

Free Cookbook Club Cookbook #7

# Cookies 1 Enhanced Cookbook



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# 10 Tips for Making Perfect Cookies

Baking cookies is a great treat for children and adults. Here are 10 tips to help make sure your cookies bake perfectly each and every time you make them. We wish you success, fun with each sheet of cookies you bake.



## 1. Use Shiny Cookie Sheets.

You could even cover dark cookie sheets with aluminum foil. The reflective quality of the pan insures even baking and browning of your cookies. With the right cookie sheet, you will produce perfectly browned cookies each time you bake.

2. **Use a Spoon or Other Measuring Device to Measure Out Drop Cookies.** Making sure your cookie dough is evenly divided is essential. Your cookies will bake more evenly during their cooking time. If your cookies are different sizes, they will require different cooking times. You will end up with some underdone and some overdone cookies. We definitely wouldn't want that to happen.

3. **Chill Dough Thoroughly if You are Rolling Out Cookies.** By making sure that the dough has been chilled completely, the dough will be much easier to work with during rolling and cutting.

4. **Monitor the Baking Time of Your Cookies Closely.** Remove your cookies from the oven when they still look a little underdone in their centers. They will finish cooking on the cookie sheets.

10 Tips for Making Perfect Cookies Continued on Next Page

# 10 Tips to Making Perfect Cookies Continued

**5. Use the Correct Fat for Your Cookies.** If the recipe calls for butter, use butter. Butter happens to be my personal favorite for baking cookies. I never use margarine. If the recipe calls for shortening, I will use butter flavored. Butter and shortening provide the bonding that keeps the cookies from spreading too thin while cooking. If you use margarine when it calls for butter, your cookies may be thinner and may cook too quickly for optimum taste benefits.

**6. Rotate the Cookies Halfway Through the Baking Time.** Ovens often cook faster towards the rear. Rotating the cookies insures even baking of your wonderful treats. If you are cooking more than one sheet of cookies at a time on different shelves, make sure you switch top and bottom sheets halfway through baking time also.

**7. Always Use Large Eggs.** This is the standard size egg used for developing cookie recipes. Your cookies will mix perfectly by using the correct size eggs.

**8. Measure All Ingredients Carefully.** Don't use heaping cups of flour or sugar. Make sure you use a flat surface to level all dry measured ingredients. Measure your liquid ingredients carefully also or else you might end up with very dry or very runny cookie dough.

**9. Preheat Your Oven to the Correct Temperature.** Do this before you place your cookies in the oven. This will make sure your cookies will cook properly to become the perfect cookies.

**10. Most Importantly - Have Fun.** Baking cookies is a wonderful tradition in homes today. Have fun while you are making them and the smiles will be even bigger when you eat them. Having fun and smiling makes everything taste better.

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# Cookies 1

## The Recipes



# Almond Thumbprint Cookies with Butterscotch Frosting

This recipe for Almond Thumbprint Cookies with Butterscotch Frosting was an 1986 Blue Ribbon Winner.

## INGREDIENTS

- 2 cup All-Purpose Flour, sifted
- 1/2 cup Sugar
- 1/4 teaspoon Salt
- 1 cup Butter
- 3/4 cup unblanched Almonds, grated
- 2 teaspoons Vanilla
- Butterscotch Frosting (Recipe below)
- Chopped Pistachio Nuts, for garnish

## DIRECTIONS

1. Preheat oven to 350°F.
2. Sift flour, sugar and salt into bowl.
3. Cut in butter with pastry blender, until mixture resembles coarse crumbs.
4. Blend in almonds and vanilla.
5. Work mixture with fingers until a ball of dough is formed.
6. Then shape into 1-inch balls.
7. Place balls on greased cookie sheets.
8. With your thumb, make a depression in center of each cookie.
9. Place in oven and bake about 8 minutes. Remove from oven.
10. Dent again and bake about 8 minutes longer. Remove from oven and cool.
11. Prepare frosting according to recipe below.
12. Fill depressions in cookies with butterscotch frosting and sprinkle frosting with nuts.

---

## Butterscotch Frosting

### INGREDIENTS

- 6 tablespoons Butter
- 1/3 cup Half-and-half
- 2/3 cup Brown Sugar, packed
- 2 cups Confectioners' Sugar
- 1/2 teaspoon Vanilla

### DIRECTIONS

1. Blend butter, half-and-half and brown sugar in saucepan.
2. Boil 2 minutes, stirring constantly. Remove from heat.
3. Cool about 15 minutes.
4. Stir in confectioners' sugar and vanilla.
5. Beat until smooth and thick.

# Rumprint Cookies with Rum Filling

This 1994 1st Place Winning cookie recipe uses rum extract - so it is safe for everyone to enjoy.

## INGREDIENTS

- 2/3 cup Unsalted Butter, softened
- 1/3 cup Granulated Sugar
- 1 Egg
- 1 tablespoon Vanilla Extract
- 1/4 tablespoon Salt
- 1 3/4 cup All-Purpose Flour
- 1/4 tablespoon Nutmeg, or to taste
- Rum Filling (Recipe below)
- Nutmeg, for garnish

## DIRECTIONS

1. Beat butter in large bowl of electric mixer until light.
2. Beat in sugar until fluffy.
3. Beat in egg, vanilla and salt. Beat well.
4. Stir in flour and nutmeg until well mixed.
5. Refrigerate dough, covered, 1 hour.
6. Preheat oven to 350°F.
7. Have ungreased baking sheets ready.
8. Shape dough into 1-inch diameter balls.
9. Place 2 inches apart on baking sheets. Press down centers with thumb.
10. Bake until barely golden, about 12 minutes. Cool on wire racks.
11. Prepare rum filling according to recipe below.
12. Fill a pastry bag fitted with a medium star tip with the filling.
13. Pipe a star into the center of each cookie.
14. Sprinkle with nutmeg.
15. Chill until filling firms, about 15 minutes.

---

## Rum Filling

### INGREDIENTS

- 1/4 cup Unsalted Butter, softened
- 1 cup Confectioners' Sugar, sifted
- 1 tablespoon Rum Extract, to taste

### DIRECTIONS

1. Beat butter until light.
2. Beat in confectioners' sugar until fluffy.
3. Add rum extract to taste. Beat well.

# Almond Crescent Cookies

## INGREDIENTS

- 1 cup Shortening
- 1/3 cup Sugar
- 2/3 cup ground, blanched Almonds
- 1 1/2 cups Flour, sifted
- 1/4 teaspoon Salt
- 1 cup Confectioners' Sugar
- 1 teaspoon Cinnamon

## DIRECTIONS

1. Thoroughly mix shortening, sugar and almonds together.
  2. Sift salt and flour together.
  3. Work into shortening, sugar, almond mixture.
  4. Chill dough for 4 hours.
  5. Roll the dough with your hands until pencil thick.
  6. Then, cut into 2 1/2-inch lengths. Form each into a crescent.
  7. Bake at 325°F for 14 - 16 minutes or until set.
  8. Cool, but while still warm, dip into mixture of cinnamon and confectioners' sugar.
-

# Biscoitos de Maizena - Brazilian Cornstarch Cookies

These cookies are so light they melt in your mouth. They are a great favorite of Brazilians. They're called Maizena cookies because that's the brand name for cornstarch in Brazil. These are made with cornstarch only. There are other recipes that use flour also.

## INGREDIENTS

- 2 cups Cornstarch
- 1 cup Sugar
- 1 Egg
- 1/2 teaspoon Salt
- 1 1/2 sticks (12 tablespoons) Unsalted Butter

## DIRECTIONS

1. Preheat oven to 375°F.
2. Sift cornstarch, sugar and salt together.
3. Mix in the egg.
4. Blend in the butter.
5. Knead well.
6. Let stand 10 to 15 minutes.
7. Use a cookie press to drop them on a greased cookie sheet if you want to make cookies in different shapes. Alternately, you can shape the dough into balls in the palm of your hand and drop them onto the greased cookie sheet. Some people like to shape the cookies into really tiny balls, others prefer them bigger.
8. Use the tines on a fork to make grooves on the cookies. They look really pretty that way.
9. Bake for about 7 minutes, depending on how big you make them.
10. Let cool and serve.

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# Boston Cookies

## INGREDIENTS

- 1 cup Butter
  - 1/2 teaspoon Salt
  - 1 1/2 cups Sugar
  - 1 teaspoon Cinnamon
  - 3 Eggs, well beaten
  - 1 cup chopped Hickory or English Walnut Nut Meat
  - 1 teaspoon Soda
  - 1 1/2 tablespoons Hot Water
  - 1/2 cup Currants
  - 3 1/4 cups Flour
  - 1/2 cup Raisins, seeded and chopped
- 

## DIRECTIONS

1. Mixed and sift flour with salt and cinnamon. Set aside.
2. In a large bowl, cream butter.
3. Add sugar gradually. Beat well.
4. Add eggs. Beat well.
5. Add soda dissolved in hot water.
6. Add 1/2 flour mixture. Mix well.
7. Add nut meat, fruit and remaining flour. Mix well.
8. Drop by spoonfuls, 1 inch apart, on a buttered sheet.
9. Bake in a 350°F oven until done.

## Butter Crunch Clusters

### INGREDIENTS

- 1/2 cup Butter or Margarine
- 2/3 cup packed Brown Sugar
- 1 tablespoon Corn Syrup
- 2 cups Cheerios® Cereal
- 1 cup salted Cocktail Peanuts or Spanish Peanuts

### DIRECTIONS

1. Heat butter in 3-quart saucepan over low heat until melted.
2. Stir in brown sugar and corn syrup.
3. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute. Remove from heat.
4. Stir in cereal and peanuts until well-coated.
5. Drop mixture by tablespoonfuls onto waxed paper.
6. Cool and enjoy.

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## Peanut Butter Fudge

### INGREDIENTS

- 1 cup creamy Peanut Butter
- 1 cup Butter or Margarine
- 1 cup chopped Nuts
- 1 1-pound box Powdered Sugar

### DIRECTIONS

1. Melt peanut butter and butter in a medium saucepan, stirring constantly.
2. Add nuts and stir to combine.
3. Remove from heat and sift in powdered sugar, stirring until well-blended.
4. Pat out in a 9 x 9 x 2-inch pan. Refrigerate until firm.
5. Cut into squares.

# Chocolate-Almond Tea Cakes

## INGREDIENTS

- 3/4 cup Butter or Margarine, softened
- 1/3 cup Powdered Sugar
- 1 1/4 cups All-Purpose Flour
- 1/2 cup dry Hot Cocoa Mix
- 1/2 cup chopped or slivered Toasted Almonds
- 1/3 cup Powdered Sugar + more for dipping

## DIRECTIONS

1. Heat oven to 325°F.
  2. Beat butter and 1/3 cup powdered sugar in medium bowl with electric mixer on medium speed - or mix with spoon.
  3. Stir in flour, cocoa mix and almonds. (If dough is soft, cover and refrigerate until firm enough to shape.)
  4. Shape dough into 1-inch balls.
  5. Place about 2 inches apart on ungreased cookie sheet.
  6. Bake 12 to 15 minutes or until set.
  7. Dip tops into powdered sugar while warm.
  8. Cool completely on wire rack.
  9. Dip tops into powdered sugar again.
-

# Rocky Road Cookies



Everything you love about Rocky Road Ice Cream - In a cookie.

## INGREDIENTS

- 1 cup Semisweet Chocolate Chips
- 1/2 cup Butter or Margarine
- 1 1/2 cups All-Purpose Flour
- 1 cup Sugar
- 1/2 teaspoon Baking Powder
- 1/2 teaspoon Vanilla
- 1/4 teaspoon Salt
- 2 Eggs
- 1 cup chopped Nuts
- About 48 Miniature Marshmallows

## DIRECTIONS

1. Melt 1/2 cup chocolate chips and butter in 1-quart saucepan over low heat, stirring occasionally, until smooth.
2. Remove from heat. Cool slightly.
3. Heat oven to 400°F.
4. Mix melted chocolate mixture, flour, sugar, baking powder, vanilla, salt and eggs in large bowl with spoon.
5. Stir in nuts and remaining 1/2 cup chocolate chips.
6. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet.
7. Press 1 marshmallow into center of each cookie.

8. Bake 8 to 12 minutes or until almost no indentation remains when touched in center.
9. Immediately remove from cookie sheet to wire rack.

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# Chocolate-Peppermint Refrigerator Cookies

## INGREDIENTS

- 1 1/2 cups Powdered Sugar
- 1 cup Butter or Margarine, softened
- 1 Egg
- 2 2/3 cups All-Purpose Flour
- 1/4 teaspoon Salt
- 1/4 cup Baking Cocoa
- 1 tablespoon Milk
- 1/4 cup finely crushed Hard Peppermint Candy

## DIRECTIONS

1. Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed - or mix with spoon.
  2. Stir in flour and salt.
  3. Divide dough in 1/2.
  4. Stir cocoa and milk into 1/2 and peppermint candy into other 1/2.
  5. Roll or pat chocolate dough into rectangle, 12 × 6 1/2 inches, on waxed paper.
  6. Shape peppermint dough into roll, 12 inches long.
  7. Place on chocolate dough.
  8. Wrap chocolate dough around peppermint dough, using waxed paper to help lift. Press edges together.
  9. Wrap and refrigerate about 2 hours or until firm.
  10. Heat oven to 375°F.
  11. Cut roll into 1/4-inch slices.
  12. Place about 1 inch apart on ungreased cookie sheet.
  13. Bake 8 to 10 minutes or until set.
  14. Remove from cookie sheet to wire rack.
-

# Coconut-Almond Macaroons

## INGREDIENTS

- 3 Egg Whites
- 1/4 teaspoon Cream of Tartar
- 1/8 teaspoon Salt
- 3/4 cup Sugar
- 1/4 teaspoon Almond Extract
- 2 cups flaked Coconut
- 9 Candied Cherries, each cut into 1/4

## DIRECTIONS

1. Heat oven to 300°F.
  2. Cover cookie sheet with aluminum foil or cooking parchment paper.
  3. Beat egg whites, cream of tartar and salt in small bowl with electric mixer on high speed until foamy.
  4. Beat in sugar, 1 tablespoon at a time. Continue beating until stiff and glossy. Do not underbeat.
  5. Pour into medium bowl.
  6. Fold in almond extract and coconut.
  7. Drop mixture by teaspoonfuls about 1 inch apart onto cookie sheet.
  8. Place 1 cherry piece on each cookie.
  9. Bake 20 to 25 minutes or just until edges are light brown.
  10. Cool 10 minutes.
  11. Remove from foil to wire rack.
-

# Cream Squares



Cream Squares Cookies are a lot like shortbread - they are good on their own but the creamy vanilla taste really shines when they are smeared with jam or preserves.

## INGREDIENTS

- 2 Eggs
- 1 cup Sugar
- 1 cup Heavy Whipping Cream
- 4 cups All-Purpose Flour
- 3 teaspoons Baking Powder
- 1 teaspoon Salt

## DIRECTIONS

1. Beat eggs in large bowl with electric mixer on medium speed until foamy.
2. Gradually beat in sugar.
3. Stir in whipping cream.
4. Stir in flour, baking powder and salt.
5. Cover and refrigerate about 2 hours or until firm.
6. Heat oven to 375°F.
7. Grease cookie sheet.
8. Roll 1/2 of dough at a time into rectangle, 12 × 8 inches, on lightly floured surface.
9. Cut into 2-inch squares.
10. Place 2 inches apart on cookie sheet.
11. Make two 1/2-inch cuts on all sides of each square.
12. Bake 10 to 13 minutes or until edges are light brown.
13. Remove from cookie sheet to wire rack.

# Drop Molasses Cookies

This award-winning recipe comes from the Empire California Stanislaus County Fair.

## INGREDIENTS

- 1 1/2 Butter
- 1 cup Sugar
- 4 tablespoons Molasses
- 1 Egg
- 2 cups Flour
- 2 teaspoons Baking Powder
- 1 teaspoon Cinnamon
- 1 tablespoon ground Cloves
- 1/2 teaspoon ground Ginger
- Additional Sugar, for coating

## DIRECTIONS

1. Preheat oven to 375°F.
2. Cream together butter and 1 cup sugar.
3. Add molasses and egg. Beat well.
4. Sift together flour, baking powder, cinnamon, cloves and ginger. Add to butter mixture.
5. Stir until well mixed.
6. Roll into small balls, no bigger than walnuts.
7. Dip each ball in sugar.
8. Place 2 inches apart on a greased cookie sheet.
9. Bake 15 to 18 minutes.
10. Cool on wire racks.



## Darkened Manhattan Cocktail Recipe

The Darkened Manhattan from Proof on Main in Louisville, KY tastes like a cross between a classic Manhattan and a Black Russian - a sweeter, more flavorful version of the traditional Manhattan.

[southernfoodies.com/darkened-manhattan-cocktail-recipe/](http://southernfoodies.com/darkened-manhattan-cocktail-recipe/)

# Mom's Sugar Cookies with Cream Cheese Frosting

## INGREDIENTS

- 1 cup Unsalted Butter, softened
- 1 1/2 cup Confectioners Sugar
- 1 Egg
- 1 teaspoon Vanilla
- 1/2 teaspoon Almond Extract
- 2 1/2 cup Flour
- 1 teaspoon Baking Soda
- 1 teaspoon Cream of Tartar
- Cream Cheese Frosting (Recipe below)

## DIRECTIONS

1. Cream butter, sugar, egg, vanilla and almond extract in large mixer bowl until light and fluffy.
2. Beat in flour, baking soda and cream of tartar until mixed.
3. Divide dough in half. Cover and refrigerate dough 2 to 3 hours. (Dough can be refrigerated up to several days. Soften slightly before rolling out.)
4. Preheat oven to 350°F.
5. Have lightly greased baking sheets ready.
6. Roll out 1/2 of dough on lightly floured surface to almost 1/4-inch thick.
7. Use cookie cutters to cut out desired shapes.
8. Place cookies 2 inches apart on prepared baking sheets.
9. Bake until light brown on edges, 7 to 8 minutes. Cool on wire racks.
10. Prepare cream cheese frosting according to recipe below.
11. Use frosting to decorate cookies. Let stand until frosting sets.

---

## Cream Cheese Frosting

### INGREDIENTS

- 8 ounces Cream Cheese, softened
- 2 cups Confectioners' Sugar
- 1/4 teaspoon Vanilla
- Milk
- Food Coloring, as desired

### DIRECTIONS

1. Beat cream cheese, sugar and vanilla in small bowl until smooth.
2. Beat in milk until spreading consistency.
3. Add food coloring as desired.

# Frosted Cinnamon-Mocha Cookies

## INGREDIENTS

- 1 cup Sugar
- 1/2 cup Butter or Margarine, softened
- 2 teaspoons dry Instant Coffee
- 1 Egg
- 3 ounces Unsweetened Baking Chocolate, melted and cooled
- 1 1/4 cups All-Purpose Flour
- 1/4 cup Milk
- 1 teaspoon Ground Cinnamon
- 1/2 teaspoon Baking Soda
- 1/4 teaspoon Salt
- Mocha Frosting (Recipe below)

## DIRECTIONS

1. Heat oven to 350°F.
2. Beat sugar, butter, coffee and egg in large bowl with electric mixer on medium speed - or mix with a spoon.
3. Stir in chocolate.
4. Stir in remaining ingredients except mocha frosting.
5. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
6. Bake 10 to 12 minutes or until almost no indentation remains when touched in center.
7. While baking, make the Mocha Frosting according to recipe below.
8. Remove from cookie sheet to wire rack.
9. Cool completely.
10. Frost with Mocha Frosting.

## Mocha Frosting

### INGREDIENTS

- 1 teaspoon dry Instant Coffee
- 3 tablespoons Hot Water
- 2 ounces Unsweetened Baking Chocolate
- 2 tablespoons Butter or Margarine
- 2 cups Powdered Sugar
- 2 - 3 teaspoons Water, as needed

### DIRECTIONS

1. Dissolve coffee in 3 tablespoons hot water. Set aside.
2. Melt chocolate and butter in 2-quart saucepan over low heat, stirring frequently. Remove from heat.
3. Stir in powdered sugar, coffee mixture and 2 to 3 teaspoons water until smooth and spreadable. Set aside.

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# Giant Honey and Oat Cookies

## INGREDIENTS

- 1 1/2 cups Sugar
- 3/4 cup Butter or Margarine, softened
- 2/3 cup Honey
- 3 Egg Whites
- 4 cups Quick-Cooking or Old-Fashioned Oats
- 2 cups All-Purpose Flour
- 1 teaspoon Baking Soda
- 1/2 teaspoon Salt

## DIRECTIONS

1. Heat oven to 350°F.
  2. Grease cookie sheet.
  3. Beat sugar, butter, honey and egg whites in large bowl with electric mixer on medium speed - or mix with spoon.
  4. Stir in remaining ingredients.
  5. Drop dough by level 1/4 cupfuls about 3 inches apart onto cookie sheet.
  6. Bake 11 to 14 minutes or until edges are light brown (centers will be soft).
  7. Cool 3 to 4 minutes.
  8. Remove from cookie sheet to wire rack.
-

# Honey Crinkle Cookies

## INGREDIENTS

- 2/3 cup Vegetable Oil
- 1 cup Sugar
- 1 Egg
- 1/2 teaspoon Vanilla Extract
- 1/4 cup Honey
- 2 cups Flour
- 2 teaspoons Baking Soda
- 3/4 teaspoon Mace
- 1/2 teaspoon Salt
- Additional Graulated Sugar, for coating

## DIRECTIONS

1. Preheat oven to 350°F.
2. Combine vegetable oil and sugar and beat well.
3. Beat in egg, vanilla and honey.
4. Sift together flour, baking soda, mace and salt.
5. Stir flour mixture into liquid ingredients. Mix well to blend.
6. Drop by teaspoonfuls into granulated sugar and roll into balls.
7. Place 2 inches apart on an ungreased cookie sheet.
8. Bake for 12 to 15 minutes.
9. Let stand for a minute or so before removing from pan.
10. Cool on wire racks.



## Apple Baklava Recipe

Apples give a distinctive twist to this traditional Greek dessert. Sautéing them first to let the water evaporate ensures a crisp crust.

[freecookbookclub.com/apple-baklava-recipe](http://freecookbookclub.com/apple-baklava-recipe)



## Apple Crisp in the Slow Cooker Recipe

Apple Crisp in the Slow Cooker? Yes. It comes out light, flaky and delicious. This is a perfect, festive fall dessert and it is so quick and easy to put together, you'll will make it all the time – not just for parties.

[freecookbookclub.com/apple-crisp-in-the-slow-cooker-recipe](http://freecookbookclub.com/apple-crisp-in-the-slow-cooker-recipe)



# Ausuki (Lithuanian Fried Christmas and Easter Cookies)

These traditional Lithuanian Christmas/Easter cookies are called Ausuki, which means "little ears" due to the shape their shape after tying and frying them, which is almost as fun as eating them - especially for children. They are also sometimes called kruschiki. They are enjoyed as an accompaniment to a Christmas Eve Kucios meal.

## INGREDIENTS

- 6 Egg Yolks
- 6 tablespoons Dairy Sour Cream
- 1 teaspoon Vanilla
- 1 teaspoon grated Lemon Peel
- Dash Salt
- 1 1/4 cups All-Purpose Flour
- 2 tablespoons Flour

## DIRECTIONS

1. Beat egg yolks, sour cream, vanilla, lemon peel and salt together until well mixed.
  2. Add 1 1/4 cups flour. Stir to form a soft dough.
  3. Sprinkle 1 tablespoon flour on pastry cloth or other surface.
  4. Turn dough out onto floured surface.
  5. Sprinkle remaining flour over surface.
  6. Pat and roll dough to form a 16 x 15-inch square. Let stand a few minutes before cutting.
  7. Make 8 cuts, 2-inches apart across 16-inch sides. Make 5 cuts across the 15-inch side. You will have 42 2 x 3-inch rectangles.
  8. Cut these each diagonally to make 84 triangles.
  9. Make a slit in the center of the widest end. Pull the other end through.
  10. In deep fryer, cook 3 or 4 at a time, turning once, until desired brownness is reached, about 2 minutes.
  11. Remove from oil and drain on absorbent paper.
  12. Repeat until all cookies are cooked.
  13. Makes about 84.
-

# No-Bake Peanut Butter Squares

## INGREDIENTS

- 2 cups Powdered Sugar
- 1 cup Butter or Margarine, softened
- 1 cup Peanut Butter
- 1 teaspoon Vanilla
- 2 3/4 cups Graham Cracker Crumbs
- 1 cup chopped Peanuts
- 1 12-ounce package Semisweet Chocolate Chips (about 2 cups)
- 1/4 cup Peanut Butter

## DIRECTIONS

1. Line square pan, 9 × 9 × 2-inches, with aluminum foil.
  2. Beat powdered sugar, butter, 1 cup peanut butter and the vanilla in large bowl with electric mixer on medium speed - or mix with spoon.
  3. Stir in graham cracker crumbs and peanuts (mixture will be stiff).
  4. Press in pan.
  5. Melt chocolate chips and 1/4 cup peanut butter over low heat, stirring frequently, until smooth.
  6. Spread over bars.
  7. Refrigerate about 1 hour or until chocolate is firm.
  8. Remove from pan, using foil to lift. Fold back foil.
  9. Cut into 6 rows by 6 rows.
  10. Refrigerate about 2 hours or until firm.
  11. Store covered in refrigerator.
-

# Ginger Cookies

## INGREDIENTS

- 1 cup Granulated Sugar
- 1/2 cup Dark Corn Syrup
- 1/2 cup Water
- 1 tablespoon ground Ginger
- 2 teaspoons Cinnamon
- 2 teaspoons ground Cloves
- 1 cup Unsalted Butter or Margarine
- 4 cups All-Purpose Flour
- 1 1/2 teaspoon Baking soda

## DIRECTIONS

1. Put sugar, syrup, water, ginger, cinnamon and cloves into a large saucepan.
2. Cook and stir over medium heat until mixture boils and sugar dissolves. Remove from heat.
3. Add butter. Stir until butter is melted and mixture is no longer very hot.
4. Mix flour and baking soda.
5. Gradually add flour mixture to butter mixture and stir to blend thoroughly. Dough will have a soft texture.
6. Place dough in an airtight container and refrigerate overnight or at least 12 hours or as long as 1 week.
7. Heat oven to 375°F.
8. Remove about one-sixth of the dough and knead it until it is slightly softened.
9. Roll dough directly onto ungreased cookie sheets until it is about 1/4-inch thick.
10. Use a cookie cutter to stamp shapes in dough, allowing a 1-inch margin between each cookie. Remove excess dough by lifting it and peeling it away. Scraps of dough can be kneaded together and re-rolled.
11. Bake until golden brown, about 7 minutes.
12. Allow cookies to cool slightly and become crisp before removing them from the cookie sheet. Cool thoroughly on wire racks.
13. Store cookies in airtight containers.

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# Outrageous Double Chocolate-White Chocolate Chunk Cookies

## INGREDIENTS

- 1 24-ounce package Semisweet Chocolate Chips (about 4 cups)
- 1 cup Butter or Margarine, softened
- 1 cup packed Brown Sugar
- 1 teaspoon Vanilla
- 2 Eggs
- 2 1/2 cups All-Purpose Flour
- 1 1/2 teaspoons Baking Soda
- 1/2 teaspoon Salt
- 1 6-ounce package White Baking Bars, cut into 1/4 to 1/2-inch chunks
- 1 cup Pecan or Walnut halves

## DIRECTIONS

1. Heat oven to 350°F.
  2. Heat 1 1/2 cups chocolate chips in 1-quart saucepan over low heat, stirring constantly, until melted. Cool to room
  3. temperature, but do not allow chocolate to become firm.
  4. Beat butter, brown sugar and vanilla in large bowl with electric mixer on medium speed until light and fluffy.
  5. Beat in eggs and melted chocolate until light and fluffy.
  6. Stir in flour, baking soda and salt.
  7. Stir in remaining 2 1/2 cups chocolate chips, the white baking bar chunks and pecan halves.
  8. Drop dough by level 1/4 cupfuls about 2 inches apart onto ungreased cookie sheet.
  9. Bake 12 to 14 minutes or until set (centers will appear soft and moist).
  10. Cool 1 to 2 minutes.
  11. Remove from cookie sheet to wire rack.
-

# Pecan Pie Squares

## INGREDIENTS

- 3 cups All-Purpose Flour
- 3/4 cup Butter or Margarine, softened
- 1/3 cup Sugar
- 1/2 teaspoon Salt
- Pecan Filling (Recipe below)

## DIRECTIONS

1. Heat oven to 350°F.
2. Grease jelly roll pan, 15 1/2 × 10 1/2 × 1-inch.
3. Beat flour, butter, sugar and salt in large bowl with electric mixer on low speed until crumbly (mixture will be dry).
4. Press firmly in pan.
5. Bake about 20 minutes or until light golden brown.
6. Make Pecan Filling according to recipe below.
7. Pour filling over baked layer. Spread evenly.
8. Bake about 25 minutes or until filling is set.
9. Cool completely.
10. Cut into 10 rows by 6 rows.

---

# Pecan Filling

## INGREDIENTS

- 4 Eggs, slightly beaten
- 1 1/2 cups Sugar
- 1 1/2 cups Corn Syrup
- 3 tablespoons Butter or Margarine, melted
- 1 1/2 teaspoons Vanilla
- 2 1/2 cups chopped Pecans

## DIRECTIONS

1. Mix all ingredients except pecans in large bowl until well-blended.
2. Stir in pecans.

# Melt Aways

## INGREDIENTS

- 1 cup Unsalted Butter, softened
- 1/2 cup Confectioners' Sugar, sifted
- 1 teaspoon Vanilla
- 2 1/4 cup Cake Flour, sifted
- 1/4 teaspoon Salt
- 3/4 cup Pecans, chopped
- Confectioners' Sugar

## DIRECTIONS

1. Preheat oven to 450°F.
  2. Combine butter, confectioners' sugar and vanilla in mixing bowl.
  3. Sift flour and salt together. Gradually stir into butter mixture.
  4. Stir in chopped pecans.
  5. Drop by heaping teaspoonsful onto an ungreased cookie sheet.
  6. Bake until peaks are very light brown, about 7 minutes.
  7. Transfer to cooling rack.
  8. While still warm (but not hot), use a sifter to sprinkle generously with confectioners' sugar.
-

# Sour Cream-Milk Chocolate Chip Cookies

## INGREDIENTS

- 1 1/2 cups Sugar
- 1/2 cup Sour Cream
- 1/4 cup Butter or Margarine, softened
- 1/4 cup Shortening
- 1 teaspoon Vanilla
- 1 Egg
- 2 1/4 cups All-Purpose Flour
- 1/2 teaspoon Baking Soda
- 1/4 teaspoon Salt
- 1 11 1/2-ounce package Milk Chocolate Chips (about 2 cups)

## DIRECTIONS

1. Heat oven to 350°F.
  2. Beat sugar, sour cream, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed - or mix
  3. with spoon.
  4. Stir in flour, baking soda and salt.
  5. Stir in chocolate chips.
  6. Drop dough by rounded tablespoons about 2 inches apart onto ungreased cookie sheet.
  7. Bake 12 to 14 minutes or until set and just beginning to brown.
  8. Cool 1 to 2 minutes.
  9. Remove from cookie sheet to wire rack.
-

# Sunflower Cookies

## INGREDIENTS

- 1 cup Sugar
- 1/2 cup Butter or Margarine, softened
- 1 teaspoon Vanilla
- 1 Egg
- 1 1/3 cups All-Purpose Flour
- 1 cup Old-Fashioned or Quick-Cooking Oats
- 1/2 teaspoon Baking Powder
- 1/4 teaspoon Salt
- 1/2 cup unsalted Sunflower Seeds
- 1/4 teaspoon Yellow Food Color

## DIRECTIONS

1. Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon.
2. Stir in flour, oats, baking powder and salt.
3. Divide dough into 1/3 and 2/3 portions.
4. Stir sunflower seeds into 1/3 dough. Stir food color into 2/3 dough.
5. Shape sunflower dough into two 3/4-inch rolls, 8 inches long.
6. Divide yellow dough in half.
7. Pat each half into rectangle, 8 × 4 inches, on lightly floured surface.
8. Top each rectangle with roll of sunflower dough.
9. Wrap yellow dough around roll of sunflower dough.
10. Press edges together.
11. Wrap and refrigerate about 2 hours or until firm.
12. Heat oven to 350°F.
13. Grease cookie sheet.
14. Cut rolls into 1/4-inch slices.
15. Place about 2 inches apart on cookie sheet.
16. Cut slits in outer yellow edge about every 1/2 inch to shape tips of petals.
17. Bake 8 to 10 minutes or until light brown.
18. Remove from cookie sheet to wire rack.



# Fay Kuhn's Thumbprints



This recipe won 1st Place in a Holiday Cookie Contest December 8, 1988.

The recipe calls for Raspberry Jam. I like raspberry, but I'm not a huge fan. So I tried it also with Blue Berry Preserves. They are delicious with both. So, I think you could use any jam or preserves you like. Or do what I did and make different flavors.

For the nuts, I chose chopped Pecans.

## INGREDIENTS

- 1/2 cup Butter
- 1/4 cup Sugar
- 1/2 teaspoon Vanilla
- 1 Egg, separated
- 1 cup Flour
- 1/4 teaspoon Salt
- 1 1/4 cup Nuts, finely chopped
- 1/4 cup Raspberry Jam, and/ or other jam or preserves of choice

## DIRECTIONS

1. Beat together butter and sugar in a mixer bowl.
2. Add vanilla and egg yolk. Mix well.
3. Mix flour and salt. Add to butter mixture and mix well.
4. Cover and refrigerate at least 1 hour.
5. Preheat oven to 325°F.

6. Shape dough into 1-inch balls.
7. Beat egg white lightly in a small bowl.
8. Put nuts in another small bowl.

Fay Kuhn's Thumbprints recipe is continued on next page.

## Fay Kuhn's Thumbprints Recipe Continued

9. Dip each ball into egg white, then roll in nuts.
10. Put balls 1 inch apart on ungreased cookie sheet. Press thumb in the center of each to make an indentation.
11. Bake until light golden, 15 to 18 minutes.
12. Cool on wire racks.
13. Fill indentation with a small amount of jam.



### Muffin Tin Lemon Fig Olive Oil Cakes Recipe

Lemon and Fig taste delicious together. Baking this traditional Northern Italian dessert in muffin tins makes it easier to make and easier to enjoy. These are perfect for a party.

[freecookbookclub.com/muffin-tin-lemon-fig-olive-oil-cakes-recipe](http://freecookbookclub.com/muffin-tin-lemon-fig-olive-oil-cakes-recipe)

# The Ultimate Chocolate Chip Cookie

That's the real name of this recipe, "The Ultimate Chocolate Chip Cookie." You let us know if that is true or not.

Do you have a Chocolate Chip Cookie Recipe that beats this one? See Page 49 - the next to last page in this book - for instructions on how to send your best recipes to us to share in a future Free Cookbook.

## INGREDIENTS

- 1 1/2 cups Butter or Margarine, softened
- 1 1/4 cups Granulated Sugar
- 1 1/4 cups packed Brown Sugar
- 1 tablespoon Vanilla
- 2 Eggs
- 4 cups All-Purpose Flour
- 2 teaspoons Baking Soda
- 1/2 teaspoon Salt
- 2 cups coarsely chopped Nuts
- 1 24-ounce package Semisweet Chocolate Chips (about 4 cups)

## DIRECTIONS

1. Heat oven to 375°F.
  2. Beat butter, sugars, vanilla and eggs in large bowl with electric mixer on medium speed - or mix with spoon.
  3. Stir in flour, baking soda and salt (dough will be stiff).
  4. Stir in nuts and chocolate chips.
  5. Drop dough by level 1/4 cupfuls about 2 inches apart onto ungreased cookie sheet. Flatten slightly with fork.
  6. Bake 13 to 15 minutes or until light brown (centers will be soft).
  7. Cool 1 to 2 minutes.
  8. Remove from cookie sheet to wire rack.
-

# Whole Wheat-Fruit Drops

## INGREDIENTS

- 3/4 cup packed Brown Sugar
- 1/2 cup plain Yogurt
- 1/4 cup Butter or Margarine, softened
- 1 tablespoon grated Orange Peel
- 1/2 teaspoon Vanilla
- 1 Egg
- 1 1/2 cups Whole Wheat Flour
- 1/2 teaspoon Baking Soda
- 1/4 teaspoon Baking Powder
- 1 6-ounce package diced Dried Fruits and Raisins (about 1 1/4 cups)
- 

## DIRECTIONS

1. Heat oven to 375°F.
  2. Beat brown sugar, yogurt, butter, orange peel, vanilla and egg in large bowl with electric mixer on medium speed - or
  3. mix with spoon.
  4. Stir in flour, baking soda and baking powder.
  5. Stir in dried fruits.
  6. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
  7. Bake 11 to 13 minutes or until light brown.
  8. Remove from cookie sheet to wire rack.
- 

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# Enhanced Recipes

6 More Cookie Recipes, 4 Candy  
Bar Recipes, 7 Oreo Dessert Recipes

& More

## Enhanced Recipes - Cookies



### Watergate Hotel Chocolate Cookies Recipe

Make our Watergate Hotel Chocolate Cookies Recipe and your Chocolate Cookies will taste just like those at the super-expensive Watergate Hotel.

[secretcopycatrestaurantrecipes.com/watergate-hotel-chocolate-cookies-recipe](http://secretcopycatrestaurantrecipes.com/watergate-hotel-chocolate-cookies-recipe)



### Momofuku Milk Bar Compost Cookies Video Recipe

Compost Cookies are a perfect combination of sweet and salty, chewy and crunchy. They were created by the genius minds of Momofuku Milk Bar, Christina Tosi and David Chang.

[secretcopycatrestaurantrecipes.com/momofuku-milk-bar-compost-cookies](http://secretcopycatrestaurantrecipes.com/momofuku-milk-bar-compost-cookies)



### Kentucky Butter Cake Cookies with Bourbon Glaze Recipe

Kentucky Butter Cake Cookies with Bourbon Glaze are a bite-sized, easy-to-hold, easier-to-love version of the famous Kentucky Butter Cake. With Bourbon.

[southernfoodies.com/kentucky-butter-cake-cookies-with-bourbon-glaze-recipe](http://southernfoodies.com/kentucky-butter-cake-cookies-with-bourbon-glaze-recipe)



### Oh-So-Easy Snickers Cookies Recipe

Don't be put off by how easy these are to make. Take it as a Bonus. They are spectacularly good and you can make them anytime you want!

[secretcopycatrestaurantrecipes.com/oh-so-easy-snickers-cookies-recipe](http://secretcopycatrestaurantrecipes.com/oh-so-easy-snickers-cookies-recipe)

## Enhanced Recipes - Cookies and Sweets



### Chocolate-Drizzled Cherry Bar Cookies Recipe

Chocolate-Drizzled Cherry Bars are thick and chewy and loaded with cherries and chocolate. They are everything a bar cookie should be.

[freecookbookclub.com/chocolate-drizzled-cherry-bar-cookies-recipe](http://freecookbookclub.com/chocolate-drizzled-cherry-bar-cookies-recipe)



### Watergate Hotel Oatmeal Cookies Secret Recipe

Before the scandle, The Watergate Hotel Restaurant was known for, of all things, their wonderful cookies. Here is the recipe for one of their best.

[secretcopycatrestaurantrecipes.com/watergate-hotel-oatmeal-cookies-secret-recipe](http://secretcopycatrestaurantrecipes.com/watergate-hotel-oatmeal-cookies-secret-recipe)



### Kroger's Death By Chocolate Brownie Recipe

Death By Chocolate is a Goopy Brownie/Fudge combination that is simply heavenly.

[secretcopycatrestaurantrecipes.com/krogers-death-by-chocolate-copycat-recipe](http://secretcopycatrestaurantrecipes.com/krogers-death-by-chocolate-copycat-recipe)



### Krispy Kreme Glazed Doughnuts Recipe

Make our Krispy Kreme Glazed Doughnuts at home and your glazed donuts will taste just like Krispy Kreme's. And, we've included the Chocolate Frosting at no additional charge. ;)

[secretcopycatrestaurantrecipes.com/krispy-kreme-glazed-doughnuts-recipe](http://secretcopycatrestaurantrecipes.com/krispy-kreme-glazed-doughnuts-recipe)

## Enhanced Recipes – Candy Bars



### Snickers Candy Bar Copycat Recipe

Snickers is the best selling chocolate bar of all time and has annual global sales of US \$2 billion. Our Secret Copycat Recipe tastes just like the real thing.

[secretcopycatrestaurantrecipes.com/  
snickers-candy-bar-copycat-recipe](http://secretcopycatrestaurantrecipes.com/snickers-candy-bar-copycat-recipe)



### 3 Musketeers Candy Bar Recipe

Originally, there were three pieces in each package – chocolate, strawberry and vanilla; hence the name. Rising costs and wartime shortages caused cutbacks that left only the most popular, chocolate.

[secretcopycatrestaurantrecipes.com/3-  
musketeers-candy-bar-copycat-recipe](http://secretcopycatrestaurantrecipes.com/3-musketeers-candy-bar-copycat-recipe)



### Twix Bars Recipe

The name “Twix” is a portmanteau derived from “twin biscuit sticks”. Twix is one of the worlds favorite candy bar and is ranked as the 12th best chocolate in America.

[secretcopycatrestaurantrecipes.com/twix-  
bars-recipe](http://secretcopycatrestaurantrecipes.com/twix-bars-recipe)



### Baby Ruth Candy Bar Recipe

Most people think that the bar is named after Babe Ruth. But that's NOT what Curtiss Candy says. And it's an interesting story. Click the link to read it. And make the candy bar, of course.

[secretcopycatrestaurantrecipes.com/baby-  
ruth-candy-bar-secret-home-recipe](http://secretcopycatrestaurantrecipes.com/baby-ruth-candy-bar-secret-home-recipe)



## Enhanced Recipes - Oreo Cookie Recipes

In our Email Group over at Secret Copycat Restaurant Recipes, we occasionally have a week of recipes that use - and enhance - a familiar favorite. Here are some of the recipes we included during **Oreo Week**. We also had a Snickers Week and several others are in the planning stages.

If this looks like fun to you - and why wouldn't it? - be sure to visit Secret Copycat Restaurant Recipes and sign up for our **FREE** Email List.

Click [HERE](http://SecretCopycatRestaurantRecipes.com) Now to Visit SecretCopycatRestaurantRecipes.com



### Homemade Oreo Cookies Recipe

Make our Homemade Oreo Cookies Recipe at home for your family. With our Secret Restaurant Recipe your homemade Oreos will taste just like the real ones.

[secretcopycatrestaurantrecipes.com/  
homemade-oreo-cookies-recipe](http://secretcopycatrestaurantrecipes.com/homemade-oreo-cookies-recipe)



### Oreo Cookie Cupcakes Recipe

Oreo cookie cakes - in a convenient kid-friendly form that adults will love, too.

[secretcopycatrestaurantrecipes.com/oreo-  
cookie-cupcakes-recipe](http://secretcopycatrestaurantrecipes.com/oreo-cookie-cupcakes-recipe)



### Chocolate Oreo Cake Recipe

Decadant. Seriously, decadant.

[secretcopycatrestaurantrecipes.com/chocolate-  
oreo-cake-recipe](http://secretcopycatrestaurantrecipes.com/chocolate-oreo-cake-recipe)

## Enhanced Recipes - Oreo Cookie Recipes



### Oreo Cookies and Cream Popsicle Recipe

Frozen Oreos in Cookies and Cream Popsicle have the power to take you back to the best days of childhood. I know that's a lot to ask of a Popsicle - but it's true. ;)

[secretcopycatrestaurantrecipes.com/oreo-cookies-and-cream-popsicle-recipe](http://secretcopycatrestaurantrecipes.com/oreo-cookies-and-cream-popsicle-recipe)



### Oreo Mudslide Cocktail Recipe

Everything you love about Oreo Cookies, in a delicious after-dinner drink.

[secretcopycatrestaurantrecipes.com/oreo-mudslide-cocktail-recipe](http://secretcopycatrestaurantrecipes.com/oreo-mudslide-cocktail-recipe)



### How to Make a Giant Oreo Cookie

You know how much we love Oreos — so it only makes sense to make a supersized one, right? Get ready for all your Oreo dreams to come true -- because that's exactly what we are doing.

[secretcopycatrestaurantrecipes.com/how-to-make-a-giant-oreo-cookie](http://secretcopycatrestaurantrecipes.com/how-to-make-a-giant-oreo-cookie)



### Oreo Cookie Shots

Not the bar kind - the best kind.

[secretcopycatrestaurantrecipes.com/oreo-cookie-shots](http://secretcopycatrestaurantrecipes.com/oreo-cookie-shots)



# Do You Like To Eat Out?

Do you wish you could do it more often -- but don't have the time or money?

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Now you can easily make and enjoy all of your family's restaurant favorites **at home** -- at a fraction of the cost of eating out.

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We search the web -- as well as our secret sources -- for the very best recipes that taste exactly like the ones you get at your favorite restaurants. Then we give them to YOU!



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- Cheesecake Factory Cheesecakes
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No Problem. We've got you covered. Here are links to a few of our most popular restaurant recipes to get you started.

Just click on the links below to start making your family's restaurant favorites tonight.  
No charge. No obligation.

---

[Outback Steakhouse Blooming Onion](https://secretcopycatrestaurantrecipes.com/outback-steakhouses-blooming-onion-recipe) - secretcopycatrestaurantrecipes.com/outback-steakhouses-blooming-onion-recipe

[Applebee's Wonton Tacos](https://secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe) - secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe

[Homemade Oreo Cookies](https://secretcopycatrestaurantrecipes.com/homemade-oreo-cookies-recipe) - secretcopycatrestaurantrecipes.com/homemade-oreo-cookies-recipe

[Krispy Kreme Glazed Doughnuts](https://secretcopycatrestaurantrecipes.com/krispy-kreme-glazed-doughnuts-recipe) - secretcopycatrestaurantrecipes.com/krispy-kreme-glazed-doughnuts-recipe

[Taco Bell Chalupa](https://secretcopycatrestaurantrecipes.com/taco-bell-chalupa-recipe) - secretcopycatrestaurantrecipes.com/taco-bell-chalupa-recipe

[McDonald's Big Mac and Special Sauce](https://secretcopycatrestaurantrecipes.com/mcdonalds-big-mac-special-sauce-copycat-recipes) - secretcopycatrestaurantrecipes.com/mcdonalds-big-mac-special-sauce-copycat-recipes

[Papa John's Garlic Butter Sauce](https://secretcopycatrestaurantrecipes.com/papa-johns-garlic-sauce-recipe) - secretcopycatrestaurantrecipes.com/papa-johns-garlic-sauce-recipe

[KFC Cole Slaw](https://secretcopycatrestaurantrecipes.com/kfc-cole-slaw-restaurant-recipe) - secretcopycatrestaurantrecipes.com/kfc-cole-slaw-restaurant-recipe

Enjoy. And remember -- this is just scratching the surface of what you get.

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# Kitchen Measurement Conversion Charts



## LIQUID

1 tsp = 5 ml  
1 tbsp = 15 ml

1 ml = 0.035 fl oz  
1 litres = 1.76 Pints  
1 Pints = 568 ml

1 litres = 1000 ml



**cup**

**FLUID  
OUNCE  
fl. oz**



**tbsp**



**tsp**

**MILLI  
LITER  
ml**

cup	FLUID OUNCE fl. oz	tbsp	tsp	MILLI LITER ml
1	8	16	48	240
3/4	6	12	36	180
2/3	5	11	32	160
1/2	4	8	24	120
1/3	3	5	16	80
1/4	2	4	12	60
1/8	1	2	6	30
1/16	0.5	1	3	15



## MASS

1 oz = 28.35 g

1 kg = 35 oz  
1 kg = 2.2 lb  
1 g = 0.035 oz

1 kg = 1000 g

**OUNCE  
oz**

**POUND  
lb**



**stick**

**GRAM  
g**

OUNCE oz	POUND lb	stick	GRAM g
1	1/8	1/4	28
4	1/4	1	113
8	1/2	2	227
12	3/4	3	340
16	1	4	454
24	1 1/2	6	680
32	2	8	907
48	3	12	1361

This chart is courtesy of <https://chopsticksforknspoon.wordpress.com/> - Click [HERE](#) to view the License.

# Kitchen Measurement Conversion Charts



## TEMPERATURE

$^{\circ}\text{C} \times 1.8 + 32 = ^{\circ}\text{F}$   
 $^{\circ}\text{F} - 32 \div 1.8 = ^{\circ}\text{C}$

DEGREES FARENHEIT °F	DEGREES CELSIUS °C	
250	120	VERY SLOW
275	140	
300	150	SLOW
325	170	
350	180	MODERATE
375	190	
400	200	MOD. HOT
425	220	
450	230	HOT
475	240	VERY HOT



## LENGTH

1 feet (ft)	=	12 inches (in)
3 feet (ft)	=	1 yard (yd)
1 yard (yd)	=	36 inches (in)

1 feet (ft)	=	305 millimetres (mm)
1 yard (yd)	=	914 centimetres (cm)

1 metre (m)	=	100 centimetres (cm)
1 centimetres	=	10 millimetres (mm)

INCH in	MILLI METRE mm
1	25
3/4	19
2/3	17
1/2	13
1/3	8
1/4	6
1/8	3

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## Our Next Cookbook is Mac & Cheese Recipes

Everyone loves Mac and Cheese. Its completely unpretentious, down-home flavor is welcome anytime on any table. And good old Mac and Cheese has had a moment recently. Chefs and home cooks alike are "upgrading" this childhood favorite with new cheeses, added ingredients and master cooking techniques.



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- Bahamian Macaroni and Cheese
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- Macaroni and Cheese Casserole
- Macaroni and Cheese with Avocado, Dried Tomato and Pesto Jack Cheese
- Greek Macaroni and Cheese
- Fancy Baked Macaroni and Feta
- **And Many More!**

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## We Want YOUR Best Cookie Recipes

In this Free Cookbook, we have shared some of our favorite Cookie Recipes. We are working on more recipes for the Cookies 2 cookbook...

But, we would really LOVE include **Reader Recipes from all around the country -- and the World.**

Naturally, we need **YOUR** help to do that.

Please send us your best Cookie Recipes - family-favorites, regional variations or just a killer recipe you want to share with us and all our readers.

Click the link below to send it to us. Thank you and we look forward to enjoying your recipe.

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## Enhanced Cookbook - Cookies 1

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