



Cookie Collection

JANE'S WEST COAST GINGERSNAPS

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| 4 cups (1 L) flour | 1/4 tsp (1 mL) salt |
| 4 tsp (20 mL) baking soda | 1 cup (250 mL) butter, softened |
| 2 tsp (10 mL) cinnamon | 1 1/2 cups (375 mL) sugar |
| 2 tsp (10 mL) ginger | 2 eggs |
| 1 tsp (5 mL) cloves | 1 cup (250 mL) fancy molasses |

Combine flour, soda, cinnamon, ginger, cloves and salt in a bowl; set aside. Using medium speed of an electric mixer, beat together butter and sugar until fluffy. Add eggs and molasses; beat until blended. Add flour mixture and stir just until blended. Cover and refrigerate dough for 1 hour. Drop 1 tbsp (15 mL) measures of dough 2 inches (5 cm) apart onto lightly greased cookie sheets. Bake at 375°F (190°C) for 12 - 15 minutes. Do not overbake. Cookies should be soft to the touch. Let cookies stand for 1 minute on cookie sheets. Remove from cookie sheets and cool cookies on racks. Store in an airtight container for up to 1 week. May be frozen. Makes 5 1/2 dozen cookies.

RANGER COOKIES

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| 1/2 cup (125 mL) butter, softened | 1 tsp (5 mL) vanilla |
| 1/2 cup (125 mL) sugar | 1 1/4 cups (300 mL) flour |
| 1/2 cup (125 mL) packed golden brown sugar | 2 cups (500 mL) crisp rice cereal |
| 1/2 tsp (2 mL) baking powder | 1 1/3 cups (325 mL) sweetened flaked coconut |
| 1/2 tsp (2 mL) baking soda | 1 cup (250 mL) golden raisins |
| 1 egg | |

Using medium speed of an electric mixer, beat together butter, sugar, brown sugar, baking powder and soda until fluffy. Beat in egg and vanilla until blended. Stir in flour. Gently stir in cereal, coconut and raisins just until combined. Drop 1 tbsp (15 mL) measures of dough 2 inches (5 cm) apart onto ungreased cookie sheets. Bake at 375°F (190°C) for 11 - 12 minutes or until cookies are light golden brown. Let cookies stand for 1 minute on cookie sheets. Remove from cookie sheets and cool cookies on racks. May be frozen. Makes 3 1/2 dozen cookies.

CHOCOLATE PEANUT BUTTER COOKIES

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| 1 1/4 cups (300 mL) peanut butter | 2 1/2 cups (625 mL) flour |
| 1 cup (250 mL) butter, softened | 3 tbsp (40 mL) cocoa |
| 1 cup (250 mL) sugar | 1 tsp (5 mL) baking powder |
| 1 cup (250 mL) packed dark brown sugar | 1/2 tsp (2 mL) salt |
| 2 eggs | 1 1/2 cups (375 mL) chocolate chips |
| 1 tsp (5 mL) vanilla | |

Using medium speed of an electric mixer, beat together peanut butter, butter, sugar and brown sugar until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, baking powder and salt; stir into peanut butter mixture just until blended. Stir in chocolate chips. Shape dough into 1 inch (2.5 cm) balls. Place balls 2 inches (5 cm) apart on greased cookie sheets. Using a fork, flatten cookies in a criss-cross pattern. Bake at 375°F (190°C) for 10 - 12 minutes. Remove from cookie sheets and cool cookies on racks. May be frozen. Makes 7 dozen cookies.

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DECADENT CHOCOLATE COOKIES

The texture of these cookies is akin to a fallen souffle. When fresh from the oven, these cookies appear underbaked but cool to doneness.

2 cups (500 mL) flour	1/2 cup (125 mL) sugar
1/2 cup (125 mL) cocoa	4 eggs
2 tsp (10 mL) instant coffee granules	1 tsp (5 mL) vanilla
2 tsp (10 mL) baking powder	16 squares semi-sweet chocolate, melted and cooled
1/2 tsp (2 mL) salt	1 1/2 cups (375 mL) chocolate chips
3/4 cup (175 mL) butter, softened	
1 1/2 cups (375 mL) packed golden brown sugar	

Combine flour, cocoa, coffee granules, baking powder and salt; set aside. Using medium speed of an electric mixer, beat together butter, brown sugar and sugar until blended. Beat in eggs and vanilla. Using low speed, beat in melted chocolate just until blended. Add flour mixture and continue to beat on low speed just until combined. Do not overbeat. Stir in chocolate chips. Drop 1 tbsp (15 mL) measures of dough 2 inches (5 cm) apart onto lightly greased cookie sheets. Bake at 350°F (180°C) for 10 minutes or just until edges of cookies are set. Do not overbake. The centres of cookies will still be soft and tops will be slightly cracked. Let cookies stand for 2 minutes on cookie sheets. Remove from cookie sheets and cool cookies on racks. Store in a cool place for up to 4 days. May be frozen. Makes 5 dozen cookies.

CRANBERRY OATMEAL COOKIES

2 cups (500 mL) flour	1/2 cup (125 mL) sugar
1 tsp (5 mL) baking powder	2 eggs
1 tsp (5 mL) baking soda	1/4 cup (50 mL) milk
1/2 tsp (2 mL) salt	1 tbsp (15 mL) vanilla
1/2 tsp (2 mL) cinnamon	3 cups (750 mL) old-fashioned or quick-cooking rolled oats
1 cup (250 mL) butter, softened	1 cup (250 mL) dried cranberries
1 cup (250 mL) packed golden brown sugar	

Combine flour, baking powder, soda, salt and cinnamon in a bowl; set aside. Using medium speed of an electric mixer, beat together butter, brown sugar and sugar until fluffy. Beat in eggs. Add milk and vanilla; beat until blended. Stir in flour mixture until blended. Gently stir in oats and cranberries just until combined. Cover and refrigerate dough for 1 hour or until firm. For each cookie, shape 2 tbsp (25 mL) of dough into a ball. Place balls 3 inches (7.5 cm) apart on lightly greased cookie sheets. Flatten balls with bottom of a glass. Bake at 350°F (180°C) for 16 - 18 minutes or until golden brown but still soft in centre. Let cookies stand for 1 minute on cookie sheets. Remove from cookie sheets and cool cookies on racks. May be frozen. Makes about 2 dozen cookies.

CHEWY POTATO CHIP COOKIES

1 cup (250 mL) butter, softened	2 1/2 cups (625 mL) flour
1 cup (250 mL) sugar	1 tsp (5 mL) baking soda
1 cup (250 mL) packed golden brown sugar	2 cups (500 mL) coarsely crushed potato chips
2 eggs	1 cup (250 mL) coarsely chopped mixed nuts
1 tsp (5 mL) vanilla	

Using medium speed of an electric mixer, beat together butter, sugar and brown sugar until fluffy. Add eggs and vanilla; beat until blended. Combine flour and soda; stir into butter mixture just until blended. Fold in potato chips and nuts. Drop dough by rounded spoonfuls onto ungreased cookie sheets. Bake at 350°F (180°C) for 10 - 12 minutes or until light golden brown. Cookies will be soft to the touch. Do not overbake. Remove from cookie sheets and cool cookies on racks. May be frozen. Makes 3 1/2 dozen cookies.

Cook's Note: *If desired, 1 cup (250 mL) chocolate chips may be substituted for the mixed nuts in this recipe.*