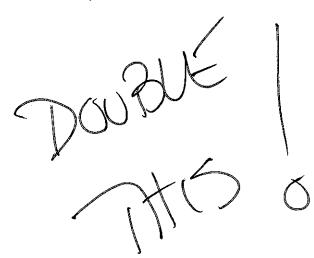
SNICKERDOODLE COOKIES

From the family of Janet Goszyk

INGREDIENTS

- ¾ cup sugar
- 1/2 cup butter
- 1 egg
- ½ tsp. vanilla
- 1 ½ cups flour
- ¼ tsp salt
- ¼ tsp. baking soda
- 1/4 tsp cream of tartar
- · Cinnamon and sugar mixture



DIRECTIONS

- 1. Preheat oven to 375 degrees
- 2. Cream sugar and butter in electric mixer.
- 3. Add eggs and vanilla.
- 4. Mix flour together with salt, cream of tartar, and baking soda in a separate bowl.
- 5. Add flour mixture to other ingredients and mix well.
- 6. Roll dough into a one inch balls and then roll in cinnamon-sugar mixture.
- 7. Place on greased cookie sheet.
- 8. Bake for 8-10 minutes.

MAKES 3 DOZEN COOKIES

Oatmeal Cookies

from the family of Augustina Natelli

- 1/2 cup butter
- 1/2 cup vegetable shortening
- 1 ½ cups brown sugar
- 2 eggs
- ½ c butter milk (1/2 c milk with 1 tsp vinegar)
- 1 3/4 cups flour
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp baking powder
- 1 tsp ginger
- 1 tsp nutmeg
- 1 tsp cinnamon
- ¼ tsp cloves
- ½ tsp allspice
- 2 ½ c oatmeal
- 1 tsp vanilla
- 1. Pre-heat oven to 350.
- 2. Grease 2 cookie sheets with vegetable spray.
- 3. Using an electric mixer, cream butter, shortening, and sugar until fluffy.
- 4. Add eggs and beat until mixture is light in color.
- 5. Add milk and vanilla.
- 6. In a separate bowl, mix together flour, baking soda, salt, baking powder, ginger, nutmeg, cinnamon, cloves, and allspice.
- 7. Add dry ingredients to butter-sugar mixture.
- 8. Drop by rounded teaspoons onto the cookie sheets.
- 9. Bake for 12 to 15 minutes.

A STIR IN I CUP RAISINS
BY HAND BEFORE BAKING

CHOCOLATE CHIP COOKIES

From the family of Melanie Chmura

INGREDIENTS

- % c butter flavored Crisco
- 1 ¼ cup brown sugar
- 2 tbsp. milk
- 1 tbsp. vanilla
- 1 large egg
- 1 % cup flour
- 1 tsp salt
- ¾ tsp baking soda
- 1 cup chocolate chips

DIRECTIONS

- 1. Preheat oven to 375 degrees
- 2. Beat Crisco and brown sugar until creamy in electric mixer.
- 3. Add milk, vanilla, and egg.
- 4. Mix flour together with salt and baking soda in a separate bowl.
- 5. Add flour mixture to other ingredients and mix well.
- 6. Stir in chocolate chips by hand.
- 7. Drop by 1 tbsp full onto ungreased cookie sheet about 2 inches apart.
- 8. Bake for 10 minutes.

MAKES 3 DOZEN COOKIES

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