What is Butter Flavor Crisco?
- Butter Flavor Crisco is made from the finest 100% vegetable oil, fresh, pure and specially formulated just for baking.
- Unlike most margarines, Butter Flavor Crisco contains no salt, no preservatives and no water. All you get is pure, rich, creamy shortening to give your baking beautiful texture and added height.
- Buttery flavor is added to give your baking true homemade richness and great buttery taste.
- Butter Flavor Crisco requires no refrigeration, so it's always soft, smooth, creamy and ready for baking, right out of your cupboard.

When do I use Butter Flavor Crisco?
- Butter Flavor Crisco is made especially for baking. Its richness enhances the flavors in your favorite recipes.
- Use Butter Flavor Crisco when you want:
  - rich, scrumptious taste
  - golden buttery flavor
  - moist and chewy cookies
- The Butter Flavor Crisco cookie collection has been specially designed for Butter Flavor Crisco. The recipes are easy to prepare and irresistible, to fit your holiday style.
- Delight your family and dazzle your friends with your Butter Flavor Crisco cookie creations.
- Follow the recipes and you'll get rave reviews for whatever you choose: fun and festive or rich and elegant.
- Bake them up fresh and warm from the oven with Butter Flavor Crisco and a whole lot of love!

Festive Fruit Bars
Crust
- 11/2 cups all-purpose flour
- 1/2 cups quick oats (not instant)
- 1/2 cup firmly packed brown sugar
- 1/2 teaspoon baking soda
- 3/4 cup Butter Flavor Crisco
- 2 tablespoons water
- 1 cup apricot or raspberry preserves

Drizzle (optional)
- 1/4 cup confectioners sugar
- 1 tablespoon plus 1/2 teaspoon milk
- 1/4 teaspoon vanilla

1. Heat oven to 375°F.
3. Drizzle water over remaining crumbs. Toss to mix. Press firmly into ungreased 13 x 9 x 2-inch baking pan.
5. Bake at 375°F for 25 to 30 minutes. Cool in pan.

Drizzle
1. For Drizzle: Combine confectioners sugar, milk and vanilla. Stir well. Drizzle over top of cookies. Cut into festive triangles or bars, 2 x 13/2 inches. 36 Bars

Note: Try with any of your favorite fruit flavor preserves or jam.

Holiday Jewels
- 1/2 cup Butter Flavor Crisco
- 1 cup firmly packed brown sugar
- 1 egg
- 1/4 cup sour milk or (1/4 cup milk plus 3/4 teaspoon cider vinegar, let stand 5 minutes)
- 1/2 teaspoon salt
- 1 cup coarsely chopped pecans
- 1 cup coarsely chopped dates
- 1 cup chopped red and green candied cherries (optional)

1. Heat oven to 400°F. Grease baking sheet.
4. Bake at 400°F for 7 to 8 minutes. Remove to cooling racks. Dust warm cookies with confectioners sugar as desired.

31/2 Dozen Cookies
Butter Drops

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

Note: For 3 inch cookies drop 2 level measuring tablespoons of dough into a mound to form cookie.
Place 6 to 8 at a time on baking sheet. Leave 3 inches between cookies. Bake at 375°F for 11 to 13 minutes.

1 1/2 to 2 Dozen Cookies

3. Combine flour, salt and baking powder. Stir into creamed mixture. Mix well.
4. Drop level measuring tablespoonfuls 2 inches apart onto prepared baking sheet. Bake at 375°F for 7 to 9 minutes.
5. Brush surface of warm cookies with melted Butter Flavor Crisco for more flavor. Remove to cooling racks.

3 Dozen 2-Inch Cookies

Fudgy Chocolate Filling

1/3 cup Butter Flavor Crisco
3/4 cup cocoa
1/4 teaspoon salt
1/2 cup milk
2 teaspoons vanilla
1 pound (4 cups) confectioners sugar

3. Mix in 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 Filling

Butter Drops Special Collection

Chocolate Dipped

Bake and cool 2-inch Butter Drops. Melt 1 cup semi-sweet chocolate pieces with 1 teaspoon Butter Flavor Crisco on very low heat. Stir well. Spoon into custard cup. Dip one end of cooled cookie halfway up in chocolate. Place on wax paper until chocolate is firm.

Fudgy Sandwich Cookies

Bake and cool 2-inch Butter Drops. Spread Fudgy Chocolate Filling on the bottoms of half the batch of cookies. Top with the remaining cookies for fudgy sandwich treats.

Chocolate Nut

Dip in melted chocolate as in recipe noted to the left. Place on wax paper and sprinkle with finely chopped nuts before chocolate hardens.

Raspberry Coconut

Bake 2-inch Butter Drops. Spread 1/2 to 1 teaspoon raspberry jam on each hot cookie. Sprinkle with flake coconut.

Frosted Butter Drops

Bake and cool 3-inch Butter Drops. Decorate cooled cookies with tinted Creamy Vanilla Frosting (page 9) and holiday candies.

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.
Moist and Chewy Chocolate Chip Cookies

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

1. Heat oven to 375°F.
2. Cream Butter Flavor Crisco and brown sugar in large bowl at medium speed of electric mixer. Beat 2 minutes. Scrape sides of bowl frequently.
3. Add egg, milk and vanilla. Beat 30 seconds or until blended.
4. Combine flour, salt and baking soda. Beat into creamed mixture at low speed for 1 minute, or by hand with a large spoon.
5. Stir in chocolate pieces and nuts.
6. Drop 2 level measuring tablespoons of dough into a mound to form cookie. Place 6 to 8 at a time on ungreased baking sheet. Leave 3 inches between cookies. Bake at 375°F for 8 to 10 minutes (cookies may appear moist). Cool on baking sheet 2 minutes. Remove to cooling rack.

2 1/2 Dozen 3-Inch Cookies

Holiday Dress-ups

Chocolate Drizzle.
Melt 1 cup semi-sweet or white chocolate pieces with 1 teaspoon Butter Flavor Crisco over very low heat. Stir well. If too thick to drizzle, add 1/8 to 1/2 teaspoon 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.

Chocolate Dipped
Melt 1 cup semi-sweet chocolate pieces or 1 cup white chocolate cut in pieces with 1 teaspoon Butter Flavor Crisco over very low heat. Stir well. Spoon into custard cup. Dip one end of cooled cookie halfway up chocolate. Sprinkle with finely chopped nuts before chocolate hardens, or drizzle with contrasting white or dark chocolate. Place on wax paper.

Double Chocolate Brownie Drops

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

1. Heat oven to 350°F.
2. Combine Butter Flavor Crisco, granulated sugar, brown sugar and vanilla. Beat 1 minute or until creamy.
3. Add eggs one at a time. Beat 30 seconds after each addition.
4. Combine flour, cocoa, baking soda and salt. Add alternately with milk to creamed mixture.
5. Stir in nuts and chocolate pieces.
6. Drop 2 level measuring tablespoons of dough into a mound to form cookie. Leave 3 inches between cookies. Place 6 to 8 at a time on ungreased baking sheet. 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 measuring tablespoon of dough for each cookie. Bake at 350°F for 7 to 9 minutes. Cool 2 minutes. Remove to cooling racks.

3 1/2 Dozen 2-Inch Cookies

Peppermint Sandwich Brownie Drops

Bake and cool 2-inch Double Chocolate Brownie Drops without nuts. Tint Creamy Vanilla Frosting (page 9) pink with several drops red food coloring. Spread frosting on the bottoms of half the batch of cookies. Top with remaining cookies. Gently press together. Roll edge of sandwich cookie in crushed candy canes or peppermint candy.

2 Dozen Sandwich Cookies
Cherry Cheese Bars

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

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

1. Heat oven to 350°F. Grease bottom of 13 x 9 x 2-inch pan.
2. Chop 1/2 cup walnuts coarsely for topping. Set aside. Chop remaining 1/2 cup nuts 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 crumb mixture. Set aside. Press remaining crumbs in bottom of pan. Bake at 350°F for 12 to 15 minutes, until edges are lightly browned.
5. Spread cherry pie filling over cheese layer.
6. Combine reserved coarsely chopped nuts and reserved crumb mixture. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Refrigerate several hours. Cut into 2 x 1 1/2 inch bars.

Fudgy No-Bake Cookies

1/2 cup Butter Flavor Crisco
2 cups granulated sugar
1/2 cup milk
1/4 cup cocoa
1/2 teaspoon salt
1/2 cup peanut butter
2 tablespoons light corn syrup
1 tablespoon vanilla
1 1/2 cups quick oats (not instant)
2 1/2 cups quick oats (not instant)
1/4 cup flaked coconut, optional
3/4 cup nuts (pecans, peanuts or walnuts), optional

2. Stir in peanut butter, corn syrup, and vanilla until well blended. Add oats, coconut and nuts. Stir until all are well coated.
3. Drop by level tablespoonfuls onto wax paper. Cool until firm.

Spritz

1 cup Butter Flavor Crisco
1/2 cup granulated sugar
1 egg
3/4 teaspoon salt
3/4 teaspoon vanilla
1 1/2 teaspoons 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. Beat in egg, salt, vanilla and almond extract. Stir in flour until blended.
4. Bake at 400°F for 5 to 7 minutes or until set, but not brown. Cool slightly. Remove to cooling racks.

Note: Dough may be tinted using a few drops of food coloring. Cookies may be frosted and decorated as desired.

4 to 4 1/2 Dozen Cookies
Old Fashioned Sugar Cookies

- ¾ cup Butter Flavor Crisco
- ¾ cup granulated sugar
- 1 egg
- 1 tablespoon plus 1 teaspoon milk
- 2 cups all-purpose flour
- 1/2 teaspoons baking powder
- 1/4 teaspoon salt


2. Combine flour, baking powder and salt. Stir into creamed mixture.

3. Divide dough in half. Wrap tightly in wax paper. Refrigerate several hours or overnight.

4. Heat oven to 375°F.

5. Flour surface lightly. Roll dough to about 1/8 inch thickness. Cut in desired shapes. Sprinkle before baking with colored sugar and candies or leave plain to frost when cool.

6. Bake at 375°F for 7 to 9 minutes. Cool slightly. Remove to cooling rack.

3 Dozen Cookies (Depending on size and shape)

Creamy Vanilla Frosting

- ½ cup Butter Flavor Crisco
- 1 pound (4 cups) confectioners sugar
- ½ cup milk
- 1 teaspoon vanilla

1. Blend Butter Flavor Crisco, confectioners sugar, milk and vanilla in small bowl at low speed of electric mixer for 15 seconds. Scrape bowl constantly.

2. Beat at high speed for 2 minutes, or until smooth and creamy. Frost cooled cookies.

Two Cups Frosting

Frosts 3 to 4 Dozen Cookies

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

Frosted Peanut Butter Squares

- ½ cup Butter Flavor Crisco
- 1 1/2 cups firmly packed brown sugar
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- ½ teaspoon salt
- 1/4 cup milk
- 1 teaspoon vanilla

1. Heat oven to 350°F. Grease 15 x 10 x 1-inch baking pan.

2. For Base: Cream Butter Flavor Crisco and peanut butter in large bowl at medium speed of electric mixer. Blend in brown sugar. Beat in eggs one at a time. Beat until creamy.

3. Combine flour, baking powder and salt in small bowl. Set aside.


Frosting

- 1/4 cup Butter Flavor Crisco
- 2 2/3 cups creamy peanut butter
- 4 cups (1 pound) confectioners sugar
- 1/2 cup milk
- 1/2 cup semi-sweet chocolate pieces

1. Heat oven to 350°F. Grease 15 x 10 x 1-inch baking pan.

2. Melt chocolate pieces on very low heat in small saucepan. Drizzle chocolate from end of spoon back and forth over frosting. Cut into 2 inch squares. Refrigerate 15 to 20 minutes until chocolate is firm.

3 Dozen Squares
The Cookie Maker
Watch for more new and exciting Butter Flavor Crisco cookie recipes to add to your collection of favorites. Your Butter Flavor Crisco cookies are so irresistible you won’t want to save them just for the holidays. Bake them up fresh from the oven for your family and friends all year round.

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