



Prairie Flower Farm

Christmas Christmas Cookie Cookbook

A collection of family treasured recipes



Cookie Contributors



Thank you from the bottom of my heart!

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Prairie Flower Farm
Christmas Cookie Cookbook

Written by A whole lot of Precious Ladies.

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The idea for a Cookie Cookbook started when I entered a cookie contest in a magazine called Create and Decorate. I didn't win first place.....but I did come in second and that was fine. I enjoyed designing my little homespun Snowman Cookie. Click to go to their site and get the recipe.

<http://www.createanddecorate.com/country-kitchen/>

[santacookiecontest/homespunSnowman.pdf](http://www.createanddecorate.com/santacookiecontest/homespunSnowman.pdf)

Of course I had to have a party to celebrate. Everyone had to leave a comment on what their family CHRISTmas cookie was.....the Cook Book was born. Thank you soooooo much for taking the time ladies for sending me your family treasured cookie recipes. I am so honored that you let me peek into your CHRISTmas celebrations. As I was entering your recipes into the Prairie Flower Farm CHRISTmas Cookie Cookbook E-Book my imagination ran with me. Every family has their own traditions, ones that have been handed down from generation to generation. It is a wonderful heritage that needs to be passed on just like the Word of God. What a wonderful gift to our children when Momma's, Daddy's and Grandparents do this for their families. If we don't, it will be forgotten. So thank you again for letting us all become a family across the miles even though we have never met face to face. I am trusting that the Prairie Flower Farm CHRISTmas Cookie Cookbook will bring us all together with one purpose. To become a family of blogs and this will be what brings us all together. I hope all the little notes and recipes will bring

much delight as you prepare to celebrate with your family the CHRISTmas Season. May we all think of the wonderful story a long time ago.....when a precious little baby named Jesus.....was born to Mary and Joseph.....who came to save his people from their sins what a wonderful thing. The best CHRISTmas gift from God!

I truly love you ladies! So many of you have given me insight on how I can pray for you and for that I will be eternally grateful.

Print off the pages of the cookbook and slip into plastic sleeves. Take ribbon and string it into each hole and tie a bow. Then fill a cup with tea, coffee or maybe some cappuccino.....find a cozy place to sit and start flipping through the pages.

Do not forget to entertain strangers for by so doing some people have entertained angels without knowing it. Heb 13:2

Give a printed copy of the Cookie Cookbook as a gift. Fill a cellophane bag with the dry ingredients of your cookie. Make a tag with the recipe on it. Put bag in a decorative bowl with the Prairie Flower Farm CHRISTmas Cookie Cookbook. Add some packages of hot cocoa, napkins, small plates.....the ideas are endless.....we just need to do it!

Maybe this year we can all encourage someone or family we don't know. We need to ask the Lord to show us someone who needs to be loved! Make up some cookies.....put them into a cellophane bag. Write a scripture verse on it and hand it out to someone the Lord puts on your heart. Be sure to include you children. It is a wonderful way to teach. One person could be the Salvation Army Bell ringer.....or maybe a family that is at the hospital during the Christmas season.....that's a good place to start.
 hugs from my farm.....to your precious HOME! Linda

Chocolate Chip Peanut Butter Cookies

Camille Caskey

1/2 c. sugar

1/2 c. brown sugar

1/2 c. margarine

1/2 c. peanut butter

1 tsp. vanilla

1 egg

1 1/4 c. flour

1 tsp. baking soda

1/2 tsp. salt

1 c. semi-sweet chocolate chips

Heat oven to 375. Combine sugar, brown sugar and margarine. Beat until light and fluffy. Add peanut butter, vanilla and egg. Blend well. Add flour, baking soda, and salt. Mix well. Stir in 1 c. semi-sweet chocolate chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake 6 - 9 minutes or until golden brown. Remove from cookie sheet immediately.



Chocolate Star Cookies

Gert Stevens

1 3/4 c. flour, sifted

1/2 tsp. salt

1 tsp. baking soda

1/2 c. butter

1/2 c. peanut butter

1 egg, well beaten

1 tsp. vanilla

1/2 c. brown sugar

1/2 c. sugar

2 Tbls. milk

Mix sugars, then add peanut butter, egg and remaining ingredients. Roll into small balls, then in sugar. Bake 8 minutes at 350 degrees. Just before cookies are done, press chocolate star candy in the center and bake for 5 more minutes. Makes 3 1/2 to 4 dozen.

Several years ago, my husband was working out of town and it was time for me to do my Christmas baking! I always make several loaves of banana bread and different cookies, one being the "Chocolate Star Cookies" which is my families' favorite, as I always made these every year!

So I was busy baking 'all' day and had stacks of cookies and breads on my kitchen table! I felt so proud of myself for getting it all done!! I made myself a cup of cocoa and was about to finally sit down and have my cocoa and put my feet up—when the gas alarm went off! [Which meant we had a gas leak in our house!] There I was all alone, thinking "Oh my gosh—what do I do now??" So I called my husband and he said to call the fire department and see what they said. When I called them, they told me to get out of the house "immediately" and wait for them to come and inspect. So there I was standing on the front porch 'freezing' to death and here they came in all their glory "sirens screaming, lights flashing—horns honking" all I could think of was—'Good thing I'm a Red Tatter—as I bet the neighbors are breaking their necks' wondering what is going on at the Stevens house! All these firemen came in and I showed them where the basement stairs were, they immediately headed down with their 'gas detector' equipment and again sent me back out into the cold to wait for their

decision. When they came up they said they could not find any leaks and the house was secure—however they noticed all the cookies and breads on the table and wondered if I had been baking today?? Of course I proudly said 'why yes...all day!' And he said when you run a gas oven for an extended period of time some gas fumes leak out and will set the alarm off!! So in the future if I decide to bake again all day, to be sure and crack a window and I wouldn't have that problem!!

Of course I had to offer them a cookie or two for all their troubles and sent them on their way [without the sirens or flashing lights]. So, by about 10 o'clock at night I did get to put my feet up and enjoy that long awaited cup of cocoa with a "Chocolate Star Cookie"!!!!

VM Gert Stevens "The Crimson Glorys"



The setting was humble....but the cast was divine.

Merry Berry Cheese Bars

Connie Johnson

Prep Time: 25 minutes Bake: 45 minutes

- 2 C. unsifted flour
- 1 and 1/2 C. oats
- 3/4 C. + 1 T. firmly packed brown sugar
- 1 C. margarine, softened
- 1 (8oz.) pkg. cream cheese, softened
- 1 (14oz.) can sweetened, condensed milk
- 1/4 C. lemon juice
- 1 (16oz.) can whole cranberry sauce
- 2 T. corn starch



1. Preheat oven to 350 degrees. With mixer, beat flour, oats, 3/4 C. sugar and margarine until crumbly. Set aside 1 and 1/2 C. mixture; press remaining mixture on bottom of greased 13 by 9 inch baking pan. Bake 15 minutes or until lightly browned.

2. With mixer, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth, stir in lemon juice. Spread over baked crust. In separate bowl combine cranberry sauce, corn starch and extra 1 T. sugar. Spoon over cheese layer. Top with reserved crumb mixture.

3. Bake 45 minutes or until golden. Cook and cut into bars. Refrigerate leftovers. Can be cut into squares and served warm with vanilla ice cream.

I'm looking forward to the cookbook just as I do your continued posts!!!

Blessings on your day,
Connie

Aunt Billie's Potato Chip Cookies

Cheryl from Prairiemaids

Years ago, my Aunt Billie (Thomason) taught me to make this cookie. I loved it, because it was a little different and because I loved Aunt Billie. Once I got married, it soon became my honey-hunk's favorite, too. It reminds him of Pecan Sandies.

1 cup of butter, room temperature

1 cup sugar (divided 2 - 1/2 cups)

2 cups all purpose flour

1/2 cup finely crushed potato chips

1/2 cup chopped pecans (or walnuts)

Preheat oven to 350 degrees

Cream butter and 1/2 cup of sugar; add vanilla and mix well. Add flour, potato chips and pecans. Make sure all ingredients are well blended. Form mixture into balls, about the size of a walnut. Place on ungreased cookie sheet. Dip the the bottom of a glass into the remaining sugar and flatten cookies dipping in sugar before each time. (I spray the bottom of the glass with cooking spray before I start, so the sugar will stick to the glass.

Bake until cookies turn a light golden brown around the edges, approximately 14 minutes. Remove from oven and leave on the cookie sheet for a minute or two. Then place cookies on a wire rack to finish cooling.

We enjoy Potato Chip Cookies just like this, but you can dip cooled cookies in melted chocolate or roll in powdered sugar while still warm. I haven't made them yet, but I am thinking about dipping the cookies in melted chocolate and sprinkling with finely crushed peppermint for the holidays. Hope you enjoy!

Cheryl in Oklahoma

www.theprairiemaids.blogspot.com



Peppermint Meringues

Cathy Tolbert

Whites of 2 large eggs, at room temperature
1/8 teaspoon salt
1/8 teaspoon cream of tartar
1/2 cup granulated sugar
2 peppermint candy canes, crushed

Place one oven rack in middle of oven and second rack directly above. Heat oven to 225 F. Line 2 cookie sheets with foil. Beat egg whites in large bowl with electric mixer until foamy. Add salt and cream of tartar. Beat until soft peaks form when beaters are lifted. Beat in sugar 1 tablespoon at a time. Continue beating 5-6 minutes until mixture is very stiff, smooth and glossy. Gently spoon meringue into a gallon-sized zip-lock bag. Snip off a corner to make a 1 inch opening. Holding bag upright, squeeze mound 1 1/2 inches in diameter and 1 1/2 inches high onto prepared cookie sheets, close together but not touching. Lightly sprinkle crushed candy over tops. Bake 1 1/2 hours. Meringues should look dry and white, not browned. Turn off oven. Keep oven door slightly ajar and let meringues cool in oven until crisp and dry. Loosen from foil with a metal spatula. Store loosely covered in a cool dry place up to 2 months.

Makes 48. (Don't bake them on a rainy or humid day) I think this is such a fun idea!

Your posts are a joy in my life- thank you!
Cathy Tolbert

Pecanettes

Patty Page

1 3 oz. package cream cheese
1/2 cup real butter
1 cup flour
3/4 cup brown sugar
1 Tbsp. soft butter
1 beaten egg
1 tsp. vanilla
1 cup chopped pecans

Cream the butter & cream cheese, add the flour and blend. Press 1 tsp. of this mixture on bottom and up sides of a mini muffin cup.

Mix together the brown sugar, Tbsp of butter, egg, vanilla, and chopped pecans. Put 1 tsp. of filling in each muffin cup.

Bake for 20 minutes at 350 degrees. Put a pecan half on top while still warm, if desired.

Here's my Christmas cookie recipe (not really a cookie—more like a little tart). My mom started making these for Christmas years ago and I like to make them too. It's kind of like a little bite of pecan pie, but better!



Brown Sugar Bars and Cherry Swirl Brownies

Alicia Warner

Brown Sugar Bars

1 box yellow cake mix
3/4 c. brown sugar
2 Tbl butter, melted
2-3 eggs
1 c. chocolate chips

Mix cake mix, brown sugar, butter and eggs. Batter will be very stiff! Stir in chocolate chips and spread in a jelly roll pan. Bake at 350° for 25 minutes.

second cookie recipe

Cherry Swirl Brownies

1 package (8 oz.) cream cheese, softened
1/4 cup sugar
1/4 cup chopped well-drained maraschino cherries
1 teaspoon maraschino cherry juice
1 egg
1 box brownie mix

1. Heat oven to 350°F. Grease bottom of 8-inch or 9-inch square pan with shortening or cooking spray.
2. In medium bowl, beat cream cheese, sugar, cherries, cherry juice and 1 egg with spoon; set aside.
3. Make brownie batter as directed on box, using water, oil and eggs—except spread half of the batter in pan. Spread cream cheese mixture over batter. Spoon remaining batter on top; spread gently to cover.
4. Bake 39 to 49 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely, about 1 hour, before cutting. Store covered in refrigerator.

Peanut butter/Chocolate Chip Oatmeal Cookies

Beverley Baggett (the best I have ever had!!!)

2 cups flour

1 tsp soda

1 tsp salt

3/4 cups butter my one tip for making cookies, always use butter it is soooo much better than using margarine

1/2 cup sugar

3/4 cup packed brown sugar

2 eggs

1 and 1/2 tsp vanilla

1/2 cup milk

1 cup each chocolate chips and peanut butter chips

1 and 1/2 tsp cinnamon

2 cups quick cooking oatmeal

Set oven at 375 degrees for 12 minutes if you make larger cookies 15 minutes. greased cookie sheet



Add all ingredients in big bowl. stir together. do not use a mixer, mix by hand with a large spoon or what you are comfortable with. Drop by teaspoonful, we use a tablespoon and cook the longer time. These are easy and really good....

second cookie recipe

Melt in Your Mouth Butter Cookies

Beverley Baggett

1/2 pound butter not margarine

1/2 cup corn starch

1/2 cup powdered sugar

1 tsp vanilla another tip...always use pure vanilla not the imitation

1 and a half cups flour

cream butter to lemon color, then add corn starch, sugar, flour and vanilla. beat until white. Drop by teaspoons and flatten with back of spoon dipped in flour. Bake at 350 degrees for 7 to 10 minutes. Frost with a slight bit of chocolate frosting. Makes 3 dozen. Oh these cookies really do melt in your mouth. you can use canned frosting or your favorite recipe but just put a little not too much.

Third cookie recipe

Apricot turnovers... these are cookies

Beverley Baggett

1 can Solo apricot filling or date or other flavor you like

1 and 1/2 cups flour

1 cup butter

8 ounce cream cheese

1/2 teaspoon baking powder

1 egg yolk

1 tablespoon sugar

1 tablespoon milk

Sift flour and baking powder. cream butter with cream cheese, milk and sugar. Add beaten egg yolk. Add flour mixture. Knead into a smooth ball. Roll out 1/8 or 1/4 inch thick as desired and cut with a diamond cookie cutter. Place on ungreased cookie sheet. Place 1 teaspoon of filling in each center. Pull two corners over filling and pinch together. Preheat oven to 400 degrees and bake for 10 minutes until slightly brown. makes 6 dozen.

Grandma's Date Bars and Mandel Schnitzels

Danielle Vargason

Hi, Linda..

I have two recipes for Christmas cookies I always make..the first is one that was originally my grandmothers from the 1940s for date bars..they are so chewy and good..

2 eggs

1 c. powdered sugar

1 T. butter, melted

1/4 c. flour

1/4 t. salt

1 t. baking powder

1 c. chopped dates

3/4 c. chopped nuts

1 t. vanilla

Beat eggs until light. Add sugar and butter. Blend well. Sift dry ingredients together and add dates, nuts and vanilla. Blend well and pour into a greased shallow 9 x 9x 2" pan. Bake at 325 for about 25 minutes. Cut into bars when cool and roll in powdered sugar. Makes 24.



Use cellophane bags for putting your Christmas breads and cookies in. Tie ribbon, berries and a little tin ornament. Great housewarming gift in minutes.

Linda

second cookie recipe

Mandel Schnitzels

Danielle Vargason

The second one was given to us by a former co-worker who was Norwegian..these are better after a few days...and keep well. Good travelers to send overseas too...I am sharing this recipe exactly like it was given to me.

2 c. sugar

2 c. flour

4 eggs, separated

1 t. baking powder

1/4 lb. chopped almonds

1/4 lb. chopped walnuts

1 1/2 T. ground cardamon

1/2 t. mace

1/2 t. cinnamon

1/2 . allspice

Beat egg whites until stiff and dry. Add dry ingredients plus egg yolks (slightly beaten). Make into rolls 2" in diameter and 6 " long. Flour hands before rolling dough. Do this on a floured board. Cut into slices 1/4" thick and lay out on a slightly greased (I use Pam) cooky sheets to stand overnight in a cool place. Bake at 350 until lightly browned 10 - 15 minutes. Bake in top half of oven to prevent burning the bottoms of the cookies. Also turnover in pans before baking....

these are so good with hot tea or coffee...spicy, crispy and delicious

hope this helps the cookbook...! Dani.

It did, smile. (Linda)

Pepparkakar

Amy Walker

1 1/2 C. sugar
1 C. butter, softened
2 T. water or milk
3 T. molasses
1 egg

Combine in a large bowl. Then mix and add the following...

3 1/4 C. flour
2 tsp. baking soda
2 tsp. cinnamon
1/2 tsp. salt
1 1/2 tsp. ground ginger
1 tsp. ground cloves

Refrigerate for an hour till chilled (often I just start making cookies, though). Roll 1/3 of the dough at a time 1/8" thick. Cut out with cookie cutters and place 1" apart on cookie sheet. Bake at 350 degrees for 7 - 10 minutes. Remove and cool.

These can be decorated if you prefer, but they taste so good just by themselves you'll find you just can't eat one! Great with tea or coffee.



<http://homesteadrevival.blogspot.com>

Pepparkakar cookie pictures



Adorable little hands!

Great for gift giving.....slip into a cellophane bag and tie with a ribbon.



Sugar and Spice Cookie

Raeann The Lady Farmer

This is an old German recipe from my Grandmother. Both of my girls baked these for the fellows who came callin' on them. I guess it worked because they are both now married.

Mix together:

3/4 c. soft butter

1 cup sugar

1 egg

1/4th cup molasses

Sift together and gradually add to the butter/sugar mixture;

2 cups sifted flour

2 teaspoons soda

3/4 teaspoon ginger

3/4 teaspoon ground cloves

1/4 teaspoon cinnamon

a pinch of allspice

Mix thoroughly, form into walnut sized balls and roll in sugar. Place 2 inches apart on greased cookie sheet. (I use a Pampered Chef stone and don't grease it). Bake 350 degrees for 10 minutes. Cool on cookie sheet slightly then remove to cooling racks. Enjoy with a steaming cup of spiced cider!

Linda ~

there is my favorite cookie to bake especially at Christmas time! I got it from my Grandmother who raised me on their little farm. I suppose it is a basic gingersnap cookie recipe but this was her version and it is sentimental to me. I did a post on it when I first started blogging. (Before I had a camera ~ and I just love the graphic that I put with it!) You can find it here

Taste and see that the Lord is good" Psalm 34:8

second cookie recipe

Golly Polly Doodles

Raeann The Lady Farmer

1 1/2 C. flour

1/2 C. unsweetened cocoa powder

1/2 teaspoon baking powder

1/2 teaspoon salt

8 T. butter (1 stick) room temperature, cut into pieces

1/2 C. sugar

1/4 C creamy peanut butter

1 large egg

1 teaspoon vanilla

Filling

1/4 C creamy peanut butter

1/4 C powdered sugar

For Rolling

1/4 C sugar

Preheat oven to 375* Line a baking sheet with parchment or waxed paper.

To make Doodle Dough: Sift flour, cocoa, baking powder and salt onto a large piece of waxed paper.

In mixing bowl, mix butter, sugar and peanut butter on low for 1 minute, then on medium for 1 more minute. Scrape sides of bowl and mix on Medium high for one more minute. Scrape down again.

Add egg and vanilla and beat on medium 30 seconds; scrape down again once they have been incorporated. With mixer on low, gradually add dry ingredients; mix until blended, about 30 seconds. Use hands to finish mixing ingredients until fully combined. Chill dough in refrigerator not longer than 20 minutes.

To make Doodle Filling: In a clean mixing bowl, place peanut butter and powdered sugar. Mix on low 20 seconds, then beat on medium 10 seconds. Finish mixing with rubber spatula until fully combined.

Roll teaspoons of dough into smooth round balls then flatten in the palm of your hand into approx. 3 inch circle. Use your thumb to make a small indentation in the center of the dough. Place a teaspoon of filling, also made into round balls, onto indentation on flattened dough disc. Fold the dough around the filling and roll it into a smooth round ball. Roll in sugar.

Place Doodles onto prepared baking sheet about 2 inches apart. Bake on center rack of preheated oven 6 minutes, until barely firm. (Do not over bake! The cookies will become hard!) Remove from oven and transfer to wire rack to cool to room temp. Store in a tightly sealed container.

Blessings!
Raeann

www.ladyfarmerparables.blogspot.com

www.ladyfarmerspantry.blogspot.com



Skillet Cookies

Patricia Hobbs

- 1 stick margarine
 - 1 cup white sugar
 - 1 cup chopped dates
 - 1 slightly beaten egg
 - 2 cups Rice Krispies
 - 1/2 cup chopped pecans
 - 1 tsp vanilla
- Coconut or powder sugar to roll them in

Heat 1 stick margarine over low heat in large non-stick skillet.

Add 1 cup sugar & blend into margarine.

Add 1 cup chopped dates (Pack down in cup until you have 1 full cup).

Add to the above mixture.

Stir in 1 beaten egg to the above.

Cook about 7-8 min over very low heat & don't let it burn, the dates will start to dissolve after you cook awhile.

Remove from heat.

Add 1 tsp Vanilla,

Add 1/2 cup chopped pecans,

Add 2 cups of Rice Krispies (Sorta heap the cup up a little - not level full).

Take a teaspoon & dip out what ever size ball you want & roll them in coconut. Have your coconut ready to drop them in (like 5 or 6 at a time). You can drop them in powdered sugar.

second recipe

Oatmeal Scotchies

Patricia Hobbs

2 cups flour
2 tsp baking powder
1 tsp baking soda
1 tsp salt
1 cup margarine, soft
1 1/2 cups firm packed brown sugar
2 eggs
1 Tbls. water
1 1/2 cups quick oats
1 - 12oz pkg. Butterscotch Morsels

Preheat oven to 375.

In small bowl, mix flour, baking powder, soda, & salt; set aside.

In large bowl, mix margarine, brown sugar, eggs & water; beat till creamy. Gradually add the flour mixture. Stir in oats, morsels.

Drop cookies onto non-stick cookie sheets. Bake at 375 for 10-12 minutes. Makes 4 dozen.

Linda, this is my recipes for the contribution to the Cookbook. These are some of my Mother's that she use to make and handed them down to us girls. My Mother brought us two girls up in Church and loving Christ. I am so glad for my heritage. She went to be with Jesus on March 8 of 2009. I miss her tremendously.

Yours in **Christ**, Patricia Hobbs

third recipe

Chocolate-Nut Cookies

Patty Howe

This recipe is from my Grandma Patton, known to everyone as Granda Pat. She went home last year a few days before her 97th birthday. Grandma made these for Christmas Eve get-together.

1 1/2 cup flour
1 tsp. salt
3/4 cup brown sugar
2 eggs
1 cup nut meats
2 pkg. semi sweet chocolate morsels
1 tsp. vanilla
1 tsp. baking soda
1 cup shortening
3/4 cup white sugar
1 tsp. hot water
2 cup oatmeal

Sift flour with soda and salt. Cream shortening until soft. Add sugars gradually, creaming until fluffy. Add eggs one at a time, beating after each addition. Add hot water to creamed mixture, then sift dry ingredients. Add nut meats, chocolates, oatmeal and mix thoroughly. Add vanilla and blend well. Drop by 12 teaspoons on greased sheet. Bake at 375 degrees, makes 100 cookies. Bake for 8 minutes.

I wrote this just like she did and didn't realize how oddly worded things were. I also rarely get 100 cookies, I make them too big. I also use foil on the cookie sheet and do not grease the sheet.

Traditional Quick Mix Spritz Cookies

Pauline Richter

Ingredients

- 2 1/4 cups all-purpose flour
- 3/4 cup white sugar
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- 1 cup shortening
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract

Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. Mix the flour, sugar, salt and baking powder. Cut the shortening in until it resembles coarse crumbs.
3. Measure the egg and add enough water to make 1/4 cup, beat together. Add egg and vanilla to crumb mixture; mix well.
4. Put through the cookie press onto cookie sheets. Decorate with sprinkles or colored sugar if desired. Bake at 375 degrees F (190 degrees C) for 10 -12 minutes or until very light brown and set.

Hi, Linda!

Here is my contribution for your Prairie Flower Farm Christmas Cookbook – what fun this is!

It just wasn't Christmas at our house until Mom and I made these cookies!

We served them every single year – this was one of our family's most-loved recipes! Blessings – Pauline

Cream Cheese Cookies

Tracy Deloach

preheat oven to 350

1 package yellow cake mix
1 stick of butter (soften to room temperature)

1 egg
1 package pecans chopped (optional)



In large deep bowl blend above 4 ingredients with a pastry blender. In a greased 9x13 cake pan (with greased hands) lightly press dough in pan bottom. Layer will be stiff and thin.

1 box 10x confectioners sugar

2 eggs

8 oz package cream cheese (softened at room temperature and cut into small pieces for easier blending)

Combine above 3 ingredients and pour over 1st layer. Bake at 350 degrees until medium golden brown (approximately 40-50 minutes) checking often toward end. Cookies are easier to cut when completely cool. If possible refrigerate several hours.

Thanks for letting me be apart of your cookbook. I enjoy reading your blog so much and always leave happy after visiting.

ttugs...Tracy :)

Orange Cookie Batons

Mary Loomis

3 3/4 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
3/4 cup unsalted butter at room temperature
1/2 cup sugar
1 egg yolk
1 teaspoon grated orange rind
4 ounces (4 squares) semisweet chocolate, melted
2 teaspoons solid vegetable shortening
1/2 cup finely chopped pecans

Sift flour, baking powder, and salt. Beat together butter, sugar, and egg yolk until smooth. At low speed, beat in the flour mixture and orange rind just until combined.

Spoon dough into a spritz gun fitted with a star disk. Pipe 2 1/2" long sticks onto lightly greased cookie sheets space about a half-inch apart. Bake at 350° or just until lightly brown. Transfer cookies to wire rack to cool.

Melt together chocolate and vegetable shortening in a small saucepan. Place nuts in a small shallow bowl. Dip about 1" of the end of each cookie into the chocolate; then dip chocolate end into the nuts. Place on waxed paper to cool completely. Store refrigerated.

I have checked all the quantities so that everything is as it should be for the recipe to turn out.

Thank you for such an uplifting blog; I look forward to reading you all the time and will be searching for you when we all get to heaven. mary
<http://neattidy-mary.blogspot.com/>

White Chocolate Cranberry Cookies

Heidi Woodruff

www.everyday-cookies.blogspot.com

Here's one more of my favorite recipes, if you have room to add it!
VERY yummy!

1/2 cup granulated sugar
1 cup butter — softened
1 cup brown sugar — firmly packed
1 teaspoon vanilla
2 eggs — beaten
2 1/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
12 ounces semisweet white chocolate chips
1/2 cup dried cranberries

Preheat oven to 375°. Blend together butter, sugars, and vanilla until creamy. Mix in 2 beaten eggs. Gradually add flour, baking soda, and salt. Mix well. Stir in white chocolate chips and cranberries. Drop by rounded teaspoon 2" apart on to ungreased cookie sheet. Bake 9-11 minutes or until golden brown.

Makes about 4-5 dozen cookies



second cookie

Heidi's Everyday Sugar Cookies

Heidi Woodruff

1 ½ cup powdered sugar
1 cup butter (or margarine)
1 egg
1 tsp. vanilla extract
½ tsp almond extract
2 ½ cups flour
1 tsp baking soda
1 tsp cream of tartar

Mix butter and sugar until creamy; add egg and flavoring; add in flour, baking soda and cream of tartar. Blend. Refrigerate for at least an hour.

Roll out dough (in two batches) as thin or thick as you'd like. Remember, the thinner the crisper the cookie. (I like them thick and soft!) Cut with cookie cutters and place on cookie sheet lined with parchment paper. (Or if no parchment paper be sure to lightly grease your cookie sheet.) Bake at 375° for 8 minutes (or until done to your likeness...like I said, I like mine thick and soft!).

I almost always double this recipe!

Heidi's Everyday Easy Cookie Icing

1 egg white
1 cup powdered sugar

Stir very well. You can multiply to make as much as you need, just remember its one to one ratio of egg white to powdered sugar! Divide into bowls to add your various food coloring.

The good thing about this frosting is that it dries hard, making it easy to stack cookies without smearing the icing. Just be sure to wait for it to dry before stacking!

Spice Drops

Lori Morton

ttowdy from Ohio!!!

there's my ttusband's fav cookie.....his Momma used to make! (They are like old fashioned Ginger Snaps)

3/4 C shortening

2 C flour (scant)

1/2 tsp. salt

2 tsp baking soda

1 C sugar

1 tsp ginger

4 TBLS molasses

1 tsp cinnamon

1 egg

1/2 tsp cloves

Granulated Sugar



Cream together shortening, salt and 1 cup sugar. Add molasses and egg, beating thoroughly. Add flour, soda, ginger, cinnamon, and cloves. Stir together until mixture is easy to handle.

Take a small piece of dough. Roll into a ball about the size of a walnut, and coat with granulated sugar. Place balls on an ungreased cookie sheet. Bake at 325 for about 18 minutes, or until very light.

Thanks for putting together this CHRISTmas Cookie's Book for all of us!!! You are soooooo SPECIAL!!!

Love, ttugs, and Blessings!! Lori :)

Crescent Cookies

Michelle Grimes

1/2 lb. butter

2 cups flour

2 cups chopped pecans

5 T. sugar

2 t. vanilla

1 T. water

1/2 t. salt

Conf. sugar (as needed)

Cream butter and add sugar, vanilla and water. Sift flour and salt together and stir into mixture.

Add pecans and mix thoroughly. Using portions about size of small walnut, roll into crescent

shaped cookies. Bake in slow oven (325 degrees) about 20 minutes. While warm, roll in

powdered sugar.

Hi Linda,

Thanks for collecting these recipes. This is one of my favorites. If I get a chance, I'll try to send you another recipe. Have a great week. Your blog is uplifting to me many times, and reminds me that other women struggle with the same feelings and struggles as I do. Can't wait to get the recipes and see your finished quilt project.

Thanks and blessings,

Michelle Grimes Davidsonville, Maryland

Whipped Shortbread Cookies

Lori G. <http://heresahandtoholdonto.blogspot.com/>

1 pound room temperature, butter

1/2 cup cornstarch

1 cup sifted icing sugar

3 cups flour

1 1/4 tsp. vanilla

Preheat oven to 275 F. Cream margarine or butter with electric beater. Add cornstarch and icing sugar a little at a time. Add flour and continue beating until mixture has the appearance of whipped cream. Drop by spoonfuls on ungreased cookie sheet. Bake 12 to 15 minutes until golden, but not brown.

Yield: 5-6 dozen

P.S. -I used my small one inch ice cream scoop to form these.



Golden Toffee Blondies

Lori G.

1 cup unsalted Butter, plus extra for pan

1-3/4 cups light brown sugar

2 large eggs

2 teaspoons vanilla extract

2 cups all-purpose flour

1/2 teaspoon salt

1 - 12 ounce package semi-sweet chocolate chips

1 cup toffee bits (such as Heath or Skor)

Position rack to upper third of oven. Preheat oven to 350 degrees Fahrenheit.

Prepare 9" X 13" pan.

In a glass measuring cup, microwave butter until melted and set aside. Put flour, sugar and salt into the large bowl of electric mixer and mix together with a wire whisk. Make a well in the center of this dry mixture and add melted butter, eggs and vanilla extract. Beat with electric mixer until just combined. Fold in chocolate chips and toffee bits. Pour batter into prepared pan. Bake for 18 to 23 minutes. Do not over bake. Blondies will be golden brown on the edges yet still soft in the middle. The top should be shiny and the middle will feel soft to the touch. Transfer to wire rack to cool. When completely cool cut and remove from pan.

Hi Linda, These cookie bars were very popular at a recent bake sale. I originally got the recipe from Debbie Macomber's Cedar Cove Cookbook and have made some changes to make it quicker and easier.

simplyrecipes.com



Spritz

Karla Visser

1 cup butter

1/2 cup sugar

1 egg

1/2 tsp salt

1 tsp. vanilla

2 1/4 cup flour

colored sugar

Heat oven to 400 degrees.

Mix butter, egg, sugar, salt, and vanilla thoroughly. Measure flour by dipping.

Work in flour. Using 1/4 dough at a time, force dough through cookie press onto

ungreased baking sheet.

Sprinkle with colored sugar.

Bake 6-9 minutes

German Crisps

Shelley Cyr

- 1 cup butter
- 2 cups sugar
- 3 eggs, separated
- 1 lemon (juice and rind)
- 4 cups flour

In separate bowl, beat egg whites until soft peaks form
In larger bowl, cream butter and sugar. Add slightly beaten egg yolks, juice and rind. Fold in whites. Stir in flour to make a soft dough. Chill 2-3 hrs.
Roll out to a 1/4" thickness, use cookie cutter shapes suitable to whatever holiday or season, place on ungreased sheets. Bake at 350* for 7 min. (firm but not browned). Once they are cool...we usually store for a few weeks until the BIG decorating day.

For frosting glaze we always just mixed Confectioner's sugar, a bit of milk and food coloring to tint desired color. Use colored sprinkles, sugars and red hots...what ever you have to decorate. Allow to dry before storing or they will stick together.

They have a very slight lemony flavor that is hardly noticeable....someday, maybe I'll take a picture and show you our creations!
I'm anxious to get this download. It'll be fun to maybe try a new cookie for this year to add variety. Thanks for doing this. Shelley

Our family has been making these since the early 60's. I'm not sure where my mom found the recipe...I'm guessing in a newspaper, but I've looked on line and found some VERY old copies of this same recipe.

Right after Thanksgiving, mom would make these and store them in a roaster in the garage (it's cold here in Maine, so think freezer). These are the type of cookie that ages well and tastes better even. As we got closer to Christmas, out would come the cookie sugars and frosting and we kids would decorate them; let them dry overnight on the table and counters (mom made BATCUTES of them). I've done the same for my kids for 30 yrs, and some of our married children are carrying on the tradition.

They are called German Crisps, but they really aren't crispy; more of a thin, firm cutout cookie.

Five Pound Fudge

Shelley Cyr

Mix: 4/12 cups sugar
1 large can evaporated milk
3/4 cup butter

Boil for 5 minutes over not too hot fire. Pour over the following:

- 1 lb (giant) Hershey bar cut in bits.
- 2 six-ounce packages of chocolate chips
- 1 pint marshmallow cream.

Stir until well mixed and chocolate is melted. Pour into buttered pan (size depends on how thick you want it, but a 9 x 13 works well). Nuts may be added during the mixing.

Hello Linda,

First I want to say I love your blog. I only "discovered" you a couple months ago but you are such an encouragement to me. God is using you and your words in a big way. I can't even begin to tell you how many times your words seem to be directed right at me! It's a total God thing. :)

This is not a cookie recipe, so if you don't want to include it with the other recipes, I won't mind at all.

This is an old recipe that my grandmother always made and is a family favorite around our house. Enjoy!

Thanks so much for putting this together Linda! Maria Crow

Fruit Jumbles

Angelina Jack

Preheat oven to 375 F

Cream until light

1 c shortening

3/4 c lightly packed brown sugar

Stir in:

1 egg yolk

1 tsp vanilla

2 tbsp syrup from maraschino cherries

Blend or sift together and add to creamed mixture

1 3/4 c all purpose flour

1/4 tsp salt

Mix well

Add,

1/2 c chopped dates

1/2 c raisins

1/2 c shredded coconut

1/2 c maraschino cherries, quartered

3 slices candied pineapple, chopped (I use the pre-chopped mixed fruit that's readily available at Christmas time)

2/3 c walnuts

Combine thoroughly.

Drop from a teaspoon onto greased baking sheets. Bake in preheated 350 f oven for about 10 minutes - makes 6 dozen cookies

tti Linda,

Thanks for extending the deadline for the cookie recipes for procrastinators like me. Here's my cookie recipe, looking forward to seeing the completed "book".

Blessings, Angie

Peanut Butter Kiss Cookies

Gloria Linburg

1 14 oz. can Eagle sweetened condensed milk

3/4 to 1 cup peanut butter

1 egg

1 tsp. vanilla

2 cups Bisquick baking mix

Granulated sugar

Hershey Kisses or miniature kisses (found in the baking aisle)

Preheat oven to 350 degrees. In large bowl, beat milk, peanut butter, egg and vanilla until smooth. Add Bisquick; Mix well. Chill at least 1 hour.

Shape into 1" balls. Roll in sugar. Place 2 inches apart on ungreased baking sheets. Bake 5 to 8 minutes or until lightly browned. As soon as you take them from the oven, place 1 kiss or 3 mini kisses in the middle of the cookie.

The will of God will never take you where the Grace of God will not protect you.

Sugar Cookies

Betty Jo tuff

2 well beaten eggs
1 C powdered sugar
1 C granulated sugar
1 C butter
1 C salad oil
1 tsp. vanilla

Mix together well, add to above mixture

4C plus 4 T flour

1 tsp soda

1 tsp cream of tarter

1 tsp salt

Mix thoroughly. Chill at least two hours. Form into balls and roll in color sugar and flatten with glass. Bake 8-10 min at 370.

Sugar Cookies

Betty Jo tuff

1 C shortening
2 C sugar
2 eggs
2 C sour cream
1 tsp soda,
1 tsp brown sugar
1 tap vanilla

Mix well and add 6 cups of flour one at a time until it roll out. Bake at 350 for 10-12. Awesome cut out cookies!! Makes 6-8 dozen cookies.

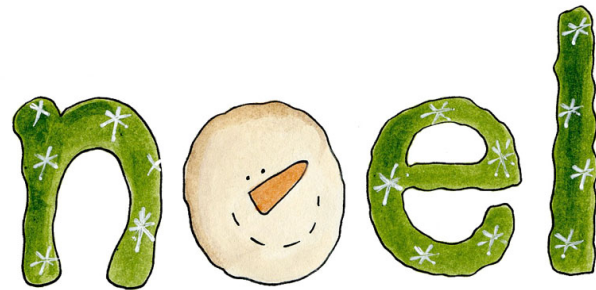
If I am making cute cutout cookies I use the second one and if I just want some good sugar cookies I use the first one these both came from some VERY special women in my life!! I am so blessed with your ideas I love the snow men ideas I was getting my winter things ready for my class room and it was sure nice to see the ones you have posted!!!!

ttugs my Farmgirl Friend, Betty jo

Pumpkin Cookies

Pam HOFFMAN

- 2 cup flour
- 1 cup oats
- 1 tsp baking soda
- 1 tsp Cinnamon
- 1/2 tsp salt
- 1 cup butter
- 1 cup brown sugar
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- 1 can pumpkin (small can 15oz)



Combine all ingredients mix well drop by spoonful on cookie sheet (I use parchment paper they don't stick that way) bake at 350 for 8 to 16 min (I cook less time so they are soft)

second cookie

Pecan Sandy

Pam Hoffman

2 1/4 c flour

1 tsp baking soda

1 tsp salt

1 cup butter (no sub)

3/4 c sugar

3/4 c brown sugar

1 tsp vanilla

2 eggs

1 1/2 cup chopped pecans

Combine flour soda salt set aside

Combine butter sugar vanilla beat until creamy

Beat in eggs then gradually add flour mixture

Drop rounded teaspoon into ungreased cookie sheet (use parchment paper no stick cookies. I love this stuff)

Bake 8-10 min at 350

while still warm sprinkle with powdered sugar

"Chocolate Truffles"

Serving Size : 42

Mary Roots

- 1 package Oreo Cookies, finely crushed, divided
- 1 package 8oz Philadelphia Cream Cheese, softened
- 2 packages Baker's Semi-Sweet Chocolate, melted

MIX 3 cups of the cookie crumbs and the cream cheese until well blended.

Shape into 42 (1-inch) balls.

DIP balls in melted chocolate; place on waxed paper-covered baking sheet.

(Any leftover melted chocolate can be stored in tightly covered container

at room temperature and saved for another use.) Sprinkle with remaining

cookie crumbs or drizzle with white chocolate that has.

second cookie

"Orange Cranberry Drops"

Mary Roots

1/2 cup sugar

1/2 cup brown sugar

1/4 cup butter, softened

1 egg

3 tablespoons orange juice

1/2 teaspoon orange extract

1 1/2 cups flour

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

1 cup dried cranberries

Preheat oven to 375 degrees.

Lightly grease cookie sheets, or line with parchment paper.

In a small bowl combine, flour, baking powder, baking soda, and salt; set aside.

In a medium bowl, cream together the white sugar, brown sugar, and butter.

Stir in egg, orange juice, orange extract, and orange zest.

Add dry mixture and mix.

Stir in the dried cranberries.

Drop cookie dough by heaping teaspoonfuls.

Bake for 10 to 12 minutes, or until edges are starting to brown.

third cookie

"Russian Tea Cookies"

Serving Size : 72

Mary Roots

2 cups butter

2 teaspoons vanilla

3/4 cup powdered sugar

4 cups flour

2 cups chopped walnuts

2/3 cup powdered sugar for decoration

Preheat oven to 350 degrees

In a large mixing bowl, cream butter and vanilla until smooth.

In a small bowl combine powdered sugar and flour;

Stir into butter mixture until just blended.

Mix in chopped nuts.

Roll dough into 1 inch balls, and place them 2 inches apart on an ungreased cookie sheet. Bake for 12 minutes

When cool, roll in remaining powdered sugar.

fourth cookie recipe

"Snickers Doodles" Double Batch - Serving Size : 60

Mary Roots

- 5 1/2 cups sifted flour
- 4 teaspoons cream of tartar
- 2 teaspoons soda
- 1 teaspoon salt
- 2 cups shortening
- 3 cups sugar
- 4 eggs
- 2 teaspoons vanilla



In a large bowl measure flour, cream of tartar, soda and salt. Mix. Set aside. Measure into electric mixer bowl and beat until creamy, shortening, sugar, eggs and vanilla, Slowly add flour mixture. Mix well. Roll into balls the size of small walnuts. Roll in cinnamon sugar mixture (dough may have to be chilled) place 2 inches apart on cookie sheet. Bake at 350 degrees for 8-10 minutes or until light brown, but still soft. Cookies puff at first, then flatten out and have crinkled tops.

fifth cookie recipe

Pumpkin Cookies

Serving Size : 36

Mary Roots

1 cup brown sugar, packed

1 cup pumpkin

1/2 cup oil

1 teaspoon vanilla

1/2 quart sifted flour

1 teaspoon soda

1 teaspoon baking powder

1/4 teaspoon ginger

1 cup raisins

1/2 cup nuts

1/2 teaspoon salt

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

Preheat oven to 350 degrees.

Mix dry ingredients, raisins, and nuts together and set aside.

Cream the oil, sugar, vanilla, and pumpkin.

Add the dry ingredients, stir with a wooden spoon to mix.

Drop onto cookie sheet.

Bake at 350 degrees for 12-15 minutes. Cool on a wire rack.

Russian Teacakes:

Amy Johnson

1 cup butter, softened
1/2 cup powdered sugar
1 tsp vanilla
2 1/4 cups all-purpose flour
3/4 cup finely chopped
walnuts (or pecans)
1/4 tsp salt
Powdered sugar



Heat oven to 400. Mix
butter, 1/2 cup powdered
sugar and the vanilla. Stir in flour, nuts and salt until dough holds
together; shape into 1" balls. Place about 1" apart on ungreased
cookie sheet. Bake until set but not brown. 10-12 minutes.

Roll in powdered sugar while warm. Cool. Roll in powdered sugar
again. Makes about 4 dozen cookies.

second recipe

Easy Fudge

Amy Johnson

1 1/4 oz can sweetened condensed milk
1 1/2 oz package semisweet chocolate chips*
1 square (1 oz) unsweetened chocolate, optional
1 1/2 cups chopped nuts, optional
1 tsp vanilla

Butter square 8x8x2 pan. Heat milk, chocolate chips and unsweetened chocolate over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Str in nuts and vanilla. Spread in pan. Refrigerate until firm. Cut into 1" squares.

* or whatever flavor you'd like.

This fudge recipe is super easy and super delicious! I love to make it and package it up with different cookies as a nice little gift for teachers, neighbors, etc.



Russian Tea Cakes

Barbara Boyack <http://dogmomdiva.blogspot.com/>

1 cup butter softened

1/2 cup powdered sugar

1 tea. vanilla

2 1/4 cup. = Gold Medal all purpose flour

3/4 cup finely chopped nuts

1/4 tea. salt

Powdered sugar

1. Heat oven to 400F

2. Mix butter, 1/2 cup powdered sugar and the vanilla in large bowl. Stir in flour, nuts and salt until dough holds together

3. Shape dough into 1 inch balls. Place about 1 inch apart on ungreased cookie sheet.

4. Bake 10 to 12 minutes or until set but not brown. Remove from cookie sheet. Cool slightly on wire rack.

5. Roll warm cookies in powdered sugar: cool on wire rack. Roll in powdered sugar again.

6. Makes 4 dozen cookies

Melt in your mouth delicious!

Hi Linda, this is one of my favorite CHRISTmas recipes.....my mom got it out of a Betty Crocker Cookbook many years ago. I am guessing at least 50 years...she has made them ever since I was little.

Peanut Butter Cornflake Drops

Cheryl Terry

1 cup white corn syrup
1 cup sugar
1 cup crunchy peanut butter
1/4 cup butter
1 teaspoon vanilla
3 to 5 cups cornflake cereal

Line a baking sheet with wax paper or foil. In a large saucepan, stir together corn syrup, sugar, peanut butter and butter. Bring to a boil, stirring constantly. Boil for 2 minutes. Remove from heat and add vanilla. Stir until well blended. Add cornflakes and mix until cereal is well coated. Drop by a tablespoon onto prepared baking sheet. Allow to cool

These are so easy, so fast and so GOOD!
There from my friend, Ann.

Blessings, Cheryl
www.theprairiemaids.blogspot.com



Chocolate Chip Cookies


Linda Ford

The BEST Chocolate Chip Cookie recipe ever, in my opinion!
I hope you enjoy it as much as I do.

Linda Ford

**CHOCOLATE
CHIP
COOKIES**

2 cubes of Butter {soft}
1 cup of Sugar
2 "unpacked" cups of BROWN
4 eggs  SUGAR
5 1/2 C. flour 
2 teaspoons of SALT
2 teaspoons of BAKING
2 tablespoons SODA
of VANILLA {the Real Stuff}

add all ingredients listed above
into a large mixing bowl & mix
until all ingredients are blended.
add in a generous amount of
CHOCOLATE CHIPS and mix
in with hands. Use a small cookie
scoop to form & bake at 375° for
12-14 minutes. enjoy 

Grandma Reid's Peanut Bars

Shannon Shields (my sister)

2 eggs

1 c. sugar

1/2 c. milk

1 1/2 c. flour

2 tea. baking powder

1/4 tea. salt

1 teaspoon vanilla

Preheat oven to 350

degrees. In large mixer

bowl, beat eggs slightly.

Gradually add sugar, beating until mixture is fluffy.

Place milk in small saucepan

and heat over low heat until warm. Add to egg mixture along with butter. Stir in flour, baking powder and salt. Blend in vanilla. Spread batter in a greased 13x9" pan. Bake at 350 degrees for 20 minutes until cake springs back when lightly touched in center.

Buttercream frosting

1 cup butter, softened

6-7 c. powdered sugar

1/4 tsp. salt

6-9 Tbsp milk

2 tsp. vanilla

In large bowl, cream butter until very fluffy. Add part of the sugar and salt and beat again. Continue adding sugar and milk in small batches. Beat until very fluffy. Stir in vanilla. For the Peanut Bars you will need to add more milk to make a slightly thinner frosting. Cut cake into bar shape. Frost all sides with frosting, then roll in chopped nuts to coat. Set each bar on wax paper and let frosting harden a little bit.



A special memory from my sister Shannon,

My memory isn't about cooking with my Momma, but rather, shopping with her. You have to understand that growing up in Alaska everything we bought we ordered from a catalog. I have special memories with my sister and brother opening the Wish Book with all the wonderful toys that we could put our initials by. So most of our shopping as I said was mostly using a catalog. If we were looking in a window store front, it would have been for window shopping. I remember holding my Mother's hand and walking up the street to Tudson's Shoe store. My momma loved shoes. I remembering seeing a pair of copper colored shiny shoes with a strap across the top, displayed in the window. I fell in love with them. My next memory was walking back down the hill still holding my Momma's hand swinging my plastic bag with my copper penny colored shoes in the box. Every time I see that color, my eyes tear up and I remember that special day. I am not sure if it was the copper colored shoes or just the holding of my Momma's hand. Either way.....what a wonderful memory I have kept in my heart.

Shannon

Shanny.....I remember those shoes!!!!!!!!!!!!!!.....it made my heart skip a beat when I read your memory. God has been good to let us remember some wonderful things about our childhood. I love you so much and I am so thankful the Lord gave you to me! Love, Linda

Fattigamann

Linda Stubbs (this was our Grandma Reid's Cookie Recipe)

1 egg
3 egg yolks
1/4 cup heavy cream
4 teaspoons white sugar
1 tablespoon butter, melted
1/4 teaspoon ground cardamom
1 1/2 cups all-purpose flour
4 cups lard for frying

In a large bowl, beat egg and yolks together. Stir in the cream, sugar, melted butter and cardamom. Mix in enough of the flour to make a soft but manageable dough. Handle the dough as little as possible or cookies will be tough.

Heat oil in deep skillet to 375 degrees F (190 degrees C). On a floured cloth, roll the dough out to 1/8 inch thickness. Cut into 2x2 inch diamond shapes. Cut a slit in the middle and turn one end through the whole.

Fry in hot lard until lightly browned. Drain on paper and dust with confectioners' sugar when cool. The cookies should be uniform in size and thickness and shouldn't be fried too dark or too light.

We also had **Russian Tea Cakes** as we were growing up.....so nice to see they have been entered. They look adorable in a cellophane bag tied up with berries, evergreens and a ribbon. Place in a little pail. Great gift idea!



My Christmas memory:



My sister, brother and I were all born and raised in Alaska, homesteading with our parents and Grandparents. Our parent's families moved to Alaska when they were both in their teens. When my parents married we lived on Douglas Island for quite a few years. You had to go across a huge bridge to get from Juneau to Douglas. I remember it being so scary! The channel was below us, as we would go over the bridge, the water always had huge pieces of ice floating. Some other things I remember as a child during CHRISTmas was the wonderful time I had when my Grandma and Grandpa Reid would come over to our place on CHRISTmas Eve, before going into my cousins who lived in town. We would wait all day until it was evening and then they would show up with presents for our family. I can remember just like it was yesterday. On CHRISTmas day we would always have snow. Lots of it sometimes. We would have to put chains on the wheels of our car so we could get places..... snow never stopped us! The snow trucks would work all night to have the roads cleared for CHRISTmas morning. When I was real young my grandparents lived in a little log cabin in the woods near a huge glacier. I remember going to their HOME as a little girl and I can still smell the smells from Grandma Reid's kitchen. Our family would go out and chop down a tree for Grandma and one for us. Sometimes the snow was so deep.....but the memory is one I will cherish forever. Our CHRISTmas trees would always have lots and lots of tinsel hanging from the branches. Our Dad would make us put one tinsel on at a time! Isn't it funny what we remember when we were little. We always made lots of decorated cookies and Momma would make Spritz Cookies every year. We had the same recipe that some of you sent in.

I want to wish you all a Blessed CHRISTmas, *Linda*