

**4-H *at*
HOME**



Holiday Cookie Making



**Explore over 20 cookie recipes from 4-H'ers to
add some sweetness to your holiday traditions.**

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Chocolate Chip Oatmeal Cookies

Annie Fox, Tarpon Springs, FL
Brooker Creek Explorers 4-H Club

Prep: 15 minutes

Bake: 10 minutes

"Cookies are a fun part of our family! Our club has hosted a Creative Contest each January, which has allowed our son and daughters to learn the art of cookie baking. In October, we also make cookies for local law enforcement officers and K-9s as a way of saying "Thank you for your service!" We made these cookies for our recent county 4-H awards banquet."

Ingredients

1 stick of butter, softened	1 tsp vanilla
1 egg	½ tsp baking soda
1 cup flour	1 cup quick-cooking rolled oats
½ cup sugar	1 cup chocolate chips
½ packed brown sugar	

Directions

1. Preheat oven to 375°.
2. Mix butter in electric mixer on medium for 30 seconds.
3. Add egg, flour, sugar, brown sugar, vanilla, and baking soda.
4. Beat on medium speed for 2 minutes. Scrape down as needed.
5. Add oats and chocolate chips and mix until blended.
6. Place by tablespoons on cookie sheets lined with parchment paper, leaving about 2 inches between cookies.
7. Bake cookies for 8 to 10 minutes or until lightly browned.



Mallory's Magnificent Chip Cookies

Mallory Hall, Johnson County Missouri 4-H
Royal Clover's 4-H Club

Prep: 15 minutes
Bake: 10 minutes

Ingredients

- 1 cup margarine, softened
- 1 cup shortening
- 1 ½ cup granulated sugar
- 1 ½ cup packed brown sugar
- 2 eggs
- 4 ½ cups flour
- 2 tsp baking soda
- 1 tsp salt
- 4 cups chips (either chocolate, white chocolate or butterscotch)
- 2 cup nuts, if desired (cashew, pecan, walnut)

Directions

1. Preheat oven to 375°.
2. In large mixing bowl, beat softened margarine and shortening with granulated and brown sugars on medium speed until fluffy, scraping side of bowl occasionally.
3. Beat in eggs until smooth.
4. Stir in flour, baking soda and salt until blended (dough will be stiff).
5. Stir in chips and nuts.
6. Put mixture in refrigerator overnight (my preferred way but not necessary).
7. Onto ungreased cookie sheet, drop dough by rounded tablespoonfuls 2 inches apart.
8. Bake for 10 minutes or until light brown (center will be soft).
9. Cool 1 minute; remove from cookie sheet to cooling rack.
10. Cool completely.
11. Store covered in airtight container.



The Best Chewy Chocolate Chip Cookies

Sarah Camp - Lawrence County, Tennessee

Bake: 15 minutes

Ingredients

½ cup granulated sugar
¾ cup brown sugar, packed
1 tsp salt
½ cup unsalted butter, melted
1 egg
1 tsp vanilla extract
1 ¼ cup all-purpose flour
½ tsp baking soda
4 oz milk or semi-sweet chocolate chunks
4 oz dark chocolate chunk, or your preference

Directions

1. Preheat oven to 350°. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the sugars, salt, and melted butter until a paste forms with no lumps.
3. Whisk in egg and vanilla, beating until light ribbons fall off the whisk and remain for a short while before falling back into the mixture.
4. Sift in the flour and the baking powder, then fold the mixture with a spatula. (Be careful to not overmix, which would cause the gluten in the flour to toughen resulting in caliber cookies.)
5. Fold in the chocolate chunks and refrigerate for at least 30 minutes. If you leave in the fridge longer, the Flavor becomes more intense.
6. Scoop the dough with an ice cream scoop onto a parchment paper-lined baking sheet leaving at least four inches in between the cookies and two inches from the side of the pan.
7. Bake for 12-15 minutes or until the edges have barely started to brown.
8. Cool completely before serving.



Peanut-Butter Chocolate Chip Cookies

Olivia Miller
Indiana Penn Townships, 4-H Club

Bake Time: 12 minutes

Ingredients

- 1 cup white sugar
- 1 cup brown sugar
- 1 ½ tsp vanilla
- 2 eggs
- 1 cup
- 1 cup butter*
- 2 ½ cups flour
- ½ bag chocolate chips
- 1 ½ tsp soda
- ½ tsp salt

*NOTE:

Substitute another nut butter such as Nutella provided you are not also tree nut sensitive.

Directions

1. In a large bowl mix butter, peanut butter, brown sugar and white sugar
2. Add in eggs and vanilla, then mix until well blended
3. In a separate bowl, sift flour, salt, and baking soda.
4. Combine dry and wet ingredients into the larger bowl, and then add in the chocolate chips
5. On a parchment lined baking sheet, scoop 2 Tbsp sized cookie dough balls onto sheet.
6. Chill 30 minutes.
7. Preheat oven to 350°
8. Bake cookies for 8-12 minutes, or until slightly brown on the bottom and the top just loses the wet cookie dough look.
9. Remove from oven and let cool for 5 minutes.



Grandma's Chocolate Chip Cookies

Cole Langhofer, Kansas, Plains Livewires



Ingredients

1 cup shortening	2 1/4 cups flour
1/2 cup sugar	1 tsp baking soda
1 cup brown sugar	1 tsp salt
1 tsp vanilla	1 cup chocolate chips
2 eggs	

Prep: 10 minutes

Bake: 11 minutes

Directions

1. Preheat oven to 375°.
2. In a large bowl, cream together shortening, sugars, and vanilla with mixer.
3. Stir in the chocolate chips and raisins.
4. Drop by heaping tablespoonfuls 2 inches apart onto ungreased baking sheets.
5. Bake for 9-11 minutes or until edges are firm.
6. Cool for 5 minutes; before removing to wire racks to cool completely.



The “Perfect” Chocolate Chip Cookies

Kate Vaughn

Prep: 15 minutes

Bake: 15 minutes

Ingredients

- 1 cup bread flour
- 3/4 cup all-purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 2 sticks unsalted butter
- 1 cup dark brown sugar
- 1/2 cup white sugar
- 2 tsp vanilla extract
- 1 large egg
- 1 large egg yolk
- 1/2 cup semi-sweet mini chocolate chips
- 1/2 cup dark chocolate chips

Directions

1. Melt butter over medium heat. Bring it to a boil, while stirring frequently. Stir constantly, until butter is foamy, and a nice, nutty brown.
2. Pour into a glass measuring cup or bowl and refrigerate until cool/room temperature.
3. While the butter is cooling, mix together the flours, baking soda, and salt in a separate, medium-sized bowl.
4. In the large bowl of a stand mixer, cream together the cooled butter, sugars, and vanilla until fluffy.
5. Add the egg and egg yolk. Beat just until these are incorporated.
6. Add the dry ingredient mixture by the spoonful, making sure not to overload the mixer. It's okay if there's a little bit of flour left on the edge of the bowl. It'll get mixed in later.
7. Use a wooden or silicone spoon or spatula and fold in the chocolate chips, incorporating the rest of the flour from the edges of the bowl.
8. Scoop cookies onto a parchment-lined sheet and refrigerate overnight (you can get away with just 1 hour of refrigeration, but the flavor is much better if they're refrigerated overnight).
9. When you're ready to bake them, preheat the oven to 350°.
10. Bake for 12-15 minutes.
11. Let them cool for 8-10 minutes on the baking sheet before transferring to a wire cooling rack.



Good Gluten Free Chocolate Chip Cookies

Amanda Gifford & Paul Beaumier, Fairfax, Vermont
High Hopes 4-H Club

Prep: 10 minutes

Bake: 12 minutes/Batch

Ingredients

- *2 1/4 cups Gluten Free all-purpose flour (recommend King Arthur brand's Measure for Measure GF flour)*
- *1 tsp baking soda*
- *1 tsp salt*
- *1 cup (2 sticks) real dairy butter, softened (ideally straight from 4-H cows!)*
- *1/2 cup + 2 Tbsp granulated sugar*
- *1/2 cup + 2 Tbsp lightly packed brown sugar*
- *1 tsp vanilla extract*
- *2 large 4-H poultry project eggs whipped to soft peaks*
- *2 cups 60% bittersweet chocolate chips — good chips, made with real cocoa butter!*

Directions

1. Preheat oven to 375°.
2. Cream butter, sugars and vanilla in a large mixing bowl.
3. Whip the eggs to soft peaks.
4. After whipping the eggs, gently work them into the butter mixture.
5. Add dry ingredients (mixed in a separate bowl) gradually.
6. Stir in chocolate chips.
7. Drop by rounded Tbsp onto parchment lined baking sheets (be sure the sheets are cool), bake 12 or so minutes, slide parchment off baking sheet immediately after taking the pan out of the oven.
8. Eat an apple while allowing the cookies to cool so as not to burn your mouth taste testing!

GF baking is mostly alchemy, so it might be necessary to make a few batches to dial in your own oven and considerations for humidity, room temperature, etc.



Gluten Free Peanut Butter Cookies

Elanor Hodgkin, 4-H Parent, Maine

Ingredients

- 1 cup peanut butter
- 1 cup sugar
- 1 egg
- 1 tsp vanilla

Prep: 10 minutes
Bake: 10 minutes/batch
Yield: 1-2 dozen

Directions

1. Preheat oven to 375°.
2. Mix ingredients together, roll into 1-2 inch balls, and flatten with a sugared fork.
3. Bake for 8-10 minutes or until golden brown.



Peanut-Butter Chocolate Chip Cookies

Olivia Miller, Indiana Penn Townships, 4-H Club

Bake: 12 minutes

Ingredients

- 1 cup white sugar
- 1 cup brown sugar
- 1 1/2 tsp vanilla
- 2 eggs
- 1 cup peanut butter
- 1 cup butter
- 2 1/2 cups flour
- 1/2 bag chocolate chips
- 1 1/2 tsp soda
- 1/2 tsp salt

Directions

1. In a large bowl mix butter, peanut butter, brown sugar and white sugar
2. Add in eggs and vanilla, then mix until well blended
3. In a separate bowl, sift flour, salt, and baking soda.
4. Combine dry and wet ingredients into the larger bowl, and then add in the chocolate chips
5. On a parchment lined baking sheet, scoop 2 Tbsp sized cookie dough balls onto sheet.
6. Chill 30 minutes.
7. Preheat oven to 350°
8. Bake cookies for 8-12 minutes, or until slightly brown on the bottom and the top just loses the wet cookie dough look.
9. Remove from oven and let cool for 5 minutes



Fairy Cookies

Sara Fox, Tarpon Springs, FL
Brooker Creek Explorers 4-H Club

"Cookies are a fun part of our family! Our club has hosted a Creative Contest each January, which has allowed our son and daughters to learn the art of cookie baking. In October, we also make cookies for local law enforcement officers and K-9s as a way of saying 'Thank you for your service!' We made these cookies for our recent county 4-H awards banquet."

Ingredients

- 1 package chocolate cake mix (15 oz)
- 2 Tbsp instant pudding mix
- 1 stick unsalted butter melted
- 1 large egg
- 1/3 cup confectioner's sugar
- Sprinkles or sparkling sugar

Prep: 15 minutes

Bake: 12 minutes

Directions

1. Preheat oven to 350°
2. In a large bowl combine cake mix, pudding mix, butter, and egg until ingredients come together in a ball.
3. Place confectioner's sugar in a pie pan or shallow dish.
4. Form cookie dough into 1-inch balls
5. Roll each ball in the confectioner's sugar
6. Decorate generously with sprinkles or sparkling sugar.
7. Place cookies on a baking sheet 2 to 3 inches apart.
8. Bake for about 10 - 12 minutes or until they are firm around the edges, but puffed up and soft in the center, about 10 to 12 minutes.
9. Remove from oven and let cookies cool on sheets for 5 minutes, then cool completely on wire racks.



Brownie Drops

Paul Fox, Tarpon Springs, FL
Brooker Creek Explorers 4-H Club

Ingredients

Prep: 15 minutes

- 1 package brownie mix (21 oz.)

Bake: 10 minutes

- 8 Tbsp butter, melted

Yield: 40 cookies

- 2 large eggs
- 1 tsp vanilla
- 1 cup chocolate chips
- 1 cup white chocolate chips

Directions

1. Preheat oven to 350°.
2. Mix brownie mix, butter, eggs, vanilla together until well combined.
3. Add chocolate chips, and stir until batter is thick, about 30 seconds.
4. Drop the batter by tablespoons onto baking sheets lined with parchment paper, leaving 2 inches between cookies.
5. Bake cookies for 8 to 10 minutes until they are firm around the edges but still soft in the middle.
6. Remove from oven and allow to cool for 5 minutes.
7. Place white chocolate chips in a microwave safe bowl.
8. Heat white chocolate chips in microwave on low for about 30 seconds, stirring, until completely melted.
9. Drizzle white chocolate over cookies.



German Chocolate Cookies

Bailey Nickels, Garfield County, Enid 4-H Club, Age 11

Prep: 5 minutes

Bake: 11 minutes/batch

Yield: 3 ½ dozen

Ingredients

- 1 package German chocolate cake mix (regular size)
- 1/2 cup butter, melted
- 1/2 cup quick-cooking oats
- 2 eggs
- 3/4 cup mini semisweet chocolate chips

Directions

1. Preheat oven to 350°.
2. In a large bowl, combine the cake mix, butter, oats and eggs until well blended.
3. Stir in the chocolate chips and raisins.
4. Drop by heaping tablespoonfuls 2 inches apart onto ungreased baking sheets.
5. Bake for 9-11 minutes or until edges are firm.
6. Cool for 5 minutes; before removing to wire racks to cool completely.



Rocky Road Bars

Katharine Girone, Illinois, 4-H Alumni of Bell Plain Hustlers,
Tazwell County 4-H Program Coordinator

Ingredients

- 1 cup butter, softened
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup packed brown sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 $\frac{1}{4}$ cups all-purpose flour*
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups miniature marshmallows
- 1 $\frac{1}{2}$ cups semisweet chocolate chips*

Prep: 15 minutes

Bake: 30 minutes

*NOTE:

You can replace the $\frac{1}{4}$ cup of flour with cocoa powder if you want extra chocolate. You can mix & match chips; peanut butter chips and chocolate chips are a favorite of mine.

Directions

1. Preheat oven at 350°
2. In a large bowl, cream butter and sugars until light and fluffy.
3. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
4. Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well.
5. Stir in the marshmallows and chips.
6. Spread into a greased 13-in. x 9-in. baking pan.
7. Bake for 25-30 minutes or until golden brown.
8. Cool on a wire rack.
9. Cut into bars and serve.



Flourless Chocolate Walnut Cookies

Linda Thiele, Illinois, Champaign Mixed Clovers 4-H Club

Yield: ~3 dozen

Ingredients

Parchment paper
 2 ½ cups walnut halves
 3 cups confectioner's sugar
 ½ cup + 3 Tbsp unsweetened cocoa powder
 ¼ tsp salt
 4 egg whites
 1 Tbsp vanilla extract

Directions

1. Position 2 racks in the upper and lower thirds of the oven.
2. Heat oven to 350°.
3. Line 2 large baking sheets with parchment paper.
4. Place walnuts on a work surface and finely chop. Transfer to a separate large baking sheet and toast until fragrant, about 9 minutes. Let cool.
5. Mix sugar, cocoa and salt in a bowl. Stir in walnuts. Add egg whites and vanilla; beat with a fork or an electric mixer on medium until batter is just moistened. (Do not overbeat batter or it will stiffen.)
6. Drop batter by the teaspoonful onto parchment paper on baking sheets in evenly spaced mounds.
7. Bake cookies until tops are lightly cracked and glossy, about 15 minutes. Repeat with remaining batter.
8. Store in an airtight container at room temperature for up to 1 week.



Chocolate Chip Oatmeal Cookies

Annie Fox, Tarpon Springs, FL, Brooker Creek Explorers 4-H Club

Prep: 15 minutes

Bake: 10 minutes

Ingredients

- 1 stick of butter, softened
- 1 egg
- 1 cup flour
- 1/2 cup sugar
- 1/2 packed brown sugar
- 1 tsp vanilla
- 1/2 tsp baking soda
- 1 cup quick-cooking rolled oats
- 1 cup chocolate chips

Directions

1. Preheat oven to 375°.
2. Mix butter in electric mixer on medium for 30 seconds.
3. Add egg, flour, sugar, brown sugar, vanilla, and baking soda.
4. Beat on medium speed for 2 minutes. Scrape down as needed.
5. Add oats and chocolate chips and mix until blended.
6. Place by tablespoons on cookie sheets lined with parchment paper, leaving about 2 inches between cookies.
7. Bake cookies for 8 to 10 minutes or until lightly browned.



Grandma's Cowboy Cookie Recipe

Kim Dailey, Wadena County 4-H, Minnesota

Cookies are named for Kim's grandmother who was a 4-H leader for more than 30 years!

Prep: 20 minutes

Bake: 10 minutes/batch

Yield: 2 dozen

Ingredients

- 1 cup lard (*the real stuff*)
- 1 cup sugar
- ½ cup brown sugar
- 1 egg
- ½ tsp salt
- 1 ½ cups flour
- 1 tsp baking soda
- 1 tsp baking power
- ¾ cup coconut
- 1 ¼ cups oatmeal

Directions

1. Preheat oven to 350°.
2. Cut lard into sugars with a pastry cutter.
3. Mix in egg.
4. Combine the remaining dry ingredients (may be easiest to do with your hands).
5. For average sized cookies, bake for 8-10 minutes.



Purple Maple Syrup Oaties

Kathy Stuever Foerster, Capac, Michigan, 4-H Alum

Ingredients

- 1 cup old-fashioned oatmeal
- 1½ cup pure maple syrup
- 1¾ cup brown sugar
- 1¾ cup butter
- 1 egg
- 1 tsp vanilla
- 12 ½ cup all-purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 1½ cup chopped walnuts

Prep: 10 minutes

Bake: 12 minutes/batch

Yield: 5 dozen

Directions

1. Combine pure maple syrup and oatmeal in small saucepan; bring to a boil and simmer three minutes. Set aside to cool.
2. Cream brown sugar and butter; add egg and vanilla.
3. Sift together flour, salt, and soda. Add flour mixture to creamed mixture alternately with maple/oatmeal mixture. Stir in nuts.
4. Drop by teaspoonful on greased baking sheet. Bake at 375° for 8-12 minutes or until golden. Remove immediately from baking sheet to cool.



Great-Grandma Steege's Sugar Cookies

Kristie Kushe, Iowa

Prep: 10 minutes

Bake: 10 minutes

Yield: ~ 3½ dozen

Ingredients

- 1 cup powdered sugar
- 1 1/4 cup sugar
- 1 cup margarine
- 1 cup oil
- 2 eggs
- 1 tsp vanilla
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp cream of tartar
- 4 cups of flour

Directions

1. Preheat oven to 375°.
2. Cream the following ingredients with an electric mixer: powdered sugar, 1 cup sugar, margarine and oil.
3. Add the following ingredients to the bowl and mix: eggs, vanilla, salt, baking soda, cream of tartar, and flour.
4. Roll into balls the size of a walnut.
5. Roll in remaining sugar.
6. Bake for 10 minutes.



Grandma Ada Thompson's Persimmon Cookies

Edwina "Winnie" Thompson McConnell, Mt. Olympus 4-H Club

Prep: 10 minutes

Bake: 15 minutes/batch

Yield: 3-4 dozen

Ingredients

- 1 cup soft shortening
- 1 cup brown sugar
- 1 cup white sugar
- ½ cup persimmon pulp
- 2 eggs
- 2 ½ cup sifted flour
- 1 tsp soda
- ½ tsp salt
- 1 cup nuts (optional)

Directions

1. Preheat oven to 350°.
2. Cream shortening and sugars.
3. Add beaten eggs and persimmon pulp, then add dry ingredients and mix well. Add nuts (optional).
4. Bake at for 12 to 15 minutes.

This is a very moist cookie, which will need to be stored in an airtight container with wax paper between layers. Enjoy!



Allergen Free Cookies

**Egg-free, Gluten-free, Soy-free, Dairy-free*

Sarah G. Noel, 4-H Virginia, Loudoun County, Virginia
Leaps 'n Squeaks Rabbit & Cavy Club

Prep: 20 minutes active, 2 hours chilling

Bake: 10 minutes/batch

Yield: ~2 dozen

Ingredients

- 2 sticks dairy free margarine
(Make sure it's a harder stick form such as Earth's Balance or Fleischmans unsalted Margarine or dough will be too soft.)
- ½ cup packed brown sugar
- ½ cup white sugar
- 2 tsp vanilla
- 2 Tbsp vinegar
- 2 ¼ cup all-purpose gluten free flour + ½ tsp xanthum gum (we used Bob's Red Mill all-purpose gluten free baking flour)
- 2 tsp baking soda
- 1 tsp cream of tartar
- ½ tsp salt
- Your favorite jam for decorating cookies

Directions

1. Cream margarine and sugars
2. Add vinegar & vanilla to the sugar mix
3. In a separate bowl, gently mix flour, baking soda and cream of tartar
4. Add flour mixture to the margarine mixture and mix just until soft dough forms.
5. Do not over mix.
6. Cover and chill for at least 2 hrs. Dough may be made ahead and refrigerated, covered tightly.
7. Now preheat oven to 375°.
8. Roll out the dough on to a floured surface to ½ inch thickness. Remember to use gluten free flour.
9. Cut shapes with cookie cutter and place on ungreased cookie sheet. Putting flour on the cookie cutter helps.
10. Bake 6 minutes until almost cooked. Indent middle and place a small amount of jam in the indentation
11. Return cookies to oven to continue cooking 3 more minutes until golden brown on edges.
12. Let stand for 1 minute and remove to cooling rack.



Vinegar Sugar Cookies

Charlotte Spires, Cleveland County Oklahoma, Trailblazers 4-H Club

Ingredients

- 1 cup butter, softened
- $\frac{3}{4}$ cup sugar
- 1 Tbsp white vinegar
- $\frac{1}{2}$ tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking soda
- Colored sugar

Prep: 35 minutes

Bake: 10 minutes

Yield: 3 1/2 dozen

Directions

1. Preheat oven to 350°.
2. In a large bowl, cream butter and sugar until light and fluffy.
3. Beat in vinegar and vanilla.
4. Combine flour and baking soda; gradually add to creamed mixture and mix well.
5. Roll into 1-inch balls.
6. Place 2 inches apart on greased baking sheets.
7. Flatten to 1/4-inch thickness; sprinkle with colored sugar.
8. Bake for 8-10 minutes or until edges are lightly browned.
9. Cool for 1 minute before removing from pans to wire racks.
10. Store in an airtight container.



Lemon Snickerdoodles With Cashews

Nick Sloan, Illinois, The Explorers

Bake: 10 minutes

Ingredients

- 1 stick unsalted butter (softened)
- 1/2 cup vegetable shortening
- 1 cup sugar
- 2 eggs
- 2 Tbsp lemon juice
- 1 tsp lemon zest
- 2 3/4 cups all purpose flour
- 2 Tbsp cream of tartar
- 1 tsp baking soda
- 1/2 tsp fine salt
- 1/2 cup chopped cashews

Directions

1. Preheat your oven to 400°. Line a cookie sheet with parchment paper.
2. In a small bowl mix items for lemon sugar and set aside.
3. Drop the butter, shortening, sugar, and lemon zest into the bowl of your mixer. Cream on medium high for about 1 minute or until it's light and fluffy.
4. Add eggs and lemon juice and mix again on medium until it's all well incorporated and a light yellow in color.
5. In a separate bowl, sift together the flour, cream of tartar, baking soda, cashews and salt. Slowly add the dry mixture into the mixer bowl. Continue to mix on medium (add mixture in several small patches) mix until just incorporated. Do not over mix.
6. Form the dough into small balls and place on baking sheet, you should have 12 cookies per sheet.
7. Using a fork press on top of each cookie. Top with the lemon sugar.
8. Bake for 10 minutes at 400°.
9. Careful to not over bake.

These are good with hot chocolate!



Gingerdoodle Cookies

Jenna Lindsay, Michigan
Ranger's 4-H Club In Livingston County

Prep: ~15 minutes

Bake: 14 minutes

Yield: 22 Cookies

Ingredients

- 1 stick unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/2 cup dark brown sugar, packed
- 1/3 cup molasses
- 1 large egg
- 1 1/2 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1/4 tsp. ground cloves
- 1/2 tsp. fine salt
- 1 tsp. cream of tartar
- 1/4 tsp. baking soda
- 2 1/4 cups all-purpose flour

For Rolling

- 1/2 cup granulated sugar
- 1 tsp. ground cinnamon

Directions

1. Preheat the oven to 350°. Line baking sheets with parchment paper.
2. In the bowl of a mixer, beat the butter, granulated sugar, and brown sugar until light and fluffy, about 2 minutes.
3. Add the molasses and egg and beat until combined.
4. Add in the ginger, cinnamon, cloves, salt, cream of tartar, baking soda, flour, and mix until just combined.
5. Mix the 1/2 cup granulated sugar with the cinnamon in a shallow dish or bowl.
6. Shape the dough into 1 1/2 tablespoon sized balls.
7. Roll in the cinnamon sugar and place on the prepared baking sheets.
8. Flatten slightly with the palm of your hand.
9. Bake for 12 to 14 minutes, or until set.
10. Let cool on the baking sheets for 5 minutes before removing to cooling racks to cool completely. Cookies can be stored in an airtight container at room temperature for up to 5 days.



No Bake Cookies

Kaylen Langhofer, Kansas, Plains Livewires

Prep: 20 minutes

Ingredients

- 2 cups sugar
- 1/4 cup cocoa
- 1/2 cup milk
- 1 stick butter
- 1 tsp vanilla
- 1/2 cup creamy peanut butter
- 3 cups oatmeal

Directions

1. In a medium size saucepan, heat sugar, cocoa, and milk. Bring to a boil.
2. Remove from heat and add vanilla and peanut butter.
3. Stir together and gradually add oatmeal.
4. Add butter and stir well.
5. Place in balls on wax paper.
6. Let dry and harden.



Horse Poptarts (Cookies for Your Horse)

Charlotte Spires, Cleveland County, Oklahoma
Trailblazers 4-H Club



Prep: 15 minutes

Bake: 12 minutes, 4 hours cooling

Ingredients

2 cups of flour

6 ounces of molasses

1 tsp of ground cinnamon

Cookie icing

Directions

1. Preheat oven to 325°
2. Use a mixer to combine the flour and cinnamon
3. While the mixer is running, slowly pour in the molasses (*You can add a little more molasses to moisten the dough if you wish.*)
4. The dough will be sticky! Flour a cutting board and rolling pin, then roll out and shape the dough into a large square (about 1/4 inch thick).
5. Cut the dough into small, bite-sized shapes.
6. Place the cookies on a non-stick baking sheet and bake for 12 minutes.
7. When done, let them cool for 5- 10 minutes and then frost them with cookie frosting.
8. Let the cookies and icing harden for at least 4 hours before stacking them.