Pumpkin Cookies

Cookies:
4 cups all purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon allspice
2 cups vegetable shortening
2 cups granulated sugar
1 can (15 oz.) Libby’s Pumpkin
2 large eggs
4 teaspoons vanilla extract, divided
2 cups raisins
1 cup nuts, chopped

FOR FROSTING:
BEAT butter, rum extract and remaining vanilla extract in medium mixer bowl until creamy. Gradually beat in powdered sugar and evaporated milk until smooth (frosting will be thin).
Coconut Macaroons

2/3 cup Sweetened Condensed Milk
3 cups coconut, shredded
1 teaspoon vanilla

**BLEND:** in a bowl the sweetened condensed milk, shredded coconut, and vanilla.
**DROP:** by teaspoonfuls onto a well greased baking sheet.
**BAKE:** at 350 degrees until light brown, about 8 to 10 minutes. Remove from the pan at once and cool on a wire rack.

*FOR COCONUT AND CHOCOLATE MACAROONS:* Stir into dough 1/4 cup (1.5 oz.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels. Proceed as above
Mini Morsel Meringue Cookies

4 large egg whites  
1/2 teaspoon salt  
1/2 teaspoon cream of tartar  
1 cup granulated sugar  
2 cups Semi-Sweet Chocolate Mini Morsels

PREHEAT: oven to 300°F. Grease baking sheets.  
BEAT: egg whites, salt and cream of tartar in small mixer bowl until soft peaks form. Gradually add sugar; beat until stiff peaks form. Gently fold in morsels 1/3 cup at a time. Drop by level tablespoon onto prepared baking sheet.  
BAKE: for 20 to 25 minutes or until meringues are dry and crisp. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Store in airtight containers.
Chocolate Chip Mexican Wedding Cakes
These Mexican dessert "cakes" are actually cookies, much loved for their delicate texture and flavor. Here, they're drizzled with chocolate for extra pizzazz.

1 cup butter, softened (2 sticks)
1/2 cup sifted powdered sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
2/3 cup finely chopped nuts
2 teaspoons to 2 1/2 ground cinnamon
12 ounces Semi-Sweet Chocolate Morsels, divided

PREHEAT oven to 350°F.


BAKE for 10 to 12 minutes or until set and light golden brown on bottom. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

MICROWAVE remaining morsels in a heavy-duty plastic bag on HIGH (100%) power for 30 seconds; knead. Microwave at 10- to 15-second intervals, kneading until smooth. Cut a tiny corner from bag; squeeze to drizzle over cookies. Chill cookies for about 5 minutes or until chocolate is set. Store at room temperature in airtight containers.
Chocolate Peanut Butter Cookies
An all-time favorite flavor combination; milk chocolate and peanut butter morsels combine in a melt-in-your-mouth cookie treat.

2 1/4 cups all-purpose flour
2/3 cup Baking Cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1 cup (2 sticks) butter or margarine, softened
3/4 cup granulated sugar
2/3 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
1 2/3 cups (11-oz. pkg.) Peanut Butter & Milk Chocolate Morsels

PREHEAT oven to 350° F.
COMBINE flour, cocoa, baking soda and salt in a small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in a large mixing bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels. Drop by well-rounded teaspoon onto ungreased baking sheets.
BAKE for 8 to 10 minutes or until centers are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
Butterscotch Gingerbread Cookies
Butterscotch morsels add their sweet creaminess to this classic gingerbread cookie. The ultimate treat, warm from the oven with a glass of cold milk.

3 cups flour
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground ginger
3/4 teaspoon ground cloves
1/2 teaspoon salt
1 cup butter or margarine, softened
1 1/2 cups packed brown sugar
1 egg
1/3 cup mild molasses
1 package Butterscotch Flavored Morsels
Frosted Double Chocolate Cookies
A chocoholic's dream cookie. Chocolate frosting tops chocolate cookies laden with chocolate chips. A must with cold milk.

2 cups (12-oz. pkg.) Semi-Sweet Chocolate Morsels, divided
1 1/4 cups flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) butter or margarine, softened
1/2 cup packed brown sugar
1/4 cup sugar
1 teaspoon vanilla extract
1 large egg
1/2 cup chopped nuts, (optional)
1 RECIPE chocolate frosting, ingredients follow
2 tablespoons butter or margarine
1 1/4 cups sifted powdered sugar
2 tablespoons milk

PREHEAT oven to 375°F.
MICROWAVE 3/4 cup morsels in a small, uncovered, microwave-safe bowl on HIGH (100%) power for 1 minute; STIR. Morsels may retain some of their original shape. If necessary, microwave at additional 10 to 15-second intervals, stirring just until morsels are melted. Cool to room temperature. Combine flour, baking soda and salt in a small bowl.
BAKE for 8 to 9 minutes or until edges are set but centers are still slightly soft. Cool on baking sheets for 3 mintues; remove to wire racks to cool completely. Thinly frost centers of cookies with chocolate frosting.
FOR CHOCOLATE FROSTING:
MICROWAVE remaining 1/2 cup morsels and butter in medium, microwave-safe bowl on HIGH power for 30 seconds; stir until smooth. Microwave at additional 10 to 15-second intervals, stirring until smooth. Add powdered suar and milk; stir until smooth.
**Goober Thumbprint Cookies**
Cocoa-laced thumbprint cookies filled with creamy peanut butter and chocolate covered peanuts. A popular flavor combination that continues to endure.

1 1/2 cups flour  
1/3 cup Baking Cocoa  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1 cup Semi-Sweet Chocolate Morsels  
1 cup sugar  
1 cup creamy peanut butter, divided  
1/3 cup butter or margarine, softened  
1 1/2 teaspoons vanilla extract  
2 eggs  
1/2 cup NESTLÉ GOOBERS Milk Chocolate-Covered Peanuts, divided

**COMBINE** flour, cocoa, baking powder and salt in a small bowl. Melt morsels in a small, heavy-duty saucepan over lowest possible heat; stir until smooth. Beat sugar, 1/3 cup peanut butter, butter and vanilla extract in a large mixing bowl until creamy. Beat in melted chocolate. Add eggs, one at a time, beating after each addition. Gradually stir in flour mixture. Cover; chill just until firm.

**PREHEAT** oven to 350°F.

**SHAPE** into 1-inch balls; press thumb into tops to make about ½-inch depressions. Place on ungreased baking sheets. Fill each depression with about ½ teaspoon peanut butter; press 3 Goobers into peanut butter.

**BAKE** for 10 to 15 minutes, or until sides are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
**Double Chocolate Chunk Cookies**
A cookie for chocolate lovers, with big chunks of chocolate in a chocolate cookie.

2 cups all-purpose flour
3/4 cup Baking Cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) butter or margarine, softened
2/3 cup sugar
2/3 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
1 3/4 cups (11.5-oz.) Semi-Sweet Chocolate Chunks

**PREHEAT** oven to 350°F.
**BAKE** for 9 to 11 minutes or until cookies are puffed and centers are set but still soft. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
Peanut Butter Chocolate Chunk Cookies
Use chocolate chunks rather than smaller morsels in this delicious cookie.

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup creamy or chunky peanut butter
3/4 cup (1 1/2 sticks) butter or margarine, softened
2/3 cup packed brown sugar
1/3 cup sugar
1 teaspoon vanilla extract
2 large eggs
1 3/4 cups (11.5-oz. pkg.) Sweet Chocolate Chunks
3/4 cup chopped cocktail peanuts

PREHEAT oven to 350°F.


BAKE for 9 to 12 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
**Chunky Chocolate Pecan Bars**
A delicious bar cookie!

1 RECIPE crust, (ingredients follow)
1 1/2 cups all-purpose flour
1/2 cup (1 stick) butter, softened
1/4 cup packed brown sugar
1 RECIPE filling, (ingredients follow)
3 large eggs
3/4 cup corn syrup
3/4 cup granulated sugar
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 3/4 cups (11.5-oz.) Semi-Sweet Chocolate Chunks
1 1/2 cups coarsely chopped pecans

**PREHEAT** oven to 350°F. Grease a 13x9-inch baking pan.

**FOR CRUST:**
**BEAT** flour, butter and brown sugar in a small mixing bowl until crumbly. Press into prepared baking pan.
**BAKE** for 12 to 15 minutes or until lightly browned.

**FOR FILLING:**
**BEAT** eggs, corn syrup, granulated sugar, butter and vanilla extract in a medium bowl with a wire whisk. Stir in chunks and nuts. Pour evenly over baked crust.
**BAKE** for 25 to 30 minutes or until set. Cool in pan on wire rack.
**Chocolate Chip Holiday Tea Cakes**
For all the chocolate fans out there. This variation of the beloved holiday cookie incorporates chocolate chips inside as well as melted chocolate drizzled on top.

1 cup (2 sticks) butter, softened  
1/2 cup sifted powdered sugar  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
2/3 cup finely chopped nuts  
2 cups (12-oz. pkg.) Semi-Sweet Chocolate Morsels, *divided*

**PREHEAT** oven to 350° F.  
**BEAT** butter and powdered sugar in large mixer bowl until creamy. Beat in vanilla extract. Gradually beat in flour and nuts. Stir in 1 1/2 cups morsels. Roll dough into 1-inch balls; place on ungreased baking sheets.  
**BAKE** for 10 to 12 minutes or until set and light golden brown on bottom. Cool for 2 minutes on baking sheets; remove to wire racks to cool completely.  
**MICROWAVE** remaining morsels in heavy-duty plastic bag on HIGH (100%) power for 30 to 45 seconds; knead. Microwave at additional 10- to 20-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over cookies. Refrigerate cookies for about 5 minutes or until chocolate is set. Store at room temperature in airtight containers.  
**NOTE:** For a spicier cookie, add 2 to 2 1/2 teaspoons ground cinnamon to flour before adding to butter-sugar mixture.
**Butterscotch Thins**

2 2/3 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 2/3 cups (11-oz. pkg.) Butterscotch Flavored Morsels  
1 cup (2 sticks) butter or margarine, cut into pieces  
1 1/3 cups packed brown sugar  
2 large eggs  
1 1/2 teaspoons vanilla extract  
2/3 cup finely chopped nuts

**COMBINE** flour and baking soda in medium bowl.  
**MICROWAVE** morsels and butter in large, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; STIR. The morsels may retain some of their original shape. If necessary, microwave at additional 10 to 15-second intervals, stirring just until morsels are melted. Beat in sugar, eggs and vanilla extract. Gradually beat in flour mixture; stir in nuts. Cover; refrigerate for about 1 hour or until firm. Shape into two 14 x 1 1/2-inch logs; wrap in plastic wrap. Refrigerate for 2 hours or until firm.  
**PREHEAT** oven to 375° F.

**UNWRAP** logs; slice into 1/4-inch-thick slices. Place slices on ungreased baking sheets. Bake for 5 to 6 minutes or until edges are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
**Egg-Ceptional Easter Cookies**

These egg-shaped chocolate chip cookies can be festively decorated with colored frosting for a sweet Easter treat.

2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 cup granulated sugar  
1/2 cup (1 stick) butter or margarine, softened  
2 teaspoons vanilla extract  
1 large egg  
2 cups (12-oz. pkg.) Semi-Sweet Chocolate Morsels, *divided*  
1 container or more prepared vanilla frosting  
2 or more food coloring choices

**PREHEAT** oven to 350°F.  
**BAKE** for 10 to 12 minutes or just until golden around edges. Cool on baking sheets for 2 minutes. Remove to wire racks to cool completely.

**TO COLOR FROSTING:**  
STIR food coloring into small amounts of frosting until desired color. For deep colored frosting, use paste colors available in cake decorating shops.

**TO PIPE FROSTING:**  
USE pastry bag fitted with small, plain or fluted tip, heavy-duty plastic bag with tiny corner snipped off or plastic squeeze bottle with small tip.

**TO DECORATE COOKIES:**  
FROST tops with white or colored frosting. Decorate as desired with remaining morsels, piped frosting and colored sugars.
Chocolate Crinkle-top Cookies
These pretty cookies split slightly when baking, giving them their distinctive 'crinkle-top' appearance. Tender and chocolaty—a superb cookie.

1 package (12-oz.) Semi-Sweet Chocolate Morsels, divided
1 1/2 cups flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup sugar
6 tablespoons butter or margarine, softened
1 1/2 teaspoons vanilla extract
2 eggs
1/2 cup powdered sugar

MICROWAVE 1 cup morsels in medium, microwave-safe bowl on HIGH (100%) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Cool to room temperature. Combine flour, baking powder and salt in small bowl. Beat granulated sugar, butter and vanilla extract in large mixer bowl. Beat in melted chocolate. Add eggs one at a time, beating well after each addition. Gradually beat in dry ingredients. Stir in remaining 1 cup morsels. Cover; refrigerate just until firm.

PREHEAT oven to 350° F.

SHAPE dough into 1 1/2-inch balls; roll in powdered sugar. Place on ungreased baking sheets.

BAKE for 10 to 15 minutes or until sides are set but centers are still slightly soft. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
**Island Cookies**
The coconut and nut combination give this cookie a tropical flavor!

1 2/3 cups all-purpose flour  
3/4 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup (1 1/2 sticks) butter or margarine, softened  
3/4 cup packed brown sugar  
1/3 cup granulated sugar  
1 teaspoon vanilla extract  
1 large egg  
1 3/4 cups (11.5-oz. pkg.) Milk Chocolate Morsels  
1 cup flaked coconut, toasted if desired  
1 cup chopped walnuts

**PREHEAT** oven to 375° F.  
**BAKE** for 8 to 11 minutes or until edges are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.  
**NOTE:** Semi-Sweet Chocolate Morsels, Semi-Sweet Chocolate Mini Morsels, Premier White Morsels or Butterscotch Flavored Morsels may be substituted for the Milk Chocolate Morsels.
Chocolate Almond Cookie Bites

1 package (8-oz. box) Semi-Sweet Chocolate Baking Bars, broken into pieces
2 large eggs
1/4 teaspoon salt
1/4 cup packed brown sugar
1 teaspoon vanilla extract
1 cup chopped almonds, toasted
1/4 cup all-purpose flour
30 almond slices or slivers

PREHEAT oven to 325° F. Grease baking sheets.

MICROWAVE baking bars in a medium, uncovered, microwave-safe bowl on HIGH (100%) power for 1 minute; STIR. The bars may retain some of their shape. If necessary, microwave at additional 10 to 15-second intervals, stirring just until melted.

BEAT eggs and salt in a small mixer bowl on high speed for 3 minutes or until thick. Add brown sugar; beat for additional 5 minutes. Beat in melted chocolate and vanilla extract. Stir in chopped almonds and flour. Drop by rounded teaspoon onto prepared baking sheets. Insert one almond slice into top of each cookie.

BAKE for 8 to 10 minutes or until shiny and set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

FOR CHOCOLATE WALNUT COOKIE BITES: Substitute 1 cup chopped toasted walnuts for almonds. Garnish cookies with walnut pieces before baking.
**Frosted Maple Pecan White Chip Cookies**

These pretty cookies are flavored with maple and vanilla morsels and topped with a simple maple frosting.

3 cups flour  
2 teaspoons baking soda  
2 cups packed brown sugar  
1 cup vegetable shortening  
1/2 cup butter or margarine, softened  
2 eggs  
1 teaspoon maple flavoring  
1 teaspoon vanilla extract  
1 package (12-oz.) Premier White Morsels  
1/2 cup chopped pecans  
1 cup pecan halves, about 60

**Maple Frosting:**

4 cups powdered sugar  
4 tablespoons or more milk  
1/4 cup butter or margarine, softened  
1 teaspoon maple flavoring

**BAKE** in preheated 350°F oven for 9 to 12 minutes or until light golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Spread with Maple Frosting; top each cookie with pecan half.

**FOR MAPLE FROSTING:**  
**COMBINE** powdered sugar, milk, butter and maple flavoring in a medium bowl; stir until smooth.
Milk Chocolate Florentine Cookies
These thin, chocolate-filled sandwich cookies make elegant holiday gifts, wrapped in a festive package. Serve them with a fruit sorbet or your favorite gourmet ice cream.

2/3 cup butter
2 cups quick oats
1 cup granulated sugar
2/3 cup all-purpose flour
1/4 cup light or dark corn syrup
1/4 cup milk
1 teaspoon vanilla extract
1/4 teaspoon salt
1 3/4 cups (11.5 oz. pkg.) Milk Chocolate Morsels

PREHEAT oven to 375° F. Line baking sheets with foil.
MELT butter in medium saucepan; remove from heat. Stir in oats, sugar, flour, corn syrup, milk, vanilla extract and salt; mix well. Drop by level teaspoons, about 3 inches apart, onto foil-lined baking sheets. Spread thinly with rubber spatula.
BAKE for 6 to 8 minutes or until golden brown. Cool on baking sheets on wire racks. Peel foil from cookies.
MICROWAVE morsels in medium, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; STIR. Morsels may retain some of their original shape. If necessary, microwave at additional 10 to 15-second intervals, stirring just until morsels are melted. Spread thin layer of melted chocolate onto flat side of half the cookies. Top with remaining cookies to make sandwiches.
**Monster Pops**

Scare up some fun and tasty treats with your family. Kids and adults alike can be creative decorating these cookies with colors of frosting and their favorite candies.

1 2/3 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup butter or margarine, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
2 teaspoons vanilla extract  
2 large eggs  
1 package (12-oz.) Semi-Sweet Chocolate Morsels  
2 cups old-fashioned oats  
1 cup raisins  
24 wooden craft sticks  
1 container (16-oz.) prepared vanilla frosting, colored as desired, or colored icing tubes

**PREHEAT** oven to 325° F.  
**COMBINE** flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in morsels, oats and raisins. Drop dough by level 1/4-cup measure 3 inches apart onto ungreased baking sheets. Shape into round mounds. Insert wooden stick into side of each mound.  
**BAKE** for 14 to 18 minutes or until golden brown. Cool on baking sheets on wire racks for 2 minutes; remove to wire racks to cool completely.  
**DECORATE** pops as desired. Use frosting and colored candies: WONKA® RUNTS® and/or NERDS®.

For those on the go, 2 pkg. (18 oz. each), Refrigerated Chocolate Chip Cookie Dough can be substituted for the first nine ingredients, adding 1 cup quick or old-fashioned oats and 1/2 cup raisins to the dough. Bake as stated above for 16 to 20 minutes or until golden brown. Makes 18 cookies.

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Decorated Cookies on a stick
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter or margarine, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
2 teaspoons vanilla extract
2 large eggs
1 package (12-oz.) Semi-Sweet Chocolate Morsels
2 cups quick or old-fashioned oats
1 cup raisins
24 wooden craft sticks
1 container (16-oz.) prepared vanilla frosting, colored as desired, or colored icing in tubes

PREHEAT oven to 325° F.
BAKE for 14 to 18 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
DECORATE pops using colored frosting and assorted candies.
NOTE: 2 2/3 cups (two 10-ounce packages) Semi-Sweet Chocolate-Covered Raisins may be substituted for the Semi-Sweet Morsels and raisins.
**Firecracker Fudge Cookies**

2 cups (12 oz pkg) Semi-Sweet Chocolate Morsels  
1 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1 cup granulated sugar  
6 tablespoons butter or margarine, softened  
2 large eggs  
1 1/2 teaspoons vanilla extract  
1/2 cup powdered sugar

**MICROWAVE** 1 cup morsels in medium, microwave-safe bowl on HIGH (100%) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Cool to room temperature. Combine flour, baking powder and salt in small bowl. Beat granulated sugar, butter and vanilla extract in large mixer bowl. Beat in melted chocolate. Add eggs one at a time, beating well after each addition. Gradually beat in dry ingredients. Stir in remaining 1 cup morsels. Cover; refrigerate just until firm.  
**PREHEAT** oven to 350° F.  
**SHAPE** dough into 1 1/2-inch balls; roll in powdered sugar. Place on ungreased baking sheets.  
**BAKE** for 10 to 15 minutes or until sides are set but centers are still slightly soft. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
White Chip Island Cookies

1 2/3 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup (1 1/2 sticks) butter or margarine, softened
3/4 cup packed brown sugar
1/3 cup granulated sugar
1 teaspoon vanilla extract
1 large egg
2 cups (12-oz. pkg.) Premier White Morsels
1 cup flaked coconut, toasted if desired
3/4 cup macadamia nuts or walnuts, chopped

PREHEAT oven to 375° F.


BAKE for 8 to 11 minutes or until edges are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
Chocolate Peanut Cookies

2 bars (4-oz. total) Semi-Sweet Chocolate Baking Bars, broken into pieces
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) butter or margarine, softened
1/2 cup packed brown sugar
1/4 cup granulated sugar
2 teaspoons vanilla extract
1 large egg
1 1/2 cups coarsely chopped honey-roasted peanuts

PREHEAT oven to 375° F.
MICROWAVE baking bars in small, uncovered, microwave-safe bowl on HIGH (100%) power for 1 minute; STIR. The bars may retain some of their shape. If necessary, microwave at additional 10 to 15-second intervals, stirring just until melted. Cool to room temperature.
BAKE for 8 to 9 minutes or until edges are set but centers are still slightly soft. Cool on baking sheets for 3 minutes; remove to wire racks to cool completely.
Peanut Butter Crunchies

2 1/2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup crunchy peanut butter
1 cup packed light brown sugar
1/2 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
2 cups Nestle Crunch Pieces

PREHEAT oven to 350° F.

COMBINE flour, baking soda and salt in large bowl.


BAKE for 9 to 11 minutes. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
Coconut Treasure Macadamia Nut Cookies

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup packed light brown sugar
1/2 cup (1 stick) butter or margarine, softened
1/2 cup vegetable shortening
1/2 cup granulated sugar
2 teaspoons vanilla extract
1 large egg
1 package (12 oz.) Toasted Coconut Nestle Treasures, coarsely chopped
1 jar (7.5 oz.) macadamia nuts, coarsely chopped

PREHEAT oven to 350° F. Grease baking sheets.
BAKE for 9 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
White Air Cookies

2 large egg whites
1/4 teaspoon salt
1 pinch cream of tarter spice
3/4 cup granulated sugar
2 cups (12-oz. pkg.) Semi-Sweet Chocolate Morsels
1 package red and/or green sprinkles, (optional)

PREHEAT oven to 300° F. Grease or line baking sheets with parchment paper.

BEAT egg whites, salt and cream of tartar in small mixer bowl until soft peaks form.
Gradually add sugar; beat until stiff peaks form. Gently fold in morsels 1/2 cup at a time.
Drop by level tablespoon onto prepared baking sheets. Sprinkle lightly with sugar, if desired.

BAKE for 20 to 25 minutes or until meringues are dry and crisp. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Store in airtight containers.
**Triple Chocolate Cookies**

1 3/4 cups all-purpose flour
1/2 cup Baking Cocoa
1 teaspoon baking soda
2 cups (12 oz. pkg.) Semi-Sweet Chocolate Morsels, divided
1/3 cup butter or margarine, cut into pieces
1 can (14 oz Sweetened Condensed Milk
1 large egg
1 teaspoon vanilla extract
1/2 cup chopped nuts

**PREHEAT** oven to 350° F. Lightly grease baking sheets.

**COMBINE** flour, cocoa and baking soda in medium bowl. Melt 1 cup morsels and butter in large, heavy-duty saucepan over lowest possible heat, stirring until smooth. Remove from heat. Stir in sweetened condensed milk, egg and vanilla extract; mix well. Stir in flour mixture. Stir in nuts and remaining morsels (dough will be soft). Drop dough by rounded tablespoon onto lightly greased baking sheets.

**BAKE** for 8 to 10 minutes or until edges are set but centers are still slightly soft. Cool on baking sheets for 2 minutes; remove to wire rack to cool completely.
Jumbo 3-Chip Cookies

4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups (3 sticks) butter, softened
1 1/4 cups granulated sugar
1 1/4 cups packed brown sugar
2 large eggs
1 tablespoon vanilla extract
1 cup (6 oz.) Milk Chocolate Morsels
1 cup (6 oz.) Semi-Sweet Chocolate Morsels
1/2 cup Premier White Morsels
1 cup nuts, chopped

PREHEAT oven to 375° F.
BAKE for 12 to 14 minutes or until light golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely
Caramel 'n Chocolate Pecan Bars

2 cups all-purpose flour
1 cup packed brown sugar
1/2 cup butter, softened
1 cup pecan halves
2/3 cup butter
1/2 cup packed brown sugar
1 cup Milk Chocolate Morsels

PREHEAT oven to 350° F.

FOR CRUST:
BEAT flour, sugar and butter in large mixer bowl until mixture resembles fine crumbs. Press onto bottom of ungreased 13 x 9-inch baking pan. Place pecans evenly over unbaked crust.

FOR FILLING:
COMBINE butter and sugar in medium saucepan. Cook over medium heat, stirring constantly, until mixture begins to boil. Boil, stirring constantly, for 1 minute. Pour evenly over pecans.
BAKE for 18 to 22 minutes or until bubbly. Sprinkle with morsels; let stand for 2 to 3 minutes or until morsels are shiny. Swirl morsels, leaving some whole for marbled effect. Cool completely in pan on wire rack; cut into bars. Store in an airtight container.
Peanut Butter Brownie Bars

1 cup butter
2 bars (4 oz. total) Unsweetened Chocolate Baking Bars
2 cups sugar
4 large eggs
1 cup all-purpose flour
1 cup creamy peanut butter
1/2 cup butter, softened
3 cups powdered sugar
1/3 cup milk
1/3 cup Semi-Sweet Chocolate Morsels
1 teaspoon shortening

HEAT oven to 350º F.
MELT 1 cup butter and baking chocolate in 1-quart saucepan over low heat, stirring constantly, until smooth (2 to 3 minutes). Set aside.
COMBINE sugar and eggs in large mixer bowl. Beat until thick and lemon-colored (1 to 2 minutes). Add melted chocolate mixture and flour; beat until well mixed (1 to 2 minutes).
POUR mixture into ungreased 15 x 10 x 1-inch jelly-roll pan. Bake for 24 to 28 minutes or until brownie is set. Cool completely.
COMBINE peanut butter and 1/2 cup butter in medium bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Reduce speed to low. Add powdered sugar and milk; beat until well mixed (1 to 2 minutes). Reduce speed to low. Add powdered sugar and milk; beat until well mixed (1 to 2 minutes). Spread over cooled brownie layer.
COVER, refrigerate until firm (1 hour).
MELT chocolate morsels and shortening in 1-quart saucepan over low heat, stirring constantly, until smooth (1 to 2 minutes). Drizzle mixture over peanut butter layer. Refrigerate until chocolate is set (1 hour). Cut into bars. Store refrigerated.
Chocolate Wafers With Raspberry Cream

This cookie is both elegant and rich tasting. The combination of chocolate and raspberry cream is exquisite!

1 cup all-purpose flour
1/2 cup (1 stick) butter, softened
2 tablespoons granulated sugar
4 teaspoons whipping cream
1 ounce (1/2 bar) Unsweetened Chocolate Baking Bars melted, cooled
1 1/2 cups powdered sugar
1/2 cup (1 stick) butter, softened
1 1/2 teaspoons raspberry-flavored coffee drink syrup or strawberry syrup

PREHEAT oven to 400° F. Grease 2 baking sheets.
FOR COOKIE:
COMBINE flour, 1/2 cup butter, sugar and whipping cream in large mixer bowl. Beat at low speed for 1 to 2 minutes, scraping bowl often, until well mixed. Add melted chocolate; beat until well mixed. Divide dough in half; wrap in plastic food wrap. Refrigerate for 1 to 2 hours or until firm.
ROLL out dough on well-floured surface, one-half at a time (keeping remaining dough refrigerated), to 1/4-inch thickness. Cut with 1 1/2-inch round or square cookie cutters. Dip both sides of each cookie in powdered sugar. Place cookies 2 inches apart onto prepared baking sheets; prick several times with fork.
BAKE for 6 to 8 minutes or until set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
FOR FILLING:
COMBINE powdered sugar, 1/2 cup butter and flavored syrup in small mixer bowl. Beat at medium speed for 4 to 5 minutes, scraping bowl often, until light and fluffy. Carefully put cookies together in pairs, using 1 teaspoonful filling for each sandwich cookie.
Chocolate-Dipped Moons

1 1/2 cups powdered sugar
1 cup (2 sticks) butter, softened
1 large egg
1 1/2 teaspoons almond extract
2 1/2 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
2 cups (12 oz.) Semi-Sweet Chocolate Morsels
1 tablespoon vegetable shortening
1 cup powdered sugar or needed amount

PREHEAT oven to 375° F.

COMBINE 1 1/2 cups powdered sugar and butter in large mixer bowl. Beat at medium speed until creamy. Add egg and almond extract; continue beating until well mixed. Reduce speed to low; add flour, cream of tartar and baking soda. Continue beating until well mixed. Shape dough into 1-inch balls. Roll balls into 2-inch ropes; shape into half moons. Place 2 inches apart on ungreased baking sheets.

BAKE for 8 to 10 minutes or until set. (Cookies do not brown.) Cool on baking sheets 2 minutes; remove to wire racks to cool completely.

LINE baking sheets with waxed paper. Melt morsels and shortening in small saucepan over low heat, stirring occasionally, until smooth. Dip half of each cookie into chocolate; place on prepared baking sheets. Let stand until chocolate is set. Sprinkle remaining half with powdered sugar. Store between sheets of waxed paper in covered containers.
Fossilized Egg Nest Chewies

1 cup (2 sticks) butter, softened
1 cup brown sugar, firmly packed
2 large eggs
1 teaspoon vanilla extract
2 cups uncooked Oats (quick or old fashioned)
1 1/2 cups all-purpose flour*
1 teaspoon baking soda
1/2 teaspoon salt
1 cup flaked coconut
1 cup toffee baking bits
1 cup (6 oz.) Semi-Sweet Chocolate Mini Morsels
1 cup yogurt-covered raisins
36 Gummi dinosaur candies

PREHEAT oven to 350º F.
BEAT butter and sugar in large bowl with electric mixer until creamy. Add eggs and vanilla extract; beat well. Add combined oats, flour, baking soda and salt; mix well. Stir in coconut, toffee bits and morsels; mix well.
DROP heaping tablespoons of dough 2 inches apart on ungreased baking sheets. Gently press 3 yogurt-covered raisins into top of each cookie.
BAKE for 10 to 12 minutes or until golden brown. (Cookies should be soft in center.) Cool for 1 minute on baking sheets; remove to wire racks. Immediately press Gummi dinosaur into top of each cookie. Cool completely. Store tightly covered.

* For old fashioned oats, add 2 tablespoons additional flour.
Peanut Butter Cup Cookies

1 1/2 cups brown sugar, firmly packed
1 cup (2 sticks) butter or margarine, softened
3/4 cup peanut butter
2 large eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/3 cup Baking Cocoa
1 teaspoon baking soda
1/4 teaspoon salt (optional)
2 cups Uncooked Oats (quick or old fashioned)
1 package (9 oz.) miniature peanut butter cup candies, cut into halves or quarters

PREHEAT oven to 350° F.

BEAT sugar, butter and peanut butter in large bowl until creamy. Add eggs and vanilla extract; beat well. Add combined flour, cocoa, baking soda and salt; mix well. Add oats and candy; mix well.

DROP dough by level 1/4 cup portions 3 inches apart onto ungreased baking sheets.

BAKE for 12 to 14 minutes or until cookies are slightly firm to the touch. (Do not overbake.) Cool on baking sheets for 1 minute; remove to wire racks to cool completely. Store tightly covered.
Double Chocolate Oatmeal Cookies

2 cups (12 oz. pkg.) Semi-Sweet Chocolate Morsels, divided
1 1/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt (optional)
1 cup (2 sticks) butter or margarine, softened
3/4 cup brown sugar, firmly packed
1 large egg
1 teaspoon vanilla extract
2 cups uncooked Oats (quick or old fashioned)

PREHEAT oven to 350° F.
MICROWAVE 1 cup morsels in small microwave-safe bowl on HIGH (100% power) for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth; cool.
COMBINE flour, baking powder, baking soda and salt in medium bowl; mix well. Beat butter and sugar in large bowl with electric mixer until creamy. Blend in melted chocolate, egg and vanilla extract. Gradually add flour mixture; mix well. Stir in oats and remaining morsels. Drop by rounded tablespoonfuls onto ungreased baking sheets.
BAKE for 12 to 14 minutes or until set. Cool on baking sheets for 2 minutes; remove to wire rack to cool completely. Store tightly covered.
Pumpkin Walnut Cookies

COOKIE:
1 cup (2 sticks) butter, softened
2/3 cup firmly packed brown sugar
1/3 cup granulated sugar
1 cup Libby’s canned Pumpkin
1 large egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons pumpkin pie spice or ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup walnuts, chopped

FOR FROSTING:
2 cups powdered sugar
1/4 cup (1/2 stick) butter,
1 package (3 oz.) cream cheese
1 teaspoon vanilla extract
1/4 teaspoon pumpkin pie spice or ground cinnamon
walnut pieces (optional)

PREHEAT oven to 350º F.

FOR COOKIE:
COMBINE butter, brown sugar and sugar in large mixer bowl. Beat at medium
speed, scraping bowl often, until creamy. Add pumpkin, egg and vanilla extract.
Continue beating for 1 to 2 minutes or until well mixed. Reduce speed to low; beat in
flour, 1 1/2 teaspoons pumpkin pie spice, baking powder, baking soda and salt. Stir in
1 cup walnuts by hand. Drop by rounded teaspoonfuls 2 inches apart onto ungreased
cookie sheets.
BAKE for 8 to 10 minutes or until set. Cool on baking sheets for 2 minutes; remove
to wire racks to cool completely.

FOR FROSTING:
COMBINE powdered sugar, butter, cream cheese, vanilla extract and pumpkin pie
spice in medium mixer bowl. Beat at low speed, scraping bowl often, until smooth.
Frost cooled cookies. Garnish with walnuts.
Celebrity cookies

1 c Sweetened condensed milk
4 (1 oz) squares unsweetened baking chocolate
1/4 tsp Salt
1 tsp Vanilla
2 1/2 c Coconut; shredded
1/2 c Nuts; chopped

Preheat oven to 350 degrees. In top of double broiler, combine milk, chocolate and salt. Cook over boiling water, stirring frequently, until chocolate melts and thickens. Remove from heat, stir in remaining ingredients. Drop by rounded teaspoonfuls 1 inch apart on greased cookie sheet. Bake 8 to 10 minutes.
Corn Flake Cookies (No-Bake)

5 cups corn flakes
1 bag semi-sweet chocolate chips
1 or 2 tablespoons peanut butter

Melt chocolate in a double boiler or microwave. Add peanut butter and stir. Stir in the corn flakes being careful not to crush them too much. Using a tablespoon, drop mixture onto cookie sheets and refrigerate until firm.
**Fried Oreos**

1 large bag of Oreo cookies  
2 cups of pancake mix  
1-1/2 cups of milk  
2 eggs  
4 tsp of oil  

Preheat deep fryer to 375 F. Combine pancake mix, milk, eggs and oil. Mix until there are no lumps. Dip Oreos into batter, make sure both sides are covered and put the Oreos into the deep fryer. The cookie will float so make sure you flip the cookie over so that both sides are golden brown. The cookies will cook fast so watch them so they will not burn. Take out Oreos and enjoy. The cookies are best straight out of the deep fryer!!
POTATO STARCH COOKIES

1 c. flour
1 c. potato starch flour**
1 c. butter
1/2 c. sugar
1 tsp. vanilla

Cream butter and sugar. Add flour and vanilla. Roll in small balls and flatten with fork. Bake at 350 degrees for 15 minutes. Makes 6 dozen

**Be sure to use potato starch flour, not potato flour.
Chewy Drizzled Cinnamon Chips Cookies

3/4 cup butter -- softened
1 cup packed light brown sugar
1/4 cup light corn syrup
1 egg
1 2/3 cups HERSHEY’S Cinnamon Chips -- divided
2 1/2 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1 cup ground pecans
1 1/2 teaspoons shortening

Beat butter and brown sugar in large bowl until fluffy. Add corn syrup and egg. Mix well. Place 1 cup cinnamon chips in microwave-safe bowl. Microwave at HIGH 1 minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred. Stir melted chips into butter mixture. Stir together flour, baking soda and salt. Add to cinnamon chips mixture, beating just until blended. Cover; refrigerate dough about 1 hour or until firm enough to handle. Heat oven to 350 degrees F. Shape dough into 1-inch balls. Roll in nuts, lightly pressing nuts into dough. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until golden around edges. Cool slightly. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Cinnamon Chips Drizzle. Cinnamon Chips Drizzle: Place remaining 2/3 cup cinnamon chips and 1-1/2 teaspoons shortening (do not use butter, margarine, spread or oil) in small microwave-safe bowl. Microwave at HIGH 1 minute. Stir until chips are melted and mixture is smooth.
Chocolate Spritz Cookies

1/4 c Shortening
1 c Sugar
1 Egg
2 tb Milk
4 oz Unsweetened chocolate melted and cooled
2 c All-purpose flour
1/4 ts Salt
1 sm Glacéd cherries (opt.) halved

Cream shortening and sugar well. Beat in egg and milk. Stir in melted and cooled chocolate. Gradually blend in flour and salt. Place dough in cookie press. Form cookies on ungreased cookie sheet. If desired, use wreath shape cookie press disk and press one half glazed cherry in center of each wreath. Bake at 375F for 8-10 minutes. Remove at once to cooling rack.
**Milano Cookies**

1 cup butter softened  
3/4 cup light brown sugar  
2 teaspoons vanilla  
2 cups flour  
1 tablespoon butter  
1 cup chocolate chips -- semi-sweet or milk chocolate

Preheat oven to 325 degrees.  
In a large bowl, cream together butter and sugar until smooth. Add vanilla and flour. Shape level teaspoon of dough into log shape and press down to flatten slightly 2 inches apart. Bake for 17-19 minutes or until golden brown. Cool on cookie sheet 5 minutes and then lay cookies on flat surface to cool. Microwave chocolate chips for 2 minutes and stir in butter. Spread chocolate on one cookie and top with the other. To make double chocolate cookies.....after putting the cookies together, dip cookies into more melted chocolate.
Chocolate Caramel Swirl Bars

2/3 cup vegetable shortening
1 1/2 cups firmly packed brown sugar
2 tablespoons water -- divided
1 teaspoon vanilla
2 eggs
1 1/2 cups all-purpose flour
1/3 cup unsweetened baking cocoa
1/2 teaspoon salt
1/4 teaspoon baking soda
1 package caramels (14 ounces)
1 cup semi-sweet chocolate chips

Preheat oven to 350°F. Grease a 13 x 9-inch pan with shortening. Combine shortening, brown sugar, one tablespoon water and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat eggs into creamed mixture. Combine flour, cocoa, salt and baking soda. Mix into creamed mixture at low speed until just blended. Place caramels and remaining 1 tablespoon water in microwave-safe bowl. Microwave at 100% (HIGH power) for 2 minutes. Stir. Microwave an additional minute if caramels are not melted. Or place in small saucepan over low heat. Stir often until melted. Spread half of chocolate mixture in greased pan. Distribute melted caramel evenly over chocolate mixture. Sprinkle chocolate chips over caramel. Spread remaining chocolate mixture over caramel and chocolate chips. Bake at 350°F for 25 to 30 minutes, or until centre is set. Cool in pan on cooling rack. Cut into bars.
Cut-Out Sugar Cookies

Cream of tartar makes this dough easy to handle. This is a wonderful pre-holiday activity for anxious children.

3 c. sifted flour  
1 tsp. baking soda  
2 tsp. cream of tartar  
1 c. butter (softened)  
1 c. sugar  
2 eggs  
1 ½ tsp. vanilla extract

An assortment of colored sugar, and other decorations, found in the baking section.

Sift the dry ingredients together, and set aside. In a separate bowl, cream the butter and sugar together until smooth using an electric mixer on medium speed. Add eggs and vanilla and continue to mix until thoroughly blended. Add the dry ingredients by hand, and mix thoroughly. Cover and chill the dough for at least 1 hour.

Divide the dough into four portions. Roll each portion on a floured surface to about 1/8" thickness. Cut with a floured cookie cutter. Place 2" apart on greased cookie sheets. Sprinkle with colored sugar or “jimmies”. Bake in 350 degree oven for 10 minutes or until the edges are brown. Remove from cookie sheets, and cool on racks.
Cut-Out Gingerbread People

Use Confectioner's sugar icing to give each cookie a face... and its own personality.

5 c. sifted flour
2 tsp. ground ginger
1 tsp. ground cinnamon
1 tsp. ground cloves
1 tsp. allspice
1 ½ tsp. baking soda
2 tsp. cream of tartar
½ tsp. salt
1 c. butter (softened)
1 c. brown sugar (firmly packed)
1 egg
1 c. molasses
2 tblsp. vinegar
An assortment of colored sugar, and other decorations found in the baking section.
Your favorite confectioner's sugar icing mix.

Sift the dry ingredients together, and set aside. In a separate bowl, cream the butter and brown sugar together until smooth using an electric mixer on medium speed. Add egg, vinegar, and molasses and continue to mix until thoroughly blended. Add the dry ingredients by hand, and mix thoroughly. Cover and chill the dough for at least 1 hour. Divide the dough into four or five portions. Roll each portion on a floured surface to about 1/8" thickness. Cut with a floured cookie cutter. Place 2" apart on greased cookie sheets. Sprinkle with colored sugar or “jimmies”. Create Cinnamon candy buttons Bake in 350 degree oven for 8-10 minutes, or until firm. Remove from cookie sheets and cool on racks. Decorate with icing, if desired.

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2 Add a bit more of each spice to give the cookies an extra kick.
Peanut Butter Cookies

Extra chunky peanut butter adds additional flavor to these sure-to-please, year-round favorites!

½ c. butter (softened)
½ c. peanut butter (smooth, or chunky)
1 c. brown sugar (firmly packed)
1 egg
1 tsp. vanilla extract
½ tsp. salt
1 tsp. baking soda
1 ½ c. sifted flour

Sift dry ingredients together and set aside. Cream together brown sugar, peanut butter, and butter using mixer at medium speed until fluffy. Add egg and vanilla and beat well. Add dry ingredients, mixing by hand until thoroughly blended. Cover and chill dough for at least 1 hour. Roll into 1" balls and place 2" apart on greased cookie sheet. Flatten cookies with a floured fork creating a criss-cross pattern. Bake in 350 degree oven for 10 minutes or until crisp. Remove from cookie sheets and cool on racks.
Date and Nut Cookies

You can use chocolate chips instead of dates to please your favorite chocoholic!

1 ½ c. brown sugar (firmly packed)
1 c. butter (softened)
2 eggs
2 tblsp. hot water
1 tsp. baking soda
3 c. flour
1 c. chopped dates
½ c. chopped nuts

Sift dry ingredients together and set aside. Beat butter, water, eggs, and brown sugar until smooth using an electric mixer on medium speed. Add dry ingredients by hand. Add dates and nuts. Cover and chill dough for at least 1 hour. Drop by rounded teaspoonfuls onto a greased cookie sheet. Bake in a 350 degree oven for 10-12 minutes until golden brown. Remove from cookie sheets and cool on racks.
Oatmeal Ice Box Cookies

These cookies have a wonderful crispy, crunchy texture!

3 c. quick-cooking oats
1 ½ c. sifted flour
1 tsp. baking soda
½ tsp. salt
1 c. butter (softened)
2 c. brown sugar (firmly packed)
2 eggs
2 tsp. vanilla extract

Directions:
Sift flour, salt, and soda together and set aside. Cream butter and brown sugar together until smooth using electric mixer at medium speed. Add eggs and vanilla, and continue to beat until thoroughly blended. Add sifted dry ingredients by hand. Add oats. Divide dough into three portions. Form each portion into a tightly packed roll about 10" long. Wrap each roll in plastic wrap. Refrigerate dough overnight. Slice cookies as thin as possible. 1/8" is ideal. Place cookies at least 1" apart on greased cookie sheets. Bake in 350 degree oven for about 10 minutes or until golden brown. Remove from cookie sheets and cool on racks.
**Potato Chip Cookies**

Potato Chips give these cookies a crunchy texture and eliminate the need for baking soda.

2 sticks of butter (softened)  
½ c. dark brown sugar (firmly packed)  
½ c. crushed potato chips  
½ c. chopped pecans  
1 tsp. vanilla extract  
½ c. sifted flour  
Confectioner’s sugar

Cream the butter and brown sugar together. Add vanilla, chips, and nuts. Gradually add the flour. Mix thoroughly. Cover and chill the dough for at least 1 hour. Roll dough into 1” balls, and roll into confectioner’s sugar. Bake in 350 degree oven for 12-15 minutes.