

*Cookies*  
*Candies*

## ESSENTIAL BASIC EQUIPMENT

### POTS AND PANS ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣

1. Double boiler: 4 cup capacity
2. Sauce pans: 2 quart (8 cups) pans, one 3½ quart (14 cups) pan, and one 5 quart (20 cups) pan, all with lids.
3. Frying pans: One 6 or 8 inch diameter pan; one 10 or 12 inch diameter pan. Covers all optional.
4. Large Kettle: 8-10 quart capacity with lid  
(Dutch Oven)
5. Loaf pan: 9 x 5 x 3 inches deep
6. Roasting pan: 17 x 11 x 9 inches deep, with roasting rack to fit.
7. Casserole dishes: One 3 to 3½ quart capacity; one 5 to 6 quart capacity; with lids.

### MIXING ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣

1. Wire whisk, 10 inches long
2. Wooden spoons, several
3. Rubber spatula
4. 3 different sized (small, medium, large) stainless steel mixing bowls.
5. Metal spoons, one solid, one slotted.

### MEASURING ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣

1. Measuring spoons, a standard set
2. Glass measuring cups, 1 cup size and 4 cup size with pouring lip.
3. Plastic or metal measuring cups, a graduated set (¼, ½, 1 cup measures) for measuring dry ingredients.

### BAKING ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣ ♣

1. Round metal cake pans: 2 (8 or 9 inch) diameter and 1½ inches deep
2. Rectangular metal pan: One 13 x 9 x 2 inches deep.
3. Wire cooling racks: 2 slightly larger than your cake pan diameter.
4. Pie pan: One 9 inch diameter glass pan.
5. Baking sheet: Two with sides, one without sides for cookies, etc.
6. Rolling pin (optional): A heavy 14 to 16 inch size. You can use a plastic glass (do not use a glass made of glass).
7. Flour sifter: A 5 cup size.
8. Pastry brush: For applying liquids (fats, milk, water, etc.) to cooking surfaces; a medium size with flexible, but sturdy bristles.

## Chocolate Potato Drop Cookies

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Combine	1-1/2 cups flour
	1/2 teaspoon salt
	1/2 teaspoon soda
Add	1/2 cup nuts
Cream	1/2 cup oleo
	1cup brown sugar
Add and Mix Well	1 teaspoon vanilla
	1 egg
Beat in. Beat until light.	2 ounces unsweetened chocolate (melted)
	1/2 cup mashed potatoes (lukewarm)
Add alternately	Dry ingredients and 3/4 cup buttermilk
Drop	On greased cookie sheet.
Bake 400°F	10 minutes
Ice While Hot	
Melt	1 tablespoon oleo
	1 ounce unsweetened chocolate
Add and Mix Well	1 cup confectioners sugar
	1-1/2 tablespoons hot water

Faine Wistrand

## Cheese Cookies

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Soften and mix	Add
1 pound cheese (i.e., Old English Sharp)	2-1/2 cups flour
2 sticks margarine	1 cup chopped pecans
	1 teaspoon red pepper

Shape into rolls and chill. Slice and bake at 350°F 15-20 minutes.  
Makes about 5 dozen.

Lucy Anne Burt

## Forgotten Cookies

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1 package (6 ounces) chocolate chips	2 egg whites
3/4 cups pecans	2/3 cup sugar
1 teaspoon vanilla	Pinch of salt

Beat egg whites until stiff. Fold in sugar and the remaining ingredients. Place by spoonful on ungreased cookie sheet. Preheat oven to 350°F. Put cookies in oven, turn off heat. Do not open door until morning.

Shirley Cain

## Mrs. Fields' Cookies

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2 cups butter	1 teaspoon salt
2 cups sugar	2 teaspoons baking powder
2 cups brown sugar	2 teaspoons baking soda
4 eggs	24 ounces milk chocolate chips
2 teaspoons vanilla	8 ounce Hershey bar, grated
4 cups flour (2 white, 2 whole wheat)	3 cups nuts, chopped
5 cups oatmeal, ground fine (can do in it in the blender)	

Cream butter and sugars. Add eggs and vanilla. Mix and add flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey bar, and nuts. Make golf ball size cookies and place on ungreased cookie sheet, 2" apart.

Bake 375°F 25 minutes  
Makes about 9 dozen

Shirley Cain

## Oatmeal Crisps

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Cream Together	1 cup margarine 1 cup brown sugar 1 cup white sugar 1 egg 1 cup oil 2 teaspoons vanilla
Add and mix with above	3-1/2 cups flour 1 teaspoon soda 1 teaspoon cream of tartar 1 teaspoon salt
Add	1 cup quick cook oatmeal 1 cup coconut 1 cup Rice Krispies

Roll in ball and press down with hand or glass.

Bake on ungreased sheet at 350°F 8 minutes

Ann Peterson

## Oatmeal-Raisin Cookies

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1 cup flour	1 cup regular oats (uncooked)
1/2 teaspoon baking powder	1/2 cup raisins
1/4 teaspoon soda	1/3 cup vegetable oil
1/2 teaspoon salt	1/4 cup egg substitute
1/2 cup sugar	1/4 cup water
1/2 teaspoon ground cinnamon	

Combine flour, baking powder, soda, salt, sugar, cinnamon, oats and raisins. Mix well. Add remaining ingredients. Stir well. Drop dough by teaspoonfuls onto ungreased non-stick cookie sheet.

Bake 400°F 8-10 minutes or until done

Yield 3-1/2 dozen

Ann Cobb

## **Caramel Popcorn**

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1 cup brown sugar	1/2 teaspoon salt
1/2 cup margarine	Popcorn
1/4 cup white syrup	

Cook to hard ball stage. Remove from heat and stir in 1 teaspoon baking soda. Pour over popcorn. Mix well.

Bake 225°F 1 hour stirring every 15 minutes

Shirley Cain

## **Black Cat Popcorn Balls**

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1-1/2 cups light, mild molasses	1/2 teaspoon salt
1/2 cup sugar	5 tablespoons vegetable shortening
1/4 cup water	2 teaspoons vanilla extract
2 teaspoons cider vinegar	3 quarts popped corn

Combine molasses, sugar, water, vinegar and salt. Cook slowly, stirring constantly at 270 degrees (hard ball stage). Remove from heat. Add shortening and vanilla, stir just enough to mix. Pour over popcorn, stirring constantly.

Grease hands, quickly shape popcorn into balls. Cool

Contributor Unknown

“Statistics show that of those who contract the habit of eating, very few survive.”

Wallace Irwin

## Honey Candy

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2 cups sugar  
1/2 cup honey  
1/2 cup water

2 egg whites (stiffly beaten)  
1/4 pound marshmallows (shredded)  
1/2 cup chopped, blanched almonds

Boil together sugar, honey and water without stirring until it spins a thread, or until it registers on the thermometer 220°F. Remove gently from fire and pour boiling hot on the stiffly whipped white of two eggs, beat well. Stir in marshmallows and almonds. Continue to beat until quite thick.

Pour into butter plates. Cut in oblongs before it hardens.

Contributor Unknown

## Blanched Nuts

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Drop shelled nuts into boiling water. Let stand 2-5 minutes.

Pour off hot water, add cold. Push off skins by pinching each nut between thumb and forefinger. Dry.

## Homemade Vanilla Extract

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Pour vodka or brandy over broken vanilla beans. Let sit 6-12 weeks. As the flavor is extracted the alcohol turns a deep amber color. Keep adding vodka as the supply gets low. When the vodka will no longer turn dark, it's time for new vanilla beans.

## Millionaire Candy

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Put in top of double boiler and melt on low heat:

60 Kraft caramels

2 tablespoons cold water

1 teaspoon vanilla

Add

1 quart chopped pecans

Drop on buttered wax paper on cookie sheet, in small amounts. Leave overnight in refrigerator.

Next day, Melt in double boiler:

1 large Hershey Bar

1/3 bar paraffin

Drop candy in this and return to wax paper to cool.

Jo Ann Alexander

## Peanut Butter Fudge

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2 cups sugar

1 teaspoon vanilla

Pinch of salt

4 tablespoons peanut butter

3/4 cup milk

Put sugar and milk in saucepan. Bring to boiling point and boil, without stirring, until it forms a soft ball in cold water. Remove from fire, let stand until cool, add salt, peanut butter and vanilla. Beat with spoon or spatula until creamy. Put in buttered pans.

Ruth Werth



## **Microwave Munching Peanut Brittle**

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1 cup peanuts (raw)	1 teaspoon butter or margarine
1 cup sugar	1 teaspoon vanilla
1/2 cup white corn syrup	1 teaspoon soda
1/8 teaspoon salt	

Stir together peanuts, sugar, syrup, and salt in a 1-1/2 quart casserole. Place in microwave and cook 8 minutes – stirring well after 4 minutes. Add butter or margarine and vanilla. Stir well. Return to oven and cook additional 2 minutes. Peanuts will be lightly browned and syrup very hot. Add baking soda and gently stir until and foamy. Pour mixture onto lightly greased baking sheet. Allow to cool at least 1 hour.

Note: If roasted, salted peanuts are used, omit salt and add peanuts after first 4 minutes of cooking.

Albina Young

## **Microwave Pralines**

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3/4 cup buttermilk	1 teaspoon vanilla
2 cups sugar	2 cups pecans
1/8 teaspoon salt	2 tablespoons butter
1 teaspoon salt	

Combine sugar, pecans, buttermilk, salt, and butter. Cook 12 minutes on high. Stir every 4 minutes. After 12 minutes remove and stir in soda and vanilla. Cook one more minute.

Remove and stir until thick and stringy. (Stir until not too hot to pour out onto paper or it may set up too soon.) Drop on wax paper.

Judy Cobb

## Chocolate Fudge Sauce

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**This is a deep, dark, fudge sauce that hardens on ice cream to a thick glaze.**

4 ounces unsweetened chocolate

3 tablespoons sweet butter

2/3 cup water

1-2/3 cups granulated sugar

6 teaspoons corn syrup

1 tablespoon rum

Melt chocolate and butter very slowly in a heavy saucepan. Meanwhile, heat the water to boiling. When chocolate and butter have melted, add water and stir well. Add the sugar and corn syrup and mix until smooth. Turn heat up and stir until mixture starts to boil; reduce temperature until sauce just maintains boiling point. Allow the sauce to boil, without stirring, for 9 minutes. Remove sauce from heat and cool for 15 minutes. Stir in the rum. Serve sauce warm over ice cream or profiteroles. Makes 1-1/2 cups.

Barbara Klehfoth

## Georgia's Chocolate Topping

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1-1/2 cups sugar

1/2 cup Coffeemate

1/8 teaspoon salt

2 heaping tablespoons cocoa

Mix well. Add butter the size of one egg.

1/2 cup white syrup

1 cup milk

1 teaspoon vanilla

Stir well. Place on medium heat until boiling hard. Reduce heat. Boil slowly for 10-12 minutes. Stir while cooking.

Contributor Unknown