AMERICAN COOKIE CELEBRATION II

Includes PRIZE-WINNING Recipes

HERSHEY'S JIF McCormick/Schilling
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Pictured on the front cover (clockwise from top right): On plate: Irresistible Peanut Butter Cookies (page 45), Chewy Oatmeal Cookies (page 83), Ultimate Chocolate Chip Cookies (page 69); on tabletop: Jif® and Jelly Peanut Logs (page 25), Oatmeal Treasures (page 57) and Oatmeal Praline Cheese Bars (page 47).

Pictured on the back cover (clockwise from top right): Ali’s Oatmeal Cookies (page 70), Chewy Brownie Cookies (page 92) and Irresistible Peanut Butter Cookies (page 45).

Microwave cooking: Microwave ovens vary in wattage. The cooking times given in this publication are approximate. Use the cooking times as guidelines and check for doneness before adding more time.
What are America’s favorite cookies? Chocolate chip! Peanut butter! Oatmeal!

To search out the best cookie recipes in America, Butter Flavor Crisco held cookie-baking contests at major state or county fairs. This national cookie-baking contest was truly unique because the contest entrants were parent-child partners. What fun as moms, dads, grandmothers, children and grandchildren teamed up in kitchens across the country to create these exciting new cookie recipes.

The states were assigned either chocolate chip, peanut butter, or oatmeal categories. Then 15 regional winners were chosen to come to the Good Housekeeping Kitchens in New York for the national finals where a panel of baking experts chose the grand prize winner... The American Cookie!

We hope you and your children try the winning state recipes along with other tempting family favorites made with Butter Flavor Crisco, Quaker Oats, Hershey Chocolate, McCormick/Schilling Spices and Extracts and Jif Peanut Butter.

Congratulations to this year’s state winners of the Butter Flavor Crisco American Cookie Celebration. Look for recipes with stars and stripes to enjoy these award-winning recipes.

Alabama: Karen & Emily Weber
CHOCOLATEY PEANUT BUTTER FINGERS

Alaska: Pamela & Brianna McKibben
CHOCOLATE ORANGE DREAMS

Arizona: Sharon & Kurt Salisbury
CHOCOLATE CHIP CHEESECAKE BARS

Arkansas: Carol & Jennifer Burnett
APPLE CRISP COOKIES

California: Debbie Johnson & Valerie Foster
CHOCOLATE CHIP COOKIES

Colorado: Linda & Lindsey Holzrichter
OATMEAL CHEWY SURPRISE COOKIES

Connecticut: Carol & Sarah Doiran
SHAPE YOUR STATE COOKIE

Delaware: Jean & Sean Hewitt
OATMEAL AND CHOCOLATE CHIP COOKIES

Florida: Leslie & Andrew Allen
OATMEAL SNAPS

Georgia: Carla & Georgiana DeFore
PEANUT BUTTER CRUNCHIES

Hawaii: Sharon & Erin Eno
PEANUT BUTTER AND JELLY CRISPIES

Idaho: Rose Ann & Miranda Stout
OLD DAD’S OATMEAL COOKIES

Illinois: Linda & Lindsey Bland
CHOCOLATE CHIP PEANUT BUTTER SWIRL COOKIES

Indiana: Chris & Jonathan Rienecker
ELVIS WOULD HAVE LOVED THESE PEANUT BUTTER COOKIES

Iowa: Barbara Kiburz & Landi McFarland
OATMEAL TREASURES

Kansas: Linda Pauls & Dayle Elder
PEANUT BUTTER CRINKLES

Kentucky: Mary Phillips & Bobby Shirley
COWBOY BOB’S OATMEAL COOKIES
Louisiana:  Fay & Sharon Sullivan  
BUTTER TOFFEE CHOCOLATE CHIP CRUNCH

Maine:  Lynn & Rebecca Peterson  
OATMEAL GORP COOKIES

Maryland:  Theresa & Krystal Mock  
Best of Show—Chocolate Chips  
CHOCOLATE MACADAMIA CRUNCH

Massachusetts:  Patti & Robby Hurt  
PEANUT BUTTER SURPRISE COOKIES

Michigan:  Denise & John Hultz  
PEANUT BUTTER DUNKERS

Minnesota:  Jeanette & Katie Quinlan  
P.B. & J. COOKIES

Mississippi:  Diana Monroe & Jennifer Despain  
CRISPY CHUNKS

Missouri:  Myrna & Amber Clifford  
SNOW ON-THE-MOUNTAIN COOKIES

Montana:  Lorraine & Benjamin Watson  
SMILEY OATMEAL COOKIES

Nebraska:  Maxine Pivonka & Melissa Dethlefs  
FAMILY FAVORITE OATMEAL COOKIES

Nevada:  Vicky & Brian Vaughan  
GLAZED OATMEAL RAISIN COFFEE COOKIES

New Hampshire:  Mary Fran & Rachelle Nelson  
CHOCOLATE ORANGE MACADAMIA COOKIES

New Jersey:  Terry Ann & Amanda Moore  
OATMEAL PRALINE CHEESE BARS

New Mexico:  Bonny & Kameron Nelson  
PEANUT PILLOWS

New York:  Jeanne & Erica Huss  
PEANUT BUTTER & OATS BARS

North Carolina:  Beth & Anna Layton  
ANNA'S ICING OATMEAL SANDWICH COOKIES

North Dakota:  Jody & Alyssa Martin  
EXPRESSO CHOCOLATE CHIP KISSES

Ohio:  Bobbie & Molly Grawemeyer  
PEANUT BUTTER AND JELLY SANDWICH SURPRISES

Oklahoma:  Sherrel & Kellie Jones  
DOUBLE DELUXE CHOCOLATE CHIP COOKIES

Oregon:  Susan Middleton & Alisha Delos-Reyes  
Grand Prize Winner—Oatmeal AL'S OATMEAL COOKIES

Pennsylvania:  Lynn & Sean Deminski  
OATMEAL CHOCOLATE CARAMEL NUT OATMEAL COOKIES

Rhode Island:  Rachel, Billy & Holly Gilman  
CARROT OATMEAL COOKIES

South Carolina:  Susan & Christopher Jaynes  
SURPRISE PEANUT BUTTER COOKIES

South Dakota:  Pam & Chris Lidel  
PEANUT BUTTER ORANGE BLOSSOMS

Tennessee:  Mary Miller & Mikey Newberry  
PEANUT BUTTER MONSTER COOKIES

Texas:  Kim & Ellen Ritchie  
NANCY'S DISHPAN COOKIES

Utah:  Shelly & Alison Reed  
Best of Show—Peanut Butter MONSTER COOKIES

Vermont:  Marilyn Burnham & Becky Lewis  
PEANUT BUTTER BRICKLE BARS WITH CHOCOLATE CHIPS

Virginia:  Glen & Wendy Coleman  
DELIGHTFUL PEANUT BUTTER MARSHMALLOW COOKIE BARS

Washington:  Karen & Jennifer Shaw  
SCOOTER McGOO COOKIES

West Virginia:  Phyllis & David Harbert  
OATMEAL COCONUT CHOCOLATE CHIP COOKIES

Wisconsin:  Babette & Becky Veres  
JIF AND JELLY PEANUT LOG

Wyoming:  Phyllis & Lindsey Robbins  
CHOCOLATE CHIP CARAMEL BARS
TIPS FOR COOKIE SUCCESS
FROM THE CRISCO KITCHEN

General guidelines
• Read the entire recipe before beginning to make sure you have all the necessary ingredients and baking utensils.

• Measure all the ingredients accurately and assemble them in the order called for in the recipe.

• Prepare pans and baking sheets according to the recipe directions. Adjust the oven racks and heat the oven before starting to bake. Check the oven temperature for accuracy with a mercury oven thermometer.

• Follow the recipe directions and baking times exactly. Check for doneness at the minimum baking time using the test given in the recipe.

• Add 1 tablespoon milk or water for each 1/2 cup Butter Flavor Crisco when converting a recipe calling for butter or margarine.

Measuring
• Use standardized graduated measuring cups for measuring all dry ingredients and ingredients like Butter Flavor Crisco, peanut butter, sour cream, yogurt, nuts, dried fruit, marshmallow creme, coconut, chopped fresh fruit, preserves and jams. Fill the correct measuring cup to overflowing and level it off with the straight edge of a metal spatula or knife.

• Use standardized glass or plastic liquid measuring cups with a pouring spout to measure all liquid ingredients. Place the cup on a flat surface, fill to the desired mark and check the measurement at eye level.

• Use standardized graduated measuring spoons, not eating or serving spoons, for measuring small amounts of ingredients. For dry ingredients, fill the correct measuring spoon to overflowing and level it off with a straight edge.

• Lightly spoon flour into the standardized graduated measuring cup and then level it off with a straight edge. Do not tap or bang the measuring cup or dip the measuring cup into the bag as this will pack the flour. Too much flour can make cookies dry.

• Press brown sugar into the standardized graduated measuring cup, fill to overflowing and level off with a straight edge. It should hold the shape of the cup when turned out. Use light brown sugar unless otherwise stated.
• Press Butter Flavor Crisco into the standardized graduated measuring cup. Cut through with a knife or metal spatula and press again to eliminate air pockets. Level with a straight edge.

• Use large eggs unless otherwise stated.

Baking

• Use shiny, sturdy aluminum baking sheets with little or no sides. This allows heat to circulate easily during baking and promotes even browning. Cookies baked on insulated baking sheets may need 1 to 2 minutes longer baking time.

• Bake only one baking sheet at a time in the center of the oven. If the cookies brown unevenly, rotate the baking sheet from front to back halfway through the baking time. If you do use more than one sheet at a time, rotate the baking sheets from top to bottom halfway through the baking time. Space oven racks 6 inches apart. Allow baking sheets to cool between batches. The dough will spread if placed on a hot baking sheet.

• Watch cookies carefully during baking to avoid overbaking. Check them at the minimum baking time, then check them often to make sure they don’t overbake. Follow the recipe for yield and size since the baking time is determined for that size cookie.

• Remove cookies from the baking sheets immediately after baking and place in a single layer on wire racks to cool, unless otherwise specified. Always cool cookies completely before stacking and storing. Bar cookies may be cooled and stored in the baking pan.

Melting/Drizzling

• For melting or drizzling, choose one of these easy methods. Start with chips and Butter Flavor Crisco (if called for), then:

  - place in small microwave-safe measuring cup or bowl. Microwave at 50% (MEDIUM). Stir after 1 minute. Repeat until smooth. Drizzle from tip of spoon.

  OR


  OR

  - place in small saucepan. Melt on range top on very low heat. Stir until smooth. Drizzle from tip of spoon.

Storage

• Store cooled cookies at room temperature in airtight containers. Store each kind separately to prevent changes in flavor and texture. Freeze baked cookies in airtight containers or freezer bags for up to six months.
**EXPRESSO CHOCOLATE CHIP KISSES**

North Dakota: Jody & Alyssa Martin

The surprise in this imaginative chocolate chip cookie is the expresso coffee flavor.

32 Hershey's Kisses® Chocolate Pieces

1/2 teaspoon McCormick®/Schilling® Brandy Extract

2/3 cup Butter Flavor Crisco®

1 1/2 cups all-purpose flour

1/2 cup granulated sugar

1 teaspoon French roast ground expresso coffee

1/2 cup firmly packed light brown sugar

1/4 teaspoon salt

1 egg

1/2 cup granulated sugar

1/2 cup chopped walnuts

1 egg

1 tablespoon milk

1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

1/3 cup Hershey's Semi-Sweet Chocolate Chips

1/3 cup Hershey's Milk Chocolate Chips

1. Heat oven to 375°F. Remove wrappers from chocolate pieces.

2. Combine Butter Flavor Crisco, granulated sugar, brown sugar, egg, milk, vanilla and brandy extract in large bowl. Beat at medium speed of electric mixer until well blended.

3. Combine flour, ground coffee, baking soda and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Stir in nuts, semi-sweet chocolate chips and milk chocolate chips with spoon. Drop by slightly rounded teaspoonfuls 2 inches apart onto ungreased baking sheet.

4. Bake at 375°F for 8 to 10 minutes or until light brown and just set. Do not overbake. Place 1 chocolate piece in center of each cookie. Cool 1 to 2 minutes on baking sheet before removing cookies to foil. Makes 32 cookies

Expresso Chocolate Chip Kisses
CHOCOLATE ORANGE DREAMS

Alaska: Pamela & Brianna McKibben

These soft-eating cookies are a dreamy blend of ingredients.

COOKIES:
1 cup Butter Flavor Crisco®
1 cup granulated sugar
1 package (3 ounces) cream cheese, softened
2 eggs
2 teaspoons grated orange peel

2 teaspoons strained fresh orange juice
1/2 teaspoon salt
2 cups all-purpose flour
1 cup (6-ounce package) Hershey’s Semi-Sweet Chocolate Chips

GLAZE:
1/2 cup confectioners sugar
2 1/2 teaspoons strained fresh orange juice
1 1/2 teaspoons orange flavor liqueur


2. For cookies, combine Butter Flavor Crisco, granulated sugar and cream cheese in large bowl. Beat at medium speed of electric mixer until well blended. Beat in eggs, orange peel, 2 teaspoons orange juice and salt. Add flour gradually at low speed. Mix until well blended. Add chocolate chips. Drop by rounded teaspoonfuls 2 inches apart onto greased baking sheet.

3. Bake at 350°F for 8 to 10 minutes or until light brown around edges.

4. For glaze, (prepare while cookies are baking) combine confectioners sugar, 2 1/2 teaspoons orange juice and liqueur. Stir until well blended. Brush on cookies immediately upon removing from oven. Remove to cooling rack.

Makes about 4 dozen cookies

ORANGE GLAZED DATE NUT BARS

COOKIE BASE:
1/2 cup firmly packed light brown sugar
1/4 cup Butter Flavor Crisco®
1 egg
1 teaspoon grated orange peel
1 cup all-purpose flour

1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 cup orange juice
1/4 cup milk
1/2 cup chopped dates
1/2 cup chopped walnuts

GLAZE:
1 cup confectioners sugar
4 1/2 teaspoons orange juice

continued
1. Heat oven to 350°F. Grease 9×9×2-inch pan with Butter Flavor Crisco.

2. For cookie base, combine brown sugar and Butter Flavor Crisco in large bowl. Beat a medium speed of electric mixer until well blended. Beat in egg and orange peel.

3. Combine flour, baking powder and baking soda.

4. Combine ¼ cup orange juice and milk.

5. Add flour mixture and juice mixture alternately to creamed mixture at low speed. Beat until well blended. Stir in dates and nuts with spoon. Spread in greased pan.

6. Bake at 350°F for 21 to 23 minutes or until toothpick inserted in center comes out clean. Cool completely in pan.

7. For glaze, combine confectioners sugar and 4 1/2 teaspoons orange juice. Stir until smooth. Pour over cooled base. Spread to cover. Cut into bars about 2 1/2×1 1/2 inches. Makes about 2 dozen bars

CHOCOLATE CHIP CARAMEL BARS

Wyoming: Phyllis & Lindsey Robbins
Classic chocolate chip bars were made even better with a layer of melted caramels in the middle.

1 cup Butter Flavor Crisco® 1 teaspoon baking soda
1 cup granulated sugar 1 teaspoon salt
½ cup firmly packed light brown sugar 2 cups (12-ounce package)
2 eggs Hershey's Semi-Sweet Chocolate Chips
2 teaspoons McCormick®/Schilling® Pure Vanilla Extract
2 cups all-purpose flour 1 bag (14 ounces) caramels, unwrapped
2 tablespoons cold water

1. Heat oven to 350°F. Grease 8×8×2-inch pan with Butter Flavor Crisco. Flour lightly.

2. Combine Butter Flavor Crisco, granulated sugar, brown sugar, eggs and vanilla in large bowl. Beat at medium speed of electric mixer until blended.


5. Bake at 350°F for 15 to 20 minutes or until golden brown. Loosen from sides of pan with knife. Cool completely. Cut into bars about 1 1/2 x 1 1/2 inches.  

Makes about 2 dozen bars

**SNOW-ON-THE-MOUNTAIN COOKIES**

Missouri: Myrna & Amber Clifford

These sure-to-please chocolate chip cookies resemble snow-covered mountains.

**COOKIES:**

1 1/4 cups Butter Flavor Crisco®  
1 cup sugar  
2 eggs  
1 tablespoon McCormick®/Schilling® Pure Vanilla Extract  
4 cups all-purpose flour  
1 teaspoon salt  
2 cups (12-ounce package) Hershey’s Semi-Sweet Chocolate Chips  
1 cup chopped walnuts

**GLAZE:**

1 2/3 cups (10-ounce package) Hershey's Vanilla Milk Chips  
2 to 5 tablespoons whipping cream or 1 to 3 tablespoons milk

1. Heat oven to 325°F.

2. For cookies, combine Butter Flavor Crisco and sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in eggs and vanilla.

3. Combine flour and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Stir in chocolate chips and nuts with spoon. Shape dough into 1-inch balls. Shape top of ball into cone or mountain shape. Place 1 inch apart on ungreased baking sheet.

4. Bake at 325°F for 10 to 12 minutes or until light golden brown around bottom edge. Cool on baking sheet 1 to 2 minutes before removing to cooling rack over waxed paper.

5. For glaze, (prepare while cookies are baking) soften vanilla milk chips (see Melting/Drizzling procedure on page 5). Add enough whipping cream to make medium glaze. Heat and stir until smooth. Spoon 1 teaspoonful over top of each warm cookie. Cool completely.  

Makes about 6 dozen cookies
CARROT OATMEAL COOKIES

Rhode Island: Rachel, Billy & Holly Gilman
This delightful cookie is a combination of moist carrot cake and oatmeal-raisin cookies.

COOKIES:
1 cup firmly packed light brown sugar
3/4 cup Butter Flavor Crisco®, melted
1/2 cup granulated sugar
1/3 cup molasses
1 egg
1 teaspoon McCormick®/Schilling® Ground Cinnamon

2 cups all-purpose flour
2 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
1 teaspoon baking soda
1/2 cup chopped walnuts
1/2 cup raisins

DRIZZLE (optional):
1/4 to 1/2 container Duncan Hines® Cream Cheese Layer Cake Frosting

2. For cookies, combine brown sugar, Butter Flavor Crisco, granulated sugar, molasses, egg and cinnamon in large bowl. Beat at medium speed of electric mixer until well blended. Beat in carrots.
4. Bake at 350°F for 11 to 13 minutes or until light brown around edges and center is just set. Cool 1 minute before removing to cooling rack. Cool completely.
5. For drizzle (if used), place in heavy resealable plastic sandwich bag. Cut tiny tip off corner of bag. Squeeze out to drizzle over cookies.

Makes about 4 dozen cookies
PECAN BALLS

1 cup Butter Flavor Crisco®
3/4 cup confectioners sugar
2 tablespoons milk or water
1 1/2 teaspoons McCormick®/Schilling® Pure Vanilla Extract
1 1/4 cups all-purpose flour
1 cup Quaker® Oats (Quick or Old Fashioned, uncooked)
1/2 cup finely chopped pecans
1/4 teaspoon salt
Confectioners sugar

1. Heat oven to 325°F. Combine Butter Flavor Crisco, 3/4 cup confectioners sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.

2. Combine flour, oats, nuts and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Shape rounded teaspoonfuls into balls. Place 2 inches apart on ungreased baking sheet.

3. Bake at 325°F for 15 to 18 minutes or until bottoms are light golden brown. Cool 2 minutes on baking sheet. Roll in sugar while warm. Cool completely on cooling rack. Reroll in sugar.

*Variation: Roll in confectioners sugar only once. Melt 1/2 cup Hershey's Semi-Sweet Chocolate Chips and 1 teaspoon Butter Flavor Crisco® (see Melting/Drizzling procedure on page 5). Drizzle over cookies.

LEMON ALMOND DROP COOKIES

3/4 cup Butter Flavor Crisco®
1 cup sugar
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
3/4 teaspoon McCormick®/Schilling® Almond Extract
2 eggs
tablespoons milk
1 cup all-purpose flour
2 cups ground almonds (about 10 ounces)
Grated peel of large lemon
1/4 teaspoon salt
3/4 to 1 cup sliced almonds


3. Bake at 350°F for 10 to 13 minutes or until edges are light brown. Remove to cooling rack.

Makes about 3 1/2 dozen cookies
The addition of crushed toffee to this double chocolate chip cookie makes it a melt-in-your-mouth winner.

1 cup firmly packed light brown sugar
3/4 cup Butter Flavor Crisco®
1 egg
2 tablespoons sweetened condensed milk (not evaporated milk)
1 teaspoon salt
3/4 teaspoon baking soda
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
1 3/4 cups all-purpose flour
3/4 cup coarsely chopped pecans
1/2 cup Hershey’s Milk Chocolate Chips
1/2 cup Hershey’s Semi-Sweet Chocolate Chips
2 to 4 bars (1.4 ounces each) Hershey’s Skor® bars, finely crushed
2 to 4 bars (1.4 ounces each) Hershey’s Skor® bars, finely crushed

2. Combine brown sugar, Butter Flavor Crisco, egg, condensed milk, salt, baking soda and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add flour gradually at low speed. Beat until well blended. Stir in nuts, milk chocolate chips, semi-sweet chocolate chips and crushed bars with spoon. Drop by level measuring tablespoonfuls 2 inches apart onto greased baking sheet.
3. Bake at 350°F for 10 to 12 minutes or until light golden brown. Remove to cooling rack.

Makes about 4 dozen cookies
**CHOCOLATEY PEANUT BUTTER FINGERS**

*Alabama: Karen & Emily Weber*

With chocolate melted on top and peanut butter drizzled over them, this adaptation of an old family favorite is a winner.

**COOKIE BASE:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>1/2 cup Butter Flavor Crisco®</td>
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<tr>
<td>1/2 cup granulated sugar</td>
<td></td>
</tr>
<tr>
<td>1/2 cup firmly packed light brown sugar</td>
<td></td>
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<tr>
<td>1 egg</td>
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<tr>
<td>1 tablespoon water</td>
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<tr>
<td>1/3 cup Jif® Creamy Peanut Butter</td>
<td></td>
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<tr>
<td>1/2 teaspoon McCormick®/Schilling® Pure Vanilla Extract</td>
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**DRIZZLE AND TOPPING:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>1/4 cup confectioners sugar</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons Jif® Creamy Peanut Butter</td>
<td></td>
</tr>
<tr>
<td>1 to 2 tablespoons evaporated milk</td>
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<tr>
<td>Milk chocolate English toffee bits (optional)</td>
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</table>

1. Heat oven to 350°F. Grease 13 x 9 x 2-inch glass baking dish with Butter Flavor Crisco.

2. For cookie base, combine Butter Flavor Crisco, granulated sugar, brown sugar, egg and water in large bowl. Beat at medium speed of electric mixer until well blended. Beat in 1/3 cup peanut butter and vanilla.


4. Bake at 350°F for 20 to 25 minutes or until light brown and center is just set. Sprinkle chocolate chips over hot baked cookie base. Let stand 5 minutes or until chips become shiny and soft. Spread to cover. Cool slightly. Cut into bars about 2 x 1 3/4 inches. Cool completely.

5. For drizzle and topping, combine confectioners sugar, 2 tablespoons peanut butter and evaporated milk. Stir until well blended. Drizzle over chocolate. Sprinkle with toffee bits, if desired. Makes about 2 1/2 dozen bars.
CHOCOLATE CARAMEL NUT OATMEAL COOKIES

Pennsylvania: Lynn & Sean Deminski
Cream cheese, caramel pieces and nuts are swirled in a chocolate oatmeal cookie base to make a delicious cookie full of goodies in every bite.

CREAM CHEESE MIXTURE:
- 1 package (8 ounces) cream cheese, softened
- 1 egg
- 1/3 cup granulated sugar

DOUGH:
- 3/4 cup Butter Flavor Crisco®
- 1/3 cup granulated sugar
- 1/3 cup firmly packed light brown sugar
- 2 eggs
- 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
- 1/2 cup Hershey’s Cocoa
- 1/2 cup buttermilk or sour milk*
- 2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 2 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
- 1 cup Reese’s® Peanut Butter Chips
- 3/4 cup whole butter toasted or butter toffee peanuts
- 25 caramels, unwrapped, cut in eighths

2. For cream cheese mixture, combine cream cheese, 1 egg and 1/3 cup granulated sugar in small bowl. Beat at medium speed of electric mixer until well blended. Refrigerate while making dough.
3. For dough, combine Butter Flavor Crisco, 1/3 cup granulated sugar, brown sugar, 2 eggs and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.

Makes about 4 dozen cookies

*Make sour milk by pouring 1/2 teaspoons lemon juice or vinegar in liquid measuring cup. Add milk to make 1/2 cup. Let stand 5 minutes before using.
FROSTED PEANUT BUTTER SQUARES

COOKIE BASE:
- 1/2 cup Jif® Creamy Peanut Butter
- 1/3 cup Butter Flavor Crisco®
- 1 1/2 cups firmly packed light brown sugar
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup milk
- 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

FROSTING:
- 2/3 cup Jif® Creamy Peanut Butter
- 1/4 cup Butter Flavor Crisco®
- 4 cups confectioners sugar
- 1/2 cup milk

DRIZZLE:
- 1/2 cup Hershey’s Semi-Sweet Chocolate Chips
- 1/2 teaspoon Butter Flavor Crisco®


3. Combine flour, baking powder and salt.

4. Combine 1/4 cup milk and vanilla.

5. Add flour mixture and milk mixture alternately to creamed mixture at low speed. Beat until well blended. Spread in greased pan.

6. Bake at 350°F for 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool completely.


8. For drizzle, melt chocolate chips and 1/2 teaspoon Butter Flavor Crisco (see Melting/Drizzling procedure on page 5). Drizzle over frosting. Cut into squares about 2x2 inches. Refrigerate 15 to 20 minutes or until chocolate is set.

Makes about 3 dozen squares
ELVIS WOULD HAVE LOVED THESE PEANUT BUTTER COOKIES

Indiana: Chris & Jonathan Rienecker
Peanut butter and bananas, a favorite food combination of Elvis', inspired this divine recipe and its title.

| COOKIES: |
|-----------------|-----------------|
| 1 cup confectioners sugar | 1½ cups all-purpose flour |
| 1 cup Jif® Creamy Peanut Butter | 1½ tablespoons baking powder |
| ½ cup plus 1 tablespoon Butter Flavor Crisco® | ½ teaspoon salt |
| ½ cup mashed banana | ¼ teaspoon baking soda |
| 1 egg | ½ cup pecan pieces, toasted* |
| 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract | |

| FROSTING: |
|-----------------|-----------------|
| 2 tablespoons Butter Flavor Crisco® | 1¼ cups confectioners sugar |
| 1½ cups miniature marshmallows | Hot water |
| ¼ cup Jif® Creamy Peanut Butter | 1 cup Reese's® Peanut Butter Chips |
| ½ teaspoon McCormick®/Schilling® Pure Vanilla Extract | |

1. Heat oven to 350°F.

2. For cookies, combine 1 cup confectioners sugar, 1 cup peanut butter, ½ cup plus 1 tablespoon Butter Flavor Crisco, banana, egg and 1 teaspoon vanilla in large bowl. Beat at medium speed of electric mixer until well blended.


4. Bake at 350°F 11 to 13 minutes or until light brown around edges. Cool 3 minutes on baking sheet before removing to cooling rack. Cool completely.


6. Place 1¼ cups confectioners sugar in medium bowl. Add marshmallow mixture and 1 tablespoon of hot water at a time, beating until desired consistency. Frost cookies. Sprinkle with peanut butter chips.

Makes about 3½ dozen cookies

*To toast nuts, see page 36.

Elvis Would Have Loved These Peanut Butter Cookies
CHOCOLATE ORANGE MACADAMIA COOKIES

New Hampshire: Mary Fran & Rachelle Nelson
These heavenly cookies are made with milk chocolate, dark chocolate, coconut, macadamia nuts and a hint of orange.

1 cup Butter Flavor Crisco® 
1 cup firmly packed light brown sugar 
½ cup granulated sugar 
1 egg 
2 teaspoons McCormick®/Schilling® Orange Extract 
2 cups all-purpose flour 
1 teaspoon baking soda 
1 teaspoon salt

1 bar (7 ounces) Hershey®s Special Dark Chocolate, cut into ¼-inch pieces
1 cup Hershey®s Milk Chocolate Chips 
½ cup flake coconut
1/3 cup coarsely chopped macadamia nuts
1/4 cup grated orange peel (about 2 small oranges) spooned lightly into cup

1. Heat oven to 350°F.
2. Combine Butter Flavor Crisco, brown sugar and granulated sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg and orange extract.
5. Bake at 350°F for 14 to 16 minutes or until golden brown and just set. Remove to foil.

Makes about 2 dozen cookies

WHITE CHOCOLATE BROWNIE DROPS

½ cup Butter Flavor Crisco® 
½ cup sugar 
2 eggs 
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract 
1 cup (6-ounce package) Hershey®s Semi-Sweet Chocolate Chips, melted*

1 cup Quaker® Oats (Quick or Old Fashioned, uncooked) 
¾ cup all-purpose flour 
1 teaspoon baking powder 
½ cup Hershey®s Vanilla Milk Chips

*To melt chocolate: (see Melting/Drizzling procedure on page 5).
1. Heat oven to 350°F.

2. Combine Butter Flavor Crisco, sugar, eggs and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add melted chocolate chips.


4. Bake at 350°F for 7 to 9 minutes or until cookies are almost set. (Centers will still be moist. Do not overbake.) Cool 2 minutes on baking sheet before removing to cooling rack. Makes about 3 dozen cookies

**JIF® AND JELLY PEANUT LOG**

*Wisconsin: Babette & Becky Veres*

These festive, great-tasting peanut butter and jelly cookies look like pinwheels.

1 cup Butter Flavor Crisco®
1 cup Jif® Creamy Peanut Butter
3/4 cup granulated sugar
3/4 cup firmly packed light brown sugar
2 eggs
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1/2 cup seedless red raspberry preserves*
2/3 cup very finely chopped peanuts


2. Combine flour, salt and baking soda. Add gradually to creamed mixture at low speed. Beat until well blended.

3. Cut parchment paper to line 17 x 11-inch pan. Press dough out to edges of paper. Spread with preserves to within 1/2-inch of edges.


6. Bake at 375°F for 10 to 12 minutes or until set. Cool about 5 minutes on baking sheet before removing to new foil. Makes about 3 dozen cookies

*If desired, top with additional preserves before serving.
CHOCOLATE COCONUT BARS

COOKIE BASE:

\[
\begin{align*}
\frac{2}{3} \text{ cup sugar} & \quad 1 \text{ tablespoon water} \\
\frac{1}{2} \text{ cup Butter Flavor Crisco} & \quad 1\frac{1}{4} \text{ cups all-purpose flour} \\
\frac{1}{4} \text{ cup Hershey's Cocoa} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ egg} & \\
\end{align*}
\]

FILLING:

\[
\begin{align*}
1 \text{ can (14 ounces) sweetened condensed milk (not evaporated milk)} & \\
3 \text{ tablespoons all-purpose flour} & \\
1 \text{ teaspoon McCormick®/Schilling® Pure Vanilla Extract} & \\
\frac{3}{4} \text{ cup Hershey's Semi-Sweet Chocolate Chips} & \\
\frac{2}{3} \text{ cup chopped walnuts} & \\
\frac{1}{2} \text{ cup flake coconut} & \\
\end{align*}
\]

1. Heat oven to 350°F. Grease 13 × 9 × 2-inch pan with Butter Flavor Crisco.
2. For cookie base, combine sugar, Butter Flavor Crisco, cocoa, egg and water in large bowl. Beat at medium speed of electric mixer until well blended.
3. Combine 1\frac{1}{4} \text{ cups flour and salt. Add gradually to creamed mixture at low speed. Beat just until blended. Press into bottom of greased pan.}
4. Bake at 350°F for 10 minutes.
5. For filling, combine condensed milk, 3 tablespoon flour and vanilla. Stir with spoon until well blended. Stir in chocolate chips, nuts and coconut. Spoon over baked cookie base. Spread carefully to cover.
6. Return to oven. Bake 20 minutes. Cool. Cut into bars about \(1\frac{1}{2} \times 1\frac{1}{2}\) inches. 

Makes about 4 dozen bars

Chocolate Coconut Bars
**P.B. & J. COOKIES**

*Minnesota: Jeanette & Katie Quinlan*

This prize-winner is a twist on an old favorite thumbprint cookie.

1 1/2 cups sugar
1 cup Butter Flavor Crisco®
1 cup Jif® Creamy Peanut Butter
3 eggs
3 cups all-purpose flour
1 tablespoon McCormick®/Schilling® Cream of Tartar

1 teaspoon baking soda
1/2 teaspoon salt
2 cups slightly crushed crisp rice cereal
Strawberry preserves or jam*
(or flavor of your choice)

2. Combine sugar and Butter Flavor Crisco in large bowl. Beat at medium speed of electric mixer until well blended. Beat in peanut butter and eggs.
3. Combine flour, cream of tartar, baking soda and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Shape dough into 1 1/4-inch balls. Roll in cereal. Place 2 inches apart on greased baking sheet.
4. Press tip of little finger halfway down in center of ball (don’t flatten). Fill hole with about 1/2 measuring teaspoonful of preserves.
5. Bake at 375°F for 9 to 11 minutes or until light brown. Cool 3 minutes on baking sheet before removing to foil. Cool completely.

Makes about 4 1/2 dozen cookies

*If desired, top with additional preserves before serving.

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**OATMEAL SNAPS**

*Florida: Leslie & Andrew Allen*

This spicy, crunchy oatmeal cookie with a cracked top is a real winner.

2 cups firmly packed dark brown sugar
1 cup Butter Flavor Crisco®
2 eggs, beaten
2 teaspoons McCormick®/Schilling® Pure Vanilla Extract
2 cups all-purpose flour
1 1/2 teaspoons baking soda

1 teaspoon McCormick®/Schilling® Ground Cinnamon
1/2 teaspoon salt
3 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
1 cup raisins
1/2 cup chopped dates
1/2 cup chopped pecans
Granulated sugar

continued

2. Combine brown sugar, Butter Flavor Crisco, eggs and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.


4. Bake at 375°F for 10 to 13 minutes or until golden brown. Remove to cooling rack.

Makes about 6 dozen cookies

**OATMEAL AND CHOCOLATE CHIP COOKIES**

Delaware: Jean & Sean Hewitt

The subtle flavors of maple and brown sugar added to this oatmeal chocolate chip cookie make it a winner.

1 cup Butter Flavor Crisco®
1 cup granulated sugar
1 cup firmly packed light brown sugar
2 eggs
½ cup milk
1 teaspoon McCormick®/Schilling® Maple Flavor

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups Quaker® Oats (Quick, uncooked)
1 cup (6-ounce package) Hershey’s Semi-Sweet Chocolate Chips

1. Heat oven to 375°F.


4. Stir in oats and chocolate chips with spoon. Drop by slightly rounded teaspoonfuls 2 inches apart onto ungreased baking sheet. Shape into balls with spoon.

5. Bake at 375°F for 9 to 12 minutes or until golden brown. Cool 1 minute on baking sheet before removing to cooling rack.

Makes about 6 dozen cookies
PEANUT BUTTER CRINKLES

Kansas: Linda Pauls & Dayle Elder

The peanut butter coating adds to the appearance of these enticing cookie creations.

1 cup Jif® Extra Crunchy Peanut Butter, divided
⅛ cup Butter Flavor Crisco®
⅛ cup granulated sugar
⅛ cup firmly packed light brown sugar
1 egg, well beaten
½ teaspoon McCormick®/Schilling® Pure Vanilla Extract

1 ¼ cups all-purpose flour
⅜ teaspoon baking soda
⅜ teaspoon baking powder
⅛ teaspoon salt
⅝ cup confectioners sugar
Granulated sugar


3. Combine remaining ½ cup peanut butter and confectioners sugar in small bowl. Stir with fork until well blended (mixture will clump together and appear moist).


5. Shape dough into 1¼-inch balls. Roll in peanut butter mixture (balls will not be evenly coated). Place 2 inches apart on greased baking sheet. Flatten with bottom of glass dipped in granulated sugar.

6. Bake at 350°F for 8 to 10 minutes or until light brown and just set. Cool 2 to 3 minutes on baking sheet before removing to cooling rack.

Makes about 3½ dozen cookies
ANNA’S ICING OATMEAL
SANDWICH COOKIES

North Carolina: Beth & Anna Layton
The creamy icing is in the middle of these delightful oatmeal cookies.

COOKIES:
- 1 cup Butter Flavor Crisco®
- 1 1/2 cups firmly packed light brown sugar
- 3/4 cup granulated sugar
- 1 tablespoon McCormick®/Schilling® Pure Vanilla Extract

FROSTING:
- 2 cups confectioners sugar
- 1/4 cup Butter Flavor Crisco
- 1/2 teaspoon McCormick®/Schilling® Pure Vanilla Extract
- Milk

1. Heat oven to 350°F.

2. For cookies, combine 1 cup Butter Flavor Crisco, brown sugar, granulated sugar and 1 tablespoon vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg whites.


4. Bake at 350°F for 8 to 9 minutes or until light brown. Cool on baking sheet about 30 seconds before removing to cooling rack. Cool completely.

5. For frosting, combine confectioners sugar, 1/4 cup Butter Flavor Crisco and 1/2 teaspoon vanilla in medium bowl. Beat at low speed, adding enough milk for good spreading consistency. Spread on bottoms of half the cookies. Top with remaining cookies.

Makes about 2 dozen sandwich cookies
CHOCOLATE MACADAMIA CRUNCH

Maryland: Theresa & Krystal Mock

The key to this great-tasting, crispy cookie is to refrigerate the dough and then bake it at a lower temperature for twice as long as a standard chocolate chip cookie.

1 cup Butter Flavor Crisco®
3/4 cup granulated sugar
1/2 cup firmly packed dark brown sugar
2 eggs
2 tablespoons buttermilk
2 teaspoons McCormick®/Schilling® Pure Vanilla Extract
1 cup coarsely chopped macadamia nuts

1 1/2 cups all-purpose flour
1/2 cup Quaker® Oats (Old Fashioned, uncooked)
1 teaspoon baking soda
1/2 teaspoon salt
2 cups (11.5 ounce package) Hershey's Milk Chocolate Chips
1 cup coarsely chopped macadamia nuts

1. Combine Butter Flavor Crisco, granulated sugar, brown sugar, eggs, buttermilk and vanilla in large bowl. Beat at medium speed of electric mixer, until light and fluffy.


3. Heat oven to 325°F. Grease baking sheet with Butter Flavor Crisco.

4. Drop dough by tablespoonfuls 3 inches apart onto greased baking sheet.

5. Bake at 325°F for 14 to 16 minutes or until light golden brown. Cool 1 minute on baking sheet before removing to cooling rack.

Makes about 2 1/2 dozen cookies

BRANDY NUT COOKIES

3/4 cup Butter Flavor Crisco®
1/2 cup confectioners sugar
1 egg yolk
2 tablespoons milk
1/2 teaspoon McCormick®/Schilling® Pure Vanilla Extract

1 3/4 cups all-purpose flour
3/4 cup ground toasted walnuts**
1/2 teaspoon baking powder
1/8 teaspoon salt
Confectioners sugar

*Use 4 tablespoons milk if omitting brandy.

**To toast nuts, place in single layer in baking pan. Place in 350°F oven for 7 minutes. Stir several times. Cool before using.

Chocolate Macadamia Crunch
1. Heat oven to 325°F.

2. Combine Butter Flavor Crisco and confectioners sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg yolk, milk, brandy (if used) and vanilla.

3. Combine flour, nuts, baking powder and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Shape dough into 1-inch balls. Place 2 inches apart on ungreased baking sheet.

4. Bake at 325°F for 13 to 15 minutes or until very light brown. Cool 1 minute on baking sheet before removing to cooling rack.

5. Sift confectioners sugar immediately over cookies. Makes about 3½ dozen cookies

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**APPLE CRISP COOKIES**

Arkansas: Carol & Jennifer Burnett

These winners found a way to turn their favorite dessert, apple crisp, into a portable treat.

**COOKIES:**
- 1 cup Butter Flavor Crisco®
- 1 cup firmly packed light brown sugar
- 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

**TOPPING:**
- 1 can (21 ounces) apple pie filling, finely chopped
- 1 cup reserved crumb mixture
- 2½ cups Quaker® Oats (Quick or Old Fashioned, uncooked)
- 2½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 6 to 8 tablespoons water
- ½ cup finely chopped pecans or walnuts


2. For cookies, combine Butter Flavor Crisco, brown sugar and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.

3. Combine oats, flour, baking soda and salt. Add alternately with water to creamed mixture stirring with spoon. Mix well after each addition. (Mixture will be crumbly, but will hold together when shaped into small ball.) Add additional water if necessary. Reserve 1 cup for topping. Shape remaining dough into 1-inch balls. Place 2 inches apart on greased baking sheet. Flatten to ⅛-inch thickness with floured bottom of glass. Smooth edges.
4. Bake at 375°F for 5 to 7 minutes or until light brown around edges and firm. Remove from oven. Cool on baking sheet about 5 minutes.

5. For topping, place 1 measuring teaspoonful of pie filling in center of each cookie. Spread carefully to cover.

6. Combine 1 cup reserved crumbs and nuts in small bowl. Toss until mixed. Sprinkle over apple filling.

7. Return to oven. Bake 5 minutes or until topping is light brown. Cool 1 minute before removing to cooling rack. Makes about 3 dozen cookies

**COWBOY BOB’S OATMEAL COOKIES**

*Kentucky: Mary Phillips & Bobby Shirley*

Apple chips and almond brickle bits give these fabulous cookies a taste of caramel-covered apples.

1 cup plus 2 tablespoons Butter Flavor Crisco®
1 cup granulated sugar
1 cup firmly packed light brown sugar
3 eggs
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
2 cups all-purpose flour
1 tablespoon McCormick®/Schilling® Ground Cinnamon
1 teaspoon salt
1/4 teaspoon baking soda
3 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
1 1/2 cups chopped pecans
2 cups (12-ounce package) Hershey’s Mini Chips® Semi-Sweet Chocolate
1 package (6 ounces) almond brickle bits
1 package (3 ounces) apple chips, coarsely crushed


3. Combine flour, cinnamon, salt and baking soda. Add gradually to creamed mixture at low speed. Stir in oats, nuts, chocolate chips, brickle bits and apple chips with spoon. Drop 2 measuring tablespoonfuls into a mound for each cookie. Place 3 inches apart on greased baking sheet. Flatten with solid pancake turner to 1-inch thickness.

4. Bake at 350°F for 11 to 13 minutes or until light brown around edges. Remove to waxed paper. Cool 2 minutes. Remove cookies from waxed paper to cooling racks. Makes about 3 1/2 dozen cookies
**CHOCOLATE CHIP PEANUT BUTTER SWIRL COOKIES**

*Illinois: Linda & Lindsey Bland*

The flavors of chocolate and peanut butter swirl together to make this a fabulous melt-in-your-mouth cookie.

**COOKIES:**

- ½ cup Butter Flavor Crisco®
- ½ cup Jif® Creamy Peanut Butter
- ½ cup firmly packed light brown sugar
- ⅓ cup granulated sugar
- 1 egg
- 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

- 1 cup plus 1 tablespoon all-purpose flour
- ⅔ teaspoon baking soda
- ½ teaspoon salt
- 1 cup Hershey’s Mini Chips® Semi-Sweet Chocolate, divided

**DRIZZLE:**

- ⅔ cup Hershey’s Mini Chips® Semi-Sweet Chocolate
- 1 teaspoon Butter Flavor Crisco®

1. Heat oven to 350°F.


4. Melt ⅔ cup chocolate chips (see Melting/Drizzling procedure on page 5). Stir into half of dough with spoon. Stir in ⅓ cup chocolate chips.

5. Stir remaining ⅓ cup chocolate chips into plain peanut butter dough.

6. Measure 1 teaspoon of each dough. Press together. Shape into 1-inch ball. Place 2 inches apart on ungreased baking sheet.

7. Bake at 350°F for about 10 minutes or until light brown and almost set. Cool 2 minutes on baking sheet before removing to cooling rack. Cool completely.

8. For drizzle, melt ½ cup chocolate chips and 1 teaspoon Butter Flavor Crisco (see Melting/Drizzling procedure on page 5). Drizzle over cooled cookies.

Makes about 3 dozen cookies
**PEANUT BUTTER SURPRISE COOKIES**

*Massachusetts: Patti & Robby Hurt*

Peanut butter cups are the surprise ingredient in this delicious cookie.

24 Reese's® Peanut Butter Cups 1 egg
Miniatures 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
1 can (14 ounces) sweetened condensed milk (not evaporated milk) 2 cups regular all-purpose baking mix
3/4 cup Jif® Creamy Peanut Butter
1/4 cup Butter Flavor Crisco®

1. Remove wrappers from peanut butter cups. Cut candy into quarters.


3. Heat oven to 350°F.

4. Drop dough by slightly rounded teaspoonfuls 2 inches apart onto ungreased baking sheet. Shape into balls with spoon.

5. Bake at 350°F for 7 to 9 minutes or until light brown around edges and center is just set. Remove to cooling rack. **Makes about 4 dozen cookies**

**Variation:** Shape dough into 1 1/4-inch balls. Place 2 inches apart onto ungreased baking sheet. Dip fork in flour, flatten dough slightly in crisscross pattern.

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**SWEDISH SPRITZ**

1 cup Butter Flavor Crisco® 1/2 cup finely ground blanched almonds
1 cup granulated sugar 1/4 teaspoon salt
1 egg 1/8 teaspoon baking powder
1 tablespoon milk Colored sugar crystals (optional)
1 teaspoon McCormick®/Schilling® Almond Extract
2 cups all-purpose flour

*continued*
1. Heat oven to 350°F. Refrigerate ungreased baking sheet.


3. Combine flour, nuts, salt and baking powder. Add gradually to creamed mixture at low speed. Beat until well blended.

4. Fit cookie press or pastry bag with desired disk or tip. Fill with dough. Press dough out onto cold baking sheet, forming cookies about 1 1/2 inches apart. (Refrigerate dough about 5 minutes or until firm enough to hold its shape if it becomes too soft.) Sprinkle with colored sugar (if used).

5. Bake at 350°F for 8 to 10 minutes or until bottoms are light brown. Cool 1 minute before removing to cooling rack.

Makes about 8 dozen cookies

PEANUT PILLOWS

New Mexico: Bonny & Kameron Nelson
The surprise inside gives these cookies that great chocolate peanut butter taste sensation.

1/2 cup Butter Flavor Crisco®
1/2 cup Jif® Creamy Peanut Butter
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
1 egg
3/4 cup all-purpose flour

1 teaspoon baking soda
Dash salt
4 to 5 bars (1.55 ounces each) Hershey’s Milk Chocolate, cut along lines
Chopped salted cocktail peanuts

1. Heat oven to 375°F.

2. Combine Butter Flavor Crisco, peanut butter, granulated sugar and brown sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg.


4. Place half the dough in cookie press fitted with ribbon disc. Form 1 1/2-inch wide strips 2 inches apart across ungreased baking sheet. Place chocolate pieces 1/2 inch apart down center of dough strips. Use remaining dough to form strips over chocolate. Make indentations between candy pieces. Sprinkle with nuts.

5. Bake at 375°F for 6 to 7 minutes or until light brown and set. Cool 2 minutes on baking sheet. Cut through indentations. Remove to cooling rack.

Makes about 4 1/2 dozen cookies
IRRESISTIBLE PEANUT BUTTER COOKIES

1 1/4 cups firmly packed light brown sugar 1 egg
3/4 cup Jif® Creamy Peanut Butter 1 3/4 cups all-purpose flour
1/2 cup Butter Flavor Crisco® 3/4 teaspoon baking soda
3 tablespoons milk 3/4 teaspoon salt
1 tablespoon McCormick®/ Schilling® Pure Vanilla Extract

1. Heat oven to 375°F.

2. Combine brown sugar, peanut butter, Butter Flavor Crisco, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg just until blended.


4. Bake at 375°F for 7 to 8 minutes or until just beginning to brown and set. Cool 2 minutes on baking sheet before removing to foil.

Makes about 3 dozen cookies

Variation: Dip fork in flour, flatten dough slightly in crisscross pattern.

DOUBLE DELUXE CHOCOLATE CHIP COOKIES

Oklahoma: Sherrel & Kellie Jones

This rich cookie has all the good ingredients of a granola bar with coconut and chocolate added.

1 cup Butter Flavor Crisco® 1/2 teaspoon baking soda
1 cup granulated sugar 1/2 teaspoon salt
1 cup firmly packed light brown sugar 1 1/4 cups Quaker® Oats (Quick, uncooked)
2 eggs 1 cup flake coconut
1 teaspoon McCormick®/ Schilling® Pure Vanilla Extract 1 cup crisp rice cereal
2 cups all-purpose flour 3/4 cup Hershey's Semi-Sweet Chocolate Chips
1 teaspoon baking powder 3/4 cup Hershey's Milk Chocolate Chips

continued
1. Combine Butter Flavor Crisco, granulated sugar, brown sugar, eggs and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.


3. Heat oven to 350°F.

4. Shape dough into 1 1/2- to 2-inch balls or drop by heaping tablespoonfuls 3 inches apart onto ungreased baking sheet.

5. Bake at 350°F for 10 to 15 minutes or until center is set and no longer shiny. Cool on baking sheet until cookies are warm. Remove to foil.  

Makes about 3 dozen cookies

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**CHOCOLATE CHIP COOKIES**

*California: Debbie Johnson & Valerie Foster*

Adding a few extra ingredients to the basic chocolate chip cookie recipe, results in a rich flavor blend.

| 1 1/2 cups Butter Flavor Crisco® | 1/2 teaspoon salt |
| 2 cups firmly packed dark brown sugar | 2 cups Quaker® Oats (Old Fashioned, uncooked) |
| 2 eggs | 2 cups crisp rice cereal |
| 1 tablespoon McCormick®/Schilling® Pure Vanilla Extract | 1 cup shredded coconut |
| 2 cups all-purpose flour | 1 cup chopped walnuts |
| 1 teaspoon baking soda | 2 cups (12-ounce package) Hershey’s Semi-Sweet Chocolate Chips |

1. Heat oven to 350°F.

2. Combine Butter Flavor Crisco, brown sugar, eggs and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.


4. Bake at 350°F for 10 to 12 minutes or until light brown and just set in center. Cool 1 minute on baking sheet before removing to foil.

Makes about 7 1/2 dozen cookies
OATMEAL PRALINE CHEESE BARS

New Jersey: Terry Ann & Amanda Moore
These tasty cookies were inspired by the favorite foods these winners love—cheesecake and toffee.

COOKIE BASE:
- 1 cup all-purpose flour
- 1 cup Quaker® Oats (Quick or Old Fashioned, uncooked)
- 1 cup very finely chopped pecans
- 2/3 cup firmly packed light brown sugar
- 1/4 cup toasted wheat germ

FILLING:
- 1 package (8 ounces) cream cheese, softened
- 1/3 cup firmly packed light brown sugar
- 2 eggs

TOPPING:
- 1 cup finely chopped toffee, almond brickie chips or Hershey's Butterscotch Chips
- 1/2 cup very finely chopped pecans

1. Heat oven to 350°F.
2. For cookie base, combine 1 cup flour, oats, 1 cup nuts, 2/3 cup brown sugar, wheat germ, 1/2 teaspoon salt, cinnamon and mace (if used). Cut in Butter Flavor Crisco using pastry blender (or 2 knives) until well blended. Press into ungreased 13 x 9 x 2-inch pan.
3. Bake at 350°F for 15 to 17 minutes or until light golden brown and beginning to pull away from sides of pan.
4. For filling, combine cream cheese, 1/3 cup brown sugar, eggs, 2 tablespoons flour, vanilla and 1/4 teaspoon salt in medium bowl. Beat at medium speed of electric mixer until smooth. Pour over baked base.
5. For topping, sprinkle toffee and 1/2 cup nuts over filling.
OATMEAL COCONUT CHOCOLATE CHIP COOKIES

West Virginia: Phyllis & David Harbert

The winning trick in this oatmeal chocolate chip cookie is spreading a thin layer of chocolate on the cookie bottoms.

COOKIES:

1 cup Butter Flavor Crisco®
1 cup granulated sugar
1/2 cup firmly packed light brown sugar
2 eggs
2 teaspoons McCormick®/Schilling® Pure Vanilla Extract
2 cups all-purpose flour

1 teaspoon salt
1 teaspoon baking soda
2/3 cup Quaker® Oats (Quick, uncooked)
1/2 cup flake coconut
1 cup (6-ounce package) Hershey's® Semi-Sweet Chocolate Chips

CHOCOLATE COATING:

1 cup (6-ounce package) Hershey's® Semi-Sweet Chocolate Chips

2 teaspoons Butter Flavor Crisco


2. For cookies, combine 1 cup Butter Flavor Crisco, granulated sugar, brown sugar, eggs and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.


4. Bake at 375°F for 10 to 12 minutes or until light brown. Remove to cooling rack. Cool completely.

5. For chocolate coating, melt 1 cup chocolate chips and 2 teaspoons Butter Flavor Crisco (see Melting/Drizzling procedure on page 5).

6. Spread thin coating of melted chocolate on back of each cookie. Place upside down on waxed paper to allow coating to harden.

Makes about 6 dozen cookies
FAMILY
FAVORITES

★ GLAZED OATMEAL RAISIN ★

COFFEE COOKIES

Nevada: Vicky & Brian Vaughan

Coffee flavor liqueur is the mystery flavor in this satisfying oatmeal cookie.

COOKIES:
1 1/4 cups Butter Flavor Crisco®
9/4 cup firmly packed light brown sugar
1/2 cup granulated sugar
1 egg
1/4 cup coffee flavor liqueur
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
1 1/4 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
1 teaspoon McCormick®/Schilling® Ground Nutmeg
1 1/2 cups raisins
3/4 cup sliced almonds
1/2 teaspoons McCormick®/Schilling® Ground Cinnamon
1 1/4 teaspoons baking soda
1/2 teaspoon McCormick®/Schilling® Ground Nutmeg
3 cups Quaker® Oats (Quick or Old Fashioned, uncooked)

DRIZZLE:
1 cup confectioners sugar
1 tablespoon coffee flavor liqueur
1 teaspoon cold coffee

1. Heat oven to 375°F.
2. For cookies, combine Butter Flavor Crisco, brown sugar and granulated sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg, 1/4 cup liqueur and vanilla.
4. Bake at 375°F for 9 to 10 minutes. Cool 2 minutes on baking sheet before removing to cooling rack. Cool completely.
5. For drizzle, combine confectioners sugar, 1 tablespoon liqueur and coffee in medium bowl. Add additional liquid if needed to make thick drizzle. Stir until smooth. Drizzle over cooled cookies.

Makes about 4 dozen cookies
CREAM CHEESE SWIRLED BROWNIES

FILLING:

1/3 cup Butter Flavor Crisco®
1 package (8 ounces) cream cheese, softened
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

1/2 cup sugar
2 eggs
3 tablespoons all-purpose flour

BROWNIE:

2/3 cup Butter Flavor Crisco®
4 squares (1 ounce each) Hershey's Unsweetened Baking Chocolate
2 cups sugar
4 eggs

1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

1. Heat oven to 350°F. Grease 13x9x2-inch pan with Butter Flavor Crisco.
2. For filling, combine 1/3 cup Butter Flavor Crisco, cream cheese and vanilla in small bowl. Beat at medium speed of electric mixer until well blended. Beat in 1/2 cup sugar. Add 2 eggs, 1 at a time, beat well after each addition. Beat in 3 tablespoons flour.
3. For brownie, melt 2/3 cup Butter Flavor Crisco and chocolate in large saucepan on low heat. Remove from heat. Stir 2 cups sugar into melted chocolate mixture with spoon. Stir 1 egg at a time quickly into hot mixture. Stir in vanilla.
4. Combine 1 1/4 cups flour, baking powder and salt. Stir gradually into chocolate mixture.
5. Spread half the chocolate mixture in greased baking pan. Drop cheese mixture over chocolate layer. Spread gently to cover. Drop remaining chocolate mixture over cream cheese layer. Spread gently to cover. Swirl 2 mixtures together using tip of knife.*

*A nice swirl design depends on how much you pull knife through batter. Do not overdo.
NANCY’S DISHPAN COOKIES

Texas: Kim & Ellen Ritchie
Adapted from a favorite holiday cookie recipe, this chewy oatmeal cookie is delicately flavored with pecans and cinnamon.

2 cups Butter Flavor Crisco® 1 teaspoon baking soda
2 cups firmly packed light brown sugar 1 teaspoon McCormick®/Schilling® Ground Cinnamon
2 eggs
1 tablespoon McCormick®/Schilling® Pure Vanilla Extract
2 cups all-purpose flour 2 cups (12-ounce package) Hershey’s Semi-Sweet Chocolate Chips
2 cups Quaker® Oats (Quick or Old Fashioned, uncooked) 1 2/3 cups (10-ounce package) Hershey’s Butterscotch Chips
1 teaspoon salt 2 cups large pecan halves

2. Combine Butter Flavor Crisco and brown sugar in very large bowl. Beat at medium speed of electric mixer until well blended. Beat in eggs and vanilla.
3. Combine flour, oats, salt, baking soda and cinnamon. Add gradually to creamed mixture at low speed. Finish mixing with spoon. Stir in chocolate chips, butterscotch chips and nuts. Fill ice cream scoop that holds 1/4 cup with dough rounding slightly (or use 1/4 cup measure). Drop 3 inches apart onto greased baking sheet.
4. Bake at 375°F for 12 to 15 minutes or until light brown and just set. Cool on baking sheet until warm before removing to cooling rack.

Makes about 2 1/2 dozen cookies

OLD DAD’S OATMEAL COOKIES

Idaho: Rose Ann & Miranda Stout
An old family recipe was the inspiration for this satisfying oatmeal cookie.

1 cup Butter Flavor Crisco® 1 teaspoon McCormick®/Schilling® Maple Flavor
1 cup granulated sugar
1 cup firmly packed light brown sugar
2 eggs
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
2 1/2 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt

continued

Nancy’s Dishpan Cookies

2. Combine Butter Flavor Crisco, granulated sugar, brown sugar, eggs, vanilla and maple flavor in large bowl. Beat at medium speed of electric mixer until well blended.


4. Bake at 350°F for 12 minutes or just until beginning to brown and just set. Remove to foil. Makes about 4 dozen cookies

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CRISPY CHUNKS

**Mississippi: Diane Monroe & Jennifer Despain**

Extra chunks of semi-sweet chocolate were added to this cookie making it a chocolate lover's chocolate chip cookie.

1 cup Butter Flavor Crisco®
1 cup granulated sugar
1 cup firmly packed light brown sugar
2 eggs
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
2 cups all-purpose flour
1⅛ teaspoons McCormick®/Schilling® Ground Cinnamon

1 ¼ teaspoons McCormick®/Schilling® Ground Nutmeg
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 package (10 ounces) Hershey's Premium Semi-Sweet Chocolate Chunks, coarsely chopped
1⅓ cups Quaker® Oats (Old Fashioned, uncooked)
¾ cup chopped pecans
¾ cup golden raisins


4. Bake at 350°F for 15 to 18 minutes or until uniformly light brown. Remove to foil. Makes about 3 dozen cookies
**OATMEAL TREASURES**

_Iowa: Barbara Kiburz & Landi McFarland_

Drizzling melted vanilla chips then melted chocolate chips over these chocolate chip oatmeal cookies gives them a different twist.

**COOKIES:**

1 cup plus 2 tablespoons Butter Flavor Crisco®
3/4 cup firmly packed light brown sugar
2/3 cup granulated sugar
2 eggs
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

**DRIZZLE:**

1/3 cup Hershey's Semi-Sweet Chocolate Chips

1. For cookies, combine 1 cup plus 2 tablespoons Butter Flavor Crisco, brown sugar and granulated sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in eggs and vanilla.

2. Combine flour, baking soda, baking powder and salt. Add gradually to creamed mixture at low speed. Stir in oats, milk chocolate chips and coconut with spoon. Mix until well blended. Cover. Refrigerate about 1 hour.

3. Heat oven to 350°F.

4. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased baking sheet.

5. Bake at 350°F for 9 to 11 minutes or until light brown. Cool 30 seconds before removing to foil. Cool completely.

6. For drizzle, melt vanilla milk chips and 1 tablespoon shortening (see Melting/Drizzling procedure on page 5). Drizzle over top of each cookie. Melt semi-sweet chocolate chips and remaining 2 teaspoons shortening (proceed as above). Drizzle again over top of each cookie.

Makes about 6 dozen cookies.
FAMILY FAVORITE OATMEAL COOKIES

Nebraska: Maxine Pivonka & Melissa Dethlefs

Bananas, apricots and coconut give this sensational oatmeal cookie a tropical taste.

**COOKIES:**

- 3/4 cup Butter Flavor Crisco®
- 1/2 cup granulated sugar
- 1/2 cup firmly packed light brown sugar
- 2 eggs
- 1 teaspoon McCormick® / Schilling® Pure Vanilla Extract
- 2 cups Quaker® Oats (Quick or Old Fashioned, uncooked)

**DECORATION:**

- Duncan Hines® Creamy Homestyle Vanilla Frosting
- Flake coconut


2. For cookies, combine Butter Flavor Crisco, granulated sugar and brown sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in eggs and vanilla.

3. Combine oats, flour, cinnamon, baking soda and salt. Add to creamed mixture alternately with bananas at low speed. Stir in snipped apricots, 1/2 cup coconut and 1/2 cup nuts with spoon. Drop by well rounded teaspoonfuls 2 inches apart onto greased baking sheet. Flatten slightly.

4. Bake at 375°F for 10 to 12 minutes or until light brown and set. Remove to cooling rack. Cool completely.

5. For decoration, spread small amount of frosting in center of cookies. Sprinkle with coconut. Top with nut half. Arrange slivers of apricot in spoke fashion around nut. Makes about 3 dozen cookies.
**PEANUT BUTTER BRICKLE BARS WITH CHOCOLATE CHIPS**

Vermont: Marilyn Burnham & Becky Lewis
Chocolate chips highlight these moist, crunchy peanut butter bars.

1 1/4 cups Butter Flavor Crisco®
1 cup granulated sugar
1 cup firmly packed light brown sugar
3 eggs
1 cup Jif® Creamy Peanut Butter
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

1/2 cup milk
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (6-ounce package) Hershey®'s Semi-Sweet Chocolate Chips
1/2 cup almond brickle chips

1. Heat oven to 350°F. Grease two 13 x 9 x 2-inch pans with Butter Flavor Crisco.
4. Bake at 350°F for 20 to 25 minutes or until light brown. Cool slightly. Cut into bars about 3 x 2 inches. Makes about 3 dozen bars

**OATMEAL CHEWY SURPRISE COOKIES**

Colorado: Linda & Lindsey Holzrichter
Adding butterscotch to this family favorite oatmeal cookie recipe makes it even more special.

1 cup firmly packed light brown sugar
3/4 cup Butter Flavor Crisco®
1/2 cup granulated sugar
1/4 cup water
1 egg
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 cup flake coconut
1 1/2 cups Hershey®’s Butterscotch Chips
3 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
1. Heat oven to 350°F. Cover baking sheet with foil.

2. Combine brown sugar, Butter Flavor Crisco, granulated sugar, water, egg and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.

3. Combine flour, salt and baking soda. Add gradually to creamed mixture at low speed. Stir in, 1 at a time, coconut, butterscotch chips and oats with spoon. Drop by rounded teaspoonfuls 2 inches apart onto foil-lined baking sheet.

4. Bake at 350°F for 12 to 14 minutes or just until beginning to brown and just set. Do not overbake. Cool 5 minutes on baking sheet before removing to cooling rack.

Makes about 6½ dozen cookies

APPLE DATE NUT BLONDIES

2 medium Granny Smith or other firm, tart cooking apples, peeled, cored and finely chopped
2½ cups all-purpose flour, divided
3/4 cup Butter Flavor Crisco®
1 cup firmly packed light brown sugar
2 eggs

2 tablespoons McCormick®/Schilling® Pure Vanilla Extract
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup finely chopped pecans
1/2 cup finely chopped dates
Confectioners sugar

1. Heat oven to 350°F. Grease 15 X 10 X 1-inch jelly roll pan with Butter Flavor Crisco.

2. Toss apples with 1/4 cup flour.


5. Bake at 350°F for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into bars about 2 1/2 X 1 1/2 inches. Serve immediately or refrigerate. Dust with confectioners sugar just before serving.

Makes about 3 dozen bars
PEANUT BUTTER BARS

COOKIES:

1 2/3 cups (10-ounce package) Reese’s® Peanut Butter Chips 
or Hershey’s® Butterscotch Chips 
1 cup Jif® Creamy Peanut Butter 

1/3 cup milk 
1/4 cup Butter Flavor Crisco® 
2 cups graham cracker crumbs 
1 cup chopped salted peanuts 

COATING:

1 cup (6-ounce package) Hershey’s® Semi-Sweet Chocolate Chips 
3 tablespoons Butter Flavor Crisco® 
Finely chopped salted peanuts 

1. For cookies, combine peanut butter chips, peanut butter, milk and 1/4 cup Butter Flavor Crisco in medium saucepan. Stir on low heat until mixture is melted and smooth.

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


4. For coating, melt chocolate chips and 3 tablespoons Butter Flavor Crisco (see Melting/Drizzling procedure on page 5).

5. Place 1 bar at a time in chocolate. Turn with fork. Lift from chocolate with fork. Allow excess to drip off. Place on waxed paper-lined baking sheet. Sprinkle top with finely chopped nuts. Return to refrigerator to set chocolate.

Makes about 5 dozen bars

*Note: Instead of dipping bars, use 1/2 cup chocolate chips and 1 tablespoon Butter Flavor Crisco (proceed as above). Drizzle over top of cut bars in pan.

COCOA-CHIP COOKIES

2/3 cup Butter Flavor Crisco® 
1 1/2 cups sugar 
2 eggs 
2/3 cup dairy sour cream 
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract 
2 cups all-purpose flour 
1/2 cup Hershey’s® Cocoa 
1/2 teaspoon baking soda 
1/2 teaspoon salt 
2 cups (12-ounce package) Hershey’s® Mini Chips® Semi-Sweet Chocolate
1. Heat oven to 375°F. Grease baking sheets with Butter Flavor Crisco.


4. Bake at 375°F for 8 to 10 minutes or until puffed and slightly cracked. Remove from baking sheet to cooling rack.

Makes about 6 dozen cookies

**PEANUT BUTTER CRUNCHIES**

*Georgia: Carla & Georgiana DeFore*

The contrasting textures of a chewy peanut butter cookie topped with creamy peanut butter and crunchy brickie chips make an unusual but tasty cookie.

- 1 cup granulated sugar
- 1 cup firmly packed light brown sugar
- 1 cup Jif® Creamy Peanut Butter sugar
- 1/2 cup Butter Flavor Crisco®
- 2 eggs
- 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 cup Reese’s® Peanut Butter Chips
- 2/3 cup almond brickie chips

1. Heat oven to 350°F.

2. Combine granulated sugar, brown sugar, peanut butter and Butter Flavor Crisco in large bowl. Beat at medium-high speed of electric mixer until well blended. Beat in eggs.


4. Bake at 350°F for 9 to 11 minutes or until bottom is light brown and set. Cool 5 minutes on baking sheet before removing to foil.

Makes about 3 dozen cookies

*Peanut Butter Crunchies*
SURPRISE PEANUT BUTTER COOKIES

South Carolina: Susan & Christopher Jaynes
The secret to success for these chewy cookies is to remove them from the oven just when they are beginning to brown around the edges.

<table>
<thead>
<tr>
<th>1 cup Butter Flavor Crisco®</th>
<th>1 cup whole wheat flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup Jif® Extra Crunchy Peanut Butter</td>
<td>1 teaspoon baking soda</td>
</tr>
<tr>
<td>1 cup granulated sugar</td>
<td>1 teaspoon baking powder</td>
</tr>
<tr>
<td>1 cup firmly packed light brown sugar</td>
<td>2 chocolate covered crunchy peanutty candy bars (2.1 ounces each), coarsely crushed</td>
</tr>
<tr>
<td>2 eggs</td>
<td>Toasted wheat germ</td>
</tr>
<tr>
<td>1½ cups all-purpose flour</td>
<td></td>
</tr>
</tbody>
</table>


2. Combine all-purpose flour, whole wheat flour, baking soda and baking powder. Add gradually to creamed mixture beating until well blended. Stir in crushed bars with spoon. Cover. Refrigerate at least 1 hour.

3. Heat oven to 350°F. Grease baking sheet with Butter Flavor Crisco.

4. Shape dough into 1-inch balls. Place 2 inches apart on greased baking sheet. Dip fork in wheat germ, flatten dough slightly in crisscross pattern.

5. Bake at 350°F for 8 to 10 minutes or just until beginning to brown around edges. Cool 1 minute before removing to foil.

Makes about 7½ dozen cookies

CHOCOLATE CARAMELITA BARS

| 1⅓ cups Quaker® Oats (Quick or Old Fashioned, uncooked) | ½ teaspoon baking soda |
| 1⅓ cups all-purpose flour, divided | ¼ teaspoon salt |
| ¾ cup firmly packed light brown sugar | 1 cup (6-ounce package) Hershey’s Semi-Sweet Chocolate Chips |
| ¾ cup Butter Flavor Crisco®, melted | 1 cup (12.5-ounce jar) caramel ice cream topping |
| 1 tablespoon water |

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

2. Combine oats, 1½ cups flour, brown sugar, Butter Flavor Crisco, water, baking soda and salt in large bowl. Stir until well blended with spoon. Reserve 1 cup. Press remaining into bottom of greased pan.
3. Bake at 350°F for 10 to 12 minutes or until light brown. Cool 10 minutes.
5. Return to oven. Bake 18 to 22 minutes or until golden brown. Loosen from sides of pan with knife. Cool completely. Cut into bars about 2 x 1 1/2 inches. 

Makes about 3 dozen bars

**CHOCOLATE CHIP CHEESECAKE BARS**

Arizona: Sharon & Kurt Salisbury
Easy to prepare, this luscious cookie is a combination of cream cheese, chocolate chips and graham cracker crumbs.

**COOKIE BASE:**
1 3/4 cups graham cracker crumbs

**FILLING:**
- 1 cup (6-ounce package) Hershey's Semi-Sweet Chocolate Chips
- 2 packages (8 ounces each) cream cheese, softened
- 1 cup dairy sour cream
- 1/2 cup Butter Flavor Crisco®, melted
- 2 cups sugar
- 2 eggs
- 2 teaspoons McCormick®/Schilling® Pure Vanilla Extract

**DRIZZLE:**
- 1/3 cup Hershey's Semi-Sweet Chocolate Chips
- 1/4 teaspoon Butter Flavor Crisco®

1. Heat oven to 300°F.
2. For cookie base, combine graham cracker crumbs and 1/2 cup Butter Flavor Crisco. Press into bottom of ungreased 13 x 9 x 2-inch pan.
3. For filling, sprinkle 1 cup chocolate chips over cookie base.
5. Bake at 300°F for 60 minutes or until set. Cool 15 minutes.
6. For drizzle, melt 1/3 cup chocolate chips and 1/4 teaspoon Butter Flavor Crisco (see Melting/Drizzling procedure on page 5). Drizzle over cheesecake. Cool. Cut into bars about 2 x 1 1/4 inches. Cover. Refrigerate.

Makes about 2 1/2 dozen bars
ULTIMATE CHOCOLATE CHIP COOKIES

1⅛ cups firmly packed light brown sugar
3/4 cup Butter Flavor Crisco®
2 tablespoons milk
1 tablespoon McCormick®/Schilling® Pure Vanilla Extract
1 egg

1 3/4 cups all-purpose flour
1 teaspoon salt
3/4 teaspoon baking soda
1 cup (6-ounce package) Hershey's Semi-Sweet Chocolate Chips
1 cup pecan pieces*

1. Heat oven to 375°F.

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

3. Combine flour, salt and baking soda. Add gradually to creamed mixture at low speed. Beat until blended. Stir in chocolate chips and nuts (if used) with spoon.

4. Drop by rounded tablespoonfuls (about 2 measuring tablespoons of dough) 3 inches apart onto ungreased baking sheet.

5. Bake at 375°F for 8 to 10 minutes for chewy cookies (cookies will appear moist — do not overbake), or 11 to 13 minutes for crisp cookies. Cool 2 minutes on baking sheet before removing to foil. Makes about 3 dozen cookies

*If nuts are omitted, add an additional ½ cup chocolate chips.

OATMEAL & PEANUT BUTTER CANDY COOKIES

2/3 cup Butter Flavor Crisco®
1/2 cup firmly packed light brown sugar
1/3 cup granulated sugar
1 egg
1/2 teaspoon McCormick®/Schilling® Pure Vanilla Extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup milk
1 1/2 cups Quaker® Oats (Quick, uncooked)
1 cup (8-ounce package) Reese's Pieces® Candy


4. Bake at 375°F for 10 to 12 minutes or until light brown.

Makes about 3 dozen cookies

**ALI’S OATMEAL COOKIES**

Oregon: Susan Middleton & Alisha Delos-Reyes

Hazelnuts, vanilla milk chips and apricots combine to give this outstanding cookie a different twist.

1 teaspoon baking soda
1 cup granulated sugar
2 1/2 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
1 cup firmly packed light brown sugar
3/4 teaspoon salt
2 eggs
1 1/2 cups plus 1 tablespoon all-purpose flour, divided
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
1 cup finely chopped hazelnuts
1 cup finely diced dried apricots
1 cup chopped Hershey’s Vanilla Milk Chips

1 cup Butter Flavor Crisco®
1 cup finely chopped hazelnuts
1 cup firmly packed light brown sugar

1. Heat oven to 350°F.

2. Combine Butter Flavor Crisco, granulated sugar, brown sugar, eggs and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.

3. Combine 1 1/2 cups flour, baking soda and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Stir in oats and nuts with spoon.

4. Toss apricots with remaining 1 tablespoon flour. Stir into dough. Stir in vanilla milk chips. Shape into 1 1/2-inch balls. Flatten slightly. Place 2 inches apart on ungreased baking sheet.

5. Bake at 350°F for 11 to 13 minutes or until just beginning to brown around edges and slightly moist in center. Remove to foil.

Makes about 3 dozen cookies

Ali’s Oatmeal Cookies
PEANUT BUTTER AND JELLY SANDWICH SURPRISES

Ohio: Bobbie & Molly Grawemeyer

The surprise in the center of these cookies makes them fun to make and eat.

COOKIES:
1½ cups all-purpose flour
½ cup plus 1 tablespoon sugar
½ teaspoon baking soda
¼ teaspoon salt
½ cup Jif® Creamy Peanut Butter
⅓ cup Butter Flavor Crisco®

3 tablespoons milk
1 egg yolk
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
Grape jelly

Topping:
Sugar

1. For cookies, combine flour, ½ cup plus 1 tablespoon sugar, baking soda and salt in large bowl. Cut in peanut butter and Butter Flavor Crisco using pastry blender (or 2 knives) until mixture resembles coarse meal.


3. Heat oven to 350°F.

4. Roll each half of dough between sheets of plastic wrap to ¼-inch thickness. Cut with 2½-inch heart-shaped cookie cutter. Place half the cut-outs 1 inch apart on ungreased baking sheets. Place about ½ measuring teaspoon jelly in center of each. Top with remaining cut-outs. Press edges with fork. Prick top several times with toothpick.

5. For topping, sprinkle lightly with sugar.

6. Bake at 350°F for 10 to 11 minutes or until golden brown. Sprinkle again with sugar. Cool on baking sheet 5 minutes before removing to cooling rack.

Makes about 2 dozen cookies
**SHAPE YOUR STATE COOKIE**

*Connecticut: Carol & Sarah Doiran*

*This great cookie can be shaped to your state or the USA*

**COOKIES:**

- 1 cup Butter Flavor Crisco®
- 1 cup firmly packed light brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
- 1 1/2 cups all-purpose flour
- 3/4 cup whole wheat flour

**DECORATION (optional):**

- 1/2 to 1 cup Hershey's Vanilla Milk Chips
- Butter Flavor Crisco®
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup (6-ounce package) Hershey's Semi-Sweet Chocolate Chips
- Hershey's Kisses® Chocolate Pieces (optional)

**Materials:**

- 1 cup (6-ounce package) Hershey's Semi-Sweet Chocolate Chips
- 1 cup Hershey's Milk Chocolate Chips
- McCormick®/Schilling® Blue Food Color


2. For cookies, combine 1 cup Butter Flavor Crisco, brown sugar and granulated sugar in large bowl. Beat at medium speed of electric mixer until blended. Beat in eggs and vanilla.


4. Bake at 375°F for 15 to 20 minutes or until light brown. Remove wrappers from chocolate pieces. Place chocolate pieces for state capital or other cities, if desired. Cool on baking sheet 5 minutes. Loosen by sliding spatula under baked shape. Cool completely on baking sheet before transferring to tray.

5. For decoration (if used), melt vanilla milk chips and Butter Flavor Crisco (see Melting/Drizzling procedure on page 5). Tint with food color. Drizzle to line rivers and lakes. Cut into pieces to serve. *Makes about 3 dozen cookies*

**Shape the USA Cookie:** Draw outline of USA. Proceed as above. Place Hershey’s Mini Chips® Semi-Sweet Chocolate to mark mountains or hills before cookie cools.

*Shape the USA Cookie*
COOKIES *

COOKIES PIZZA

COOKIE BASE:
- ¾ cup firmly packed light brown sugar
- ½ cup Butter Flavor Crisco®
- 1 egg
- 1 tablespoon water
- 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

TOPPING:
- 1 cup miniature marshmallows
- ½ cup Hershey's Semi-Sweet Chocolate Chips

CHOCOLATE DRizzle:
- ¼ cup Hershey's Semi-Sweet Chocolate Chips

ORANGE DRizzle:
- ½ cup confectioners sugar
- 1 tablespoon water
- 3 drops McCormick®/Schilling® Yellow Food Color

1. Heat oven to 350°F. Grease 12-inch pizza pan with Butter Flavor Crisco®.

2. For cookie base, combine brown sugar and ½ cup Butter Flavor Crisco in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg, 1 tablespoon water and vanilla.


4. For topping, sprinkle marshmallows, ½ cup chocolate chips and nuts over top. Return to oven. Bake 5 to 7 minutes or until marshmallows are light brown. Cool completely.

5. For chocolate drizzle, melt chocolate chips and ½ teaspoons Butter Flavor Crisco (see Melting/Drizzling procedure on page 5). Drizzle over topping.

6. For orange drizzle, combine confectioners sugar, 1 tablespoon water, yellow and red food color. Stir until well blended. Drizzle over chocolate. Let stand about 1 hour until drizzles are set. Cut into wedges.

Makes about 20 servings

*Cookie pizza can be baked in 13×9×2-inch pan. Bake at 375°F for 15 to 18 minutes or until set.
PEANUT BUTTER ORANGE BLOSSOMS

South Dakota: Pam & Chris Lidel

Here’s a family favorite with added kid appeal — peanutty cookies with a hint of orange.

1/2 cup Butter Flavor Crisco®
1/2 cup Jif® Creamy Peanut Butter
2 teaspoons grated orange peel
1/2 cup granulated sugar
1/2 cup firmly packed dark brown sugar
1 egg
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda

1. Heat oven to 350°F.

2. Combine Butter Flavor Crisco, peanut butter and orange peel in large bowl. Beat at medium speed of electric mixer until well blended. Add granulated sugar, brown sugar and egg. Beat until well blended.


4. Bake at 350°F for 9 to 11 minutes or until set. Remove to cooling rack. Makes about 3 dozen cookies

FRUITED OAT THUMBPRINTS

1 1/2 cups Butter Flavor Crisco®
1 cup firmly packed light brown sugar
1 egg
1 tablespoon McCormick®/Schilling® Pure Vanilla Extract
2 1/2 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
2 cups all-purpose flour
1/2 teaspoon salt
3/4 cups finely chopped pecans
2/3 cup fruit preserves

1. Heat oven to 350°F.


4. Bake at 350°F for 12 to 15 minutes or until light golden brown. Remove to cooling rack. Cool completely. Makes about 4 1/2 dozen cookies
**SMILEY OATMEAL COOKIES**

*Montana: Lorraine & Benjamin Watson*

*Kids of all ages will love to eat these friendly, chewy oatmeal cookies.*

**COOKIES:**

1 cup Butter Flavor Crisco®

1 cup firmly packed light brown sugar

3/4 cup granulated sugar

2 eggs

1 teaspoon McCormick®/Schilling® Pure Vanilla Extract

2 1/2 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

1 cup Quaker® Oats (Quick or Old Fashioned, uncooked)

1 cup flake coconut

**FROSTING:**

2 cups confectioners sugar

5 to 6 teaspoons milk

1/4 cup Butter Flavor Crisco®

**DECORATION:**

Reese’s® Candy Coated Chocolate Pieces

Red licorice laces

1. Heat oven to 350°F.

2. For cookies, combine 1 cup Butter Flavor Crisco, brown sugar, granulated sugar, eggs and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.


4. Bake at 350°F for 8 to 10 minutes or until very light brown and set. Flatten slightly with spatula to level tops. Cool 2 minutes on baking sheet before removing to cooling rack. Cool completely.

5. For frosting, combine confectioners sugar, 1/4 cup Butter Flavor Crisco and milk in medium bowl. Beat at low speed until well blended and creamy. Spread thin layer on cookies. Decorate before frosting sets.

6. For decoration, make faces on cookies by placing candy pieces for eyes. Cut licorice into short strips. Form into different shapes for mouths. Press into frosting.

*Makes about 5 dozen cookies*
PEANUT BUTTER AND JELLY CRISPIES

Hawaii: Sharon & Erin Eno
Make this easy-to-prepare cookie by pressing the dough into a pan and adding the jelly just before baking.

1/2 cup Butter Flavor Crisco®
1/2 cup Jif® Extra Crunchy Peanut Butter
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 cups crisp rice cereal
Honey roasted peanuts, finely chopped (optional)
Jelly, any flavor

1. Heat oven to 375°F. Grease 13 x 9 x 2-inch pan with Butter Flavor Crisco.
2. Combine Butter Flavor Crisco, peanut butter, granulated sugar and brown sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg.
4. Score dough into bars about 2 1/4 x 2 inches. Press thumb in center of each. Fill indentation with 1/4 to 1/2 teaspoon jelly.
5. Bake at 375°F for 12 to 15 minutes or until golden brown. Cool 2 to 3 minutes. Cut into bars. Cool completely. Makes about 2 dozen bars.

PEANUT BUTTER & OATS BARS

New York: Jeanne & Erica Huss
A peanut butter and jelly sandwich inspired this fun cookie creation.

1 cup firmly packed dark brown sugar
3/4 cup Butter Flavor Crisco®
1/2 cup Jif® Creamy Peanut Butter
2 cups plus 2 tablespoons all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 1/2 cups Quaker® Oats (Quick, uncooked)
1/3 cup water
1 cup strawberry preserves

continued
1. Heat oven to 400°F. Grease 13 x 9 x 2-inch pan with Butter Flavor Crisco.

2. Combine brown sugar, Butter Flavor Crisco and peanut butter in large bowl. Beat on medium speed of electric mixer until well blended.


4. Press half the dough into bottom of greased pan. Spread with preserves. Flatten small amounts of dough at a time between hands. Place on preserves so dough sections touch. Fill in any spaces with dough so preserves are completely covered.

5. Bake at 400°F for 25 to 30 minutes or until golden brown and edges are slight brown. Cut while warm into bars about 2½ x 2 inches.

*PEANUT BUTTER MONSTER COOKIES*

Tennessee: Mary Miller & Mikey Newberry

Because this delightful peanut butter cookie is so big, it is called a "monster."

2 jars (12 ounces each) Jif® Extra Crunchy Peanut Butter
1 1/4 cups Butter Flavor Crisco®
2 cups granulated sugar
2 cups firmly packed light brown sugar
2 tablespoons McCormick®/Schilling® Pure Vanilla Extract
9 cups Quaker® Oats (Quick, uncooked)
3/4 cup self-rising flour
1 tablespoon plus 1 teaspoon baking soda
1 tablespoon baking powder
3/4 cup water
1 1/3 cups Hershey's Semi-Sweet Chocolate Chips

1. Heat oven to 350°F.

2. Combine peanut butter, Butter Flavor Crisco, granulated sugar, brown sugar and vanilla in extra large bowl. Beat at medium speed of electric mixer or mix with spoon until well blended.

3. Combine oats, flour, baking soda and baking powder. Add to creamed mixture alternately with water, beginning and ending with dry ingredients. Stir with spoon until blended. Stir in chocolate chips. Shape into 1 1/2-inch balls. Place 2 inches apart on ungreased baking sheet. Flatten slightly.

4. Bake at 350°F for 8 to 10 minutes or until light brown around edges. Cool 10 to 15 minutes on baking sheet before removing to foil.

Makes about 6 dozen cookies
CHOCOLATE OATMEAL RAISIN COOKIES

1 1/3 cups sugar  
1 cup Butter Flavor Crisco®  
2 eggs  
2 cups all-purpose flour  
1/3 cup Hershey's® Cocoa  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon McCormick®/Schilling® Ground Cinnamon  
1/2 cup milk  
2 cups Quaker® Oats (Quick, uncooked)  
1 cup raisins  
1 cup chopped pecans or walnuts

2. Combine sugar and Butter Flavor Crisco in large bowl. Beat at medium speed of electric mixer until well blended. Beat in eggs.
3. Combine flour, cocoa, baking soda, salt and cinnamon. Add alternately with milk to creamed mixture at low speed, beating well after each addition. Stir in oats, raisins and nuts with spoon. Drop by teaspoonfuls 2 inches apart onto greased baking sheet.
4. Bake at 350°F for 10 to 12 minutes. Cool 1 minute on baking sheet before removing to cooling rack.  

Makes about 5 dozen cookies

CHEWY OATMEAL COOKIES

1 1/4 cups firmly packed light brown sugar  
3/4 cup Butter Flavor Crisco®  
1/3 cup milk  
1 egg  
1 1/2 teaspoons McCormick®/Schilling® Pure Vanilla Extract  
3 cups Quaker® Oats (Quick or Old Fashioned, uncooked)  
1 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon McCormick®/Schilling® ground cinnamon  
1 cup raisins  
1 cup coarsely chopped walnuts

2. Combine brown sugar, Butter Flavor Crisco, milk, egg and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.
4. Drop by rounded tablespoonfuls 2 inches apart onto greased baking sheet.
5. Bake at 375°F for 10 to 12 minutes or until light brown. Cool 2 minutes on baking sheet before removing to foil.  

Makes about 2 1/2 dozen cookies
MONSTER COOKIES

Utah: Shelly & Alison Reed
These monsters are giant peanut butter oatmeal cookies that have been a family favorite for generations.

1 1/4 cups firmly packed light brown sugar 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
1 cup granulated sugar 4 1/2 cups Quaker® Oats (Quick, uncooked)
3/4 cup Butter Flavor Crisco® 1 cup (6-ounce package) Hershey® Semi-Sweet Chocolate Chips
3 eggs
1 1/2 cups Jif® Extra Crunchy Peanut Butter
1 tablespoon light corn syrup
2 teaspoons baking soda

1. Heat oven to 350°F.


3. Fill ice cream scoop that holds 1/4 cup with dough (or use 1/4 cup measure). Level with knife. (Or form dough into 2-inch balls.) Drop 3 inches apart onto ungreased baking sheet.

4. Bake at 350°F for 11 to 13 minutes or until just beginning to brown. Cool on baking sheet 5 minutes before removing to cooling rack.

Makes about 2 1/2 dozen cookies
NO-BAKE CHOCOLATE & PEANUT BUTTER COOKIES

1 1/2 cups Hershey's Semi-Sweet Chocolate Chips, divided
2 tablespoons Butter Flavor Crisco, divided
2 1/2 cups (5-ounce can) chow mein noodles, coarsely broken and divided
1/2 cup Quaker® Oats (Quick, uncooked), divided
1 2/3 cups (10-ounce package) Reese’s® Peanut Butter Chips, divided
2 1/2 cups (5-ounce can) chow mein noodles, coarsely broken and divided

1. Cover tray with waxed paper.

2. Melt 1 cup chocolate chips and 1 tablespoon Butter Flavor Crisco (see Melting/Drizzling procedure on page 5). Stir in 1 1/4 cups chow mein noodles and 1/4 cup oats. Drop by heaping teaspoonfuls 2 inches apart onto prepared tray. Flatten slightly. Press 2/3 cup peanut butter chips into cookies. Allow to stand until firm.

3. Melt remaining 1 cup peanut butter chips and remaining 1 tablespoon Butter Flavor Crisco (see Melting/Drizzling procedure on page 5). Stir in remaining 1 1/4 cups chow mein noodles and remaining 1/4 cup oats. Drop and flatten as directed above. Press remaining 1/2 cup chocolate chips into cookies. Garnish with apricots (if used). Allow to stand until firm.

Makes about 2 dozen cookies

SCOOTER McGOO COOKIES

Washington: Jennifer & Karen Shaw

Adding chocolate chips, coconut and walnuts to a favorite oatmeal cookie recipe created a tasty cookie that's a real kid pleaser.

1/2 cup Butter Flavor Crisco®
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
1 tablespoon molasses
1 egg
1 tablespoon McCormick®/Schilling® Pure Vanilla Extract
1 tablespoon milk
1 teaspoon grated orange peel
1/4 teaspoon McCormick®/Schilling® Ground Cinnamon
1/4 teaspoon McCormick®/Schilling® Ground Nutmeg
1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 cup Quaker® Oats (Quick or Old Fashioned, uncooked)
1 cup (6-ounce package) Hershey's® Semi-Sweet Chocolate Chips
1 cup chopped walnuts
1/2 cup flake coconut

No-Bake Chocolate & Peanut Butter Cookies

2. Combine Butter Flavor Crisco, granulated sugar, brown sugar and molasses in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg, vanilla, milk, orange peel, cinnamon and nutmeg.


4. Bake at 350°F for 10 to 12 minutes or until light brown. Cool 2 minutes on baking sheet before removing to cooling rack.  

Makes about 2 dozen cookies

*** DELIGHTFUL PEANUT BUTTER MARSHMALLOW COOKIE BARS ***

Virginia: Glen & Wendy Coleman

It's hard to resist cutting these cookies into bars right out of the oven while they are still gooey and crunchy.

COOKIE BASE:

| 3/4 cup firmly packed light brown sugar | 1/4 cup granulated sugar |
| 1/2 cup Butter Flavor Crisco® | 1 egg |
| 1/2 cup Jif® Extra Crunchy Peanut Butter | 1 1/4 cups all-purpose flour |
| 1 teaspoon baking powder | 1/4 teaspoon salt |

TOPPING:

| 1/2 cup Jif® Creamy Peanut Butter | 1/2 cup Hershey’s Chocolate Flavor Syrup |
| 4 cups miniature marshmallows |

1. For cookie base, combine brown sugar, Butter Flavor Crisco, extra crunchy peanut butter, granulated sugar and egg in large bowl. Beat at medium speed of electric mixer until well blended.


3. Heat oven to 350°F. Grease 13 x 9 x 2-inch glass baking dish with Butter Flavor Crisco. Press chilled cookie base into dish.

4. Bake at 350°F for 20 minutes or until light brown. Cool 2 to 3 minutes.
5. **For topping**, place creamy peanut butter in microwave-safe measuring cup. Microwave at HIGH for 1 minute. Pour over baked surface. Spread to cover. Cover with marshmallows. Drizzle chocolate syrup over marshmallows. Return to oven. Bake 5 minutes or until marshmallows are light brown. Loosen from sides of dish with knife. Cool completely. Cut with sharp greased knife into bars about 2 × 2 inches.  

\[Makes \text{ about 2 dozen bars}\]

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**PEANUT BUTTER DUNKERS**

*Michigan: Denise & John Hultz*

These peanut shape cookies are perfect for dunking in a glass of milk.

**COOKIES:**

- 2 cups firmly packed light brown sugar
- 1/2 cup Butter Flavor Crisco®
- 1/2 cup Jif® Extra Crunchy Peanut Butter
- 2 eggs
- 1 teaspoon McCormick®/Schilling® Pure Vanilla Extract
- 1 1/3 cups (10-ounce package) Reese’s® Peanut Butter Chips, reserve 3/4 cup
- 1/4 teaspoon salt

**DRIZZLE:**

- 3/4 cup reserved Reese’s® Peanut Butter Chips
- 1 tablespoon Butter Flavor Crisco®

1. Heat oven to 350°F.

2. **For cookies**, combine brown sugar, 1/2 cup Butter Flavor Crisco and peanut butter in large bowl. Beat at medium speed of electric mixer until well blended. Beat in eggs and vanilla.


4. Bake at 350°F for 10 to 12 minutes or until light golden brown. Cool 1 minute before removing to foil. Cool completely.

5. **For drizzle**, melt remaining 3/4 cup peanut butter chips and 1 tablespoon Butter Flavor Crisco (see Melting/Drizzling procedure on page 5). Drizzle to outline peanut shape and make cross lines in center.

\[Makes \text{ about 4 dozen cookies}\]
**OATMEAL GORP COOKIES**

*Maine: Lynn & Rebecca Peterson*

This oatmeal cookie is filled with gorp, a high energy trail mix made of chocolate chips, raisins and nuts.

1 1/4 cups Butter Flavor Crisco®          1 teaspoon baking soda
3/4 cup firmly packed light brown sugar   1 teaspoon McCormick®/Schilling® Ground
1/2 cup granulated sugar                  Cinnamon
1 large, very ripe, banana                1/4 teaspoon McCormick®/Schilling® Ground Nutmeg
1 egg                                      1 cup Hershey’s Semi-Sweet Chocolate Chips
1 teaspoon McCormick®/Schilling® Pure Vanilla
3 cups Quaker® Oats (Quick or Old Fashioned, uncooked)
1 1/2 cups all-purpose flour

1. Heat oven to 375°F.

2. Combine Butter Flavor Crisco, brown sugar, granulated sugar, banana, egg and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.


4. Stir in chocolate chips, raisins, nuts and coconut with spoon. Shape heaping tablespoonfuls into 1 1/2- to 2-inch balls with dampened hands. Place 3 inches apart on ungreased baking sheet. Flatten dough slightly.

5. Bake at 375°F for 12 minutes or until light brown. Cool 2 minutes on baking sheet before removing to cooling rack.

Makes about 3 dozen cookies
CHEWY BROWNIE COOKIES

1½ cups firmly packed light brown sugar  
⅔ cup Butter Flavor Crisco®  
1 tablespoon water  
1 teaspoon McCormick®/Schilling® Pure Vanilla Extract  
2 eggs

1⅔ cups all-purpose flour  
⅓ cup Hershey®s Cocoa Powder  
⅛ teaspoon baking soda  
½ teaspoon salt  
2 cups (12-ounce package) Hershey®s Semi-Sweet Chocolate Chips

1. Heat oven to 375°F.


4. Bake at 375°F for 7 to 9 minutes or until cookies are set. Do not overbake. Cookies should be soft and moist. Cool 2 minutes on baking sheet before removing to foil.  

Makes about 3 dozen cookies

FESTIVE OATMEAL COOKIES

1 cup Butter Flavor Crisco®  
1 cup firmly packed light brown sugar  
½ cup granulated sugar  
2 eggs  
2 tablespoons milk  
2 teaspoons McCormick®/Schilling® Pure Vanilla Extract  
2½ cups Quaker® Oats (Quick or Old Fashioned, uncooked)

1½ cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup (6-ounce package) Hershey®s Semi-Sweet Chocolate Chips  
1 cup candy-coated chocolate pieces or colored chips  
1 cup coarsely chopped pecans or walnuts

1. Heat oven to 350°F. Combine Butter Flavor Crisco, brown sugar, granulated sugar, eggs, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended.


3. Bake at 350°F for 8 to 10 minutes for chewy cookies or 10 to 12 minutes for crisp cookies. Cool 2 minutes on baking sheet before removing to cooling rack.  

Makes about 4 dozen cookies
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White Chocolate Brownie Drops, 24
Warm-from-the-oven cookies are always a welcome treat! That’s why parents, grandparents and children from coast to coast teamed up to compete in the Butter Flavor Crisco® American Cookie Celebration contest. They created these award-winning recipes featuring everyone’s cookie favorites—chocolate chips, peanut butter and oatmeal. These delicious ingredients, plus easy-to-follow directions and helpful tips ensure your cookie making success. Bake and enjoy!