

CHOCOLATE CHIP COOKIES



Preheat oven to 375°
Ungreased
5 dozen cookies
9-11 minutes

1. In a small bowl sift together:

2 $\frac{3}{4}$ C flour
1 t baking soda
1 t salt

2. In large bowl, cream together:

$\frac{1}{2}$ C butter
 $\frac{1}{2}$ C shortening
 $\frac{3}{4}$ C sugar
 $\frac{3}{4}$ C brown sugar
1 t vanilla

3. Beat into creamed butter mixture:

2 eggs

4. Gradually, add flour mixture to the creamed mixture

5. Stir in:

2 C chocolate chips

6. To bake, drop by teaspoon onto ungreased cookie sheet leaving 2" space between each spoonful and bake for 9-11 minutes until golden brown.

7. Remove from cookie sheet and cool on racks.

Chocolate Nutella Cookies Recipe

6 Tbs. of unsalted butter, room temperature

1/2 cup brown sugar

1/4 cup white sugar

1/2 cup Nutella

1/4 teaspoon of vanilla

1 egg

1 cup, plus 1 tablespoon of all-purpose flour

2 Tbs. of unsweetened cocoa

1/4 tsp. baking soda

1/4 tsp. salt

1/2 cup chocolate chips



Method

1 Preheat oven to 350F. Cream butter in an electric mixer for 3 minutes until light and fluffy. Add the sugars and Nutella and mix well, scraping down the sides of the bowl to ensure even mixing.

2 Add the eggs, one at a time, beating for 30 seconds between each. Add the vanilla and mix for 10 seconds.

3 Sift together the flour, cocoa, salt, and baking soda (do not skip this step as sifting eliminates clumps of cocoa). Mix into the butter mixture on low speed until fully incorporated, scraping down the bottom and sides at least once to ensure even mixing. Fold in the chocolate chips and refrigerate the dough overnight.

4 Spoon tablespoon-sized drops of dough onto parchment paper lined cookie sheets. Bake at 350F for 10-12 minutes. Allow to cool on the sheets for a minute or two before transferring to a wire rack to finish cooling. Yield: Makes 3 dozen.

Ricotta Cookies

Ingredients:

1 stick butter
8 oz. ricotta cheese
2 cups flour
1 cups sugar
1 egg
½ tsp. baking soda
½ tsp. baking powder
1 tsp. vanilla



Directions:

1. Cream butter, adding sugar gradually
2. Add egg, vanilla and ricotta. Mix well.
3. Combine dry ingredients together (baking powder, baking soda and flour).
4. Add dry ingredients to wet mixture and combine completely.
5. Drop on greased baking sheet by tablespoon.
Can use parchment paper as well.
6. Bake at 350* for 12 to 15 minutes.

Icing

¾ cups powdered sugar
1 ½ tablespoons milk
1 tsp. lemon (Do not make mixture too watery)

Combine above ingredients and dip warm cookies in icing and sprinkles.

DROP COOKIES

OATMEAL COOKIES



375*
6 Dozen
Greased

1. With an electric mixer, cream together in a large bowl:
 - ½ c. shortening
 - ½ c. butter
 - 1c. brown sugar
 - ½ c. white sugar
 - 2 eggs
 - 1t. vanilla

2. Sift together in a small bowl:
 - 1 1/2 c flour
 - 1t baking soda
 - ½ t. salt
 - 1 t. cinnamon

3. Add flour mixture to wet ingredients ½ at a time until well mixed.

4. Stir in:
 - 3 c. oatmeal
 - ½ c. raisins or chocolate chips or chopped nuts

5. Drop by teaspoonful on to a greased cookie sheet.

6. Bake at 375* for 8-10 minutes and switch cookie sheets (top cookie sheet moves to bottom etc.) and bake for 5 more minutes until golden brown.