

Flo Bump's Skillet Cookies

Recipe

Ingredients

1/2 cup butter

3/4 cup sugar

2 eggs

1 cup chopped dates

1 cup chopped nuts

2 cups Rice Krispies

1 dash salt

1 tsp vanilla extract

Instruction

Heat skillet on low heat

After melting butter into the skillet,
mix in sugar, eggs and chopped dates

Once dates are incorporated, add chopped
nuts, Rice Krispies, vanilla extract and salt

While mixture is still warm, form into balls
and roll into coconut shavings

Libby Marker's Orange Cookies

Recipe

Ingredients

Cookie

1 cup cream

2 cups sugar

2 Sunkist oranges

2 eggs

1 cup buttermilk

4 cups flour

1 tsp baking soda

2 tsp baking powder

1 tsp salt

Icing: 4 tbs butter, 1 box powder sugar
rind and juice of 1 Sunkist orange

Instruction

Mix cream, sugar, rind+juice of oranges,
eggs and buttermilk.

Sift all dry ingredients into wet ingredients.

Drop by spoonful onto greased baking sheet

Bake at 425° for 6–8 minutes

Let cookies cool before icing

Tip for icing: melt the butter into the rind and
juice of the orange.

Betty Demming's Russian Tea Cookies

Recipe

Ingredients

1 cup unsalted butter

1/2 cup sugar

2 tsp vanilla extract

2 cups flour

1 1/2 tsp salt

2 cups chopped pecans

Notes: Betty recommends

King Arthur flour.

Instruction

Combine ingredients by hand.

Add nuts last.

Shape into balls, roll in powdered sugar,
and place on a greased sheet.

Bake at 350°F for 20 minutes.

After baking, roll into powdered sugar
a second time (optional.)

Barbara Greisheimer's Chocolate Chip

Recipe

Ingredients

1/2 cup shortening (softened)
1/2 cup sugar
1/4 cup brown sugar
1 egg
1 1/2 cup flour
1/2 tsp salt
1/2 tsp vanilla extract
1/2 tsp baking soda
1 cup chocolate chips
1/2 cup chopped nuts (optional)

Instruction

First mix softened shortening (unsalted butter)
with both white and brown sugar and mix until
creamy

Add remaining ingredients and mix until
incorporated.

Place by the spoonful on a greased
baking sheet

Bake at 375° for about 8–12 minutes

Vicki Pirollo's Biscotti

Recipe

Ingredients

1 cup Crisco

1 1/2 cup sugar

6 eggs

6 cups flour

5 teaspoons baking powder

1 1/8 teaspoons anise oil

2 cups chopped almonds

Instruction

Mix Crisco and sugar until creamy

Add remaining ingredients, mixing as you go

Roll dough into logs, then flatten by hand

Bake logs at 360°, remove, cut diagonally,
place back into the oven:

5 min. on bottom rack to toast the bottoms

5 min. on the top rack to toast the tops