

AHWATUKEE Foothills
NEWS

COOKIE Book



480.898.7900

Old-Fashioned Sugar Cookies

By Laura Moore

2 eggs
3 tbsp. milk
1/2 tsp. salt
3 cups sifted flour
1 cup sugar
1/2 tsp. soda
1/2 tsp. nutmeg
1 cup shortening

Preheat oven to 375 degrees.

Using a pastry blender, mix flour and shortening together until it looks like coarse oatmeal. Set aside. In another bowl, combine eggs and sugar. Beat until light (about 5 minutes). Then add milk, soda, salt and nutmeg. Mix well and add to flour mixture. Beat until smooth.

Form into 2 or 3 balls and chill 1 to 2 hours. With a rolling pin, roll out cookie dough 1/4 inch thick onto wax paper. If dough is sticking, you may want to lightly flour (too much flour will dry out cookies). Cut out cookies using cookie cutters of choice.

Place on ungreased cookie sheet and bake 8 to 12 minutes until golden. Frost with icing of choice.

We have been baking these for years! We have lots of cookie cutters and can make every holiday special with our delicious sugar cookies!



Gumdrops Cookies

By Joanna Gillespie
Makes 4 dozen

The Gillespie family has enjoyed and made this time-honored recipe. It's always a treat, especially at Christmas.

Cream together:
1 cup shortening or butter
1 cup granulated sugar
1 cup brown sugar

Mix in:
2 beaten eggs
1 tsp. vanilla

Add these sifted into the mixer:
2 cups flour
1 tsp. soda
1 tsp. baking powder

Stir in and mix:
1 cup oatmeal
1 cup coconut
1 cup pecans

1 cup gumdrops (small) (They come in mixed flavors and colors.)

Spoon 1 tbsp. of dough on greased cookie sheet, flatten with fork or squash with bottom of glass. Bake at 350 degrees for 10 to 12 min.

Love, Grandma Jo

Peanutty Pizza Cookie

From Massage Heights' family recipes

1 cup oleo
1 cup peanut butter (I use crunchy)
1 cup granulated sugar
1 cup firmly packed brown sugar
2 eggs
1 1/4 cups flour
1 tsp. baking soda
2 1/4 cups uncooked quick oats
1 cup M&M's or chocolate chips (I use semi-sweet choc chips)

Beat together oleo, peanut butter, granulated and brown sugars until light and fluffy. Blend in eggs. Add flour and baking soda. Mix well. Stir in oats and chocolate chips or M&M's. Drop by teaspoons full to make drop cookies. Bake 350 degrees for 10 to 12 minutes.

When I used to make cookies, whatever kind I made, your dad was always hungry for a "different" kind. If I made peanut butter, he wanted chocolate chip. If I made chocolate chip, he wanted oatmeal. One day, I was talking with Mrs. Grenier about my problem and she gave me this recipe for Peanutty Pizza Cookies. Contains all 3 of the ingredients in one cookie! It was called a pizza cookie because it can be made into one huge cookie and baked on a round, pizza pan. I made regular cookies.

Jacquelyn admits
this recipe was found on the Internet,
however,
since its discovery
her family has deemed it
"THE BEST."

Award-Winning Soft Chocolate Chip Cookies

By Jacquelyn Baumann
Makes 72 cookies

4 1/2 cups all-purpose flour	2 (3.4 ounce) packages instant vanilla pudding mix
2 tsp. baking soda	4 eggs
2 cups butter, softened	2 tsp. vanilla extract
1 1/2 cups packed brown sugar	4 cups semisweet chocolate chips
1/2 cup white sugar	2 cups chopped walnuts (optional)

Directions

Preheat oven to 350 degrees. Sift together the flour and baking soda, set aside. In a large bowl, cream together the butter, brown sugar and white sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally, stir in the chocolate chips and nuts. Drop cookies by rounded spoonfuls onto ungreased cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Edges should be golden brown.

Kauai Cookies

By Sally Reinertsen
Makes 3 1/2 dozen

1 pkg. white cake mix
2 eggs
1/3 cup vegetable oil
1 cup flaked coconut
1/2 cup semisweet chocolate chips
1/4 cup chopped macadamia nuts

Beat mix, eggs, oil, stir in coconut, chips and nuts. Roll into 1-inch balls. Place on cookie sheet. Bake at 350 degrees for 10 minutes.



Brownie-ettes

By Marilyn Daggett
Makes 4-4 + dozen

1 can sweetened condensed milk (NOT evaporated milk; use Eagle Brand or similar)
1 large pkg. chocolate bits/morsels (11 to 12 oz pkg.)
1/2 stick (4 oz.) butter
1 cup self-rising flour
1 tsp. vanilla (optional)

Oven at 350 degrees. Melt chocolate bits in a double boiler over low heat; add milk and butter. Stir together until well blended. Add flour and vanilla. Stir well. Drop by teaspoonfuls on lightly-greased cookie sheet. Make sure they are at least 2 inches apart. Bake for 7 minutes. Cool on baking sheet before removing. Makes 4 to 4 1/2 dozen. If the dough seems too runny, place in fridge for about 20 to 30 minutes to firm up for handling. Hint: I formed the dough into 1-inch balls (using a 1-inch scoop) for more uniformity. Just remember to give them lots of space to expand. They taste like brownies, crunchy on the outside and chewy on the inside.

Banana Split Cookies

By Kandis Jorstad

Makes about 2 dozen cookies.

1/2 cup unsalted butter / left at room temperature to soften	1/4 cup butterscotch chips	1 egg
1/2 tsp. ground cinnamon	1/4 cup chocolate chips or chunks	2-3 mashed up bananas (about 1 cup)
1/2 tsp. nutmeg	1/4 cup cherry chips	1 tsp. of baking soda
1/2 tsp. ground cloves	1/4 cup walnuts	2 cups flour
	1 cup sugar	Pinch of salt

Preheat the oven to 350 degrees. Cream the butter and sugar together until light and fluffy. Add the egg and continue to beat until the mixture is light and fluffy. In the bowl, mix the mashed bananas and baking soda. Let stand for 2 minutes.

Mix the banana mixture into the butter mixture. Mix together the flours, salt and spices and sift into the butter and banana mixture and mix until just combined. Fold into the batter the chopped walnuts, cherry, chocolate and butterscotch chips.

Drop in 1-inch dollops onto parchment paper-lined baking sheet. Bake for 11 to 13 minutes or until nicely golden brown. Let cool. Enjoy!

“A balanced diet is a cookie in each hand”

Favorite Oatmeal Chocolate Chip Cookies

By Elizabeth Berry

1 pound butter or margarine	18 oz. oatmeal, quick cook
1 pound brown sugar	1 3/4 cups flour
2 cups sugar	2 tsp. salt
4 eggs	2 tsp. baking soda
2 tsp. vanilla	24 oz. chocolate chips

A Tbsp. of batter makes 9 1/2 dozen cookies.

Cream butter or margarine and sugars in mixing bowl until well blended, 2 to 3 minutes. Add eggs and vanilla and beat until well blended. Combine oatmeal, flour, salt and baking soda. Gradually add to creamed mixture. Mix in chocolate chips. Bake at 325 degrees for 14 to 18 minutes. Do not over bake.

“Mom’s” Cut-out Cookies

By Kris Gayhart

Makes 3 dozen cookies

1/2 cup butter or margarine (softened)	Pinch of salt
1/2 cup sugar	2 tbsp. Milk
1/2 tsp. baking soda	1/2 tsp. vanilla
1 egg	2 cup all-purpose flour

Cream butter and sugar. Add egg and vanilla and mix until well blended. Sift dry ingredients (flour, soda, salt) together in a separate bowl. *Add flour alternately with milk to creamed mixture (this is a KEY step for this cookie dough). Chill (optional). Roll out dough on floured board to 1/4-inch thickness and cut out shapes with floured cookie cutters (decorate with sprinkles BEFORE baking or frost afterwards).

Bake at 375 degrees for 8 to 10 minutes. Give your mom a hug...

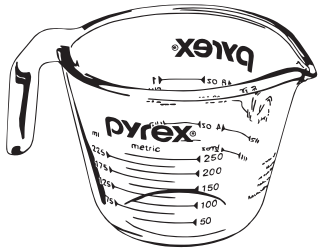
This is a classic recipe that you can use year-round with assorted cookie cutters to match the season. My mom passed away 2 years ago, but I can still feel her hand on my shoulder as I roll out the dough.



- Kris Gayhart

Liquid conversion chart

1 gal =	4 qt =	8 pt =	16 cup =	128 fl oz
1/2 gal =	2 qt =	4 pt =	8 cup =	64 fl oz
1/4 gal =	1 qt =	2 pt =	4 cup =	32 fl oz
1/8 gal =	1/2 qt =	1 pt =	2 cup =	16 fl oz
1/16 gal =	1/4 qt =	1/2 pt =	1 cup =	8 fl oz



Sheryl's Chocolate Chip Biscotti

By Sheryl Barlam
Makes 4-4 1/2 doz.

3 1/2 cups unbleached flour
1 tbsp. baking soda
1/2 tsp. salt

1 1/2 cups sugar
4 eggs (for low fat, use 2 eggs, 4 egg whites)*
2 tsp. vanilla
12 oz. (bag) chocolate chips

Preheat oven to 305 degrees (needs slow oven).

Combine eggs, sugar and vanilla in a small bowl. In a large bowl combine flour, salt and baking soda. Create valley with dry ingredients in large bowl and mix in eggs, sugar and vanilla. Stir in chips. Batter will be somewhat stiff.

Place batter on non-stick cookie sheets in logs 2 1/2 inches wide by 1/4- to 1/2-inch high and almost as long as the cookie sheet lengthwise. There will be enough batter for 4 logs on 2 cookie sheets. The challenge is creating a smooth log. To do that, load batter on spatula (size of plum). With

Sheryl's Chocolate Chip Biscotti (continued)

another spatula slide it onto cookie sheet. Continue forming until log is complete. Straighten out edges with side of spatula dipped in water. Smooth the top of the log with the back of a wet spoon.

To bake, place cookie sheets on oven racks in the middle of the oven. Bake logs for 18 minutes; rotate cookie sheets and bake for another 18 minutes or until light golden brown. Gently loosen logs with a spatula. Let cool for 10 to 15 minutes on cookie sheets.

On a cutting board slice logs on 45-degree angle to desired thickness. Place sliced pieces (cut side up) on baking sheets and bake for 8 minutes. Turn baked pieces over and bake with the other up for another 8 minutes. Let cool and store in tightly-covered container.

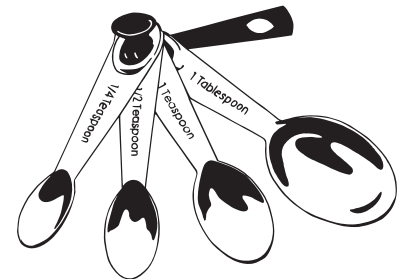
If biscotti baked on a humid day seems soggy they can be lightly toasted to add some crunch.

Enjoy!

Dry ingredients conversion chart

1 cup =	16 tbsp =	48 tsp =	229 g
3/4 cup =	12 tbsp =	36 tsp =	171 g
2/3 cup =	10 2/3 tbsp =	32 tsp =	152 g
1/2 cup =	8 tbsp =	24 tsp =	114 g
1/3 cup =	5 1/3 tbsp =	16 tsp =	76 g
1/4 cup =	4 tbsp =	12 tsp =	57 g
1/8 cup =	2 tbsp =	6 tsp =	29 g
1/16 cup =	1 tbsp =	3 tsp =	14 g

Pinch or dash = less than 1/8 tsp



Chocolate Chip Cookies (no wheat flour)

By Tanya Keats (From: Gourmet Magazine)
Serves 4 dozen (pans)

1 cup vegetable shortening (preferably trans-fat-free), plus more for pan
2 cups, plus 2 tbsp. brown-rice flour
1 1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. Xanthan gum

1 cup unrefined sugar
1/2 cup packed brown sugar
2 large eggs
1 tbsp. vanilla
12 oz. semi sweet gluten free chocolate chips (such as Tropical Source)

Whisk together flour, baking soda, salt and xanthan gum in a small bowl. Beat together shortening and sugar in a large bowl at high speed until pale and fluffy, 2 to 3 minutes. Add eggs (one at a time), beat in vanilla. Reduce speed and mix in flour mixture then stir in chips.

Lightly grease 2 large baking sheets. Make cookies on the smaller side for easier removal from sheets.

375 degrees for 8 minutes

“Old-Fashioned Sugar Cookies”

By Laura Moore

3 cups sifted flour	3 tbsp milk
1 cup shortening	1/2 tsp. soda
2 eggs	1/2 tsp. salt
1 cup sugar	1/2 tsp. nutmeg

Using a pastry blender, mix flour and shortening together until it looks like coarse oatmeal. Set aside.

In another bowl, combine eggs and sugar. Beat until light (about 5 minutes). Then add milk, soda, salt and nutmeg. Mix well and add to flour mixture. Beat until smooth.

Form into 2 or 3 balls and chill 1 to 2 hours. With a rolling pin, roll out cookie dough 1/4-inch thick onto wax paper. If dough is sticking, you may want to lightly flour (too much flour will dry out cookies).

Cut out cookies using cookie cutters of choice.

Place on ungreased cookie sheet and bake 8 to 18 minutes at 375 degrees until golden. Frost with icing of choice.

Crescents



By Joanne Sigrist

Makes approx. 3 dozen cookies.

1 cup butter (measure with 2 tbsp. Crisco)
1/2 cup powdered sugar, plus additional for tops
2 tsp. vanilla
1/4 tsp. salt
2 cups all-purpose flour
1 cup pecans, chopped
1 cup flaked coconut

Cream butter. Add sugar and vanilla. Work in flour, salt, nuts and coconut. Chill dough slightly (about 1 hour). Take 1 teaspoonful of dough and roll into a shape the size of your small finger. Place on ungreased cookie sheet and form into crescent shape. Place cookies 1/2-inch apart. Bake at 375 degrees for 10 to 12 minutes or until bottoms are golden brown. Remove cookies to rack and allow to cool. Dust with powdered sugar.

Apricot Oatmeal Bars

By Joanne Sigrist

1/4 cup butter	1/2 tsp. baking powder
1/2 cup brown sugar	1/4 tsp. salt
1 egg	3/4 cup oatmeal
1/2 tsp. vanilla	1/3 cup chopped dried apricots
1/2 cup all-purpose flour	1/2 cup chopped walnuts

Cream butter and brown sugar together. Add egg and vanilla and mix until well blended. Sift dry ingredients and add to creamed mixture, blending until smooth. Stir in oatmeal, apricots, and walnuts. Use cooking spray to grease an 8in x 8in baking pan. Spread cookie batter into pan and bake in preheated 350° oven for 22-24 min. or until top is golden brown. Cut into small squares to serve. Cookies can be cut up, individually wrapped, and kept in freezer to make excellent snack bars for hiking, sports, etc.



We have been baking these for years! We have lots of cookie cutters and can make every holiday special with our delicious sugar cookies!

- Laura Moore

When I was in high school, my friends and I worked at a little cookie shop at a tourist attraction called Heritage Square in Golden, Col. We made giant cookies all day. Now I only like the big, chunky, gooey cookies similar to what we used to make.



Jules Chocolate Chip Cookies

By Julie Majercak

Makes 20 to 40 cookies, depending on how big you make each one.

2 sticks butter (16 tablespoons total)

1 tsp. baking soda

1/4 tsp. baking powder

1.5 cup brown sugar

2 eggs

a few globs of honey, Karo

syrup, maple syrup or any other sticky syrup that you think might be tasty.

2 tbsp. vanilla

1/2 tsp. cinnamon

1/2 cup optional walnuts (or any chopped nut)

1-1/2 cup of chocolate chips.
1 cup of oatmeal.

3.5 cups all-purpose flour.

PLUS more if dough is wet and chocolate chips are still sticking. (See note below)

Melt butter in microwave and pour into a large bowl. Add everything but flour, oatmeal and chocolate chips and mix well with beater. Add oatmeal and flour a cup at a time and mix after each addition. Add in chocolate chips and nuts, and mix well. If needed, add more flour until chips don't quite stick to dough.

Drop by tablespoon onto greased cookie sheet. Bake 9 to 12 minutes at 375 degrees.

Don't overcook! Check first batch frequently and cut one in half after tops start to tan slightly. They should come out slightly undercooked (they will continue to cook a little after you take them out).

Crinkle Top Molasses

By Anne Dreier

1/2 cup butter

1 cup sugar (plus more for rolling cookies)

1 egg

1/4 cup molasses

2 tsp. soda

2 1/4 cup flour

1 tsp. each cinnamon, ginger and cloves

Cream butter and sugar; add egg and mix well. Add molasses, soda, flour and spices. Roll into balls; roll one side of each cookie into white sugar. Bake 8 minutes at 350 degrees. Do not over bake! They're a very chewy cookie just right for dunking into a cold glass of milk! These are my Dad's all-time favorite cookie!

NOTE: When we go on ski trips, I double this recipe and use chocolate chips and walnuts for 1/2 the batch of dough and white chocolate chips, dried cranberries and a cup of coconut for the remaining 1/2 batch of dough. I also exchange 1/2 the white flour for 1/2 whole wheat flour. Especially when taking these to Sunrise or Durango with friends and family.

-Julie Majercak

These are my Dad's all-time favorite cookie! They're a very chewy cookie just right for dunking into a cold glass of milk!

- Anne Dreier

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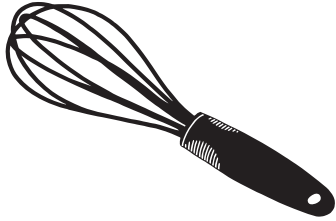
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Frosted Date Ritz Cookies

By Anne Dreier

1 cup dates
1 cup sweetened condensed milk
1/2 cup nuts, chopped
Frosting:
4 oz. cream cheese
1/4 cup butter
1 tsp. vanilla
2 cups powdered sugar
~ Ritz crackers

In a saucepan, mix dates and sweetened condensed milk; cook until thick, stirring constantly. Add nuts; cool slightly. Spread on Ritz crackers. Bake at 350 degrees for 6 minutes. Blend frosting ingredients and frost cookies.

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Cashew Cookies with Browned Butter Frosting

By Anne Dreie

2 cups brown sugar	4 cups flour	Frosting:
1 cup butter	1 1/2 tsp. baking powder	1/2 cup butter
2 eggs	1 1/2 tsp. baking soda	1/3 cup sour cream
2/3 cup sour cream	2 cups cashew pieces, lightly browned*	1 tsp. vanilla
2 tsp. vanilla		2 cups powdered sugar

Cream sugar and butter. Beat in eggs, sour cream and vanilla. Add dry ingredients, mix well. Stir in cashews. Drop on ungreased cookie sheet, press down slightly. Bake at 350 degrees for 10 to 12 minutes (*to brown cashew pieces, put in shallow pan in 350-degree oven for 6 to 8 minutes until lightly browned. Shake pan every couple of minutes so they brown evenly).

Frosting: In skillet on medium heat, lightly brown butter. Cool. Stir in sour cream, vanilla and powdered sugar. Frost cookies when cool. Top with extra cashew if you'd like! I often double the frosting as it's really good!

Another FAMILY FAVORITE for years!

- Anne Dreier

Chocolate No-Bake Cookies

By Anne Dreier

2 cups white sugar
1/4 cup cocoa
1/2 cup butter
1/2 cup milk
2/3 cup peanut butter (smooth or chunky)
1 tsp. vanilla
3 cup oatmeal (instant or old-fashioned)

In medium saucepan, stir together sugar, cocoa, butter and milk. Bring to a boil, stirring constantly and boil for only one minute. Remove from heat. Stir in peanut butter until it melts; add vanilla and oatmeal and stir until well combined. Drop on wax paper. They will harden in a few minutes.

Chocolate Chippers

By Mary Zirk

Makes 3-5 1/2 dozen depending on size of scoop!

1 cup softened butter	1/4 cup cornstarch
1 1/2 cups packed brown sugar	3/4 tsp. salt
2 large eggs	1 tsp. baking soda
1 tsp. vanilla	2 cups chocolate chips (I like to vary with some milk, dark and semi-sweet mixed together)
2 cups all-purpose flour (Canadian Robinhood works best!)	1 cup chopped walnuts

Cream butter and brown sugar together in a large bowl. Beat in eggs, one at a time. Add vanilla and mix well. Sift flour, cornstarch, salt and baking soda together in medium bowl and add to butter mixture. Stir in chips and nuts. Use ice cream scoop and drop on greased cookie sheet. Bake at 350 degrees for 10 minutes. Do not overbake. Enjoy!



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The Best Oatmeal Cookies

By JoAnne Treynor
Makes 6 dozen.

3 eggs, well beaten
1 cup raisins
1 tsp. vanilla

Combine eggs, raisins and vanilla in a glass bowl. Cover with plastic wrap and let stand one hour.

1 cup butter	1 tsp. cinnamon
1 cup brown sugar	2 tsp. baking soda
1 cup white sugar	2 cups oatmeal
2 1/2 cups flour	3/4 cup chopped pecans

Cream butter and sugars. Add flour, salt, cinnamon and baking soda to sugar mixture. Mix well. Blend in egg-raisin mixture, oatmeal and chopped pecans. Drop by heaping teaspoons onto ungreased baking sheet or roll into small balls and flatten slightly. Bake at 350 degrees for 10 to 12 minutes or lightly browned.

My Chocolate Chip Cookies

By JoAnne Treynor

1/2 cup butter	2 cups flour	1 tsp vanilla
1/2 cup Crisco shortening	2 1/2 cups of oatmeal	12-oz. package Ghirardelli chocolate chips
1 cup brown sugar	1 tsp. baking powder	1 cup chopped walnuts or pecans.
1 cup sugar	1 test baking soda	
2 eggs, beaten	1 tsp salt	

Preheat oven to 375 degrees. Cream the butter, shortening and both sugars. Add eggs and vanilla. Mix together flour, oatmeal, salt, baking powder and baking soda. Add chocolate chips and chopped nuts. Place golf ball-sized pieces on ungreased cookie sheet. Flatten slightly with the bottom of a glass. Bake 10 minutes.

This is a great one for all soft-cookie lovers! Top with a basic cream frosting (melted butter, powdered sugar and vanilla) for a treat everyone will enjoy.

-Meg Stevens

Fudge-Drop Cookies

By Meg Stevens

2 1/2 cups brown sugar (packed firmly)	2/3 cup unsweetend cocoa powder
1 cup butter/shortening/margarine (room temperature)	2 tsp. baking powder
2 eggs	2 tsp vanilla
1 cup milk	1 cup raisins
3 cups flour	1 cup unsalted walnuts or pecan pieces

Heat oven to 350 degrees. Cream butter and brown sugar until smooth and then blend in the eggs. Add baking powder to flour and combine with a sifter. Alternating the flour, milk and cocoa, blend together until smooth. Add vanilla. Fold in raisins and nuts. Drop heaping tablespoon of mixture onto lightly-floured cookie sheet, leaving enough space between each to avoid baking together.

Honey-Oatmeal Cookies

By Meg Stevens

Makes approx. 5 dozen

1/2 cup butter/margarine/shortening
1 1/4 cups sugar
2 eggs
1/3 cup honey
1 3/4 cups flour

2 cup quick-cooking oats
1 cup flaked coconut
1 tsp. baking soda
1 tsp. salt

Heat oven to 375 degrees. Mix shortening, eggs, sugar, honey, baking soda and salt thoroughly. Stir in remaining ingredients. Shape dough by rounded teaspoons into balls. Place 2 inches apart on a ungreased baking sheet. Flatten ball with the bottom of a glass, which has been dipped in sugar. Bake 8 to 10 minutes or until light brown. Immediately remove from sheet.

Variations: Omit coconut; stir in 1 cup raisins and 1/2 cup chopped nuts
Or omit coconut; substitute the honey with 1/3 cup molasses. Stir in 1 tsp. cinnamon.

My childhood
favorite
cookie recipe!

- Meg Stevens

The Hauenstein family's most favorite cookie, although they don't know the origin of the cookie, we cannot have Christmas without them.

- Patricia Hauenstein

Kolaches

By Patricia Hauenstein

2 cups flour
1 cup butter (must be butter) softened
1 pkg. cream cheese (8-ounce pkg) softened.
(Plus, glaze ingredients, see below)

Mix the butter, cream cheese and flour. Roll into balls and push thumb in the center for cookie to flatten and for filling. Fill with whatever flavor preserves you desire (I use Solo brand pastry fillings. Raspberry, prune, apricot, cherry and more).

Fill the cookie centers and bake on ungreased cookie sheet at 400 for 15 minutes.

Put a glaze of 1 cup powdered sugar and 1 tbsp. water and 1 teas. Vanilla over the warm cookies. Then cool. You can freeze them until needed. These are delicious! You will not be disappointed.

Caramel Brownies

By Margaret Reis, Bridgeway Community Church

Makes 48-64 pieces, depending.

1 box German chocolate cake mix
12 tbsp. (1 1/2 sticks) melted butter
1 can (5.3 oz) evaporated milk (you can even use the low-fat version, not that it makes a big difference)

1 bag (14 oz.) caramels
1 cup chopped walnuts (optional)
1 1/2 - 2 cups chocolate chips

Combine cake mix, melted butter, 1/3 cup evap. milk and nuts; mix well. Press a little over half the dough in a 9-inch-by-13-inch pan and bake at 350 degrees for 10 to 20 minutes (dough should no longer be shiny on top). Meanwhile, melt the caramels and rest of evap. milk in a pot, stirring frequently. Remove partially-baked dough from oven and sprinkle with chocolate chips. Spread melted caramels over the top. Spread rest of the dough on top. Bake 20 to 25 minutes. Let cool to room temperature then refrigerate; cut into squares. Keep refrigerated until ready to serve, especially in the summertime. They're very rich.



Pumpkin Mini Pies in a Whole Wheat Ginger Crust

By LizElston, Ahwatukee Chat, Chew & Chocolate
Makes 8 individual desserts

4 oz. (1 stick) unsalted butter, melted
1/4 cup sugar
1/8 tsp. salt
3/4 tsp. vanilla
1/4 cup minced crystallized ginger, plus
additional for garnish
1 cup whole wheat pastry flour
1 scant cup pumpkin puree (canned is perfectly
fine)

1 whole egg
1 egg yolk
scant 1/2 cup heavy cream
1 tablespoon brandy
1/4 cup dark brown sugar
1/2 tsp. each cinnamon and ground ginger
pinch each nutmeg and ground cloves

Preheat the oven to 350 degrees.

In a medium bowl, stir together the melted butter, sugar, salt, vanilla, crystallized ginger, and flour

Pumpkin Mini Pies in a Whole Wheat Ginger Crust (continued)

with a wooden spoon. Dough will be very soft and won't really look like dough. Plop two tablespoons (use an actual measuring spoon, please) of dough in each of 8 muffin cups (in a 12-cup plaque), spacing the 8 among all the rows (a random 4 cups will remain empty).

Use your thumb and index finger to press the dough out into the cups and up the sides. Try to make it as even as possible. If it doesn't reach fully up the sides, that's OK, but do the best that you can. Parbake the crusts for 10 minutes, or until golden brown and beginning to set. Cool. Reduce oven temperature to 325 degrees.

Whisk together the remaining ingredients (pumpkin through cloves) in a large measuring cup or mixing bowl until well-combined. Divide the batter among the crusts, filling each crust almost (but not quite) to the top. You may have a little filling left over. Do not be tempted to overfill the crusts! Bake the pies for 30 minutes, or until tops look darkened and matte, and a skewer inserted in the center comes out clean. Cool in the tins.

Once cool, slide a sharp, thin knife around each muffin cup to loosen pies and then remove with a thin spoon. Sprinkle with additional minced crystallized ginger.

If you love pumpkin pie but are looking for something a little daintier, with a more tender crust and more elegant presentation, this is it.

- Liz Elston



Molasses Sugar Cookie Recipe

By Sarah Colone

3/4 cup shortening
1 cup sugar
1/4 cup molasses
1 egg
2 tsp. soda

2 cups flour
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Melt shortening, let cool. Add dry ingredients and mix well. Chill for 15 minutes, and then roll in granulated sugar. Bake on greased cookie sheets at 375 degrees for 10 minutes or LESS! Better to under bake so they will be soft and chewy. May want to sprinkle with a little more sugar as soon they come out of the oven.

Cinnamon Crispies

By Carol Bacik

1/2 lb. butter or margarine
8 oz. cream cheese
2 cups flour

Mix (2 cups powdered sugar, 2 tsp. cinnamon)

Cream butter and cheese, add flour, mix and shape into a ball (wrap in plastic) and refrigerate 2 to 3 hours or until dough is hard enough to roll out.

Dust your pastry board with sugar mix

Cut a 3/4" slice of dough

Roll out in sugar mix

Cut into squares (about 12-14)

Bake on parchment covered cookie sheet 11 to 12 minutes at 350 degrees, remove to cooling rack dust with powder sugar. If you want more candy like-when you remove from cookie sheet put back on pastry board with sugar mix-then cooling rack.



Pumpkin Chocolate Chip Cookies

By Kathryn Leonard

4 cups all-purpose flour	1 cup vegetable oil
2 cups sugar	2 eggs
2 tsp. ground cinnamon	2 tbsp. milk
1/2 tsp. ground nutmeg	2 tsp. vanilla extract
1/4 tsp. ginger	1 tsp. salt
1/4 cloves	2 cups semisweet chocolate chips
2 tsp. baking soda	1 cup chopped walnuts
(16 oz.) can solid pack pumpkin	

Directions

Preheat oven at 375 degrees. Grease cookie sheet. Combine flour, sugar cinnamon, spices, baking soda and salt

Add pumpkin, oil, eggs, milk and vanilla: beat on medium until mixed. Stir in chocolate chips and nuts

Drop by tablespoonfuls onto greased baking sheet

Bake 375 degrees for 13 to 14 minutes or until edges begin to brown. Cool for 2 minutes (if you can wait that long)

Oatmeal Chocolate Chip Cookies

By Kathryn Leonard

1/2 lb. butter (2 sticks)	1 tsp. baking soda
1 cup brown sugar	1 tsp. cinnamon
1/2 cup granulated sugar	1/2 tsp. salt
2 eggs	3 cups oatmeal
1 tsp. vanilla	1/2 cup chocolate chips
1 1/2 cups of all-purpose flour	1/2 cup walnuts

Preheat oven to 350 degrees. Cream butter and sugars. Beat in eggs and vanilla. Add flour, baking soda, cinnamon and salt. Stir in chocolate chops and nuts. Drop by tablespoons onto greased baking sheet. Bake 350 degrees for 10 to 12 minutes. Cool for 1 minute.

“These are a good after school cookie, watch out, they don't last long.”
- Kathryn Leonard

Helpful Hints When Making Cookies

Always use fresh ingredients. You will not achieve the results you want if your baking powder is two years old and your spices no longer have a scent to them.

Be accurate when measuring. Use a straight-edged tool, such as a knife or flat spatula, to level the tops of measuring cups and spoons when measuring dry ingredients. Brown sugar must be packed into the measuring cup and then leveled off. To measure liquids, place liquid measuring cup on a level surface and fill to desired amount. Fill measuring spoons to the top, but not till they run over.

Use the correct size pan, as called for in the recipe. Using a smaller or larger pan may give you undesirable results.

Choose baking sheets and pans made from shiny, light-colored materials, such as heavy duty aluminum. This will encourage more even baking. If using dark metal sheets, such as non-stick, keep in mind that these will brown cookies faster. You may need to decrease baking time or temperature to compensate.

Use vegetable shortening (solid or spray on) or margarine to grease pans. Butter will tend to burn. Parchment paper can be used on cookie sheets in lieu of greasing them.

Most cookie recipes can be doubled if desired. However, it's best not to mix up more than that at one time as the proportions of ingredients can change with larger amounts.

For a recipe that calls for butter, you can substitute margarine or butter flavored Crisco. Do not use the soft, "spreadable" butters or margarine in cookie baking. They have additional water and air incorporated into them and will not produce the best results when used for baking. Shortening, which is to be creamed with sugar in a recipe, needs to be soft and at room temperature.

Always start cookies baking in a preheated oven. Most ovens will preheat to desired temperature in 7 to 10 minutes.

When baking a single cookie sheet or pan, place a close to center of oven as possible. If baking more than one sheet or pan, stagger them on oven racks to allow for better circulation of heat.

Many recipes give a range of time for baking, for example, Bake 15 to 18 minutes. Set the timer for the least amount of time and then add additional baking time if necessary. If using a convection oven, cookies may bake faster than the time stated in the recipe so keep a close eye on them while in the oven.

Cookies will generally remove easier from cookie sheets if not completely cooled. After removing from the oven, let them cool for a minute or two and then gently remove to cooling racks.

Let cookies cool completely before placing in storage containers. Cookies will become soft and soggy if stored while still warm.

Consider storing cookies in an airtight container in the freezer. They will store well for up to 6 months. When needed, remove to a plate and let thaw for several minutes. If you like that fresh, hot from the oven taste, put a few cookies right from the freezer on a plate in the microwave. Cook on HIGH for 1 minute or until cookies are warm to the touch.

COOKING TERMS

Beat - Mix rapidly to make a mixture smooth and light by incorporating as much air as possible. Easiest to use an electric mixer, but can be done by hand using a wooden spoon, fork or whisk.

Blend - Combining two or more ingredients thoroughly.

Caramelize - To stir sugar in pan over low heat until it melts and develops characteristic flavor and golden-brown color.

Chop - To cut into uniform-size pieces using a sharp knife, food processor or other chopping device. Consult recipe for size of pieces.

Cream - To make soft, smooth and creamy by beating with a spoon or electric mixer (usually applied to mixing sugar with shortening).

Cut in shortening - Using two table knives or a pastry blender, incorporate shortening into flour until shortening is size of small peas. Mixture will be coarse.

Dust - To sprinkle food with a dry ingredient, such as powdered sugar. Use a strainer or flour sifter to achieve best results.

Fold - To incorporate an aerated substance like beaten egg whites into a batter. Best done by hand using a rubber spatula and gently turning the mixture over and over until blended. The purpose is to retain as much of the volume and lightness as possible.

Grate - To break up a solid, such as baking chocolate, into smaller particles using a grater or food processor.

Parbake - Technique in which a [bread](#) or [dough](#) product is partially baked and then rapidly frozen for storage.


Pinch - A small measurement, the amount of which can be held between the thumb and forefinger.

Preheat - To heat oven to desired temperature before adding food. Usually takes 7 to 10 minutes to preheat an oven.

Scant - Just slightly less than the full measurement.

Sift - To remove lumps, lighten and/or combine dry ingredients using a sifter.

Stir - To rotate ingredients in a bowl or pan using a spoon, whisk, or electric mixer in order to mix or ensure even cooking and prevent sticking.



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