

SNICKERDOODLE COOKIES

From the family of Janet Goszyk

INGREDIENTS

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup butter
- 1 egg
- $\frac{1}{2}$ tsp. vanilla
- 1 $\frac{1}{2}$ cups flour
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp. baking soda
- $\frac{1}{4}$ tsp cream of tartar
- Cinnamon and sugar mixture

DOUBLE
THIS!

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 1/2 cups brown sugar
 - 2 eggs
 - 1/2 c butter milk (1/2 c milk with 1 tsp vinegar)
 - 1 3/4 cups flour
 - 1 tsp baking soda
 - 1/2 tsp salt
 - 1 tsp baking powder
 - 1 tsp ginger
 - 1 tsp nutmeg
 - 1 tsp cinnamon
 - 1/4 tsp cloves
 - 1/2 tsp allspice
 - 2 1/2 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.

* STIR IN 1 CUP RAISINS
BY HAND BEFORE BAKING.

CHOCOLATE CHIP COOKIES

From the family of Melanie Chmura

INGREDIENTS

- $\frac{1}{2}$ c butter flavored Crisco
- 1 $\frac{1}{2}$ cup brown sugar
- 2 tbsp. milk
- 1 tbsp. vanilla
- 1 large egg
- 1 $\frac{3}{4}$ cup flour
- 1 tsp salt
- $\frac{1}{4}$ 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