



Cookies & Candy

Helpful Hints

- Push animal shaped cookie cutters lightly into icing on cakes or cupcakes. Fill depressed outlines with chocolate icing or decorating confections.
- Fill flat bottomed ice cream cones half full with cake batter and bake. Top with icing and decorating confections.
- To make cookie crumbs for your recipes, put cookies into a plastic bag and run a rolling pin back and forth until they are the right size.
- To decorate cookies with chocolate, place cookies on a rack over waxed paper. Dip the tines of a fork with chocolate, and wave the fork gently back and forth making wavy lines.
- A gadget that works well for decorating sugar cookies is an empty plastic thread spool. Simply press the spool into the dough, imprinting a pretty flower design.
- Some holiday cookies require an indent on top to fill with jam or chocolate. Use the rounded end of a honey dipper to make the indent.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleaning is also easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with the sugar, and then use the next smaller size cup to pack the brown sugar into its cup.
- Dipping strawberries in chocolate? Stick toothpicks into the stem end of the berry. Coat the berries with chocolate, shaking off any excess. Turn the berries upside down and stick the toothpick into a block of styrofoam until the chocolate is set. The finished berries will have chocolate with no flat spots. Another easy solution is to place dipped berries dipped-side up in the holes of an egg carton.
- Cut-up dried fruit sometimes sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Cutting dessert bars is easier if you score the bars as soon as the pan comes out of the oven. When the bars cool, cut along the scored lines.

COOKIES & CANDY

BILLIE MOYER'S UPDATE-3 DOZEN (1935)

Pat Parker

2½ rounded cups flour	½ cup Crisco (rounded)
1 cup molasses	¼ tsp. alum
1½ Tbs. Ginger	1½ tsp. soda
¼ tsp. each cinnamon and cloves	6 Tbs. hot water

Mix spices, Crisco, and molasses together. Dissolve alum and soda in hot water and add to molasses mixture. Stir in flour and beat until smooth. Drop on non-stick cookie trays. Flatten with spatula. Bake at 350 degrees. Cool on wire racks.

BISCOTTI WITH CREAM CHEESE ICING

Dave and Delores Hock

2 cups sugar	1 tsp. baking soda
½ cup butter	1 tsp. baking soda
1 lb. Ricotta cheese	3 tsp. vanilla
4 cups flour	3 eggs

Cream butter and sugar till smooth. Add eggs (one at a time). Beat well. Add vanilla, Ricotta, flour, salt and soda. Mix very well. Drop by small spoons full unto a greased baking sheet. Bake at 350 degrees till bottoms start to look done. Tops will not look done. Cool on wire rack. ICING: Mix 8 oz. creamed cheese, 3 cups 10x sugar, 2 Tbs. melted butter, and 1 tsp. vanilla. Mix well and tint with food coloring if desired. Frost cookies. Let sit out until icing dries.

CHINESE NOODLES

Bonnie Farver

(12-oz.) pkg. Butterscotch Chips	¼ cup peanuts or cashews
(3-oz.) can noodles	

Melt chips over low heat. Grease pie dish, stir in noodles and nuts until coated.

CHOCOLATE CARAMELS

Lois Sloan Keller

6 squares Bitter Chocolate ¾ cup Turkey Syrup
1 cup white sugar ¼ cup butter
1 cup lite brown sugar 1 cup heavy cream

Boil slowly to 248 degrees on candy thermometer, always boiling. When 248 is done remove from heat. Add 2½ tablespoons flour with 1 tsp. Baking Soda and mix together till smooth. Pour in buttered pan and cut when cool.

Recipe Note: Always make caramels on a cold day and never when it rains. This is a very old Keller Family recipe enjoyed by all in the winter.

CINNAMON BALLS

Bonnie Farver

3 egg whites 7 oz. brown sugar (1 cup)
1 heaping tsp. ground cinnamon Confectioners sugar to dust
5 oz. ground almonds (1⅔
cups)

Preheat oven to 350 degrees. Beat egg whites until very stiff. Add cinnamon, almonds, and brown sugar. Mix well. Make balls the size of a plum. Place on greased cookie sheet and bake until set or about 30 minutes. Dust with sugar and set aside to cool. 20 Minutes prep time - serves 6 and is gluten-free.

COCONUT CANDY

Mrs. H. R. Mears &
Mrs. W. A. Hutchinson

2 cup granulated sugar cream of tartar size of a pea
1 cup water 1 coconut (grated and dried for
1 tsp. white Karo syrup (large several) days
tsp)

Boil until drops form soft ball in cold water. Stand in cold water until almost cold, then beat until creamy and all lumps have disappeared, then knead in the coconut, which has been dried for several days.

Recipe Note: This recipe is dated 1898.

CRISPY "CORN FLAKE" COOKIES

Dave and Delores Hock

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|------------------------|----------------------|
| 1/2 cup margarine | 2 cups flour |
| 1/2 cup lard or butter | 2 tsp. baking powder |
| 1 cup brown sugar | 1 cup raisins |
| 1 cup white sugar | 1 cup coconut |
| 2 eggs | 2 cups corn flakes |
| 1 tsp. vanilla | 1 cup any nut |
| 1/2 tsp. salt | |

Cream margarine and lard with brown and white sugars. Add eggs, vanilla, and salt. Mix until fluffy. Add all remaining ingredients. Stir til combined. Drop onto greased cookie sheet. Bake about 12- 15 minutes at 350 degrees.

DIVINITY CANDY

Mrs. Elmer Slusser

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|---------------------|--------------------|
| 3/4 cup white syrup | 2 egg whites |
| 2 cups sugar | 1 cup chopped nuts |
| 1/3 cup hot water | |

Combine the syrup, sugar, and water and cook until hard ball stage. Beat in egg whites slowly. Add chopped nuts. drop or spread onto plate.

GINGER SNAPS

Mrs. F. G. Yorks

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|-----------------------------|-----------------|
| 1 cups New Orleans molasses | 1 T. soda |
| 1 cup lard | 1/2 tsp. cloves |
| 1 T. cinnamon | 1/2 tsp. ginger |
| 1 cup sugar | |

Mix quite stiff the night before and roll very thin. Bake until crisp.

Recipe Note: This is a recipe from 1898 taken from a cook book published by the Ladies of the First Presbyterian Church in Bloomsburg.

GINGERS (1920)

Aunt Mary Vance

- | | |
|-----------------|-------------------|
| 1 lb. flour | 1/2 tsp. alum |
| 1 cup lard | 3 tsp. soda |
| 3 Tbs. ginger | 1/2 cup hot water |
| 2 cups molasses | |

(continued)

Mix ginger and molasses with lard. Dissolve the soda in the hot water and add to the molasses mixture. Stir in flour and beat until smooth. Roll on floured board to 1/2" thickness. Cut with round cutter. Bake 10-12 minutes in medium hot oven. Cool on brown paper. Yields 6 dozen

GRANDFATHER' CLEWELL'S COOKIES

Mildred Clewell

2 cups white sugar	1 cup milk
1/2 lb. butter (2 sticks)	1 tsp. lemon juice
2 eggs	1 tsp. baking soda
1/2 tsp. nutmeg	3 tsp. baking powder
1/2 tsp. vanilla	4 cups flour

Cream sugar and butter. Stir in eggs, nutmeg, vanilla, milk, lemon juice, baking soda, baking powder, and flour. Roll out dough with a little flour added. Cut with a canning jar lid or cookie cutter. Place on ungreased cookie sheet. Bake at 350 10-12 minutes or until light golden color.

GREAT FUDGE

Maxine Coxe

1 1/2 cup peanut butter	1/2 cup milk
1 jar marshmellow (med)	1/2 stick butter
1 box 10 x sugar	

Mix peanut butter and marshmellow in a large bowl. In sauce pan mix 10 x sugar, milk and butter. Bring to a full boil and boil 2 1/2 minutes. Pour over peanut butter and marshmellow mixture. Mix well. Pour into a greased 11 x 7 pan.

PEANUT BRITTLE

Sharon Parks

3 cups sugar	2 1/2 cups raw Spanish peanuts
1 cup white corn syrup (Karo Lite)	2 T. butter
1 cup Water	1 tsp. salt
	1 T. baking soda

Cook sugar, syrup, and water to 250-260. Add peanuts and cook to 300. Remove from heat and add butter and salt. Stir in soda. Pour onto foil shaped like a cookie sheet with edges turned up which has been greased with butter. Let stand until set. Use a non-stick pan and a candy thermometer.

Recipe Note: My grandmother guessed at temperatures but a candy thermometer works better.

PEANUT BUTTER COOKIES

Jocelynn Eckroth

1 egg
1 cup peanut butter

1 cup sugar

This is no mistake; there is no flour in this recipe. Mix egg, sugar, and peanut butter. Once mixed, roll into balls and place on cookie sheet. Bake at 350 until golden brown. Don't overbake. These are great!

PEANUT BUTTER COOKIES - MOM

1- $\frac{2}{3}$ cup flour
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ cup butter
1 egg

1- $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ tsp. vanilla

Cream butter and sugar and add rest of ingredients. Drop by teaspoonful onto cookie sheet and bake 8-10 minutes at 325 degrees.

PEANUT BUTTER FUDGE

Jocelyn Eckroth

1 egg
 $\frac{1}{2}$ cup peanut butter
1 stick butter, softened

1 tsp. vanilla
1 box 10X sugar

Cream together egg and soft stick of butter until creamy, then add peanut butter. Cream until fluffy then start adding 10 x sugar a little bit at a time. You can now add vanilla. (Once you have mixed over one half of the sugar, it's easier to mix with your hand.) When all is mixed, dump in pan and spread out. If you want to add chocolate to the mix, it will only take 2 tsp. of cocoa and you'll have chocolate peanut butter fudge. I'm 11 years old and have won first prize every time I enter. This recipe can also be rolled into egg shapes, dipped in chocolate for Easter eggs.

PEANUT BUTTER FUDGE (Best made in a iron skillet.)

2 cups sugar
1 cup milk
(12-oz.) or $1\frac{1}{2}$ cups peanut butter

(7-oz.) marshmallow
1 Tsp. milk
3 Tsp. cocoa

(continued)

Cook milk and sugar to boil until a ball forms in cold water. Add vanilla, peanut butter, and mix then add marshmallow and beat until it thickens. Butter an 8" x 15" dish and pour fudge in it to set up.

RAISIN PUFF COOKIES

Richard Ball

2 cups raisins	1 tsp. vanilla
1 cup water	3 cups flour
1½ cups sugar	1 tsp. soda
1 cup shortening	½ tsp. salt
2 eggs	

Boil raisins in 1 cup water until water is gone--cool. Cream together sugar and shortening and add 2 eggs and one teaspoon of vanilla. Mix and add flour, soda, and salt. Add raisins. Roll into balls the size of a walnut and roll in sugar. Bake on ungreased cookie sheet at 350 for 12 to 15 minutes.

SOFT SUGAR CUT-OUT COOKIES

Debbie Morris

2 cups sugar	1 cup milk
1 cup shortening	1½ tsp. baking soda
1 tsp. salt	3 tsp. baking powder
5-6 cups flour	1 tsp. vanilla

Mix all ingredients together. Roll out thick and cut in desired shapes. Bake in 350 degree oven for 6-8 minutes.

SUGAR COOKIES

Margaret Eckroth

1 cup butter	4 cups flour
2 cups sugar	1 tsp. baking powder
3 eggs	1 tsp. baking soda
1 tsp. vanilla	1 cup sour cream

Cream together butter, sugar, eggs and vanilla. Mix flour, baking soda and baking powder well in separate bowl. Start adding flour mixture alternately with sour cream until mixed well. Drop by tablespoon on sheet and bake at 375 for 12 minutes. This recipe is great to add chocolate chips, nuts, raisins or cherries to and will always be soft and delicious.