

# 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.

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## 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.

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## 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.

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# 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.

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# 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.

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## 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.

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# 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 convection bake at 350 degrees for about 12 minutes).



Homestyle Chocolate Chip Cookies

This recipe is from Tammy's Recipes.

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## Maple Oatmeal Scones

Yield:

8 large scones

Ingredients:

1 3/4 cups all-purpose flour

1/2 cup whole wheat flour

1/2 cup quick or old-fashioned rolled oats

1 tablespoon baking powder

1 tablespoon sugar  
1 teaspoon salt  
1 cup (2 sticks) cold butter, sliced  
1/4 cup buttermilk or kefir  
1/4 cup pure maple syrup  
2 eggs

Egg wash ingredients:

1 egg white  
1 teaspoon water  
Oats, for sprinkling

Glaze ingredients:

3/4 cup powdered sugar  
1/2 teaspoon vanilla extract  
3-4 tablespoons pure maple syrup

Instructions:

1.  
In a large mixing bowl, combine the flours, oats, baking powder, sugar, and salt. Cut in the butter, using a fork or a pastry blender, until butter is in pea-sized lumps. Some remaining lumps of butter are perfectly fine, and help make flakier scones.

2. In a small bowl or a 2-cup measuring cup, combine the buttermilk, maple syrup, and eggs, beating lightly to mix. Add to dry ingredients and stir gently until a thick ball of dough forms.

3. With clean hands, gently knead the ball of dough a few times.

Dough should be slightly sticky/wet. Just gently form the dough into a

ball and then start flattening it into a large circle, about an inch thick. You can flatten the dough on a lightly-floured surface, or right on a large baking sheet.

4. Using a pizza cutter or knife, cut the circle of dough into 8 wedges. (If you want smaller scones, either cut the dough into 12 wedges, or make two, smaller circles of dough and cut each into 6-8 wedges.) Place the wedges on a baking sheet, either in circle (close together) or else separated (like cookies).

5. In a small bowl, lightly beat the egg white and teaspoon of water. Brush a thin layer over the tops of the scones. Sprinkle lightly with oats.

6. Bake scones at 400 degrees for 20-25 minutes or until lightly browned and done inside. Place scones on a wire rack to cool.

7. To make glaze, put powdered sugar in a small bowl or a 1-cup measuring cup. Add vanilla extract, and then use a fork to stir in enough maple syrup to make a glaze that will drizzle.

8. Drizzle glaze over hot or warm scones, or wait until scones are cooled. More glaze will run off of hot scones, so let them cool a little if you want a thicker glaze. (I prefer the glaze to end up on my scones

rather than mostly on the counter!) Enjoy!

Scones are best enjoyed within a day or two of being made, although they'll keep longer. Store these in a sealed container or bag.



Maple Oatmeal Scones

This recipe is taken from Tammy's Recipes.

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## **Chewy Oatmeal Chocolate Chip Granola Bars**

Yield:

18 bars (2.3 ounces each)

Ingredients:

3/4 cup (1 1/2 sticks) butter, softened

1/2 cup honey

1/3 cup (packed) brown sugar

1 teaspoon vanilla extract  
1 cup whole wheat flour  
1 teaspoon baking soda  
4 1/2 cups rolled oats  
1 cup (6 ounces) semi-sweet chocolate chips

Instructions:

1.  
Preheat oven to 325 degrees. In a medium-size mixing bowl, cream together the butter, honey, brown sugar, and vanilla extract. (I use an electric mixer for this step.)

2. Add flour, baking soda, and oats. Stir until well-mixed. (Mixing with clean hands works great for this step.) Mixture will be a soft, fluffy, and somewhat crumbly. Stir in chocolate chips.

3. Press mixture into a lightly-greased 9×13-inch baking dish. Bake at 325 degrees for 18-22 minutes, until edges are just starting to brown. Remove from oven and place dish on wire rack to cool.

4. After granola bars have cooled for 10 minutes, use a smooth-bottomed measuring cup or glass to press the bars flat. (Pressing while too hot will smear chocolate everywhere!) Allow to finish cooling and then cut into 18 bars using a pizza cutter or thin sharp knife.

Store in a sealed container or bag at room temperature for up to a week or so, or freeze for later use.



Chewy Oatmeal Chocolate Chip Granola Bars

This recipe was taken from Tammy's Recipes

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## **Double Oat Breakfast Cookies (Untried) Potentially healthy with changes**

1/2 c butter, softened

1/2 c smooth peanut butter

1 1/4 c sugar

1/2 t baking soda

1/4 t salt

1/4 c water

1 egg



1 T vanilla

1 1/2 c flour

1 c rolled oats

1 c golden raisins (or chocolate chips)

3 c Cheerios

Preheat oven to 375 degrees. Beat butter & peanut butter for 30 seconds. Add sugar, baking soda & salt, beat until combined. Add water, egg and vanilla until combined. Beat in flour just until combined. Beat in oats as much as possible. Stir in raisins and cereal.

Drop large spoons fulls about 3 inches apart on a cookie sheet. Flatten a bit and bake 10-12 minutes. Cool on sheet for a few minutes before transferring to wire rack. Can be frozen up to 3 months. Last only 5 days if left out.

Try maple syrup instead of sugar. Would whole wheat flour work instead of white flour? How about canola oil versus the butter?? Add some flax seed? Maybe almonds?

Original idea from Better Homes & Gardens