

Almond Shortbread Thumbprint cookies.

2 cups Butter, softened
1 1/3 cups Sugar
1 teaspoon Almond Extract
4 cups All-purpose Flour
Jams for filling

1. Heat oven to 350°F
2. In large mixer bowl, combine butter, sugar and almond extract. Beat at medium speed until creamy (1-2 minutes). Reduce speed to low; add flour. Beat until well mixed.
3. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. With thumb, make indentation in center of each cookie (edges may crack slightly).
4. Fill each indentation with a small amount of jam (about 1/4 teaspoon)
5. Bake for 14-18 minutes, or until the edges are lightly browned. Let stand for 1 minute; remove from cookie sheet.

Toll House Cookies. (Nestle Recipe)

2 1/4 cups All-purpose Flour
1 teaspoon Baking Soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups Chocolate morsels/ peppermint morsels/M&Ms

1. Heat oven to 375°F
2. Combine flour, baking soda and salt in a small bowl
3. In a separate, large mixer bowl, beat butter, granulated sugar, brown sugar and vanilla extract until creamy.
4. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture.
5. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.
6. BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely

Snicker Doodles

2 cups Shortening
3 cups Sugar
4 Eggs, large
5 1/2 cups sifted flour
4 teaspoons Cream of Tartar
2 teaspoons Baking soda
1/2 teaspoon Salt
4 TBSP Cinnamon
4 TBSP Sugar, granulated

1. Heat oven to 400°F
2. In a small bowl, mix together Shortening, sugar and eggs
3. In a large bowl, sift together flour, cream of tartar, salt and baking soda
4. Roll into walnut-sized balls, and roll ball into an equal mixture of cinnamon and sugar (4 TBSP each)
5. bake 10-12 minutes, or until golden brown.

Tootie's Toffe Bars (Heath)

1 stick (1/2 cup) Butter
1 stick (1/2 cup) Margarine
3/4 cup Brown Sugar
40 Saltine crackers
1 cup chocolate chips (semi-sweet or milk chocolate)
1 cup (optional) Ground peanuts

1. Preheat oven to 400°F
2. Line pan with foil and cover with 40 crackers.
3. Bring the butter, margarine and brown sugar to a boil, and boil for 3 minutes. (Caution sugar mixture is EXTREMELY HOT!)
4. Pour on crackers and bake for 5 minutes at 400°F
5. Let cool slightly, then spread chocolate chips
6. Allow cookies to cool completely (refrigerator or outside)
7. Break apart cookies to serve.

Super-Easy Rolo Treats

1 bag Rolos Candy
1 bag Snaps Pretzels (Grid type)

1. Preheat oven to 350°F
2. Line pan with foil and cover with a layer of pretzel squares (do not overlap)
3. Place 1 Rolo candy on top of each pretzel square
4. Place 1 pretzel square on top of each Rolo, making a "Rolo Sandwich"
5. Place in oven till the Rolos melt slightly (1-2 minutes)
6. Take out of oven, and press the top of each "sandwich"
7. Allow cookies to cool completely (refrigerator or outside)