

Pumpkin Raisin Cookies

Hearty pumpkin and raisin cookies with oats and coconut

Yield:

8 dozen cookies

Ingredients:

1 1/2 cups (3 sticks) butter

2 cups brown sugar

1 teaspoon vanilla

2 cups pumpkin puree

2 eggs

4 cups flour (I use 2 cups all-purpose and 2 cups whole wheat)

2 cups quick oats

2 teaspoons cinnamon

2 teaspoons baking soda

1 teaspoon salt

2 cups raisins

3/4 cup flaked unsweetened coconut

Instructions:

1. In large bowl, cream butter, sugar, and vanilla. Beat in eggs and pumpkin.
2. In another bowl, combine dry ingredients and add to creamed mixture. Stir in raisins and coconut.
3. Bake at 350 degrees for 12-18 minutes on lightly greased cookie sheets. Cool for 5 minutes on the sheets before removing cookies to wire racks to finish cooling. Store in an airtight container or bag.



Pumpkin Raisin Cookies

This recipe is from Tammy's Recipes.

Classic Almond Chocolate Biscotti

A gourmet homemade Italian almond chocolate biscotti: dark, crunchy, and slightly sweet

Yield:

24 small slices

Ingredients:

1 1/2 cups flour

1/2 teaspoon baking soda

1 1/2 teaspoons baking powder

1/2 cup baking cocoa

2/3 cup sugar

3 Tablespoons butter, softened

2 eggs

1/2 teaspoon almond extract

1/2 cup almonds, coarsely chopped

Optional: Melted chocolate chips, for dipping

Instructions:

1. Combine flour, baking soda, baking powder, and cocoa and set aside.

2. Cream sugar and butter. Add eggs and extract, mixing well.

3. Gradually beat in flour mixture. Stir in almonds. Dough will be stiff.

4. Divide dough in half. Form two logs and place on a greased cookie sheet. Bake at 350 degrees for 25 minutes. Cool 10 minutes, and then slice into 1/2-inch slices.

5. Lay slices, cut side down, on cookie sheet and bake for 30 minutes at 300 degrees, turning once during baking time. Cool on wire rack.

Optional: In a long shallow dish, melt chocolate chips. Dip bottoms of biscotti in melted chocolate. Cool on waxed or parchment paper.



Classic Almond Chocolate Biscotti

This recipe is from Tammy's Recipes.

Double Chocolate Cookies

Moist and chewy, these rich chocolate cookies are bursting with cocoa and chocolate chips!

Yield:

4 dozen cookies

Ingredients:

2 cups sugar

1 1/4 cups margarine or butter

2 eggs

3/4 cup cocoa

2 cups flour

2 tsp vanilla

1/2 teaspoon salt

1 teaspoon baking soda

1 cup chocolate chips

Instructions:

1. Cream together first three ingredients. Add remaining ingredients and mix well.
2. Spoon onto ungreased cookie sheets. Cook for 10-14 minutes at 350 degrees, until cookies are just done but not well-done. Overcooking will make them dry and hard. Cookies will flatten as they cool. Leave on pan for a few minutes before removing to cooling racks, or they will fall apart.



Double Chocolate Cookies

This recipe is from Tammy's Recipes.

Ginger Snap Cookies

Spice and molasses combine to give these gingersnap cookies a wonderful aroma and taste!

Yield:

2 1/2 dozen

Ingredients:

1/2 cup melted butter
1 cup sugar
1 egg
1/2 cup molasses
2 cups flour
1 teaspoon baking soda
1 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon salt
Sugar, for rolling

Instructions:

1. Beat butter and sugar together; add egg. Beat well. Stir in molasses. Add dry ingredients.
2. Shape 1-inch balls and roll in sugar. Place on a lightly greased cookie sheet.
3. Bake at 350 degrees for 8-10 minutes or until done.



Ginger Snap Cookies

This recipe is from Tammy's Recipes.

Whole Wheat Peanut Butter Oatmeal Chocolate Chip Cookies

Hearty

homemade cookies made with whole wheat flour, peanut butter, oatmeal,

and chocolate chips for an all-around great cookie treat!

Yield:

3-4 dozen cookies

Ingredients:

1 cup shortening or softened butter

1/3 cup peanut butter

3/4 cup brown sugar

3/4 cup granulated sugar

2 eggs

1 teaspoon vanilla

1 1/2 cups whole wheat flour

1 teaspoon baking soda

1/2 teaspoon salt

2 cups quick oats

12 ounces (2 cups) chocolate chips

Instructions:

1. Cream butters and sugars in a large bowl. Add eggs and vanilla, stirring until smooth.

2. In a medium-sized mixing bowl, combine flour, soda, salt, and oats. Add to creamed mixture and stir to make a thick cookie dough. Add

chocolate chips, mixing with hands if necessary.

3. Roll dough into 1 1/2-inch balls and place on greased cookie sheets. Press to flatten tops. Bake at 375 degrees for 10-15 minutes, until cookies are browned and cooked to your liking.



Whole Wheat Peanut Butter Oatmeal Chocolate Chip Cookies
This recipe is from Tammy's Recipes.

Whole Wheat Oatmeal Cookies

A soft whole wheat cookie with oatmeal, sweetened with molasses and honey

Yield:

3-4 dozen cookies

Ingredients:

1 1/2 cups whole wheat flour

1/2 cup brown rice flour (or whole wheat flour)
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1 1/4 cups rolled oats
6 tablespoons butter, softened
2 eggs
1/2 cup honey
1/4 cup molasses
1 teaspoon vanilla
1-2 cups (total) chocolate chips, nuts, or sunflower seeds,
optional
Instructions:

1. Combine flour, baking powder and soda, cinnamon, and oats.
Set aside.

2. In a large mixing bowl, cream butter, eggs, honey,
molasses, and
vanilla. Add dry ingredients and mix, using hands if needed.
Add any
optional ingredients and drop by teaspoonful onto lightly
greased cookie
sheets, or, roll dough into balls and press lightly.

3. Bake at 350 degrees for 15 minutes, or until cookies are
done. Remove from oven, wait 5 minutes, and then remove to
wire rack to cool.



Whole Wheat Oatmeal Cookies

This recipe is from Tammy's Recipes.

Cranberry Roll-Up Freezer Cookies

Vanilla shortbread cookie dough, rolled and filled with homemade cranberry sauce; frozen and then sliced and baked
Yield:

About 3 dozen small cookies

Ingredients:

Cookie Dough Ingredients:

1/2 cup (1 stick) butter, softened

3/4 cup sugar

1 egg

1 teaspoon vanilla

2 cups flour

1/4 teaspoon salt

1 1/2 teaspoons cardamom, optional

Cranberry Filling Ingredients:

2 cups fresh cranberries, rinsed
1/4 cup sugar
1/2 cup water, divided
1 1/2 tablespoons cornstarch
1 teaspoon orange zest, optional

Instructions:

1. In a mixing bowl, cream together the butter and sugar. Add egg and vanilla, stir well.
2. In a separate bowl, combine flour, salt, and cardemom (if using).
Add to creamed mixture and mix well. Divide dough in half and wrap each piece in plastic wrap. Refrigerate for 2 hours or up to 2 days.
3. Mix 1/4 cup of water with the cornstarch and set aside. Put remaining cranberry filling ingredients into a saucepan and heat on medium heat, stirring, until berries are popped. Add water/cornstarch mixture and continue heating and stirring until mixture is a thickened chunky cranberry sauce. Set aside to cool.
4. On a clean surface, sprinkle confectioner's sugar and roll each half of the dough into a 12×7-inch rectangle. Spread half of the cranberry mixture on each rectangle, to within 1 inch of the edges.
5. Roll dough gently, starting at one of the 12-inch (wide) sides (rather than at the 7-inch ends). Pinch edge and ends to seal. Carefully

transfer each log to a sheet of waxed paper and wrap, securing with masking tape. Wrap each log in foil. Place in freezer for at least 1 day and up to 4 months.

6. When ready to bake cookies, remove from freezer and slice frozen logs into 1/3-inch slices using a sharp knife. Place frozen slices on greased cookie sheets and bake 15-20 minutes at 400 degrees, until done. (Edges will be only slightly browned, if at all.) Remove from cookie sheet after about 5 minutes and place on wire racks to cool.



Cranberry Roll-Up Freezer Cookies

This recipe is from Tammy's Recipes.

Whole Wheat Cinnamon Graham Squares

A soft cookie squares made with whole wheat, rolled oats, cinnamon, and honey

Yield:

48 squares

Ingredients:

6 cups whole wheat flour

1 1/2 cups rolled oats

1 cup (packed) brown sugar

2 teaspoons salt

2 teaspoons baking soda

3 tablespoons ground cinnamon

3/4 cup honey

1 1/2 cups oil

1 cup cold water

Instructions:

1. In a large bowl, whisk together the dry ingredients. Make a well in the center of the bowl.

2. In a separate bowl, combine honey, oil, and water. Mix well, then add to dry ingredients and stir until mixture forms a thick, crumbly/stiff dough.

3. Grease two 10×15-inch jelly roll pans. Put half of the dough on each sheet and press flat, using your fingers or a spatula. Using a pizza cutter or butter knife, slice each sheet into 24 squares.

4. Bake sheets at 400 degrees for 13-18 minutes, or until lightly browned, switching racks half-way through baking.

5. Remove pans from oven to wire racks, and allow the cookies to cool on the pans. Re-slice, remove from pans, and store in an air-tight container or bag.



Whole Wheat Cinnamon Graham Squares
This recipe is from Tammy's Recipes.

Cranberry Almond Scones

Tender and flaky scones with cranberries and almonds, topped with a sweet crusty glaze

Yield:

8 scones

Ingredients:

2 1/8 cups all-purpose flour*

1/4 cup granulated sugar

1/8 teaspoon salt

1 1/2 teaspoons baking powder

1/2 cup (1 stick) cold butter, sliced

3/4 cup dried sweetened cranberries ("Craisins" or other brand)

1/4 cup sliced or chopped almonds**

1/2 cup heavy cream

1 egg
1 teaspoon vanilla extract
2 teaspoons almond extract
2 tablespoons heavy cream, for topping
sugar, for sprinkling

Instructions:

1.
In a large mixing bowl, whisk together the flour, sugar, salt, and baking powder. Cut in the butter. Stir in cranberries and almonds.

2. In a small bowl, whisk together the 1/2 cup cream, egg, and extracts. Stir into dry mixture, stirring just until moistened. Knead a few times, until a dough forms (don't over-knead).

3. On a lightly floured surface, form dough into a circle, about an inch thick. Cut into 8 wedges. (I use a pizza cutter to slice the dough.) Place wedges on an ungreased baking sheet.

Alternately, you can place the circle of dough onto the baking sheet before cutting, if you wish, and leave scones touching as they bake.

Increase the baking time as needed (probably 10-15 minutes longer) if you bake them this way.

4. Brush scones with the reserved 2 tablespoons of cream, and sprinkle with sugar.

5. Bake at 350 degrees for 20-25 minutes, until edges are lightly browned and scones are done inside. Cool on a wire rack. Delicious warm

or cold, and maybe even better the next day! ☐

Additional Notes:

*Scones

pictured were made with 1 cup all-purpose flour and 1 cup + 1 tablespoon whole wheat pastry flour. Delicious either way!! ☐

**I buy whole almonds since they retain their nutrients better than pre-sliced or chopped. I chop mine in a food processor or run them through the Salad Shooter with a slicer attachment.



Cranberry Almond Scones

This recipe is from Tammy's Recipes.

Lemon Scones with Sour Lemon Glaze

Flaky lemon scones, drizzled with a tangy lemon icing

Yield:

8 scones

Ingredients:

2 cups all-purpose flour
1/4 cup sugar
1/8 teaspoon salt
1 1/2 teaspoons baking powder
1/2 cup (1 stick) cold butter, cut
1 1/2 teaspoons lemon zest*
2 teaspoons freshly squeezed lemon juice
1/2 cup heavy whipping cream
1 egg

Icing Ingredients:

3/4 cup confectioner's sugar
1 1/2 tablespoons freshly squeezed lemon juice
Yellow food color, optional

Instructions:

1. In a large mixing bowl, whisk together the flour, sugar, salt, and baking powder. Cut in the butter.
2. In a separate bowl, whisk together the lemon zest and juice, cream, and egg.
3. Stir egg mixture into dry ingredients, just until a dough starts to form. Knead a couple times until the dough holds together.
4. On a lightly floured surface, gently press dough into a circle, about an inch thick. Cut into 8 wedges (I use a pizza cutter to quickly and neatly cut the wedges!).
5. Place scones on an ungreased baking sheet, not touching each other, and bake at 350 degrees for 25 minutes, or until edges

are

lightly browned. Remove from oven and let rest on the sheet for 5 minutes.

6. Prepare the icing by mixing the powdered sugar with enough lemon juice to make a drizzling consistency. Add a drop or two of yellow food color if desired.**

7. Place scones on a wire rack. Drizzle or brush icing over warm scones. These scones are delicious hot, but I think they taste even better the next day, when the lemon flavor has permeated the scone even more!



Lemon Scones with Sour Lemon Glaze

This recipe is from Tammy's Recipes.