

## M + M Cookies (1 1/2)

1 c. shortening	1 1/2 c.
1 c. packed brown sugar	1 1/2 c.
1/2 c. granulated sugar	3/4 c.
2 t. vanilla	3 t.
2 eggs	3 eggs
2 1/4 c. flour	3 1/2 c.
1 t. salt	1 1/2 t.
1 tsp. baking soda	3 c. m + m's
1 1/2 c. M + M's	

Mix shortening, brown sugar  
 & sugar, add vanilla & eggs,  
 Beat well. Sift flour, soda & salt,  
 add to sugar mixture. Blend well.  
 Stir in 1/2 c. m + m's. Save rest  
 for decorating tops before baking

375° - 10 min

One of the best

## Drop Tea Cakes

### Ingredients

- 1 stick (8 ounces) of margarine/butter
- $\frac{1}{2}$  cup of powdered sugar
- $\frac{1}{2}$  cup of sugar
- $\frac{1}{2}$  cup of oil
- 1 egg
- 2 cups of flour
- $\frac{1}{2}$  teaspoon of soda
- $\frac{1}{2}$  teaspoon cream of tartar
- $\frac{1}{2}$  teaspoon of salt
- 1 teaspoon of vanilla
- Lemon flavoring

### Directions

1. Mix butter, sugar, oil and egg together with mixer.
2. Add dry ingredients. Mix well.
3. Drop by spoon onto slightly greased pan.
4. Cook ten minutes in 350-degree Fahrenheit oven or until brown.

7 cups Boats  
 Double Drop Tea Cakes  $1\frac{1}{2}$ "

1 c.	1 stick also	$1\frac{1}{2}$ sticks	1
1 c.	$\frac{1}{2}$ c. powdered sugar	$\frac{3}{4}$ c. powdered sugar	1
1 c.	$\frac{1}{2}$ c. sugar	$\frac{3}{4}$ c. sugar	1
1 c.	$\frac{1}{2}$ c. oil	$\frac{3}{4}$ c. oil	1
2	1 egg	2 eggs	2

Mix all together with mixer

Add:

4	2 c. plain flour	$1\frac{3}{4}$ - $\frac{1}{2}$ t. salt	3 c. fl.
1 t.	$\frac{1}{2}$ t. soda	$1\frac{1}{2}$ t. vanilla	$\frac{3}{4}$ t.
1 t.	$\frac{1}{2}$ t. cream of tartar	lemon flavor	$\frac{3}{4}$ t.

Mix well + drop by spoon on slightly greased pan. Cook 10 min. in 350° or until brown.

Put out with hand

The "best" when you catch them right out of the oven,

## Chocolate Ginger Cookies

### Ingredients

- 2/3 cups of shortening
- 1 cup of sugar
- 1 egg
- ¼ cup of molasses
- 2 ¼ cup of flour
- 1 ½ teaspoon of baking soda
- ½ teaspoon of salt
- 1 Tablespoon of ginger
- 2 one-ounce squares of unsweetened chocolate, melted and cooled
- Sugar

### Directions

1. Beat shortening at medium speed until fluffy
2. Gradually add 1 cup of sugar, beating well
3. Add egg and beat well
4. Stir in molasses
5. Combine flour and next ingredients
6. Add to creamed mixture, stirring well
7. Stir in melted chocolate
8. Shape dough into 1-inch balls and roll in sugar
9. Place 2 inches apart on lightly greased cookie sheet
10. Bake at 350 degrees for 10 to 12 minutes
11. Cool.



## Chocolate Ginger Cookies

$\frac{2}{3}$  c. shortening  
 1 c. sugar  
 1 egg  
 $\frac{1}{4}$  c. molasses  
 $2\frac{1}{4}$  c. flour  
 $\frac{1}{2}$  t. baking soda  
 $\frac{1}{2}$  t. salt  
 1 Tablespoon ginger  
 2 ounce squares unsweetened  
 chocolate, melted + cooled  
 Sugar

Beat shortening at medium speed  
 of an electric mixer until fluffy.  
 Gradually add 1 cup sugar, beating  
 well. Add egg + beat well. Stir  
 in molasses.  
 Combine flour + rest ingredients  
 add to creamed mixture, stirring  
 well. Stir in melted chocolate.  
 Shape dough into 1" balls, + roll  
 in sugar. Place 2" apart on lightly  
 greased cookie sheets. Bake at  
 350° - 10 to 12 min. Cool yield 4

## Lemon Bars

### Ingredients

- 1 cup of softened butter
- 2 cups and 1 tablespoon of flour
- $\frac{1}{2}$  cups of confectioner's sugar
- 4 large eggs
- 2 cups of granulated sugar
- Grated rind of one large lemon
- 6 tablespoons of fresh lemon juice
- $\frac{1}{2}$  teaspoon of baking powder
- 1  $\frac{1}{2}$  cup of chopped nuts

### Directions

1. Preheat oven to 325 degrees Fahrenheit.
2. Grease 9x13 baking pan.
3. Beat together butter confection sugar and 2 cups of flour until fluffy.
4. Smooth into an even layer.
5. Bake for 15 minutes.
6. Beat eggs and sugar together until light.
7. Add lemon rind and juice.
8. Sprinkle the 1 tablespoon of flour and baking powder over.
9. Then pour in the nuts and combine well.
10. Pour lemon mixture into the crust and bake another 15 minutes.
11. Cool slightly then cut into squares.
12. Loosen edges before removing squares from pan.



Lemon Tree  
Recipe

## Lemon Bars

1 cup (2 sticks) unsalted butter, softened  
2 cups (+ 1 tablespoon reserved) all purpose flour  
 $\frac{1}{2}$  cup confectioners sugar  
4 large eggs (room temp)  
2 cups granulated sugar  
grated rind of 1 large lemon  
6 T. fresh lemon juice  
 $\frac{1}{2}$  tsp baking powder  
 $1\frac{1}{2}$  C. chopped nuts

Preheat oven  $375^{\circ}$ , Grease  $9 \times 13$  bake pan. Beat together butter, confectioners sugar, and 2 cups flour until fluffy. Scrape mixture into the pan and smooth into a even layer. Bake for 15 min. beat eggs + sugar until light. Add lemon rind + juice. Sprinkle the  $\frac{1}{2}$  tsp of flour + baking powder over all, then pour the nuts. Combine well. Pour lemon mixture into the crust + bake for another 15 min. Cool slightly then cut into squares. Loosen edges before removing squares from pan.

## Ginger Snaps

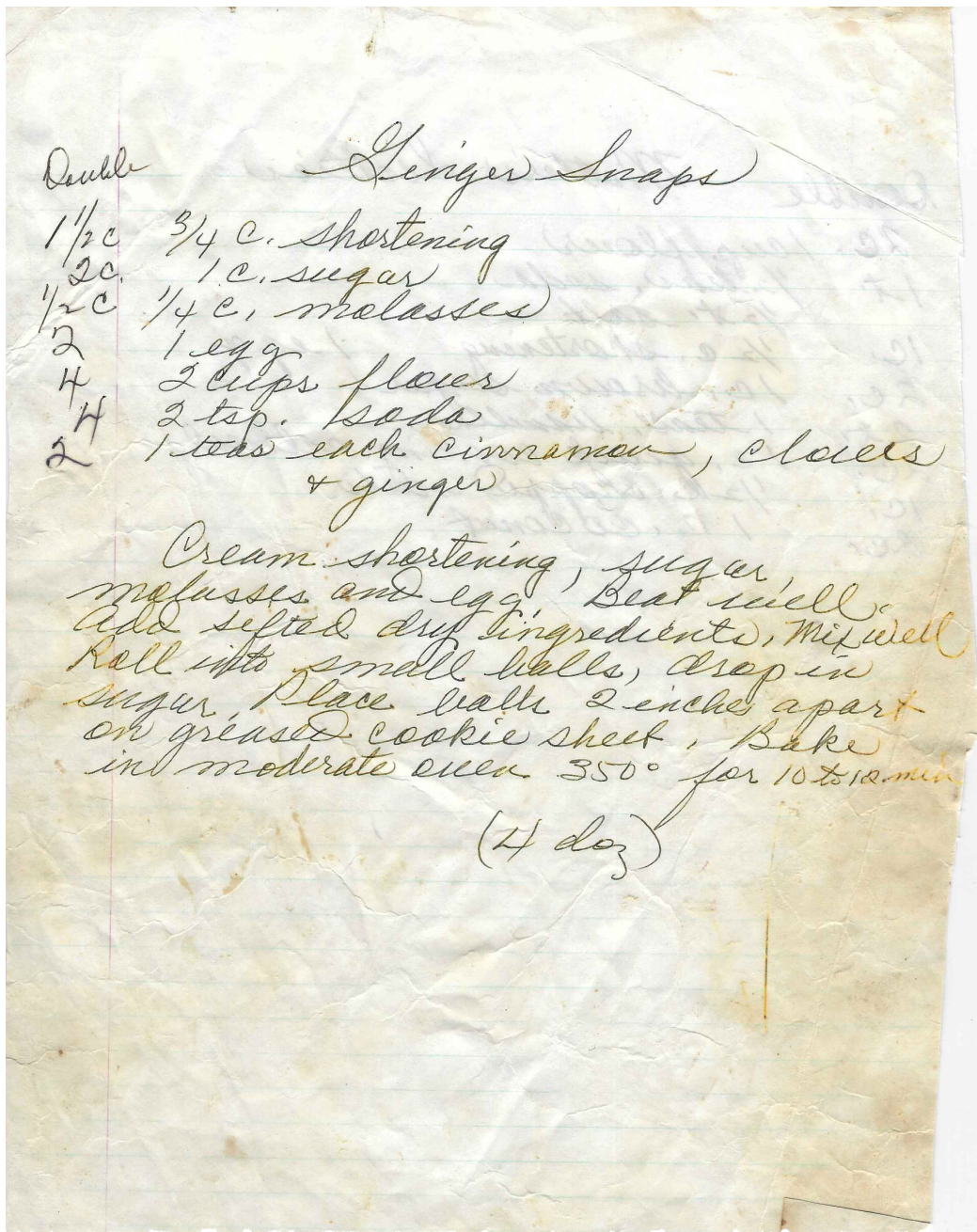
### Ingredients

- $\frac{3}{4}$  cup of shortening
- 1 cup of sugar
- $\frac{1}{4}$  cup of molasses
- 1 egg
- 2 cups of flour
- 2 teaspoons of soda
- 1 teaspoon of cinnamon
- 1 teaspoon of ginger

### Directions

1. Cream shortening, sugar, molasses and egg.
2. Beat well.
3. Add sifted dry ingredients.
4. Mix Well
5. Roll into small balls.
6. Drop balls in sugar
7. Place balls 2 inches apart on greased cookie sheet
8. Bake in moderate oven at 350 degrees F. for 10 to 12 minutes





Probably the most made cookie recipe in her cookbook

## Ice Box Cookies

### Ingredients

- 1 cup of shortening
- 2 cups of firmly packed brown sugar
- 2 large eggs
- 1 teaspoon of vanilla
- 3 ½ cups of all-purpose flour
- 1 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 teaspoon cream of tartar
- 1 cup of finally chopped pecans

### Directions

1. Beat shortening in a large bowl at medium speed with mixer until fluffy.
2. Gradually add sugar beating well.
3. Add eggs one at a time beating after each addition.
4. Stir in vanilla.
5. Combine flour and next three ingredients.
6. Gradually add to shortening mixture.
7. Beat well until blended.
8. Stir in pecans.
9. Divide dough in half.
10. Shape into 2 logs 1 ½ inches in diameter.
11. Wrap in heavy duty plastic wrap and chill 8 hours.
12. Unwrap dough and cut into ¼ inch slices.
13. Place in lightly greased cookie sheet.
14. Bake at 400 degrees F. for 8 minutes.



## Ice Box Cookies

- 1 cup shortening
- 2 cups firmly packed brown sugar
- 2 large eggs
- 1 teas. vanilla
- 3 1/2 c. all-purpose flour
- 1 teas. baking soda
- 1/2 teas. salt
- 1 teas. cream of tartar
- 1 cup finely chopped pecans

Beat shortening in a large bowl at medium speed with electric mixer until fluffy. Gradually add sugar, beating well. Add eggs one at a time, beating after each addition. Stir in vanilla. Combine flour & next 3 ingredients, gradually add to shortening mixture, beating until well blended. Stir in pecans. Divide dough in half. Shape into 2 logs 1 1/2" in dia. Wrap in heavy duty plastic wrap & chill 8 hours. Unwrap dough & cut into 1/4" slices. Place on lightly greased cookie sheets. Bake at 400° for 8 min.

(Makes about 5-do)

## Peanut Butter Cookies

### Ingredients

- 1 cup of shortening
- 1 cup of peanut butter
- 2 beaten eggs
- 1 teaspoon of vanilla
- 1 cup of brown sugar
- 1 cup of white sugar
- 2 ½ cups of flour
- 2 teaspoons of soda
- ½ teaspoon of salt

### Directions

1. Sift flour, soda and salt. Set aside.
2. Cream shortening, peanut butter together with mixer until well blended.
3. Beat in brown and white sugar a little at a time.
4. Add 2 beaten eggs and vanilla then add the flour mixture a little at a time.
5. Beat Well.
6. Dough will be thick. Use spoon if necessary.
7. Roll into balls and place on an ungreased cookie sheet.
8. Press each cookie with fork dipped in flour.
9. Bake at 350 degrees Fahrenheit for 8 to 10 minutes.



# Double Peanut Butter Cookies

3 2	1 c. shortening (crisco)	1 1/2 c
3 2	1 c. peanut butter	1 1/2 c
6 4	2 beaten eggs	3 eggs
3 2	1 tsp. vanilla	1 1/2 t
3 2	1 c. brown sugar	1 1/2 c
3 2	1 c. white sugar	1 1/2 c
7 1/2 5	2 1/2 c. flour	3 3/4 c
6 4	2 tsp. soda	3 t.
	1/2 t. salt.	

Sift flour, soda & salt. Set aside  
 Cream shortening & peanut butter  
 together with mixer until well  
 blended. Beat in brown & white sugar  
 a little at a time. Add 2 beaten eggs  
 & vanilla, then add the flour mixture  
 a little at a time & beat well.  
 Dough will be thick, use spoon if  
 necessary. Roll into balls & place  
 on ungreased cookie sheet. Press  
 each cookie with fork dipped in flour.  
 Bake at 350° for 8 to 10 min.  
 (Makes about 6 doz cookies)

## Pecan Squares

### Ingredients

- Crust
  - 3 cups of flour
  - $\frac{1}{2}$  cup of sugar
  - 1 cup of butter, softened
  - $\frac{1}{2}$  teaspoon of salt
- Filling
  - 4 eggs
  - 1  $\frac{1}{2}$  cups of light or dark
  - 1  $\frac{1}{2}$  cups of sugar
  - 3 Tablespoons of butter
  - 1  $\frac{1}{2}$  teaspoon of vanilla
  - 2  $\frac{1}{2}$  cups of chopped pecans

### Directions

- Crust
  - In a large mixing bowl blend together flour, sugar, butter, salt until mixture resembles coarse crumbles
  - Press firmly and evenly into a greased baking pan
  - Bake at 350 degrees for 20 minutes
- Filling
  - In another bowl, combine first five ingredients.
  - Stir in pecans
  - Spread evenly over hot crust
  - Bake at 350 degrees for 25 minutes
  - Cool