

# Lori's 2009 Cookie Recipes

## Mom's Butternut Cookies

½ cup butter – soft (use regular, not un-salted)  
½ cup sifted powdered sugar  
¼ teaspoon salt  
1 ¾ sifted flour  
1 cup butterscotch pieces (regular or mini are ok)  
1 cup chopped pecans (a food processor is great for this)

### Glaze

2 cups additional powdered sugar  
¼ cup rum or your favourite liquor

This recipe is for a single batch of 24. You can easily double, triple or quadruple if needed. Cream the first three ingredients using mixer and medium speed. Add flour. The bread dough attachment for most mixers works well for this step. Then add pecans and butterscotch pieces. If the dough is too dry to roll into one inch balls, add water to the dough by the tablespoon. You should be able to roll easily into balls without the dough being too sticky. I use a small scoop, then roll a scoop full in my hands to make them perfectly round. Bake for 15 minutes at 325 F. The cookies will be done when the bottom is slightly golden.

Remove from oven and glaze while still warm. Prepare the glaze by mixing the powdered sugar and the liquor. Dip the cookies ½ way into the glaze then place ½ of a candied cherry or ½ of a pecan on top. Let dry – Enjoy!

## Chocolate Chip Dough to Go!

These are Jim's Favourites!

2 cups flour  
1 cup quick oats  
½ t baking powder  
¼ t salt  
1 cup unsalted butter, soft  
¾ c light brown sugar, packed  
¾ c sugar  
2 large eggs  
2 t vanilla  
½ t almond extract  
1 c chopped pecans  
2 c chocolate chips

Combine flour, oats, baking powder and salt in a bowl. Cream butter and sugars, add eggs, vanilla and almond extract. Gently beat in flour mixture. When combined, stir in chocolate chips and pecans. Shape into 2 logs, 2" in diameter and place on either waxed or parchment paper, roll up. Twist ends to seal and place in large Ziploc bag. Refrigerate or up to a week, or freeze for 6 months.

When ready to bake, thaw slightly to soften, then slice into ½ inch thick slices. Place 2" apart and bake at 300F for 22 to 24 minutes.

### **Super Easy and Way-too-Yummy Pecan Pralines**

2 cups sugar  
2 cups pecans  
1 can evaporated milk (5 ounce or 2/3 cup)  
¼ c butter  
1 T Vanilla

Combine all ingredients into 8 cup glass measuring cup. Microwave on high for 6 minutes. Stir well with a wooden spoon. Microwave for 5 to 6 minutes more, stir well. Drop by tablespoonfuls onto parchment paper. Let stand until firm and somewhat dry (an hour or so). You can easily triple this recipe in one 8 cup bowl.

### **Simple Fudge**

1 ½ c sugar  
1 can evaporated milk (2/3 cup)  
½ c butter  
2 c mini marshmallows  
1 c chocolate chips  
½ c chopped walnuts or other nuts  
½ t vanilla

I use small foil tins that can be given away. Any shallow baking pan, in square or rectangle is good. You can easily quadruple this recipe. Butter the sides of the pan.

Butter a 2 quart sauce pan. Combine the sugar, milk and butter. Cook until the mixture boils, stirring often (10 minutes). Boil for 3 minutes until it reaches 235F. Remove from heat and carefully stir in vanilla, then the marshmallows and chocolate chips. Stir in the nuts, then spread into prepared pan. Score when still slightly warm. Refrigerate until firm. Cut into squares, then store in an airtight container, refrigerated, for 1 month (but it won't last that long because it is soooooo tasty!).

## **Buttered Rum Cookies**

½ c powdered sugar  
1/3 c blanched sliced almonds  
1 c unsalted butter  
½ t almond extract  
2 T light rum  
1 2/3 c flour  
¼ t salt

Process the almonds until fine. Wisk together the flour, almonds and salt. Cream the butter and sugar until light. Add the almond extract and rum, beat until well blended, then stir in the flour mixture. Gather into a ball and refrigerate 2 hours or more (a Ziploc works great for this step). Roll out onto a lightly floured surface. Roll to ¼ inch and cut out into shapes. Bake 8-10 minutes at 375F, until lightly golden. This recipe is easily quadrupled and you are going to want to make lots because it is super tasty!

## **Buchettes de Noel**

1 cup powdered sugar  
2 T unsweetened cocoa (buy the good stuff)  
4 large egg whites (a carton of whites makes 4 batches)  
½ t cream of tartar  
½ cup + 1 T superfine sugar

Wisk together powdered sugar and cocoa. In a mixing bowl, beat egg whites until frothy. Add cream of tartar and beat at medium speed while adding 1T superfine sugar. Increase speed to high and beat until stiff peaks form, then add the remainder of the superfine sugar. Sift the cocoa mixture over the meringue and fold in, using a large rubber spatula. Pipe onto parchment lined sheets, in 4 inch strips, and let air dry for 1 hour, until set, and dry to the touch. Then, bake at 200F for 1 hour, until completely set. The centres will be slightly sticky and will harden while cooling. Cool completely. Store in an airtight container at room temperature for many months, at low humidity. These cookies are light as air, and really good with coffee or tea.

## **Coconut Kisses**

3 ½ c shredded coconut, unsweetened, large shred (if you have a choice)  
1 small can sweetened condensed milk  
2 T cornstarch  
1 t lemon juice  
1 t vanilla  
pinch salt

Mix all ingredients. Don't add all the milk until you check the consistency. The mixture should be moist and hold together. Use a round cookie scoop to form 1 inch mounds about 1 ½ inches high. Place on parchment lined sheet and bake 15 to 20 minutes at 400F until surface is lightly browned. This cookie stores very well. 2 months in an airtight container in the refrigerator or many months if frozen.

## **Pfeffernusse**

Well, I am not exactly sure what these are supposed to taste like, but so far, everyone seems to like them!

3 c flour  
¼ t baking powder  
¼ t salt  
1/8 t white pepper  
1 t ground cinnamon  
1/8 t ground cloves  
½ c candied citrus peel  
1/ c sliced blanched almonds  
3 large eggs  
1 c powdered sugar  
1 apple slice

Wisk together flour, baking powder, salt, pepper, cinnamon and cloves. Process almonds and peel until fine. In mixing bowl, blend sugar and eggs until thick and light in colour. Add almonds and peel mixture, beat until blended. At low speed, add flour mixture, just until combined. Form dough into two 2 " logs, and wrap with either waxed or parchment paper. Refrigerate until firm, then cut into ¼ inch slices and place ½ inch apart. Bake for 15 minutes at 350F. When cool, toss in powdered sugar. Place in an airtight container and store with a slice of apple. Allow 2 weeks for the cookies to ripen and soften. Keeps for many months.

## **Joy's Lone Ranger**

1 c butter  
1 c sugar  
1 c brown sugar  
2 eggs  
1 t vanilla  
2 c flour  
1 t baking soda  
½ t baking powder  
½ t salt  
2 c quick oatmeal  
1 c rice crispies  
1 c shredded coconut

Cream first 5 ingredients, whisk flour, soda, powder and salt in a separate bowl. Combine flour mixture with butter mixture at low speed until mixed well. Stir in oatmeal, rice crispies and coconut. Drop by tablespoons onto cookie sheet. A mechanical scoop works well. Bake at 350 for 12 min until golden. Dough may be shaped then frozen and stored in Ziploc bags. When making from frozen, thaw balls on baking sheet for 30 min, then bake as above.

## **Disappearing Cookies**

¾ c + 1 T flour  
1 c unsalted butter, softened  
1 c cornstarch (corn flour)  
½ c powdered sugar plus more for topping  
1 t vanilla

Whisk together flour, cornstarch and salt. Mix vanilla and powdered sugar until well blended, add vanilla. Slowly add flour until fully incorporated. Knead until malleable, then shape into 1" balls (a scoop works well for this). Roll in hands slightly before placing on parchment. Bake at 375 for 10-15 minutes until golden. Allow cookies to cool completely before rolling in additional powdered sugar. These cookies are VERY fragile when warm!

## **Gingerbread Cutouts**

¼ c butter  
½ c brown sugar  
½ c molasses  
3 c flour, sifted  
1 t cinnamon  
1 t ginger  
¼ t nutmeg  
¼ c water

Stir together flour, cinnamon, cloves, nutmeg and ginger. Cream butter and sugar. Add flour mixture and water until a stiff dough forms. Add more water if needed. Gather into a ball and refrigerate in a Ziploc bag until firm. Roll to 1/8" and cut out. Bake 8-10 minutes at 350. If you double the recipe, try replacing half of the molasses with light corn syrup for a lighter coloured cookie.

## **Buttery Sugar Cookies**

1 c butter, soft  
1 package cream cheese 3 ounce  
¾ c sugar  
1 egg  
1 t vanilla  
3 c flour

Cream first 5 ingredients. Add flour, mix well. Divide into two portions, place in bags and refrigerate until firm (2 hours). Roll, then cut out, and bake at 375 for 7-10 minutes, until golden.

## **Butter Tarts**

1 package lard  
5 ½ c flour  
1 t salt  
1 egg  
1 T Vinegar  
Water

Wisk salt and flour, then cut in lard until crumbly. In a 1 cup measure, stir egg and vinegar, add water to equal 1 cup. Slowly stir water mixture into flour mixture. Gather into a ball, roll out on floured surface, then cut out to the size needed for your tart pan.

Mix 2 eggs, 2 c brown sugar, 2 T vinegar, 1 t vanilla and ½ c melted butter. Stir in 1 c chopped pecans. Fill tart shells 2/3 full and bake at 325 for 20 minutes.