

**Please Note:**

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**Format Details:**

- Extended lines help separate each recipe.
- All format options available.

8.5"

**COOKIES & CANDY**

**SUGAR COOKIES**

*Shari Peterson*

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|----------------------------------|--------------------------------|
| <b>1 c. confectioners' sugar</b> | <b>1 tsp. vanilla</b>          |
| <b>1 c. granulated sugar</b>     | <b>4½ c. all-purpose flour</b> |
| <b>1 c. butter or margarine</b>  | <b>½ tsp. salt</b>             |
| <b>1 c. vegetable oil</b>        | <b>1 tsp. baking soda</b>      |
| <b>2 eggs</b>                    | <b>1 tsp. cream of tartar</b>  |

Cream sugars with butter, vegetable oil and eggs. Add vanilla. Blend dry ingredients and add to creamed mixture; mix well. Chill dough for easier handling. Roll cookie dough into small balls and place on an ungreased cookie sheet. Grease the bottom of a flat-bottomed glass, dip glass in sugar and flatten each cookie. Continue dipping in sugar and flattening. Bake in 350° oven for about 10 minutes or until slightly golden. Makes 7 dozen.

**OATMEAL-DATE COOKIES**

*Joyce Smith*

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|---------------------------------|----------------------|
| <b>1 c. sugar</b>               | <b>1½ c. oatmeal</b> |
| <b>½ c. brown sugar</b>         | <b>1 tsp. soda</b>   |
| <b>½ c. butter or margarine</b> | <b>½ tsp. salt</b>   |
| <b>½ c. shortening</b>          | <b>2½ c. flour</b>   |
| <b>2 eggs</b>                   |                      |

**Filling:**

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|-------------------------|----------------------------|
| <b>1 c. white sugar</b> | <b>2 c. dates, chopped</b> |
| <b>1 c. hot water</b>   |                            |

Mix cookie ingredients together thoroughly. Roll dough out and cut with small round cutter. Bake in 350° oven for 10 to 12 minutes. Cool cookies. Combine filling ingredients. Sandwich 2 cookies together, with filling in-between.

**CHOCOLATE CHIP MIRACLES**

*Sarah Jackson*

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|---|--------------------------------|
| <b>2¼ c. all-purpose flour</b>          | <b>¼ c. packed brown sugar</b> |
| <b>1 tsp. baking soda</b>               | <b>1 tsp. vanilla</b>          |
| <b>1 tsp. salt</b>                      | <b>2 eggs</b>                  |
| <b>1 c. butter (2 sticks), softened</b> | <b>12 oz. chocolate chips</b>  |

Preheat oven to 375° (gas oven to 350°). Mix all of the dry ingredients together, then mix the wet ingredients together. After both substances are mixed, slowly mix the dry ingredients in with the wet until the texture is smooth. Put cookies on sheet and leave each batch in oven for 8 to 10 minutes for soft texture.

**SNICKERDOODLES**

*Heather Gemske  
Dorothy Engstrom*

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|---|-------------------------------|
| <b>½ c. butter or margarine, softened</b> | <b>2 tsp. cream of tartar</b> |
| <b>½ c. shortening</b>                    | <b>1 tsp. baking soda</b>     |
| <b>1½ c. sugar</b>                        | <b>¼ tsp. salt</b>            |
| <b>2 eggs</b>                             | <b>2 T. sugar</b>             |
| <b>2¼ c. all-purpose flour</b>            | <b>2 tsp. cinnamon</b>        |

Heat oven to 400°. Mix thoroughly butter, shortening, 1½ cups sugar and the eggs. Blend in flour, cream of tartar, baking soda and salt. Shape dough by rounded teaspoons into balls. Mix 2 tablespoons sugar and cinnamon; roll balls in mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes or until set. Immediately remove from baking sheet. Makes about 6 dozen cookies. If using self-rising flour, omit cream of tartar, baking soda and salt.

**MAGIC COOKIE BARS**

*Steve Casley  
Jeff Marcino*

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|--|--------------------------------------|
| <b>½ c. margarine</b>                                      | <b>1 c. chocolate chips</b>          |
| <b>1½ c. graham cracker crumbs</b>                         | <b>1 (3½-oz.) can flaked coconut</b> |
| <b>1 (14-oz.) can Eagle Brand sweetened condensed milk</b> | <b>1 c. chopped nuts</b>             |

Preheat oven to 350°. Using a 13 x 9-inch pan, melt butter in oven. Sprinkle crumbs over margarine; pour milk over crumbs. Top with remaining ingredients. Bake 25 to 30 minutes. Cool before eating.

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5.5"