

Peanut Butter Cookies

(Need 3.5 batches)

(Single)

2 1/2 cup flour
1/2 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla
1 cup butter
1 cup granulated sugar
1 cup brown sugar
2 eggs beaten
1 cup of peanut butter

(Double)

5 cup flour
1 teaspoon baking soda
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons vanilla
2 cup butter
2 cup granulated sugar
2 cup brown sugar
4 eggs beaten
2 cups of peanut butter

- Cream butter, vanilla and both sugars.
- Add eggs.
- Add peanut butter.
- Sift flour, baking soda, baking powder, salt together; add to mixture.

Bake: 350 deg F, form dough into balls, press with fork, bake 8 – 10 min until browned.

Chocolate Chip Cookies

(Need 5 batches)

(Single)

1/2 pound butter
1/2 cup brown sugar
1/2 cup granulated sugar
1 egg
3/4 teaspoon vanilla
1 1/8 cup flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 1/2 cup chocolate chips
Optional - 3/4 cup walnuts

(Double)

1 pound butter
1 cup brown sugar
1 cup granulated sugar
2 eggs
1 1/2 teaspoon vanilla
2 1/4 cup flour
1 teaspoon salt
1 teaspoon baking soda
3 cups chocolate chips
Optional - 1 1/2 cup walnuts

- Cream butter.
- Add sugars until mixture is creamy/smooth.
- Add eggs and vanilla.
- Mix flour, salt, baking soda in separate bowl. Add to first mixture and stir until combined.
- Add chocolate chips (*and walnuts*).

Bake: 375 deg F, teaspoon sized scoops, bake 8 - 10 min until brown.

Dodger Blueberry Cookies

(Need 4 batches)

(Single)

1/2 pound butter
1/2 cup brown sugar
1/2 cup granulated sugar
1 egg
3/4 teaspoon vanilla
1 1/8 cup flour
1 cup oatmeal
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon cinnamon
1 cup white chocolate chips
1 cup dried blueberries

(Double)

1 pound butter
1 cup brown sugar
1 cup granulated sugar
2 eggs
1 1/2 teaspoon vanilla
2 1/4 cup flour
2 cups oatmeal
1 teaspoon salt
1 teaspoon baking soda
2 teaspoon cinnamon
2 cups white chocolate chips
2 cups dried blueberries

- Cream butter. Add sugars until mixture is creamy/smooth.
- Add eggs and vanilla.
- Mix flour, salt, baking soda, cinnamon, oatmeal in separate bowl. Add to first mixture and stir until combined.
- Add chocolate chips and blueberries.

Bake: 375 deg F, teaspoon sized scoops, bake 8 - 10 min until brown.

Scottish Shortbread Cookies

(Need 3 batches)

(Single)

1/2 cup powdered sugar

1/2 pound butter

2 cups flour

1/4 teaspoon salt

(Double)

1 cup powdered sugar

1 pound butter

4 cups flour

1/2 teaspoon salt

- ♦ Cream the butter.
- ♦ Add the sugar.
- ♦ Mix the flour and the salt together. Add to butter and sugar.
- ♦ Refrigerate dough, roll into sheet 1/4 inch thick, cut into rectangles, puncture with fork.

Bake: 350 deg F, bake 20 - 25 minutes, until edges are browned

Sugar Cookies

(Need 5 batches)

(Single)

3 cups flour

1 teaspoon baking soda

1/4 teaspoon salt

1 3/4 cup granulated sugar

1 tablespoon lemon zest

1 cup butter

2 eggs

1 tablespoon lemon juice

(Double)

6 cups flour

2 teaspoon baking soda

1/2 teaspoon salt

3 1/2 cup granulated sugar

2 tablespoon lemon zest

2 cup butter

4 eggs

2 tablespoon lemon juice

Sift together flour, baking soda and salt.

Mix sugars and lemon zest.

Add butter, mix until fluffy.

Mix in eggs one at a time.

Mix in lemon juice.

Slowly add flour mixture.

Bake: 350 deg F, 2 inch ice cream scoop, flatten cookies sprinkle with sugar, 15 min.

Molasses Cookies

(Need 3 batches)

(Single)

1/2 cup butter
1 cup brown sugar
1/2 cup granulated sugar
2 eggs
1/2 cup molasses
2 tablespoons vegetable oil
2 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon allspice
1/2 teaspoon salt

(Double)

1 cup butter
2 cup brown sugar
1 cup granulated sugar
4 eggs
1 cup molasses
4 tablespoons vegetable oil
4 cups flour
2 teaspoon baking soda
2 teaspoon cinnamon
2 teaspoon ginger
2 teaspoon allspice
1 teaspoon salt

Cream butter, brown sugar and granulated sugar.

Mix in eggs.

Mix in molasses and oil.

Stir flour, baking soda, salt and spices in separate bowl; add to mixture slowly.

Bake: 325 deg F, using 1 3/4 in scoop, roll into balls and then roll balls in sugar. Bake for 17 min, rotating half way through.

Pinwheels

(Need 2 batches)

(Single)

1 1/2 cup butter

1 3/4 cup sugar

2 eggs

1 teaspoon salt

2/3 whole milk

1 tablespoon vanilla

5 cups flour

1/4 cup cocoa

Optional – 1 cup coconut

(Double)

3 cup butter

3 1/2 cup sugar

4 eggs

2 teaspoon salt

1 1/3 whole milk

2 tablespoon vanilla

10 cups flour

1/2 cup cocoa

Optional – 2 cup coconut

- Cream butter and sugar.
- Add eggs and salt.
- Mix in milk and vanilla.
- Add flour slowly.
- Remove half the dough and set aside. Add cocoa to remaining mixture.
- Roll out chocolate dough 1/4 inch thick, roll out vanilla dough 1/4 inch thick.
- Trim dough to 9 by 6 in rectangles. Refrigerate 20 min.
- Brush egg white on top of each dough rectangle, place vanilla dough on chocolate dough and roll.

Bake: 350 deg F, bake until firm but not browned 12 to 15 minutes (rotating 1/2 through).