



ROLLED OUT COOKIES from Irma Kime

These are some of my favorite rolled out cookie recipes. I hope you like them as much as we do.

Envelope cookies

- 1 c. brown sugar
- 1 c. white sugar
- 1½ c. Crisco
- 3 eggs
- 1 T. soda dissolved in ½ c. hot water
- 4 c. ground oatmeal
- 2½ c. flour

Filling:

- 1½ lb. raisins
- ½ lb. ground dates
- ½ c. sugar
- 1½ c. water

Blend together the sugars, Crisco and eggs. Add the soda/water, oatmeal and flour and mix well. Chill. Combine filling ingredients and cook till like soft jam and smooth. Cool. Roll and cut cookies with a large round cutter. Put 1 tsp. filling in center; fold in half and seal edges with a fork. Bake 15-17 minutes at 350°.

Cutout cookies

- 3 c. flour
- 1 tsp. baking powder
- ¼ tsp. salt
- 1¼ c. sugar
- 1 c. shortening
- 3 eggs
- 1 tsp. vanilla

Sift dry ingredients together. Add shortening and mix with a fork. Add eggs and vanilla and mix well. Roll and cut out. Bake at 375° for 8 minutes. Yield: 4 doz.

Molasses cookies

- 1 c. sugar
- 1 c. molasses
- 1 c. shortening
- 2 eggs
- 1 T. soda
- 9 T. water
- 1 tsp. ginger
- 2 tsp. cinnamon
- 6 c. flour

Mix sugar, molasses and shortening well. Add remaining ingredients until well blended. Roll and cut. Bake at 375°. Cool and frost.

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GIFTS IN A JAR!

M & M cookie mix in a jar

- 1¼ c. white sugar
- 1¼ c. M & M candies (use holiday colors)
- 2 c. all-purpose flour
- ½ tsp. baking soda
- ½ tsp. baking powder



Mix the flour, baking soda and baking powder together. Use a wide mouth quart canning jar and layer the ingredients in the order listed above. Be sure to pack everything down firmly because it will be a tight fit when you add the flour mixture. Add a piece of fabric to the top of the jar and tie with raffia. Attach these instructions:

M & M Cookies

1. Empty jar of cookie mix into a large mixing bowl. Use your hands to blend ingredients thoroughly.
2. Add ½ c. margarine or butter, softened at room temperature. Do not use diet margarine. Mix in 1 egg, slightly beaten, and 1 tsp. vanilla.
3. Mix until completely blended. You will need to finish mixing with your hands.
4. Shape into balls the size of walnuts and place on a parchment lined cookie sheet 2 inches apart. Do not use waxed paper.
5. Bake at 375° for 12 to 14 minutes until edges are slightly browned. Cool on a cookie sheet for about 5 minutes and remove to wire racks to finish cooling. Makes 2½ dozen cookies.

Julie Schultz, McGregor



Some recipes never go out of style...

COOKIES THAT GRANDMA USED TO MAKE

Sour cream sugar cookies

- 1 c. butter or margarine
- 2 c. sugar
- 1 c. sour cream
- 3 eggs
- 5 c. flour
- 1 tsp. soda
- ½ tsp. cream of tartar
- 4 tsp. baking powder
- 1 tsp. salt
- 1 T. vanilla



Mix butter and sugar, add sour cream and eggs. Sift together dry ingredients and add to butter/sugar mixture. Mix and add vanilla. Refrigerate overnight. Roll out and before cutting sprinkle with sugar. Bake at 325° until very light golden.

This is a very old, and very good, recipe.

Audrey Hofer, Randalia

Pumpkin cookies

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| 1 c. brown sugar, firmly packed | ½ tsp. salt |
| 1 c. cooked or canned pumpkin | ½ tsp. cinnamon |
| ½ c. oil | ½ tsp. nutmeg |
| 1 tsp. vanilla | ¼ tsp. ginger |
| 2 c. sifted all-purpose flour | 1 c. raisins |
| 1 tsp. soda | ½ c. chopped nuts |
| 1 tsp. baking powder | |

In a mixing bowl, beat together sugar, pumpkin, oil and vanilla. Sift together dry ingredients; add and stir until smooth. Blend in nuts and raisins. Drop by spoonfuls on greased baking sheet. Bake at 350° for 12 to 15 minutes. No eggs needed in these moist and soft cookies. Makes three to four dozen.

Eddie Milbrandt, Hawkeye

Honey jumbles

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| 5 eggs | 1 c. honey |
| 2 c. sugar | 2 tsp. soda, dissolved in boiling water |
| 2 tsp. cream of tartar | Salt |
| 1 T. vanilla | 7½ c. flour or enough to make a stiff dough |
| 1 c. white corn syrup | |

Mix in the evening and roll out in the morning.

Since this recipe predates REC days, mixing was often done at night when the man of the house was able to do the mixing. The dough, even without refrigeration, could be rolled out, cut with a cookie cutter and baked in the morning. Oven temperature wasn't given – possibly about 375° until done.

Corinne Schoien, Elgin

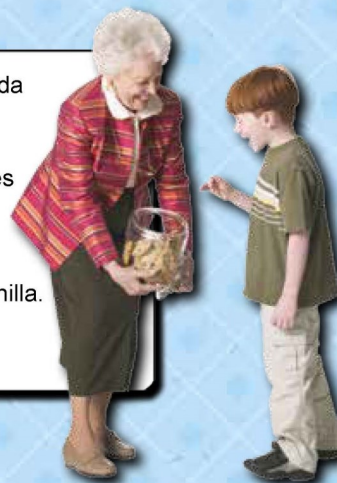


Oatmeal cookies


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| 1 c. shortening | 1 tsp. baking soda |
| 1 c. white sugar | ½ tsp. salt |
| 1 c. brown sugar | 2 c. oatmeal |
| 2 eggs | 2 c. Rice Krispies |
| 1 tsp. vanilla | 1 c. coconut |
| 1½ c. flour | |

Mix shortening, sugars, eggs and vanilla. Add dry ingredients. Bake at 350°.

Darlene Johnson, Waukon



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Breakfast cookies

1 c. butter flavor Crisco shortening
1 c. extra chunky peanut butter
¾ c. granulated sugar
¾ c. firmly packed brown sugar
2 eggs, beaten
1½ c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. ground cinnamon
1¾ c. quick oats, uncooked
1¾ c. raisins
1 medium Granny Smith apple,
finely grated, including juice
½ c. finely grated carrot
¼ c. coconut (optional)

Preheat oven to 350°. Combine shortening, peanut butter and sugars in a large bowl. Beat at medium speed until blended. Beat in eggs. Combine flour, baking powder, baking soda and cinnamon. Add gradually to creamed mixture at low speed. Beat until blended. Stir in oats, raisins, apple, carrot and coconut. Drop by teaspoon onto ungreased baking sheet. Bake for 9-11 minutes or until brown around edges. Do not over bake. Cool 2 minutes on baking sheet.

Darlene Johnson, Waukon

Spicy gingerbread cookies

½ c. firmly packed brown sugar
¼ c. (1¼ sticks) butter or margarine, softened
½ c. light molasses
1 egg
1½ tsp. grated lemon peel
2½ c. all-purpose flour
1¼ tsp. ground cinnamon
1 tsp. vanilla
1 tsp. ground allspice
½ tsp. ground ginger
½ tsp. baking soda
½ tsp. salt
¼ tsp. baking powder



In a large mixing bowl, combine brown sugar, ¼ c. butter, molasses, egg and lemon peel. Beat at medium speed, scraping bowl often, until smooth and creamy, one to two minutes. Add remaining ingredients. Reduce speed to low and continue beating, scraping bowl often until well mixed, 1-2 minutes. Cover and refrigerate at least 2 hours. Preheat oven to 350°. On a well-floured surface, roll out dough, half at a time (keep remaining dough refrigerated) to ¼-inch thickness. Cut with 3- to 4-inch cookie cutters. Place 1 inch apart on greased cookie sheets. Bake 6-8 minutes or until no indentation remains when touched. Remove immediately. Cool.

Melissa Kobliska, Elkader

Cran-apple oatmeal cookies

¾ c. reduced fat butter, softened
1¼ c. packed brown sugar
1 egg
¼ c. 2% milk
1½ tsp. vanilla extract
1 c. all-purpose flour
1¼ tsp. ground cinnamon
½ tsp. salt
¼ tsp. baking soda
¼ tsp. ground nutmeg
3 c. quick-cooking oats
1½ c. dried cranberries
1 c. chopped peeled tart apple
½ c. chopped walnuts

In a large mixing bowl, cream the butter and brown sugar. Beat in the egg, milk and vanilla. Combine the flour, cinnamon, salt, baking soda and nutmeg; gradually add to creamed mixture. Stir in the oats, cranberries, apples and walnuts. Drop by rounded tablespoon 2 inches apart on ungreased baking sheets. Bake at 375° for 12-15 minutes or until lightly browned. Cool for two minutes before moving to wire rack.

Melissa Kobliska, Elkader

Kerris cookies

1 c. sugar
¾ c. brown sugar
1 c. butter
1 c. peanut butter
1 tsp. vanilla
2 eggs
2 c. flour
1 c. quick oatmeal
2 tsp. baking soda
½ tsp. salt
6-oz. pkg. chocolate chips

Cream sugars, butter, peanut butter, vanilla and eggs. Mix in dry ingredients and chocolate chips. Bake at 350° for 10 minutes. Makes 3 doz. Cookies. six thousand two hundred fourteen
Leotia Flage, Waukon

Oatmeal cookies

2 c. raisins
2 c. water
3 sticks margarine
2 c. sugar
4 eggs
4 c. flour
2 tsp. baking soda
1½ c. raisin juice
1 tsp. vanilla
1 tsp. cinnamon
4 c. quick oatmeal

Bring raisins and water to a boil and simmer for 5 minutes. Cream margarine and sugar together in a mixing bowl. In another small bowl, beat eggs with a fork and then combine with margarine/sugar mixture. Combine flour and baking soda and add to above mixture. Then combine the raisin juice (from raisins that were boiled), vanilla and cinnamon and also add to above mixture. Stir in the oatmeal and then blend in the raisins. Spoon onto lightly greased cookie sheet. If dough is too thin, add additional flour. Bake at 350° for 18 minutes or until brown and smelling oatmeal delicious!

Eddie Milbrandt, Hawkeye

Soft gingersnaps

1 c. sugar
1 c. lard
1 c. molasses or sorghum
2 eggs
4 c. flour
3 tsp. soda
1½ tsp. ginger
1 tsp. cinnamon
1 tsp. salt



Cream sugar and lard; add molasses and eggs. Sift together the dry ingredients and add to mixture. Refrigerate a few hours. Make into balls and dip in sugar. Do not press down. Do not crowd on cookie sheet. Bake at 325° for 12 minutes.

Audrey Hofer, Randallia

Chocolate chip cookies

1 stick margarine
¾ c. packed brown sugar
¼ c. sugar
1 egg
1 tsp. vanilla
1 c. flour
½ tsp. baking powder
½ tsp. baking soda
2½ c. Rice Krispies cereal (crushed)
1 c. chocolate chips

Beat margarine and sugars until creamy. Add egg and vanilla; beat well. Sift together the flour, baking powder and baking soda; add to sugar mixture and beat well. Stir in cereal and chocolate chips. Drop by tablespoon 2" apart on greased cookie sheet. Bake at 350° for 8 to 10 minutes until lightly browned. Let cool and eat. Makes 4 dozen.

Angela Winters, Fredericksburg