



*From
Mary Kay's
Kitchen*

A collection of cookie recipes

Spice Tea

Serves 15 to 20

1 tea canister 3/4 full of Lipton Tea (loose)
1 cinnamon stick
1 tsp. whole cloves
1 tsp. whole allspice
1 6 oz. can orange juice—frozen
1/2 cup lemon juice
1 cup sugar

Put tea, cinnamon stick, cloves and all-spice in a quart of boiling water. Steep one hour. Pour into a container with one quart of water and sugar. Mix orange juice with 3 cans of water and add lemon juice. Pour all together and heat.

Can be kept in refrigerator for indefinite lengths of time. Can be used cold with ice if desired.

Taffy Squares

Makes 35 squares

1/2 cup margarine (a stick)
1/2 cup brown sugar
1 cup flour

Mix together and spread on baking sheet. Pat lightly. Bake 10 minutes at 350. Take out of oven.

1 cup brown sugar
1/8 cup flour
1 tsp. baking powder
2 eggs
3/4 tsp. vanilla
1 cup flake coconut

Mix these 7 ingredients together and spread over first mixture. Bake at 350 for 25-30 minutes. Sprinkle with powdered sugar. Cut into squares.

Coconut Macaroons

Makes 1 1/2 dozen cookies

2 egg whites
dash salt
1/2 tsp. vanilla
2/3 cup sugar
1 (3 1/2 oz.) can flaked coconut

Beat egg whites with dash of salt and the vanilla till soft peaks form. Gradually add sugar, beating till stiff peaks form. Fold in flaked coconut. Drop batter by rounded teaspoons onto greased cookie sheet. Bake slowly at 325 for about 20 minutes.

Russian Rocks

Makes about 100 small cookies

1 1/2 cups brown sugar	2 3/4 cups sifted flour
1 cup butter	1 tsp soda
3 eggs	2 tsp cinnamon
1 tsp. cloves	
1 lb. seeded raisins	
1 lb. shelled pecans	
1 tsp. vanilla	

Cream butter and sugar. Add well beaten eggs and dry mix ingredients alternately. Add vanilla. Drop from spoon on greased cookie sheet. Bake at 350 for 10-12 minutes.

Cheese Cookies

2 1/2 cups flour	1 cup chopped pecans
8 oz. Kraft sharp cheddar cheese	1/2 tbsp. salt
2 sticks butter	1 tsp. red pepper

Soften and blend together cheese and butter. Add other ingredients, form into 4 rolls and wrap in foil or saran and freeze. Thaw slightly and slice about 1/4 inch thick. Bake at 375 for 15 minutes.

Great to prepare ahead. Will keep in freezer for several months.

Butter Cookies

Makes about 115 cookies

1/2 lb. butter
1 cup sugar
1 whole egg
2 1/2 cups sifted flour
1 tsp flavoring

Cream butter thoroughly; add sugar and cream thoroughly. Add egg and sifted flour. Add flavoring (you will like 1/2 vanilla and 1/2 almond). Put through cookie press. Put dab of crabapple jelly in the center of each cookie. Bake at 350 for 15-20 minutes.

Tea Tassies

1 stick margarine Filling:
1 cup flour
1 (3 oz. pkg.) cream cheese
2/3 cup packed brown sugar
1 tsp. vanilla
2/3 cup chopped pecans
1 egg
1 tbsp. butter

Mix pastry and chill in refrigerator 1 hour. Lie small muffin tins. (Roll into balls and put in muffin tins and spread). Mix filling well and pour into tassie pastry shells. Bake at 325 about 30 minutes. Remove from tins while slightly warm.

Forgotten Cookies

2 egg whites
2/3 cup sugar
pinch of salt
1 cup chopped nuts
1 cup chocolate chips
1 tsp. vanilla

Heat oven to 350. Beat egg whites and sugar until stiff. Add salt, nuts, chips and vanilla. Drop on ungreased foil. Put in heated oven, turn off oven immediately. Leave overnight or until oven is cold. Don't open!

Wham Bam Cookies

Makes 100 cookies

2 sticks butter (1 cup)
1 cup sugar
1 egg
2 cups flour
1/2 tsp. soda

Cream butter, sugar and egg. Sift flour and soda and add to mixture. Place small bits of dough rolled in tiny balls on ungreased cookie sheet. Dip small juice glass in flour and WHAM-BAM!! (Hit lightly.) Bake 3 minutes, allow to cool 1 minute and remove immediately.

Fudge Squares

Melt together:
1 stick butter
3 squares chocolate

Cream together:
2 eggs
1 cup sugar

Add: 2/3 cup flour
1 tsp vanilla
1 cup chopped pecans

Mix and spread thin in large greased pan. Bake at 350 for 15-20 minutes.

Icing for Fudge Squares (optional)

Melt together:
2 tbsp. butter
1 square chocolate

Heat 5 tbsp milk and pour over 2 cups powdered sugar. Stir until dissolved. Add 1/2 tsp. vanilla and 1/4 tsp. salt. Add to chocolate mixture and beat until smooth and creamy. Spread over fudge squares.

Toffee Bars

1 cup margarine	2 cups sifted flour
1 cup brown sugar	1/4 tsp. salt
1 tsp. vanilla	1 (6 oz.) pkg. chocolate bits
1 egg	chopped pecans

Cream butter and sugar until light and fluffy; add vanilla and egg and beat thoroughly. Sift flour and salt; gradually add to creamed mixture. Spread in buttered 14 x 10" baking pan and bake at 350 for 20-25 minutes.

While hot, sprinkle with chocolate pieces; allow to melt in oven 3 minutes or so. Using a spatula, spread chocolate evenly over top of bars; sprinkle with nuts. Allow to cool until hard—cut into bars.

Cookies—Ginger Crinkles

2/3 cup Wesson oil	2 tsp. soda
1 cup sugar	pinch of salt
1 egg	1 tsp. cinnamon
4 tbsp molasses	1 tsp. ginger
2 cups flour	

Mix well. Form in very small balls and roll in sugar. Place about 2 1/2" apart on cookie sheet. Bake at 350-375 about 8 minutes. They are great to freeze and can be eaten as soon as they are removed from freezer.

Birds Nest Cookies

1/2 cup butter	1 cup flour
1/4 cup brown sugar	1 egg white
1 egg yolk	1 cup chopped nuts

Cream butter and sugar. Add egg yolk—beat—add flour—beat. Roll in hands about size of walnuts. Dip in slightly beaten egg white. Roll in nuts, press in centers. Bake at 350 for 8 minutes.

Lemon Bars

1/2 cup soft butter (1 stick)	1/2 tsp. baking powder
1 cup plus 2 tbsp. flour	2 eggs
1/4 cup powdered sugar	2 tbsp. lemon juice
1 cup granulated sugar	

Mix soft butter, 1 cup flour and powdered sugar; put in bottom of 8-inch square pan. Bake at 350 for 15 minutes. Sift granulated sugar, 2 tbsp. flour and baking powder. Add eggs and lemon juice, spread over crust, bake 25 minutes longer. Frost with powdered sugar and lemon juice frosting or sprinkle with powdered sugar, cut in small squares.

Walnut Squares

1 egg	1/2 cup sifted flour
1 cup brown sugar	1/4 tsp. salt
1 tsp. vanilla	1/4 tsp. soda
1 cup chopped walnuts	

Mix eggs, vanilla and brown sugar. Add dry ingredients & walnuts and bake in well greased 9 x 9" pan at 350 for 18 minutes. Cool in pan. Cut in squares. Batter will still be shaky in center when it comes out of oven. This makes a very chewy bar and is delicious.

Famous Oatmeal Cookies

Makes 5 dozen

3/4 cup shortening, soft	1 tsp. vanilla
1 cup firmly packed brown sugar	1 cup sifted all-purpose flour
1/2 cup granulated sugar	1 tsp. salt
1 egg	1/2 tsp. soda
1/4 cup water	3 cups oats, uncooked

Beat shortening, sugars, egg, water and vanilla together until creamy. Sift together flour, salt and soda; add to creamed mixture; blend well. Stir in oats. Drop by teaspoonfuls onto greased cookie sheets. Bake in preheated moderate oven of 350 for 12 to 15 minutes. (For variety, add chopped nut meats, raisins, chocolate chips or coconut.)

Coconut Kisses

Makes 1 1/2 dozen cookies

2 stiff-beaten egg whites
1 cup brown sugar
2 cups corn flakes
1/2 cup chopped nut meats
1 cup moist, shredded coconut
1/2 tsp. vanilla extract

Beat egg whites and sugar. Fold in corn flakes, nut meats and coconut. Add vanilla. Drop from teaspoon onto well-greased cookie sheet. Bake in moderate oven at 350 for 15-20 minutes. Place pan on damp towel, remove cookies immediately with spatula. If cookies stick to pan, return it to oven to soften. Granulated sugar may be substituted for brown sugar.

London Bars

1/2 cup butter	1 cup brown sugar
1 cup flour	2 eggs, beaten
1/2 cup brown sugar	1 tsp. vanilla
	3 tbsp. flour
	1/2 tsp. salt
	1 1/2 cup coconut

Blend first 3 ingredients and spread into a pan. Push down with fingers. Bake for 10 minutes at 375.

Mix remaining ingredients and pour over first mixture. Replace in oven and bake 20 minutes longer.

Mel used to say that when the Directors in Qualification came to our home, they always left a "bit of love." I also want YOU to take a bit of love from me home with you in remembrance of this day. It was so great having you visit wit me.

See you at the TOP!

Lovingly,

Mary Kay

