Molasses Spice Cookies with Raisins

Dark and spicy, these sweet chewy cookies are bursting with flavor!
Yield:

3 dozen
Ingredients:

3/4 cup butter, softened
1/2 cup brown sugar
1/2 cup granulated sugar
1 egg
2 1/4 cups flour
2 teaspoons baking soda
1/4 teaspoon salt
1/4 cup molasses
1 teaspoon cinnamon
3/4 teaspoon cloves
3/4 teaspoon ginger
1 cup raisins
Instructions:

1. Cream butter, sugar, and egg. Add remaining ingredients.

2. Roll dough into balls. Place on greased baking sheets and press down with fingers. Bake at 375 degrees for 12 minutes or until done.



Molasses Spice Cookies with Raisins

This recipe is from Tammy’s Recipes.

Coconut Cookies

A sweet chewy cookie with crisp rice cereal and flaked coconut
Yield:

2 dozen
Ingredients:

1/2 cup (1 stick) butter, softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla
1 cup all-purpose flour
1/2 teaspoon baking soda
1 cup crisp rice cereal
1 cup flaked unsweetened coconut
Instructions:

1.
In mixing bowl, cream butter and sugars. Add egg and vanilla

and stir
to mix. Add flour and baking soda at once, then stir well. Finally, add
cereal and coconut, mixing into a thick cookie dough.

2. Roll dough into 24 (2 dozen) 1-inch balls. Place 2 inches apart on
greased baking sheets. Press balls with fingers to flatten slightly.

3. Bake at 350 degrees for 8-12 minutes or until lightly browned and set. Cool for 3-5 minutes on sheets before removing to wire rack.



Coconut Cookies

This recipe is from Tammy’s Recipes.

Chocolate Caramel Covered Matzos

Crunchy caramel-covered matzo squares drizzled with melted chocolate and sprinkled with nuts
Yield:

12 servings
Ingredients:

6 matzo squares
1 cup (2 sticks) butter
1 cup firmly packed brown sugar
1 cup (or more) semi-sweet chocolate chips or chunks
Optional: Chopped sliced nuts (almonds, peanuts, etc.) and melted chocolate for drizzling
Instructions:

1.
Line two jelly roll pans with foil. Place a sheet of parchment or wax
paper over the foil. Place matzo squares in pans in a single layer.

2. In a 3-quart heavy saucepan, melt butter and brown sugar over
medium heat. Cook and stir constantly until mixture boils. Boil and stir
for 3 or 3.5 minutes. Remove from heat and pour over matzos, covering
completely.

3. Bake at 350 degrees for 15 minutes. Keep an eye on the candy as it
bakes to ensure that it doesn’t burn; if it gets too dark, lower oven
to 325 and put back in. However, the candy does need to bake (bubbly)
for 15 minutes, or it won’t be crunchy.

4. Remove sheets from oven to cooling racks. Sprinkle chocolate on
top. Wait five minutes, then smear the soft chocolate chips/chunks over
the matzos. Add nuts if using, and drizzle with more chocolate

if
desired.

5. Cool; then refrigerate or freeze (on the sheets if possible). Break into pieces and store in the refrigerator or freezer.



Chocolate Caramel Covered Matzos

Chocolate No-Bake Cookies

A quick and easy sweet chocolate cookie with quick oats and coconut, made on the stove-top
Yield:

2 dozen
Ingredients:

2 cups sugar
1/3 cup baking cocoa (powder)
1/2 cup milk
6 tablespoons (3/4 stick) butter
1/8 teaspoon salt

1 teaspoon vanilla
3 cups quick-cooking oats
1/3 cup coconut (or nuts of your choice)
Instructions:

1.
In a large stock pot, combine sugar, cocoa, and milk, whisking until
mixed. Measure oats and coconut in a bowl or large measuring cup and set
aside.

2. Add butter and salt and then heat over medium to medium-high heat,
stirring constantly, until butter is melted and mixture is smooth. (Use
whisk to remove lumps if necessary.)

3. Continue heating and stirring until mixture boils. When mixture is
at a full boil (it will be very bubbly!) time for 4 1/2 minutes. Stir
constantly while timing.

4. Remove pan from heat and add vanilla, oats, and coconut. Quickly stir until the oats are completely covered with chocolate.

5. Drop mixture by teaspoons onto a sheet of waxed paper. Cookies will harden as they cool. Yummy!!



Chocolate No-Bake Cookies

This recipe is from Tammy’s Recipes.

Chocolate Chip Mandelbrot

A crunchy sweet vanilla-flavored bread/cookie with chocolate chips!
Yield:

2-3 dozen slices
Ingredients:

1 1/2 cups sugar
1 cup oil
4 eggs
3 tablespoons orange juice
1 tablespoon vanilla extract
4 to 4 1/2 cups flour
1/2 teaspoon salt
2 1/2 teaspoons baking powder
1/4 teaspoon cinnamon

1 cup chopped walnuts, optional
1 1/2 cups (9 ounces) semi-sweet chocolate chips

Optional: Melted chocolate chips, for dipping the bottoms
Instructions:

1. In a large bowl, combine sugar and oil. Stir in eggs. Add orange juice and vanilla.

2. Add flour, salt, baking powder, and cinnamon, stirring into a very
thick batter. (If batter is too thin, add the extra 1/2 cup flour.)
Fold in chocolate chips and walnuts (if using).

3. Line a large jelly roll pan (or two smaller jelly roll pans) with parchment or waxed paper. Spread the batter onto the prepared pan(s), either into one large strip/log or (if using two pans) two smaller strips/logs. The batter shouldn’t go to the edge of the pan, but it will be somewhat runny and should look like a thick cake batter that didn’t fill the pan. The middle of the “log” will rise during baking.



Chocolate Chip Mandelbrot

This recipe is from Tammy’s Recipes.

Oatmeal Chocolate Chip Cookie Bars

An easy, chewy bar cookie with oats and chocolate chips!
Yield:

24 squares
Ingredients:

1 cup (2 sticks) butter, softened
3/4 cup brown sugar, packed
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla
1 1/2 cups all-purpose flour*
1 teaspoon baking soda
pinch of salt
3 cups rolled (“old-fashioned”) oats
12 ounces (2 cups) semi-sweet chocolate chips**
Instructions:

1. Cream butter, sugars, egg, and vanilla with electric mixer on high.

2. Stir in flour, salt, and baking soda, all at the same time. Stir
in oats. Last, add chocolate chips and stir them in (or use clean hands,
if the dough is too stiff).

3. Press cookie dough into a greased 9×13-inch baking dish. Dough
should be somewhat flattened, but it’s okay for some cracks to remain.

4. Bake at 350 degrees for 30-35 minutes, or until lightly golden and cookies are set in the middle.

5. Cool for 20 minutes; cut into 24 squares. Delicious warm or cold!



Oatmeal Chocolate Chip Cookie Bars

This recipe is from Tammy’s Recipes.

Cut-Out Biscuit Cookies

Buttery cutouts reminiscent of shortbread or biscotti, dipped in mint chocolate and perfect with coffee or tea!
Yield:

3-4 dozen
Ingredients:

1 cup softened butter
1 cup sugar
2 eggs
1 tablespoon milk

4 cups sifted flour
1/2 teaspoon baking powder
pinch of salt

Chocolate coating ingredients*:

6 ounces (1 cup) dark bitter-sweet or semi-sweet chocolate chips
1/2 tablespoon coconut oil (or shortening)
1 teaspoon pure peppermint extract (not oil)
Instructions:

1.
Cream together butter and sugar. Add eggs and milk and cream. Stir in
flour, baking powder, and salt, making a thick dough. Wrap dough in
waxed paper and refrigerate for several hours.**

2. On a well-floured surface, roll dough to about 1/4-inch thickness.
(No thinner!) Cut into shape. If cookies are sticking to the cookie
cutter, dip the cookie cutter into flour before each cut.

3. Place cut cookies on an ungreased baking sheet. Bake at 375 degrees for 10-12 minutes, until just lightly browned on the edges or tips. If you bake too long, the cookies will be hard.



Cut-Out Biscuit Cookies

This recipe is from Tammy’s Recipes.

Old-Fashioned Cloves Cookies

From a book published in 1903, this is a super-easy delicious spiced sugar cookie!
Yield:

4 dozen cookies
Ingredients:

2 cups granulated sugar
1 cup (2 sticks) butter, softened
3 eggs
3 cups all-purpose flour*
1 teaspoon baking powder
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
Instructions:

1.

In a mixing bowl, cream sugar and butter. Beat in eggs, spices, baking
powder, and flour. Work flour in as needed to make a stiff dough. (May
require an extra half cup or so.) If you wish to cut out the cookies,
make the dough stiff enough to roll out.

2. Cut out cookies or form into 1-inch balls (press down if desired).
Place cookies a couple inches apart on lightly greased baking sheets.

3. Bake at 375 degrees for 10-13 minutes, until done. Cool on wire racks.



Old-Fashioned Cloves Cookies

This recipe is from Tammy’s Recipes.

Homestyle Chocolate Chip Cookies

Soft and chewy homemade classic chocolate chip cookies
Yield:

8-10 dozen cookies
Ingredients:

2 cups butter, softened (not melted)
4 cups brown sugar
4 eggs
4 teaspoons vanilla
2 teaspoons baking soda
1 teaspoon salt
6 cups flour
12 ounce bag (or as many as you prefer) chocolate chips*
Instructions:

1. Cream butter and sugar; add eggs and vanilla and mix well. Add remaining ingredients and stir until fully mixed.

2. Drop by teaspoons onto a greased cookie sheet. Bake at 400 degrees for about 10-12 minutes (or convect bake at 350 degrees for about 12 minutes).



Homestyle Chocolate Chip Cookies

This recipe is from Tammy’s Recipes.

Overnight Challah French Toast

Chunks of challah tossed with egg and milk, topped with fruit and a crumb topping before being baked
Yield:

16 servings
Ingredients:

1/2 of a large loaf of challah,
torn into large chunks (about one square inch) – this should make
about 12 cups of torn chunks and should fill your 9×13-inch baking dish
about 3/4 full.
5 eggs

3 tablespoons sugar
2 teaspoons vanilla
3 cups milk

3 cups of fresh or frozen berries, cut into bite-sized pieces (We have used cranberries and strawberries so far, and I’m sure blueberries would work, also.)

Crumb topping ingredients:

3/4 cup flour
1/2 cup brown sugar
3/4 cup quick oats
1 teaspoon cinnamon
1/2 cup (1 stick) butter, softened
Instructions:

1. Grease a 9×13-inch baking dish. Place torn challah in a layer in the baking dish. (Dish should be at least 3/4 full.)

2. In a medium-sized mixing bowl, lightly beat the eggs, sugar and vanilla. Add the milk and mix. Pour over the bread. Cover dish and refrigerate overnight.

3. Combine crumb topping ingredients in a bowl and cut together until a coarse crumb mixture forms. Cover (or put into a ziplock bag or container) and refrigerate or save until the morning. I also make sure the fruit is all ready for the morning, by chopping if needed.

4. In the morning, stir the bread mixture in the baking dish, and smooth out into a layer in the bottom again. Sprinkle fruit

over the top
and then sprinkle the crumb topping over the fruit.

5. Bake at 375 degrees (350 degrees if using a glass baking dish) for
about 55-60 minutes, until the center is set. If you pulled the dish
out of the fridge right before you bake it, then put the dish in the
oven before you turn on the oven. If the dish has been out at room
temperature for 30+ minutes you can pre-heat the oven if you wish.

6. Serve hot and enjoy! We also like the leftovers, cold.



Overnight Challah French Toast

This recipe is from Tammy’s Recipes