

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.

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 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.