

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.



This recipe is from Tammy's Recipes.

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.



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.



This recipe is from Tammy's Recipes.

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!!



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.
4. Bake at 350 degrees for about 30-40 minutes, until the top is dry and lightly browned. Remove from the oven and cool for 10 minutes. Reduce oven temperature to 300 degrees.
5. Using a serrated knife, slice the log of mandelbrot into slices about 3/4-inch thick.
6. Lay slices, cut side down, on clean ungreased baking sheets. Bake at 300 degrees for 20-30 minutes longer, turning once during baking, until mandelbrot is dry.
7. Cool finished mandelbrot on wire racks.

Optional: Melt some chocolate chips in a shallow, long dish. Dip the bottoms of the finished mandelbrot in the melted chocolate and place on waxed paper or parchment paper to cool.



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

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