Collegiate Cookies: The Freshly Baked Edition

with Original Recipes from Mrs. Gwen Phibbs and New Recipes from the Friends & Community of Puget Sound

An occasional publication of the Archives & Special Collections, Collins Library, University of Puget Sound
ACKNOWLEDGEMENTS

Jane Carlin, Library Director, Katie Henningsen, Archivist and Digital Collections Coordinator, John Finney, Faculty Emeritus and Archives Volunteer, and with a special thanks to President and Mrs. Phibbs. Graphic design by Marissa Irish, English and Classics ‘16.
INTRODUCTION

Each week the Archives & Special Collections of Collins Memorial Library receives multiple requests from alumni, faculty, staff, and students for photographs and records in the collections. Many of these requests require one of our student archivists to dig through numerous boxes looking for the specific piece of information. During one such search in 2013, student archivist Zeb Howell ‘16 discovered an unmarked envelope tucked inside a large box of the papers of former President Phibbs (1973-1992). Inside was a booklet of cookie recipes compiled by his wife, Gwen Phibbs. After Zeb shared his find with fellow student archivists, they were so excited by the “historical” cookie recipes that each decided to bake one of the recipes to share with one another. Before we knew it, we had an abundance of bakers and and realized we would need quite a few people to eat all of the cookies.

Various cookies from the first Cookie Bake Off in 2013
In 2014, we repeated this event and it was just as popular as the year before. We decided it was time to introduce the cookie recipes from Mrs. Phibbs, along with a few new recipes, to a new generation of Loggers, hence this new and revised, “Freshly Baked” edition of Collegiate Cookies!

Thus the *Gwen Phibbs Cookie Bake Off* was officially begun and staff and students were invited to select a recipe from the booklet, bake a batch of cookies, and bring them to the “Bake Off”. At our first Bake Off we had a total of 18 bakers and over 300 cookies. We held the Bake Off on the last day of classes. First, faculty and staff from all over campus were invited to sample the different cookies and President and Mrs. Phibbs were acknowledged. As the hour long event came to a close, an announcement over the Collins Memorial Library’s speaker system inviting students studying in the library to the Bake Off brought in a flood of students and the remaining cookies were gone in minutes!

Students and staff enjoying the delicious cookies

In 2014, we repeated this event and it was just as popular as the year before. We decided it was time to introduce the cookie recipes from Mrs. Phibbs, along with a few new recipes, to a new generation of Loggers, hence this new and revised, “Freshly Baked” edition of Collegiate Cookies!
Mrs. Phibbs recently shared her recollections about food and cooking while living in the President’s House at the University of Puget Sound. On her reputation for delicious cookies, Mrs. Phibbs said, “For much of our life at the President’s House, cookies were known as my hallmark. It was my policy to serve homemade cookies at events such as receptions, teas, and student affairs. When as many as 120 dozen cookies were needed for commencement, all the President’s house staff would be involved in helping me bake. The two big freezers in the basement allowed us to freeze hundreds of cookies ahead of the events.”

Mrs. Phibbs is also known for having begun the tradition of Fireside Dinners at the President’s house. She recalls, “In about 1978, two lively student leaders, looking for ways to create more ‘communication’ on campus, asked to have a series of meals at the President’s house. They wanted two days of meals, breakfast, lunch, and dinner. We did it. I cooked them. It was fun, but killing. We did this the next year. Still fun, still killing. We decided to find a less hectic format and finally we settled into a pattern of monthly or near monthly dinners. These worked out well.”
On the food served at the Fireside Dinners, Mrs. Phibbs said, "Somehow I settled into a pattern of ethnic meals, from Czechoslovakian to South American. The final Phibbs' Fireside Dinner was one cooked by our international students and me. We had everything from Chinese pot stickers to Greek salad to Japanese sweets."

In 1988, Mrs. Phibbs hosted the "Golden Grads" dinner, an event honoring those that had graduated from Puget Sound in 1938. She shares, "As far as I can tell there really hadn't been any recognition for the 'Golden Grads' before, so I was on my own and it was all very hand done and simple. Of course, these events across the country are now slick and important. I put together a menu from recipes for dishes made during the past century."

Mrs. Phibbs also hosted dinners and receptions with political figures. She recalls, "I did take chances with some of the meals. When our state governor of the time, Dixie Lee Ray, came to dinner we served an Indian meal, with our daughters down in the basement frying puri breads. I can't believe I did that, but the Governor, who was quite a character, seemed to have a good time."

---

 années 1980, Mme. Phibbs a organisé le "dîner des vigies" en l'honneur de ceux qui ont reçu leurs diplômes de Puget Sound en 1938. Elle partage, "Comme je peux le dire, il n'y avait pas eu d'recognition pour les 'vigies' avant, alors je me suis trouvé seul et tout cela était fait à la main et simple. Bien sûr, ces événements partout dans le pays sont maintenant slick et importants. J'ai réuni un menu d'recettes de plats préparés au cours du siècle dernier."

Mme. Phibbs a également organisé des dîners et réceptions avec des figures politiques. Elle se souvient, "J'ai pris des risques avec certains des plats. Quand notre gouverneur de l'époque, Dixie Lee Ray, est venu dîner nous avons servi un repas indien, avec nos filles dans le sous-sol frit puri. Je ne peux pas croire que j'ai fait ça, mais le gouverneur, qui était un personnage, semblait avoir eu un bon moment."

---

**ΣΕΛΙΔΑ ΜΕΝΟΥ**

**ΣΕΛΙΔΑ ΜΕΝΟΥ**

**Επιλογές από ένα αιώνα Αμερικανικής Κουζίνας**

Cider Punch
*The Museum Cookbook*
*Yakima Valley Museum Guild*
1979

Smothered Chicken
*Washington Women's Cookbook*
*Washington Equal Suffrage Association*
1909

Baked Cucumbers
*Aunt Sammy’s Radio Recipes Reused*
*U.S. Bureau of Home Economics*
1931

Carrots in Champagne and Dill
*The Frugal Gourmet: Cooks with Wine*
*Jeff Smith (UPS ’60)*
1987

Buttermilk Potato Rolls
*Joy of Cooking*
*Irma S. Rombauer*
1953 Ed.

Pear Chips
*Original Boston Cooking School Cookbook*
*Fannie Merritt Farmer*
1895

Custard Chocolate Cake
*American Food: The Gastronomic Story*
*Evan Jones*
1975

---

The menu served at the Golden Grads dinner in 1988
OTHER CULINARY TRADITIONS AT PUGET SOUND

It is no secret that dining together to celebrate milestones is an important social activity. Puget Sound has a long history of celebrating the achievements of faculty and students with special banquets and culinary events. From the current day Strawberry Shortcake Festival, the Annual Luau to Academic Award Dinners, dining and eating together has been part of Puget Sound history. And cookies are not the only culinary delight enjoyed by our Puget Sound Community. These photos and menus reflect some of the gatherings of the past!

University Banquet at the Tacoma Masonic Temple, 1914

International Relations Club
Conference Dance, 1955

Annual Banquet
of
Scienticians and Science Club
DEKOVEN INN
Saturday, April 26th, 1924
Dinner sponsored by the German Club and Home Economics Club, Howarth Hall, February 28, 1950

Annual Banquet
College of Puget Sound
February 22, 1924

Amphictyon Literary Society
Women’s Club House
November 1, 1922

Menu
Combination Salad
Salted Crackers
Breaded Veal Cutlets
Mashed Potatoes
Broccoli
Hot Rolls
Jelly
Pickles
Ice Cream
Cake
Coffee

Program
A Color Scheme
Toast Master - Lewis Cruver
Primary Colors—(Piano Solo) – Eleanor Kearick
Pure Gold - Esther Graham
A Touch of Green - Ralph Brown
True Blue - Helen Pangborn
Seeing Red - Richard Yost
Marooned - Paul Rule
Tone Colors—(Vocal Solo) – Ellena Hart

Students dine in the Kittredge Hall College Commons, 1948
Reproduced below is the Introduction to Mrs. Phibbs’ first edition of Collegiate Cookies, printed in 1987.

The following pages contain the original recipe cards printed by Mrs. Phibbs, along with new recipes (marked by a yellow border) contributed by the staff of Collins Library. We hope you enjoy!

Cookies and College. For twenty-six years in the life of our family the two have danced together. Our children grew up on college campuses in houses where freshly baked cookies often covered all the kitchen counters, where tins of cookies filled the freezers, where cookie-covered reception tables were surrounded by hundreds of college guests.

The recipes here have been the favorites of our family and our guests. They include:

Cookies which are old-fashioned standbys
Cookies with more modern healthful ingredients
Cookies which are easy to make

Special emphasis has been put on recipes from which giant cookies can be made—cookies which students particularly like and cookies which I like making for them. These recipes are designated with the word GIANT.
Chocolate Drops

Chocolate is popular at our gatherings. So I always double this recipe. You don't need to frost these but they are special if you do.

½ cup butter or margarine
¾ cup sugar
1 egg
1 teaspoon vanilla
2 1-ounce squares unsweetened chocolate
1¾ cups flour
½ teaspoon soda
½ teaspoon salt
½ cup milk
½ cup chopped walnuts or pecans (optional)

Frosting:
2 cups confectioners' sugar
1 teaspoon vanilla
dash of salt
Milk to make an easy-spreading frosting

Cream butter or margarine, sugar, egg, and vanilla well. Melt chocolate in a double boiler or microwave and beat into the creamed mixture. Measure the dry ingredients into a separate bowl and stir well. Add these alternately to the creamed mixture with the milk. Stir in nuts, if using. Drop by teaspoonfuls 2 inches apart onto an ungreased cookie sheet. Bake at 375° for about 10 minutes.

Frost when cool. Combine all frosting ingredients. Swirl about a teaspoon of frosting on each cookie. Top with a walnut or pecan half. Of course, you can tint the frosting a party color if you wish. Makes about 3 dozen cookies.
Lemon Frosted Dream Bars

These are just plain good and nice to serve at a special gathering.

**Bottom layer:**
- ½ cup soft butter or margarine
- 1 cup flour
- ½ cup brown sugar

**Top layer:**
- 2 eggs, well beaten
- 1 cup brown sugar
- 1 teaspoon vanilla
- 2 tablespoons flour
- 1 teaspoon baking powder

- ½ teaspoon salt
- 1 cup chopped nuts
- 1½ cups coconut

**Frosting:**
- 2 cups confectioners’ sugar, approximately
- 3 tablespoons butter or margarine, melted
- Grated rind of one lemon
- Juice of ½ lemon

For bottom layer mix butter, flour and ½ cup brown sugar. Pat into an ungreased 8 inch square baking pan. Bake at 350 ° for 10 minutes. Beat the eggs, 1 cup brown sugar, and vanilla. Stir in the dry ingredients, then add the nuts and coconut. Spread this mixture over the baked layer (this layer does not have to be cool) and bake at 350 ° for about 25 minutes. Cool.

For the frosting combine all the ingredients and beat well. Spread over cooled baked layer. Cut into size bars you wish.
Giant Ginger Cookies

If you like spicy cookies, you will like these. Mustard powder is the mystery ingredient.

1 cup butter or margarine          2 teaspoons ginger
1 cup sugar                        1 teaspoon powdered cloves
1 egg                              1 teaspoon mustard powder
1 cup molasses                     ¾ cup milk
4 ¾ cups flour                     1 ¼ cups raisins
3 teaspoons baking soda           ½ teaspoon salt
2 teaspoons cinnamon               

Cream butter, sugar and egg. Beat in molasses. Mixture may look curdled. Measure all dry ingredients into a separate bowl and stir well. Add these alternately to the creamed mixture with the milk. Stir in the raisins. Use a heaping tablespoon of dough for each cookie, placing mounds at least 3 inches apart on a greased cookie sheet and putting only about 5 mounds on each sheet. Bake at 350° for about 20 minutes or until tops spring back slightly when pressed lightly with fingertip. Reverse cookie sheets at least once while baking, top to bottom, front to back. Transfer cookies to racks to cool. Makes about 24 large cookies.
Red, White, and Blue
No-Bake Mini Cheesecakes

Ingredients:

1 Teaspoon of Unflavored Gelatin
1/4 Cup of Half & Half
2 Cups of Chocolate Teddy Grahams
1/4 Cup of Butter, Melted
1 8 oz. Package of Cream Cheese, Softened
1 6 oz. Container of Yoplait Greek Honey Vanilla Yogurt
1/4 Cup of Honey
1 Tablespoon of Grated Lemon Peel
Blueberries, Raspberries, Strawberries for Garnish

Mix gelatin and half & half for 3-5 minutes. Microwave mixture on high for 30-45 seconds. Stir until gelatin is completely dissolved. Set aside. Grease a cupcake pan or cupcake holder. In a medium bowl, mix crushed teddy grahams and butter. Press about 1 tablespoon into each section of the cupcake pan. Beat cream cheese until smooth. Add gelatin mixture, yogurt, honey, and lemon peel, and beat on low speed until smooth. Spoon about 2 tablespoons into each section of the cupcake pan and jiggle the pan to smooth the batter out in the cups. Refrigerate until set. Garnish with fruit as desired.
White Chocolate Chunk Cookies

If your local supermarket doesn't have any white chocolate, ask for it at a candy store.

1 cup butter or margarine  1 cup flour
1 1/2 cups sugar           2 cups quick-cooking oats
2 teaspoons baking soda  1 1/4 cups white chocolate, coarsely chopped
1 egg

Cream butter, sugar, and baking soda. Beat in egg. Mix in flour and oats, blending thoroughly. Stir in the chocolate. Roll 2-tablespoon portions of dough into balls and place these 4 inches apart on a greased cookie sheet. (I find that these cookies spread out quite a bit.) Bake at 350 °F for 12 to 14 minutes, or until golden. Cool on the pans just until firm to the touch, then remove cookies from sheets with the widest spatula you have. Makes about 2 1/2 dozen large cookies.
Chewy Nut Squares

There is no shortening in these, and not much work, but there is a lot of good taste.

2 eggs, beaten 1/2 teaspoon baking soda
2 cups brown sugar, 1/2 teaspoon salt
packed 2 cups coarsely chopped
2 teaspoons vanilla walnuts or pecans
1 cup flour

Beat the egg, brown sugar, and vanilla. Quickly stir in flour, baking soda, and salt. Add walnuts or pecans and spread mixture in a 9 x 13 inch baking pan. Bake at 350° for 28 to 35 minutes. Cookies should be soft in the center when taken from oven. Cool in the pan and then cut into size squares you prefer.
Soured Cream Cookies

When you have left over half and half or heavy cream which has soured, try these. A cookie which can be decorated with colored or plain sugar, chopped nuts and raisins before baking.

1 cup margarine or shortening  
2 cups brown sugar, packed  
2 eggs  
1 teaspoon vanilla  
1 teaspoon baking powder  
½ teaspoon salt  
½ teaspoon nutmeg  
4 cups flour  
1 cup soured cream (not commercial sour cream)  
½ teaspoon baking soda

Cream shortening, sugar, eggs and vanilla. In a small separate bowl mix the baking powder, salt, nutmeg and flour. In another bowl mix soured cream with the soda. Add dry ingredients to the creamed mixture alternately with the soured cream mixture. Drop by tablespoonfuls on to a greased cookie sheet. Dip bottom of a drinking glass into brown sugar and flatten mounds of dough. Bake at 375° about 10 minutes. If desired, decorate with colored sugars or with nut halves (or chopped nuts) before baking. Makes about 6 dozen.
Fruit Balls

A no-bake recipe which makes a pretty as well as healthy sweet.

\[
\begin{align*}
\frac{1}{4} \text{ cup butter or margarine} & \quad \frac{1}{2} \text{ pound raisins, light or dark} \\
\frac{1}{2} \text{ cup light cream (or whole milk)} & \quad \frac{1}{2} \text{ pound chopped dried apricots} \\
\frac{1}{2} \text{ pound miniature marshmallows} & \quad 1\frac{1}{2} \text{ cups chopped nuts} \\
\frac{1}{2} \text{ pound graham cracker crumbs} & \quad \text{Coconut in which to roll balls} \\
\frac{1}{2} \text{ pound chopped dried pineapple (you can usually find this in health food stores)} & \\
\end{align*}
\]

Combine butter, marshmallows and milk in a saucepan. Cook over low heat until the butter and marshmallows are melted, stirring occasionally. Combine cracker crumbs, fruits and nuts in a large mixing bowl. Add the butter mixture and stir until all ingredients are well mixed. Form into balls 1 inch in diameter and then roll in coconut. Makes about 6½ dozen.
Chocolate-Dipped Coconut Macaroons

Ingredients:

5 Cups of Shredded Unsweetened Coconut
8 Egg Whites
3/4 Cup of Sugar
3/4 Teaspoon of Salt
3/4 Teaspoon of Vanilla Extract
1 1/2 Cups of Bittersweet Chocolate

Mix egg whites, sugar, salt, and vanilla in a large bowl and whisk until frothy. Stir in coconut until it’s thoroughly mixed and moistened. Cover bowl and refrigerate for 20 minutes. Cover 2 large baking sheets with wax paper and preheat the oven to 375 F. With wet hands, roll the coconut mixture into balls, about a tablespoon in size, and space evenly on the baking sheets (macaroons do not spread out). Bake for 13-15 minutes or until golden with toasty edges, rotating the baking sheets halfway through baking. Remove from oven and allow to thoroughly cool. Dip in melted bittersweet chocolate and place back on the baking sheet to cool. Makes about 2 dozen.
Peanut Butter Cookies

The old favorite, easy to make and hard to resist.

1 cup margarine or shortening
1 cup sugar
1 cup brown sugar
1 teaspoon vanilla
2 eggs, beaten

1 cup peanut butter
(I use crunchy)
3 cups flour
2 teaspoons soda
¼ teaspoon salt

Cream margarine, sugars, vanilla and eggs. Beat in peanut butter. Measure dry ingredients into a separate bowl and stir together to mix well, then beat them into the creamed mixture. Form into balls about the size of a walnut (larger for giant cookies) and place on an ungreased cookie sheet. Press down cookies with the back of a fork to make crisscrosses. Bake at 375° for about 10 minutes. Makes about 5 dozen regular sized cookies.
M & M Calico Cookies

One of my daughters wrote “Fantastic!” on the recipe card for this. She really likes those M & Ms.

1 cup shortening or margarine
1 cup sugar
1 cup brown sugar, packed
2 eggs
1 teaspoon vanilla
2 teaspoons water
2 cups flour
1 teaspoon soda
1 teaspoon salt
2 cups quick-cooking or regular oats
6 oz. chocolate chips
1 pound M & M candies

Cream shortening or margarine, sugars, eggs and vanilla well. Add water. Into a separate bowl measure the flour, soda and salt. Add dry ingredients to the creamed mixture and blend well. Stir in oats and chocolate chips. Drop dough by heaping tablespoonsfuls onto a greased cookie sheet, making mounds as round as possible, and putting no more than six mounds on each sheet. Flatten the mounds slightly and then press several M & M candies on each. Bake at 375 ° for about 10 minutes. Makes about 2 dozen large cookies.
Wheat Germ Brownies

Delicious! These are rich and moist, and, if they didn't have all that good chocolate frosting on them, might be good for you. You could leave the frosting off.

½ cup butter or margarine
1¼ cups brown sugar, packed
2 eggs
1 teaspoon vanilla
½ teaspoon maple flavoring
1 cup flour
½ cup wheat germ
1 teaspoon baking powder
½ teaspoon salt

½ cup chopped nuts, optional

Frosting:
1½ cups confectioners' sugar
¼ cup cocoa
1½ tablespoons milk or cream, approximately
2 tablespoons butter or margarine
½ teaspoon vanilla

Cream together the margarine, sugar, eggs and flavorings. (The maple flavor makes these bars special.) In a separate bowl stir together the measured dry ingredients, then beat these into the creamed mixture. Stir in the nuts. Spread into a greased 8 inch square baking pan and bake at 350° for approximately 30 minutes. Do not overbake. When cool, frost with the cocoa frosting.

Beat frosting ingredients together until you have a very spreadable mixture. You may have to add more milk. Let frosting set well on brownies before cutting into size squares you wish. You may double or triple this recipe with good results.
Molasses Platter Cookies

A recipe from New England. Molasses cookies are sold at many of the colonial historic sights there. Our children have good memories of eating them on trips. They ship well. A rich, full flavored cookie.

1 1/2 cups margarine or shortening
2 cups sugar
1/2 cup dark molasses
2 eggs
4 cups flour

4 teaspoons soda
1 teaspoon salt
2 teaspoons cinnamon
1/2 teaspoon cloves
1 teaspoon ginger

Melt margarine or shortening in saucepan and cool. Add sugar, molasses, and eggs and beat well. Mix dry ingredients and add to the butter mixture. Chill 2 hours or more. (This is important.) Roll into large balls, about the size of a golf ball (you may make them smaller, of course) and then roll in sugar. Place only about 6 cookies on a greased cookie sheet and do not flatten them before baking. Bake at 375 ° for 10 minutes. These may take a little longer but do not overbake. They will be a little soft in the center. Makes 2 to 3 dozen large cookies.
Cowboy Cookies

Ingredients:

1 Cup of Butter Flavored Crisco
1 Cup of Sugar
1 Cup of Brown Sugar
2 Eggs
1 Teaspoon of Vanilla
2 Cups of Sifted Flour
1 Teaspoon of Baking Soda
1/2 Teaspoon of Baking powder
1/2 Teaspoon of Salt
2 Cups of Quick-Cook rolled Oats
1 12 oz. Package of Chocolate Chips

Mix together flour, baking soda, baking powder, and salt. In another bowl, cream together crisco, sugar, brown sugar, eggs, and vanilla, then mix in the dry ingredients. Gradually add the oatmeal to the mixture and stir in chocolate chips. Place large spoonfuls of batter onto a greased cookie sheet. Bake at 335 F for 10-12 minutes until light brown. Makes 4 dozen large cookies.
Almond Filled Cookie Cake

Cut the “cake” into small wedges for a different shaped cookie. This isn't as difficult as it might look, especially if you use a food processor to grind the almonds. You could even try canned almond paste for the filling.

Crust:
2½ cups flour
1½ cups sugar
1½ cups unsalted butter or margarine
½ teaspoon salt
1 egg

Filling:
1 cup ground or finely chopped almonds
½ cup sugar
1 teaspoon grated lemon peel
1 egg, slightly beaten
2 whole whole almonds or maraschino cherries (optional)

With a mixer or food processor, blend all crust ingredients until the dough forms a ball. Do not overbeat. Divide dough in half and chill one half while preparing filling ingredients. Pat half of the dough into a greased 9 or 10 inch spring-form pan. Blend all the filling ingredients except the whole almonds or cherries. Spread over the bottom crust to within ½ inch of the sides of the pan. Between sheets of waxed paper press or roll the remaining dough into a 9 or 10 inch circle, depending on the size pan you are using. Remove top layer of waxed paper and flip crust over filling. Remove rest of paper and press dough into place, especially around the edges. Garnish with halved almonds or cherries if you wish. Bake at 325° for 45 to 55 minutes or until light golden brown. Place foil on the rack below the pan during baking to catch drippage. Cool 15 minutes. Remove from pan and cool completely, then cut into small wedges. Makes 24 to 32 servings.
Giant Collegiate Cookies

Energy Cookies

We feel so virtuous when we eat these. Just look at all those healthful ingredients! Wonderful to take along on hikes in our mountains.

½ cup margarine or butter
1½ cup peanut butter
1 cup packed brown sugar
1 egg
1 teaspoon vanilla
¾ cup whole wheat flour
½ cup wheat germ
½ cup non-fat dry milk
⅛ teaspoon baking powder

¾ teaspoon salt
¼ teaspoon baking soda
3 tablespoons liquid milk
½ cup unsalted sunflower seeds
1 cup uncooked regular or quick-cooking oats
1 cup raisins, light or dark
1 cup dried apricots, chopped finely

Cream butter, peanut butter, sugar, egg and vanilla together. Measure flour, wheat germ, dry milk, baking powder, salt and soda into a separate bowl and stir to mix well. Add the dry ingredients to the creamed mixture alternately with the liquid milk. Stir in well the sunflower seeds, oats, raisins and apricots. Dough will be stiff. Drop by heaping tablespoonfuls onto greased cookie sheet. Flatten slightly with bottom of glass which has been dipped in sugar first. Bake at 375 ° for about 10 minutes. Makes about 2 dozen cookies.

These make good giant cookies. Double the recipe and drop dough by heaping tablespoonfuls onto the cookie sheet, then flatten as directed.
Sesame Cookies

These are crisp, yet chewy. Be sure to toast the sesame and coconut.

1 cup sesame seeds  
¾ cup shredded coconut  
¾ cup salad oil  
1 cup brown sugar, packed  
1 egg  
1 teaspoon vanilla  
1 teaspoon grated orange or lemon rind  
2 cups flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt

Toast coconut and sesame seeds on cookie sheet at 300 ° for 15 to 20 minutes until golden brown, stirring occasionally. Beat together the oil, brown sugar, egg, vanilla and lemon rind. Into a separate bowl measure the flour, baking powder, soda and salt. Stir well and then beat into oil and sugar mixture. Add the sesame seeds and coconut. Using a heaping teaspoonful of dough for each cookie, shape the dough into balls about 1 inch in diameter. Place on lightly greased cookie sheet and flatten with a fork. Bake at 350 ° for 10 to 15 minutes. Makes about 4 dozen.
Butter Balls

There are lots of different names for these. By any name, they are the first to disappear from the trays during our receptions.

- 1 cup soft butter or margarine
- ¼ to ½ cup confectioners' sugar, depending on your taste
- ½ teaspoon salt
- 2 teaspoons vanilla

or

- 1 teaspoon almond extract
- 2 cups flour
- 1 to 2 cups finely chopped (or ground nuts):
  - walnuts, pecans,
  - almonds, filberts

Beat butter and sugar until creamy. Add the salt, extract, flour and nuts and mix well. Chill dough until easy to handle. Shape dough into 1 inch balls, or, using about the same amount of dough, make into other shapes—crescents, triangles, etc. Place on an ungreased cookie sheet. Bake at 350 ° until very lightly browned, about 12 to 15 minutes. While cookies are warm, roll in either granulated or powdered sugar. Makes about 4 dozen.
Peanut Butter Chocolate Chunk Cookies

Ingredients:

1 1/2 Cups All-Purpose Flour  2 Large Eggs
1 Teaspoon Baking Soda  1/3 Cup of Sugar
1/4 Teaspoon of Salt  1 Cup of Peanut Butter
3/4 Cup of Butter or Margarine
2/3 Cup of Packed Brown Sugar
1 Teaspoon of Vanilla Extract
1 Cup of Semisweet Chocolate Chips
3/4 Cup of Peanut Butter Chips

Preheat Oven to 350 F. Combine flour, baking soda, and salt in a small bowl. Beat peanut butter, butter, brown sugar, sugar, and vanilla extract in a large mixing bowl until creamy. Beat in eggs. Gradually add flour mixture. Stir in chunks and peanuts. Drop by rounded tablespoon onto ungreased baking sheets and press down slightly. Bake for 9 to 12 minutes or until golden brown. Let cool for 2 minutes pn baking sheets then transfer to wire racks to cool completely.
Flying Saucers

Spices, applesauce, cocoa, raisins and nuts—quite a combination!

½ cup butter or margarine  
1 cup sugar  
1 egg  
¼ cup cocoa  
1½ cups smooth applesauce  
2½ cups flour  
1 teaspoon soda

½ teaspoon salt  
1½ teaspoons cinnamon  
½ teaspoon powdered cloves  
1 cup raisins  
½ cup walnuts, coarsely chopped

Cream butter or margarine, sugar and egg. Beat in cocoa, then applesauce. Measure dry ingredients into a separate bowl and stir them well. Add these to the creamed mixture and beat only until thoroughly mixed. Stir in the raisins and nuts. For large cookies use a ½ cup mound of dough for each cookie and put only about 5 mounds on each greased cookie sheet. Bake at 350 ° for 20 to 25 minutes, reversing pans in oven halfway through to assure even baking. Transfer to racks to cool. You may frost these if you wish with your favorite frosting. Makes about 18 very large cookies.
Square Chocolate Chip Cookies

Crisp and crunchy. These are easier to make than the round kind. Be sure to use unsalted butter.

1 cup unsalted butter 2 cups flour
½ teaspoon salt 1 cup walnuts, coarsely chopped
1 teaspoon vanilla 1 cup semisweet chocolate chips
1 cup dark brown sugar, packed

Cream butter. Add sugar, salt, and vanilla and beat well. Add the flour gradually until the mixture holds together. Stir in nuts and chocolate chips. Drop small mounds of dough onto a 10½ x 15½ inch jellyroll pan. Dip fingers in flour and press the dough over the bottom of the pan into an even, thin layer. Bake in the middle of a 350° oven for 25 minutes, reversing pan in oven once. Let cool for only a minute or so and then with a sharp knife cut into bars of the size you desire. Cool in pan.
Carob Clusters

I hadn't used carob powder before I tried this cookie. My guests and I were pleased with the taste of these healthful morsels. You may use up some of your carob powder in the recipe for Mississippi Mud following this one.

1 cup sugar
1/2 cup butter or margarine
5 tablespoons carob powder (available in the health food section of your supermarket or at a health food store)
1/2 cup milk

1 cup any combination of the following: raisins, sunflower seeds, nuts, coconut, sesame seeds, wheat germ
1 teaspoon vanilla
3 cups rolled oats
1 cup peanut butter

Mix the first four ingredients in a large saucepan and cook for 15 minutes, stirring occasionally to keep from scorching. Add the rest of the ingredients and cool slightly. Drop by heaping teaspoonfuls onto waxed paper and let cool. Depending on what combination of seeds and nuts you use, these can be a little crumbly around the edges. With your fingers, press the loose bits toward the center of the drops while they are still warm. Makes 4 dozen.
Cornflake Crisps

Another very easy recipe. The texture and taste of these is reminiscent of snickerdoodles.

1 cup margarine or butter ½ teaspoon cinnamon (optional)
1 cup sugar 1½ cups flour
1 teaspoon baking soda 2 cups cornflakes
1 teaspoon cream of tartar pinch of salt

Cream margarine and sugar. Beat in the rest of the ingredients in order given, mixing well. Drop by teaspoonfuls onto an ungreased cookie sheet. Flatten somewhat with a fork. Bake at 350° for 10 to 15 minutes. Makes about 5 dozen.
COLLEGIATE COOKIES

Chocolate No Bakes

Ingredients:

3 Cups Oatmeal
1 Teaspoon of Vanilla
1 Cube of Butter
2/3 Cup of Peanut Butter
3 Heaping Tablespoons of Cocoa
2 Cups of Sugar
1/2 Cup of Milk

Mississippi Mud

In restaurants I have seen several different desserts called Mississippi Mud. It seems to me this ultra-chocolate, ultra-sweet brownie deserves the name. Note that carob may be used instead of cocoa.

**Bottom layer:**
- 1 cup margarine or butter
- 2 cups sugar
- 4 eggs, well beaten
- ½ cup cocoa or carob powder
- 1½ cups flour
- 1½ cups chopped walnuts or pecans
- dash salt

**Frosting:**
- 1 pound confectioners’ sugar
- ½ teaspoon vanilla
- ¼ cup butter or margarine
- ½ cup chopped walnuts or pecans
- ¼ cup milk
- ¼ cup cocoa or carob powder

**Middle layer:**
miniature marshmallows

In a large saucepan melt the margarine, then add sugar. Let cool. Add the eggs, the cocoa or carob powder, flour, nuts, and salt. Pour into a greased 9 x 13 inch baking pan and bake at 325° for 30 to 35 minutes. Remove pan from oven and while it is hot, spread one layer of miniature marshmallows over the brownie layer and let these melt while mixing the frosting. Beat all the frosting ingredients together. The mixture should be fairly thin so it will spread easily over the melted marshmallows. Let the frosting set before cutting the brownies into the size squares you wish.
Soft Sugar Cookies

A favorite with children; simple, but easily dressed up with colored sugars for special occasions.

\[\frac{1}{2} \text{ cup soft shortening or margarine}\]
\[1 \text{ cup sugar}\]
\[1 \text{ egg yolk}\]
\[\frac{1}{2} \text{ teaspoon vanilla}\]
\[2 \text{ cups flour}\]
\[\frac{1}{2} \text{ teaspoon baking soda}\]
\[\frac{1}{2} \text{ teaspoon salt}\]
\[\frac{1}{2} \text{ cup buttermilk or sour milk}\]
\[1 \text{ egg white}\]

Cream shortening, sugar, egg yolk and vanilla until fluffy. Measure dry ingredients into a separate bowl and stir together, then add this mixture alternately with the buttermilk to the creamed ingredients. Beat the egg white until stiff and fold into other ingredients. Drop by rounded tablespoonfuls onto a greased cookie sheet. With a spatula, or a flat bottomed glass, flatten dough to \(\frac{1}{2}\) inch thickness. You may sprinkle the dough with plain sugar, or sugar mixed with nuts, raisins, or grated lemon rind. (To save time I use a flat bottomed glass dipped into a sugar mixture each time before flattening dough.) Bake at 375 ° for about 15 minutes, or until golden around the edges. Makes about 1½ dozen large cookies, or more if you wish to drop dough by a teaspoon.
Lemon Chocolate Chip Cookies

Unless you insist on your chocolate chip cookies being absolutely pure, you will like this variation.

- 1 cup shortening or margarine
- 2 cups brown sugar, packed
- 2 large eggs
- grated rind of 1 lemon
- ½ cup lemon juice
- 1 teaspoon lemon extract
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1½ cups rolled oats
- 1 cup raisins
- 1 cup chocolate chips

Cream the shortening, brown sugar and eggs. Add lemon rind, juice and extract. Measure the flour, soda and salt into a separate bowl and stir well. Add to creamed mixture. Stir in oats, raisins, and chocolate chips. Drop the dough by tablespoonfuls onto a greased cookie sheet and bake at 350° for about 15 minutes, or until golden. Makes about 40 cookies.
Gingerbread Boys and Girls

Cut-out cookies can be messy and frustrating to make. Since I found this recipe, many years ago, gingerbread cut-out cookies have been a tradition in our house every Christmas. The dough is easy to handle if you chill it overnight.

1 cup margarine or shortening  
1 cup sugar  
1 egg  
1 cup molasses  
4 cups flour  
1 teaspoon salt  
1 teaspoon soda  
2 teaspoons baking powder  
2 teaspoons ginger  
2 teaspoons cloves  
1 teaspoon nutmeg  
1 tablespoon cinnamon

Cream margarine, sugar and egg well. Beat in molasses. Measure all dry ingredients into a separate bowl and stir well. Pour dry ingredients into the creamed mixture and mix well. Cover dough (in bowl) with plastic wrap and chill at least overnight. When ready to cut out cookies, flour your board and rolling pin lightly. Roll dough to about \( \frac{3}{8} \) to \( \frac{1}{2} \) inch thickness. (Very thin dough burns easily.) Cut dough into shapes you wish. At this point you may decorate your shapes with raisins or other things which do not melt during the baking process. When we make gingerbread boys I often use raisins for eyes and buttons, and a half of a white Lifesaver for the mouth. Bake cookies about 10 to 14 minutes, depending on thickness and size of shapes. Watch carefully. When cookies are cool you may decorate them with frosting, outline them with a cake decorator, etc.
Snickerdoodles

Ingredients:

- 2 1/2 Cups of All-Purpose Flour
- 1/4 Cup of Sugar
- 2 Teaspoons of Cream of Tartar
- 1 Teaspoon of Baking Soda
- 1/2 Teaspoon of Kosher Salt
- 1 1/2 Tablespoons of Cinnamon
- 2 Sticks of Butter
- 1/2 Teaspoon of Vanilla Extract
- 2 Eggs
- 1 1/2 Cups of Sugar

Sift together flour, cream of tartar, baking soda and salt. Cream butter, sugar, and vanilla, then add eggs 1 at a time. Add dry ingredients to mixture and chill for 30 minutes. Preheat the oven to 400 F and line baking sheets with parchment paper. Mix together remaining sugar and cinnamon for topping. Roll tablespoon sized cookies in mixture and press onto cookie sheet 2 inches apart. Bake 8-10 minutes.