

Martin's Favorite Cookies

2012 Edition

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Italian Pizzelles (requires Pizzelle iron)

These pizzelles are light and crisp. Serve them plain or dusted with powdered sugar. Also, they can be easily shaped while still hot right off the iron and formed into a cone, cylinder, or even a cup, and filled with your favorite filling. To keep them crisp, store them in an airtight container.

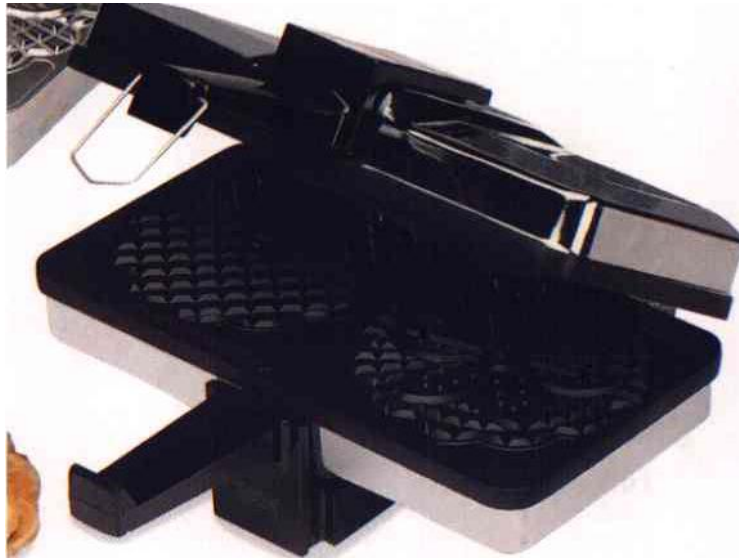
3 eggs
1 $\frac{3}{4}$ cups all-purpose* flour
 $\frac{1}{2}$ teaspoon anis seed or extract (optional)
 $\frac{1}{2}$ cup butter or margarine ($\frac{1}{4}$ lb.) †
2 teaspoons backing powder
 $\frac{3}{4}$ cups sugar
1 teaspoon vanilla extract



Beat eggs and sugar. Add cooled melted butter or margarine, and vanilla and anise. Sift flour and baking powder and add to egg mixture. Batter will be stiff enough to be dropped by spoon. Batter can be refrigerated to be used at a later time. Makes 30 pizzelles.

* Do not use self-raising flour for this recipe.

† Do not use more than $\frac{1}{2}$ cup and don't use oil as a substitute.



Sugar Cookies

1 ½ cups powdered sugar
1 cup margarine or butter, softened
1 egg
1 teaspoon vanilla
½ teaspoon almond extract
2 ½ cups all-purpose flour*
1 teaspoon baking soda
1 teaspoon cream of tartar



Mix powdered sugar, margarine, egg, vanilla and almond extract. Stir in flour, baking soda and cream of tartar. Cover and refrigerate at least 3 hours.

Heat oven to 350°. Divide dough into halves. Roll each half 3/16 inch thick on lightly floured cloth covered board. Cut into desired shapes with 2 to 2 ½ inch cookie cutters: sprinkle with granulated sugar if desired. Place on lightly greased cookie sheet. Bake until edges are light brown, 7 to 8 minutes. Makes about 5 dozen.

***Do not use self-raising flour for this recipe.**

Sugar Cookie Icing

1 cup powdered sugar
2 teaspoons milk
2 teaspoons corn syrup
¼ teaspoon almond extract
Food coloring

Mix sugar and milk until smooth. Beat in corn syrup and extract until smooth and glossy. If icing is too thick, add more corn syrup by ¼ teaspoons. Separate into separate bowls and tint as desired.

Light Ginger Cookies

1 cup powdered sugar
1 cup margarine or butter, softened
1 tablespoon vinegar
2 ¼ cups all-purpose flour*
1 ½ to 2 teaspoons ground ginger
¾ teaspoon baking soda
¼ teaspoon salt



Heat oven to 400°. Mix powdered sugar, margarine and vinegar. Stir in remaining ingredients. (If dough is too dry, work in milk or cream, 1 teaspoon at a time.) Roll 1/8 inch thick on lightly floured cloth covered board. Cut into desired shapes with cookie cutters. Place on ungreased cookie sheet. Bake until light brown, 6 to 8 minutes. Cool slightly; carefully remove from cookie sheet. Decorate with Frosting if desired. Makes about 4 dozen.

***Do not use self-raising flour for this recipe.**

Note: Using a drinking straw, poke a hole in the top of each cookie before baking. Attach to wreath with wire or tie on with ribbon.

Chocolate Crinkles

2 cups granulated sugar
½ cup vegetable oil
4 ounces melted unsweetened chocolate (cool)
2 teaspoon vanilla
4 eggs
2 cups all-purpose flour*
2 teaspoons baking powder
½ teaspoon salt
1 cup powdered sugar



Mix granulated sugar, oil, chocolate and vanilla. Mix in eggs, 1 at a time. Stir in flour, baking powder and salt. Cover and refrigerate for at least 3 hours.

Heat oven to 350°. Shape dough into balls about 1 inch round (heaping teaspoon). Drop dough into powdered sugar; roll around to coat. Place about 2 inches apart on greased cookie sheet. Bake until almost no indentation remains when touched, 10 to 12 minutes. Makes about 6 dozen.

***Do not use self-raising flour for this recipe.**

Cranberry Drops

1 cup granulated sugar
¾ cup packed brown sugar
½ cup margarine or butter, softened
¼ cup milk
2 tablespoon orange juice
1 egg
3 cups all purpose flour*
1 teaspoon backing powder
½ teaspoon salt
¼ teaspoon baking soda
2 ½ cups coarsely chopped frozen cranberries
1 cup chopped nuts



Heat oven to 375°. Mix sugars and margarine. Stir in milk, orange juice and egg. Mix in remaining ingredients. Drop by rounded teaspoonfuls about 2 inches apart onto greased cookie sheet. Bake 10 to 15 minutes. Makes about 5 ½ dozen.

***Do not use self-raising flour for this recipe.**

Snickerdoodles

1 ½ cups sugar
½ cup margarine or butter, softened
½ cup shortening
2 eggs
2 ¾ cups all purpose flour*
2 teaspoons cream of tartar
1 teaspoon baking soda
¼ teaspoon salt
2 tablespoons sugar
2 teaspoons ground cinnamon



Heat oven to 400°. Mix 1 ½ cups sugar, margarine, shortening and eggs. Stir in flour, cream of tartar, baking soda and salt. Shape dough by rounded teaspoonfuls into balls. Mix 2 tablespoons sugar and cinnamon; roll balls in mixture to coat (roll quickly in ice water if sugar – cinnamon mix does not coat). Place about 2 inches apart on ungreased cookie sheet. Bake until set, 8 to 10 minutes. Immediately remove from cookie sheet. Makes about 6 dozen.

***Do not use self-raising flour for this recipe.**

Vanilla Crispies

1 cup sugar
1 cup margarine or butter, softened
1 egg
2 teaspoons vanilla
2 cups all purpose flour*
½ teaspoons cream of tartar
½ teaspoon baking soda



Mix sugar, margarine, egg, and vanilla. Stir in remaining ingredients. Cover and refrigerate at least 1 hours.

Heat oven to 375°. Shape dough into 1 inch balls. Place about 2 inches apart on ungreased cookie sheet. Flatten with bottom of glass dipped in sugar. Bake until light brown, 8 to 10 minutes. Immediately remove from cookie sheet. Makes about 6 dozen.
***Do not use self-raising flour for this recipe.**

Marzipan Cookies

½ cup sugar
1 cup margarine or butter, softened
2 ½ cups all purpose flour*
1 teaspoons almond extract



Mix sugar and margarine. Stir in flour and almond extract until mixture resembles coarse crumbs. Tint and shape dough as desired. Place cookies on ungreased cookie sheet. Cover and refrigerate at least 30 minutes. Heat oven to 300°. Bake until set but not brown, about 30 minutes. Makes about 4 dozen.
***Do not use self-raising flour for this recipe.**

Spritz Cookies (requires cookie press)

½ cup sugar
1 cup margarine or butter, softened
2 ¼ cups all purpose flour*
1 teaspoons almond extract or vanilla
½ teaspoon salt
1 egg



Heat oven to 400°. Mix sugar and margarine. Stir in remaining ingredients. Fill cookie press with dough; form desired shapes on ungreased cookie sheet. Tint dough or add sprinkles as desired. Bake until set but not brown, 6 to 9 minutes. Makes about 5 dozen.
***Do not use self-raising flour for this recipe.**

Thumbprint Cookies

¼ cup packed brown sugar
¼ cup margarine or butter, softened
¼ cup shortening
1 egg
½ teaspoon vanilla
1 cup all-purpose* flour
¼ teaspoon salt
Coating (finely chopped nuts or crushed graham crackers)
Filling (jelly, melted chocolate, chocolate kiss)



Heat oven to 350°. Mix brown sugar, margarine, shortening, egg yolk and vanilla. Stir in flour and salt. Shape dough into 1 inch ball. Beat egg white slightly. Dip balls into egg white; roll in coating. Place about 1 inch apart on ungreased cookie sheet; press thumb deeply into center of each. Bake until light brown, about 10 minutes. Immediately remove from cookie sheet. For cool fillings allow cookies to cool. Fill thumbprints with filling. If using chocolate kisses as filling, add while cookies are still warm. Makes about 3 dozen.

***Do not use self-raising flour for this recipe.**

Spiced Molasses Ginger Cookies

2 cups all-purpose* flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 ½ teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon salt
½ cup shortening
¼ cup unsalted butter softened
1 cup packed brown sugar
1 egg
¼ cup dark molasses
Ice water
Sugar



Heat oven to 350°. Mix brown sugar, butter and shortening until fluffy. Add egg and molasses. Mix in dry ingredients. Shape dough into 1 inch balls. Dip balls into ice water; roll in sugar. Place about 2 inch apart on lightly buttered cookie sheet. Bake until light brown and cracked, about 10 minutes. Let stand 1 minute before removing from cookie sheet. Makes about 3 dozen.

***Do not use self-raising flour for this recipe.**

Date-Nut Pinwheels

12 ounces pitted Dates, cut up
1/3 cup granulated sugar
1/3 cup water
1/2 cup chopped nuts
1 cup packed brown sugar
1/4 cup margarine or butter, softened
1/3 cup shortening
1 egg
1/2 teaspoon vanilla
1 3/4 cups all-purpose flour*
1/2 teaspoon salt



Cook dates, granulated sugar and water in saucepan, stirring constantly, until slightly thickened. Remove from heat. Stir in nuts, cool.

Mix brown sugar, butter, shortening, egg and vanilla until smooth. Stir in flour and salt. Divide into halves. Roll each half into rectangle about 11x7 inches, on waxed paper. Spread half of the date-nut filling over each rectangle. Roll up tightly, beginning at the 11 inch side. Pinch edge of dough to seal well. Wrap and refrigerate at least 4 hours but no longer than 6 weeks.

Heat oven to 400°. Cut rolls into 1/4 inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake until light brown, about 10 minutes. Immediately remove from cookie sheet. Makes about 5 dozen.

***Do not use self-raising flour for this recipe.**

Chocolate Chip Cookies

2 1/4 cup all purpose flour*
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter softened
3/4 cup granulated sugar
3/4 cup brown sugar
1 teaspoon vanilla
2 eggs
2 cups chocolate chips
1 cup chopped nuts



Heat oven to 375°. Mix butter, sugars, vanilla and eggs. Stir in flour, soda and salt. Fold in chips and nuts. Drop by spoonfulls about 1 inch apart on ungreased cookie sheet. Bake until light brown, about 10 minutes. Allow to rest for 2 minutes before removing from cookie sheet. Makes about 4 dozen.

***Do not use self-raising flour for this recipe.**

Triple Chocolate Chip Cookies

2 ¼ cup all purpose flour*
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter softened
¾ cup granulated sugar
¾ cup brown sugar
1 teaspoon vanilla
2 eggs
1 cup milk chocolate chips
1 cup semi-sweet chocolate chips
1 cup dark chocolate chips



Heat oven to 375°. Mix butter, sugars, vanilla and eggs. Stir in flour, soda and salt. Fold in chips. Drop by spoonfulls about 1 inch apart on ungreased cookie sheet. Bake until light brown, about 10 minutes. Allow to rest for 2 minutes before removing from cookie sheet. Makes about 4 dozen.

Do not use self-raising flour for this recipe.

Peanut Butter Chocolate Candy Roll Up

2 cups semi sweet or dark chocolate
2 cups powdered sugar
¼ teaspoon vanilla
1 tablespoon butter
2 cups Peanut Butter
3 ft wax paper x2

On the stove top, melt butter then add chocolate and melt chocolate (you may need to use a double boiler depending on your stove top). Once the chocolate is melted, remove the pan from the heat and add in vanilla and start sifting in powdered sugar. Mixing constantly as sugar is added, dough should stiffen. Stop adding sugar when dough mass can be lifted from pan by spoon as a single mass. Sift a fine layer of sugar onto wax paper. Place second piece of wax paper over dough and hand flatten until about ½ inch thick. Roll dough between paper until about ¼ inch thick. Trim dough to make rectangular. Remove top paper and sift fine layer of sugar on top of dough. Spread peanut butter over dough about ¼ inch thick. Roll dough into log using the wax paper as an outer wrap. Refrigerate for at least 2 hours. Slice into ¼ inch slices using a hot knife. Makes about 2 dozen.