



# Cookbook 2009



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## Sandy's Famous Chocolate Chip Cookies

2 cups (4 sticks) margarine, warmed to room temperature  
2 cups brown sugar  
1 ½ cups granulated sugar  
2 tablespoons of real vanilla extract  
3 eggs  
½ teaspoon salt  
½ teaspoon baking soda  
6 cups all purpose flour  
3 cups real chocolate chips

### **What you do:**

1. Preheat oven 350°F
2. In a large mixing bowl, beat brown sugar, margarine and granulated sugar.
3. Add 2 tablespoons vanilla and eggs
4. In a medium bowl, mix together salt, baking soda and flour
5. Combine the dry ingredients and the wet ingredients and mix. Add chocolate chips.
6. Form rounded teaspoons of dough into balls and place them on a cookie sheet, flattening slightly.
7. Bake for 9-10 minutes. Let cool for 5 minutes on the baking sheet before removing them.

**Makes 120-140 cookies**

## Apricot Butter Cookies

1 cup butter or margarine, softened  
¾ cup powdered sugar  
1 teaspoon vanilla  
1 ½ cups all purpose flour  
¼ cup finely chopped dried apricots

### **Apricot Frosting**

¼ cup butter or margarine, softened  
¼ cup apricot preserves  
1 cup powdered sugar

1. Heat oven to 360°F
2. In a medium bowl. Beat butter, powdered sugar and vanilla with electric mixer until smooth.
3. Add flour until well blended.
4. Stir in finely chopped apricots.
5. On an ungreased cookie sheet, place 1-inch balls about 2 inches apart.
6. Bake 8 to 12 minutes or until bottoms are light brown.
7. Cool completely, about 30 minutes
8. In a small bowl, beat butter and preserves. Add powdered sugar and blend well.

**Spread frosting over cookies.**

## Apple Cinnamon Muffins

### What you need:

1 1/3 cups all –purpose flour  
1 1/2 teaspoon baking powder  
1/2 teaspoon Salt  
1/4 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
2/3 cup packed brown sugar  
3/4 cup oatmeal  
1/2 cup snipped dried apple  
1 egg  
3/4 cup butter milk  
1/3 cup cooling oil  
1 teaspoon Vanilla

### What you do:

1. Preheat oven to 400°F
2. Line 2 1/2 inch muffin cups with paper liners.
3. Measure all dry ingredients into a large mixing bowl and mix thoroughly.
4. In a medium bowl mix all wet ingredients and add to the dry ingredients. Mix until moistened.
5. Spoon batter into muffin cups. Filling each cup three fourths full.
6. Bake about 20 minutes.

**Cool for 5 minutes.**

## Chocolate - Buttermilk Loaves

- 1 2/3 cups all purpose flour
- 2/3 cup unsweetened cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 cup buttermilk
- 1/4 cup semisweet chocolate pieces

1. Preheat oven to 350°F. Grease bottom and sides of four small loaf pans.
2. In a medium bowl, combine flour, cocoa powder, baking soda, baking powder and salt.
3. In a large bowl. Beat butter and sugar until fluffy. Beat in eggs until mixed.
4. Add flour mixture alternately with the buttermilk to butter mixture. Mix well.
5. Spoon about 1/2 cup batter into each loaf pan. Sprinkle with chocolate chips. Spoon remaining batter into pans covering chips.
6. Bake for 30 to 35 minutes.

**Cool on wire rack for 10 minutes.**

## Snickersdoodles

- 1 package (18-ounce) refrigerated sugar cookie dough, room temperature
- 2 ounces, cream cheese, softened
- ½ cup Domino Confectioners Sugar
- 1 teaspoon vanilla extract or other flavoring
- ½ cup Domino Granulated Sugar
- ¼ teaspoon ground cinnamon

Preheat oven to 350°F. Cut cookie dough into 8 pieces. In bowl of electric mixer, combine cookie dough pieces and cream cheese. Mix in confectioners sugar and vanilla extract until dough is smooth.

Scoop dough by the tablespoon and roll into about 36 balls.

In a small bowl, combine granulated sugar and cinnamon. Roll balls in cinnamon-sugar mixture and place 2 inches apart on an ungreased cookie sheet. Bake for 10 minutes or until edges are light golden brown. **Cool on cooling rack**

**For more recipes visit: [www.semihomemade.com](http://www.semihomemade.com)**

## Jolly Cookies

¼ cup granulated sugar  
¾ cup light brown sugar, packed  
¾ cup all purpose flour  
¼ teaspoon baking soda  
¼ teaspoon baking powder  
½ cup raisins and cranberries, mixed  
½ cup rolled oats (old fashioned)  
¾ cup semisweet chocolate chips  
¾ stick butter, softened  
1 teaspoon vanilla extract  
1 egg

1. Preheat oven to 375°F
2. Beat together in a large bowl the butter, vanilla and egg
3. Add all the dry ingredients and mix until well blended.
4. Drop by rounded teaspoons onto a cookie sheet lined with parchment paper.
5. Bake until golden, 7 to 10 minutes.

**Bakes about 2 dozen cookies**



## Choc-Oat-Chip Cookies

- 1 ¾ cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. salt (optional)
- 1 ¼ cups packed brown sugar
- 1 cup (sticks) butter or margarine, softened
- ½ cup granulated sugar
- 2 large eggs
- 2 Tbsp. milk.
- 3 tsp. vanilla extract
- 2 ½ cups quick or old-fashioned oats
- 2 cups (12 oz) NESTLE TOLL HOUSE  
Semi-sweet Chocolate Morsels
- 1 Cup coarsely chopped nuts (optional)

**PREHEAT** oven to 375°F

**COMBINE** Flour, baking soda and salt in small bowl. Beat brown sugar, butter and granulated sugar in large mixer bowl until creamy. Beat in eggs, milk and vanilla extract. Gradually beat in flour mixture. Stir in oats, morsels and nuts; mix well. Drop by rounded tablespoon onto greased baking sheets.

**BAKE** for 9 to 10 minutes for chewy cookies or 12 to 13 minutes to crispy cookies. Cool on baking sheets for 1 minute; remove to wire racks to cool completely.

**Makes about 4 dozen cookies**

## "To Roll or Not to Roll" Sugar Cookies

- 1 cup granulated sugar
- 1 cup butter or margarine,  
softened
- 1 teaspoon vanilla
- ½ teaspoon or lemon almond extract
- 1 eggs
- 2 1/3 cups all-purpose flour
- ½ teaspoon baking soda colored sugar  
or granulated sugar.

### **Heat oven to 375°F**

**For No-Roll Cookies:** In large bowl,

beat granulated sugar and butter on low speed or with spoon until light and fluffy. Stir in vanilla, almond extract and egg. Stir in flour and baking soda. Shape dough by teaspoonfuls into balls. On ungreased cookie sheet, place 2 inches apart. Flatten with bottom of glass dipped in colored sugar. Bake 9 to 11 minutes or until set.

Immediately removed from cookie sheet to cooling rack.

**For Rolled Cut Out Cookies:** Use

1 ½ cups powdered sugar instead of the 1 cup granulated sugar. In large bowl, beat powdered sugar and butter on low speed or with spoon until light and fluffy. Stir in vanilla, almond extract and egg. Stir in flour and baking soda. Cover and refrigerate at least 2 hours. Dive dough in half. Roll each half ¼ inch thick on lightly floured surface. Cut into desired seasonal shapes with 2-to 2½-inch cookie cutters. If cookies will not be frosted, sprinkle with sugars. On ungreased cookie sheet, place cutouts 2 inches apart. Bake 7 to 8 minutes or until edges are light brown.

Immediately remove from cookie sheet to cooling rack.

**ABOUT 4 DOZEN COOKIES**

## How To Teach Kids Basic Cooking Rules

### **Food is Fun!**

Follow these tips to successful baking with your youngster.

- **Set It Up**

Read through the recipe first. Assemble all ingredients, bowls, measuring cups and pans. Preheat the oven and start mixing!

- **Safety First**

Establish ground rules to keep everyone safe. Sharp knives, boiling water and hot burners can be dangerous.

Carefully supervise younger children.

- **Good Example**

Your attitude sets the tone. Have a good time in the kitchen. Let your kids know that creating delicious items is exciting and fun.

- **Relax**

Don't be a perfectionist. Encourage creativity and allow for mistakes. There will be messes and spills--don't sweat it!

- **Hands On**

Choose simple cooking activities that your kids can do easily. Hand-cranking a pasta machine is a perfect way to keep them engaged productive.

- **Switch It Off**

Don't let electronic toys or devices distract. Turn off TV and put computer games and cell phones aside.

- **Kitchen Class**

Cooking is a great way to practice math skills and reading comprehension and to instruct in proper nutrition.

- **Have a Party**

Rainy day? Invite your children's friends to come over and cook. Make special aprons. Take pictures and start a neighborhood cookbook. Everyone joins in clean up!

## Web Sites

[www.miami.edu/wellness/camp](http://www.miami.edu/wellness/camp)

(305) 284-8510

Mini Canes Camp

[www.discountschoolsupply.com](http://www.discountschoolsupply.com)

1-(800) 627-2829

Discount School Supply

[www.oriental.com](http://www.oriental.com)

1-(800) 228-2269

Oriental Trading Company

<http://kidscooking.about.com/od/howtocook/ht/rulesforkidcook.htm>

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