yield: "36 Squares"

Per serving: 100 Calories (kcal); 6g Total Fat; (55% calories from fat); 1g Protein; 11g Carbohydrate; 0mg Cholesterol; 43mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
How about Butterscotch Chocolate-Pecan Squares? Get there by using 1/4 cup butterscotch-flavored chips and 1/4 cup semisweet chocolate chips instead of all chocolate chips.

Nutr. Assoc.: 0 0 4098 0 4098 20148 0 904886

* Exported from MasterCook *

Chocolate-Peppermint Refrigerator Cookies

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
</tbody>
</table>

Page 51
Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Divide dough in half. Stir cocoa and milk into one half and peppermint candy into other half.

Roll or pat chocolate dough into rectangle, 12 × 6 1/2 inches, on waxed paper. Shape peppermint dough into roll, 12 inches long; place on chocolate dough. Wrap chocolate dough around peppermint dough, using waxed paper to help lift. Press edges together. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375º. Cut roll into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: "© General Mills, Inc. 1998."

Yield: "48 Cookies"
T(Chill): 2:00

Per serving: 81 Calories (kcal); 4g Total Fat; (44% calories from fat); 1g Protein; 10g Carbohydrate; 4mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
Each time you slice a cookie, roll the roll a quarter turn to prevent flattening on one side.

Make It Your Way
To make Chocolate-Wintergreen Refrigerator Cookies, omit peppermint candies. Stir 1/4 cup chocolate shot, 1/4 teaspoon wintergreen extract and 4 drops green food color into plain dough. Continue as directed.

Nutr. Assoc.: 0 4098 0 0 0 2727 0 5862

* Exported from MasterCook *

Chocolate-Raspberry Cheesecake Bars

Recipe By : Fix 'Em with a Mix
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 4

Page 52
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Amount Measure Ingredient -- Preparation Method
-------- ------------ --------------------------------
1          package  Betty Crocker® SuperMoist chocolate fudge cake mix
1/2        cup        butter or margarine -- softened
2        (8 ounce) packages  cream cheese -- softened
1        (6 ounce) container  Yoplait® Original red raspberry yogurt (2/3 cup)
1          tub        Betty Crocker® Rich & Creamy chocolate ready-to-spread frosting
3          eggs
1 1/2        cups       raspberry pie filling or topping

Heat oven to 325º. Lightly grease bottom only of rectangular pan, 13 × 9 × 2 inches. Beat cake mix (dry) and butter in large bowl with electric mixer on low speed until crumbly; reserve 1 cup. Press remaining crumbly mixture, using floured fingers, in bottom of pan.

Beat cream cheese, yogurt and frosting in same bowl on medium speed until smooth. Beat in eggs until blended. Pour into pan. Sprinkle with reserved crumbly mixture.

Bake about 45 minutes or until center is set. Refrigerate uncovered at least 2 hours before serving. Cut into 6 rows by 4 rows; serve with a dollop of pie filling. Store leftovers covered in refrigerator.

____________________

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:  "© General Mills, Inc. 1998."
Yield:  "24 Bars"
T(Bake):  "0:45"

Per serving: 329 Calories (kcal); 15g Total Fat; (40% calories from fat); 3g Protein; 46g Carbohydrate; 45mg Cholesterol; 329mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 3 Other Carbohydrates

NOTES : Cookie Tips
Cheesecakes are baked at low temperatures to prevent excess shrinkage. They are more easily cut when a wet knife is used, cleaning it after each cut.

Make It Your Way
Chocolate lovers will love this variation! To make Chocolate-Chip Raspberry Cheesecake Dessert, stir in 1 cup miniature semisweet chocolate chips into the filling mixture after the eggs have been added. Continue as directed.

Nutr. Assoc.: 5712 4098 0 1446 1163 0 5151

* Exported from MasterCook *

Chocolaty Meringue Stars

Page 53
Recipe By: 
Serving Size: 48 Preparation Time: 0:00
Categories: Chapter 8 Special Cookies/Special Diets

Amount Measure Ingredient -- Preparation Method
-------- ------------ --------------------------------
3         egg whites
1/2       teaspoon cream of tartar
2/3       cup sugar
2         tablespoons plus 1 teaspoon baking cocoa
1/3       cup (about) ground walnuts

Heat oven to 275°. Cover cookie sheet with aluminum foil or baking parchment paper. Beat egg whites and cream of tartar in medium bowl with electric mixer on medium speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in cocoa. (Batter will not be mixed completely; there will be some streaks of cocoa.)

Place meringue in decorating bag fitted with large star tip (#4). Pipe 1 1/4-inch stars onto cookie sheet. Sprinkle lightly with walnuts; brush excess nuts from cookie sheet.

Bake 33 to 35 minutes or until outside is crisp and dry (meringues will be soft inside). Cool 5 minutes; remove from cookie sheet to wire rack. Store in airtight container.

____________________________
Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
“These yummy little cookies are perfect to serve to anyone who is allergic to wheat.”

Copyright:
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Yield:
"48 Cookies"

____________________________

Per serving: 16 Calories (kcal); trace Total Fat; (18% calories from fat); trace Protein; 3g Carbohydrate; 0mg Cholesterol; 4mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 0 Other Carbohydrates

NOTES: Cookie Tips
Plastic containers with tight-fitting lids or resealable freezer bags are perfect for storing cookies.

Nutr. Assoc.: 0 0 0 2727 5758

* Exported from MasterCook *

Christmas Cookie Slices

Recipe By: 
Serving Size: 84 Preparation Time: 0:00
Categories: Chapter 6 Rolling in Dough
Amount  Measure       Ingredient -- Preparation Method
--------  ------------  --------------------------------
1                cup  sugar
1                cup  butter or margarine -- softened
1 1/2      teaspoons  vanilla
2                     eggs
3               cups  all-purpose flour
1           teaspoon  salt
1/2      teaspoon  baking soda

Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt and baking soda. Divide into 3 equal parts. Shape each part into roll, about 1 1/2 inches in diameter. Wrap and refrigerate at least 4 hours.

Heat oven to 400º. Cut rolls into 1/8-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or just until golden brown around edges. Immediately remove from cookie sheet. to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield:
"84 Cookies"
T(Chill):
"4:00"

Per serving: 47 Calories (kcal); 2g Total Fat; (44% calories from fat); 1g Protein; 6g Carbohydrate; 10mg Cholesterol; 35mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Make It Your Way
Pink and white Peppermint Pinwheels will attract attention! To make them, decrease vanilla to 1 teaspoon; add 1 teaspoon peppermint extract. Divide dough in half. Stir 1/2 teaspoon red or green food color into 1 half. Cover both halves and refrigerate 1 hour. Roll plain dough into rectangle, about 16 × 9 inches, on lightly floured surface. Repeat with colored dough; place on plain dough. Roll doughs together until about 1/4 inch thick. Roll up tightly, beginning at 16-inch side. Refrigerate as directed.

Nutr. Assoc. : 0 1553 0 3218 0 0 0

* Exported from MasterCook *

Cinnamon Espresso Cookies

Recipe By     :
Serving Size  : 54    Preparation Time :0:00
Categories    : Chapter 5       Hand-Shaped & Pressed Cookies

Amount  Measure       Ingredient -- Preparation Method
--------  ------------  --------------------------------
1 1/2 tablespoons instant espresso coffee (dry)
1 tablespoon hot water
1/2 cup butter or margarine -- softened
1/4 cup shortening
1 cup granulated sugar
1/2 cup packed brown sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon instant espresso coffee (dry)
1 teaspoon ground cinnamon
1/4 teaspoon salt

Espresso Coating -- (recipe follows)

2 1/2 cups granulated sugar
2 teaspoons instant espresso coffee (dry)

Dissolve 1 1/2 tablespoons espresso in hot water in large bowl. Add butter, shortening, sugars and egg. Beat with electric mixer on medium speed until fluffy. Beat in flour, baking powder, 1 teaspoon espresso, cinnamon and salt on low speed.

Divide dough in half. Shape each half into roll, 10 inches long. Wrap each roll with plastic wrap and refrigerate 30 minutes. Prepare Espresso Coating. Roll each roll of dough in coating (reserve any remaining coating). Rewrap in plastic wrap and refrigerate at least 30 minutes longer.

Heat oven to 375º. Cut each roll into 3/8-inch slices. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with remaining coating. Bake 8 to 10 minutes or until edges are light brown. Cool slightly; remove from cookie sheet to wire rack.

**ESPRESSO COATING:**

Mix ingredients on a large plate or piece of waxed paper.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "54 Cookies"

T(Chill): "1:00"

Per serving: 71 Calories (kcal); 3g Total Fat; (34% calories from fat); 1g Protein; 11g Carbohydrate; 3mg Cholesterol; 41mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
While the dough chills, take advantage of the extra time. You can run a few errands, get some laundry done, balance your checkbook, write a few letters or just hang out.
Cinnamon Footballs

Recipe By:
Serving Size: 24    Preparation Time: 0:00
Categories: Chapter 3                      Kid Cookies

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
1/2       cup     packed brown sugar
1/2       cup     butter or margarine -- softened
1         teaspoon vanilla
1 1/2     cups    all-purpose flour
1/2       teaspoon ground cinnamon
1/8       teaspoon salt
24                    (about) whole blanched almonds

DECORATING GLAZE

Mix powdered sugar and water just enough to make a paste that can be piped from decorating bag.

Heat oven to 350º. Beat brown sugar, butter and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cinnamon and salt until dough holds together. (If dough is dry, mix in 1 to 2 tablespoons milk.)

Shape dough by scant tablespoonfuls around almonds to form football shapes. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Place Decorating Glaze in decorating bag with #3 writing tip. Pipe glaze on cookies to resemble football laces.

DECORATING GLAZE:

Mix powdered sugar and water just enough to make a paste that can be piped from decorating bag.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "24 Cookies"

Per serving: 107 Calories (kcal); 5g Total Fat; (44% calories from fat); 1g Protein; 14g Carbohydrate; 0mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

Page 57
Cinnamon Twists

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Divide dough in half. Stir cinnamon into one half.

Shape 1 level teaspoonful each, plain and cinnamon dough, into 3-inch rope. Place ropes side by side; twist gently. Repeat with remaining dough. Place twists about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until very light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"

Per serving: 52 Calories (kcal); 2g Total Fat; (35% calories from fat); 1g Protein; 8g Carbohydrate; 4mg Cholesterol; 60mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Did you know that eggshells are less likely to splinter if they are cracked on a flat surface rather than on the edge of the mixing bowl?
Make It Your Way
Make Cinnamon Knots by preparing dough as directed except use 2 teaspoonfuls dough from each half to create 6-inch ropes. Place ropes side by side; twist gently and tie into knots. Bake as directed.

Nutr. Assoc.: 0 4098 0 0 0 0 0 0

* Exported from MasterCook *

Cinnamon-Coffee Bars

Recipe By: 
Serving Size: 32 Preparation Time: 0:00
Categories: Chapter 2 Super Bars and Brownies

<table>
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<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/2 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>instant coffee (dry)</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>raisins</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
</tbody>
</table>

White Glaze -- (recipe follows)

WHITE GLAZE

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>4</td>
<td>teaspoons</td>
<td>milk (4 to 5 teaspoons)</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease and flour rectangular pan, 13 × 9 × 2 inches. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except raisins, nuts and Glaze. Stir in raisins and nuts.

Spread batter in pan. Bake 20 to 22 minutes or until top springs back when touched in center. Drizzle with White Glaze while warm. Let cool. Cut into 8 rows by 4 rows bars.

WHITE GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: 32 Bars
Per serving: 95 Calories (kcal); 3g Total Fat; (25% calories from fat); 1g Protein; 17g Carbohydrate; 6mg Cholesterol; 69mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

Serving Ideas: To double your pleasure, serve these bars with freshly brewed cinnamon-flavored coffee.

NOTES: "I Don't Have That"
Cold coffee can be substituted for the milk in the glaze. It will add subtle coffee flavor and light tan color.

Cinnamon-Nut Crisps

Recipe By : 
Serving Size : 60 Preparation Time : 0:00
Categories : Chapter 6 Rolling in Dough

<table>
<thead>
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<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>2</td>
<td>cups all-purpose flour</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup sugar</td>
<td></td>
</tr>
<tr>
<td>3/4</td>
<td>cup shortening</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>tablespoons water (2 to 3 tablespoons)</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>tablespoons butter or margarine -- softened</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>tablespoons sugar</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>teaspoon ground cinnamon</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>tablespoons very finely chopped nuts</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 375º. Mix flour and 1/2 cup sugar in large bowl. Cut in shortening, using pastry blender or crisscrossing 2 knives, until particles are size of small peas. Add water, 1 tablespoon at a time, tossing with fork until mixture almost cleans side of bowl.

Roll dough into rectangle, 15 x 10 inches, on lightly floured cloth-covered surface. Spread butter over dough. Mix 2 tablespoons sugar and the cinnamon; sprinkle evenly over butter. Sprinkle nuts evenly over sugar mixture. Roll up tightly, beginning at 15-inch side. Pinch edge of dough to seal.

Cut roll into 1/4-inch slices. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with sugar. Bake 10 to 12 minutes or until golden brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "60 Cookies"
Per serving: 53 Calories (kcal); 3g Total Fat; (56% calories from fat); trace Protein; 5g Carbohydrate; 0mg Cholesterol; 7mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES: Cinnamon
Cinnamon is curled, paper-thin slices of dried bark from a laurellike tree. It is America's most popular spice with a sweet and mild taste.

Make It Your Way
To make Cinnamon-Nut Butterflies, prepare and cut slices as directed. Put 2 slices side by side on cookie sheet, overlapping slightly; press to seal. Continue as directed except bake 13 to 15 minutes.

Nutr. Assoc.: 0 0 0 1582 4098 0 0 2677 0

* Exported from MasterCook *

Cobweb Cookies

Recipe By:
Serving Size: 30 Preparation Time: 0:00
Categories: Chapter 3 Kid Cookies

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<th>Measure</th>
<th>Ingredient</th>
<th>Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>all-purpose flour</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>vegetable oil</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>milk</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td>Powdered sugar</td>
<td></td>
</tr>
</tbody>
</table>

Beat all ingredients except powdered sugar with electric mixer on medium speed until smooth, or mix with spoon. Pour batter into plastic squeeze bottle with narrow opening.

Heat 10-inch skillet over medium heat until hot; grease lightly with vegetable oil or shortening. Working quickly, squeeze batter to form 4 straight, thin lines that intersect at a common center point to form a star shape. To form cobweb, squeeze thin streams of batter to connect lines. Cook 30 to 60 seconds or until bottom is golden brown; carefully turn. Cook until golden brown. Remove from skillet to wire rack; cool. Sprinkle with powdered sugar.

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Copyright:
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Yield:
"30 Cookies"
Cocoa Brownies

Recipe By :
Serving Size : 16    Preparation Time :0:00
Categories    : Chapter 2                       Super Bars and Brownies

<table>
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<th>Amount</th>
<th>Measure</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>baking cocoa</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped walnuts, if desired</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease square pan, 9 x 9 x 2 inches. Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except walnuts. Stir in walnuts.

Spread batter evenly in pan. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 4 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"This is the one for people who like cakelike, tender brownies."

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Yield: "16 Brownies"

Per serving: 133 Calories (kcal); 7g Total Fat; (42% calories from fat); 2g Protein; 18g Carbohydrate; 23mg Cholesterol; 108mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates
NOTES: Make It Your Way

To indulge in Caramel-Pecan Brownies, sprinkle 1/2 cup coarsely chopped pecans over the batter before you bake it. To make the ooey-gooey part, heat 12 vanilla caramels and 1 tablespoon milk over low heat, and stir until everything is melted and smooth. Drizzle caramel over warm brownies. Even though it's hard to do, cool the brownies completely before cutting and serving them.

Nutr. Assoc.: 0 4098 0 3218 0 2727 2130706543 0 2130706543

* Exported from MasterCook *

Coconut Macaroon Bars

Recipe By: 
Serving Size: 24 Preparation Time: 0:00
Categories: Chapter 2 Super Bars and Brownies

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<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>almond extract</td>
</tr>
<tr>
<td>1</td>
<td>egg yolk</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>chopped walnuts</td>
</tr>
<tr>
<td>1 (14 ounce) can</td>
<td>sweetened condensed milk</td>
<td></td>
</tr>
<tr>
<td>1 (7 ounce) package</td>
<td>flaked coconut (about 2 2/3 cups)</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>semisweet chocolate chips</td>
</tr>
</tbody>
</table>

Heat oven to 350⁰. Grease square pan, 9 x 9 x 2 inches. Mix flour, powdered sugar, butter, almond extract and egg yolk with spoon (mixture will be crumbly). Press in pan. Bake 12 to 15 minutes or until edges are light brown and center is set.

Mix walnuts, milk and coconut. Spread over baked layer. Bake 25 to 30 minutes or until golden brown. Immediately sprinkle with chocolate chips. Let stand about 5 minutes or until softened; spread carefully. Refrigerate uncovered 1 to 2 hours or until chocolate is firm. Cut into 6 rows by 4 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description: "Attention coconut lovers! Here is a cookie that tastes just like a chocolate-covered coconut candy bar."

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Yield: "24 Bars"
T(Chill): "2:00"

Per serving: 179 Calories (kcal); 10g Total Fat; (49% calories from fat); 4g
NOTES: Macaroons

A macaroon has several definitions. It can be a chewy coconut cookie, a crunchy almond cookie or a diverse combination of nuts and chocolate in a meringue.

Nutr. Assoc.: 0 0 4098 0 0 20187 0 2737 4886

* Exported from MasterCook *

Coconut Meringue Cookies

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

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<thead>
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<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>egg whites (1/2 cup)</td>
<td></td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups sugar</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>2 1/2</td>
<td>cups shredded or flaked coconut</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 325º. Lightly grease cookie sheet, or cover with baking parchment paper. Beat egg whites in large bowl with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy (do not underbeat). Stir in salt, vanilla and coconut.

Drop mixture by heaping teaspoonfuls about 2 inches apart onto cookie sheet. Bake 15 to 20 minutes or until set and light brown. Cool 5 minutes; carefully remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "36 Cookies"

- - - - - - - - - - - - - - - - - - - - - - -

Per serving: 68 Calories (kcal); 3g Total Fat; (35% calories from fat); 1g Protein; 10g Carbohydrate; 0mg Cholesterol; 46mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips

Egg whites beat much better if they're at room temperature. It's safe to allow egg whites to stand on your counter for about 30 minutes. To warm them more quickly, place whites in a small metal bowl and place the bowl in hot water for 10 to 15 minutes.

Make it Your Way
Some people are crazy about the taste of nuts. Well here's your chance to get lots of nut flavor into a little macaroon. To make Nut Meringue Cookies, substitute 2 cups finely chopped nuts for the coconut.

* Exported from MasterCook *

**Coconut-Almond Macaroons**

Recipe By :
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 8 Special Cookies/Special Diets

<table>
<thead>
<tr>
<th>Amount</th>
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</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>egg whites</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon cream of tartar</td>
<td></td>
</tr>
<tr>
<td>1/8</td>
<td>teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>3/4</td>
<td>cup sugar</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon almond extract</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>cups flaked coconut</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>candied cherries -- each cut into fourths</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 300º. Cover cookie sheet with aluminum foil or cooking parchment paper. Beat egg whites, cream of tartar and salt in small bowl with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Pour into medium bowl. Fold in almond extract and coconut.

Drop mixture by teaspoonfuls about 1 inch apart onto cookie sheet. Place 1 cherry piece on each cookie. Bake 20 to 25 minutes or just until edges are light brown. Cool 10 minutes; remove from foil to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "42 Cookies"

Per serving: 34 Calories (kcal); 1g Total Fat; (29% calories from fat); trace Protein; 6g Carbohydrate; 0mg Cholesterol; 20mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Egg whites beat much more quickly if they are at room temperature. Egg whites can be left on the counter for up to 30 minutes to warm.

Make It Your Way
Make Peppermint-Coconut-Almond Macaroons by substituting peppermint for the almond extract.

* Nutr. Assoc. : 3231 0 0 0 0 2737 26575
Page 65
Coconut-Fudge Cups

Heat oven to 350º. Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Coconut-Fudge Filling.

Shape dough into 1-inch balls. Press each ball in bottom and up side of each of 24 small ungreased muffin cups, 1 3/4 × 1 inch. Prepare Coconut-Fudge Filling. Spoon about 2 teaspoons filling into each cup. Bake 18 to 20 minutes or until almost no indentation remains when filling is touched lightly. Cool slightly; carefully remove from muffin cups to wire rack.

COCONUT FUDGE FILLING:
Mix all ingredients until spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield:
"24 Cookies"

Per serving: 95 Calories (kcal); 5g Total Fat; (47% calories from fat); 1g Protein; 12g Carbohydrate; 12mg Cholesterol; 52mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
To quickly soften cream cheese, remove wrapper and place on a
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Microwave-safe saucer. Microwave on Medium 30 seconds; then let stand 1 to 2 minutes.

Make It Your Way
Fudge Nut Cups are just as delicious as the originals. Simply replace the coconut in the filling with 2/3 cup chopped nuts to make Fudge Nut Filling.

Nutr. Assoc. : 4098 0 0 0 2727 0 2130706543 0 0 0 2737 2727 4098 0

* Exported from MasterCook *

Cookie-Mold Cookies

Recipe By :  
Serving Size : 54 Preparation Time :0:00  
Categories : Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>molasses</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>2 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground allspice</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>coarsely chopped sliced almonds</td>
</tr>
</tbody>
</table>

Beat brown sugar, butter, molasses, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except almonds. Stir in almonds. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350º. Lightly grease cookie sheet. Flour wooden or ceramic cookie mold(s). Tap mold to remove excess flour. Firmly press small amounts of dough into mold, adding more dough until mold is full and making sure dough is a uniform thickness across mold. Hold mold upright and tap edge firmly several times on hard surface (such as a counter or cutting board). If cookie does not come out, turn mold and tap another edge until cookie comes out of mold. Place cookies on cookie sheet.

Bake 8 to 10 minutes for 2-inch cookies, 10 to 12 minutes for 5-inch cookies, or until edges are light brown. (Time depends on thickness of cookies; watch carefully.) Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: 54 Cookies
T(Chill): 2:00
Per serving: 63 Calories (kcal); 3g Total Fat; (40% calories from fat); 1g Protein; 8g Carbohydrate; 8mg Cholesterol; 36mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Slightly spicy with a hint of almond, these cookies are reminiscent of the Dutch-heritage, store-bought cookies in the shape of windmills. If you have windmill molds, use them, but any cookie mold will do. Molds have been used to shape cookies in China and Europe for hundreds of years, and some American molds date to the eighteenth century.

Make It Your Way
To make cookies in a cast-iron cookie mold, first grease and flour the mold(s). Press dough into mold as directed. Bake smaller molds about 15 minutes, larger molds about 20 minutes. Cool cookies 10 minutes before removing from molds.

Nutr. Assoc.: 0 0 0 0 0 0 0 0 0 20020

* Exported from MasterCook *

Cornmeal Crispies

Recipe By:
Serving Size: 60 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies

Amount Measure Ingredient -- Preparation Method
-------- ------------ --------------------------------
 3/4 cup sugar
 1 cup butter or margarine -- softened
 1 egg
 1 1/4 cups all-purpose flour
 1 cup yellow cornmeal
 1 teaspoon baking powder
 1 teaspoon grated lemon peel
 1/2 teaspoon salt

Heat oven to 350º. Beat sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "60 Cookies"

Per serving: 56 Calories (kcal); 3g Total Fat; (50% calories from fat); 1g Protein; 6g Carbohydrate; 3mg Cholesterol; 62mg Sodium
Cranberry-Orange Cookies

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

<table>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>orange juice</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1/2 cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>coarsely chopped fresh or frozen</td>
</tr>
<tr>
<td></td>
<td></td>
<td>cranberries</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped nuts, if desired</td>
</tr>
</tbody>
</table>

ORANGE FROSTING

Heat oven to 375º. Beat sugars, butter, orange peel, orange juice and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in cranberries and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Spread with Orange Frosting.

ORANGE FROSTING:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
Description:
"With all the lovely flavors of a holiday cranberry quickbread, these cookies are soft-centered with slightly crunchy edges."

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Yield:
"48 Cookies"

---

Per serving: 110 Calories (kcal); 5g Total Fat; (38% calories from fat); 1g Protein; 16g Carbohydrate; 4mg Cholesterol; 82mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Cranberries
This indigenous American fruit was first called "crane berries" after the shape of the shrub's pale pink blossoms, which look like the heads of cranes. Also, cranes were often seen wading in the cranberry bogs. Cranberries are harvested in the autumn but can be found year-round in supermarkets. They have become a staple in celebrating the Thanksgiving holiday.

Nutr. Assoc.: 0 0 4098 0 0 0 0 0 0 2660 2677 2130706543 0 0 0 0 0

---

Cream Cheese Brownies

Recipe By: 
Serving Size: 48 Preparation Time: 0:00
Categories: Chapter 2 Super Bars and Brownies

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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>4</td>
<td>ounces</td>
<td>unsweetened baking chocolate</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>sugar</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>4</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>coarsely chopped nuts</td>
</tr>
<tr>
<td>2</td>
<td>(8 ounce) packages</td>
<td>cream cheese -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
</tbody>
</table>


Beat chocolate mixture, sugar, vanilla and eggs in large bowl with electric mixer on medium speed 1 minute, scraping bowl occasionally. Beat in flour and salt on low speed 30 seconds, scraping bowl occasionally. Beat on medium speed 1 minute. Stir in nuts.

Spread half of the batter (about 2 1/2 cups) in pan. Spread Cream Cheese
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Filling over batter. Carefully spread remaining batter over filling. Bake 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 8 rows by 6 rows. Store covered in refrigerator.

CREAM CHEESE FILLING:
Beat all ingredients with spoon until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "48 Brownies"

Per serving: 160 Calories (kcal); 11g Total Fat; (57% calories from fat); 2g Protein; 13g Carbohydrate; 30mg Cholesterol; 101mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
Swirl the two different batters together if you don't want three distinct layers. Once all of the batter is in the pan, take a knife and swirl it through all of the layers to create a marbled effect.

To customize the color of the Cream Cheese Filling, add desired food coloring, a drop at a time until you like the shade and bake as usual. Once colored, swirl the filling with the chocolate batter.

Make It Your Way
Make Mint Cream Cheese Brownies. Substitute 1 teaspoon peppermint extract for the vanilla in the Cream Cheese Filling and stir in 1/4 teaspoon green food coloring.

To make Cherry Cream Cheese Brownies, substitute 2 teaspoons maraschino cherry juice for the vanilla in the Cream Cheese Filling. Stir in 1/2 cup chopped maraschino cherries.

Nutr. Assoc.: 0 4098 2130706543 0 0 3218 0 0 2677 0 0 0 0 0 0

* Exported from MasterCook *

Cream Squares

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 6 Rolling in Dough

<table>
<thead>
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<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>whipping (heavy) cream</td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
</tbody>
</table>

Page 71
Beat eggs in large bowl with electric mixer on medium speed until foamy. Gradually beat in sugar. Stir in whipping cream. Stir in flour, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375º. Grease cookie sheet. Roll half of dough at a time into rectangle, 12 × 8 inches, on lightly floured surface. Cut into 2-inch squares. Place 2 inches apart on cookie sheet. Make two 1/2-inch cuts on all sides of each square. Bake 10 to 13 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Per serving: 74 Calories (kcal); 2g Total Fat; (25% calories from fat); 1g Protein; 12g Carbohydrate; 15mg Cholesterol; 79mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Make It Your Way

Stir 1/2 cup mini chocolate chips into dough and make speckled Chocolate Chip Cream Squares.

Another variation, Coffee Bean Mocha Squares provide a delicious mocha (chocolate and coffee) flavor. Mix dough, except reduce flour to 3 3/4 cups and add 1/4 cup cocoa. Roll and cut dough into 2-inch squares, but don't make side cuts. After cookies are baked and cooled, frost with a double batch of Mocha Frosting (see Frosted Cinnamon-Mocha Cookies recipe) and press a chocolate-covered coffee bean in the center of each.

Nutr. Assoc.: 3218 0 1616 0 0 0

* Exported from MasterCook *

Cream Wafers

Recipe By: 
Serving Size: 60 Preparation Time: 0:00
Categories: Chapter 6 Rolling in Dough

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<th>Amount</th>
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<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td></td>
<td></td>
<td>whipping (heavy) cream</td>
</tr>
<tr>
<td></td>
<td>1/3 cup</td>
<td>Sugar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Creamy Filling -- (recipe follows)</td>
</tr>
</tbody>
</table>

Page 72
CREAMY FILLING

3/4 cup powdered sugar
1/4 cup butter or margarine -- softened
1 teaspoon vanilla

Food color, if desired

Mix flour, butter and whipping cream with spoon. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375º. Roll one-third of dough at a time 1/8 inch thick on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut into 1 1/2-inch rounds. Generously cover large piece of waxed paper with sugar. Transfer rounds to waxed paper, using pancake turner. Turn each round to coat both sides. Place on ungreased cookie sheet. Prick each round with fork about 4 times.

Bake 7 to 9 minutes or just until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Prepare Creamy Filling. Spread about 1/2 teaspoon filling between bottoms of pairs of cookies.

CREAMY FILLING:
Mix all ingredients until smooth. Add a few drops water if necessary.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"

T(Chill):
"1:00"

Per serving: 60 Calories (kcal); 4g Total Fat; (64% calories from fat); trace Protein; 5g Carbohydrate; 2mg Cholesterol; 45mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES:
Cookie Tips
To make delicious rolled cookies, follow these tips. Start with properly chilled dough. Avoid rerolling the dough more than twice because it will result in tougher, less tender cookies. Aim to roll it out once, then assemble any "scraps" and roll them out together (once or at the most twice).

Make It Your Way
For variety in both color and flavor, make the Creamy Filling without vanilla and divide into 3 parts. Tint one part yellow and add 1/4 teaspoon lemon extract. Tint the second part pink and add 1/4 teaspoon peppermint extract. Tint the last part green and add 1/4 teaspoon wintergreen extract.

Nutr. Assoc.: 0 4098 1616 0 2130706543 0 0 0 4098 0 0

* Exported from MasterCook *

Page 73
Recipe By:  
Serving Size: 48  Preparation Time: 0:00  
Categories: Celebrate with Cookies  
Chapter 7

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</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(8 ounce)</td>
<td>package pitted dates (about 1 1/4 cups)</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>walnut pieces (about 4 ounces)</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>honey</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>orange juice</td>
</tr>
</tbody>
</table>

Heat oven to 375°. Prepare dough for The Ultimate Spritz, using vanilla. Place remaining ingredients in food processor. Cover and process about 20 seconds, using quick on-and-off motions, until mixture is ground and resembles thick paste.

Place dough in cookie press with ribbon tip. Form 10-inch ribbons about 2 inches apart on ungreased cookie sheet. Spoon date mixture down center of each ribbon to form 1/2-inch-wide strip. Top with another ribbon of dough. Gently press edges with fork to seal.

Bake 12 to 15 minutes or until light brown. Immediately cut ribbons into 2-inch lengths. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "48 Cookies"

Per serving: 39 Calories (kcal); 2g Total Fat; (32% calories from fat); 1g Protein; 6g Carbohydrate; trace Cholesterol; 1mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES:

Cookie Tips

Citrus fruits will produce more juice if first microwaved on the High setting for 15 to 20 seconds before squeezing.

Make It Your Way

A bright-red filling is what you will see in Cranberry-Filled Spritz. Replace the dates with dried cranberries.

Nutr. Assoc.: 0 20027 5471 0 0 0 0

* Exported from MasterCook *

The Ultimate Spritz

Recipe By:  
Page 74
### Spritz Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>2 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>almond extract</td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Currants raisins candies colored sugar, finely chopped nuts, candied fruit or fruit peel, if desired</td>
</tr>
</tbody>
</table>

Heat oven to 400º. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

---

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"The name for these cookies comes from the German word spritzen, meaning "to squirt" because the soft dough is squirted or pushed through a cookie press to make fancy designs."

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Yield:
"78 Cookies"

Per serving: 40 Calories (kcal); 2g Total Fat; (54% calories from fat); trace Protein; 4g Carbohydrate; 2mg Cholesterol; 35mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES: Wonderful, warm memories and family traditions are often centered around the holidays. We often go the extra mile and do something just a little more special. For many of us, that means making spritz cookies. This tender, little butter cookie has passed the test of time.

Cookie Tip
These cookies are delicate and crisp with a rich, buttery flavor that is perfect for any occasion.

Make It Your Way
Chocolate Spritz are easily made by stirring 2 ounces unsweetened cocoa into the dough before baking.
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chocolate, melted and cooled, into the margarine-sugar mixture.

To make Spice Spritz, stir in 1 teaspoon ground cinnamon, 1/2 teaspoon ground nutmeg and 1/4 teaspoon ground allspice with the flour.

Nutr. Assoc. : 4098 0 0 0 0 0 0 2130706543 0 0

* Exported from MasterCook *

Date-Nut Pinwheels

Recipe By : 
Serving Size : 72    Preparation Time : 0:00
Categories : Chapter 6                       Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
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<td>3/4</td>
<td>pound</td>
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</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>finely chopped nuts</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Cook dates, granulated sugar and water in 2-quart saucepan over medium heat, stirring constantly, until slightly thickened; remove from heat. Stir in nuts; cool.

Beat brown sugar, shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Roll half of dough at a time on waxed paper into rectangle, 11 × 7 inches. Spread half of the date-nut filling over each rectangle to within 1/4 inch of 11-inch sides. Roll up tightly, beginning at 11-inch side, using waxed paper to help lift. Pinch edge of dough to seal. Wrap and refrigerate about 4 hours or until firm.

Heat oven to 400º. Cut rolls into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "72 Cookies"
T(Chill): "4:00"
Per serving: 58 Calories (kcal); 2g Total Fat; (29% calories from fat); 1g Protein; 10g Carbohydrate; 3mg Cholesterol; 17mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
A quick and easy way to chop dates is to use a food processor. To keep dates from sticking to blade, add about 1 tablespoon sugar from the recipe to the dates before processing.

Make It Your Way
Create attractive red-filled cookies by making Cherry-Almond Pinwheels. Replace pitted dates with dried cherries, use 1/2 cup finely chopped blanched almonds and substitute almond extract for the vanilla. These pretty pinwheels are sure to be a hit on a cookie tray.

Decorator's Frosting

Recipe By:
Serving Size: 36 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>milk</td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>half-and-half Food coloring, if desired</td>
</tr>
</tbody>
</table>

Stir together 2 cups powdered sugar, 1/2 teaspoon vanilla and 2 tablespoons milk or half-and-half until smooth and spreadable. This recipe makes enough to frost 3 to 5 dozen cookies. Add more milk for a thinner frosting or to create a glaze. Frosting can be tinted with food color. Stir in liquid food color, 1 drop at a time, until frosting is the desired color. If intense, vivid frosting color is desired, use paste food color. Why? Because you would have to use too much liquid color to get vivid color, and using too much liquid color will break down the frosting, causing it to separate and look curdled.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield: "2/3 Cup"

Per serving: 27 Calories (kcal); trace Total Fat; (1% calories from fat); trace Protein; 7g Carbohydrate; trace Cholesterol; trace Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates
Deluxe Chocolate Chip Cookies

Recipe By : 
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>2 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>3/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>chopped walnuts</td>
</tr>
<tr>
<td>12</td>
<td>ounces</td>
<td>semisweet or milk chocolate -- coarsely chopped</td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>(12 ounce) package</td>
<td>semisweet chocolate chips (2 cups)</td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>(11 1/2 ounce) package</td>
<td>large semisweet chocolate chips</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat sugars and butter in large bowl with electric mixer on medium speed about 3 minutes or until fluffy, or mix with spoon. Beat in vanilla and eggs. Stir in flour, baking soda and salt. Stir in walnuts and chocolate.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten slightly with fork. Bake 11 to 14 minutes or until edges are light brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"Just as vanilla ice cream is America's favorite ice-cream flavor, the chocolate chip cookie takes the blue ribbon for also being an American favorite."

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Yield:
"24 Cookies"

Per serving: 279 Calories (kcal); 15g Total Fat; (47% calories from fat); 4g Protein; 35g Carbohydrate; 16mg Cholesterol; 205mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 1 1/2 Other Carbohydrates
Double Apple Bars

Recipe By:
Serving Size: 24 Preparation Time: 0:00
Categories: Chapter 2 Super Bars and Brownies

<table>
<thead>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>applesauce</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/4 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped, unpeeled all-purpose apple</td>
</tr>
</tbody>
</table>

Powdered sugar if desired

Heat oven to 350º. Mix brown sugar, applesauce, oil and egg in large bowl. Stir in flour, baking soda, cinnamon and salt. Stir in apple.

Spread batter in ungreased square pan, 9 x 9 x 2 inches. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean; cool. Sprinkle with powdered sugar. Cut into 6 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "24 Bars"

Per serving: 80 Calories (kcal); 3g Total Fat; (28% calories from fat); 1g Protein; 14g Carbohydrate; 8mg Cholesterol; 54mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
Look to use the best local variety of baking apples, available in farmers' markets or grocery stores from your area in this recipe. If that's not possible, give these nationally available varieties a try: Cortland, Granny Smith, Rome Beauty or Winesap.

Make It Your Way
To make Double Pear Bars, substitute strained pears for the
Double Oat Cookies

Recipe By : 
Serving Size : 36 Preparation Time : 0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>quick-cooking or old-fashioned oats</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>oat bran</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat butter, brown sugar, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"36 Cookies"

Per serving: 100 Calories (kcal); 5g Total Fat; (46% calories from fat); 1g Protein; 13g Carbohydrate; 0mg Cholesterol; 82mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Oat Bran
The bran is the outermost layer of the oat and is a good source of fiber. You can find oat bran in the hot cereal or health food section of most large supermarkets.

"I Don't Have That"
Try using wheat germ instead of the oat bran. If you do, the cookies will have a coarser texture and nuttier flavor.

Nutr. Assoc. : 4098 0 0 0 0 20223 0 0 0 0
Double Peanut Cookies

Recipe By : 
Serving Size : 54  Preparation Time :0:00 
Categories : Chapter 1                       Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
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<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>creamy peanut butter</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>chopped unsalted dry-roasted peanuts</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat peanut butter, sugars, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and baking soda. Stir in peanuts (dough will be stiff).

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "54 Cookies"

- - - - - - - - - - - - - - - - - - -

Per serving: 104 Calories (kcal); 6g Total Fat; (52% calories from fat); 3g Protein; 10g Carbohydrate; 7mg Cholesterol; 69mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Creamy peanut butter works best in these cookies because it's so easy to work with.

Reduced-fat peanut butter spread will work, too, but the cookies will be a little drier and a bit tougher.

For a richer, more butterscotch-like flavor, use all brown sugar.

Nutr. Assoc. : 5011 0 0 4098 3218 0 0 26041

* Exported from MasterCook *

Dream Bars

Recipe By : 
Serving Size : 32  Preparation Time :0:00 
Page 81
Categories : Chapter 2 Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
</tbody>
</table>

Almond-Coconut Topping -- (recipe follows)

ALMOND-COCONUT TOPPING

| 2     | eggs -- beaten |
| 1     | cup shredded coconut |
| 2     | cup chopped almonds |
| 3/4   | cup packed brown sugar |
| 2     | tablespoons all-purpose flour |
| 1     | teaspoon baking powder |
| 1     | teaspoon vanilla |
| 1/4   | teaspoon salt |


Spread Almond-Coconut Topping over baked layer. Bake 20 to 25 minutes or until topping is golden brown. Cool 30 minutes. Cut 8 rows by 4 rows while warm.

ALMOND-COCONUT TOPPING:

Mix all ingredients.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"This bar makes a dazzling taste treat with a homemade flavor beyond compare!"

Copyright:

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Yield:

"32 Bars"

T(Cool):

"0:30"

Per serving: 107 Calories (kcal); 6g Total Fat; (46% calories from fat); 2g Protein; 13g Carbohydrate; 12mg Cholesterol; 69mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

Serving Ideas: Serve with a mug of hot chocolate for a winning combination.

NOTES: "I Don't Have That"

Make an all-nut topping by leaving out the coconut and using 2 cups almonds.

Nutr. Assoc.: 4098 0 0 2130706543 0 0 3218 3106 0 0 0 0 0 0
**Easy Decorated Gingerbread Cookies**

Recipe By:  
Serving Size: 24  
Preparation Time: 0:00  
Categories: Chapter 4

<table>
<thead>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® gingerbread cake and cookie mix</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>hot water</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>butter or margarine -- melted</td>
</tr>
<tr>
<td>1</td>
<td>tub</td>
<td>Betty Crocker® Rich &amp; Creamy vanilla ready-to-spread frosting</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Miniature chocolate chips, raisins, cut-up gumdrops, colored sugar, miniature marshmallows, red cinnamon candies, shredded coconut, chocolate shot or shoestring licorice -- if desired</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Mix gingerbread mix, hot water, flour and butter in medium bowl with spoon until dough forms.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into sugar; press on shaped dough to flatten to 2 1/2 inches in diameter.

Bake 8 to 10 minutes or until edges are firm (do not overbake). Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.) Decorate as desired with chocolate chips and candies.

---

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"Yes, this is a no-roll gingerbread cookie recipe. Isn't that a nice change? Kids will love making these cookies and coming up with fun decorating ideas."

Copyright:  
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Yield:  
"24 Cookies"

Per serving: 162 Calories (kcal); 6g Total Fat; (31% calories from fat); 1g Protein; 27g Carbohydrate; 0mg Cholesterol; 144mg Sodium  
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 2 Other Carbohydrates

NOTES: Make It Your Way  
Here's how to make easy Rolled Gingerbread People and Snowmen.  
Prepare cookie dough as directed above and divide in half. Place one half on floured cloth-covered surface. Roll 1/8 inch thick.
Cut with floured cutter. Bake on ungreased cookie sheet and cool as directed above. Repeat with the remaining dough. Frost and decorate as desired.

Nutr. Assoc.: 5724 0 0 4098 0 1183 2130706543

* Exported from MasterCook *

Recipe By:
Serving Size: 18 Preparation Time: 0:00
Categories: Chapter 4 Fix 'Em with a Mix

<table>
<thead>
<tr>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(19.8-ounce)</td>
<td>package Betty Crocker® fudge brownie mix (1 pound</td>
</tr>
<tr>
<td>3.8 ounce package)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>(8 ounce) package</td>
<td>cream cheese -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup powdered sugar</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup raspberry preserves</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>ounce unsweetened baking chocolate</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>tablespoon butter or margarine</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 350º. Prepare and bake brownie mix as directed on package for fudgelike brownies in rectangular pan, 13 × 9 × 2 inches. Cool completely.

Beat cream cheese, powdered sugar and preserves in small bowl with electric mixer on medium speed until smooth. Spread over brownies. Refrigerate 15 minutes.

Microwave chocolate and butter in small microwavable bowl on Medium (50%) about 1 minute or until mixture can be stirred smooth. Drizzle over brownies. Refrigerate about 1 hour or until chocolate is firm. Cut into 6 rows by 3 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"The bitterness of the dark chocolate glaze perfectly complements the rich sweetness of the brownies."

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Yield: "18 Bars"
T(Chill): "1:15"

Per serving: 215 Calories (kcal); 8g Total Fat; (31% calories from fat); 2g Protein; 35g Carbohydrate; 14mg Cholesterol; 160mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 2 1/2 Other Carbohydrates

NOTES: Cookie Tips
Did you know you can buy seedless raspberry preserves? No more seeds to get stuck between your teeth!
Esther's Bracelets

Recipe By:

Serving Size: 72  Preparation Time: 0:00

Categories: Celebrate with Cookies  Chapter 7

Amount  Measure       Ingredient -- Preparation Method
--------  ------------  ---------------------------------
1        cup  sugar
3/4      cup  butter or margarine -- softened
3/4      cup  shortening
1/2      teaspoon almond extract
2        eggs
4        cups  all-purpose flour
1/2      cup  finely chopped almonds

Glaze -- (recipe follows)
Finely chopped almonds, if desired

GLAZE

3        cups  powdered sugar
4        tablespoons milk (4 to 5 tablespoons)

Heat oven to 375º. Beat sugar, butter, shortening, almond extract and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and 1/2 cup almonds.

Shape dough into 1 1/4-inch balls. Roll each ball into rope, 6 inches long. Form each rope into circle, crossing ends and tucking under. Place on ungreased cookie sheet. Bake 9 to 11 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Glaze. Sprinkle with finely chopped almonds.

GLAZE:
Mix ingredients until thin enough to drizzle.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"Queen Esther revealed the evil plot of Haman to King Ahasuerus of ancient Persia, thereby saving the Persian Jews. These almond cookies honor her. Serve these cookies at a Purim celebration."

Copyright:
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Yield:
"72 Cookies"

Per serving: 99 Calories (kcal); 5g Total Fat; (42% calories from fat); 1g Protein; 13g Carbohydrate; 5mg Cholesterol; 24mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates
Fig-Filled Whole Wheat Cookies

Recipe By:
Serving Size: 36
Preparation Time: 0:00
Categories: Chapter 5
Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 2/3</td>
<td>cups</td>
<td>whole wheat flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

FIG FILLING

1 1/3 cups finely chopped dried figs
1/4 cup sugar
1/3 cup finely chopped nuts
1/3 cup water
1 teaspoon grated orange peel

Prepare Fig Filling. Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Divide dough into thirds. Pat each third into rectangle, 12 × 4 inches, on waxed paper. Spoon one third of the filling lengthwise down center of each rectangle in 1 1/2-inch-wide strip. Fold sides of dough over filling, using waxed paper to help lift and overlapping edges slightly. Press lightly to seal. Cut into 1-inch bars. Place seam sides down about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until light brown. Remove from cookie sheet to wire rack.

FIG FILLING:

Heat all ingredients over medium heat about 5 minutes, stirring frequently, until thickened.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Copyright: © General Mills, Inc. 1998.
Yield: "36 Cookies"
Frosted Banana Bars

Recipe By : 
Serving Size : 24 Preparation Time :0:00 
Categories : Chapter 8 Special Cookies/Special Diets

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/3</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>reduced-fat sour cream</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td></td>
<td></td>
<td>OR</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>fat-free cholesterol-free egg product</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>mashed very ripe bananas (2 medium)</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>finely chopped walnuts</td>
</tr>
<tr>
<td></td>
<td></td>
<td>White Frosting -- (recipe follows)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ground nutmeg, if desired</td>
</tr>
</tbody>
</table>

WHITE FROSTING

Heat oven to 375°. Spray square pan, 9 × 9 × 2 inches, with cooking spray. Beat sugar, sour cream, butter and egg whites in large bowl with electric mixer on low speed 1 minute, scraping bowl occasionally. Beat in bananas and vanilla on low speed 30 seconds. Beat in flour, baking soda and salt on medium speed 1 minute, scraping bowl occasionally. Stir in walnuts. Spread in pan.

Bake 20 to 25 minutes or until light brown; cool. Frost with Frosting. Sprinkle with nutmeg. Cut into 6 rows by 4 rows.

WHITE FROSTING:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Copyright:
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Yield: "24 Bars"

---

Per serving: 92 Calories (kcal); 2g Total Fat; (18% calories from fat); 1g Protein; 18g Carbohydrate; trace Cholesterol; 71mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates

NOTES: Cookie Tips
Put overripe bananas in the freezer, unpeeled, for later use. When you're ready to use them, just thaw them, cut off the top of the peel and squeeze the banana into your mixing bowl.

Frosting and glazes made with skim milk are more translucent-looking than those made with whole milk.

Nutr. Assoc.: 0 3939 4098 3231 0 2130706543 4111 0 0 0 0 20187 2130706543 2130706543 0 0 0 4098 0 4938

* Exported from MasterCook *

Recipe By: 
Serving Size: 42 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>mashed very ripe bananas (2 medium)</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/2 cup</td>
<td>quick-cooking or old-fashioned oats</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>ground allspice</td>
</tr>
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</table>

Vanilla Frosting -- (recipe follows)

<table>
<thead>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>3</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>1/2 teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>milk (2 to 3 tablespoons)</td>
</tr>
</tbody>
</table>

Vanilla Frosting

Heat oven to 350º. Grease cookie sheet. Beat sugar, bananas, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Vanilla Frosting.

Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet. Bake 10 to 12 minutes or until edges are golden brown and almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Frost with Vanilla Frosting.

Page 88
VANILLA FROSTING:
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "42 Bars"

Per serving: 130 Calories (kcal); 5g Total Fat; (35% calories from fat); 1g Protein; 20g Carbohydrate; 4mg Cholesterol; 97mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
Fully ripened bananas—yep, the ones on your counter that are turning brown with some black spots—are the ones you want to use for this recipe. They are much more flavorful and add more moisture to baked goods than bananas that are tinged green or have just turned bright yellow.

"I Don't Have That"
Contrary to popular belief, allspice is not a combination of spices, but is a single spice. If you don't have allspice, use ground cloves or nutmeg.

Nutr. Assoc.: 0 4111 4098 0 20223 0 0 0 0 0 213076543 0 0 0 4098 0 4038

* Exported from MasterCook *

Frosted Cinnamon-Mocha Cookies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

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<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>instant coffee (dry)</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>ounces</td>
<td>unsweetened baking chocolate -- melted and cooled</td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>milk</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mocha Frosting -- (recipe follows)</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>instant coffee (dry)</td>
</tr>
<tr>
<td>3</td>
<td>tablespoons</td>
<td>hot water</td>
</tr>
<tr>
<td>2</td>
<td>ounces</td>
<td>unsweetened baking chocolate</td>
</tr>
<tr>
<td></td>
<td></td>
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MOCHA FROSTING

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>instant coffee (dry)</td>
</tr>
<tr>
<td>3</td>
<td>tablespoons</td>
<td>hot water</td>
</tr>
<tr>
<td>2</td>
<td>ounces</td>
<td>unsweetened baking chocolate</td>
</tr>
</tbody>
</table>

Page 89
Heat oven to 350º. Beat sugar, butter, coffee and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in chocolate. Stir in remaining ingredients except Mocha Frosting.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Mocha Frosting.

MOCHA FROSTING:

Dissolve coffee in 3 tablespoons hot water; set aside. Melt chocolate and butter in 2-quart saucepan over low heat, stirring frequently; remove from heat. Stir in powdered sugar, coffee mixture and 2 to 3 teaspoons water until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"30 Cookies"

Per serving: 138 Calories (kcal); 7g Total Fat; (41% calories from fat); 1g Protein; 20g Carbohydrate; 7mg Cholesterol; 87mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
Instant coffee can be labeled as granules or crystals, and either one will work just dandy in this recipe. If you want to go for the gusto, use instant espresso powder, which is about twice as strong in coffee flavor than regular instant coffee.

Once opened, store instant coffee in the freezer for up to 1 year— it will stay fresh-tasting until you need to use it again.

Nutr. Assoc.: 0 4098 750 0 0 0 0 0 0 0 2130706543 0 0 750 0 0 4098 0 1582

* Exported from MasterCook *

Frosted Pumpkin-Pecan Cookies

Recipe By : 
Serving Size : 60  Preparation Time :0:00
Categories : Celebrate with Cookies          Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
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<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
</tbody>
</table>
1 cup canned pumpkin
1 egg
2 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups chopped pecans

Spiced Frosting -- (recipe follows)

SPICED FROSTING
3 cups powdered sugar
1/4 cup butter or margarine -- softened
1/4 teaspoon ground cinnamon
3 tablespoons milk (3 to 4 tablespoons)

Heat oven to 350º. Beat brown sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in pumpkin and egg. Stir in flour, baking powder, salt and cinnamon. Stir in pecans.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet; flatten slightly. Bake 12 to 15 minutes or until no indentation remains when touched lightly in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Spiced Frosting.

SPICED FROSTING:
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description: "These cookies are soft cinnamon-kissed cookies with a pleasant crunch from the pecans."

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Yield: "60 Cookies"

Per serving: 127 Calories (kcal); 7g Total Fat; (47% calories from fat); 1g Protein; 16g Carbohydrate; 3mg Cholesterol; 56mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES: Canned Pumpkin
Canned pumpkin is good for you! It is a good source of beta carotene, which provides vitamin A.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 0 0 20148 2130706543 0 0 0 4098 0 4138

* Exported from MasterCook *

Frosted Spice Cookies

Recipe By:
Serving Size: 48
Preparation Time: 0:00
Categories: Chapter 6

Page 91
<table>
<thead>
<tr>
<th>Amount</th>
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</thead>
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<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>4 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground ginger</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground nutmeg</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
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</table>

Caramel Frosting -- (recipe follows)

<table>
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<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>milk</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat brown sugar, butter, shortening and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Caramel Frosting.

Roll one fourth of dough at a time 1/4 inch thick on lightly floured surface. Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Frost with Caramel Frosting.

CARAMEL FROSTING:

Melt butter in 2-quart saucepan over medium heat. Stir in brown sugar. Heat to boiling, stirring constantly; reduce heat to low. Boil and stir 2 minutes. Stir in milk. Heat to boiling; remove from heat. Place saucepan in bowl of ice or cold water; cool to lukewarm, stirring occasionally. Gradually stir in powdered sugar. Beat until smooth and spreadable. If frosting becomes too stiff, stir in additional milk, 1 teaspoon at a time.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "48 Cookies"

Per serving: 193 Calories (kcal); 8g Total Fat; (37% calories from fat); 1g Protein; 29g Carbohydrate; 8mg Cholesterol; 119mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie Tips
Spices should be stored tightly sealed in a cool place. They have a shelf life of about a year and should be replaced when they lose their pungent aroma.
Caramel frosting is often called "penuche" or "penuchi," which is a name derived from the Mexican word for raw or brown sugar.

Recipe By
Serving Size: 36
Preparation Time: 0:10
Categories: Chapter 2
Super Bars and Brownies

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
1/2  cup  butter or margarine
1 1/2 ounces unsweetened baking chocolate
1 3/4 cups graham cracker crumbs
1 cup flaked coconut
1/2 cup chopped nuts
1/4 cup granulated sugar
2 tablespoons water
1 teaspoon vanilla
2 cups powdered sugar
1/4 cup butter or margarine -- softened
2 tablespoons milk
1 teaspoon vanilla
1 1/2 ounces unsweetened baking chocolate

Line square pan, 9 x 9 x 2 inches, with aluminum foil. Melt 1/2 cup butter and 1 1/2 ounces chocolate in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in graham cracker crumbs, coconut, nuts, granulated sugar, water and 1 teaspoon vanilla. Press in pan. Refrigerate while continuing with recipe.

Mix remaining ingredients except chocolate. Spread over refrigerated crumb mixture. Refrigerate 15 minutes.

Melt 1 1/2 ounces chocolate in 1-quart saucepan over low heat, stirring frequently, until smooth. Drizzle over frosting. Refrigerate about 2 hours or until chocolate is almost firm. Remove from pan, using foil to lift; fold back foil. Cut into 6 rows by 6 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker Recipe.

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Copyright: © General Mills, Inc. 1998.
Yield: "36 Squares"
T(Chill): "2:00"

Per serving: 118 Calories (kcal); 7g Total Fat; (53% calories from fat); 1g Protein; 13g Carbohydrate; trace Cholesterol; 75mg Sodium
Fudgy Macadamia Cookies

Recipe By

Serving Size: 24 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies

Amount Measure Ingredient -- Preparation Method
--- --- ------------------------------
1 cup sugar
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
2 ounces unsweetened baking chocolate -- melted and cooled
1 egg
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped macadamia nuts

Heat oven to 350º. Beat sugar, butter, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"24 Cookies"

Per serving: 140 Calories (kcal); 9g Total Fat; (58% calories from fat); 2g Protein; 14g Carbohydrate; 8mg Cholesterol; 102mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1/2 Other Carbohydrates

NOTES: Macadamia Nuts
These buttery-rich, slightly sweet nuts are from the macadamia
Macadamia trees are also grown in Hawaii and California. Their shells are extremely hard; that’s why they are always sold already shelled.

"I Don’t Have That"
Macadamia nuts are definitely expensive, but oh so delicious when you decide to indulge! You don’t have to use macadamias though; use any nut you like instead.

Nutr. Assoc.: 0 4098 0 0 0 0 0 0 0 20125

* Exported from MasterCook *

Fudgy Saucepan Brownies

Recipe By : 
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

<table>
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<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(12 ounce) package semisweet chocolate chips (2 cups)</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup butter or margarine</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cup sugar</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/4 cups all-purpose flour</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/2 teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>eggs -- beaten</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cup chopped nuts, if desired</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 350º. Heat chocolate chips and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in remaining ingredients except nuts. Stir in nuts.

Spread batter in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 25 to 30 minutes or until center is set. Cool completely. Cut into 8 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: "© General Mills, Inc. 1998."
Yield: "32 Brownies"

Per serving: 152 Calories (kcal); 9g Total Fat; (50% calories from fat); 2g Protein; 18g Carbohydrate; 18mg Cholesterol; 81mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

Serving Ideas: Make a festive dessert by cutting the brownies into 16 bars. Top with sweetened whipped cream and sprinkle with cocoa. Add a stemmed maraschino cherry for that special touch.

NOTES: Cookie Tips
German Chocolate Bars

Recipe By     :
Serving Size  : 48    Preparation Time :0:00
Categories    : Chapter 4                       Fix 'Em with a Mix

<table>
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<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist German chocolate cake mix</td>
</tr>
<tr>
<td>1</td>
<td>(6 ounce) package</td>
<td>semisweet chocolate chips (1 cup)</td>
</tr>
<tr>
<td>1</td>
<td>tub</td>
<td>Betty Crocker® Rich &amp; Creamy coconut pecan ready-to-spread frosting</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>milk</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Lightly grease rectangular pan, 13 × 9 × 2 inches. Cut butter into cake mix (dry) in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press half of the mixture (2 1/2 cups) in bottom of pan. Bake 10 minutes.

Sprinkle chocolate chips over baked layer; drop frosting by tablespoonfuls over chocolate chips. Stir milk into remaining cake mixture. Drop by teaspoonfuls onto frosting layer.

Bake 25 to 30 minutes or until cake portion is slightly dry to touch. Cool completely. Cover and refrigerate until firm. Cut into 8 rows by 6 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"This take-off of German Chocolate Cake is one of our most frequently requested recipes. We hope you like it too."

Copyright: "© General Mills, Inc. 1998."

Yield: "48 Bars"

Per serving: 121 Calories (kcal); 6g Total Fat; (46% calories from fat); 1g Protein; 16g Carbohydrate; trace Cholesterol; 122mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

Serving Ideas: For deliciously easy dessert, place 2 bars on individual serving plates. Top with canned whipped cream and then grated milk chocolate from a
German Chocolate Brownies

Recipe By :
Serving Size : 32    Preparation Time :0:00
Categories : Chapter 2                       Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>(4 ounce) packages</td>
<td>sweet baking chocolate</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1</td>
<td>1/2 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td>Coconut-Pecan Frosting -- (recipe follows)</td>
</tr>
</tbody>
</table>

COCONUT-PECAN FROSTING:

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>evaporated milk</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>egg yolks</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>flaked coconut</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>chopped pecans</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease rectangular pan, 13 × 9 × 2 inches. Melt chocolate and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in remaining ingredients except Coconut-Pecan Frosting.

Spread batter in pan. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Coconut-Pecan Frosting. Cut into 8 rows by 4 rows.

COCONUT-PECAN FROSTING:

Cook sugar, butter, milk, vanilla and egg yolks in 1 1/2-quart saucepan over medium heat about 12 minutes, stirring frequently, until thickened. Stir in coconut and pecans. Refrigerate about 1 hour or until spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:  "© General Mills, Inc. 1998."
Yield: "32 Brownies"
Per serving: 172 Calories (kcal); 11g Total Fat; (56% calories from fat); 2g Protein; 18g Carbohydrate; 26mg Cholesterol; 88mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Did you know that there are different types of coconut at the grocery store? Look closely and notice there is flaked and shredded coconut. The flaked coconut is cut into small pieces and is much drier than shredded coconut. In fact, you could squeeze a handful of shredded coconut and it would stick together a bit, but flaked coconut is dry, like uncooked rice kernels. Either works, but shredded coconut will give you more moistness and chewiness.

"I Don't Have That"
Out of nuts? Don't fret! Just use 1 2/3 cups of coconut in the frosting instead of nuts and coconut.

Nutr. Assoc.: 2132 4098 0 0 0 0 0 3218 2130706543 0 0 0 4098 0 0 0 2737 20148

Recipe By:
Serving Size: 54 Preparation Time: 0:00
Categories: Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>peanut butter</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Creamy White Frosting -- (recipe follows)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chocolate chips or small black gumdrops</td>
</tr>
</tbody>
</table>

CREAMY WHITE FROSTING:

Beat sugars, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Cover and refrigerate about 3 hours or until firm.

Heat oven to 375º. Divide dough in half. Roll each half 1/8 inch thick on lightly floured surface. Cut into 3 x 2-inch ghost shapes. Place 1 inch apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Generously frost with Creamy Frosting. Use chocolate chips or slices of gumdrops for eyes.

CREAMY WHITE FROSTING:

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in milk until smooth and spreadable.
Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: 
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Yield: 
"54 Cookies"

T(Chill): 
"3:00"

Per serving: 130 Calories (kcal); 5g Total Fat; (36% calories from fat); 1g Protein; 20g Carbohydrate; 4mg Cholesterol; 82mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
When using cookie cutters with one wide end and one narrow end, alternate the direction of the cookie cutter as you are cutting out the cookies. In other words, cut out the first cookie with the wide end toward you, then cut out the next cookie with the narrow end toward you. That way, you can cut more cookies out of the dough.

To save space on your wire cooling racks, do the same thing, alternate the direction of each cookie. The first cookie you put down has the wide end toward you; then put the next cookie down with the narrow end toward you.

Nutr. Assoc.: 0 0 0 4098 0 0 0 0 0 0 0 2130706543 2130706543 0 0 0 4098 0

* Exported from MasterCook *

Giant Colorful Candy Cookies

Recipe By:
Serving Size : 18 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>2</td>
<td>1/2 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>3/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>candy-coated chocolate candies</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat sugars, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt and baking soda. Stir in candies.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten dough slightly with fork. Bake 11 to 14 minutes or until edges are light brown. Cool 3 to 4
Giant Honey and Oat Cookies

Recipe By : 
Serving Size : 18 Preparation Time :0:00  
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>honey</td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>egg whites</td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>quick-cooking or old-fashioned oats</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Heat oven to 350°. Grease cookie sheet. Beat sugar, butter, honey and egg whites in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 3 inches apart onto cookie sheet. Bake 11 to 14 minutes or until edges are light brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet.
Giant Toffee-Chocolate Chip Cookies

Recipe By: 
Serving Size: 18 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>honey</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>(12 ounce) package</td>
<td>miniature semisweet chocolate chips (2 cups)</td>
</tr>
<tr>
<td>1</td>
<td>(7 1/2 ounce) package</td>
<td>almond brickle chips (1 cup)</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat brown sugar, butter, shortening, honey and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Stir in chocolate chips and brickle chips.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until edges are golden brown (centers will be soft). Cool 3 to 4 minutes; remove...
Ginger Cookie Clock

Recipe By : 
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

<table>
<thead>
<tr>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>molasses</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground ginger</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
</tbody>
</table>

Heat oven to 375°. Grease 12-inch pizza pan or large cookie sheet. Mix 1 cup sugar, the butter, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar.

Reserve 1/3 cup dough. Press remaining dough in pan or into 12-inch circle on cookie sheet. Shape reserved dough into numbers and arrows; place on wire rack.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
dough in pan to resemble the face of a clock. Sprinkle with sugar. Bake
about 10 minutes or until golden brown. Cool completely. Cut or break into
pieces.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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are expected.

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Yield:
"42 Pieces"
T(Bake):
"0:10"

- - - - - - - - - - - - - - - - - - -

Per serving: 66 Calories (kcal); 2g Total Fat; (31% calories from fat); 1g
Protein; 11g Carbohydrate; 4mg Cholesterol; 98mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips
You don't have to decorate your giant cookie only as a clock. For
variety, try decorating it as a jack-o'-lantern, ladybug, face or
anything else you like. Squeezing dough through a garlic press or
potato ricer is very handy for making dough into "hair."

Make It Your Way
Create Giant Pizza Cookie Slices by pressing all the dough into
the pizza pan or onto the cookie sheet. Use a pizza cutter to cut
dough into 16 wedges. After baking and cooling the pizza
cookie, decorate with frosting and candy. Recut along the lines to
serve the slices.

Nutr. Assoc.: 0 4098 0 0 0 0 0 0 0 3615 0

* Exported from MasterCook *

Ginger Shortbread Wedges

Recipe By : 
Serving Size : 16 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>3</td>
<td>tablespoons</td>
<td>finely chopped crystallized ginger</td>
</tr>
<tr>
<td>1 1/3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>granulated sugar</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Mix butter, powdered sugar and ginger in large bowl
with electric mixer on medium speed, or mix with spoon. Stir in flour.

Pat dough into a 9-inch circle on an ungreased cookie sheet. Sprinkle with
granulated sugar. Bake about 20 minutes or until golden brown. Cool 10
Page 103
Ginger-Almond Cookies

Recipe By :  
Serving Size : 84    Preparation Time :0:00
Categories : Chapter 8                       Special Cookies/Special Diets

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>sugar</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>shortening</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>molasses</td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>plus 1 teaspoon ground ginger</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>baking soda</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>salt</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>finely chopped almonds</td>
</tr>
</tbody>
</table>

Beat sugar, shortening and molasses in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except almonds. Stir in almonds. Divide dough in half. Shape each half into roll, about 2 inches in diameter. Wrap and refrigerate at least 3 hours.

Heat oven to 350º. Cut dough into 1/4-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake about 9 minutes or until almost no indentation remains when touched lightly in center. Cool 2 minutes; remove from cookie sheet to wire rack.
Ginger-Pecan Chews

Recipe By:
Serving Size: 30    Preparation Time:0:00
Categories: Chapter 1                       Easy Drop Cookies

<table>
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<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>molasses</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>(2 ounce) jar</td>
<td>crystallized ginger -- chopped (about 1/3 cup)</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground ginger</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped pecans</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat sugar, butter, molasses, egg and crystallized ginger in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, ground ginger, baking soda and salt. Stir in chopped pecans.

Drop dough by rounded tablespoon fuls about 2 inches apart onto ungreased cookie sheet. Press pecan half onto each cookie. Bake 12 to 14 minutes or until almost no indentation remains when touched near center. Immediately remove from cookie sheet to wire rack.

Per serving: 91 Calories (kcal); 5g Total Fat; (49% calories from fat); 1g Protein; 11g Carbohydrate; 0mg Cholesterol; 62mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

Notes: Cookie Tips
A straight-edged knife blade makes it easier to cut even slices of refrigerated dough. Another tip is to cut straight down through the dough; don't use a sawing motion.

Nutr. Assoc.: 0 0 0 0 3617 0 3615 0 0 20020

* Exported from MasterCook *
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt approved Betty Crocker® Recipe.

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Yield: "30 Cookies"

-----------------------

Per serving: 107 Calories (kcal); 5g Total Fat; (40% calories from fat); 1g Protein; 14g Carbohydrate; 8mg Cholesterol; 97mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
If you don't want to chop the crystallized ginger with a knife, use kitchen scissors sprayed with cooking spray and snip the ginger into pieces.

Crystallized Ginger
Crystallized ginger, also called "candied ginger," can be a bit pricey, but it has a flavor that ground ginger can't really replace. It's made by cooking fresh gingerroot in a sugar syrup until it soaks into the ginger through and through. It's then coated with granulated sugar. Crystallized ginger has a chewy texture.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 0 0 0 0 0 20148 2130706543

* Exported from MasterCook *

Gingerbread Cookies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>1/2</td>
<td>cups dark molasses</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>cold water</td>
</tr>
<tr>
<td>7</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking soda</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>ground ginger</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground allspice</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
</tbody>
</table>

Creamy White Frosting -- (recipe follows)

CREAMY WHITE FROSTING

4 cups powdered sugar
1 teaspoon vanilla
5 tablespoons half-and-half

Food color, if desired

Beat brown sugar, shortening, molasses and water in very large bowl with Page 106
Heat oven to 350º. Lightly grease cookie sheet. Roll one-fourth of dough
at a time 1/4 inch thick on lightly floured surface. Cut with floured
gingerbread cookie cutter or other favorite shaped cutter. Place about 2
inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no
indentation remains when touched in center. Remove from cookie sheet to
wire rack. Cool completely. Frost with Creamy White Frosting.

CREAMY WHITE FROSTING:
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:
"A large gingerbread cookie all decked out in holiday finery made of
frosting and candy sprinkles makes a great tie-on for a gift or a
wonderful stocking stuffer."

Copyright:
"© General Mills, Inc. 1998."

Yield:
"1 recipe"

T(Chill):
"2:00"

Per serving: 264 Calories (kcal); 3g Total Fat; (9% calories from fat); 3g
Protein; 57g Carbohydrate; 1mg Cholesterol; 166mg Sodium
Food Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat;
2 1/2 Other Carbohydrates

NOTES : Cookie Tips
Did you know that a few unfrosted crumbled gingerbread or other
ginger cookies make an excellent thickener for pot roast gravy?

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 3615 0 2130706543 0 0 0 0 704 2130706543

* Exported from MasterCook *

Gingerbread Village

Recipe By : 
Serving Size : 0 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>dark molasses</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>cold water</td>
</tr>
<tr>
<td>3</td>
<td>1/2</td>
<td>cups all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground ginger</td>
</tr>
</tbody>
</table>
1/2 teaspoon salt
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
Gingerbread Frosting -- (recipe follows)
Assorted candies and nuts

GINGERBREAD FROSTING
2 cups powdered sugar
1/3 cup shortening
2 tablespoons light corn syrup
5 teaspoons milk (5 to 6 teaspoons)

Heat oven to 350º. Grease square pan, 9 × 9 × 2 inches, and jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Beat brown sugar, shortening and molasses in large bowl with electric mixer on medium speed, or mix with spoon. Stir in water. Stir in remaining ingredients except Frosting and assorted candies.

Press one third of dough into square pan. Press remaining dough into jelly roll pan. Bake 1 pan at a time about 15 minutes or until no indentation remains when touched in center. Cool 5 minutes. Invert onto large cutting surface. Immediately cut jelly roll into fourths and then into buildings as shown below. Cut square into braces as shown. Cool completely.

Cover piece of cardboard, about 28 × 10 inches, with aluminum foil. Decorate front of buildings as desired with Frosting and assorted candies and nuts. Use frosting to attach supports to backs of buildings, buildings to cardboard and sidewalk to cardboard. Complete by decorating as desired.

GINGERBREAD FROSTING:
Mix all ingredients until smooth and spreadable.

Cut jelly roll into fourths then into buildings.
Cut square into braces.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"Gingerbread is a type of cake or shaped cookie flavored with molasses and ginger. It was one of the favorites of early Americans when molasses was often the only sweetener available."

Copyright: "© General Mills, Inc. 1998."

Yield: "1 4-building village"

Per serving: 4793 Calories (kcal); 125g Total Fat; (23% calories from fat); 46g Protein; 885g Carbohydrate; 1mg Cholesterol; 2539mg Sodium
Food Exchanges: 22 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 24 Fat; 36 1/2 Other Carbohydrates
NOTES: Cookie Tips
Decorate the buildings any way you like. Use red cinnamon candies, licorice bits and whips, jelly candies, jelly beans, pillow mints, peppermints and whatever else strikes your fancy. Sliced almonds are wonderful masonry or paving stones. Make an old-fashioned lamppost from a peppermint stick with small gingerbread squares as the lantern top.

Nutr. Assoc.: 0 0 0 0 0 0 0 0 3 6 1 5 2 1 3 0 7 0 6 5 4 3 0 0 0 0 0 0 4 0 3 8

* Exported from MasterCook *

Gingerpop Cookies

Recipe By: 
Serving Size: 18    Preparation Time: 0:00
Categories: Chapter 3                        Kid Cookies

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>(14 1/2 ounce) package Betty Crocker® gingerbread cake and cookie mix</td>
<td></td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>lukewarm water</td>
</tr>
<tr>
<td></td>
<td></td>
<td>About 18 wooden sticks with rounded ends</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sugar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Easy Pink Frosting -- (recipe follows)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Candy-coated chocolate candies, candy corn, licorice or gumdrops, if desired</td>
</tr>
</tbody>
</table>

EASY PINK FROSTING

1                cup  vanilla ready-to-spread frosting
2              drops  red food color

Mix gingerbread mix (dry) and water in large bowl with spoon. Cover dough with plastic wrap and refrigerate about 15 minutes or until slightly firm.

Heat oven to 375º. Shape dough into 1 1/4-inch balls. Insert wooden stick into side of each ball until tip of stick is in center of ball. Place balls about 2 inches apart on ungreased cookie sheet.

Press bottom of glass into dough to grease, then dip into sugar; press on balls to flatten slightly. Bake 8 to 10 minutes or until edges are firm. Cool 1 minute; remove from cookie sheet with spatula to wire rack. Cool completely. Spread Easy Pink Frosting over each cookie with knife, then immediately top with candies to make a face design or decorate as desired.

EASY PINK FROSTING:

Mix ingredients until pink and smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: "© General Mills, Inc. 1998."
Yield: "18 Cookies"
T(Chill): "0:15"
Glazed Chocolate Pockets

Recipe By: 
Serving Size: 24 Preparation Time: 0:00
Categories: Chapter 6 Rolling in Dough

<table>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1/4</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>(3 ounce) package</td>
<td>cream cheese -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>flaked coconut</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>baking cocoa</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

TWO-WAY GLAZE

Heat oven to 375°F. Mix powdered sugar and cream cheese with spoon until thoroughly blended. Stir in vanilla and coconut; reserve. Beat butter, granulated sugar and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa and salt.

Roll dough into rectangle, 16 x 12 inches, on lightly floured cloth-covered surface. Cut into 4-inch squares. Cut squares diagonally in half to form triangles. Place 1 level teaspoon coconut mixture in center of each triangle; flatten slightly. Fold points of triangle to corner, and press edges to seal. Place on ungreased cookie sheet.

Bake 10 to 12 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Two-Way Glaze.

TWO-WAY GLAZE:

Mix powdered sugar and 4 to 6 teaspoons milk in 2-cup liquid measuring cup.
Drizzle about half of the glaze over cookies by pouring from measuring cup. (About 3 tablespoons will remain.) Stir cocoa and 1 to 2 teaspoons milk into remaining glaze in cup. Drizzle chocolate glaze over vanilla glaze on cookies.

Fold points of triangle to seal.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "24 Cookies"

Per serving: 158 Calories (kcal); 8g Total Fat; (42% calories from fat); 2g Protein; 21g Carbohydrate; 12mg Cholesterol; 105mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES: Cookie Tips
It is easy to glaze all the cookies at one time—set them 1/4 inch apart on a cooling rack over waxed paper and simply pour the glaze over them.

Make It Your Way
Glazed Chocolate Apricot Pockets feature a striking red-speckled filling when you bite into one. To make, replace the coconut with 1/3 cup chopped dried apricots.

Nutr. Assoc.: 0 0 0 2737 4098 0 0 0 2727 0 2130706543 0 0 0 4038 2727 4038

* Exported from MasterCook *

Golden Cereal-Nut Clusters

Recipe By:
Serving Size: 24 Preparation Time: 0:00
Categories: Chapter 8 Special Cookies/Special Diets

<table>
<thead>
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<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>pound</td>
<td>vanilla-flavored candy coating</td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>Golden Grahams® cereal</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>salted peanuts</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>miniature marshmallows</td>
</tr>
</tbody>
</table>

Chop candy coating into small pieces; place in heavy 10-inch skillet. Cover and heat over low heat about 5 minutes or until coating is soft; remove from heat. Stir until smooth and creamy.

Stir in cereal until well coated. Stir in peanuts and marshmallows. Drop mixture by rounded tablespoonfuls onto waxed paper, or spread mixture
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
evenly on waxed paper or aluminum foil. Let stand 1 to 2 hours or until completely set.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "24 Cookies"

Per serving: 90 Calories (kcal); 5g Total Fat; (45% calories from fat); 2g Protein; 11g Carbohydrate; 2mg Cholesterol; 79mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
For gift-giving or for a pretty cookie tray presentation, drop the mixture into decorative miniature muffin liners.

Make It Your Way
Oh, Chocolate Cereal-Nut Clusters would taste good! All you need to do is substitute chocolate-flavored candy coating for the vanilla coating.

Nutr. Assoc.: 5520 869 4407 0

* Exported from MasterCook *

Goldfish Drops

Recipe By : 
Serving Size : 36 Preparation Time :0:12
Categories : Chapter 3 Kid Cookies

<table>
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<th>Amount</th>
<th>Measure</th>
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<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>butterscotch-flavored chips</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>(6 ounce) package</td>
<td>original flavor tiny fish-shaped crackers (about 3 1/2 cups)</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>broken pretzel sticks</td>
</tr>
</tbody>
</table>

Grease cookie sheet. Melt butterscotch chips and shortening in 3-quart saucepan over low heat, stirring constantly, until smooth; remove from heat. Stir in crackers and pretzels until well coated.

Drop mixture by rounded tablespoonfuls onto cookie sheet. Let stand about 1 hour or until firm. Carefully remove from cookie sheet.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker®
Description: "If the combination of sweet and salty is one of your favorites, this is the cookie for you!"
Yield: "36 Cookies"
T(Stand): "1:00"

Per serving: 50 Calories (kcal); 1g Total Fat; (26% calories from fat); 1g Protein; 8g Carbohydrate; trace Cholesterol; 57mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Make It Your Way
Goldfish Peanut Drops are easy to make by substituting vanilla milk (white) chips for the butterscotch chips and salted peanuts for the pretzel sticks.

Granola Cookies

Recipe By:
Serving Size: 60 Preparation Time: 0:00
Categories: Chapter 4 Fix 'Em with a Mix

Amount Measure Ingredient -- Preparation Method
---------- ------------ -----------------------------------------
1 package Betty Crocker® SuperMoist yellow cake mix
3/4 cup shortening
1/2 cup packed brown sugar
2 eggs
1 1/2 cups Nature Valley® low-fat fruit granola
1/2 cup chopped nuts, if desired

Heat oven to 375°. Beat half of the cake mix (dry), the shortening, brown sugar and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the granola and nuts.

Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 minute; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.
Beat powdered sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in baking mix until soft dough forms. Divide dough in half. Mix yellow and red food colors into 1 half to make orange dough; mix cocoa into other half to make chocolate dough. Cover and refrigerate doughs separately 1 to 2 hours or until chilled.

Heat oven to 400º. Roll one-fourth of the dough at a time 1/8 inch thick on floured cloth-covered surface. (Keep remaining dough refrigerated until ready to roll.) Cut orange dough with 2- to 3-inch pumpkin-shaped cookie cutter and chocolate dough with medium-size cat-shaped cookie cutter. Place 1 inch apart on ungreased cookie sheet.

Prepare Egg Yolk Paint. Paint faces on pumpkins and cats. Bake 5 to 7 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

**EGG YOLK PAINT:**

Mix egg yolk and water. Divide mixture among a few small custard cups.
Tint each with a different food color. If paint thickens while standing, stir in a few drops water.

YIELD: 6 to 7 dozen cookies

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "84 Cookies"

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Per serving: 44 Calories (kcal); 2g Total Fat; (41% calories from fat); 1g Protein; 6g Carbohydrate; 10mg Cholesterol; 79mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES: Cookie Tips
- When rolling out dough, always start at the center and roll toward the outside edges.
- To prevent sticking, dip cookie cutters into baking mix, flour or powdered sugar and shake off the excess before cutting dough.
- The egg yolk paint is perfectly safe to use because the cookies are baked after it's been painted on.

Nutr. Assoc.: 0 222 0 3218 2250 5641 4706 2727 2130706543 0 0 0 0 0

* Exported from MasterCook *

Hamantaschen

Recipe By:
Serving Size: 48 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
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<tr>
<td>2 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>baking powder</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>grated lemon peel</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Prune Filling -- (recipe follows)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>OR Apricot or Plum Filling -- (recipe follows)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>OR Poppy Seed Filling -- (recipe follows)</td>
</tr>
</tbody>
</table>

PRUNE FILLING

1 | (12 ounce) package | pitted prunes |
1 | cup               | chopped walnuts |
2 | tablespoons       | honey           |
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

1 tablespoon lemon juice

1 1/2 cups apricot or plum jam
1/2 cup finely chopped almonds or walnuts
1 teaspoon grated lemon peel
1 tablespoon lemon juice
1/2 cup dry bread crumbs (about)

Mix flour, sugar and baking powder in large bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture resembles fine crumbs. Mix lemon peel, vanilla and eggs. Stir into flour mixture until dough forms a ball. (Use hands to mix all ingredients if necessary; add up to 1/4 cup additional flour if dough is too sticky to handle.) Cover and refrigerate about 2 hours or until firm.

Prepare desired filling. Heat oven to 350º. Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 3-inch rounds. Spoon 1 level teaspoon filling onto each round. Bring up 3 sides, using metal spatula to lift, to form triangle around filling. Pinch edges together firmly. Place about 2 inches apart on ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

PRUNE FILLING:
Heat prunes and enough water to cover to boiling in 2-quart saucepan; reduce heat. Cover and simmer 10 minutes; drain well. Mash prunes. Stir in remaining ingredients.

APRICOT OR PLUM FILLING:
Mix jam, almonds, lemon peel and lemon juice. Stir in just enough bread crumbs until thickened.

POPPY SEED FILLING:
Place all ingredients in blender or food processor. Cover and blend until smooth.

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Copyright: © General Mills, Inc. 1998.
Yield: "48 Cookies"
T(Chill): "2:00"
Per serving: 96 Calories (kcal); 5g Total Fat; (41% calories from fat); 2g Protein; 13g Carbohydrate; 8mg Cholesterol; 46mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES: These rich, filled cookies celebrate the holiday of Purim, which honors the victory of the Jews of ancient Persia over Haman's plot to destroy them. Haman was an adviser to King Ahasuerus, and Hamantaschen are "Haman's pockets." Some Hamantaschen recipes call for a yeast-raised or sour cream dough; we use a short crust dough for tender results.

To speed up the making of these cookies, use canned apricot or poppy seed filling.

Nutr. Assoc.: 0 4098 0 0 3218 2130706543 0 2130706543 0 2130706543 0 2130706543 2130706543 2130706543 2130706543 2130706543 2130706543

* Exported from MasterCook *

Hazelnut Sablés

Recipe By : 
Serving Size : 36 Preparation Time : 0:00
Categories : Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup</td>
<td></td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>3/4 cup</td>
<td></td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/2 teaspoon</td>
<td></td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg yolk</td>
</tr>
<tr>
<td>1 1/4 cups</td>
<td></td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2 cup</td>
<td></td>
<td>hazelnuts -- toasted (see Notes), and ground</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg -- beaten</td>
</tr>
<tr>
<td>1/4 cup</td>
<td></td>
<td>chopped hazelnuts</td>
</tr>
<tr>
<td>1/4 cup</td>
<td></td>
<td>white coarse sugar crystals (decorating sugar)</td>
</tr>
</tbody>
</table>

Beat butter and powdered sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in vanilla and egg yolk. Stir in flour and ground hazelnuts until well blended. Cover tightly and refrigerate 1 hour.

Heat oven to 350°. Roll one fourth of dough at a time 1/4 inch thick on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet.

Brush with egg. Sprinkle with chopped hazelnuts and sugar crystals. Bake 8 to 10 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.
Description:
"Sablés (pronounced "sah blay") is the French word for "sandies," which are rich, short cookies."

Copyright:
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Yield:
"36 Cookies"

T(Chill):
"1:00"

---

Per serving: 86 Calories (kcal); 6g Total Fat; (59% calories from fat); 1g Protein; 8g Carbohydrate; 11mg Cholesterol; 46mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : To toast nuts, bake uncovered in ungreased shallow pan in 350º oven about 10 minutes, stirring occasionally, until golden brown. Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

"I Don't Have That"
Pecans can be substituted for the hazelnuts.

Nutr. Assoc. : 4098 0 0 0 0 3677 0 26787 1440

* Exported from MasterCook *

Honey-Oat Sandwich Cookies

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>honey</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>quick-cooking or old-fashioned oats</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>Granulated sugar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(about) thick fruit preserves (any flavor)</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat brown sugar, butter, shortening, honey, eggs and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats and baking soda.

Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough to flatten slightly. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Spread about 1 1/2 teaspoons jam between bottoms of pairs of cookies.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook

Page 118
Hungarian Poppy Seed Cookies

Recipe By:
Serving Size: 36 Preparation Time: 0:00
Categories: Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>grated lemon peel</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>poppy seed filling (from 12 1/2-ounce can) Powdered sugar</td>
</tr>
</tbody>
</table>

Beat butter and granulated sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in lemon peel and egg. Stir in flour, baking soda and cloves. Roll dough between pieces of waxed paper into 1/4-inch-thick rectangle, 12 x 10 inches. Refrigerate about 30 minutes or until firm.

Heat oven to 350°. Grease cookie sheet. Remove waxed paper from one side of dough. Spread poppy seed filling over dough to within 1/4 inch of edges. Roll up tightly, beginning at 12-inch side, peeling off waxed paper as dough is rolled. Pinch edge of dough to seal.

Cut roll into 1/2-inch slices. Place about 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Sprinkle with powdered sugar.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Copyright: "© General Mills, Inc. 1998."

Yield: "36 Cookies"
T(Chill): "0:30"

------------------

Per serving: 66 Calories (kcal); 3g Total Fat; (44% calories from fat); 1g Protein; 8g Carbohydrate; 5mg Cholesterol; 53mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Lemon peel, clove and poppy seed often flavor Eastern European cookies. Look for commercially prepared poppy seed filling next to canned pie fillings at the supermarket.

Poppy Seed Filling
Poppy seed filling, sold in cans, is a sweet sticky mixture with the texture of thick paste.

Nutr. Assoc. : 4098 0 0 0 0 0 3615 1056 0

* Exported from MasterCook *

Ice-Cream Sandwiches

Recipe By :
Serving Size : 15 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>Peanut Butter Cookies -- (see recipe) ice cream (any flavor) -- slightly softened Assorted candies or chopped dry-roasted peanuts, if desired</td>
</tr>
</tbody>
</table>

Prepare and bake Peanut Butter Cookies; cool completely. For each sandwich, press 1 rounded tablespoon ice cream between the bottoms of 2 cookies. Roll edge of sandwich cookie in candies. Place in rectangular pan.

Freeze uncovered about 1 hour or until firm. Wrap each sandwich cookie in plastic wrap. Store in freezer in plastic freezer bag.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.
Peanut Butter Cookies
Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient               -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>peanut butter</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Granulated sugar

Heat oven to 375º. Beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.

Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten slightly in crisscross pattern with fork or potato masher dipped into granulated sugar. Bake 9 to 10 minutes or until light brown. Cool 5 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description: "Good, old-fashioned peanut butter cookies are an enduring favorite."
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Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Yield: "30 Cookies"

Per serving: 102 Calories (kcal); 6g Total Fat; (48% calories from fat); 2g Protein; 12g Carbohydrate; 6mg Cholesterol; 99mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
For even more peanut butter flavor, check out our Rich Peanut Butter Chip Cookies variation below or Peanut Butter Hidden Middles (see recipe).

Either smooth or chunky peanut butter can be used for these cookies. The difference between the two is the amount of processing. Smooth peanut butter is processed until no peanut pieces remain.

Make It Your Way
To make Rich Peanut Butter Chip Cookies, omit granulated sugar and use all brown sugar (1 cup) and omit shortening and use all butter (1/2 cup total). After you stir in the flour, baking soda, baking powder and salt, stir in 1 cup peanut butter chips. Shape dough into balls as directed. Dip tops of balls into sugar but do not flatten. Bake as directed.

Nutr. Assoc.: 0 0 0 4098 0 0 0 0 0 0 0

* Exported from MasterCook *

Inside-Out Chocolate Chip Cookies

Recipe By :
Serving Size : 54 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
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<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>2 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>baking cocoa</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>vanilla milk (white) chips</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat sugars, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa, baking soda and salt. Stir in vanilla milk chips and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until set. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook

Page 122
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Yield:
"54 Cookies"

Per serving: 130 Calories (kcal); 8g Total Fat; (50% calories from fat); 2g Protein; 15g Carbohydrate; 7mg Cholesterol; 67mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Measure shortening by spooning and pressing it into a dry measuring cup. Pressing it with the back of the spoon does away with any air pockets.

Make It Your Way
If you believe there is no such thing as too much chocolate, up the ante with Double Chocolate-Chocolate Chip Cookies. Substitute 1 1/2 cups semisweet or milk chocolate chips for the vanilla milk chips.

* Exported from MasterCook *

Joe Froggers

Recipe By : Smet
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>dark molasses</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>salt</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>ground ginger</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground nutmeg</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>ground allspice</td>
</tr>
</tbody>
</table>

Beat 1 cup sugar, the shortening, molasses and water in large bowl with electric mixer on low speed, or mix with spoon. Stir in remaining ingredients except sugar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Lightly grease cookie sheet. Roll one fourth of dough at a time 1/4 inch thick on well-floured cloth-covered surface. Cut into 3-inch rounds. Place about 1 1/2 inches apart on cookie sheet. Sprinkle with sugar. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt approved Betty Crocker® Recipe.

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Description:
"This is an old-time American cookie named, some say, for a New Englander known as Uncle Joe who made molasses cookies as large as the lily pads in his frog pond."

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Yield:
"30 Cookies"

T(Chill):
"2:00"

Per serving: 146 Calories (kcal); 4g Total Fat; (22% calories from fat); 2g Protein; 27g Carbohydrate; 0mg Cholesterol; 153mg Sodium

Food Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates

Serving Ideas : Serve these wonderfully spicy cookies with hot apple cider.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 3615 0 0 0

* Exported from MasterCook *

Jumbo Molasses Cookies

Recipe By     :

Serving Size  : 36    Preparation Time :0:00

Categories    : Chapter 8                       Special Cookies/Special Diets

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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>dark molasses</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>salt</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>ground ginger</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground nutmeg</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>ground allspice</td>
</tr>
</tbody>
</table>

Sugar

Beat 1 cup sugar and the shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar. Cover and refrigerate at least 3 hours until dough is firm.

Heat oven to 375º. Generously grease cookie sheet. Roll dough 1/4 inch thick on generously floured cloth-covered surface. Cut into 3-inch circles. Sprinkle with sugar. Place about 1 1/2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Cool 2 minutes; remove from cookie sheet to wire rack.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"Eggless, wheat-free and low-fat are just some of the special recipes often requested, so picking just one is difficult. Jumbo Molasses Cookies wins on two points: The cookies don't contain eggs, and they're low in fat."

Copyright:
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Yield:
"36 Cookies"

T(Chill):
"3:00"

Per serving: 122 Calories (kcal); 3g Total Fat; (22% calories from fat); 1g Protein; 23g Carbohydrate; 0mg Cholesterol; 128mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
These oversize cookies are cake-like and tender, even without any eggs. They have an added bonus of being low in fat too.

Make It Your Way
Frosted Jumbo Molasses Cookies are an old-fashioned favorite. Frost them with Vanilla Frosting (see Frosted Banana Oaties recipe).

Nutr. Assoc.: 0 0 0 0 0 0 0 0 3615 0 0 0

* Exported from MasterCook *

Key Lime Coolers

Recipe By:

Serving Size: 48
Preparation Time: 0:00
Categories: Celebrate with Cookies
Chapter 7

<table>
<thead>
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<th>Measure</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>3/4 cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>cornstarch</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>grated lime peel</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>Granulated sugar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Key Lime Glaze -- (recipe follows)</td>
</tr>
</tbody>
</table>

Heat oven to 350°. Beat butter and powdered sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, cornstarch, lime peel and vanilla until well blended.
Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough until 1/4 inch thick. Bake 9 to 11 minutes or until edges are light golden brown. Remove from cookie sheet to wire rack. Cool completely. Brush with Key Lime Glaze.

**KEY LIME GLAZE:**
Mix all ingredients until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

**Description:**
"Powdered sugar and cornstarch create the "melt-in-your-mouth" quality of these cookies."

**Copyright:**
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**Yield:**
"48 Cookies"

---

Per serving: 63 Calories (kcal); 4g Total Fat; (54% calories from fat); 1g Protein; 7g Carbohydrate; 0mg Cholesterol; 45mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

**NOTES:**
Cookie Tips
Florida residents will find Key lime juice makes these refreshing cookies even more special.

Make It Your Way
If you like using a cookie press, try making Key Lime Ribbons. Prepare dough as directed, but do not shape into balls. Place dough in cookie press with ribbon tip. Form long ribbons of dough on ungreased cookie sheet. Cut into 3-inch lengths. Continue as directed above.

Nutr. Assoc.: 4098 0 0 0 20217 0 0 2130706543 0 0 0 20217 822

* Exported from MasterCook *

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**Kringla**

**Recipe By:**  
**Serving Size:** 72  
**Preparation Time:** 0:00  
**Categories:** Chapter 5  
Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
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<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>2 1/2</td>
<td>cups</td>
<td>sour cream</td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>
Heat oven to 350°. Mix sugar, egg and sour cream in large bowl with spoon. Stir in flour, baking soda and salt.

Spoon dough by rounded teaspoonfuls onto lightly floured surface; roll in flour to coat. Shape into rope, 7 to 8 inches long. Form each rope into figure 8, tucking ends under, on ungreased cookie sheet. Bake 12 to 15 minutes or until light golden brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"Kringla is a variation of a traditional Danish pastry called "kringle." When making kringle an almond filling is encased in a buttery yeast pastry that is crusted with sugar and almonds and shaped into a large pretzel."

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Yield: "72 Cookies"

---

Per serving: 59 Calories (kcal); 2g Total Fat; (27% calories from fat); 1g Protein; 10g Carbohydrate; 6mg Cholesterol; 48mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
These cookies are delicious as is but can be dressed up by dipping them in melted chocolate or candy coating. After dipping cookies, place on a cooling rack to set.

Nutr. Assoc. : 0 0 0 0 0 0

* Exported from MasterCook *

Krumkake

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- melted</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>whipping (heavy) cream</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>cornstarch</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Beat all ingredients with spoon until smooth. Heat krumkake iron over small electric or gas unit on medium-high heat until hot (grease lightly if necessary). Pour scant tablespoon batter onto iron; close gently. Heat each side about 15 seconds or until light golden brown. Keep iron over heat at all times. Carefully remove cookie. Immediately roll around.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
cone-shape roller. Remove roller when cookie is set. Cool on wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "48 Cookies"

- - - - - - - - - - - - - - - - - - -

Per serving: 52 Calories (kcal); 3g Total Fat; (49% calories from fat); 1g Protein; 6g Carbohydrate; 18mg Cholesterol; 28mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
Making these charming cookies takes a little practice. Be prepared to adjust the heat and cooking time to get the desired color. Each hot cookie wafer is quickly rolled around a cone-shape mold. Using 2 molds is easier; if only 1 is available, remove it from the cooling cookie before the next cookie is done.

Krumkake irons can be found in the bakeware section of larger department stores or specialty kitchenware stores.

Nutr. Assoc.: 0 0 4098 1616 0 0 3218

* Exported from MasterCook *

Ladyfingers

Recipe By:
Serving Size: 42 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>1/4 teaspoon</td>
<td>eggs -- separated</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>cream of tartar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3</td>
<td>tablespoons</td>
<td>water</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>lemon extract -- if desired</td>
</tr>
<tr>
<td>1/8</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Powdered sugar -- if desired

Heat oven to 350º. Grease and flour cookie sheet. Beat egg whites and cream of tartar in large bowl with electric mixer on medium speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff peaks form.

Beat egg yolks and 1/3 cup granulated sugar in medium bowl on medium speed about 3 minutes or until thick and lemon colored. Stir in remaining ingredients except powdered sugar. Fold egg yolk mixture into egg white

Page 128
Place batter in decorating bag with #9 tip or in cookie press with #32 tip. Form 3-inch fingers about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until set and light brown. Immediately remove from cookie sheet to wire rack. Sprinkle tops with powdered sugar while warm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: © General Mills, Inc. 1998.
Yield: "42 Cookies"

Per serving: 24 Calories (kcal); trace Total Fat; (12% calories from fat); 1g Protein; 5g Carbohydrate; 13mg Cholesterol; 13mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
To create the cookies as seen in the picture, spread lemon curd or chocolate frosting between two Ladyfingers.

Make It Your Way
Make Chocolate-Dipped Ladyfingers by dipping cookies halfway into melted chocolate. Place on waxed paper to set.

Nutr. Assoc.: 3218 0 0 0 0 0 0 0 0 0 0 0

* Exported from MasterCook *

Lebkuchen

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>honey</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>molasses</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>grated lemon peel</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>lemon juice</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground allspice</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground nutmeg</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>cut-up citron</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
</tbody>
</table>

GLAZING ICING

---
Page 129
1 cup granulated sugar
1/2 cup water
1/4 cup powdered sugar

Heat honey and molasses to boiling in 1-quart saucepan; remove from heat and cool completely. Mix honey-molasses mixture, brown sugar, lemon peel, lemon juice and egg in large bowl with spoon. Stir in remaining ingredients except citron, nuts and Glazing Icing. Stir in citron and nuts. Cover and refrigerate at least 8 hours but no longer than 24 hours.

Prepare Glazing Icing. Heat oven to 400º. Grease cookie sheet. Roll one-fourth of dough at a time 1/4 inch thick on lightly floured cloth-covered surface. Cut into rectangles, 2 1/2 × 1 1/2 inches. Place 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until no indentation remains when touched in center.

Brush Glazing Icing lightly over hot cookies. Immediately remove from cookie sheet to wire rack. Cool completely.

GLAZING ICING:

Mix granulated sugar and water in 1-quart saucepan. Cook over medium heat to 230º. Stir in powdered sugar. If icing becomes sugary while brushing on cookies, reheat slightly, adding a small amount of water until clear again.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"These Christmas honey cakes were first popular in the Black Forest region of Germany and today are often baked in elaborate carved molds."

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Yield:
"60 Cookies"

T(Chill):
"8:00"

Per serving: 71 Calories (kcal); 1g Total Fat; (7% calories from fat); 1g Protein; 16g Carbohydrate; 4mg Cholesterol; 16mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1 Other Carbohydrates

NOTES : Citron
Citron is the candied and preserved rind of the citron fruit. The fruit is pale yellow and resembles a lemon but is larger and has a thicker rind.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 0 0 3615 0 0 2429 0 2130706543 0 0 0 0

* Exported from MasterCook *

Lemon Bars

Recipe By :
Serving Size : 30 Preparation Time :0:00

Page 130
Amount  Measure       Ingredient -- Preparation Method
--------  ------------  --------------------------------
1            package  Betty Crocker® SuperMoist lemon cake mix
1/3           cup  butter or margarine -- softened
3                     eggs
1                cup  granulated sugar
1/2      teaspoon  baking powder
1/4      teaspoon  salt
2          teaspoons  grated lemon peel
1/4           cup  lemon juice
Powdered sugar -- if desired

Heat oven to 350º. Mix cake mix (dry), butter and 1 of the eggs with spoon until crumbly; reserve 1 cup. Press remaining crumbly mixture lightly in bottom of ungreased rectangular pan, 13 × 9 × 2 inches. Bake about 10 minutes or until light brown.

Beat remaining 2 eggs, the granulated sugar, baking powder, salt, lemon peel and lemon juice with hand beater until light and foamy. Pour over hot baked layer. Sprinkle with reserved crumbly mixture.

Bake about 15 minutes or until light brown and set. Sprinkle with powdered sugar; cool. Cut into 6 rows by 5 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"30 Bars"

Per serving: 119 Calories (kcal); 4g Total Fat; (27% calories from fat); 1g Protein; 21g Carbohydrate; 19mg Cholesterol; 163mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES:
Cookie Tips
Only grate the yellow portion of the lemon; the white portion, or pith, is very bitter.

Make It Your Way
For a bright lemon color, add 4 to 6 drops of yellow food coloring with the eggs and sugar mixture.

Nutr. Assoc.: 0 4098 3218 0 0 0 0 0 0 0

* Exported from MasterCook *

Lemon Cheesecake Bars

Recipe By :
Serving Size : 48   Preparation Time :0:00
Page 131
Amount  Measure  Ingredient -- Preparation Method
--------  ------------  --------------------------------
1            package  Betty Crocker® SuperMoist lemon cake mix
1/3           cup  butter or margarine -- softened
3                     eggs
1       (8 ounce) package  cream cheese -- softened
1                cup  powdered sugar
2          teaspoons  grated lemon peel
2        tablespoons  lemon juice

Heat oven to 350º. Beat cake mix (dry), butter and 1 of the eggs in large bowl with electric mixer on low speed until crumbly; reserve 1 cup. Press in bottom of ungreased rectangular pan, 13 × 9 × 2 inches.

Beat cream cheese in medium bowl with electric mixer on medium speed until smooth, or mix with spoon. Gradually beat in powdered sugar on low speed. Stir in lemon peel and lemon juice until smooth. Reserve 1/2 cup; refrigerate.

Beat remaining 2 eggs into remaining cream cheese mixture on medium speed until blended. Spread over cake mixture. Bake about 25 minutes or until set. Cool completely. Spread with reserved cream cheese mixture. Refrigerate until firm. Cut into 8 rows by 6 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:  "48 Bars"
T(Bake):  "0:25"

Per serving: 84 Calories (kcal); 4g Total Fat; (41% calories from fat); 1g Protein; 11g Carbohydrate; 17mg Cholesterol; 100mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
To make Lemon-Blueberry Cheesecake Bars, stir in 1 cup dried blueberries after beating the 2 eggs into the cream cheese mixture. Continue as directed.

If you'd like a more tart lemon flavor, increase the lemon peel to 1 tablespoon.

Nutr. Assoc. : 0 4098 3218 0 0 0 0 0

* Exported from MasterCook *

Lemon Cookies

Recipe By :  

Page 132
### Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist® lemon cake mix</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1</td>
<td>tub</td>
<td>Betty Crocker® Soft Whipped lemon ready-to-spread frosting</td>
</tr>
<tr>
<td>OR</td>
<td>tub</td>
<td>Rich &amp; Creamy lemon ready-to-spread frosting</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease cookie sheet. Mix cake mix (dry), oil and eggs in large bowl with spoon until dough forms.

Drop dough by teaspoonfuls onto cookie sheet. Bake about 8 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Frost.

---

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "48 Cookies"

**Per serving:** 104 Calories (kcal); 5g Total Fat; (39% calories from fat); trace Protein; 15g Carbohydrate; 8mg Cholesterol; 88mg Sodium

**Food Exchanges:** 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

**NOTES:** Make It Your Way

If you like tart lemon flavor, try Double Lemon Cookies. Measure 2 tablespoons lemon juice plus enough oil to equal 1/2 cup, instead of just the 1/2 cup oil. Continue as directed.

Nutr. Assoc.: 5716 0 0 1176 0 2130706543

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### Lemon Cream Oat Bars

**Recipe By:**

**Serving Size:** 24  **Preparation Time:** 0:00  **Categories:** Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(14 ounce) can</td>
<td>sweetened condensed milk</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>grated lemon peel</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>lemon juice</td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
</tbody>
</table>

---

* Exported from MasterCook *
Heat oven to 375º. Grease square pan, 9 × 9 × 2 inches. Mix milk, lemon peel and lemon juice in medium bowl until thickened; set aside. Mix remaining ingredients in medium bowl with spoon until crumbly. Press half of the crumbly mixture in pan. Bake about 10 minutes or until set.

Spread milk mixture over baked layer. Sprinkle remaining crumbly mixture over milk mixture; press gently into milk mixture. Bake about 20 minutes or until edges are golden brown and center is set but soft. Cool completely. Cut into 6 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"24 Bars"
T(Bake): "0:30"

Per serving: 142 Calories (kcal); 6g Total Fat; (34% calories from fat); 3g Protein; 21g Carbohydrate; 6mg Cholesterol; 103mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
Always use quick-cooking or old-fashioned oatmeal in recipes. Avoid instant oatmeal, which will become mushy when baked in dough.

"I Don't Have That"
1 tablespoon of grated orange peel can replace the lemon peel in these bars.

Nutr. Assoc. : 0 0 0 0 20223 0 4098 0 0

* Exported from MasterCook *

Lemon Decorator Cookies

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>(3 ounce) package</td>
<td>cream cheese -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>grated lemon peel</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
</tbody>
</table>

Page 134
Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in 1/2 cup sugar and the lemon peel. Gradually stir in flour. Cover and refrigerate about 2 hours or until firm. Prepare Carrot Press.

Heat oven to 375º. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Flatten to about 1/4-inch thickness with Carrot Press dipped into sugar. Bake 7 to 9 minutes or until set but not brown. Remove from cookie sheet to wire rack.

Carrot Press:

Cut carrot, about 1 1/2 inches in diameter, into 2-inch lengths. Cut decorative design about 1/8 inch deep in cut end of carrot, using small, sharp knife, tip of vegetable peeler or other small, sharp kitchen tool.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:  
"60 Cookies"

T(Chill):  
"2:00"

Per serving: 54 Calories (kcal); 4g Total Fat; (59% calories from fat); 1g Protein; 5g Carbohydrate; 2mg Cholesterol; 40mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES: Cookie Tips
Regular cookie presses will work well with this recipe, but if you want to customize the look of your cookies, create your own designs using a carrot.

Here's a tip to remember when making dough into balls: Using a level measuring tablespoon of dough will create a perfect 1-inch ball.

Nutr. Assoc.: 4098 0 0 0 0 2130706543 0

* Exported from MasterCook *

Lemon Squares

Recipe By :  
Serving Size : 25 Preparation Time :0:00  
Categories : Chapter 2 Super Bars and Brownies
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

<table>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>grated lemon peel, if desired</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>lemon juice</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
</tbody>
</table>

Powdered sugar, if desired

Heat oven to 350º. Mix flour, butter and 1/4 cup powdered sugar with spoon. Press in ungreased square pan, 8 × 8 × 2 or 9 × 9 × 2 inches, building up 1/2-inch edge. Bake 20 minutes.

Beat remaining ingredients except powdered sugar with electric mixer on high speed about 3 minutes or until light and fluffy. Pour over baked layer. Bake 25 to 30 minutes or just until almost no indentation remains when touched lightly in center. Cool completely. Sprinkle with powdered sugar. Cut into 5 rows by 5 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: "© General Mills, Inc. 1998."
Yield: "25 Squares"

Per serving: 92 Calories (kcal); 4g Total Fat; (38% calories from fat); 1g Protein; 13g Carbohydrate; 15mg Cholesterol; 78mg Sodium Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES:
Cookie Tips
One fresh lemon will give you about 2 to 3 tablespoons of juice.
To get the most juice out of a lemon or lime, it should be at room temperature. Some people zap whole lemons in the microwave on High for about 20 seconds or so to warm them.

"I Don't Have That"
For a tart-sweet treat, substitute lime juice and grated lime peel for the lemon juice and grated peel. For a brighter green color, add 4 drops green food color to the filling ingredients.

Nutr. Assoc.: 0 4098 0 0 20084 0 0 0 3218 0

* Exported from MasterCook *

Lemon Tea Biscuits

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Celebrate with Cookies

Page 136
Amount | Measure | Ingredient -- Preparation Method
-------- | -------- | --------------------------------------------------------------
1       | cup      | butter or margarine -- softened
1/2     | cup      | sugar
1       | tablespoon | grated lemon peel
1/4     | teaspoon | salt
1       | cup      | egg
2       | cups     | all-purpose flour
1/2     | cup      | ground pecans
1       | cup      | lemon curd
TART LEMON GLAZE -- (recipe follows)
1/4     | cup      | powdered sugar
1       | teaspoon | grated lemon peel
2       | teaspoons | lemon juice

Beat butter, sugar, lemon peel, salt and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and pecans. Cover and refrigerate about 1 hour or until firm.

Heat oven to 350º. Roll half of dough at a time about 1/8 inch thick on lightly floured surface. Cut into 2-inch rounds. Place on ungreased cookie sheet. Bake 7 to 9 minutes or just until edges are starting to brown. Remove from cookie sheet to wire rack. Cool completely. Spread 1 rounded teaspoonful lemon curd between bottoms of pairs of cookies. Brush tops with Tart Lemon Glaze.

TART LEMON GLAZE:
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"Biscuit is the British word for cookie."

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Yield:
"48 Cookies"

T(Chill):
"1:00"

Per serving: 87 Calories (kcal); 4g Total Fat; (45% calories from fat); 1g Protein; 11g Carbohydrate; 4mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
To prevent softening, fill these wafers no longer than an hour or two before serving. Lemon curd, found in the supermarket along with the jams and jellies, is a thick, rich spread usually made with butter, eggs, lemon juice and lemon peel.

Make It Your Way
Lemon-Lime Cookies

Recipe By :  
Serving Size : 48    Preparation Time :0:00 
Categories : Chapter 1                       Easy Drop Cookies

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
   1                cup  sugar
   2/3           cup  shortening
   1         tablespoon  grated lemon peel
   2        tablespoons  lemon juice
   2          teaspoons  grated lime peel
   1         tablespoon  lime juice
   1                     egg
   1 3/4           cups  all-purpose flour
   1/2      teaspoon  baking powder
   1/2      teaspoon  baking soda
   1/2      teaspoon  salt

Lemon-Lime Frosting (below) 

LEMON-LIME FROSTING

2               cups  powdered sugar
2        tablespoons  butter or margarine -- softened
1           teaspoon  grated lime peel
1         tablespoon  lemon juice
2          teaspoons  water (2 to 3 teaspoons)

Heat oven to 375º. Beat sugar, shortening, lemon peel, lemon juice, lime peel, lime juice and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, baking soda and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to minutes or until edges are golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Frost with Lemon-Lime Frosting.

Lemon-Lime Frosting:  
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:  
"48 Cookies"

Per serving: 83 Calories (kcal); 3g Total Fat; (36% calories from fat); 1g
NOTES:

Cookie Tips

Serve these sweet, tart cookies for a summer wedding or baby shower with lemonade or iced tea. They would look very pretty arranged on a doily-lined serving plate.

Make it Your Way

If you love the flavor of orange, create some sunshine with Orange Cookies. Substitute 2 tablespoons grated orange peel for the lemon and lime peels and 1/4 cup orange juice for the lemon and lime juices in the cookie dough. Substitute 1 teaspoon grated orange peel for the lime peel and about 2 tablespoons orange juice for the lemon juice and water in the frosting.

Nutr. Assoc.: 0 0 0 20 17 0 0 0 0 0 213 07 06 54 3 0 0 0 20 2 17 0 1 58 2

* Exported from MasterCook *

Linzer Torte Bars

Recipe By:

Serving Size: 48 Preparation Time: 0:00

Categories: Chapter 2 Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>ground walnuts</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>red raspberry preserves</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Mix all ingredients except preserves with spoon until crumbly. Press two thirds of crumbly mixture in ungreased square pan, 9 × 9 × 2 inches. Spread with preserves. Sprinkle with remaining crumbly mixture; press gently into preserves.

Bake 20 to 25 minutes or until light golden brown. Cool completely. Cut into 8 rows by 6 rows bars.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"The flavors in this bar were inspired by linzertorte, a classic European dessert originating in Linz, Austria. Ground nuts, spices and raspberry preserves are quintessential to the namesake."

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Yield: 48 Bars
Luscious Lemon-Raspberry Bars

Recipe By :  
Serving Size : 16    Preparation Time :0:00  
Categories : Chapter 4                       Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® Supreme dessert bar mix</td>
</tr>
<tr>
<td></td>
<td></td>
<td>lemon bars</td>
</tr>
<tr>
<td>1/2</td>
<td>(8 ounce)</td>
<td>package cream cheese -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>raspberry preserves</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Powdered sugar</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Prepare filling and crust as directed in steps 1 and 2 of bar mix—except bake crust 12 minutes.

Drop cream cheese by spoonfuls onto hot crust and return pan to oven about 2 minutes to further soften cream cheese. Carefully spread cream cheese over crust. Stir filling mixture; pour over cream cheese.

Bake 35 to 40 minutes or until top begins to brown and center is set. Cool 10 minutes. Spread preserves over top. Cool completely. Sprinkle with powdered sugar. Cut into 4 rows by 4 rows. For easier cutting, use sharp or wet knife. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:  
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Yield:  
"16 Bars"

Per serving: 167 Calories (kcal); 6g Total Fat; (31% calories from fat); 1g Protein; 27g Carbohydrate; 8mg Cholesterol; 103mg Sodium  
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 2 Other Carbohydrates

NOTES : Cookie Tips
Soften cream cheese quickly in the microwave. Remove the foil
Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375º. Cover cookie sheet with aluminum foil. Roll one-third of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into desired shapes. Place 1 inch on foil. Cut out designs from cookies, using smaller cutters or your own patterns. Place whole or partially crushed pieces of candy in cutouts, depending on size and shape of design, mixing colors as desired. (To crush candy, place in heavy plastic bag and tap lightly with rolling pin; because candy melts easily, leave pieces as large as possible.)

Bake 7 to 9 minutes or until cookies are very light brown and candy is melted. If candy has not completely spread within cutout design, immediately spread with knife. Cool completely on foil. Remove cookies gently.

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Yield: "72 Cookies"
T(Chill): "1:00"
Per serving: 45 Calories (kcal); 2g Total Fat; (40% calories from fat); 1g Protein; 6g Carbohydrate; 5mg Cholesterol; 38mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
Use Halloween cookie cutters and cut out sections to be filled with hard candy. When making the "magic windows," try different colors of candy. Place candy pieces to form stripes, polka dots and swirls.

Make It Your Way
Make Christmas Magic Window Cookies by cutting dough with Christmas cutters and filling the holes with red and green candies. Create the hole for a hanger by pressing a drinking straw through the dough before baking.

Malted Milk Cookies
Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>sour cream</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>4 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>natural-flavor malted milk powder</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Malted Milk Frosting -- (recipe follows)</td>
</tr>
</tbody>
</table>

MALTED MILK FROSTING
Mix all ingredients until smooth and spreadable.

Heat oven to 375º. Beat brown sugar, butter, sour cream, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Malted Milk Frosting.

Roll one-third of dough at a time 1/4 inch thick on lightly floured surface. Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet. Bake 10 to 11 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Malted Milk Frosting.
Maple-Nut Refrigerator Cookies

Recipe By :  
Serving Size : 48  Preparation Time :0:00  
Categories : Chapter 5  Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>maple extract</td>
</tr>
<tr>
<td>1</td>
<td>1/2 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1</td>
<td>1/4 cup</td>
<td>salt</td>
</tr>
</tbody>
</table>

Beat brown sugar, butter and maple extract in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in pecans. Shape into roll, 12 inches long. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375º. Cut roll into 1/4-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:  
"60 Cookies"

Per serving: 154 Calories (kcal); 5g Total Fat; (29% calories from fat); 2g Protein; 25g Carbohydrate; 8mg Cholesterol; 127mg Sodium  
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
Malted milk powder isn't something you use daily, so to keep it tasting fresh, store the opened jar in the refrigerator or freezer up to 12 months. You'll find malted milk powder in your supermarkets with other ice-cream toppings.

Make It Your Way
To make Chocolate Malted Milk Cookies, substitute chocolate-flavored malted milk powder for the natural malted milk powder in both the cookie dough and frosting. To double the malt flavor, sprinkle frosting with coarsely crushed malted milk balls and press them in slightly to help them stick.
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approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"

T(Chill):
"2:00"

-----------------------------------

Per serving: 69 Calories (kcal); 5g Total Fat; (57% calories from fat); 1g Protein; 7g Carbohydrate; 0mg Cholesterol; 56mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
When you don't have time to bake all the cookies, wrap the dough tightly and refrigerate up to 3 days or freeze up to 1 month.

Make It Your Way
Prepare Creamy Filling (see Cream Wafers recipe) but replace vanilla with 1/4 teaspoon maple extract. Make Maple-Nut Sandwich Cookies by putting cookies together in pairs with about 1 teaspoon filling each.

Nutr. Assoc.: 0 4098 866 0 0 0 20148

* Exported from MasterCook *

Mary's Sugar Cookies

Recipe By:

Serving Size: 60    Preparation Time: 0:00

Categories: Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoon</td>
<td>almond extract</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>2 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>cream of tartar</td>
</tr>
</tbody>
</table>

Granulated sugar

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla, almond extract and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with granulated sugar. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to wire rack.

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Description:
"Sweet, crisp sugar cookies have made the grade throughout the years. Whether sprinkled with colored sugar, frosted or elaborately decorated, they're as popular as ever."

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T(Chill):
"2:00"

Per serving: 59 Calories (kcal); 3g Total Fat; (47% calories from fat); 1g Protein; 7g Carbohydrate; 3mg Cholesterol; 58mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
One of the nice things about rolled cookies is that they will wait until you are ready to bake them. Because the dough can always be refrigerated (and can be frozen, too), they're very convenient. We love them because they present lots of opportunity for creativity. Simple cookies are ideal for teaching the beginning baker how to handle a rolling pin.

Make It Your Way
Fruit-Flavored Sugar Cookies are very easy to make. Just sprinkle the cut out cookies with fruit-flavored gelatin instead of granulated sugar.

Nutr. Assoc.: 0 4098 0 0 0 0 0 0 0

* Exported from MasterCook *

Meringue-Topped Almond Cookies

Recipe By :

Serving Size : 36    Preparation Time :0:00
Categories : Chapter 5                      Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>egg whites</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>cream of tartar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>(7 ounce) package</td>
<td>almond paste (7 or 8 ounces)</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>egg yolks</td>
<td></td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3</td>
<td>Granulated sugar</td>
<td></td>
</tr>
<tr>
<td></td>
<td>dozen</td>
<td>(about) blanched whole almonds</td>
</tr>
</tbody>
</table>

Heat oven to 350°. Beat egg whites and cream of tartar in medium bowl with electric mixer on high speed until foamy. Beat in 1/2 cup granulated sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Set aside.
Break almond paste into small pieces in large bowl. Beat in butter on medium speed until smooth. Stir in brown sugar, vanilla and egg yolks. Stir in flour.

Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough to flatten slightly. Spread about 1 rounded teaspoonful meringue on each cookie, and top with almond. Bake 13 to 15 minutes or until meringue is golden brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "36 Cookies"

---

Per serving: 122 Calories (kcal); 6g Total Fat; (42% calories from fat); 2g Protein; 16g Carbohydrate; 12mg Cholesterol; 36mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES :
Cookie Tips
Separating eggs is much easier to do while the eggs are cold.
Bring the whites and yolks to room temperature before using in the recipe.

Almond Paste
Almond paste is a commercially prepared mixture of almonds, sugar and water that is packed in 6- to 8-ounce packages and cans. It is used in cookies. Do not substitute marzipan for almond paste.

Nutr. Assoc.: 3231 0 0 5022 4098 0 0 3232 0 0 905897

* Exported from MasterCook *

**Milk Chocolate-Malt Brownies**

Recipe By : 
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(11 1/2 ounce) package</td>
<td>milk chocolate chips (2 cups)</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>natural- or chocolate-flavor malted milk powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>malted milk balls -- coarsely chopped</td>
</tr>
</tbody>
</table>

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Spread batter in pan. Sprinkle with malted milk balls. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 8 rows by 6 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"This luscious brownie is almost a candy confection and sure to please those who love the flavor of malted milk."

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Yield:
"48 Brownies"

---

Per serving: 119 Calories (kcal); 5g Total Fat; (39% calories from fat); 2g Protein; 17g Carbohydrate; 14mg Cholesterol; 75mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Malted Milk
Malted milk powder is made from dehydrated milk and malted cereals. You can find it with the ice-cream toppings in the supermarket.

Nutr. Assoc. : 4139 4098 0 0 3218 0 863 0 0 1391

* Exported from MasterCook *

Mini Cookie Pizzas

Recipe By : 
Serving Size : 14 Preparation Time :0:10
Categories : Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>14</td>
<td>purchased sugar cookies (4 inches in diameter)</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>tub</td>
<td>Betty Crocker® Rich &amp; Creamy chocolate ready-to-spread frosting</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Colored sugar, if desired</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>assorted candies or trail mix</td>
</tr>
<tr>
<td>2</td>
<td>ounces</td>
<td>vanilla-flavored candy coating</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>shortening</td>
</tr>
</tbody>
</table>

Frost each cookie with about 2 tablespoons of the frosting; sprinkle with colored sugar. Top with 1 heaping tablespoon of the assorted candies.

Melt candy coating and shortening in 1-quart saucepan over low heat,
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stirring constantly, until smooth. Drizzle over cookies.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "14 Cookies"

- - - - - - - - - - - - - - - - - - -
Per serving: 326 Calories (kcal); 16g Total Fat; (43% calories from fat); 4g Protein; 44g Carbohydrate; 9mg Cholesterol; 199mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 2 1/2 Other Carbohydrates

NOTES : Cookie Tips
To make the drizzle look like cheese, color the melted candy coating mixture orange by mixing 1 part red and 2 parts yellow food color. For another fun idea, shred vanilla-flavored candy coating to look like shredded cheese.

Trail Mix
Usually, trail mix is a combination of seeds, nuts and dried fruits.

Mini Elephant Ears
Recipe By : 
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

Amount Measure Ingredient -- Preparation Method
-------- ------------ --------------------------------
Sugar 1/2 (17 1/4 ounce) package frozen puff pastry (1 sheet) -- thawed
1/2 cup sugar
1 teaspoon ground cinnamon

Heat oven to 375°. Lightly grease cookie sheet. Sprinkle sugar over kitchen counter or breadboard. Roll pastry into 1/8-inch-thick rectangle, 12 x 9 1/2 inches, on sugared surface. Mark a line lengthwise down center of rectangle. Fold long sides of rectangle toward center line, leaving 1/4 inch uncovered at center. Fold rectangle lengthwise in half to form strip, 12 x 2 1/2 inches, pressing pastry together.

Cut strip crosswise into 1/4-inch slices. Mix 1/2 cup sugar and the cinnamon. Coat slices with sugar mixture. Place about 2 inches apart on cookie sheet. Bake 8 to 10 minutes, turning after 5 minutes, until cookies begin to turn golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.

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Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "30 Cookies"

Per serving: 59 Calories (kcal); 3g Total Fat; (47% calories from fat); 1g Protein; 7g Carbohydrate; 0mg Cholesterol; 21mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Make It Your Way
Here's another idea, Chocolate and Peanut Butter-Dipped Elephant Ears! Melt 1 ounce semisweet baking chocolate in 1-quart saucepan over low heat, stirring occasionally. Melt 3 tablespoons peanut butter-flavored chips in another 1-quart saucepan over low heat, stirring occasionally. Dip one end of cookie into chocolate and the other into peanut butter for two taste treats in one cookie. Place on waxed paper until chocolate and peanut butter are firm.

Nutr. Assoc. : 0 3470 0 0

Recipe By : 
Serving Size : 72 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount Measure Ingredient -- Preparation Method
-------- ------------- ---------------------------------
1/2 cup sugar
1/4 cup butter or margarine
1/4 cup whipping (heavy) cream
2 tablespoons honey
1/2 cup sliced almonds
1/4 cup candied orange peel -- finely chopped
1 tablespoon grated orange peel
1 (4 ounce) package sweet baking chocolate -- melted


Drop mixture by 1/2 teaspoonfuls 2 inches apart onto cookie sheet. Bake 4 to 6 minutes or until golden brown and bubbly. Cool 2 minutes or until firm; remove from cookie sheet to wire rack. Cool completely.

Turn cookies upside down; brush with melted chocolate. Let stand at room temperature until chocolate is firm.

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Description:
"Florentines were invented by Austrian bakers and usually contain butter, sugar, cream, honey and candied fruit. They often have one side dipped in chocolate."

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Yield: "72 Cookies"

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Per serving: 31 Calories (kcal); 2g Total Fat; (54% calories from fat); trace Protein; 4g Carbohydrate; 1mg Cholesterol; 9mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
Watch these little cookies carefully because they darken quickly.

Nutr. Assoc.: 0 4098 1616 0 20175 2430 0 5195

* Exported from MasterCook *

Mint Ravioli Cookies

Recipe By:
Serving Size: 36 Preparation Time: 0:00
Categories: Chapter 6 Rolling in Dough

| Amount | Measure      | Ingredient              -- Preparation Method                                           |
|--------|--------------|-------------------------|--------------------------------------------------------------------------------|
| 1/2    | cup          | butter or margarine     -- softened                                             |
| 1/2    | cup          | shortening              |
| 1      | cup          | sugar                   |
| 1      | egg          |
| 2 1/2  | cups         | all-purpose flour       |
| 1      | teaspoon     | baking powder           |
| 1/4    | teaspoon     | salt                    |
| 3      | dozen        | foil-wrapped rectangular chocolate mints -- unwrapped                          |

Beat butter, shortening, sugar and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 400°. Roll half of dough into rectangle, 13 × 9 inches, on lightly floured surface. Place mints on dough, forming 6 uniform rows of 6. Roll remaining dough into rectangle, 13 × 9 inches, on floured waxed paper. Place over mint-covered dough. Cut dough between mints with pastry wheel or knife; press edges of each "ravioli" with fork to seal. Place 2 inches apart on ungreased cookie sheet. Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack.

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Description:
"These cookies look like Italian ravioli. The "pasta" is made from a sugar cookie dough and the filling from after-dinner mints."

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Yield:
"36 Cookies"

Per serving: 129 Calories (kcal); 7g Total Fat; (49% calories from fat); 1g Protein; 15g Carbohydrate; 5mg Cholesterol; 63mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
Create a totally different taste sensation by replacing the chocolate mint candies with chocolate-orange or chocolate-cherry candies to create Orange Ravioli or Cherry Ravioli Cookies.

Mixed Nut Bars

Recipe By : 
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Heat oven to 350º. Beat brown sugar, butter, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Press in ungreased rectangular pan, 13 × 9 × 2 inches. Bake about 25 minutes or until light brown.

Immediately sprinkle candy coating evenly over baked layer. Let stand about 5 minutes or until softened; spread evenly. Sprinkle with nuts; press gently into topping. Cool completely. Cut into 8 rows by 4 rows bars.

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Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
are expected.

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Yield:
"32 Bars"

T(Bake):
"0:25"

Per serving: 206 Calories (kcal); 14g Total Fat; (57% calories from fat); 3g Protein; 19g Carbohydrate; 7mg Cholesterol; 88mg Sodium
Food Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Don't throw away that leftover egg white! Cover and refrigerate
for up to 24 hours. It can be used in baked products or added to
scrambled eggs.

"I Don't Have That"
Substitute salted cashews, pecans or peanuts for the mixed nuts.

Nutr. Assoc. : 0 4098 0 0 0 0 2130706543 0 927 910

* Exported from MasterCook *

Mocha Brownies

Recipe By : 
Serving Size : 16 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>2</td>
<td>ounces</td>
<td>unsweetened baking chocolate</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>instant coffee (dry)</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>milk</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>Coffee Frosting -- (recipe follows)</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>Easy Chocolate Glaze -- (recipe follows)</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>instant coffee</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>semisweet chocolate chips</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>shortening</td>
</tr>
</tbody>
</table>

COFFEE FROSTING

COFFEE FROSTING

EASY CHOCOLATE GLAZE

Heat oven to 350º. Grease square pan, 8 × 8 × 2 inches. Melt chocolate and
butter in 2-quart saucepan over low heat, stirring frequently, until
smooth; remove from heat. Stir in remaining ingredients except Mocha
Frosting and Chocolate Glaze.

Spread batter in pan. Bake 18 to 22 minutes or until toothpick inserted in
Page 152
COFFEE FROSTING:
Dissolve coffee in very hot water in medium bowl. Stir in remaining ingredients until smooth.

EASY CHOCOLATE GLAZE:
Melt ingredients in a 1-quart saucepan over low heat, stirring constantly, until smooth.

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Description:
"A wonderfully sophisticated blend of coffee and chocolate, these brownies are rich and chocolaty."

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Yield: "16 Brownies"

Per serving: 222 Calories (kcal); 11g Total Fat; (41% calories from fat); 2g Protein; 32g Carbohydrate; 24mg Cholesterol; 141mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates

NOTES : Make It Your Way
To make Coconut Brownies, omit instant coffee from brownies and ommit Coffee Frosting. Mix together 1 1/2 cups powdered sugar, 1/2 cup shredded or flaked coconut, 2 tablespoons softened margarine and 2 tablespoons milk. Continue as directed, using coconut frosting.

To make Raspberry Brownies, omit instant coffee and add 1/4 teaspoon almond extract to brownies. Omit Coffee Frosting. Spread 1/4 cup red raspberry preserves over cooled brownies. Drizzle with glaze made with chocolate or vanilla milk chips.

* Exported from MasterCook *

Moravian Ginger Cookies

Recipe By:
Serving Size: 12 Preparation Time:0:00
Categories: Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>1/3</td>
<td>cup</td>
<td>molasses</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>packed brown sugar</td>
</tr>
</tbody>
</table>
1 1/4 cups all-purpose flour
OR
1 1/4 cups whole wheat flour
1/4 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
Dash ground nutmeg
Dash ground allspice

Easy Creamy Frosting -- (recipe follows)

EASY CREAMY FROSTING
1 cup powdered sugar
1/2 teaspoon vanilla
1 tablespoon half-and-half (1 to 2 tablespoons)

Mix molasses, shortening and brown sugar in large bowl with spoon. Stir in remaining ingredients except Easy Creamy Frosting. Cover and refrigerate about 4 hours or until firm.

Heat oven to 375º. Roll half of dough at a time 1/8 inch thick or until paper-thin on floured cloth-covered surface. Cut into 3-inch rounds with floured cutter. Place about 1/2 inch apart on ungreased cookie sheet. Bake 1/8-inch-thick cookies about 8 minutes, paper-thin cookies about 5 minutes, or until light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Easy Creamy Frosting.

EASY CREAMY FROSTING:
Mix all ingredients until smooth and spreadable.

YIELD: About 1 dozen 1/8-inch-thick cookies or about 1 1/2 dozen paper-thin cookies

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Yield: "12 Cookies" 
T(Chill): "4:00"

Per serving: 135 Calories (kcal); 5g Total Fat; (30% calories from fat); 1g Protein; 22g Carbohydrate; trace Cholesterol; 83mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES: Cookie Tips
If you use nonstick cookie sheets, you can prevent the surface from getting scratched by placing large plastic lids or plastic coffee can covers between them when not in use.

Molasses
Molasses is the concentrated syrup left after sugar has been
Mousse Bars

Recipe By:

Serving Size: 16  Preparation Time: 0:00
Categories: Chapter 2  Super Bars and Brownies

<table>
<thead>
<tr>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>vanilla wafer crumbs (about 40 wafers)</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- melted</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>whipping (heavy) cream</td>
</tr>
<tr>
<td>1</td>
<td>(6 ounce) package</td>
<td>semisweet chocolate chips (1 cup)</td>
</tr>
<tr>
<td>3</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/8</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Chocolate Topping -- (recipe follows)

CHOCOLATE TOPPING:

Melt chocolate chips and shortening over low heat, stirring frequently, until smooth.

Heat oven to 350º. Mix wafer crumbs and butter with spoon. Press in ungreased square pan, 8 x 8 x 2 or 9 x 9 x 2 inches. Bake 10 minutes.

Heat whipping cream and chocolate chips over low heat, stirring frequently, until chocolate is melted; remove from heat. Cool 5 minutes. Beat eggs, sugar and salt in large bowl with wire whisk until foamy. Pour chocolate mixture into egg mixture, stirring constantly. Pour over baked layer. Bake 25 to 35 minutes or until center springs back when touched lightly. Cool 15 minutes.

Spread with Chocolate Topping. Refrigerate uncovered about 2 hours or until chilled. Cut into 4 rows by 4 rows. Store covered in refrigerator.

CHOCOLATE TOPPING:

Melt chocolate chips and shortening over low heat, stirring frequently, until smooth.

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Multigrain Cutouts

Recipe By :
Serving Size : 72 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>3 1/4</td>
<td>cups</td>
<td>whole wheat flour</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>cornmeal</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>wheat germ</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>milk</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat sugar and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Baked-On Frosting.

Roll about one-third of dough at a time 1/8 inch thick on lightly floured surface. Cut with sports-shape cookie cutters. Place 1 inch apart on ungreased cookie sheet.

Place Baked-On Frosting in decorating bag with #5 writing tip. Pipe frosting on unbaked cookies to outline or decorate. Bake 12 to 14 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

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Description:
"This recipe makes a not-too-sweet cookie that can be cut into any shape to carry out a party theme."

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Yield:
"72 Cookies"

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Per serving: 70 Calories (kcal); 4g Total Fat; (47% calories from fat); 1g Protein; 8g Carbohydrate; trace Cholesterol; 43mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Wheat Germ
Wheat germ is the embryo of the wheat kernel and is a very concentrated source of vitamins. It also is a good source of fiber, which contributes great texture to these cookies.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 2130706543 0 0 0 4098 0

* Exported from MasterCook *

No-Bake Apricot Balls

Recipe By
Serving Size : 90
Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>1</td>
<td>(6 ounce) package dried apricots</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cup hazelnuts</td>
<td></td>
</tr>
<tr>
<td>2 1/2</td>
<td>cups graham cracker crumbs</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>(14 ounce) can sweetened condensed milk</td>
<td></td>
</tr>
</tbody>
</table>

Place apricots and hazelnuts in food processor. Cover and process, using quick on-and-off motions, until finely chopped. Place mixture in large bowl. Stir in cracker crumbs and milk.

Shape mixture into 1-inch balls. Cover tightly and store in refrigerator up to 2 weeks or freeze up to 2 months.

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Yield:
"90 Cookies"

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Per serving: 38 Calories (kcal); 2g Total Fat; (36% calories from fat); 1g Protein; 8g Carbohydrate; trace Cholesterol; 43mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Wheat Germ
Wheat germ is the embryo of the wheat kernel and is a very concentrated source of vitamins. It also is a good source of fiber, which contributes great texture to these cookies.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 2130706543 0 0 0 4098 0
No-Bake Honey-Oat Bars

Recipe By:  
Serving Size: 24    Preparation Time: 0:10
Categories: Chapter 2                       Super Bars and Brownies

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<th>Amount</th>
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<tbody>
<tr>
<td>1/4</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>honey</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>diced dried fruit and raisin mixture</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>wheaties® cereal</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>quick-cooking oats</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>sliced almonds</td>
</tr>
</tbody>
</table>

Butter square pan, 9 × 9 × 2 inches. Heat sugar, butter, honey and cinnamon to boiling in 3-quart saucepan over medium heat, stirring constantly. Boil 1 minute, stirring constantly; remove from heat. Stir in dried fruit. Stir in remaining ingredients.


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Description:
"These are like homemade chewy granola bars. Pack a couple in your briefcase for an afternoon energy boost."

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Yield:  
"24 Bars"

Per serving: 87 Calories (kcal); 4g Total Fat; (36% calories from fat); 1g Protein; 13g Carbohydrate; 0mg Cholesterol; 37mg Sodium 
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: "I Don't Have That"  
Use dried cherries or cranberries in place of the dried fruit bits.
Recipe By : 
Serving Size : 36    Preparation Time :0:10
Categories : Chapter 2 Super Bars and Brownies

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
 2            cups  powdered sugar
 1             cup  butter or margarine -- softened
 1             cup  peanut butter
 1            teaspoon  vanilla
 2 3/4         cups  graham cracker crumbs
 1             cup  chopped peanuts
 1       (12 ounce) package  semisweet chocolate chips (2 cups)
 1/4            cup  peanut butter

Line square pan, 9 × 9 × 2 inches, with aluminum foil. Beat powdered sugar, butter, 1 cup peanut butter and the vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in graham cracker crumbs and peanuts (mixture will be stiff). Press in pan.

Melt chocolate chips and 1/4 cup peanut butter over low heat, stirring frequently, until smooth. Spread over bars. Refrigerate about 1 hour or until chocolate is firm. Remove from pan, using foil to lift; fold back foil. Cut into 6 rows by 6 rows. Refrigerate about 2 hours or until firm. Store covered in refrigerator.

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Description:
"A great refrigerated bar to make on a hot day when you want a sweet treat but you'd rather not turn on your oven."

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Yield:
"36 Squares"

T(Chill):
"3:00"

Per serving: 220 Calories (kcal); 15g Total Fat; (58% calories from fat); 4g Protein; 20g Carbohydrate; 0mg Cholesterol; 142mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way
For an interesting variation, make No-Bake Chocolate Peanut Butter Squares by replacing the graham cracker crumbs with chocolate graham cracker crumbs.

Nutr. Assoc. : 0 4098 0 0 0 26041 4886 0

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No-Roll Coconut-Sugar Cookies

Recipe By :  
Serving Size : 96 Preparation Time :0:00  
Categories : Chapter 8 Special Cookies/Special Diets  

<table>
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<th>Measure</th>
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<tr>
<td>2</td>
<td>cups</td>
<td>sugar</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>flaked coconut</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat 2 cups sugar, the butter, coconut and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

Shape dough by rounded teaspoonfuls into balls. Place about 3 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into sugar; press on shaped dough to flatten slightly. Bake 8 to 10 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.

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Description:  
"Can't eat eggs? You'll love this delightful, eggless sugar cookie."

Copyright:  
© General Mills, Inc. 1998."

Yield:  
"96 Cookies"

Per serving: 68 Calories (kcal); 4g Total Fat; (53% calories from fat); trace Protein; 8g Carbohydrate; 0mg Cholesterol; 71mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way  
Here's how to make Soft No-Roll Sugar Cookies: Decrease sugar to 1 1/2 cups and butter to 1 1/2 cups. Add 1 egg with the sugar. Substitute 1 teaspoon baking powder for the baking soda. Flatten cookies to 2 inches in diameter. Bake 7 to 9 minutes or until set (cookies will be pale). Cool 1 to 2 minutes before removing from cookie sheet. Store tightly covered.

Nutr. Assoc. : 0 4098 2737 0 0'0 0'0
Recipe By : 
Serving Size : 114         Preparation Time :0:00 
Categories : Chapter 5   Hand-Shaped & Pressed Cookies 

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>3 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>cornstarch</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>cream of tartar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Granulated sugar
Beat sugars, butter, oil and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except granulated sugar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375º. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough until about 1/4 inch thick. Bake 6 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description: "The powdered sugar and cornstarch in these cookies produce a very delicate, tender, melt-in-your mouth cookie."
Copyright: © General Mills, Inc. 1998.

Yield: "114 Cookies"

T(Chill): "2:00"

Per serving: 60 Calories (kcal); 4g Total Fat; (53% calories from fat); trace Protein; 7g Carbohydrate; 0mg Cholesterol; 39mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Make It Your Way
To make Brown Sugar Maple No-Roll Sugar Cookies, substitute 1 cup packed brown sugar for the 1 cup granulated sugar and substitute 2 teaspoons maple extract for the 2 teaspoons vanilla.

* Exported from MasterCook *
Oatmeal Cookies

Recipe By:
Serving Size: 60 Preparation Time: 0:00
Categories: Chapter 4 Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist yellow cake mix</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>quick-cooking oats</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1 1/2</td>
<td></td>
<td>chopped pecans</td>
</tr>
<tr>
<td>1</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Mix cake mix (dry), oats and sugar in large bowl with spoon. Mix oil and eggs; stir into oat mixture thoroughly. Stir in pecans and vanilla.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake about 12 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: © General Mills, Inc. 1998.

Yield: 60 Cookies

Per serving: 105 Calories (kcal); 6g Total Fat; (49% calories from fat); 1g Protein; 13g Carbohydrate; 6mg Cholesterol; 56mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
Measure vegetable oil in a liquid measuring cup instead of a "nested" or dry type of measuring cup for an accurate amount.

Make It Your Way
To make Oatmeal Raisin Cake Mix Cookies substitute raisins for the pecans.

Nutr. Assoc.: 0 20223 0 0 3218 20148 0

* Exported from MasterCook *

Oatmeal Lacies

Recipe By:
Serving Size: 30 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies
Amount  Measure       Ingredient -- Preparation Method
--------  ------------  --------------------------------
       1 1/2           cups  quick-cooking oats
       2/3           cup  packed brown sugar
       1/3           cup  butter or margarine -- melted
       1/4           cup  milk
          2  tablespoons  all-purpose flour
          1  teaspoon  baking powder
          1/8      teaspoon  salt
                      1                     egg

Heat oven to 350º. Grease and flour cookie sheet.* Beat all ingredients in
large bowl with electric mixer on medium speed, or mix with spoon.
Drop dough by level tablespoonsfuls about 3 inches apart onto cookie sheet.
Bake 8 to 10 minutes or until edges are golden brown. Cool 1 to 2 minutes;
remove from cookie sheet to wire rack, using wide, thin-bladed pancake
turner.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.
You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:
"These cookies spread quite a bit, so don't be alarmed when they are
paper-thin and look like lace. The texture of the baked cookie is
delicate and crisp with a wonderful buttery, brown sugar flavor."

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Yield:
"30 Cookies"

Per serving: 57 Calories (kcal); 2g Total Fat; (38% calories from fat); 1g
Protein; 8g Carbohydrate; 7mg Cholesterol; 54mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : *or cover cookie sheet with baking parchment paper. Peel away
parchment paper from cookies when they are cool.

Make It Your Way
Chocolate Oatmeal Lacies look elegant and sophisticated. To make
them, drizzle tops of cookies with 1/2 cup melted semisweet
chocolate. An easy way to drizzle chocolate is to put the melted
chocolate in a small, resealable plastic bag. Snip off a tiny bit
of one corner and gently squeeze the chocolate out through the
hole. Or you can dip a fork or spoon in the melted chocolate and
drizzle a pattern on the cookies.

Nutr. Assoc. : 20223 0 4098 0 0 0 0 0

* Exported from MasterCook *

Recipe By : Special Cookies/Special Diets
Serving Size : 36    Preparation Time :0:00
Categories    : Chapter 8

Page 163
Amount | Measure | Ingredient -- Preparation Method
-------- | -------- | -------------------------------
2/3     | cup      | granulated sugar               
2/3     | cup      | packed brown sugar             
1/2     | cup      | butter or margarine -- softened
1/2     | cup      | unsweetened applesauce         
1/2     | cup      | fat-free, cholesterol-free egg product OR 2 eggs
1 1/2   | teaspoons | ground cinnamon              
1      | teaspoon | baking soda                    
1/2     | teaspoon | baking powder                 
1/2     | teaspoon | salt                           
1 1/2   | teaspoons | vanilla                      
3      | cups      | quick-cooking or old-fashioned oats 
1      | cup      | all-purpose flour              
2/3     | cup      | raisins                        

Heat oven to 375º. Mix all ingredients except oats, flour and raisins in large bowl with spoon. Stir in oats, flour and raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "36 Cookies"

Per serving: 102 Calories (kcal); 3g Total Fat; (25% calories from fat); 2g Protein; 18g Carbohydrate; 0mg Cholesterol; 108mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Applesauce, instead of more butter, adds moistness to these low-fat cookies.

Make It Your Way
Try Oatmeal-Apple Cookies by using chopped, dried apple for the raisins.

Nutr. Assoc. : 0 0 4098 0 3220 0 2130706543 0 0 0 0 0 20223 0 4680

* Exported from MasterCook *

Old-Fashioned Date Drop Cookies
<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>quick-cooking or old-fashioned oats</td>
</tr>
<tr>
<td>1/4</td>
<td></td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>(8 ounce)</td>
<td>package chopped dates</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped pecans</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease cookie sheet. Beat brown sugar, butter, orange peel, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking soda and salt. Stir in dates and pecans.

Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "72 Cookies"

Per serving: 73 Calories (kcal); 3g Total Fat; (39% calories from fat); 1g Protein; 10g Carbohydrate; 5mg Cholesterol; 58mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
For convenience, you can buy dried orange peel, which you can find in the spice section of your supermarket. Or grate several fresh oranges (use just the orange peel; the white part, called pith, is bitter) and freeze the peels in plastic freezer bags for up to 6 months.

Nuts stay fresh much longer if you store them in the freezer. Keep nuts in an airtight container with a lid or in resealable plastic freezer bags.

Nutr. Assoc.: 0 4098 0 0 3218 0 20223 0 0 2662 20148

* Exported from MasterCook *

Old-Fashioned Rum-Raisin Cookies
Amount | Measure | Ingredient -- Preparation Method
--- | --- | ----------------------------------
1 | cup | raisins
1/2 | cup | water
1/4 | cup | rum
3/4 | cup | sugar
1/2 | cup | butter or margarine -- softened
1 | | egg
1 3/4 | cups | all-purpose flour
1/2 | teaspoon | baking soda
1/2 | teaspoon | baking powder
1/4 | teaspoon | salt

Heat raisins, water and rum to boiling in 1-quart saucepan; reduce heat. Simmer uncovered 20 to 30 minutes or until raisins are plump and liquid has evaporated. Cool raisins 30 minutes.

Heat oven to 375º. Beat sugar and butter in large bowl with electric mixer on medium speed about 3 minutes or until fluffy, or mix with spoon. Beat in egg. Stir in remaining ingredients. Stir in raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Remove from cookie sheet to wire rack.

________________________________________

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Yield: "30 Cookies"

Per serving: 94 Calories (kcal); 3g Total Fat; (32% calories from fat); 1g Protein; 14g Carbohydrate; 6mg Cholesterol; 85mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Rum
Rum is made from fermented sugar-cane juice or molasses. Most rum comes from the Caribbean. It is available in light and dark varieties. Light rum is light in both color and flavor, whereas dark rum is richer in color and flavor. Either variety can be used in this recipe.

"I Don't Have That"
1 teaspoon rum extract mixed with 1/4 cup water can be substituted for the rum.

Nutr. Assoc.: 4680 0 0 0 4098 0 0 0 0 0

* Exported from MasterCook *

Orange Madeleines

Recipe By : 
Serving Size : 24 
Preparation Time :0:00

Page 166
**Recipe: Orange Madeleines**

- **Amount** | **Measure** | **Ingredient -- Preparation Method**
- 1 | egg -- separated
- 1/2 cup | granulated sugar
- 1 cup | all-purpose flour
- 1/2 cup | milk
- 2 tablespoons | vegetable oil
- 1 tablespoon | orange-flavored liqueur
- 1 1/2 teaspoons | baking powder
- 1 1/2 teaspoons | grated orange peel
- 1/4 teaspoon | salt
- | Powdered sugar

Heat oven to 375º. Grease and flour twenty-four 3-inch* madeleine mold pan. Beat egg white in small bowl with electric mixer on medium speed until foamy. Beat in 1/4 cup of the granulated sugar, 1 tablespoon at a time; continue beating until very stiff and glossy. Set aside.

Beat remaining 1/4 cup granulated sugar, the egg yolk and remaining ingredients except powdered sugar in medium bowl on high speed 2 minutes, scraping bowl occasionally. Fold in egg white mixture.

Fill molds two-thirds full. Tap pan firmly on counter to remove air bubbles. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from molds to wire rack. Cool completely. Sprinkle with powdered sugar just before serving.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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**Description:**
"Sponge cakes in miniature, French madeleines are baked in shell-shape molds."

**Copyright:**
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**Yield:**
"24 Cookies"

---

**Per serving:** 53 Calories (kcal); 2g Total Fat; (26% calories from fat); 1g Protein; 9g Carbohydrate; 8mg Cholesterol; 58mg Sodium

**Food Exchanges:** 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

**NOTES:** *One 12-mold pan can be used. Bake half of batter; wash, grease and flour pan. Bake remaining batter. Twenty-four-mold pans are also available.

**Cookie Tips**
If you must bake the recipe in 2 batches, don't let the batter sit any longer than it has to, or the second batch will not be as tender as the first.

**Make It Your Way**
Attractive pink-colored Cherry Madeleines or Berry Madeleines are made by using maraschino cherry juice or raspberry-flavored
Orange Slices

Recipe By : 
Serving Size : 72    Preparation Time :0:00
Categories : Celebrate with Cookies          Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>2 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>cream of tartar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Orange sugar -- see Notes</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Frosting -- (recipe follows)</td>
</tr>
</tbody>
</table>

**FROSTING**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>(about) half-and-half</td>
</tr>
</tbody>
</table>

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in orange peel, vanilla and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375º. Roll half of dough at a time 1/8 inch thick on lightly floured surface. Cut into 3-inch rounds; cut rounds in half. Place on ungreased cookie sheet. Sprinkle with orange sugar. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Place Frosting in decorating bag with #3 writing tip. Pipe on cookies to outline orange segments.

**FROSTING:**

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield: "72 Cookies"
T(Chill): "1:00"

Per serving: 65 Calories (kcal); 3g Total Fat; (37% calories from fat); 1g
NOTES : Cookie Tips
"Sanding" sugar is coarse decorating sugar that is often seen on bakery-made cookies and pastries. It can be purchased at gourmet food stores, cake decorating supply stores and from gourmet food and equipment catalogs.

Here's how to make your own orange-colored granulated sugar: Pour 1/2 cup granulated sugar into a resealable plastic bag. Add 3 drops red food color and 2 drops yellow food color into sugar. Seal bag. Knead bag with fingers until sugar turns orange.

Make It Your Way
Lemon Slices or Lime Slices can be made by substituting 2 teaspoons grated lemon or lime peel for the orange peel and yellow or green sanding sugar for the orange.

Orange-Almond Biscotti

Recipe By :
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>1/2 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>slivered almonds -- toasted (see Notes) and chopped</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat sugar, butter, orange peel and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in almonds. Divide dough in half. Shape each half into rectangle, 10 × 3 inches, on ungreased cookie sheet.

Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet 15 minutes. Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.

Bake about 15 minutes or until crisp and light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Per serving: 86 Calories (kcal); 3g Total Fat; (32% calories from fat); 2g Protein; 13g Carbohydrate; 15mg Cholesterol; 62mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
To toast nuts, bake uncovered in ungreased shallow pan in 350º oven about 10 minutes, stirring occasionally, until golden brown.
Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

When grating orange peel, be sure to grate only the orange part of the skin. The white part, or pith, is very bitter.

Make It Your Way
To make Orange-Cashew Biscotti; just substitute cashews for the almonds.

Nutr. Assoc.: 0 222 0 3218 0 0 0 4982

Recipe By: Orange-Almond Pillows
Serving Size: 24 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>blanched whole almonds -- ground</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Orange Glaze -- (recipe follows)</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>3</td>
<td>teaspoons</td>
<td>orange juice (3 to 4 teaspoons)</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease and flour cookie sheet, or cover with cooking parchment paper. Mix ground almonds and orange peel; set aside. Beat egg white in medium bowl with electric mixer on high speed until stiff but not dry. Gradually beat in powdered sugar. Beat on high speed about 3 minutes or until slightly stiff. Fold almond mixture into egg white mixture (mixture will be stiff).

Roll dough into rectangle, 9 x 6 inches, on cloth-covered surface generously dusted with powdered sugar. Cut into 1 1/2-inch squares. Place 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until set and very light brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Orange Glaze.

ORANGE GLAZE:
Mix all ingredients until smooth and thin enough to drizzle.
Outrageous Double Chocolate-White Chocolate Chunk Cookies

Recipe By :  
Serving Size : 24  Preparation Time :0:00  
Categories : Chapter 1  Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(24 ounce) package</td>
<td>semisweet chocolate chips (4 cups)</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>2 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>(6 ounce) package</td>
<td>white baking bars -- cut into 1/4- to 1/2-inch chunks</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>pecan or walnut halves</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Heat 1 1/2 cups of the chocolate chips in 1-quart saucepan over low heat, stirring constantly, until melted. Cool to room temperature, but do not allow chocolate to become firm.

Beat butter, brown sugar and vanilla in large bowl with electric mixer on medium speed until light and fluffy. Beat in eggs and melted chocolate until light and fluffy. Stir in flour, baking soda and salt. Stir in remaining 2 1/2 cups chocolate chips, the white baking bar chunks and pecan halves.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2
inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until set (centers will appear soft and moist). Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"These gourmet cookies are great to give as a gift in a decorative tin. If you don't have a tin, just stack about 6 to 8 cookies and wrap in colored or clear plastic wrap and tie the top with a pretty ribbon or bow."

Copyright:
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Yield:
"24 Cookies"

Per serving: 362 Calories (kcal); 22g Total Fat; (52% calories from fat); 4g Protein; 42g Carbohydrate; 36mg Cholesterol; 220mg Sodium

Food Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 4 1/2 Fat; 2 Other Carbohydrates

NOTES : "I Don't Have That"
If you don't have any pecan or walnuts, you can leave them out or use a cup of dried cherries, raisins or chocolate chips instead.

Nutr. Assoc. : 4886 222 0 0 3218 0 0 0 0 4431

* Exported from MasterCook *

Palmiers

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>(17 1/4 ounce) package frozen puff pastry (1 sheet) -- thawed</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup sugar</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>ounce semisweet baking chocolate -- melted</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 375º. Lightly grease cookie sheet. Sprinkle sugar over kitchen counter or breadboard. Roll pastry into 1/8-inch-thick rectangle, 12 × 9 1/2 inches, on sugared surface. Mark a line lengthwise down center of rectangle. Fold long sides of rectangle toward center line, leaving 1/4 inch uncovered at center. Fold rectangle lengthwise in half to form strip, 12 × 2 1/2 inches, lightly pressing pastry together.

Cut strip crosswise into 1/4-inch slices. Coat both sides of slices with 1/2 cup sugar. Place about 2 inches apart on cookie sheet. Bake 8 to 10 minutes, turning after 5 minutes, until cookies begin to turn golden brown. Immediately remove from cookie sheet to wire rack.

Cool completely. Dip ends of cookies into melted chocolate. Place on waxed paper until chocolate is firm.
Mark a line lengthwise down center of dough.
Fold long sides toward center line, leaving 1/4 inch at center.
Fold dough in half lengthwise to form strip.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"This fun-to-make treat, made with frozen puff pastry, means "palm leaves" in French."

Copyright:
© General Mills, Inc. 1998."

Yield:
"30 Cookies"

Per serving: 63 Calories (kcal); 3g Total Fat; (48% calories from fat); 1g Protein; 8g Carbohydrate; 0mg Cholesterol; 21mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Puff Pastry
Puff pastry is a great product to keep on hand in your freezer. Besides being used for making cookies, it can be used for making strudels, tart shells and pastry-wrapped appetizers or entrées.

Nutr. Assoc.: 0 26911 0 1353

* Exported from MasterCook *

Pastel Mint Drops

Recipe By:
Serving Size: 60 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped party mints (pastel mint candies)</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat sugar, oil, eggs and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in candies.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "60 Cookies"

Per serving: 52 Calories (kcal); 2g Total Fat; (37% calories from fat); 1g Protein; 7g Carbohydrate; 6mg Cholesterol; 36mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
Pastel mint candies are those little pillow-shaped mints that come in very light, pastel shades of pink, yellow and green. They are commonly served at bridal and baby showers and weddings along with mixed nuts. Look for them in the candy aisle in your supermarket.

Chop the mints quickly by using a food processor, or place mints in a resealable plastic bag and pound gently with a rolling pin until they look coarsely chopped.

Nutr. Assoc.: 0 0 3218 0 0 0 0 5866

* Exported from MasterCook *

Peach Triangles

Recipe By: 
Serving Size: 48 Preparation Time: 0:00
Categories: Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>teaspoons</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Peach Filling -- (recipe follows)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sugar</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>peach preserves</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>finely chopped dried peaches</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat 1 cup sugar, the shortening and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Prepare Peach Filling.
Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 3-inch rounds. Place 1 level teaspoon filling on center of each round. Bring three sides of each round together at center to form triangle. Pinch edges together to form 3 slight ridges. Place on ungreased cookie sheet. Sprinkle with sugar. Bake 9 to 12 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

**PEACH FILLING:**

Mix ingredients until spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:

"48 Cookies"

---

Per serving: 72 Calories (kcal); 2g Total Fat; (29% calories from fat); 1g Protein; 12g Carbohydrate; 8mg Cholesterol; 31mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

When using fruit preserves as a filling, the thicker the better to prevent the filling from running out while the cookies are baking.

Make It Your Way

Cherry Triangles are a special treat for Valentine's Day.
Substitute cherry preserves for the peach.

Nutr. Assoc. : 0 0 3218 0 0 0 2130706543 0 0 0 0 3137

* Exported from MasterCook *

**Peanut Butter and Jam Bars**

Recipe By :

Serving Size : 32  Preparation Time :0:00

Categories : Chapter 3  Kid Cookies

<table>
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<tr>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>peanut butter</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>red raspberry jam</td>
</tr>
</tbody>
</table>

_VANILLA DRIZZLE_  
(recipe follows)
2 tablespoons butter or margarine
1 cup powdered sugar
1 teaspoon vanilla
3 teaspoons hot water (3 to 4 teaspoons)

Heat oven to 350º. Beat sugars, shortening, peanut butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder.


VANILLA DRIZZLE:

Melt butter in 1-quart saucepan over low heat; remove from heat. Stir in powdered sugar and vanilla. Stir in hot water, 1 teaspoon at a time, until smooth and thin enough to drizzle.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"32 Bars"

Per serving: 131 Calories (kcal); 6g Total Fat; (41% calories from fat); 2g Protein; 18g Carbohydrate; 6mg Cholesterol; 70mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

Serving Ideas: Everyone will like these cookies when served with a glass of milk for the kids and a cup of coffee for the adults.

NOTES: "I Don't Have That"
Feel free to use whichever preserve you have on hand. Kids would love these bars with grape jelly. In fact, any jam, jelly or preserve will work.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 4684 2130706543 0 0 4098 0 0 1582

* Exported from MasterCook *

Peanut Butter and Jelly Bars

Recipe By :
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist French vanilla cake mix</td>
</tr>
</tbody>
</table>
1/2 cup butter or margarine -- softened
1 egg
1 (12 ounce) jar strawberry jelly (about 1 cup)
1 (10 ounce) package peanut butter chips

Heat oven to 375º. Grease rectangular pan, 13 × 9 × 2 inches. Mix cake mix (dry), butter and egg in large bowl with spoon (mixture will be stiff). Press evenly in pan, flouring fingers if necessary.

Microwave jelly in microwavable bowl uncovered on Medium (50%) 1 minute. Spread evenly over mixture in pan to within 1/2 inch of edges. Sprinkle peanut butter chips over jelly.

Bake 25 to 30 minutes or until golden brown around edges. Cool completely. Cut into 8 rows by 4 rows. For easier cutting, use sharp or wet knife.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"Shake out the brown bag blues! Your kids will smile at lunchtime when you include 1 or 2 of these yummy bars in their lunch bag."

Copyright: "© General Mills, Inc. 1998."

Yield: "32 Bars"

Per serving: 167 Calories (kcal); 7g Total Fat; (35% calories from fat); 2g Protein; 25g Carbohydrate; 6mg Cholesterol; 162mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 1/2 Other Carbohydrates

NOTES : "I Don't Have That"
Any flavor of jam, jelly or preserves can be used in this recipe.

* Exported from MasterCook *

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>peanut butter</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Page 177
Heat oven to 375º. Beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.

Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten slightly in crisscross pattern with fork or potato masher dipped into granulated sugar. Bake 9 to 10 minutes or until light brown. Cool 5 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"Good, ol'-fashioned peanut butter cookies are an enduring favorite."

Copyright:
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Yield:
"30 Cookies"

Per serving: 102 Calories (kcal); 6g Total Fat; (48% calories from fat); 2g Protein; 12g Carbohydrate; 6mg Cholesterol; 99mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
For even more peanut butter flavor, check out our Rich Peanut Butter Chip Cookies variation below or Peanut Butter Hidden Middles (see recipe).

Either smooth or chunky peanut butter can be used for these cookies. The difference between the two is the amount of processing. Smooth peanut butter is processed until no peanut pieces remain.

Make It Your Way
To make Rich Peanut Butter Chip Cookies, omit granulated sugar and use all brown sugar (1 cup) and omit shortening and use all butter (1/2 cup total). After you stir in the flour, baking soda, baking powder and salt, stir in 1 cup peanut butter chips. Shape dough into balls as directed. Dip tops of balls into sugar but do not flatten. Bake as directed.

Nutr. Assoc.: 0 0 0 4098 0 0 0 0 0 0 0 0

* Exported from MasterCook *

Peanut Butter Hidden Middles

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount Measure Ingredient -- Preparation Method
----- ------ --------------
1 (1 pound 1.5 ounce) pouch Betty Crocker® peanut butter cookie mix
1/3 cup vegetable oil
1 egg
36 miniature marshmallows
12 one-inch chocolate-covered peanut butter cup candies
12 chocolate-covered peanut-buttery candy balls (about 1/2 inch in diameter)
Sugar

Heat oven to 375º. Empty cookie mix into large bowl. Break up lumps in mix with spoon. Stir in oil and egg until soft dough forms.

Divide dough into thirds. Shape one-third dough by tablespoonfuls around 3 miniature marshmallows. Shape one-third dough by tablespoonfuls around 1 peanut butter cup. Shape one-third dough by tablespoonfuls around 1 candy ball. Roll each ball in sugar. Place about 2 inches apart on ungreased cookie sheet. Bake 7 to 9 minutes or until light golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"Kids of all ages will love finding a "hidden" surprise in the middle of these cookies. Starting with a cookie mix makes it so convenient."

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Yield: "36 Cookies"

* Exported from MasterCook *

Recipe By:
Serving Size: 16
Preparation Time: 0:00
Categories: Chapter 2

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
2/3 cup    granulated sugar

Peanut Butter Swirl Brownies

Recipe By:
Serving Size: 16
Preparation Time: 0:00
Categories: Chapter 2

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
2/3 cup    granulated sugar

Page 179
1/2 cup packed brown sugar
1/2 cup butter or margarine -- softened
2 tablespoons milk
2 eggs
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/4 cup creamy peanut butter
1/3 cup peanut butter chips
1/3 cup baking cocoa
1/3 cup semisweet chocolate chips

Heat oven to 350º. Grease square pan, 9 × 9 × 2 inches. Beat sugars, butter, milk and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Divide batter in half (about 1 cup plus 2 tablespoons for each half). Stir peanut butter and peanut butter chips into one half. Stir cocoa and chocolate chips into remaining half.

Spoon chocolate batter into pan in 8 mounds in checkerboard pattern. Spoon peanut butter batter between mounds of chocolate batter. Gently swirl through batters with knife for marbled design.

Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 4 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"16 Brownies"

Per serving: 203 Calories (kcal); 11g Total Fat; (45% calories from fat); 4g Protein; 25g Carbohydrate; 24mg Cholesterol; 154mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates

NOTES:
Cookie Tips
The "hills" created when the knife is drawn through the batter to make a swirl effect level off while the brownies bake.

"I Don't Have That"
No peanut butter chips on hand? Butterscotch will work just as well and taste great too.
Nutr. Assoc. : 0 0 4098 0 3218 0 0 0 26964 4393 2727 4886

* Exported from MasterCook *

Peanut Butter-Brickle Chip Bars

Recipe By : Fix 'Em with a Mix
Serving Size : 60    Preparation Time :0:00
Categories : Chapter 4

Page 180
### Peanut Butter-Chocolate Chip Cookies

**Recipe By:**

**Serving Size:** 54  
**Preparation Time:** 0:00  
**Categories:** Chapter 4  
**Nutritional Information:**  
- Calories: 119 (kcal)  
- Total Fat: 6g (46% calories from fat)  
- Protein: 2g  
- Carbohydrate: 15g  
- Cholesterol: 12mg  
- Sodium: 88mg  
- Food Exchanges: 0 Grain (Starch), 0 Lean Meat, 0 Vegetable, 0 Fruit, 1 Fat, 1 Other Carbohydrates

**Notes:**  
- Cookie Tips:  
  - Almond brickle chips can become rancid, so be sure to do a "taste-test" before adding them to your recipe. Store brickle chips in the freezer to prevent them from becoming rancid.  
  - There's a handy little tool called an offset spatula or spreader. The "spreader" part has a bend in it, making it very easy to frost bars in pans. This little gem is inexpensive and can be found in large department stores or specialty cookware stores.

**Nutr. Assoc.:** 0 2995 0 3218 5289 4886

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<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist devil's food or white cake mix</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
</tbody>
</table>

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Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

**Copyright:**  
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**Yield:** 60 Bars
Heat oven to 375º. Beat half of the cake mix (dry), the water, butter, peanut butter and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix and the chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes (centers will be soft). Cool 1 minute; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"Cake mix cookies tend to be sweeter than cookies made from scratch."

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Yield: "54 Cookies"

Per serving: 99 Calories (kcal); 5g Total Fat; (45% calories from fat); 2g Protein; 13g Carbohydrate; 7mg Cholesterol; 101mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES: Make It Your Way
Making these cookies into a pan of Peanut Butter-Chocolate Chip Bars is easy: Grease and flour a jelly roll pan, 15 1/2 x 10 1/2 x 1 inch and spread dough in the pan. Bake about 20 minutes. Cool completely. Cut into 6 rows by 5 rows.

Nutr. Assoc.: 890 0 4098 0 3218 4886

* Exported from MasterCook *

Peanut Butter-Marshmallow Treats

Recipe By:
Serving Size: 36
Preparation Time: 0:12
Categories: Chapter 8 Special Cookies/Special Diets

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<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>32</td>
<td>large</td>
<td>marshmallows</td>
</tr>
<tr>
<td></td>
<td>OR</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>miniature marshmallows</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>5</td>
<td>cups</td>
<td>Reese's® Peanut Butter Puffs® cereal</td>
</tr>
</tbody>
</table>

Spray square pan, 9 x 9 x 2 inches, with cooking spray. Heat marshmallows and butter in 3-quart saucepan over low heat, stirring constantly, until
marshmallows are melted and mixture is smooth; remove from heat. Stir in vanilla.

Stir in half of the cereal at a time until evenly coated. Press in pan; cool. Cut into 6 rows by 6 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"Not only are these treats eggless, but they're low in fat too!"

Copyright: "© General Mills, Inc. 1998."

Yield: "36 Squares"

Pecan Crisps

Recipe By :  
Serving Size : 48 Preparation Time :0:00 
Categories : Chapter 6 Rolling in Dough

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>very finely chopped pecans</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1/2</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Mix sugar and pecans in large bowl; reserve 3/4 cup. Beat butter, vanilla and eggs into remaining sugar mixture with electric mixer on low speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll dough into rectangle, 18 x 13 inches, on lightly floured surface. Sprinkle with reserved sugar mixture. Press sugar mixture into dough with rolling pin. Cut dough diagonally every 2 inches in both directions with pastry wheel or knife to form diamonds. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Immediately remove from cookie sheet to wire rack.
Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: © General Mills, Inc. 1998.
Yield: "48 Cookies"

Per serving: 80 Calories (kcal); 3g Total Fat; (30% calories from fat); 1g Protein; 13g Carbohydrate; 8mg Cholesterol; 54mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
You have several surface choices when rolling out cookie dough. You can use your countertop, a large cutting board, a marble slab, a pastry cloth or waxed paper.

"I Don't Have That"
Out of pecans? Make Almond Crisps by substituting finely chopped almonds and almond extract for the pecans and vanilla extract.

Nutr. Assoc. : 0 20148 4098 0 3218 0 0 0

* Exported from MasterCook *

Pecan Pie Squares

Recipe By : 
Serving Size : 60 Preperation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

PECAN FILLING

4 eggs -- slightly beaten
1 1/2 cups sugar
1 1/2 cups corn syrup
3 tablespoons butter or margarine -- melted
1 1/2 teaspoons vanilla
2 1/2 cups chopped pecans

Heat oven to 350º. Grease jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Beat flour, butter, sugar and salt in large bowl with electric mixer on low speed until crumbly (mixture will be dry). Press firmly in pan. Bake about 20 minutes or until light golden brown.

Pour Filling over baked layer; spread evenly. Bake about 25 minutes or until filling is set. Cool completely. Cut into 10 rows by 6 rows.
PECAN FILLING:
Mix all ingredients except pecans in large bowl until well blended. Stir in pecans.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"A real Southern-style taste treat—the flavor of pecan pie without having to roll out the dough!"

Copyright:
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Yield:
"60 Squares"

T(Bake):
"0:45"

Per serving: 133 Calories (kcal); 7g Total Fat; (42% calories from fat); 1g Protein; 18g Carbohydrate; 12mg Cholesterol; 65mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way
Walnut Pie Squares are just as delicious and are made by substituting walnuts for the pecans.

* Exported from MasterCook *

Pineapple Puffs

Recipe By : 
Serving Size : 78 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
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<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>sour cream</td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>plain yogurt</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>1</td>
<td>(8 ounce) can</td>
<td>crushed pineapple in juice -- undrained</td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped almonds</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

VANILLA GLAZE
2     cups    powdered sugar
1     teaspoon vanilla
2     tablespoons milk (2 to 3 tablespoons)
Heat oven to 375º. Beat sugar, butter, sour cream, egg and pineapple in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, vanilla and salt. Stir in almonds.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Spread with Vanilla Glaze.

VANILLA GLAZE:
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: © General Mills, Inc. 1998.
Yield: "78 Cookies"

Per serving: 55 Calories (kcal); 2g Total Fat; (34% calories from fat); 1g Protein; 8g Carbohydrate; 6mg Cholesterol; 44mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
White glazes and frosting that call for milk will look whiter and less translucent if you use whole milk, half-and-half or cream.

Make It Your Way
To make Coconut Pineapple Puffs, substitute 1/2 cup coconut for the almonds in the cookie dough. To add to the tropical flavor, substitute rum extract for the vanilla in both the cookie and glaze.

Nutr. Assoc.: 2130706543 222 0 0 2130706543 0 0 0 0 0 0 20020 2130706543 0 0 0 0 4039

* Exported from MasterCook *

Pistachio-Chocolate Checkers

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
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<tr>
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<th>Measure</th>
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</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2 2/3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>baking cocoa</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>milk</td>
</tr>
</tbody>
</table>
1/4 cup finely chopped pistachio nuts
2 drops green food color, if desired (2 to 3 drops)

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Divide dough in half. Stir cocoa and milk into one half. Stir nuts and food color into other half.

Pat chocolate dough into rectangle, 6 × 5 inches. Cut crosswise into 8 strips, 3/4 inch wide. Repeat with pistachio dough. Place 2 strips of each color of dough side by side, alternating colors. Top with 2 strips of each dough, alternating colors to create checkerboard. Gently press strips together. Repeat with remaining strips to make second rectangle. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375º. Cut rectangles crosswise into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "36 Cookies"
T(Chill): "2:00"

Per serving: 107 Calories (kcal); 6g Total Fat; (47% calories from fat); 1g Protein; 13g Carbohydrate; 5mg Cholesterol; 76mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Pistachios
Pistachios are the greenish nuts of an Eurasian tree that is part of the cashew family.

"I Don't Have That"
When there aren't any pistachios in your cupboard, replace them with pecans and eliminate the green food coloring.

Nutr. Assoc.: 0 4098 0 0 0 2727 0 1139 2130706543

* Exported from MasterCook *

Pizzelles

Recipe By : 
Serving Size : 42 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

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<tbody>
<tr>
<td>2 cups</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 cup</td>
<td>cup</td>
<td>sugar</td>
</tr>
</tbody>
</table>

Page 187
Heat pizzelle iron according to manufacturer's directions. Mix all
ingredients in a medium bowl. Drop 1 tablespoon batter onto heated
pizzelle iron; close. Cook about 30 seconds or until golden brown.
Carefully remove pizzelle from iron. Cool on wire rack. Repeat for each
goose.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:
"These Italian cookies are wafer-thin and lightly flavored with anise.
They are cooked in a hot pizzelle iron, also known as a "cialde"
iron."

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Yield:
"42 Cookies"

Per serving: 76 Calories (kcal); 4g Total Fat; (44% calories from fat); 1g
Protein; 9g Carbohydrate; 18mg Cholesterol; 44mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips
If you work quickly, pizzelles can be rolled into a cone shape and
used as ice-cream cones. Or if you prefer, roll the cookies into
cylinders and fill with pastry or whipped cream.

Nutr. Assoc. : 0 0 4098 2130706543 0 0 3218

* Exported from MasterCook *

Poppy Drop Cookies

Recipe By : 
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
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<th>Amount</th>
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<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>egg</td>
</tr>
<tr>
<td>1 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>poppy seed</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>POPPY SEED GLAZE</td>
</tr>
</tbody>
</table>

Page 188
2 tablespoons milk  
1 teaspoon poppy seed  
1/2 teaspoon vanilla  

Heat oven to 375º. Beat sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, poppy seed, baking powder and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Drizzle with Poppy Seed Glaze.

POPPY SEED GLAZE:
Mix all ingredients until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:  
"24 Cookies"

Per serving: 171 Calories (kcal); 8g Total Fat; (43% calories from fat); 1g Protein; 23g Carbohydrate; 8mg Cholesterol; 135mg Sodium  
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips  
If you're not wild about poppy seeds, just leave them out of the cookie dough and glaze. What you will have then is a nice little butter cookie with a vanilla glaze.

Poppy Seed  
When you use poppy seeds in a recipe, you might find it interesting to know that it takes about 900,000 seeds to equal 1 pound! The tiny seeds come from the poppy plant.

Nutr. Assoc. : 0 4098 0 0 1156 0 0 2130706543 0 0 0 0 1156 0

* Exported from MasterCook *

Pumpkin-Spice Bars

Recipe By :  
Serving Size : 48 Preparation Time :0:00  
Categories : Chapter 2 Super Bars and Brownies

Amount Measure Ingredient -- Preparation Method
-------- ------------ --------------------------------
4   eggs
2   cups sugar
1   cup vegetable oil
1   (15 ounce) can pumpkin
2   cups all-purpose flour
Heat oven to 350º. Grease jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Mix eggs, sugar, oil and pumpkin in large bowl with spoon. Stir in flour, baking powder, cinnamon, baking soda, salt, ginger and cloves. Stir in raisins.


Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description: "All the spices of pumpkin pie in a wonderfully moist bar."
Copyright: "© General Mills, Inc. 1998."
Yield: "48 Bars"

Per serving: 155 Calories (kcal); 8g Total Fat; (43% calories from fat); 2g Protein; 21g Carbohydrate; 18mg Cholesterol; 94mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
Keep the bars moist by storing in a tightly covered container.

"I Don't Have That"
Use 2 1/2 teaspoons pumpkin pie spice instead of cinnamon, ginger and cloves.

Nutr. Assoc. : 3218 0 0 0 0 0 0 615 4680 2130706543 0 0 0 0 0 0 4098 0

* Exported from MasterCook *

Raspberry Logs

Recipe By : Serving Size : 48 Preparation Time :0:00 Categories : Chapter 6 Rolling in Dough
### Amount | Measure | Ingredient -- Preparation Method
--- | --- | ---
1 | cup | granulated sugar
1/2 | cup | butter or margarine
1/4 | cup | shortening
2 | teaspoons | vanilla
2 | 1/4 cups | all-purpose flour
1/2 | cup | ground walnuts
1 | 1/4 teaspoon | baking powder
1/2 | teaspoon | salt
1 | 1/2 cup | raspberry preserves

**Powdered sugar**

Beat granulated sugar, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, walnuts, baking powder and salt. Cover and refrigerate about 3 hours or until firm.

Heat oven to 375º. Roll half of dough at a time into 12-inch square on floured cloth-covered surface. Cut into rectangles, 2 × 3 inches. Spoon 1/2 teaspoon preserves along one 3-inch side of each rectangle to within 1/4 inch of edge. Fold dough over preserves, beginning at 3-inch side. Seal edges with fork. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Roll in powdered sugar while warm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

**Copyright:**
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**Yield:**
"48 Cookies"

**T(Chill):**
"4:00"

---

Per serving: 81 Calories (kcal); 4g Total Fat; (41% calories from fat); 1g Protein; 11g Carbohydrate; 8mg Cholesterol; 47mg Sodium

**Food Exchanges:** 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

**NOTES :**

Cookie Tips
- Dust the dough, rolling pin and work surface with just enough flour to keep the dough from sticking because excess flour makes cookies tough. Dough that is very sticky can be rolled between sheets of waxed paper.

"I Don't Have That"
- You can easily replace raspberry preserves with strawberry preserves, and if you prefer pecans, use them instead of walnuts.

Nutr. Assoc. : 0 4098 0 0 3218 0 26786 0 0 4684 0

* Exported from MasterCook *
Recipe By: 
Serving Size: 48 Preparation Time: 0:00
Categories: Chapter 8 Special Cookies/Special Diets

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>(10 ounce) package</td>
<td>frozen sweetened raspberries -- thawed and undrained</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>orange juice</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>cornstarch</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>miniature semisweet chocolate chips</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat flour, sugar and butter with electric mixer on medium speed, or mix with spoon. Press in bottom of ungreased rectangular pan, 13 × 9 × 2 inches. Bake 15 minutes.

Mix raspberries, orange juice and cornstarch in 1-quart saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Cool 10 minutes. Sprinkle chocolate chips over baked layer. Spoon raspberry mixture over chocolate chips; spread carefully.

Bake about 20 minutes or until raspberry mixture is set. Refrigerate until chocolate is firm. Cut into 8 rows by 6 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: © General Mills, Inc. 1998.
Yield: "48 Bars"
T(Bake): "0:30"

Per serving: 76 Calories (kcal); 4g Total Fat; (44% calories from fat); 1g Protein; 10g Carbohydrate; 0mg Cholesterol; 34mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
As melted chocolate becomes firm, it loses its shine and becomes more dull, but it still tastes yummy.

Make It Your Way
For a tangy kick, try Cran-Raspberry-Chocolate Bars. Substitute cranberry juice for the orange juice.

Nutr. Assoc.: 0 0 4098 1233 0 0 741

* Exported from MasterCook *

Rocky Road Bars
Page 192
Recipe By : 
Serving Size : 24  Preparation Time : 0:00
Categories : Chapter 4                      Fix 'Em with a Mix

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist milk chocolate cake mix</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- melted</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>water</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>miniature marshmallows</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>Betty Crocker® Rich &amp; Creamy chocolate ready-to-spread frosting</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease and flour rectangular pan, 13 × 9 × 2 inches. Mix half of the cake mix (dry), the butter, brown sugar, water and eggs in large bowl with spoon until smooth. Stir in remaining cake mix and the nuts. Spread in pan.

Bake 20 minutes; sprinkle with marshmallows. Bake 10 to 15 minutes or until marshmallows are puffed and golden.

Microwave frosting in microwavable bowl uncovered on High 15 seconds. Drizzle over bars. Cool completely. For easier cutting, use plastic knife dipped in hot water. Cut into 6 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: 
"24 Bars"

Per serving: 198 Calories (kcal); 10g Total Fat; (42% calories from fat); 3g Protein; 27g Carbohydrate; 16mg Cholesterol; 209mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES : Make It Your Way
Expect rave reviews when you make Chocolate-Chip Rocky Road Bars. Sprinkle 1 cup semisweet chocolate chips on the bars before sprinkling with the marshmallows. Continue as directed.

"I Don't Have That"
Devil's food, German chocolate or chocolate fudge flavors can be substituted for the milk chocolate flavored mix.

Nutr. Assoc. : 0 4098 0 0 3218 0 4150 1163 0

* Exported from MasterCook *
Rocky Road Cookies

Recipe By:
Serving Size: 48
Preparation Time: 0:00
Categories: Chapter 3 Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>semisweet chocolate chips</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1</td>
<td>1/2 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td>(about) miniature marshmallows</td>
</tr>
</tbody>
</table>

Melt 1/2 cup of the chocolate chips and the butter in 1-quart saucepan over low heat, stirring occasionally, until smooth; remove from heat. Cool slightly.

Heat oven to 400º. Mix melted chocolate mixture, flour, sugar, baking powder, vanilla, salt and eggs in large bowl with spoon. Stir in nuts and remaining 1/2 cup chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Press 1 marshmallow into center of each cookie. Bake 8 to 12 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "48 Cookies"

Per serving: 87 Calories (kcal); 5g Total Fat; (47% calories from fat); 1g Protein; 11g Carbohydrate; 8mg Cholesterol; 42mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips

Beginner cookie makers can help with this recipe by pressing the marshmallows into the cookie dough.

Make It Your Way
Try using colored or the fun seasonal-shaped miniature marshmallows in place of the little white ones.

Nutr. Assoc.: 4886 4098 0 0 0 0 0 3218 0 4150

* Exported from MasterCook *
Rolled Sugar Cookies

Recipe By:

Serving Size: 60  Preparation Time: 0:00

Categories: Chapter 4  Fix 'Em with a Mix

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>package</td>
<td>Betty Crocker® SuperMoist yellow cake mix</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla, almond extract or lemon extract</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td>White or colored granulated sugar</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat half of the cake mix (dry), the shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix.

Divide dough into 4 equal parts. Roll each part 1/8 inch thick on lightly floured cloth-covered surface with cloth-covered rolling pin. Cut into desired shapes; sprinkle with sugar. Place 2 inches apart on ungreased cookie sheet.

Bake 5 to 7 minutes or until light brown. Cool slightly; remove from cookie sheet to wire rack.

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Yield: 60 Cookies

Per serving: 59 Calories (kcal); 3g Total Fat; (50% calories from fat); trace Protein; 7g Carbohydrate; 3mg Cholesterol; 67mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES:

Cookie Tips
To make the Southwestern-style blankets, cut dough into 2 1/2 × 4 1/2-inch rectangles. Press fork on each end of rectangle to create fringe. Sprinkle unbaked dough with colored sugar to form designs. Add more designs after cookies are completely cooled by using tubes of colored gels.

Make your own colored granulated sugar! Put 1/4 to 1/2 cup granulated sugar into a resealable plastic bag and add 1 to 3 drops of desired food color; seal bag. "Smoosh," or knead, the bag around until all of the sugar is tinted.

Nutr. Assoc.: 0 0 4098 5403 0 0

* Exported from MasterCook *
Recipe By : 
Serving Size : 24    Preparation Time :0:00
Categories : Celebrate with Cookies          Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1/2 tablespoon</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>1/2 teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>1/2 cup</td>
<td>egg</td>
</tr>
<tr>
<td>1</td>
<td>1/2 cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>OR</td>
<td>1/2 cup</td>
<td>water</td>
</tr>
<tr>
<td>1</td>
<td>1/2 cup</td>
<td>milk</td>
</tr>
<tr>
<td>1</td>
<td>1 tablespoon</td>
<td>vegetable oil</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vegetable oil Rosette Glaze -- (recipe follows)</td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td>Powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>1/2 cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>3</td>
<td>1/2 tablespoons</td>
<td>milk</td>
</tr>
<tr>
<td>1/2</td>
<td>1/2 teaspoon</td>
<td>grated orange or lemon peel</td>
</tr>
<tr>
<td>OR</td>
<td>1/2 teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>OR</td>
<td>1/4 teaspoon</td>
<td>almond extract</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Food color, if desired</td>
</tr>
</tbody>
</table>

Beat granulated sugar, salt and egg in deep 1 1/2-quart bowl with electric mixer on medium speed. Beat in flour, water and 1 tablespoon oil until smooth. Heat oil (2 to 3 inches) in 3-quart saucepan over medium-high heat to 400º.

Heat rosette iron before making each cookie by placing in hot oil 1 minute. Tap excess oil from iron onto paper towel. Dip hot iron into batter just to top edge (do not go over top). Fry about 30 seconds or until golden brown. Immediately remove rosette. Invert onto paper towel to cool. Just before serving, dip rosettes into Rosette Glaze, or sprinkle with powdered sugar.

ROSETTE GLAZE:
Mix all ingredients until smooth.

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Yield: "24 Cookies"

Per serving: 50 Calories (kcal); 1g Total Fat; (15% calories from fat); 1g Protein; 10g Carbohydrate; 8mg Cholesterol; 48mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1/2
Rum-Raisin Sandwich Cookies

Recipe By :  
Serving Size : 36  Preparation Time :0:00
Categories : Chapter 1                       Chapter 5
Easy Drop Cookies               Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1/4 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>cream of tartar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>raisins -- finely chopped</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Rum Frosting -- (recipe follows)</td>
</tr>
</tbody>
</table>

RUM FROSTING

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cups</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>rum extract</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>milk</td>
</tr>
</tbody>
</table>

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cream of tartar. Stir in raisins. Divide dough in half. Shape each half into roll, 10 inches long. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375º. Cut rolls into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 7 to 9 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Spread about 1 teaspoon frosting between bottoms of pairs of cookies.

RUM FROSTING:  
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Russian Tea Cakes

Recipe By
Serving Size: 48 Preparation Time: 0:00
Categories: Chapter 5 Hand-Shaped & Pressed Cookies

Amount Measure Ingredient -- Preparation Method
-------- ------------ --------------------------------
1 cup butter or margarine -- softened
1/2 cup powdered sugar
1 teaspoon vanilla
t
2 1/4 cups all-purpose flour
1/4 teaspoon salt
3/4 cup finely chopped nuts

Powdered sugar

Heat oven to 400º. Beat butter, 1/2 cup powdered sugar and the vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Stir in nuts.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 9 minutes or until set but not brown. Immediately remove from cookie sheet; roll in powdered sugar. Cool completely on wire rack. Roll in powdered sugar again.

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Yield: "48 Cookies"

Per serving: 74 Calories (kcal); 5g Total Fat; (61% calories from fat); 1g Protein; 6g Carbohydrate; 0mg Cholesterol; 56mg Sodium
NOTES : Cookie Tips
These rich little cookies are extra special when made with macadamia nuts.

Make It Your Way
Toasted Coconut Tea Cakes are a special treat for coconut lovers. Omit nuts and place 3/4 cup coconut in an ungreased shallow pan. Bake uncovered at 350º for 5 to 7 minutes, stirring occasionally, until golden brown. Allow coconut to cool before adding to dough.

Nutr. Assoc. : 4098 0 0 0 0 2677 0

Snickerdoodles

Recipe By : Servingsize : 48 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount Measure Ingredient -- Preparation Method
-------  -----------  --------------------------------
1/4      cup   sugar
1 1/2    cups   sugar
1/2      cup   shortening
1/2      cup   butter or margarine -- softened
2        eggs
2 3/4    cups   all-purpose flour
2        teaspoons   cream of tartar
1        teaspoon   baking soda
1/4      teaspoon   salt

Heat oven to 400º. Mix 1/4 cup sugar and the cinnamon; set aside. Beat 1 1/2 cups sugar, the shortening, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cream of tartar, baking soda and salt.

Shape dough into 1 1/4-inch balls. Roll in sugar-cinnamon mixture. Place about 2 inches apart on ungreased cookie sheet. Bake about 10 minutes or until centers are almost set. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"Long ago, little cookies that could be made quickly were given the nonsense name, Snickerdoodles."

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Yield: "48 Cookies"

T(Bake): "0:10"
Per serving: 94 Calories (kcal); 4g Total Fat; (40% calories from fat); 1g Protein; 13g Carbohydrate; 8mg Cholesterol; 62mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: "I Don't Have That"
If your cinnamon container is empty, substitute 1 tablespoon apple pie spice.
Nutr. Assoc.: 0 0 0 0 4098 3218 0 0 0 0

* Exported from MasterCook *

Snowflakes

Recipe By:
Serving Size: 42    Preparation Time: 0:00
Categories: Celebrate with Cookies          Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td></td>
<td>eggs -- beaten</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1 3/4</td>
<td>cups</td>
<td>all-purpose flour (1 3/4 to 2 cups)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vegetable oil</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Powdered sugar</td>
</tr>
</tbody>
</table>

Mix eggs, 2 tablespoons oil, the baking powder and salt in large bowl with spoon. Gradually stir in enough flour to make a very stiff dough. Turn onto lightly floured surface. Knead 5 minutes.

Heat oil (at least 1 inch deep) in Dutch oven to 375º. Roll half of dough at a time as thin as possible on generously floured surface, turning dough frequently to prevent sticking. (Dough will bounce back; continue rolling until it stays stretched out.)

Cut dough into 3-inch squares, hexagons or circles, using pastry wheel, knife or cookie cutter. Fold pieces into fourths. Cut random designs into edges.* Open folded dough. Fry 2 or 3 opened dough pieces at a time about 30 seconds or until light brown. Turn quickly and fry about 30 seconds or until light brown on other side. Drain on paper towels. Cool completely. Sprinkle with powdered sugar just before serving.

*Cut all pieces before starting to fry, placing them on lightly floured surface.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "42 Cookies"
Soft Molasses Cookies

Recipe By:

Serving Size: 48    Preparation Time: 0:00

Categories: Chapter 1  Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>sugar</td>
<td></td>
</tr>
<tr>
<td>1/2 cup</td>
<td>butter or margarine -- softened</td>
<td></td>
</tr>
<tr>
<td>1/2 cup</td>
<td>shortening</td>
<td></td>
</tr>
<tr>
<td>3/4 cup</td>
<td>sour cream</td>
<td></td>
</tr>
<tr>
<td>1/2 cup</td>
<td>light or dark molasses</td>
<td></td>
</tr>
<tr>
<td>1 egg</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 cups</td>
<td>all-purpose flour</td>
<td></td>
</tr>
<tr>
<td>1 1/2 teaspoons</td>
<td>baking soda</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>ground ginger</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>ground cinnamon</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon</td>
<td>salt</td>
<td></td>
</tr>
</tbody>
</table>

Sugar, if desired

Heat oven to 375º. Beat 1 cup sugar, the butter, shortening, sour cream, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Sprinkle sugar over cookies while still warm.

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Yield: "48 Cookies"

Per serving: 99 Calories (kcal); 5g Total Fat; (44% calories from fat); 1g Protein; 13g Carbohydrate; 5mg Cholesterol; 88mg Sodium
NOTES: Cookie Tips
Before measuring the molasses, spray the measuring cup with cooking spray; the molasses will come out of the cup much easier.

Make It Your Way
Childhood memories may capture a soft, puffy molasses cookie covered in a creamy white frosting. Make Frosted Soft Molasses Cookies by frosting them with Vanilla Frosting (from Frosted Banana Oaties recipe), instead of sprinkling them with sugar.

Nutr. Assoc.: 0 4098 0 0 4171 0 0 0 0 0 0 0 0

* Exported from MasterCook *

Sour Cream Cookies

Recipe By:
Serving Size: 72 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>sour cream</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>shortening</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>2 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>chopped pecans, if desired</td>
</tr>
</tbody>
</table>

BROWNED BUTTER GLAZE:

1/3 cup butter or margarine
2 cups powdered sugar
1 1/2 teaspoons vanilla
2 tablespoons hot water (2 to 3 tablespoons)

Heal oven to 375º. Beat brown sugar, sour cream, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in pecans.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread with Browned Butter Glaze.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Sour Cream-Milk Chocolate Chip Cookies

Recipe By : 
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
1 1/2 cups sugar
1/2 cup sour cream
1/4 cup butter or margarine -- softened
1/4 cup shortening
1 teaspoon vanilla
1 egg
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 (11 1/2 ounce) package milk chocolate chips (2 cups)

Heat oven to 350º. Beat sugar, sour cream, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until set and just beginning to brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.
Sour Cream-Sugar Cookies
Recipe By :  
Serving Size : 36  Preparation Time :0:00  
Categories : Chapter 6  
Rolling in Dough

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
1  cup  sugar
1/3  cup  butter or margarine -- softened
1/4  cup  shortening
1/2  teaspoon  lemon extract
1  egg
2 2/3  cups  all-purpose flour
1  teaspoon  baking powder
1/2  teaspoon  baking soda
1/2  teaspoon  salt
2/3  cup  sour cream
Sugar

Heat oven to 375º. Beat 1 cup sugar, the butter, shortening, lemon extract and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, baking soda, salt and sour cream.

Roll one third of dough at a time 1/4 inch thick on well-floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with sugar. Bake 7 to 8 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield: "36 Cookies"

Per serving: 94 Calories (kcal); 4g Total Fat; (40% calories from fat); 1g Protein; 13g Carbohydrate; 12mg Cholesterol; 82mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
If some of your cut-out cookies are thicker than the others, don't reroll the dough. Instead, place the thinner ones in the center of the cookie sheet and the thicker ones around the edge to get more even browning.

A partly empty cookie sheet will produce unevenly baked cookies. If there isn't enough dough to fill a cookie sheet, use an upside-down cake pan.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 0 0

* Exported from MasterCook *

Spicy Iced Applesauce Cookies

Recipe By : 
Serving Size : 36  Preparation Time :0:00
Categories : Chapter 3                       Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
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<tbody>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>applesauce</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>2 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking powder</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground nutmeg</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Icing -- (recipe follows)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Colored sugar if desired</td>
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ICING

<table>
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<tbody>
<tr>
<td>1</td>
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<td>unflavored gelatin</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>cold water</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>granulated sugar</td>
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</tr>
<tr>
<td></td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td></td>
<td>Dash</td>
<td>salt</td>
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</table>

Beat brown sugar, butter, applesauce and egg in large bowl with electric mixer on medium speed or mix with spoon. Stir in remaining ingredients except Icing and colored sugar. Cover and refrigerate at least 1 hour until chilled.

Heat oven to 375°. Grease cookie sheet. Roll dough 1/8 inch thick on floured cloth-covered surface. Cut with 2 1/2-inch cookie cutters. Place
cookies about 1 inch apart on cookie sheet. Bake 7 to 9 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Icing. Sprinkle with colored sugar. Let icing dry about 2 hours before stacking cookies.

ICING:

Sprinkle gelatin on cold water in 1 1/2-quart saucepan to soften. Stir in granulated sugar. Heat to rolling boil; reduce heat. Simmer uncovered 10 minutes, stirring frequently. Pour hot mixture over powdered sugar in small bowl; beat with electric mixer on medium speed until smooth. Beat in remaining ingredients on high speed, scraping bowl frequently, until soft peaks form and icing is glossy.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "36 Cookies"
T(Chill): "1:00"

Per serving: 105 Calories (kcal); 2g Total Fat; (12% calories from fat); 1g Protein; 22g Carbohydrate; 9mg Cholesterol; 87mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates

NOTES: Cookie Tips
Cut shapes as close together as possible; that way, you'll get more cookies out of your dough.

The icing comes out snowy white and stays white even when it hardens; it would make a great icing to use for decorating gingerbread houses.

Nutr. Assoc.: 0 0 0 0 0 0 0 0 0 3615 2130706543 2130706543 0 0 0 0 0 0 0 0 0 0

Recipe By:

Spicy Pumpkin-Date Cookies

Serving Size : 48    Preparation Time :0:00
Categories : Chapter 1                       Easy Drop Cookies

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<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>canned pumpkin</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
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<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking powder</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>ground cinnamon</td>
</tr>
</tbody>
</table>

* Exported from MasterCook *
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 cup chopped dates
1/2 cup chopped walnuts

Heat oven to 375º. Beat sugar and butter in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in pumpkin and eggs. Stir in remaining ingredients except dates and walnuts. Stir in dates and walnuts.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until edges are set. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "48 Cookies"

Per serving: 75 Calories (kcal); 3g Total Fat; (33% calories from fat); 1g Protein; 12g Carbohydrate; 8mg Cholesterol; 45mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES: Nutmeg
Nutmeg was popular throughout the world from the fifteenth to the nineteenth century. Nutmeg is a seed from the nutmeg tree. Whole nutmeg can be grated or you can buy ground nutmeg. The nutmeg seed also gives us a second spice called mace. The mace comes from a lacy membrane surrounding the seed. Mace is more pungent tasting than nutmeg but can be used interchangeably.

Make It Your Way
To make Spicy Pumpkin-Date Cookies with Cream Cheese Frosting, use the Cream Cheese Frosting recipe in Banana-Nut Bars recipe.

Nutr. Assoc.: 0 4098 0 3218 0 0 0 0 0 3615 2662 20187

* Exported from MasterCook *

Recipe By: 
Serving Size: 54 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

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<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
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</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>light molasses</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
</tbody>
</table>
2 teaspoons ground cardamom
1 1/2 teaspoons ground cinnamon
1 teaspoon baking soda

Thin Glaze -- (recipe follows)

3/4 cup powdered sugar
1 tablespoon plus 1 1/2 teaspoons hot water

Peach or coral paste food color

Heat oven to 325º. Grease cookie sheet. Beat butter, powdered sugar, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cardamom, cinnamon and baking soda.

Roll one-third of dough at a time 1/8 inch thick on lightly floured surface. Cut into sand dollars, starfish and scallops as directed below. Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Prepare Thin Glaze; decorate cookies as directed.

THIN GLAZE:
Mix all ingredients until smooth. If glaze becomes too stiff, add additional hot water, 1/2 teaspoon at a time.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "54 Cookies"

Per serving: 55 Calories (kcal); 3g Total Fat; (43% calories from fat); 1g Protein; 7g Carbohydrate; 3mg Cholesterol; 54mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES: Cookie Tips
Generous amounts of cardamom and cinnamon give these cookies their spicy kick. If you prefer a milder flavor, cut the amount of spices in half.

Cardamom
Cardamom is an exotic spice with a warm, slightly pungent flavor. It's best to purchase the whole pods and crush the seeds as needed because the ground seeds quickly lose their flavor and aroma.

Sand Dollars: Cut dough with round 3-inch cutter. Place on cookie sheet. Draw five-pointed star in middle of circle. Make small hole in center and indentations at edge of circle. After baking, brush with uncolored Thin Glaze; sprinkle with granulated sugar if desired.

Starfish: Cut dough with five-pointed star-shape cutter. Place on cookie sheet. Curve tips of stars and make indentations down center of each starfish "arm" with knife. After baking, brush with tinted Thin Glaze.
Scallops: Cut dough with scalloped 2 1/2-inch round cutter. Cut 2 small wedges off bottom of circle to form base of shell. Draw curved lines across top, using knife, to form shell pattern. After baking, brush with tinted Thin Glaze. While glaze is still wet, lightly sprinkle with baking cocoa; brush to make marbled effect.

Nutr. Assoc.: 4098 0 0 0 0 0 0 2130706543 0 0 0 1582 0

* Exported from MasterCook *

Springerle

Recipe By :  
Serving Size : 36  Preparation Time : 0:00  
Categories : Celebrate with Cookies  
Chapter 7

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<tbody>
<tr>
<td>1</td>
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<td>sugar</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>anise seed</td>
</tr>
</tbody>
</table>

Heat oven to 325º. Beat sugar and eggs with electric mixer on medium speed about 5 minutes or until thick and lemon colored. Stir in flour and anise seed.

Roll half of dough at a time 1/4 inch thick on floured cloth-covered surface. Roll well-floured springerle rolling pin over dough to emboss with designs. Cut out cookies around designs. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

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Yield: "36 Cookies"

Per serving: 51 Calories (kcal); trace Total Fat; (5% calories from fat); 1g Protein; 11g Carbohydrate; 10mg Cholesterol; 3mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates

NOTES : Anise Seed
Anise seed is one of the oldest cultivated spices and was enjoyed by the early Egyptians. It has a sweet mildly licorice taste and is used for flavoring candy, baked products and seafood.

Nutr. Assoc.: 0 3218 0 0

* Exported from MasterCook *

Sugar Cookie Stockings

Page 209
Recipe By     :
Serving Size  : 12    Preparation Time :0:00
Categories    : Celebrate with Cookies          Chapter 7

Amount  Measure       Ingredient -- Preparation Method
--------  ------------  ---------------------------------
Mary's Sugar Cookies -- (see recipe)  
Food colors, if desired 
Thin Cookie Glaze -- (recipe follows)  
OR
2/3       cup       Decorator's Frosting -- (see recipe)  

THIN COOKIE GLAZE
2               cups  powdered sugar
2        tablespoons  milk
1/4      teaspoon  almond extract
4              drops  red or green food color (4 to 5 drops)
1/3           cup  (about) powdered sugar

Prepare and refrigerate dough for Mary's Sugar Cookies as directed, 
tinting dough with desired food colors.

Heat oven to 375°. Roll one third of dough at a time 3/16 inch thick on 
lightly floured cloth-covered surface. Cut into 6- to 8-inch stockings.

Place stockings on ungreased cookie sheet. Cut accent dough (toes, heels,
cuffs) to place on stockings if desired. Bake about 9 minutes or until 
light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. 
Cool completely. Spread with Thin Cookie Glaze.

THIN COOKIE GLAZE:
Mix 2 cups powdered sugar, the milk, and almond extract. Tint half of the 
mixture with food color. Add additional milk, a few drops at a time, if 
necessary, or until desired spreading consistency. Place baked cookies on 
wire rack. Pour small amount of tinted glaze over each cookie; spread to 
edge with spatula. Add enough powdered sugar to remaining glaze to make 
frosting that can be used in a decorating bag and will hold its shape. 
Place in decorating bag with #2 writing tip. Decorate cookies as desired. 
Makes enough to glaze and decorate 8 to 10 stockings.

YIELD: 7 to 12 cookies

1. Enlarge grid to desired size and draw in stocking shapes.
2. Add toy-shape cookies to top of stocking and accent dough to toes,
   heels and cuffs if desired.

Please note, if you should change this recipe it will no longer be an 
approved Betty Crocker® Recipe.

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Yield:
"12 Cookies"

T(Chill):
"2:00"
Per serving: 468 Calories (kcal); 16g Total Fat; (30% calories from fat); 3g Protein; 79g Carbohydrate; 16mg Cholesterol; 291mg Sodium
Food Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 4 Other Carbohydrates

NOTES: Cookie Tips
Feel free to make any shape you like. Draw a Santa's hat, Christmas tree or bell and use that as the pattern to make a host of holiday cookies.

Start a tradition by making these cookies with your family to enjoy during the holidays or to give as gifts.

* Exported from MasterCook *

Decorator's Frosting

Recipe By: 
Serving Size: 36 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

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<th>Ingredient -- Preparation Method</th>
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</tr>
<tr>
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<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>milk</td>
</tr>
<tr>
<td></td>
<td></td>
<td>OR</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>half-and-half</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Food coloring, if desired</td>
</tr>
</tbody>
</table>

Stir together 2 cups powdered sugar, 1/2 teaspoon vanilla and 2 tablespoons milk or half-and-half until smooth and spreadable. This recipe makes enough to frost 3 to 5 dozen cookies. Add more milk for a thinner frosting or to create a glaze. Frosting can be tinted with food color. Stir in liquid food color, 1 drop at a time, until frosting is the desired color. If intense, vivid frosting color is desired, use paste food color. Why? Because you would have to use too much liquid color to get vivid color, and using too much liquid color will break down the frosting, causing it to separate and look curdled.

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Yield: "2/3 Cup"

Per serving: 27 Calories (kcal); trace Total Fat; (1% calories from fat); trace Protein; 7g Carbohydrate; trace Cholesterol; trace Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates
Mary's Sugar Cookies

Recipe By : 
Serving Size : 60 Preparation Time : 0:00
Categories : Chapter 6 Rolling in Dough

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<td>cups</td>
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</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
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<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>almond extract</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
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<tr>
<td>2 1/2</td>
<td>cups</td>
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<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>cream of tartar</td>
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Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla, almond extract and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375º. Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with granulated sugar. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to wire rack.

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Description:
"Sweet, crisp sugar cookies have made the grade throughout the years. Whether sprinkled with colored sugar, frosted or elaborately decorated, they're as popular as ever."

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T(Chill): "2:00"

Per serving: 59 Calories (kcal); 3g Total Fat; (47% calories from fat); 1g Protein; 7g Carbohydrate; 3mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
One of the nice things about rolled cookies is that they will wait until you are ready to bake them. Because the dough can always be refrigerated (and can be frozen, too), they're very convenient. We love them because they present lots of opportunity for creativity.
Simple cookies are ideal for teaching the beginning baker how to handle a rolling pin.

Make It Your Way
Fruit-Flavored Sugar Cookies are very easy to make. Just sprinkle the cut out cookies with fruit-flavored gelatin instead of granulated sugar.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0

* Exported from MasterCook *

Sugar Cookie Tarts

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 6 Rolling in Dough

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<tr>
<td>1 cup</td>
<td>shortening</td>
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</tr>
<tr>
<td>3/4 cup</td>
<td>butter or margarine -- softened</td>
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</tr>
<tr>
<td>2 teaspoons</td>
<td>vanilla</td>
<td></td>
</tr>
<tr>
<td>1 egg</td>
<td></td>
<td></td>
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<tr>
<td>3 1/2 cups</td>
<td>all-purpose flour</td>
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<tr>
<td>1 teaspoon</td>
<td>baking powder</td>
<td></td>
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<tr>
<td>1/4 teaspoon</td>
<td>salt</td>
<td></td>
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</table>

Cream Cheese Spread -- (recipe follows)

CREAM CHEESE SPREAD

1 (8 ounce) package cream cheese -- softened
1/2 cup powdered sugar
1 teaspoon vanilla
Toppings (sliced fresh fruit, miniature chocolate chips, chopped pecans or jam with toasted sliced almonds)

Heat oven to 375º. Beat sugar, shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll half of dough at a time 1/4 inch thick on lightly floured surface. Cut into 3-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.


CREAM CHEESE SPREAD:

Mix all ingredients until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Sunflower Cookies

Recipe By :                        Hand-Shaped & Pressed Cookies
Serving Size : 48   Preparation Time :0:00
Categories : Chapter 5

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<tbody>
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<td>1</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/3 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>old-fashioned or quick-cooking oats</td>
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<td>teaspoon</td>
<td>baking powder</td>
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<tr>
<td>1/4</td>
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<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>unsalted sunflower nuts</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>yellow food color</td>
</tr>
</tbody>
</table>

Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking powder and salt. Divide dough into one-third and two-thirds portions. Stir sunflower nuts into one-third dough. Stir food color into two-thirds dough.

Shape sunflower dough into two 3/4-inch rolls, 8 inches long. Divide yellow dough in half. Pat each half into rectangle, 8 x 4 inches, on lightly floured surface. Top each rectangle with roll of sunflower dough. Wrap yellow dough around roll of sunflower dough. Press edges together. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 350°. Grease cookie sheet. Cut rolls into 1/4-inch slices. Place about 2 inches apart on cookie sheet. Cut slits in outer yellow edge about every 1/2 inch to shape tips of petals. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack.
Sunshine Cookies

Recipe By : Serving Size : 48 Preparation Time :0:00
Categories : Chapter 6 Rolling in Dough

Amount Measure Ingredient -- Preparation Method
---------- ----------- ----------------------------------
1 cup sugar
1/2 cup butter or margarine -- softened
1/4 cup shortening
1/2 teaspoon almond extract
2 egg yolks
1 1/4 cups yellow cornmeal
1 cup all-purpose flour
1 teaspoon baking powder
1 1/4 teaspoon salt

Heat oven to 400º. Beat sugar, butter, shortening, almond extract and egg yolks in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Roll half of dough at a time 1/8 inch thick on lightly floured surface. Cut into desired shapes with 3-inch cutter. Place about 1 inch apart on ungreased cookie sheet. Bake 6 to 8 minutes or until very light brown. Immediately remove from cookie sheet to wire rack.

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Yield: "48 Cookies"

Per serving: 68 Calories (kcal); 3g Total Fat; (43% calories from fat); 1g Protein; 9g Carbohydrate; 9mg Cholesterol; 44mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

Serving Ideas: These bright yellow cookies have a crunchy texture from the cornmeal and are delicious served with fresh fruit.

NOTES: Cookie Tip
Did you know that the Dutch get credit for giving us the word cookie? It comes from the Dutch word koekje and means "little cake."

Nutr. Assoc.: 0 4098 0 0 3232 0 0 0 0

Recipe By: 
Serving Size: 36 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>3/4 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>potato flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>cornstarch</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- well chilled and cut into cubes</td>
</tr>
<tr>
<td>1/8</td>
<td>teaspoon</td>
<td>almond extract</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/2 cup</td>
<td>cherry preserves</td>
</tr>
<tr>
<td>1</td>
<td>egg white -- beaten</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>white coarse sugar crystals (decorating sugar)</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>finely chopped blanched almonds</td>
</tr>
</tbody>
</table>

Mix flours and powdered sugar in large bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture resembles fine crumbs. Stir in almond extract and egg until dough leaves side of bowl. Cover and refrigerate 1 hour.

Heat oven to 350º. Cover cookie sheet with baking parchment paper.

Roll one-fourth of dough at a time between pieces of waxed paper until 1/8 inch thick. (Keep remaining dough refrigerated until ready to roll.) Cut with fluted 3-inch round biscuit cutter. Spoon 1/2 teaspoon cherry preserves onto half of each cookie. Fold dough over preserves to form half-moon shape. Pinch edges to seal. Place on cookie sheet.

Brush dough with egg white. Sprinkle with sugar crystals and almonds. Bake 10 to 12 minutes or until edges are light brown. Remove from cookie sheet to wire rack.
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Yield:
"36 Cookies"

T(Chill):
"1:00"

Per serving: 107 Calories (kcal); 6g Total Fat; (47% calories from fat); 1g Protein; 13g Carbohydrate; 5mg Cholesterol; 65mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES:

Potato Flour
This tender cookie is made with potato flour (sometimes called "potato starch"). It is often found in stores near the cornstarch, in a section with gluten-free products and in health food stores.

"I Don't Have That"
Replace cherry preserves with peach preserves. The peach flavor blends well with the flavor of almonds.

Nutr. Assoc.: 0 0 0 2130706543 0 4098 0 0 0 0 1440 20020

* Exported from MasterCook *

The Ultimate Brownie

Recipe By :
Serving Size : 24    Preparation Time :0:00
Categories : Chapter 2                       Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>5</td>
<td>ounces</td>
<td>unsweetened baking chocolate</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>butter or margarine</td>
</tr>
<tr>
<td>1</td>
<td>3/4</td>
<td>cups sugar</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>cup all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>cup chopped nuts</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease square pan, 9 × 9 × 2 inches. Melt chocolate and butter over low heat, stirring frequently; remove from heat. Cool slightly.

Beat sugar, vanilla and eggs in large bowl with electric mixer on high speed 5 minutes. Beat in chocolate mixture on low speed. Beat in flour just until blended. Stir in nuts.

Spread batter in pan. Bake 40 to 45 minutes or just until brownies begin to pull away from sides of pan. Cool completely. Cut into 6 rows by 4 rows.
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

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Description:
"Chocolate, chocolate, chocolate! It often wins hands down as a top choice, and this moist, fudgy brownie fills the bill."

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Yield:
"24 Brownies"

Per serving: 197 Calories (kcal); 12g Total Fat; (52% calories from fat); 3g Protein; 22g Carbohydrate; 23mg Cholesterol; 68mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
Be sure not to overbake brownies because the edges will get hard and dry.

Make It Your Way
To make Triple Chocolate Brownies, stir in a 6-ounce bag of semisweet chocolate chips with the nuts and then spread with Chocolate Frosting (see Chocolate Drop Cookies recipe).

Nutr. Assoc.: 2132 4098 0 0 3218 0 0

* Exported from MasterCook *

The Ultimate Chocolate Chip Cookie

Recipe By : 
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoons</td>
<td>salt</td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>coarsely chopped nuts, if desired</td>
</tr>
<tr>
<td>1</td>
<td>(24 ounce) package</td>
<td>semisweet chocolate chips (4 cups)</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat butter, sugars, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten slightly with fork. Bake 13 to 15 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

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Yield: "42 Cookies"

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Per serving: 231 Calories (kcal); 12g Total Fat; (43% calories from fat); 2g Protein; 32g Carbohydrate; 9mg Cholesterol; 169mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES:

Cookie Tip
Making these cookies will go a lot faster if you use a #16 cookie/ice-cream scoop. Level off the cookie dough in the scoop on the edge of the bowl.

Make It Your Way
Go all out! To get rave reviews, make Four Chip Cookies using 1 cup each semisweet chocolate chips, milk chocolate chips, vanilla milk (white) chips and butterscotch chips in place of 4 cups semisweet chocolate chips. The other thing you could do to make these extra special would be to toast the nuts before adding them to the dough.

Nutr. Assoc.: 4098 0 0 0 3218 0 0 0 0 4886

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The Ultimate Date Bars

Recipe By:
Serving Size: 32
Preparation Time: 0:00
Categories: Chapter 2, Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1 3/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>quick-cooking or old-fashioned oats</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>

DATE FILLING

2 (8 ounce) packages pitted dates -- chopped
1/4 cup sugar
1 1/2 cups water

Prepare Date Filling; cool.

Heat oven to 400°. Mix butter and brown sugar in large bowl with spoon. Stir in remaining ingredients. Press half of the oat mixture in ungreased rectangular pan, 13 × 9 × 2 inches. Spread with filling. Top with remaining oat mixture; press gently into filling.
DATE FILLING:
Mix all ingredients in 2-quart saucepan. Cook over low heat 10 minutes, stirring constantly, until thickened.

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Yield: "32 Bars"

Per serving: 157 Calories (kcal); 6g Total Fat; (33% calories from fat); 2g Protein; 25g Carbohydrate; 0mg Cholesterol; 123mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
In a hurry? Use the chopped dates, which are lightly coated with sugar to prevent sticking. If you choose to chop your own whole dates, try one of these methods to help prevent sticking: Spray your knife with cooking spray several times during chopping, run your knife under cold water several times during chopping or cut-up dates using kitchen shears sprayed with cooking spray.

Make It Your Way
Add some tang with the tart flavor of dried apricots. For Date-Apricot Bars, skip the Date Filling. In its place mix an 8-ounce box of chopped dates, 1 1/2 cups chopped dried apricots (8 ounces), 1/2 cup sugar and 1 1/2 cups water in saucepan. Cook over medium-low heat about 10 minutes, stirring constantly, until thickened. Cool and continue as directed.

Nutr. Assoc.: 2130706543 4098 0 0 20223 0 0 0 0 500 0 0

* Exported from MasterCook *
The Ultimate Oatmeal Cookie

Recipe By:
Serving Size : 36    Preparation Time :0:00
Categories : Chapter 1                       Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1 1/4</td>
<td>cups</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
</tbody>
</table>
2           eggs
3               cups  quick-cooking or old-fashioned oats
1 1/3           cups  all-purpose flour
1                cup  raisins, if desired

Heat oven to 350º. Beat all ingredients except oats, flour and raisins in large bowl with electric mixer on medium speed, or mix with spoon. Stir in oats, flour and raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

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Description:
"It's not always the fancy recipes that people ask for the most because oatmeal cookies continue to be an all-time favorite."

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Yield:
"36 Cookies"

Per serving: 133 Calories (kcal); 6g Total Fat; (38% calories from fat); 2g Protein; 19g Carbohydrate; 10mg Cholesterol; 131mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Oats can be measured either by pouring them into a measuring cup or by dipping the measuring cup into the oats container.

Make It Your Way
Kids love Oatmeal-Chocolate Chip Cookies. To make them, just omit the cinnamon and stir in a 12-ounce package of semisweet or milk chocolate chips with the oats and flour.

Nutr. Assoc. : 0 4098 0 0 0 0 3218 20223 0 4680

* Exported from MasterCook *

The Ultimate Refrigerator Cookies

Recipe By : 
Serving Size : 72 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
</tbody>
</table>

Page 221
1 1/2 teaspoons ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup chopped nuts

Beat brown sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cinnamon, baking soda and salt. Stir in nuts. Shape dough into rectangle, 10 x 3 inches. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375º. Cut rectangle into 1/8-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Cool slightly; remove from cookie sheet to wire rack.

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Yield: "72 Cookies"

Per serving: 58 Calories (kcal); 3g Total Fat; (46% calories from fat); 1g Protein; 7g Carbohydrate; 3mg Cholesterol; 55mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES: Cookie Tips
If you like thin, crisp cookies, the refrigerator technique is for you. The thinner you slice the dough, the crisper the cookies will be. Watch the cookies carefully while they are in the oven to prevent overbaking.

To intensify the nut flavor in these cookies, toast the nuts before adding to the dough. To toast nuts, bake uncovered in ungreased shallow pan in 350º oven about 10 minutes, stirring occasionally, until golden brown.

Nutr. Assoc.: 0 4098 0 0 0 0 0 0 0

* Exported from MasterCook *

Recipe By:
Serving Size: 78 Preparation Time: 0:00
Categories: Celebrate with Cookies Chapter 7

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>2 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
</tbody>
</table>

Page 222
1/4 teaspoon almond extract
OR
1/4 teaspoon vanilla

Currants raisins candies colored sugar, finely chopped nuts, candied fruit or fruit peel, if desired

Heat oven to 400º. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

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Description:
"The name for these cookies comes from the German word spritzen, meaning "to squirt" because the soft dough is squirted or pushed through a cookie press to make fancy designs."

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Yield:
"78 Cookies"

Per serving: 40 Calories (kcal); 2g Total Fat; (54% calories from fat); trace Protein; 4g Carbohydrate; 2mg Cholesterol; 35mg Sodium

Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Wonderful, warm memories and family traditions are often centered around the holidays. We often go the extra mile and do something just a little more special. For many of us, that means making spritz cookies. This tender, little butter cookie has passed the test of time.

Cookie Tip
These cookies are delicate and crisp with a rich, buttery flavor that is perfect for any occasion.

Make It Your Way
Chocolate Spritz are easily made by stirring 2 ounces unsweetened chocolate, melted and cooled, into the margarine-sugar mixture.

To make Spice Spritz, stir in 1 teaspoon ground cinnamon, 1/2 teaspoon ground nutmeg and 1/4 teaspoon ground allspice with the flour.

Nutr. Assoc. : 4098 0 0 0 0 0 0 2130706543 0 0

* Exported from MasterCook *
Recipe By :  
Serving Size : 48    Preparation Time :0:00 
Categories : Celebrate with Cookies          Chapter 7

Am  Mt        Ingm -- Pmth  
--------  ------------  --------------------------------
1                cup  powdered sugar
1                cup  butter or margarine -- softened
1         tablespoon  white vinegar
2 1/4           cups  all-purpose flour
1 1/2      teaspoons  ground ginger
3/4      teaspoon  baking soda
1/4      teaspoon  salt
6              drops  red food color

Heat oven to 400º. Beat powdered sugar, butter and vinegar in large bowl 
with electric mixer on medium speed, or mix with spoon. Stir in remaining 
ingredients except food color. Divide dough in half. Mix food color into 
one half. (If dough is too dry, stir in milk, 1 teaspoon at a time.)

Roll dough 1/8 inch thick on lightly floured cloth-covered surface. Cut 
into heart shapes with various sizes of cookie cutters. Place smaller 
hearts on larger hearts of different color dough if desired. Place about 2 
inches apart on ungreased cookie sheet.

Bake 5 to 7 minutes or until set but not brown. Cool 1 to 2 minutes; 
carefully remove from cookie sheet to wire rack. Cool completely. Decorate 
with white and pink Decorator's Frosting (see recipe) if desired.

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are expected.

Description:
"Valentine's Day, named after Saint Valentine, is observed on February 
14 with the exchange of cards and other tokens of affection."

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Yield: 
"48 Cookies"

---

Per serving: 65 Calories (kcal); 4g Total Fat; (52% calories from fat); 1g 
Protein; 7g Carbohydrate; 0mg Cholesterol; 75mg Sodium 
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 
Other Carbohydrates

NOTES : Cookie Tip 
If using plastic cookie cutters, dip in vegetable oil to get a 
sharper, more defined edge on cookies.

Nutr. Assoc. : 0 4098 0 0 0 0 0 4706

* Exported from MasterCook *

Three-Leaf Clovers

Recipe By :  
Page 224
Amount  Measure       Ingredient -- Preparation Method
--------  ------------  --------------------------------
1            cup  butter or margarine -- softened
1/3         cup  sugar
2            tablespoons  honey
1            egg
2 1/3       cups  all-purpose flour
1/2         teaspoon  ground cloves
2            tablespoons  sugar
1/4         teaspoon  ground cloves

Heat oven to 350°. Mix butter, 1/3 cup sugar, the honey and egg in large bowl with spoon. Stir in flour and 1/2 teaspoon cloves.

Shape dough into 3/4-inch balls. For each cookie, arrange 3 balls of dough together to form a triangle about 2 inches apart on ungreased cookie sheet. Mix 2 tablespoons sugar and 1/4 teaspoon cloves. Press bottom of glass into dough to grease, then dip into sugar-clove mixture; press on triangles until 1/4 inch thick. Bake 10 to 12 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

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Description:
"Just mixing these cookies is a pleasure! The delicious aroma of cloves is perfect on an autumn afternoon."

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Yield:
"24 Cookies"

Per serving: 135 Calories (kcal); 8g Total Fat; (52% calories from fat); 2g Protein; 15g Carbohydrate; 8mg Cholesterol; 92mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

Serving Ideas: Serve cookies with a cup of tea.

NOTES: Cloves
Cloves are the aromatic dried unopened buds of the clove tree. The flavor is powerful and spicy.

Nutr. Assoc.: 4098 0 0 0 0 3615 0 3615

* Exported from MasterCook *
Amount | Measure       | Ingredient -- Preparation Method
--------|--------------|---------------------------------
1/4      | cup          | packed brown sugar
1/4      | cup          | butter or margarine -- softened
1/4      | cup          | shortening
1/2      | teaspoon     | vanilla
1        |              | egg yolk
1/4      | cup          | all-purpose flour
1        | teaspoon     | salt
1        | cup          | finely chopped nuts
5        | tablespoons  | (about) jam or jelly (any flavor)

Heat oven to 350º. Beat brown sugar, butter, shortening, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Shape dough into 1-inch balls. Beat egg white slightly with fork. Dip each ball into egg white; roll in nuts. Place about 1 inch apart on ungreased cookie sheet. Press thumb into center of each cookie to make indentation. Bake about 10 minutes or until light brown. Quickly remake indentations with end of wooden spoon if necessary. Remove cookies from cookie sheet to wire rack. Fill thumbprints with about 1/2 measuring teaspoon jam.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"These cookies were often called "Thimble Cookies" in older cookbooks because a thimble was used to make the indentation."

Copyright:
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Yield:
"30 Cookies"

T(Bake):
"0:10"

Per serving: 91 Calories (kcal); 6g Total Fat; (58% calories from fat); 1g Protein; 8g Carbohydrate; 7mg Cholesterol; 40mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tips
Besides jam, other ideas for fillings are gumdrops, frosting, caramel fudge ice-cream topping or baking chips.

You'll be done in a flash if you use a food processor to finely chop nuts.

Nutr. Assoc.: 0 4098 0 0 0 0 0 0 2677 5147

* Exported from MasterCook *
Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>vanilla wafer cookie crumbs (about 40 wafers)</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>instant espresso coffee (dry)</td>
</tr>
<tr>
<td>3</td>
<td>tablespoons</td>
<td>butter or margarine -- melted</td>
</tr>
<tr>
<td>2</td>
<td>(8 ounce) packages</td>
<td>cream cheese -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>sugar</td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>eggs</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>whipping (heavy) cream</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>rum</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>semisweet chocolate chips</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>shortening</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Grease square pan, 9 × 9 × 2 inches. Mix cookie crumbs, 1 teaspoon coffee and the butter thoroughly with fork. Press evenly in bottom of pan. Refrigerate while preparing cream cheese mixture.

Beat cream cheese in small bowl with electric mixer on medium speed until smooth and fluffy. Beat in sugar, eggs, whipping cream, rum and vanilla. Spread cream cheese mixture over crust. Bake 20 to 25 minutes or just until center is set.

Melt chocolate chips, shortening and remaining 1 teaspoon coffee in 1-quart saucepan over low heat, stirring constantly, until smooth. Pour over hot cheesecake, and spread evenly. Cool 30 minutes at room temperature. Cover loosely and refrigerate about 1 hour or until firm. Cut into 6 rows by 3 rows.

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Copyright: © General Mills, Inc. 1998.

Yield: "18 Squares"
T(Chill): "1:00"

Per serving: 229 Calories (kcal); 17g Total Fat; (68% calories from fat); 3g Protein; 15g Carbohydrate; 61mg Cholesterol; 127mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 1/2 Fat; 1 Other Carbohydrates

NOTES : "I Don't Have That"
1/4 teaspoon rum extract mixed with 1/4 cup water can be substituted for the rum.

Make It Your Way
How easy would it be to turn these cheesecake squares into a sophisticated, elegant little dessert? Line small dessert plates with doilies, and place squares on the doilies. Squeeze a dollop of canned whipped cream onto bars. Gently place a chocolate-covered espresso bean on the dollop of whipped cream. Sprinkle the whipped cream with a very light dusting of baking Page 227
Recipe By     :
Serving Size  : 42    Preparation Time :0:00
Categories    : Chapter 1                       Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 1/2 cups</td>
<td>quick-cooking or old-fashioned oats</td>
<td></td>
</tr>
<tr>
<td>1 cup</td>
<td>chopped walnuts</td>
<td></td>
</tr>
<tr>
<td>1 1/2 cups</td>
<td>packed brown sugar</td>
<td></td>
</tr>
<tr>
<td>1 cup</td>
<td>butter or margarine -- softened</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>vanilla</td>
<td></td>
</tr>
<tr>
<td>1 egg</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 cup</td>
<td>all-purpose flour</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>baking soda</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon</td>
<td>salt</td>
<td></td>
</tr>
</tbody>
</table>

Heat oven to 350º. Spread oats and walnuts in ungreased jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Bake 15 to 20 minutes, stirring occasionally, until light brown; cool.

Beat brown sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in oat mixture and remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

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Copyright:  
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Yield:  
"42 Cookies"

Per serving: 117 Calories (kcal); 6g Total Fat; (48% calories from fat); 2g Protein; 14g Carbohydrate; 4mg Cholesterol; 98mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Toasting the oatmeal gives it a nutty flavor and slightly crunchy texture. Toasted oats are much lower in calories and fat than nuts and can be used in place of nuts in recipes such as no-bake and drop cookies.

Make It Your Way
Vanilla-Frosted Toasted Oatmeal Cookies would taste so good with a
Toffee Bars

Recipe By : 
Serving Size : 32 Preparation Time : 0:00
Categories : Chapter 2 Super Bars and Brownies

<table>
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<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1 1/4</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>2</td>
<td>1/2 cup</td>
<td>egg yolk</td>
</tr>
<tr>
<td>2</td>
<td>1/2 cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>4</td>
<td>ounce</td>
<td>milk chocolate -- broken into pieces</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat brown sugar, butter, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Press in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 25 to 30 minutes or until very light brown (crust will be soft).

Immediately place milk chocolate pieces on baked crust. Let stand about 5 minutes or until softened; spread evenly. Sprinkle with nuts. Cool 30 minutes. Cut into 8 rows by 4 rows while warm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright: "© General Mills, Inc. 1998."
Yield: "32 Bars"

Per serving: 139 Calories (kcal); 8g Total Fat; (52% calories from fat); 2g Protein; 15g Carbohydrate; 7mg Cholesterol; 89mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
To make smoother cuts, spray knife with cooking spray before cutting bars.

Toffee, a brittle confection, is a flavor created by the blending together of butter and brown sugar.

Nutr. Assoc. : 0 4098 0 0 0 0 27122 0

* Exported from MasterCook *
Toffee Meringue Sticks

Recipe By : 
Serving Size : 48 Preparation Time : 0:00
Categories : Chapter 6 Rolling in Dough

<table>
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<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg yolk</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>whipping (heavy) cream</td>
</tr>
<tr>
<td>2</td>
<td>1/2 cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>2</td>
<td>egg whites</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>(6 ounce) package</td>
<td>almond brickle chips (1 cup)</td>
</tr>
</tbody>
</table>

Beat brown sugar, butter, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in whipping cream. Stir in flour and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375º. Roll one fourth of dough at a time into strip, 12 × 3 inches, on lightly floured surface. Place 2 strips about 2 inches apart on ungreased cookie sheet.

Beat egg whites in medium bowl on high speed until foamy. Beat in granulated sugar, 1 tablespoon at a time, continue beating until stiff and glossy. Fold in brickle chips. Spread one-fourth of the meringue over each strip of dough. Bake 12 to 14 minutes or until edges are light brown. Cool 10 minutes. Cut each strip crosswise into 1-inch sticks. Remove from cookie sheet to wire rack.

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Yield: "48 Cookies"

T(Chill): "1:00"

Per serving: 87 Calories (kcal); 3g Total Fat; (34% calories from fat); 1g Protein; 14g Carbohydrate; 11mg Cholesterol; 52mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES:

Cookie Tips

Shape the dough strips easily this way: Roll one fourth of the dough about 10 inches long, then roll and flatten it into a 12 × 3-inch rectangle.

Make It Your Way

To make Hazelnut Meringue Sticks, substitute granulated sugar for...
Recipe By:
Serving Size: 48
Preparation Time: 0:00
Categories: Chapter 4
Fix 'Em with a Mix

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
1        package  Betty Crocker® SuperMoist chocolate fudge cake mix
1        (21 ounce) can  cherry pie filling
2        eggs -- beaten
1        cup  miniature semisweet chocolate chips
1        tub  Betty Crocker® Soft Whipped chocolate ready-to-spread frosting

Heat oven to 350º. Spray jelly roll pan, 15 1/2 × 10 1/2 × 1 inch, with cooking spray. Mix cake mix (dry), pie filling, eggs and chocolate chips in large bowl with spoon. Pour into pan.

Bake 20 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with frosting. Cut into 8 rows by 6 rows.

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Yield: 48 Bars

Per serving: 116 Calories (kcal); 4g Total Fat; (28% calories from fat); 1g Protein; 20g Carbohydrate; 8mg Cholesterol; 104mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES: Make It Your Way
Make Triple Chocolate-Strawberry Bars by using strawberry pie filling instead of the cherry.

Nutr. Assoc.: 0 0 3218 4149 1186 0

* Exported from MasterCook *

Recipe By:
Serving Size: 36
Preparation Time: 0:00
Categories: Chapter 4
Fix 'Em with a Mix

Page 231
### Recipe:

**Ingredients:**
- 1 package Betty Crocker® SuperMoist white chocolate swirl cake mix
- 1/2 cup butter or margarine -- softened
- 2 (8 ounce) packages cream cheese -- softened
- 1 tub Betty Crocker® Rich & Creamy white chocolate ready-to-spread frosting
- 3 eggs

**Instructions:**
- Heat oven to 325º. Beat cake mix (dry) and butter in large bowl with electric mixer on low speed until crumbly. Press in bottom of ungreased rectangular pan, 13 × 9 × 2 inches.
- Beat cream cheese and frosting in same bowl on medium speed until smooth. Beat in eggs until blended; reserve 2 cups. Pour remaining mixture over crust. Beat Dutched Cocoa Mix into reserved mixture. Drop by generous tablespoonfuls randomly in 6 to 8 mounds onto mixture in pan. Cut through mixture with knife in S-shape curves in one continuous motion without cutting into crust. Turn pan 1/4 turn, and repeat cutting for swirled design.
- Bake 55 to 65 minutes or until set. Cool completely. Refrigerate uncovered at least 2 hours. Cut into 6 rows by 6 rows. Store covered in refrigerator.

---

**Notes:**
- Cookie Tips
  - To determine if a cheesecake is done, touch the center gently with your finger to see if it's still soft or if it has set (will leave a slight indentation). Don't be tempted to insert a knife in the center because the hole could cause cheesecake to crack.
  - Cheesecakes that are refrigerated while still hot or warm should not be covered. Why? If covered before they are completely cool, moisture will condense and drip onto the top of the cheesecake, making it quite wet. Cover only after cheesecakes are completely cooled.

**Nutritional Information:**
- Per serving: 185 Calories (kcal); 10g Total Fat; (50% calories from fat); 2g Protein; 21g Carbohydrate; 36mg Cholesterol; 195mg Sodium
- Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates

---

* Exported from MasterCook *
Vanilla Brownies

Recipe By : 
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>(10 ounce) package vanilla milk (white) chips (1 2/3 cups)</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup butter or margarine</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/4 cups all-purpose flour</td>
<td></td>
</tr>
<tr>
<td>3/4</td>
<td>cup sugar</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1/4 teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1/2</td>
<td>cup chopped nuts</td>
<td></td>
</tr>
</tbody>
</table>

CREAMY VANILLA FROSTING

Mix all ingredients until smooth and spreadable.

Heat oven to 350º. Grease and flour rectangular pan, 13 × 9 × 2 inches. Heat vanilla milk chips and butter in heavy 2-quart saucepan over low heat, stirring frequently, just until melted (mixture may appear curdled). Remove from heat; cool. Stir in flour, sugar, vanilla, salt and eggs. Stir in nuts.

Spread batter in pan. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Spread with Creamy Vanilla Frosting. Cut into 8 rows by 4 rows.

CREAMY VANILLA FROSTING:

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Copyright: "© General Mills, Inc. 1998."
Yield: "32 Brownies"

Per serving: 158 Calories (kcal); 8g Total Fat; (45% calories from fat); 2g Protein; 20g Carbohydrate; 18mg Cholesterol; 68mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Vanilla Milk Chips
Vanilla milk chips and white baking chocolate bars can burn easily, so it's important to melt them over low heat while stirring frequently. Don't confuse vanilla milk chips or white baking chocolate bars with white candy coating. White candy
Vanilla Sugar
Add even more to the flavor of these cookies by using vanilla sugar. Make your own by placing a piece of vanilla bean in an airtight container of granulated sugar for 3 to 4 days.

Nutr. Assoc.: 927 4098 0 0 0 0 3218 0 2130706543 0 0 0 4098 0 4038

* Exported from MasterCook *

Walnut Biscotti

Recipe By :  
Serving Size : 30  Preparation Time :0:00  
Categories : Chapter 8  Special Cookies/Special Diets

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<tr>
<td>3/4</td>
<td>cup</td>
<td>walnut halves -- toasted</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>whole wheat flour</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>Dash</td>
<td></td>
<td>salt</td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>egg whites</td>
</tr>
<tr>
<td>OR</td>
<td></td>
<td>fat-free, cholesterol-free egg product</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Spray nonstick cookie sheet with cooking spray. Place walnuts in food processor or blender. Cover and process, using quick on-and-off motions, until walnuts are consistency of coarse meal. Mix 1/2 cup of the ground walnuts and the remaining ingredients except egg whites in large bowl. Stir in egg whites thoroughly until stiff dough forms.

Sprinkle remaining ground walnuts on cutting board or waxed paper. Divide dough in half. Shape each half into rectangle, 7 × 3 inches, on walnuts. Carefully transfer rectangles onto ungreased cookie sheet. Bake 15 minutes. Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.

Bake 10 to 15 minutes or until crisp and browned. Remove from cookie sheet to wire rack. Store tightly covered.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"These low-fat cookies would be a welcome gift for health-conscious family and friends. Tuck in a little bag of hazelnut coffee and a pretty mug too."

Copyright:  "© General Mills, Inc. 1998."
Yield:  "30 Cookies"
Per serving: 60 Calories (kcal); 2g Total Fat; (27% calories from fat); 2g Protein; 9g Carbohydrate; 0mg Cholesterol; 49mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
When food-processor directions state to process using on-off motions, it is to prevent the mixture from being overprocessed. In the case of nuts, overprocessing them gives you a nut paste instead of just ground nuts.

Nutr. Assoc.: 5471 0 0 0 0 0 0 0 2130706543

* Exported from MasterCook *

White Chocolate Chunk- Macadamia Cookies

Recipe By:

Serving Size: 30    Preparation Time: 0:00
Categories: Chapter 1                       Easy Drop Cookies

<table>
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<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>granulated sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2 1/4</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1</td>
<td>(6 ounce) package</td>
<td>white baking bars -- cut into 1/4- to 1/2-inch chunks</td>
</tr>
<tr>
<td>1</td>
<td>(3 1/2 ounce) jar</td>
<td>macadamia nuts -- coarsely chopped</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat sugars, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in white baking bar chunks and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description: "These gourmet cookie shop favorites are very rich and buttery tasting with a crisp exterior and chewy centers."

Copyright: © General Mills, Inc. 1998.

Yield: "30 Cookies"
Per serving: 186 Calories (kcal); 11g Total Fat; (51% calories from fat); 2g Protein; 22g Carbohydrate; 15mg Cholesterol; 97mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way
To make White Chocolate Rum-Chunk-Macadamia Cookies, substitute 1 1/2 teaspoons rum extract for the vanilla extract.

* Exported from MasterCook *

Whole Wheat Rounds

Recipe By :
Serving Size : 24    Preparation Time :0:00
Categories    : Chapter 1                       Easy Drop Cookies

<table>
<thead>
<tr>
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</thead>
<tbody>
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<td>1</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>whole wheat flour</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Powdered sugar</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat butter, 1 cup powdered sugar and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flours and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 15 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Sprinkle lightly with additional powdered sugar.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:
"The very, tender texture of this cookie comes from the powdered sugar mixed in the dough, and it's what makes them melt in your mouth when you eat them."

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Yield:
"24 Cookies"

Per serving: 120 Calories (kcal); 8g Total Fat; (57% calories from fat); 1g Protein; 12g Carbohydrate; 0mg Cholesterol; 111mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates
Whole Wheat-Fruit Drops

Recipe By:
Serving Size: 30 Preparation Time: 0:00
Categories: Chapter 1 Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>plain yogurt</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>grated orange peel</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>whole wheat flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/4</td>
<td>teaspoon</td>
<td>baking powder</td>
</tr>
<tr>
<td>1</td>
<td>(6 ounce)</td>
<td>package diced dried fruits and raisins (about 1 1/4 cups)</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat brown sugar, yogurt, butter, orange peel, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder. Stir in dried fruits.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield: "30 Cookies"

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Per serving: 77 Calories (kcal); 2g Total Fat; (21% calories from fat); 1g Protein; 14g Carbohydrate; 7mg Cholesterol; 50mg Sodium

Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES: Cookie Tip
An easy way to dice dried fruits is to spray your knife periodically with cooking spray.

Make It Your Way
The nutty taste of whole wheat flour goes great with dates. To make Whole Wheat-Date Cookies, decrease the brown sugar to 1/2 cup and substitute an 8-ounce package of chopped dates for the diced dried fruits and raisins.
Whole Wheat-Honey Cookies

Recipe By : 
Serving Size : 24    Preparation Time : 0:00
Categories : Chapter 1                       Easy Drop Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>honey</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td>egg</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>cups</td>
<td>whole wheat flour</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
</tbody>
</table>

Heat oven to 375º. Beat brown sugar, butter, honey, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"24 Cookies"

Per serving: 109 Calories (kcal); 4g Total Fat; (32% calories from fat); 2g Protein; 18g Carbohydrate; 8mg Cholesterol; 120mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tip
Whole wheat flour contains the wheat germ, which is oily. The oil can become rancid, so it's best to store whole wheat flour in the refrigerator or freezer. It's a good idea to let the flour come to room temperature before using it for baking.

Make It Your Way
If you love the taste of cinnamon-flavored graham crackers, try our cookie version called Honey-Cinnamon Cookies. To make them, stir in 1/2 teaspoon ground cinnamon with the flour. Mix 2 tablespoons granulated sugar and 1/2 teaspoon ground cinnamon; sprinkle over cookies immediately after you take them out of the oven.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0
Witches' Brooms

Recipe By : 
Serving Size : 20  Preparation Time : 0:00
Categories : Chapter 3  Kid Cookies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons</td>
<td>water</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1 1/2</td>
<td>cups</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1/8</td>
<td>teaspoon</td>
<td>salt</td>
</tr>
<tr>
<td>10</td>
<td></td>
<td>pretzel rods (about 8 1/2 inches long) -- cut crosswise in half</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons</td>
<td>shortening</td>
</tr>
<tr>
<td>2/3</td>
<td>cup</td>
<td>semisweet chocolate chips</td>
</tr>
<tr>
<td>1/3</td>
<td>cup</td>
<td>butterscotch-flavored chips</td>
</tr>
</tbody>
</table>

Heat oven to 350º. Beat brown sugar, butter, water and vanilla in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Shape dough into twenty 1 1/4-inch balls.

Place pretzel rod halves on ungreased cookie sheet. Press ball of dough onto cut end of each pretzel rod. Press dough with fork to resemble bristles of broom. Bake about 12 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely.

Cover cookie sheet with waxed paper. Place brooms on waxed paper. Melt shortening and chocolate chips in 1-quart saucepan over low heat, stirring occasionally, until smooth; remove from heat. Spoon melted chocolate over brooms, leaving about 1 inch at top of pretzel handle and bottom halves of cookie bristles uncovered.

Place butterscotch chips in microwavable bowl. Microwave uncovered on Medium-High (70%) 30 to 50 seconds, stirring after 30 seconds, until chips can be stirred smooth. Drizzle over chocolate. Let stand until chocolate is firm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description: "Sweep up lots of Halloween fun when you serve these bewitchen' treats. They're great to serve for birthday and school parties."

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Yield: "20 Cookies"
T(Bake): "0:12"
Witches' Hats

Recipe By : 
Serving Size : 32 Preparation Time :0:20
Categories : Chapter 3 Kid Cookies

Amount Measure Ingredient -- Preparation Method
--------  ------------  --------------------------------
32        foil-wrapped milk chocolate kisses -- unwrapped
1  (11 1/2 ounce) package fudge-striped shortbread cookies (32 cookies)
1  (4 1/4 ounce) tube orange or red decorating icing

Attach chocolate kiss to chocolate bottom of each cookie with decorating icing. Pipe decorating icing around base of each chocolate kiss to form a ribbon and bow.

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Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in yogurt and egg. Stir in flour, baking powder, baking soda and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375º. Roll half of dough at a time 1/8 inch thick on lightly floured surface. Cut into 2-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely.

Prepare Yogurt Frosting. Spread 1 cookie with 1/2 teaspoon frosting. Top with second cookie; spread with 1/2 teaspoon preserves. Top with third cookie. Repeat with remaining cookies, frosting and preserves. Store tightly covered in refrigerator.

YOGURT FROSTING:
Mix all ingredients until smooth and spreadable.

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Yield:
"20 Cookies"
T(Chill):
"2:00"

Per serving: 242 Calories (kcal); 11g Total Fat; (40% calories from fat); 3g Protein; 34g Carbohydrate; 10mg Cholesterol; 151mg Sodium
Food Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates
Zucchini Bars

Recipe By :  
Serving Size : 24  Preparation Time :0:00  
Categories : Chapter 2  
Super Bars and Brownies

<table>
<thead>
<tr>
<th>Amount</th>
<th>Measure</th>
<th>Ingredient -- Preparation Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/3</td>
<td>cup</td>
<td>packed brown sugar</td>
</tr>
<tr>
<td>1/4</td>
<td>cup</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>vanilla</td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>egg</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>all-purpose flour</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon</td>
<td>baking soda</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cinnamon</td>
</tr>
<tr>
<td>1/2</td>
<td>teaspoon</td>
<td>ground cloves</td>
</tr>
<tr>
<td>1</td>
<td>cup</td>
<td>zucchini -- shredded and drained (1 cup)</td>
</tr>
<tr>
<td>1/2</td>
<td>cup</td>
<td>chopped nuts</td>
</tr>
<tr>
<td>3/4</td>
<td>cup</td>
<td>powdered sugar</td>
</tr>
<tr>
<td>1</td>
<td>tablespoon</td>
<td>butter or margarine -- softened</td>
</tr>
<tr>
<td>3</td>
<td>teaspoons</td>
<td>milk (3 to 4 teaspoons)</td>
</tr>
</tbody>
</table>

CLOVE-SPICED FROSTING:  
Mix all ingredients until smooth and spreadable.

Heat oven to 350º. Grease square pan, 8 x 8 x 2 or 9 x 9 x 2 inches. Mix brown sugar, butter, vanilla and egg in large bowl. Stir in flour, baking soda, cinnamon and cloves. Stir in zucchini and nuts.

Spread batter in pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Clove-Spiced Frosting. Cut 6 rows by 4 rows.

CLOVE-SPICED FROSTING:  
Mix all ingredients until smooth and spreadable.

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Yield:  
"24 Bars"
Per serving: 101 Calories (kcal); 4g Total Fat; (37% calories from fat); 1g Protein; 15g Carbohydrate; 8mg Cholesterol; 86mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
Christmas Bars feature pretty green and red speckles. Add 1/2 cup chopped dried cranberries to the recipe.

"I Don't Have That"
No cloves in the spice rack? Replace with ground nutmeg in both the bars and the frosting.

Nutr. Assoc. : 0 4098 0 0 0 0 0 3615 0 0 2130706543 0 0 0 4098 3615 4038