



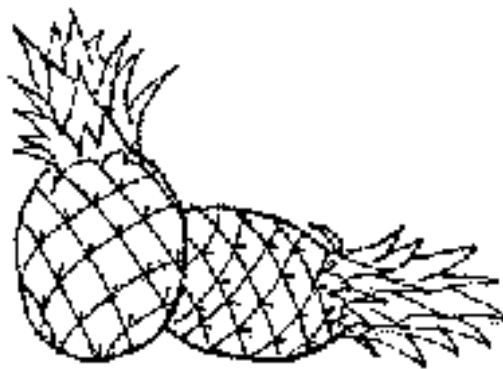
Dumbarton United Methodist Church

Seasonings of the Spirit

Cookies

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DOUBLE FROSTED BOURBON BROWNIES

Barb Gilbert

--I got this recipe from a friend who told me, "These brownies are a lot of work, but well worth the effort." I concur!! They were a big hit at the spring retreat '82--

3/4 c. flour
6 oz. semi-sweet chocolate chips
1/4 tsp. baking soda
1/4 tsp. salt
1 tsp. vanilla
1/2 c. sugar
2 eggs
1/3 c. shortening
1 1/2 c. walnuts, chopped
2 T. water
4 T. bourbon

Preheat oven to 325° F. Sift dry ingredients together. Combine sugar, shortening and water in medium saucepan. Heat and bring to boil, stirring constantly. Remove from heat. Add chips and vanilla to sugar mixture. Stir until smooth. Add eggs to sugar mixture, one at a time, beating after each addition. Chop nuts coarsely and add to chocolate mixture alternately with flour. Mix well. Pour into greased square (9x9-inch) pan. Bake at 325° F. for 30 minutes or until top is shiny and firm and toothpick comes out clean. Remove from oven and immediately sprinkle with the bourbon. Cool completely. Spread with white frosting (see below) and cover. Chill until firm and then spread with chocolate glaze (see below). Chill. Remove from refrigerator for 15 to 20 minutes before cutting.

White Frosting:

1/2 c. soft butter
1 tsp. vanilla or rum extract
2 c. confectioners' sugar

Combine butter and flavoring and beat until smooth. Gradually add sugar to butter mixture. Beat until smooth.

Chocolate Glaze:

6 oz. semi-sweet chocolate chips
1 T. shortening Combine over double boiler until melted.

BROWNIES

Kathy Brunkow

Butter a pan (9x9-inch or whatever size to get the thickness you like). In a double boiler, put: 2 oz. unsweetened chocolate ¼ c. butter or margarine Stir over hot water. Remove from heat, stir in: 1 c. sugar 2 eggs, UNbeaten 1/8 tsp. salt ½ c. pastry or all purpose flour ½ c. walnuts (opt.) ¼ c. grated orange peel (opt.) 1 tsp. vanilla Spread in pan. Bake at 325° F. until dry on top and firm to the touch (30 to 35 minutes). Cool. Cut in squares. Note: Recipe can be doubled.

BROWNIES

Anale Yarbrough

--*"The easiest and yummiest brownie recipe in the world!"*

½ c. melted oleo	1 c. sugar
2 eggs beaten	¾ c. + 2 tsp. sifted flour
2 squares unsweetened chocolate	1 tsp. vanilla
½ c. walnuts or pecans	

Stir together. Pour into greased and floured 8x8 pan. Bake at 375° F. for 20 to 25 minutes or until toothpick comes out clean.

APPLE BAR COOKIES

Robin Ritterhoff

¾ c. butter or margarine
1½ c. applesauce
¾ c. sugar (preferably unsweetened)
¼ c. molasses
½ c. raisins or currants
1-¾ c. white flour
½ c. chopped walnuts
½ tsp. baking soda
1 T. melted butter
½ tsp. salt
¼ tsp. -round cloves
1½ c. rolled oats
½ tsp. cinnamon

Cream together butter, sugar, and molasses. Set aside. Sift together flour, baking soda, and salt; mix in rolled oats. Add this mixture to creamed ingredients; blend until crumbly. Place half of the batter into a greased 9x13-inch pan. Mix together applesauce, raisins, nuts, melted butter, and spices. Drop by spoonfuls onto batter in the pan. Top with remaining crumbly mixture. Bake at 400° F. for 25 to 30 minutes. Cut into bars to serve. This recipe makes 15 to 20 bars and is good topped with ice cream!

PINEAPPLE SQUARES

Karen Leggett-Abouraya

Filling: Mix 3 rounded T. cornstarch with $\frac{1}{2}$ c. white sugar. Add 1 Number 2 can (about 1 lb.) crushed pineapple. Cook until thick, stirring constantly.

Pastry: Cool $\frac{2}{3}$ c. warmed milk Add 1 T. white sugar and 1 cake yeast Mix $2\frac{1}{2}$ c. flour + 1 more cup 1 c. butter or margarine 3 egg yolks Mix milk mixture with flour mixture until like pie dough. Icing: $\frac{1}{2}$ c. soft margarine 4 c. sifted confectioners' sugar 4 T. cream $\frac{1}{4}$ tsp. salt 2 tsp. vanilla

Roll half of pastry dough in $10\frac{1}{2}$ x $15\frac{1}{2}$ inch cookie sheet. Add filling. Roll remaining dough and fit over filling. Prick with fork. Let sit 1 hour. Bake at 350° F. for 20 minutes or until golden brown. Cool and ice.

SEA FOAM SQUARES

Kathie Hepler

1 c. shortening
2 c. flour
 $\frac{1}{2}$ c. white sugar
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. brown sugar
1 tsp. baking powder
2 egg yolks
 $\frac{1}{4}$ tsp. baking soda
1 T. water
2 egg whites
1 tsp. vanilla
1 c. brown sugar
1 6-oz. pkg. semi-sweet chocolate chips

Combine shortening and sugars. Add yolks, water and vanilla. Sift dry ingredients together and add to creamed mixture. Spread into a square pan. Cover the dough layer with a layer of chocolate bits. Beat whites and remaining brown sugar, adding sugar slowly. Top the chocolate bits with this meringue mixture. Bake at 350° F. for 20 to 25 minutes.

HONEY CRACKLE

Lynn Walker

--from an Australian friend--

5 c. dry cereal (cornflakes, wheaties, etc.) 1 T. honey (generous measure)
2 T. butter 3 T. sugar

Heat honey, butter and sugar until frothy. Stir a bit. Pour mixture into cereal and stir until coated. Spoon in muffin papers. Bake at 350° F. for 5 minutes..

APPLE JACKS

Tricia Mayers

1 c. light brown sugar
1½ c. sifted flour
1 c. shortening
½ tsp. soda
1 egg
½ tsp. salt
1 c. chopped unpeeled apples
1 tsp. nutmeg
rum to sprinkle on after baking

Cream sugar and shortening, beat in the egg. Add dry ingredients, beating until well blended. Stir in the apples. Drop in balls on greased cookie sheet about 2 inches apart. Bake 12 to 15 minutes at 375 ° F. As soon as they come out of the oven sprinkle 4 to 5 drops of rum on each cookie.

CEREAL COOKIES

Lynn Walker

1 c. shortening
1 c. coconut
1 c. brown sugar
2 c. flour
1 c. sugar
1 tsp. baking powder
2 eggs
1 tsp. baking soda
2 c. puffed rice cereal
1 tsp. vanilla
2 c. oatmeal
1 pkg. chocolate chips

Combine. Makes stiff mixture. Form into balls and bake at 350° F. for 12 minutes. Good kept frozen too!

Hint: When you use your hands to shape cookies (especially if the dough contains a lot of shortening), wet your hands with cold water from time to time and the dough won't stick to your palms.

CHOCOLATE CHIP OATMEAL COOKIES

Dave Arnold

6 oz. hard margarine
3½ to 4 c. uncooked oats
½ c. granulated sugar
1 c. flour
1/3 c. brown sugar
½ tsp. soda
1 egg *
½ tsp. salt
½ c. water
5 to 6 oz. semi-sweet chocolate chips
2 tsp. vanilla

Blend together the margarine and sugars. Add the egg, vanilla and water, and blend. Mix oatmeal, flour, baking soda and salt, and dump into other ingredients. Add chocolate chips and mix. Place on cookie sheets in teaspoonfuls. Bake at 350° F. for 10 to 15 minutes (or to please).

CHOCOLATE CHIP OATMEAL COOKIES

Mike Doan

¾ c. flour
1 tsp. vanilla
½ tsp. baking soda
¼ tsp. water
¼ tsp. salt
1 egg, beaten
½ c. margarine
1 c. oats
6 T. white sugar
1 6-oz. pkg. semi-sweet chocolate chips
6 T. brown sugar

Combine ingredients. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° F. for about 12 minutes.

CHRISTMAS COOKIE BALLS

Bart, Penny, Abigail and Hilary Finch

--Every year we make these two varieties of cookie balls.-They keep well and make good gifts. In fact, we often make several recipes.

Oatmeal Frosties

1 c. softened butter or margarine
¼ c. confectioners' sugar
1 tsp. vanilla extract
2 c. all purpose flour
1½ c. quick rolled oats

Cream butter and sugar until light. Beat in vanilla and add remaining ingredients, mixing until well blended. Roll into small balls and bake in pre-heated 350° F. oven for 13 to 15 minutes. The cookies should be brown on the bottom. Roll in additional confectioners' sugar while still warm, and again when cool. YUM!

Mocha Nut Balls

1 c. softened margarine
½ c. sugar
2 tsp. vanilla extract
2 tsp. instant coffee powder (use food processor)
¼ c. unsweetened cocoa confectioners' sugar
1-3/4 c. all purpose flour
½ tsp. salt
2 c. smashed pecans

Cream first 3 ingredients until light. Add next 4, mix well then add nuts. Roll into small balls and bake on greased or no-stick cookie sheets about 15 minutes in 325° F. oven. Roll in confectioners' sugar while warm and can roll again when cool. So-o-o-o-o-o good!

FRUITY COOKY RECIPE

Beth Taylor

4 c. sifted flour
1 tsp. double acting baking powder
1½ c. butter
1 c. sugar
1 pkg. (3-oz.) jello, any flavor (lime/strawberry works well)
1 egg
1 tsp. vanilla

Sift flour with baking powder. Cream butter, gradually add sugar and gelatin, cream well after each addition. Add egg and vanilla, beat well. Gradually add flour mixture, mixing well after each addition until smooth. Force dough through cookie press onto ungreased baking sheets. Sprinkle with additional gelatin or decorations. Bake at 400° F. about 13 to 14 minutes, or until golden brown at the edges. Store in loosely covered container. Makes about 5 dozen.

GINGER SNAPS

Beth Taylor

3/4 c. shortening	2 tsp. baking soda
1 c. brown sugar	1/2 tsp. cloves
1/4 c. molasses	1 tsp. ginger
1 egg	1 tsp. ground cinnamon
2 1/4 c. all purpose flour	1/2 tsp. salt

Cream shortening, brown sugar, molasses and egg until fluffy. Sift together flour, soda, cloves, ginger, cinnamon and salt. Stir flour mixture into molasses mixture. Form in 1-inch balls. Roll in granulated sugar. Placed on greased cookie sheet about 2 inches apart. Bake at 375° F. for about 12 minutes. Makes 5 dozen.

MINCEMEAT COOKIES

Suzanne Gell

1 1/2 c. prepared mincemeat	1/2 c. brown sugar, packed
3/4 c. evaporated milk	1/2 tsp. salt
3 c. Bisquick baking mix	

Heat oven to 375° F. Heat mincemeat and milk to boiling in 3-quart saucepan, stirring frequently; reduce heat. Simmer until slightly thickened, about 10 minutes. Stir in remaining ingredients. Drop by rounded teaspoonfuls, 2 inches apart, onto ungreased cookie sheet. Bake until light brown, about 10 minutes. Makes about 4 dozen cookies.

MOLASSES COOKIES

Carolyn McIntyre

--A good way to use up bacon fat!--

1 c. sugar	2 tsp. baking soda
1 c. bacon fat	1 tsp. ginger
1 c. molasses (full, not scant)	1 tsp. cinnamon
1 egg	1/2 tsp. cloves
2 c. flour	2/3 c. hot water
1/2 tsp. salt	3 c. flour

Cream together sugar and bacon fat. Add molasses and egg and mix well. Mix together 2 c. flour and seasonings. Add to molasses mixture and mix well. Alternately add flour and hot water. Mix well after each addition. Chill dough several hours. Roll, not too thin, and cut with 3-inch round cookie cutter. Sprinkle with sugar. Place on an ungreased cookie sheet. Bake at 375° F. for 8 to 10 minutes. Makes 36 to 40 cookies. Hint: To keep your cookie cutter from sticking, dip it in either confectioners' sugar or warm water.

NUTTY BALLS

Billie Stultz
(with thanks to Worth Cooley)

1 c. shortening
½ c. confectioners' sugar
2 c. nuts, broken
Additional confectioners' sugar for rolling the cookies

2 tsp. vanilla
2 c. plain flour, sifted
1 tsp. salt

Blend shortening with salt and vanilla. Add sugar gradually and cream well. Sift in flour, add nuts, and mix well. Shape into balls. Put on greased cookie sheet and bake 15 minutes at 350° F. Take at once from pan, and quickly - but carefully - roll in sugar. Let cool and then roll again in sugar. Keeps well in tight container.

GEGE OATMEAL COOKIES

Anale Yarbrough

--This makes large amounts of cookies that are favorites--

1 c. sugar
2 eggs
½ c. + 1 T. oleo
4 tsp. milk
2 c. flour
½ tsp. baking soda
2 c. oatmeal
1 tsp. baking powder
½ c. raisins
½ tsp. cinnamon
½ c. nuts
¼ tsp. nutmeg

Cream sugar and oleo. Add egg and beat well. Sift flour and measure. Sift dry ingredients together and add to creamed oleo-sugar mixture. Add milk and oatmeal. Mix well. Drop on to greased cookie sheet. Bake at 350° F. for 10 to 12 minutes. These keep well in closed container.

RAISIN COOKIES

Virginia Lapham

--If you like raisins, you'll love these cookies! -

2 c. raisins	1 tsp. baking powder
1 c. boiling water	1 tsp. baking soda
1 c. shortening	1 tsp. salt
2 c. sugar	1 tsp. cinnamon
3 eggs	¼ tsp. cloves
1 tsp. vanilla	¼ tsp. nutmeg
4 c. flour	1 c. chopped nuts

Add boiling water to raisins and cook for 5 minutes. Drain and cool. Cream shortening and sugar together. Add eggs and vanilla and beat until fluffy. Add cooled raisins to creamed mixture and mix thoroughly. Sift flour. Measure and add salt, soda, baking powder and spices. Sift again. Add sifted dry ingredients and chopped nuts and blend well into mixture. Drop by teaspoonfuls onto greased baking sheet, spaced 2 to 3 inches apart. Bake at 350° F. for 12 to 15 minutes. Makes about 6 dozen cookies.

SPICY REFRIGERATOR COOKIES

Suzanne Cell

½ c. soft butter or margarine
½ tsp. baking powder
¾ c. water
½ tsp. cinnamon
1 egg
¼ tsp. cloves
¼ c. cocoa
1 T. cream
¾ c. ground nuts
Thin confectioners' sugar frosting
1-¾ c. sifted flour
Tiny multicolored candies

Cream butter and sugar until light. Beat in egg and cocoa. Add nuts. Sift flour, baking powder, cinnamon and cloves. Add to mixture with cream, stirring until blended. Shape on waxed paper in roll about 2" in diameter. Chill overnight. Cut in 1/8-inch slices. Bake in moderate oven (350° F.) about 10 minutes. Cool and spread with frosting. Sprinkle with candies. Makes about 5 dozen.

MY MOTHER'S SUGAR COOKIES

Susan Shands

½ c. butter
1½ c. sifted flour
1 c. sugar
½ tsp. baking powder
1 egg
½ tsp. salt
1 tsp. vanilla
1 tsp. cream

Cream butter, sugar, vanilla, egg and cream. Stir in flour sifted with salt and baking powder. Chill. Roll on floured cloth as thin as possible. Sugar or decorate before baking. Cut out with cookie cutters and bake on ungreased cookie sheet 8 to 10 minutes in a 375° F. oven.

WELSH TEA COOKIES

Carolyn McIntyre

3½ c. flour	1¼ c. lard
1 c. sugar	1 beaten egg
2 tsp. nutmeg	½ c. evaporated milk
1½ tsp. baking powder	1¼ c. currants
½ tsp. soda (or chopped raisins)	½ tsp. salt

Sift dry ingredients together. Add lard to dry ingredients and blend as for pie crust. Add milk and egg and mix well. Add dried fruit. Roll dough out to ¼-inch thickness. Cut with a 2-inch cutter, or as desired. Bake in a lightly-greased electric fry pan at 380° F. for about 5 minutes or until light brown. Turn and bake on other side. Makes about 50.

CHOCOLATE DELIGHTS

Leah Theobald

--"These are a Christmas tradition in my family.. and a MUST have for chocoholics"

1 c. chopped pecans
¼ tsp. salt
1 c. chopped dates
1 lb. sweet milk chocolate
2-1 oz. squares unsweetened chocolate
5 c. cornflakes

Combine pecans, dates, cornflakes and salt. Melt chocolates in double boiler, pour over cornflake mixture. Toss lightly until well coated. Drop by teaspoonfuls onto wax paper. Allow to dry undisturbed overnight. Store in cool place--NOT COLD--cold will turn the chocolate a dusty color.

CHOCOLATE EASTER EGGS

Mittie Quinn

--*These make lovely placecards for your Easter table. Just write each person's name on an egg with decorator frosting. I wrap each one in clear plastic wrap so each guest has a memento to take home.*

Filling:

¼ lb. butter, melted
½ c. milk
2 pkg. pudding (not instant)
1 lb. confectioners' sugar

Chocolate Dip:

4 oz. milk chocolate
1 oz. bitter chocolate
1 oz. paraffin wax

ANDY'S FUDGE

Andy McIntyre

-- *You need a microwave oven for this.-*

Put about half a cup of chocolate chips in a dish. Put in 1 tsp. of honey and 1 tsp. (more or less) of peanut butter. Put this in the microwave and cook for 15 seconds. Take it out and stir it with a spoon. Cook it again for 15 seconds. Stir it and put it in the refrigerator for about 15 minutes. Then, eat it!

FUDGE

Chris Buchbinder

5 c. sugar
¾ lb. butter
1 large can evaporated milk
1 c. chocolate chips
6 1-oz. squares of unsweetened chocolate (melted)
1 jar marshmallow cream
1 c. chopped nuts
1 T. vanilla

Mix sugar, butter and milk in pot and bring to a boil. Stir and boil exactly 8 minutes. Remove pot from heat and add' one ingredient at a time stirring well. Pour into buttered 9x13-inch pan at once. Cool, then cut. Makes 5 lb. of fudge.