This Butter Flavor Crisco Cookie Collection is an assortment of 35 irresistible cookie recipes that your family will love. Each recipe has been specially designed for Butter Flavor Crisco, so you will get moist and delicious results every time. All of these recipes were developed and tested in the Crisco Kitchen to be delicious and easy to prepare.

Butter Flavor Crisco is a pure 100% vegetable shortening with a buttery flavor. It's made just for baking, so your cookies will have a wonderful buttery taste and beautiful texture. Unlike many butters and margarines, Butter Flavor Crisco contains no salt or preservatives. And, Butter Flavor Crisco contains no cholesterol.

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"Buttery" Drop Cookies

Preparation Time: 20 minutes
Bake Time: 7 to 9 minutes

2. Cream 1/2 cup Butter Flavor Crisco, sugar and milk in medium bowl at medium speed of electric mixer until well blended. Beat in egg and vanilla.
3. Combine flour, salt and baking powder. Mix into creamed mixture. Drop level measuring tablespoonfuls 2 inches apart onto baking sheet.
4. Bake at 375°F for 7 to 9 minutes. Brush surface of warm cookies with melted Butter Flavor Crisco for more buttery taste. Remove to cooling rack.

3 Dozen 2-Inch Cookies

Note: For 3-inch cookies, drop 2 level measuring tablespoonfuls of dough into a mound for each cookie. Place 3 inches apart. Bake at 375°F for 11 to 13 minutes.

1 1/2 to 2 Dozen Cookies

Variations For "Buttery" Drop Cookies

1. Frosted "Buttery" Drop: Bake and cool 3-inch "Buttery" Drop cookies. Frost cooled cookies as wreaths or ornaments for the holiday season.

Creamy Vanilla Frosting: Combine 1/2 cup Butter Flavor Crisco, 1 pound (4 cups) confectioners sugar, 1/3 cup milk and 1 teaspoon vanilla in small bowl at low speed of electric mixer for 15 seconds. Scrape bowl. Beat at high speed for 2 minutes, or until smooth and creamy.

*Frosting works well in decorating tube.

**1 or 2 drops food color can be used to tint part of frosting, if desired.

2. Chocolate Dipped: Bake and cool 2-inch "Buttery" Drop cookies. Melt 1 cup semi-sweet chocolate chips with 1 teaspoon Butter Flavor Crisco on very low heat or 50% power in microwave. Stir well. Spoon into glass measuring cup. Dip one end of cooled cookie halfway up in chocolate. Place on waxed paper until chocolate is firm.

Chocolate Nut: Dip in melted chocolate as above. Sprinkle with finely chopped nuts before chocolate hardens.


Chocolate Frosting: Melt 1/3 cup Butter Flavor Crisco in 2-quart saucepan. Remove from heat. Add 3/4 cup cocoa and 1/4 teaspoon salt. Blend at low speed of hand-held electric mixer. Add 1/2 cup milk and 2 teaspoons vanilla. Mix at low speed. Blend in 1 pound (4 cups) confectioners sugar, one cup at a time. Mix until smooth and creamy. Add more sugar to thicken or milk to thin for good spreading consistency.

2 Cups Frosting

1/2 cup Butter Flavor Crisco
3/4 cup sugar
1 tablespoon milk
1 egg
1/2 teaspoon vanilla
1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking powder
1/4 cup Butter Flavor Crisco, melted
Apricot Cream Cheese Drops

Preparation Time: 25 minutes
Bake Time: 14 minutes
Hint: Try peach or pineapple preserves in place of apricot.

1/2 cup Butter Flavor Crisco
1 package (3 ounces) cream cheese, softened
1 tablespoon milk
1/4 cup firmly packed brown sugar
1/2 cup apricot preserves
1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons cinnamon
1/4 teaspoon salt
1/2 cup coarsely chopped pecans or flake coconut

Frosting
1 cup confectioners sugar
1/4 cup apricot preserves
1 tablespoon Butter Flavor Crisco
Finely chopped pecans or flake coconut (optional)

2. Cream 1/2 cup Butter Flavor Crisco, cream cheese and milk in medium bowl at medium speed of electric mixer until well blended. Beat in brown sugar. Beat in 1/2 cup preserves.
3. Combine flour, baking powder, cinnamon and salt. Mix into creamed mixture. Stir in 1/2 cup nuts. Drop 2 level measuring tablespoonfuls of dough into a mound to form each cookie. Place 2 inches apart on baking sheet.
5. For frosting, combine confectioners sugar, 1/4 cup preserves and 1 tablespoon Butter Flavor Crisco in small mixing bowl. Beat with electric mixer until well blended. Frost cooled cookies. Sprinkle finely chopped pecans over frosting, if desired.

1 1/2 Dozen 1 1/2-Inch Cookies

TIP

If you prefer using more than one baking sheet at a time, rotate sheets from the top to bottom in the oven, halfway through baking time.
Hidden Treasures

Preparation Time: 60 minutes
Bake Time: 10 minutes

Hint: Dip pretzels or potato chips in any leftover melted chocolate for a special treat.

2/3 cup Butter Flavor Crisco
3/4 cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
48 Maraschino cherries, well drained on paper towels

White Dipping Chocolate:
- 1 cup white melting chocolate, cut in small pieces
- 2 tablespoons Butter Flavor Crisco

Dark Dipping Chocolate
- 1 cup semi-sweet chocolate chips
- 2 tablespoons Butter Flavor Crisco

Finely chopped pecans
Slivered white chocolate

1. Heat oven to 350°F.

2. Cream Butter Flavor Crisco, sugar, egg, milk and vanilla in large bowl at medium speed of electric mixer until well blended.

3. Combine flour, baking powder, salt and baking soda. Beat into creamed mixture at low speed.

4. Press dough in very thin layer around well drained cherries. Place 2 inches apart on ungreased baking sheet.


6. For dipping chocolate, melt chocolate of choice and Butter Flavor Crisco on very low heat or 50% power in microwave. Stir.

7. Transfer chocolate to glass measuring cup. Drop one cookie at a time into chocolate. Use fork to turn. Cover completely with chocolate. *Lift cookie out of chocolate on fork. Allow all excess to drip off. Place on wax paper-lined baking sheet.

8. Sprinkle chopped pecans on top of white chocolate cookies. Sprinkle white chocolate on dark chocolate cookies while chocolate is wet. Chill in refrigerator to set chocolate.

4 Dozen Cookies

*If chocolate becomes too firm, reheat on low.
Peanut Butter Cheesecake Squares

Preparation Time: 20 minutes
Bake Time: 20 to 22 minutes

Hint: Graham cracker crumbs can be made using a food processor or rolling pin. Store extra crumbs in tightly covered container.

Base
1 1/2 cups graham cracker crumbs
3 tablespoons sugar
1/4 cup Butter Flavor Crisco, melted
1 tablespoon milk

Filling
1 package (3 ounces) cream cheese, softened
1/4 cup Creamy Jif Peanut Butter
1/4 cup sugar
1/4 cup milk
1 egg
1/2 cup chopped peanuts

Drizzle
1/4 cup semi-sweet chocolate chips
1 teaspoon Butter Flavor Crisco

1. Heat oven to 350°F.
2. For base, combine crumbs and 3 tablespoons sugar in small bowl. Combine melted Butter Flavor Crisco and one tablespoon milk. Stir into crumbs. Press lightly into 8 x 8 x 2-inch pan. Bake at 350°F for 20 to 22 minutes.
3. For filling, beat cream cheese and peanut butter in small bowl at medium speed of electric mixer until well blended. Add 1/4 cup sugar, 1/4 cup milk and egg. Beat well. Stir in chopped nuts. Spread over baked crust. Return to oven. Bake 20 to 22 minutes, or until set.
4. For drizzle, melt chocolate chips and Butter Flavor Crisco on very low heat or at 50% power in microwave. Stir to combine. Drizzle from end of spoon back and forth over top. Chill. Cut into 2 x 2-inch squares. Cover. Store in refrigerator.

16 Squares

Spritz

Preparation Time: 25 minutes
Bake Time: 5 to 7 minutes

1 cup Butter Flavor Crisco
1/2 cup sugar
1 egg
3/4 teaspoon salt
3/4 teaspoon vanilla
1/2 teaspoon almond extract
2 1/4 cups all-purpose flour

1. Heat oven to 400°F.
2. Cream Butter Flavor Crisco and sugar in large bowl at medium speed of electric mixer until well blended. Beat in egg, salt, vanilla and almond extract. Stir in flour.
4. Bake at 400°F for 5 to 7 minutes or until set, but not brown. Cool one minute. Remove to cooling rack.

4 to 4 1/2 Dozen Cookies

Note: Dough may be tinted using a few drops of food color. Cookies may be iced and decorated if desired.
Cherry Cheese Bars

Preparation Time: 15 minutes
Bake Time: 45 minutes

Hint: Try other fruit fillings in place of cherry.

Crust
1 cup walnut pieces, divided
1 1/4 cups all-purpose flour
1/2 cup firmly packed brown sugar
1/2 cup Butter Flavor Crisco
1/2 cup flake coconut

Filling
2 packages (8 ounces each) cream cheese, softened
2/3 cup granulated sugar
2 eggs
2 teaspoons vanilla
1 can (21 ounces) cherry pie filling

1. Heat oven to 350°F. Grease 13 x 9 x 2-inch pan with Butter Flavor Crisco. Set aside.

2. Chop 1/2 cup nuts coarsely for topping. Set aside. Chop remaining 1/2 cup finely.

3. For crust, combine flour and brown sugar. Cut in Butter Flavor Crisco until fine crumbs form. Add 1/2 cup finely chopped nuts and coconut. Mix well. Remove 1/2 cup. Set aside. Press remaining crumbs in bottom of pan. Bake at 350°F for 12 to 15 minutes, until edges are lightly browned.

4. For filling, beat cream cheese, granulated sugar, eggs and vanilla in small bowl at medium speed of electric mixer until smooth. Spread over hot baked crust. Return to oven. Bake 15 minutes longer.

5. Spread cherry pie filling over cheese layer.

6. Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Refrigerate several hours. Cut into bars, about 2 x 1 1/2 inches.

36 Bars
Almond Tea Cookies
Preparation Time: 15 minutes
Bake Time: 10 to 12 minutes

1 cup Butter Flavor Crisco
2 tablespoons milk
1 teaspoon almond extract
1/2 cup granulated sugar
1 2/3 cups all-purpose flour
2/3 cup chopped slivered almonds
1/4 teaspoon salt
Confectioners sugar

1. Heat oven to 350°F.
2. Cream Butter Flavor Crisco, milk and almond extract in large bowl at medium speed of electric mixer until well blended. Beat in granulated sugar.
3. Combine flour, almonds and salt. Mix into creamed mixture. Shape dough into balls using one level measuring tablespoon for each. Place 2 inches apart on ungreased baking sheet.
4. Bake at 350°F for 10 to 12 minutes. (Cookies will not brown. Do not overbake.) Remove to cooling rack.
5. Roll slightly warm cookie in confectioners sugar. Roll in confectioners sugar again when cookies are cool.

3 Dozen Cookies

Lemon Squares
Preparation Time: 20 minutes
Bake Time: 41 minutes

Base
3/4 cup all-purpose flour
1/3 cup firmly packed brown sugar
1/4 cup Butter Flavor Crisco
1 tablespoon plus 1 1/2 teaspoons milk

Filling
2 eggs
1 cup granulated sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
2 teaspoons grated lemon peel
(optional)*
2 tablespoons lemon juice*
Confectioners sugar

1. Heat oven to 350°F.
2. For base, combine flour and brown sugar in small bowl at low speed of electric mixer. Add Butter Flavor Crisco. Mix until fine crumbs form. Sprinkle milk over crumbs. Mix until even crumbs form. Spread in ungreased 8 x 8 x 2-inch pan. Bake at 350°F for 16 minutes.
3. For filling, combine eggs, granulated sugar, baking powder, salt, lemon peel and lemon juice in medium bowl at medium high speed of electric mixer. Beat 3 minutes until light and fluffy. Pour over hot crust. Return to oven. Bake 25 minutes, or until firm in center when touched. Cool. Cut into squares about 1 1/2 x 1 1/2-inches. Sift confectioners sugar over squares just before serving.

24 Squares

*Lime Variation: Lime juice and lime peel may be substituted for lemon juice and lemon peel.
Chocolate Nut Slices

Preparation Time: 20 minutes
Bake Time: 10 minutes

3/4 cup Butter Flavor Crisco
1/2 cup granulated sugar
1/3 cup firmly packed brown sugar
2 tablespoons milk
1 1/2 teaspoons vanilla
1 egg
1 1/4 cups all-purpose flour
1/3 cup cocoa
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup large cut pecan pieces
1/2 cup semi-sweet chocolate chips

Drizzle
1/2 cup white melting chocolate, cut in small pieces
1/2 teaspoon Butter Flavor Crisco
Chopped pecans (optional)

1. Heat oven to 350°F.
2. Combine Butter Flavor Crisco, granulated sugar, brown sugar, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Beat in egg.
3. Combine flour, cocoa, baking soda and salt. Add to creamed mixture. Beat at low speed of electric mixer or by hand with large spoon, until blended. Stir in nuts and chocolate chips.
4. Divide dough into 4 equal portions. Shape each into a 1 x 8-inch roll. (Hint: Make dough rolls on wax paper. Pick up ends of wax paper and roll dough back and forth to get a nicely shaped roll.) Place 3 inches apart on ungreased baking sheet.
5. Bake at 350°F for 10 minutes. Cool on baking sheet.
6. For drizzle, melt white chocolate and 1/2 teaspoon Butter Flavor Crisco on very low heat or at 50% power in microwave. Stir. Drizzle from end of spoon back and forth over cooled cookie. Sprinkle with nuts before chocolate hardens, if desired.
7. Cut diagonally in 1-inch slices.

40 Slices

Note: To harden chocolate quickly, place cookies in refrigerator for a few minutes.

TIP

For even baking use shiny, heavy-gauge aluminum baking sheets and make all cookies on the same sheet approximately the same size.
Crispie Coconut Refrigerator Cookies

Preparation Time: 20 minutes
Chill Time: 2 hours or overnight
Bake Time: 12 minutes

Hint: Cookie rolls can be frozen for up to three months.

1 cup Butter Flavor Crisco
1 cup sugar
2 tablespoons milk
1 egg
2 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
3 cups flake coconut, divided
1 egg yolk
1 tablespoon milk
70 pecan halves (about 1 1/4 cups)

1. Cream Butter Flavor Crisco, sugar and 2 tablespoons milk in large bowl at medium speed of electric mixer until well blended. Beat in egg.

2. Combine flour, salt and baking soda. Add to creamed mixture. Add 2 cups coconut. Mix until well blended.

3. Divide dough in half. Form each into a roll 1 1/2 inches in diameter.


6. Cut dough with sharp knife into 1/4-inch slices. Place 2 inches apart on baking sheet.

7. Combine egg yolk and 1 tablespoon milk. Stir well. Brush on cookie slices. Top each slice with pecan half.

8. Bake at 325°F for 12 minutes. Remove to cooling rack.

6 Dozen 1 1/2 Inch Cookies

Keep your cookie creations fresh.
• Store crisp cookies loosely covered.
• Store soft, chewy cookies in a tightly covered container or wrap in plastic or aluminum foil.
• Store your cookies for up to 3 months in the freezer. Just wrap cooled cookies in aluminum foil, plastic wrap or plastic bags.
Peanut Butter Cookies
Honey Oatmeal Chewies
**Hermits**

Preparation Time: 20 minutes  
Bake Time: 7 to 8 minutes

1. Heat oven to 400° F.
2. Cream Butter Flavor Crisco, sugar, and milk in large bowl at medium speed of electric mixer until well blended. Add eggs one at a time. Beat well after each addition.
4. Bake at 400° F for 7 to 8 minutes. Remove to cooling rack. Sift confectioners sugar over cooled cookies.

4 1/2 to 5 Dozen 2 Inch Cookies

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**Peanut Butter Cookies**

Preparation Time: 20 minutes  
Bake Time: 8 to 10 minutes

1. Heat oven to 375° F.
2. Cream Butter Flavor Crisco, peanut butter, granulated sugar, brown sugar, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Beat in egg.
4. Bake at 375° F for 8 to 10 minutes. Cool 2 minutes on baking sheet. Remove to cooling rack.

2 Dozen 2 1/2 Inch Cookies
Butterscotch Bars

Preparation Time: 20 minutes
Bake Time: No bake

1/4 cup Butter Flavor Crisco
1 package (12 ounces) butterscotch chips*
1 cup Creamy Jif Peanut Butter
1/3 cup milk
2 cups graham cracker crumbs
1 cup chopped salted peanuts
1 package (6 ounces) semi-sweet chocolate chips
3 tablespoons Butter Flavor Crisco
Finely chopped peanuts

1. Combine 1/4 cup Butter Flavor Crisco, butterscotch chips, peanut butter and milk in top of double boiler over hot water. Stir occasionally until mixture is melted and smooth.

2. Combine graham cracker crumbs and 1 cup chopped nuts in large bowl. Pour butterscotch mixture over crumbs. Stir until combined.

3. Spread mixture in ungreased 9 x 9 x 2-inch pan. (Hint: If 9 x 9 x 2-inch pan is not available, form a 9 x 9 x 2-inch tray by lining a 13 x 9 x 2-inch pan with aluminum foil.) Refrigerate until firm. Cut into bars 3/4 x 1 3/4 inches.

4. Combine chocolate chips and 3 tablespoons Butter Flavor Crisco in top of double boiler over hot water. Stir occasionally until chocolate melts.

5. Place one bar at a time in melted chocolate. Turn with fork. Lift from chocolate on fork. Allow excess to drip off. Place on paper-lined baking sheet. Sprinkle top with finely chopped nuts. Return to refrigerator to harden chocolate.

5 1/2 to 6 Dozen Bars

*1 package (12 ounces) peanut butter chips may be substituted for butterscotch chips.

TIP

Cool bar cookies thoroughly before slicing. They will cut more easily and keep their shape better.
Honey Oatmeal Chewies

Preparation Time: 25 minutes
Bake Time: 11 to 14 minutes

Ingredients:
- 1 1/4 cups Butter Flavor Crisco
- 1 cup granulated sugar
- 2/3 cup firmly packed brown sugar
- 1/4 cup honey
- 1 egg
- 1/4 cup milk
- 1 teaspoon vanilla
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup quick-cooking oats (not instant or old fashioned)
- 1 cup flake coconut
- 1 cup raisins
- 1/2 cup broken walnut pieces
- 1/2 cup wheat germ (optional)

1. Heat oven to 350°F.
2. Cream Butter Flavor Crisco, granulated sugar, brown sugar, honey, egg, milk and vanilla in large bowl at medium speed of electric mixer until well blended.
4. Bake at 350°F for 11 to 12 minutes for soft cookies, 13 to 14 minutes for crisp cookies. Remove to cooling rack.

6 Dozen 2 Inch Cookies

"Blondie" Brownies

Preparation Time: 15 minutes
Bake Time: 27 to 30 minutes

Ingredients:
- 1/2 cup Butter Flavor Crisco
- 1 tablespoon milk
- 1 cup firmly packed brown sugar
- 1 egg
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup chopped walnuts

1. Heat oven to 350°F. Grease 8 x 8 x 2-inch pan with Butter Flavor Crisco. Set aside.
4. Bake at 350°F for 27 to 30 minutes, or until a wooden pick inserted into center comes out clean. Cool in pan. Cut into 2 x 2-inch squares.

16 Squares
Rich 'N Creamy Squares
Preparation Time: 15 minutes
Bake Time: 35 minutes

1. Heat oven to 350°F. Grease 13 x 9 x 2-inch pan with Butter Flavor Crisco. Set aside.
2. For base, combine cake mix, 2 eggs, melted Butter Flavor Crisco, milk and nuts in large bowl. Mix with fork or at low speed of electric mixer until cake mix is just moistened. Turn into pan. Spread evenly.
3. For topping, beat cream cheese in large bowl at medium speed of electric mixer until smooth. Beat in 2 eggs, sugar and vanilla until smooth. Spread evenly over base.
4. Bake at 350°F for 35 minutes. (Edges and top will be light golden brown and will have a slightly shiny appearance.) Cool completely. Cut into squares, about 1 1/2 x 1 1/2 inches.

4 Dozen Bars
*1 box (18.25 ounces) Duncan Hines Devil's Food Cake Mix may be substituted for yellow cake mix.

TIP
Use a timer and check cookies at minimum suggested baking time to prevent overbaking.
Cream Cheese Cookies

Preparation Time: 15 minutes
Bake Time: 10 minutes

Hint: To soften cream cheese quickly, wrap in wax paper and microwave on low power for a few seconds.

1. Heat oven to 375°F.
3. Bake at 375°F for 10 minutes. Remove to cooling rack.

3 Dozen 2 Inch Cookies

Lemon or orange variation: Add 1/2 teaspoon grated lemon or orange peel to dough.

Old-Fashioned Oatmeal Cookies

Preparation Time: 20 minutes
Bake Time: 10 to 12 minutes

2. Cream Butter Flavor Crisco, brown sugar, egg, milk and vanilla in large bowl at medium speed of electric mixer until well blended.
4. Bake at 375°F for 10 to 12 minutes. Cool on baking sheet 2 minutes. Remove to cooling rack.

2 1/2 Dozen 2 1/2 Inch Cookies
Butterscotch Bars
Oatmeal Apple
Oatmeal Apple Cookies

Preparation Time: 25 minutes  
Bake Time: 13 minutes

3/4 cup Butter Flavor Crisco  
1 1/4 cups firmly packed brown sugar  
egg  
1/4 cup milk  
1 1/2 teaspoons vanilla  
1 cup all-purpose flour  
1 1/4 teaspoons cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1 cup peeled, diced apples  
3/4 cups raisins (optional)  
3/4 cup broken walnut pieces (optional)  
3 cups quick-cooking oats (not instant or old fashioned)

2. Cream Butter Flavor Crisco, sugar, egg, milk and vanilla in large bowl at medium speed of electric mixer until well blended.

2 1/2 Dozen 2 1/2 Inch Cookies

TIP

Let baking sheets cool between bakings, to prevent cookie dough from spreading.
Double Chocolate Drops

Preparation Time: 20 minutes
Bake Time: 9-11 minutes

1 1/3 cups Butter Flavor Crisco
1 cup granulated sugar
2/3 cup firmly packed brown sugar
3 tablespoons milk
1 tablespoon vanilla
2 eggs
2 1/4 cups all-purpose flour
2/3 cup cocoa
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups broken walnut or pecan pieces
1 cup semi-sweet chocolate chips

1. Heat oven to 350°F.
2. Cream Butter Flavor Crisco, granulated sugar, brown sugar, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Add eggs one at a time. Beat well after each addition.
3. Combine flour, cocoa, baking soda and salt. Mix into creamed mixture. Stir in nuts and chips. Drop 2 level measuring tablespoonfuls of dough into a mound for each cookie. Place 2 inches apart on ungreased baking sheet.
4. Bake at 350°F for 9 to 11 minutes. Cool 2 minutes on baking sheet. Remove to cooling rack.

2 to 2 1/2 Dozen 3-Inch Cookies

Note: For 2-inch cookies, drop 1 rounded tablespoon of dough for each cookie. Bake at 350°F for 7 to 9 minutes. Cool 2 minutes. Remove to cooling racks.

Chocolate Chip Pecan Squares

Preparation Time: 15 minutes
Bake Time: 25 to 30 minutes

Hint: Semi-sweet chocolate chips can be used in place of milk chocolate.

1/2 cup Butter Flavor Crisco
1/2 cup firmly packed brown sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla
3/4 cup all-purpose flour
1 package (11.5 ounces) milk chocolate chips, divided
3/4 cup chopped pecans, divided

1. Heat oven to 350°F. Grease 8 x 8 x 2-inch pan with Butter Flavor Crisco. Set aside.
2. Cream Butter Flavor Crisco, sugar, egg, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Reduce speed to low. Add flour. Stir in one cup chocolate chips and 1/2 cup nuts. Spread in pan.

16 Squares
Chocolate Thumbprint

Preparation Time: 25 minutes
Bake Time: 8 minutes

Cookie
- 1/2 cup Butter Flavor Crisco
- 1/2 cup granulated sugar
- 1 tablespoon milk
- 1/2 teaspoon vanilla
- 1 egg yolk
- 1 square (1 ounce) unsweetened chocolate, melted and cooled
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1/3 cup semi-sweet miniature chocolate chips

Peanut Butter Cream Filling
- 2 tablespoons Butter Flavor Crisco
- 1/3 cup Creamy Jif Peanut Butter
- 1 cup confectioners sugar
- 2 tablespoons milk
- 1/2 teaspoon vanilla


2. Combine 1/2 cup Butter Flavor Crisco, 1/2 cup granulated sugar, 1 tablespoon milk, 1/2 teaspoon vanilla and egg yolk. Beat at medium speed of electric mixer until well blended. Add melted chocolate. Mix well.

3. Combine flour and salt. Add to chocolate mixture. Mix until blended. Stir in chocolate chips. Form dough into 1-inch balls. Place 2 inches apart on baking sheet. Press thumb gently in center of each cookie.


2 1/2 Dozen 2 Inch Cookies
Confetti Chocolate Chip Cookies

Preparation Time: 20 minutes
Bake Time: 8 to 9 minutes

1. Heat oven to 375° F.
2. Combine Butter Flavor Crisco, brown sugar, milk and vanilla in large mixing bowl at medium speed of electric mixer until well blended. Beat in egg.
3. Combine flour, salt and baking soda. Beat into creamed mixture at low speed until blended.
4. Stir in walnuts, chocolate chunks, white chocolate baking pieces and milk chocolate chips. Drop two level measuring tablespoons of dough into a mound for each cookie. Place 3-inches apart on ungreased baking sheet.
5. Bake at 375°F for 8-9 minutes (cookies will appear moist). Cool 2 minutes on baking sheet. (Hint: Do not overbake. Cookies continue to bake during 2 minute cooling time on baking sheet.) Remove to cooling rack.

2 Dozen 3-Inch Cookies

White Chocolate Nut Cookies

Preparation Time: 20 minutes
Bake Time: 8 minutes

1. Heat oven to 375° F.
2. Cream Butter Flavor Crisco and milk in large bowl at medium speed of electric mixer until well blended. Add brown and granulated sugar gradually. Beat in egg and vanilla.
4. Bake at 375°F for 8 minutes. Cool on baking sheet one minute. Remove to cooling rack.
5 Dozen 2-Inch Cookies
Chocolate Cheesecake Bars
Confetti Chocolate Chip
Cream Cheese Swirled Brownies

Preparation Time: 20 minutes
Bake Time: 35 minutes

**Filling**
- 1/3 cup Butter Flavor Crisco
- 1 package (8 ounces) cream cheese, softened
- 1 teaspoon vanilla
- 1/2 cup sugar
- 2 eggs
- 3 tablespoons all-purpose flour

**Brownie**
- 2/3 cup Butter Flavor Crisco
- 4 squares (1 ounce each) unsweetened chocolate
- 2 cups sugar
- 4 eggs
- 1 teaspoon vanilla
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt

1. Heat oven to 350°F. Grease 13 x 9 x 2-inch pan with Butter Flavor Crisco. Set aside.
2. For filling, cream Butter Flavor Crisco, cream cheese and vanilla in small mixing bowl at medium speed of electric mixer until well blended. Beat in 1/2 cup sugar. Add 2 eggs, one at a time. Beat well after each addition. Beat in 3 tablespoons flour. Set aside.
3. For brownie, melt Butter Flavor Crisco and chocolate in large saucepan on low heat. Remove from heat. Stir 2 cups sugar into melted chocolate mixture in saucepan. Add 4 eggs, one at a time. Stir each egg quickly into hot mixture. Stir in one teaspoon vanilla.
4. Combine flour, baking powder and salt. Stir gradually into chocolate mixture.
5. Spread half the chocolate mixture in baking pan. Drop cheese mixture over surface of chocolate layer. Spread gently to cover. Drop remaining chocolate mixture over cream cheese layer. Spread gently to cover. Swirl two mixtures together using tip of knife. (Hint: Nice swirl design depends on how much you pull knife through batter. Do not over do.)
6. Bake at 350° F for 35 minutes. Cool completely before cutting into squares about 2 x 2-inches.

2 Dozen Squares

**TIP**

For decorating with chocolate, melt chocolate on very low heat or medium power in your microwave.
Ultimate Chocolate Chip Cookies

Preparation Time: 20 minutes
Bake Time: 8 to 10 minutes or 11 to 13 minutes
Hint: Cookies continue to bake during 2-minute cooling time on baking sheet.

1. Heat oven to 375°F.
3. Combine flour, salt and baking soda. Add to creamed mixture, gradually. Stir in chocolate chips and nuts.
4. Drop rounded tablespoonfuls (about 2 measuring tablespoons) of dough 3-inches apart on ungreased baking sheet.
5. Bake at 375°F for 8 to 10 minutes for chewy cookies (they will look light and moist - DO NOT OVERBAKE), 11 to 13 minutes for crisp cookies. Cool on baking sheet for 2 minutes. Remove to cooling rack.

3 Dozen 3-Inch Cookies

Variations For Ultimate Chocolate Chip Cookies

1. Drizzle
Melt 1 cup semi-sweet or white melting chocolate with 1 teaspoon Butter Flavor Crisco over very low heat or 50% power in microwave. Stir well. If too thick to drizzle, add a little more Butter Flavor Crisco to thin. Drizzle from end of spoon back and forth over cookie. Sprinkle with nuts before chocolate hardens, if desired.

To harden chocolate quickly, place cookies in refrigerator for a few minutes.

2. Chocolate Dipped
Melt 1 cup semi-sweet chocolate chips or 1 cup white melting chocolate cut in pieces with 1 teaspoon Butter Flavor Crisco over very low heat or 50% power in microwave. Stir well. Spoon into a cup. Dip one end of cooled cookie halfway up in chocolate. Sprinkle with finely chopped nuts before chocolate hardens. Place on wax paper.

To harden chocolate quickly, place cookies in refrigerator for a few minutes.

3. Holiday Dress-Ups
Frost cookies with Creamy Vanilla Frosting. Decorate with red and green candy coated chocolate pieces.

Creamy Vanilla Frosting
Combine 1/2 cup Butter Flavor Crisco, 1 pound (4 cups) confectioners sugar, 1/8 cup milk and 1 teaspoon vanilla in medium bowl at low speed of electric mixer until well blended. Scrape bowl. Beat at high speed for 2 minutes, or until smooth and creamy. Frost cooled cookies.
Cream Cheese Swirled Brownie
Chocolate Thumbprint
Chocolate Cheesecake Bars

Preparation Time: 20 minutes
Bake Time: 30 minutes
Hint: Try using almond extract in place of vanilla in filling.

Crust
1 cup graham cracker crumbs
1/4 cup packed brown sugar
1/3 cup Butter Flavor Crisco, melted

Filling
1 package (8 ounces) cream cheese, softened
1/2 cup granulated sugar
3 tablespoons cocoa
2 eggs
1 tablespoon flour
1/2 teaspoon vanilla

Topping
2 tablespoons Butter Flavor Crisco
1 package (3 ounces) cream cheese, softened
1 cup confectioners sugar
1/2 teaspoon vanilla

1. Heat oven to 350°F.
2. For crust, combine graham cracker crumbs and brown sugar. Stir in Butter Flavor Crisco. Press into ungreased 8 x 8 x 2-inch pan. Bake at 350°F for 10 minutes.
3. For filling, beat cream cheese in small bowl at medium speed of electric mixer until smooth. Add other ingredients (granulated sugar, cocoa, eggs, flour and vanilla) one at a time. Mix well after each addition. Pour over baked crust. Bake at 350°F for 30 minutes. Cool to room temperature.

20 Bars
Cut-Out Sugar Cookies

Preparation Time: 15 minutes
Chill Time: 2 hours or overnight
Bake Time: 7 to 9 minutes

Hint: Floured pastry cloth and rolling pin cover make rolling out dough easier.

1. Cream Butter Flavor Crisco, sugar, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Beat in egg.
2. Combine flour, baking powder and salt. Mix into creamed mixture. Cover and refrigerate several hours or overnight.
3. Heat oven to 375°F.
4. Roll half the dough at a time to about 1/8 inch thickness on floured surface. Cut in desired shapes. Place 2 inches apart on ungreased baking sheet. Sprinkle with colored sugar and decors or leave plain to frost* when cool.
5. Bake at 375°F about 7 to 9 minutes. Cool slightly. Remove to cooling rack.

3 Dozen Cookies (Depending on size and shape)

Lemon or Orange Cookie Variation: Add 1 teaspoon grated lemon or orange peel and 1 teaspoon lemon or orange extract to Step #1.

*Creamy Vanilla Frosting: Combine 1/2 cup Butter Flavor Crisco, 1 pound (4 cups) confectioners sugar, 1/3 cup milk and 1 teaspoon vanilla in medium bowl at low speed of electric mixer until well blended. Scrape bowl. Beat at high speed for 2 minutes, or until smooth and creamy. Frost cooled cookies.

Note: Frosting works well in decorating tube.
1 or 2 drops food color can be used to tint each cup of frosting, if desired.

Lemon or Orange Frosting Variation: Eliminate milk. Add 1/3 cup lemon or orange juice. Add one teaspoon orange peel with orange juice.
Crunchy Chocolate Chipsters

Preparation Time: 20 minutes
Bake Time: 9 minutes

Hint: Try other baking chips in place of miniature chips.

1/2 cup Butter Flavor Crisco
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
2 tablespoons milk
1 egg
1 teaspoon vanilla
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
2 cups crisp rice cereal
1 cup miniature semi-sweet chocolate chips

2. Cream Butter Flavor Crisco, granulated sugar, brown sugar and milk in large bowl at medium speed of electric mixer until well blended. Beat in egg and vanilla.
4. Bake at 350°F for 9 minutes. Remove to cooling rack.

4 Dozen 2 Inch Cookies

Chocolate Kiss Thumbprint

Preparation Time: 30 minutes
Bake Time: 8 minutes

1/2 cup Butter Flavor Crisco
1/2 cup sugar
1 tablespoon milk
1/2 teaspoon vanilla
1 egg, separated
1 square (1 ounce) unsweetened chocolate, melted and cooled
1 cup all-purpose flour
1/4 teaspoon salt
3/4 cup chopped nuts
30 milk chocolate kisses, unwrapped

2. Combine Butter Flavor Crisco, sugar, milk, vanilla and egg yolk. Beat medium speed of electric mixer until well blended. Add melted chocolate. Mix well.
3. Combine flour and salt. Add to chocolate mixture. Mix until blended. Form dough into 1-inch balls.
5. Bake at 350°F for 7 minutes. Remove from oven. Place chocolate kiss in each thumbprint. Return to oven for one more minute. Remove to cooling rack.

2 1/2 Dozen 2 Inch Cookies
Banana Oatmeal Cookies With Banana Frosting

Preparation Time: 20 minutes
Bake Time: 15 to 17 minutes
Hint: Use overripe bananas. They mash easily and give a better flavor.

3/4 cup Butter Flavor Crisco
1 cup firmly packed brown sugar
1 egg
1 cup mashed ripe bananas (2 to 3 medium)
1 3/4 cups quick oats (not instant or old fashioned)
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon baking soda
1/4 teaspoon nutmeg
1/2 cup coarsely chopped walnuts

Frosting (Optional)
2 tablespoons Butter Flavor Crisco
1/4 cup mashed banana
1 teaspoon lemon juice
2 cups confectioners sugar
Finely chopped walnuts (optional)

2. Cream 3/4 cup Butter Flavor Crisco and brown sugar in large bowl at medium speed of electric mixer until well blended. Beat in egg. Add one cup mashed bananas. Mix until creamy.
3. Combine oats, flour, salt, cinnamon, baking soda and nutmeg. Stir into creamed mixture. Mix in 1/2 cup nuts. Drop 2 level measuring tablespoonfuls of dough into a mound to form each cookie. Place 2 inches apart on baking sheet.
5. For frosting, cream 2 tablespoons Butter Flavor Crisco, 1/4 cup mashed bananas and lemon juice. Add confectioners sugar. Beat until smooth. Frost cooled cookies. Sprinkle with finely chopped walnuts, if desired.

5 Dozen 2 Inch Cookies

TIP

Cool cookies thoroughly before frosting.
Rocky Road Bars

Preparation Time: 20 minutes
Bake Time: 30 minutes

Base
2/3 cup Butter Flavor Crisco
4 squares (1 ounce each) unsweetened chocolate
2 cups granulated sugar
4 eggs
1 teaspoon vanilla
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

Topping
1/4 cup Butter Flavor Crisco
1 square (1 ounce) unsweetened chocolate
1/3 cup evaporated milk
1/2 cup granulated sugar
1 3/4 cups confectioners sugar
1/2 teaspoon vanilla
1/3 cup Creamy Jif Peanut Butter
1 cup miniature marshmallows

1. Heat oven to 350°F. Grease 13 x 9 x 2-inch pan with Butter Flavor Crisco. Set aside.

2. For base, melt 2/3 cup Butter Flavor Crisco and 4 squares chocolate in large saucepan on low heat. Remove from heat. Stir in 2 cups granulated sugar. Add eggs one at a time. Stir quickly into hot mixture. Stir in one teaspoon vanilla.

3. Combine flour, baking powder and salt. Stir gradually into chocolate mixture. Spread in baking pan.

4. Bake at 350° for 30 minutes.

5. For topping, start preparation 5 minutes before base is finished baking. Melt 1/4 cup Butter Flavor Crisco and 1 square chocolate in medium saucepan on very low heat. Add evaporated milk and 1/2 cup granulated sugar. Stir until well blended and sugar dissolves. Remove from heat.


7. Drop peanut butter by teaspoonfuls on top of hot chocolate mixture. Swirl through with tip of knife.

8. Sprinkle marshmallows over hot baked base.

9. Pour chocolate peanut butter topping over marshmallows. Cover pan immediately with foil. Cool. Cut into bars about 2 x 1 1/2-inches.

36 Bars

Note: If topping becomes too firm to pour, reheat on low.
Lollipop Sugar Cookies

Preparation Time: 15 minutes
Chill Time: 2 hours or overnight
Bake Time: 8 to 10 minutes

2/3 cup Butter Flavor Crisco
3/4 cup sugar
1 tablespoon plus 1 teaspoon milk
1 teaspoon vanilla
1 egg
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
24-30 flat ice cream sticks
Assorted decorations (baking chips, raisins, red hots, snipped dried fruit, coconut, nuts, colored sugar, etc.)

1. Cream Butter Flavor Crisco, sugar, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Beat in egg.

2. Combine flour, baking powder and salt. Mix into creamed mixture. Cover and refrigerate for several hours or overnight.

3. Heat oven to 375°F.

4. Shape dough into 1 1/2-inch balls. Push ice cream stick into center of dough. Place dough, with stick parallel, 3 inches apart on ungreased baking sheet. Flatten to 1/2 inch with large, smooth, greased and floured spatula. Decorate as desired. Press decoration into dough. (Hint: Cookies can also be painted. Mix one egg yolk and 1/4 teaspoon water. Divide into 3 cups. Add 2 to 3 drops different food color to each. Stir. Use clean water color brushes to paint cookies before baking.)

5. Bake at 375°F for 8 to 10 minutes. Cool on baking sheet 2 minutes. Remove to cooling rack.

2 to 1 1/2 Dozen 3 Inch Cookies

TIP

Butter Flavor Crisco cookie recipes are most easily and quickly prepared with an electric mixer. However, all of our recipes may also be mixed by hand.
Snickerdoodles

Preparation Time: 30 minutes
Bake Time: 7 to 8 minutes

1 cup Butter Flavor Crisco
1 1/2 cups sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla
2 3/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
3/4 teaspoon salt
1/2 cup granulated sugar
2 teaspoons cinnamon

1. Heat oven to 400°F.
2. Cream Butter Flavor Crisco, 1 1/2 cups sugar, eggs, milk and vanilla in large bowl at medium speed of electric mixer until well blended.
3. Combine flour, cream of tartar, baking soda, and salt. Mix into creamed mixture. Shape dough into 1-inch balls.
4. Combine 1/2 cup granulated sugar and cinnamon in small bowl. Roll balls of dough in mixture. (Hint: Sugar mixture can be put in zip-lock plastic bag. Put 2 to 3 dough balls at a time in bag. Shake to sugar coat dough.) Place 2 inches apart on ungreased baking sheet.
5. Bake at 400°F for 7 to 8 minutes. Remove to cooling rack.

6 Dozen 1 1/2 Inch Cookies

Colored Sugar Variation: Add 2 teaspoons cinnamon to flour mixture in Step #3. Combine 3 tablespoons colored sugar and 3 tablespoons granulated sugar for coating instead of cinnamon and sugar mixture.

Haystacks

Preparation Time: 15 minutes
Bake Time: No bake

Hint: Try your favorite unsweetened cereal flakes in place of corn flakes.

1/4 cup Butter Flavor Crisco
1/2 cup Creamy Jif Peanut Butter
1 package (12 ounces) butterscotch chips
6 cups corn flakes
2/3 cup miniature semi-sweet chocolate chips
Chopped peanuts or chocolate jimmies (optional)

1. Melt Butter Flavor Crisco, peanut butter and butterscotch chips in large saucepan on very low heat. Stir constantly until melted. Remove from heat.
2. Pour corn flakes into large bowl. Pour hot butterscotch mixture over flakes. Stir with large spoon until flakes are coated. Stir in chocolate chips.
3. Spoon out mixture (scant 1/4 cup) into mounds on wax paper-lined baking sheets. Sprinkle with chopped nuts or jimmies, if desired.
4. Refrigerate until firm before serving.

3 Dozen 2 1/2 Inch Cookies
<table>
<thead>
<tr>
<th>If this happens with a recipe</th>
<th>It may be caused by this</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cookies too dry</td>
<td>Over measurement of flour.</td>
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<tr>
<td></td>
<td>Under measurement of liquid.</td>
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<tr>
<td></td>
<td>Overbaking.</td>
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<td></td>
<td>Use of small eggs.</td>
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<tr>
<td>2. Cookies spread too much</td>
<td>Too much shortening.</td>
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<td></td>
<td>Too much liquid.</td>
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<td></td>
<td>Use of extra large eggs.</td>
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<td></td>
<td>Too little flour.</td>
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<tr>
<td>3. Cookies bump into each other during baking</td>
<td>Cookie made too large.</td>
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<td></td>
<td>Not enough space between cookies.</td>
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<td></td>
<td>Dough too thin and spreads too much.</td>
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<tr>
<td>4. Uneven baking</td>
<td>Oven temperature is not correct.</td>
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<td></td>
<td>Oven heat uneven.</td>
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<td></td>
<td>Baking sheet touching side of oven.</td>
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<td></td>
<td>Cookies not all the same size.</td>
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<tr>
<td>5. Cookies stick to sheet</td>
<td>Baking sheet not greased.</td>
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<tr>
<td></td>
<td>Ingredients added to dough such as candy or raisins have stuck to sheet.</td>
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<tr>
<td>6. Cookies too brown</td>
<td>Oven too hot.</td>
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<td></td>
<td>Cookies made smaller than recipe indicates.</td>
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<tr>
<td></td>
<td>Baking sheet may be touching side of oven.</td>
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<tr>
<td></td>
<td>Overbaked.</td>
</tr>
<tr>
<td>7. Over brown bottoms</td>
<td>Baking sheet on bottom shelf of oven.</td>
</tr>
<tr>
<td></td>
<td>Oven is too hot.</td>
</tr>
<tr>
<td>8. Cookies break or crumble as they're taken</td>
<td>Cookies stuck to sheet.</td>
</tr>
<tr>
<td>from baking sheet</td>
<td>Left on baking sheet too long and became firm and dry.</td>
</tr>
</tbody>
</table>
Try this

Use standard measuring cup and proper technique.
Use liquid measuring cup.
Fill to line, check at eye level.
Check cookies before end of baking time to prevent over baking.
Use large eggs.

Use standard measuring cup for accurate measure.
Use liquid measuring cup.
Use large eggs.
Carefully measure using standard measuring cups.

Follow recipe for size.
Allow 2 inches between small to medium size and 3 inches for large or jumbo size.
Follow correct measuring procedures so proper amounts of ingredients are used.

Use separate oven thermometer.
Turn baking sheet halfway through baking time.
Allow 2 inches around baking sheet.
Follow recipe for correct size.

Grease baking sheet with Butter Flavor Crisco.
Remove cookies from baking sheet immediately.

Use separate oven thermometer or have oven serviced.
Make cookies proper size.

2 inches of space around sheet for proper baking.

Set timer.
Check cookies before end of baking time.

Baking in center of oven.
Check oven temperature with separate oven thermometer.

Grease with Butter Flavor Crisco.
Remove from sheet at time recipe indicates.