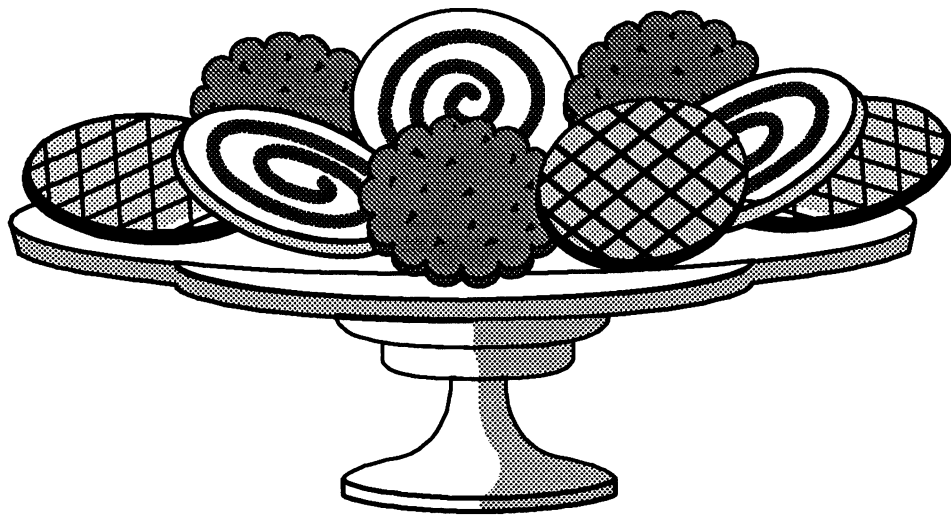


Chapter 3

Cookies



Banana Streusel Bars

2 eggs
1 cup sugar
1 teaspoon vanilla extract
1/4 cup milk
1/4 cup vegetable oil
3 bananas, ripe
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
4 tablespoons butter or margarine
1/2 cup flour
1/4 cup sugar
1/4 cup brown sugar

Instructions

Preheat oven to 350 degrees.

Grease and flour a baking sheet with sides. In a large bowl mix 2 eggs, 1 cup sugar and 1 t. vanilla. Add milk and oil. Mix.

Mash the bananas with a fork in a medium bowl and add to the mixture. Sift flour, baking powder and salt in a bowl. Gradually add flour mixture to the banana mixture and mix well. Spread banana mixture evenly into prepared pan.

Streusel Topping:

Use your fingers to combine 4 T. butter, 1/2 c. flour, 1/4 c. sugar and 1/4 c. brown sugar. Mix until crumbly.

Sprinkle sugar mixture over batter and bake 15-20 minutes or until a toothpick comes out clean.

Recipe Notes

Source: Box Elder Middle School
Life Skills

Basic Cookie Mix

- 8 cups flour
- 2 1/2 cups granulated sugar
- 2 cups brown sugar, firmly packed
- 4 teaspoons salt
- 1 1/2 teaspoons baking soda
- 3 cups vegetable shortening

Instructions

In a large bowl, combine flour, sugars, salt and baking soda until well blended. With mixer and dough paddle, cut in shortening until evenly distributed and mixture looks crumbly. Put in large airtight food storage container. Store in a cool dry place. Use within 10-12 weeks. Makes about 16 cups of mix. Use to make the following cookies.

CHOCOLATE CHIP COOKIES: Preheat oven to 375 degrees. Combine 3 cups basic cookie mix, 3 tablespoons milk, 1 teaspoon vanilla and 1 egg. Mix well. Stir in 1 cup chocolate chips. Bake for 10-15 minutes on greased cookie sheets until golden brown. Makes 2 dozen.

PEANUT BUTTER COOKIES: Preheat oven to 375 degrees. Combine 3 cups basic cookie mix, 1/4 cup firmly-packed brown sugar, 1 teaspoon vanilla, 2 eggs and 1/2 cup peanut butter in mixer and blend well. Shape dough into 1-inch balls. Place on greased cookie sheet and flatten with a fork or cookie press. Bake for 10-12 minutes until edges are lightly browned. Makes 3 dozen.

SNICKERDOODLES: Preheat oven to 400 degrees. Combine 2 1/2 cups basic cookie mix, 1/4 teaspoon baking soda, 1 teaspoon cream of tartar and 1 egg in mixer and mix well. Combine 2 tablespoons sugar and 1 teaspoon cinnamon in a small bowl. Shape dough into 1 1/2-inch balls. Roll balls in cinnamon and sugar coating and place 2 inches apart on ungreased cookie sheet. Flatten balls slightly with a cup. Bake 8-12 minutes, until lightly browned with cracked tops. Makes 2 dozen.

Recipe Notes

Source: Annette Uhrhan, Kearns High
Food and Fitness, Food for Life, Food Service/Culinary Arts

Breakfast Cookies

- 2/3 cup butter
- 2/3 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups oatmeal
- 1 cup cheddar cheese, grated
- 6 pieces bacon, cooked
- 1/2 cup wheat germ

Instructions

In a large bowl, cream the butter, sugar and then add the egg and vanilla.

Add the flour, salt and soda and beat well.

Stir in the oatmeal, cheese, crumbled bacon, and wheat germ (can substitute chopped nuts).

Drop by teaspoonfuls onto greased cookie sheet. Bake at 350 for 12 to 14 minutes.

Recipe Notes

Source: Sandy Embry, South Summit Middle School

Compliments of Mountain Fuel

Brownie

- 1/2 cup butter or margarine
- 3 tablespoons cocoa
- 1 cup sugar
- 2 eggs
- 3/4 cup flour
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract

Instructions

Combine butter, cocoa and sugar; beat well. Add eggs, one at a time. Beat well. Add vanilla. Mix flour and salt together on wax paper. Add to mixture, one-half of the amount at a time. Grease a 9 x 9-inch pan. Place batter in pan and smooth out evenly. Bake 25-30 minutes at 375 degrees. Cool, cut and eat.

Recipe Notes

Source: LaDonna D. Davis, North Layton Junior High
8th Grade Life Skills

Brownie - Caramel Cheesecake

- 1 package brownie mix, 8 oz.
- 5 ounces evaporated milk, unsweetened
- 16 ounces cream cheese, softened
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 14 ounces caramels

Instructions

Preheat oven to 350 degrees.

Mix together brownie mix according to package directions for bar type NOT the cake like brownie.

Spread into a greased 9 inch square baking pan. Bake 10 minutes.

Melt caramels with milk in a microwave proof, large measuring cup or other bowl. To melt the caramels, heat at full microwave power in covered dish for 30-45 seconds then stir and repeat this process until all the caramels are melted.

Spread the caramel mixture over the baked brownies.

Beat cream cheese, sugar and vanilla in a large mixing bowl at medium speed with an electric mixer until it is well blended and smooth.

Add two eggs, one at a time, mixing well after each addition. Pour over caramel mixture in a pan.

Bake 25-30 minutes or until a toothpick comes out clean. Loosen the cake from the rim of the pan; cool before removing. Chill.

Heat reserved caramel in a small saucepan until warm spoon over the cheese cake. Drizzle with chocolate topping.

Recipe Notes

Source: Brighton High

Brownies - Big Dan's Microwave

- 2 eggs
- 1/4 cup margarine
- 1 cup sugar
- 1 teaspoon vanilla extract
- 3/4 cup flour
- 1/2 teaspoon salt
- 3 tablespoons cocoa
- 1 cup walnuts, chopped, optional

Instructions

Cream together eggs, margarine and sugar. Add vanilla.

Mix flour, cocoa and salt together in another bowl. Add to egg mixture. Stir in walnuts if desired.

Microwave on high for 6 minutes in a well buttered glass 9 X 9" glass pan

Frosting:

Beat together 3 T. margarine, 2T. milk, 2 1/2 c. powdered sugar and 1/2 t. vanilla.

You may want to substitute peppermint extract for the vanilla in the frosting. Color it green and teach them how to melt chocolate in the microwave to drizzle on the top for mint brownies.

Recipe Notes

Source: Debra Adams, Rocky Mt. Jr.
Life Skills, Food and Fitness

Brownies - Caramel Layer

- 75 each caramels, (approx. 21 oz)
- 1/2 cup evaporated milk, unsweetened
- 1 package german chocolate cake mix
- 1/2 package german chocolate cake mix, 1 1/2 cups + 3 T
- 1 1/2 sticks margarine, melted
- 1/2 cup evaporated milk, unsweetened
- 1 1/2 cups semisweet chocolate chips

Instructions

Preheat oven to 350 degrees.

Spray large (16 x 12 inch) jelly roll baking pan with Pam.

Combine caramels and 1/2 cup evaporated milk in 4-cup pyrex measuring cup. Microwave on high for 2 minutes. Stir vigorously. Microwave on high an additional 30 seconds, stirring after each heating, until caramels are melted. Set aside.

In a large mixing bowl, combine dry cake mix, melted margarine, 1/2 cup evaporated milk, and 1 1/2 cup nuts (optional). Stir until dough holds together. Press 1/2 of dough into baking pan. Reserve remaining dough for topping.

Bake for 6 minutes. Take out of oven, and evenly sprinkle chocolate chips over baked crust. Dribble caramel over chips, leaving 1/2 inch around edges. Dot caramel with reserved cake mixture. Dot caramel with reserved cake mixture.

Bake 16-18 minutes. Cool slightly. Refrigerate for 30 minutes to set. Cut into squares.

Recipe Notes

Source: Louise Chamberlain, Woods Cross High
Food Service/Culinary Arts

Brownies - Cream Cheese

2 baking chocolate squares, unsweetened
6 tablespoons margarine
1 cup sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 cup flour
1/2 cup nuts, coarsely chopped
4 ounces cream cheese
3 tablespoons sugar
1/2 egg
1 tablespoon flour

Instructions

Heat oven to 350 degrees. Microwave chocolate and margarine in microwave safe bowl on high for 2 minutes or until margarine is melted. Stir until chocolate is completely melted.

Stir in 1 cup sugar into chocolate until well blended. Mix in 2 eggs and vanilla. Stir in 1/2 cup flour and nuts until well blended. Spread in GREASED 9 x 9 inch cake pan.

Beat cream cheese, the 3 tablespoon sugar, 1/2 egg and 1 tablespoon flour in same bowl until well blended. Spoon mixture over brownie batter. Swirl with a knife.

Bake 40 minutes or until toothpick inserted in center comes out with fudgy crumbs.

Do not overbake. Cool in pan, cut into squares. Makes 12 brownies.

Recipe Notes

Source: Connie C. Sorensen, Timpanogos High School
Food for Life

Brownies - Double Chocolate Chip

- 12 ounces semi-sweet chocolate chips, divided
- 1 cup sugar
- 1/2 cup applesauce
- 2 tablespoons margarine
- 3 egg whites
- 1 1/4 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1/3 cup walnuts

Instructions

Preheat oven to 350 degrees. Melt 1 cup chips, sugar, applesauce and margarine in large, heavy saucepan over low heat, stirring until smooth. Remove from heat.

Add egg whites; stir well. Stir in flour, baking soda, salt, and vanilla. Stir in remaining 1 cup of chips and nuts (optional). Spread into greased 9 x 13 baking pan.

Bake for 16-20 minutes or just until set. (For fudgier brownies, bake to minimum baking time.)

Cool completely; cut into 2-inch squares.

Recipe Notes

Diane Cluff, Camille Williams, LaDawn Porter - Provo High
Food and Fitness, Food for Life. Food and Science, Food Service/Culinary Arts

Brownies - Fun

1/2 cup butter or margarine
3 tablespoons cocoa
1 cup sugar
2 eggs
3/4 cup flour
1/4 teaspoon salt
1 teaspoon vanilla extract

Instructions

Combine butter, cocoa and sugar; beat well. Add eggs, one at a time. Beat well. Add vanilla. Mix flour and salt together on wax paper. Add to mixture, 1/2 amount at a time. Grease a 9 x 9-inch pan. Place batter in pan and smooth out evenly. Bake 25-30 minutes at 375 degrees. Cool, cut and eat.

Recipe Notes

Source: LaDonna D. Davis, North Layton Junior High
8th Grade Life Skills

Brownies - Great

1 cup margarine
1/2 cup cocoa
3 cups sugar
6 each eggs
2 1/4 cups flour
1/2 teaspoon salt
1 cup walnuts, optional
1/4 cup water, hot

Instructions

DO IN EXACT ORDER

Dilute cocoa in 1/4 cup hot water.

Whip sugar, eggs and margarine together.

Add cocoa to creamed mixture.

Stir in salt and flour.

Pour mixture into a large jelly roll pan which has been greased and floured. Bake at 350 degrees for 20-25 minutes.

FROSTING

Cream 3 cups powdered sugar, 1/2 cup cocoa and 1/2 cup margarine. Add 1/4 t. salt, 1/2 t. vanilla, 3 T. corn syrup and 1/4 cup warm water and beat well.

Recipe Notes

Source: LeeAnn Bitner, Alta High
Food Service/Culinary Arts

Brownies - Hurry Up Microwave

- 1 cup flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup margarine
- 2 ounces unsweetened chocolate
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 cup walnuts, chopped

Instructions

Mix together flour, baking powder, and salt; set aside. Combine margarine and chocolate in 8-inch square glass baking dish. Microwave on MEDIUM for 3 minutes, or until melted, stirring twice. Stir in sugar. Add eggs and vanilla, beating well with a spoon. Gradually stir dry ingredients into chocolate mixture, blending well. Stir in nuts. Microwave on HIGH 5 minutes or until top is no longer wet, giving dish one-quarter turn twice. Cool in dish on heatproof counter. Cut in 2-inch squares. Makes 16.

Recipe Notes

Sharon Monday, Hunter Junior High

Brownies - Low-Fat

- 1/4 cup margarine
- 2/3 cup sugar
- 1/4 cup unsweetened cocoa powder
- 1 egg white
- 1/2 teaspoon vanilla extract
- 2 teaspoons powdered sugar
- 1/3 cup milk, skim
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/3 cup nuts, chopped
- 3/4 cup flour

Instructions

Spray an 8 x 8-inch square baking pan with nonstick cooking spray. Melt margarine in medium saucepan or in a glass pan in the microwave.

Stir in sugar and cocoa powder until combined. Add egg white and vanilla to saucepan. Beat lightly until combined. Add flour, milk, baking powder and baking soda. Beat until combined. Stir in nuts and put in pan.

Bake in a preheated 350 degree oven for 16 to 18 minutes. Sprinkle with powdered sugar.

(Compare with Brownie - Regular recipe)

Recipe Notes

Source: Rosemary Steele, Northridge High
Food and Fitness

Note: This recipe can be used in a high fat/low fat comparison lab with Brownies 2.

Brownies - Low-Fat Cake

3/4 cup sugar
3/4 cup applesauce, or bean puree
1/4 cup cocoa, unsweetened
1 egg
1/2 teaspoon vanilla extract
3/4 cup flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
1/2 cup milk
1/2 cup nuts, chopped

Instructions

In a saucepan over medium heat, heat sugar, bean puree or applesauce, and cocoa until hot but not boiling, stirring constantly.

Remove from heat.

Add egg and vanilla. Beat lightly just until combined.

Combine flour, baking powder and baking soda. Add half the dry ingredients, beat. Add half the milk then beat. Repeat with the other half dry ingredients, then the milk. Beat well.

Stir in nuts if desired.

Pour into greased 8 inch square pan.

Bake at 350 degrees for about 20 minutes or until center is set.

Cool slightly. Frost with Fudge Frosting. Cut into bars.

Compare with Regular Cake Brownies
(See Brownies- Regular Cake recipe)

Recipe Notes

Source: Nancy Fidler, West Lake Junior High School
Food and Fitness, Food and Science

Brownies - Marshmallow

1/4 cup margarine
1/4 cup cocoa
1 cup sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 teaspoon salt
1/2 package marshmallow, mini

Instructions

Mix the sugar, margarine and cocoa together.

Add eggs and beat on high for 2-3 minutes.

Add salt, vanilla and flour and beat until batter is light and fluffy.

Place into a greased square pan and bake at 350 degrees for 20-25 minutes.

Take out of oven and cover with mini-marshmallows. Place back into the oven and bake until the marshmallows have puffed. About 3-5 minutes. DO NOT BROWN. Remove from oven.

After the brownies have cooled a little then frost with a thin layer of chocolate frosting.

Recipe Notes

Source: Nancy Gudmundsen, Alta High School

Brownies - Mint

2 1/4 cups flour
3/4 cup cocoa
3 cups sugar
3/4 teaspoon salt
6 eggs
3 sticks margarine, do not melt
3 teaspoons vanilla extract

Instructions

Mix all ingredients together with a spoon, not a mixer. Grease a 1/2 size baking sheet.

Place baking paper in bottom of pan-spread batter.

Bake at 350 degrees for 25-30 minutes.

Cover with foil and freeze.

Frost with Mint Frosting

Mint Frosting

3/4 cup butter or margarine

1/8 package powdered sugar

1 teaspoon peppermint flavoring

Add milk to make creamy, start with 1 tablespoon.

Spread icing on brownies. Put in freezer for 20 minutes.

Then melt together in a double boiler, just barely melted

6 squares semi sweet chocolate

1/4 cup butter or margarine

Take brownies out of freezer. Drizzle chocolate over icing creating a masterpiece.

Cut into 96 squares and put into papers. Keep refrigerated if possible.

Recipe Notes

Source: Terilee Herbon, Hunter High School

Food Service/Culinary Arts

Brownies - Regular

2 squares unsweetened chocolate
1/3 cup shortening
1 cup sugar
2 eggs
3/4 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped nuts

Instructions

Heat oven to 350 degrees. Grease an 8 x 8-inch square baking pan. Melt chocolate and shortening in microwave in a glass bowl. Beat in sugar and eggs. Blend in flour, baking powder and salt. Spread in pan and bake 30 to 35 minutes. Cool and cut into squares.

Note: This recipe can be used in a high fat/low fat comparison lab with the Low-Fat Brownies recipe.

(See Brownies - Low Fat)

Recipe Notes

Source: Rosemary Steele, Northridge High
Food and Fitness

Brownies - Regular Cake

- 1 1/4 cups sugar
- 3/4 cup butter or margarine
- 1/2 cup cocoa, unsweetened
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups flour, all purpose
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 cup milk
- 1 cup nuts, chopped

Instructions

In a large saucepan heat sugar, butter or margarine, and cocoa over medium heat until butter or margarine melts, stirring constantly.

remove from heat. Add eggs and vanilla.

Beat lightly just until combined.

Combine flour, baking powder, and baking soda.

Add dry ingredients and milk alternately to the cocoa mixture, beating after each addition.

Stir in nuts.

Pour batter into a greased 15x10x1 inch baking pan.

Bake in a 350 degree oven about 20 minutes or until a toothpick inserted in the center comes out clean.

Cool in pan on a wire rack.

Frost with fudge frosting.

Cut into bars. Makes 36

Compare with Low Fat Cake Brownies.

(See Brownies - Low Fat Cake recipe)

Recipe Notes

Source: Nancy Fidler, West Lake Junior High School
Food and Science, Food and Fitness

Brownies - With Mint

- 1/2 cup margarine
- 2 ounces unsweetened chocolate
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2/3 cup flour
- 1/4 cup margarine
- 1 1/2 cups powdered sugar
- 2 tablespoons milk
- 1 teaspoon mint flavoring

Instructions

Grease a 9 x 9 x 2 inch baking pan. In a medium sauce pan melt the 1/2 c. margarine and chocolate over low heat. Stir in sugar, eggs, and vanilla. Using a wooden spoon, beat lightly by hand just until combined. Stir in flour. Spread batter in prepared pan. Bake in 350 oven for 20 minutes.

Frost with MINT FROSTING

Beat the 1/4 c. margarine with the powdered sugar, milk and flavoring until smooth. Can be colored green.

Recipe Notes

Source: Becky Cox, Lone Peak High School
Food Service Classes

Brownies - Spider Web

1 package brownie mix
1 1/2 cups white fluffy frosting

Instructions

Needed for decorations: chocolate ice cream topping in a squirt bottle and also a small plastic spider.

Mix and bake brownies according to instructions on box, bake in 2 round cake pans or 1 pizza pan.

Frost brownies with white frosting.

Start at the center of the circle squirt chocolate syrup out to the outer edge, keeping lines about 3/4 inches apart.

Using a toothpick or knife lightly draw pie shaped lines through the white frosting pulling the black spiral into spider web like points, place a small plastic spider in the web and serve.

Recipe Notes

Source: Lora Thompson, Centennial Middle School
TLC

Candy Bar Cookies

- 1 cup sugar
- 1 cup brown sugar, firmly packed
- 1 cup margarine, softened
- 1 cup peanut butter
- 2 teaspoons vanilla extract
- 2 eggs
- 3 cups flour
- 1 teaspoon baking powder, double-acting
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 20 each snickers bars, or Reeses Peanut Butter Cups

Instructions

Preheat oven to 375 degrees.

Unwrap candy cars and cut into thirds (60 pieces). If you use Reeses Peanut Butter cups, unwrap, but do not cut.

In mixing bowl combine granulated sugar, brown sugar, margarine, peanut butter, vanilla and eggs. Beat well. Lightly spoon flour into measuring cups. Level off. Add flour, baking powder, baking soda and salt. Mix well.

Using a #50 scoop, form dough into 60 balls. Wrap one ball of cookie dough around each 1/3 piece of candy bar, or around 1 fun size peanut butter cup, making sure the candy is completely covered.

Put cookies on ungreased cookie sheet 4 rows across and 4 rows down. Flatten slightly with the palm of your hand.

Bake for 10-11 minutes. Cool 2 minutes and then remove from cookie sheet to cooling racks. Cool completely.

Recipe Notes

Source: Louise Chamberlain, Woods Cross High
Food Service/Culinary Arts

Carrot Cookies

3/4 cup brown sugar
1 egg
1 teaspoon baking powder
1/2 teaspoon nutmeg
1 carrot, grated
5 tablespoons margarine
1/2 teaspoon salt
1 teaspoon cinnamon
1 1/4 cups flour

Instructions

Preheat oven to 375 degrees.

Cream together the margarine, brown sugar, egg, and salt.

In a separate bowl mix flour, baking powder, cinnamon and nutmeg.

Stir half of the flour mixture in with the margarine mixture, stir in carrots, then stir in the remaining flour mixture.

Drop by spoonfuls onto a lightly greased cookie sheet,

Bake for 8-10 minutes.

Recipe Notes

Source: Marci Morgan, Irlene Utley, Shauna Osborne, Arlene Lloyd, Jordan High School

Food and Fitness, Food for Life, Food and Science

Cat Cookies

- 1 1/2 cups chocolate cake mix
- 1/2 cup peanut butter, smooth
- 1 egg
- 2 tablespoons water

Instructions

For this recipe you will also need candy corn and gum drops.

Mix together all the ingredients until it sticks together in a greasy ball. (if it doesn't stick together, add a teaspoon of water).

Divide dough into 12 pieces.

Roll each piece in the palms of your hands to make a ball.

Place on an ungreased cookie sheet.

Dip a glass in sugar and flatten ball.

Pinch two ears.

With the tines of a fork make whiskers.

Bake at 350 degrees for 10-12 minutes.

When done put a gum drop on for a nose and candy corn for the eyes.

Variation: Place popsicle sticks in cookies before baking.

Recipe Notes

Source: Rachel Gonzales, Lakeridge Junior High
TLC, 8th Grade Life Skills

Cheesecake Cookies

- 4 ounces cream cheese
- 1 cup whipped cream topping
- 1/2 teaspoon lemon juice
- 2 tablespoons powdered sugar
- 4 graham crackers
- 2 tablespoons margarine
- 2 teaspoons sugar

Instructions

Crush graham crackers in bag with rolling pin until very fine. Place in a small mixing bowl.

Melt margarine in microwave. Add margarine and sugar to crumbs. Toss with a spoon until evenly coated with margarine.

Place 8 cupcake papers in a muffin tin and evenly divide crumbs among cups. Press crumbs in the bottom.

Bake at 350 degrees for 5 minutes.

Cream together cream cheese, whipped topping, powdered sugar and lemon juice. Mix with electric mixer until smooth and creamy.

After crusts have cooled. Top with cream cheese mixture. Top with cherries.

Refrigerate.

Recipe Notes

Source: Anita Jolley, Cedar Middle School
8th Grade Life Skills

Chocolate Chip Cookie

1/2 cup shortening
1/2 cup brown sugar
1/4 cup sugar
1/2 teaspoon baking soda
1 tablespoon hot water
1/2 teaspoon vanilla extract
1 egg
1/2 teaspoon salt
1 1/2 cups flour
1/2 cup chocolate chip

Instructions

Cream shortening, brown sugar, and sugar. Add baking soda which has been dissolved in hot water.

Add vanilla and egg. Stir in salt and flour. Add chocolate chips. Place on ungreased cookie sheet.

Bake at 350 degrees for 10-12 minutes.

* Butter flavor Crisco is great in place of shortening.

Recipe Notes

Source: Lee Ann Bitner, Alta High
Food and Fitness

Chocolate Chip Cookies

3/4 cup flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 cup brown sugar, packed
2 tablespoons sugar
1/4 cup margarine
1 tablespoon shortening
1 1/2 teaspoons water
1/2 teaspoon vanilla extract
2 tablespoons eggs
1/2 cup chocolate chip

Instructions

Preheat oven to 375.

Cream shortening, margarine and sugars. Add egg, vanilla and water, mix well. Add dry ingredients and stir. Stir in chips. Drop onto cookie sheet. Bake 10-12 minutes.

Recipe Notes

Source: Christine Campbell, Snow Canyon Middle
8th Grade Life Skills

Chocolate Chip Cookies - Mrs. A's

1/4 cup margarine
1/3 cup shortening
1/2 cup sugar
1/2 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 3/4 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chocolate chip
1/2 cup walnuts, chopped, optional

Instructions

Cream together the margarine, shortening, sugars and egg. Add vanilla. In another bowl, mix flour, soda and salt.

Add the flour mixture one cup at a time to creamed mixture. (When it is too hard for the mixer to handle, use a spoon) Stir in chocolate chips and walnuts.

Drop by teaspoon 1 inch apart on an ungreased cookie sheet.

Bake at 375 degrees for 10 minutes or until just barely brown.

Double recipe for family size.

This is a two day (50 min.) lab. Put the dough in bag and refrigerate. You can roll this out in a log wrap with wax paper, then tin foil and freeze it. Thaw, slice and bake.

Recipe Notes

Source: Debra Adams, Rocky Mt. Jr.
Food and Fitness

Chocolate Chippers

1/2 cup shortening
1 teaspoon vanilla extract
1/2 teaspoon baking soda
1/2 cup sugar
1 egg
1/2 teaspoon salt
1/2 cup brown sugar
1 1/2 cups flour
1/2 cup chocolate chip

Instructions

Cream shortening, sugar and brown sugar.

Add vanilla and egg.

Measure and sift flour, soda and salt.

Add flour mixture to sugar/shortening mixture.

Stir in chocolate chips.

Bake at 350 degrees for 8-10 minutes

Recipe Notes

Source: Laurie Cline, Bonneville Junior High School
8th Grade Life Skills

Chocolate Drop Cookies

- 1 cup sugar
- 1/2 cup margarine, softened
- 1 egg
- 2 unsweetened chocolate squares
- 1/3 cup buttermilk
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1 3/4 cups flour
- 1/2 teaspoon salt

Instructions

Preheat oven to 400 degrees.

Cream sugar and margarine using electric hand mixer. Add egg and blend. Add cocoa, buttermilk and vanilla, blend well.

Stir in flour, baking soda, and salt using wooden spoon or large stirring spoon

Drop dough by round teaspoonfuls (using 2 spoons), about 2 inches apart onto ungreased cookie sheet (4 cookies across, 4 cookies down.)

Bake until almost no indentation remains when touched, about 8-10 minutes.

Immediately remove from cookie sheet to cooling rack.

Frost with chocolate frosting when cool

Chocolate Frosting

- 1 square unsweetened chocolate
- 2 tablespoon margarine
- 3 tablespoons water
- 2 cups powdered sugar

In covered glass container melt margarine in microwave, 10-12 seconds.

Add cocoa and stir.

Add chocolate mixture to powdered sugar and water.

Beat with electric hand mixer until smooth and creamy.

Recipe Notes

Source: Louise Chamberlain, Woods Cross High School
Food for Life, Food and Fitness

Chocolate Pumpkin Cookies

1/4 cup shortening
1/2 cup sugar
1 egg
1/2 cup pumpkin
1 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon cloves
1/4 teaspoon allspice
1 cup chocolate chip

Instructions

In a bowl, cream shortening, sugar and egg. Beat well with mixer.

Remove beaters, stir in pumpkin and dry ingredients.

Blend well with wooden spoon.

Add chocolate chips and mix well.

Drop by spoonfuls onto greased cookie sheet.

Bake at 375 degrees for 15 minutes.

Cool and serve.

Recipe Notes

Source: Shirley Taylor, Wahlquist Junior High School
Food and Fitness

Chocolate Waffle Drops

1/4 cup margarine, softened
1/2 cup flour, plus 2 tablespoons
1 egg
1/2 teaspoon baking powder
1/4 teaspoon cinnamon
1/2 cup sugar
1/2 teaspoon vanilla extract
2 tablespoons cocoa
1/4 teaspoon salt

Instructions

Cream together, butter and sugar until fluffy.
Add egg and vanilla beat well.

Stir together flour, cocoa, baking powder, salt and cinnamon: stir into creamed mixture. (mixture will be stiff)

Drop by teaspoon 2 inches apart on preheated waffle baker. Bake until done about 1 1/2 minutes.

Remove to rack to cool.

Sift powdered sugar over cookies.

Vanilla Waffle Drops:

Prepare chocolate waffle drops except omit cocoa and cinnamon.

I use this in an electrical appliance lab. I use it with fried rice, apple crisp, and chocolate swirl ice cream.

Recipe Notes

Source: Jodi Willson, San Rafael Junior High School
TLC, 8th Grade Life Skills

Chocolate Waffle Iron Cookies

2 squares unsweetened chocolate, melted
1/2 cup margarine
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
1 cup flour

Instructions

Melt chocolate and margarine in saucepan over low heat stirring constantly.

Beat eggs; add sugar and vanilla.

Mix with melted chocolate and add to flour. Mix to make a soft dough.

Place drops of dough 3-inches apart on waffle iron. Bake.

Cut the recipe in half for class.

Recipe Notes

Source: Chris Judd, Layton High School
Food for Life

Cookie Monster's Cookie Dough

- 3/4 cup butter or margarine
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt

Instructions

Day 1:

Cream together butter or margarine and sugar. Add eggs and vanilla to butter/sugar combination and blend together. Sift flour onto waxed paper and add to creamed mixture along with sifted baking powder and salt. Stir until completely mixed, cover and place in refrigerator to chill.

Day 2:

Take dough from refrigerator. Preheat oven to 350 degrees. Roll dough by teaspoonfuls into balls and place on cookie sheet, 2 inches apart. Using floured bottom of a glass, press the dough rounds to 1/4 inch depth.

Sprinkle with decors. Bake at 350 degrees for about 10 minutes. Remove from oven and cool on cooling racks.

This recipe can be cut in half.

Recipe Notes

Source: Shauna Flint, Syracuse Junior High
TLC, 8th Grade Life Skills, Food and Fitness

Cookie Recipe - \$250

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup flour
- 2 1/2 cups oatmeal flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda

Instructions

To make oatmeal flour put oatmeal through a blender.

Mix all together.

Add 12 ounces of chocolate chips.

Add 3 ounces of a shaved Hershey bar and 1 1/2 cups of nuts.

Bake 375 degrees for 6-8 minutes.

Recipe Notes

Source: Betty Woodruff, Alpine Life & Learning Center

Cyclops

- 1 cup margarine, soft, or butter
- 1 cup peanut butter
- 1 cup sugar
- 1 cup brown sugar, firmly packed
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups flour
- 2 teaspoons baking powder, double-acting
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 65 milk chocolate kisses

Instructions

Preheat oven to 375 degrees.

Using a mixer, beat butter or margarine and peanut butter on medium speed for about 1 minute, or until blended. Add the granulated sugar and the brown sugar and beat until fluffy. Add the eggs and vanilla. Beat well.

In a medium mixing bowl stir together the flour, baking powder, salt and baking soda. With mixer on low speed, gradually add flour mixture to peanut butter mixture, beating well. If necessary, cover and chill about 1 hour for easier handling (or add a little extra flour). If too dry, add a little milk.

Using a #50 scoop, shape dough into 1-inch balls. Roll in additional sugar. Place about 2 inches apart on ungreased cookie sheet.

Bake for 9-11 minutes. Remove from oven and immediately press a chocolate kiss atop each cookie. With a pancake turner, lift cookies onto cooling rack.

You may need to reduce time to 8-10 minutes depending on oven.

A cyclop is a make-believe giant with one eye in the middle of its forehead.

Recipe Notes

Source: Louise Chamberlain, Woods Cross High
Food Service/Culinary Arts

Fudge Bars

- 1 cup sugar
- 1/2 cup shortening
- 1/2 teaspoon salt
- 2 egg yolks
- 2 squares unsweetened chocolate
- 1 cup flour
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 2 egg whites
- 1 cup chopped walnuts, optional

Instructions

Preheat oven to 350 degrees. Melt chocolate in a double boiler or in a microwave oven. Cream together shortening and sugar. Separate eggs, making sure not to get any yolk in the whites. Set aside the whites. Add the yolks, salt and melted chocolate to the sugar and shortening mixture. Stir in flour, milk and vanilla until well blended. Beat the egg whites to stiff peaks and fold egg whites and nuts into the mixture.

Spread the dough in a greased 13x9x2-inch pan, 1/2-inch thick. (For 1/2 recipe use an 8x8x2-inch pan). Bake at 350 degrees for 20 minutes (for 1/2 recipe, bake for 15 minutes or until bars spring back when lightly touched).

Recipe Notes

Source: Louise B. Hulet, Tooele High
Food and Fitness

Ginger Snaps

3/4 cup shortening
1/4 cup molasses
2 teaspoons baking soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1 cup sugar
1 egg
2 cups flour
1/2 teaspoon ginger
1/2 teaspoon salt

Instructions

Cream shortening and sugar. Add egg and molasses. Beat well.

Mix remaining ingredients. Roll into 1 1/2" balls. Roll balls in sugar.

Bake at 325 for approximately 8 minutes.

Recipe Notes

Gingersnaps - Soft

3/4 cup shortening
1 cup brown sugar
1 egg
1/4 cup molasses
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon cloves
1/2 teaspoon salt
2 1/4 cups flour

Instructions

Combine shortening and brown sugar in bowl. Cream together. Add egg and molasses. Beat together

Add the remaining dry ingredients. Beat with electric mixer.

Chill for 1 hour (We don't take time in class to chill)

Roll into small balls. Roll in granulated sugar. Place on cookie sheet.

Bake at 375 degrees for 10-12 minutes. Do not overbake

Recipe Notes

Source: Laurie Hansen, Carbon High School
TLC, 8th Grade Skills

Molasses Sugar Cookies

- 1 cup sugar
- 3/4 cup shortening
- 1/2 cup molasses
- 1 egg
- 2 cups flour, plus 2 tbsp.
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon ginger

Instructions

Cream together sugar, shortening, molasses and egg.

Add in several stages: flour, soda and spices.

Lightly flour fingers and roll walnut-size pieces of dough into balls. Roll balls in sugar.

Place on greased cookie sheet. Bake at 350 degrees for 8-10 minutes. Cookies spread while cooking.

If a crisper cookie is desired, bake longer. Soft cookies require less cooking.

Recipe Notes

Source: Jane Webecke, Davis Young Parents
Food and Fitness

Monster Cookies

- 2 sticks margarine, soft
- 2 cups brown sugar
- 2 cups sugar
- 6 eggs
- 1 teaspoon vanilla extract
- 1/4 cup corn syrup
- 3 cups peanut butter
- 4 teaspoons baking soda
- 9 1/2 cups oatmeal, regular
- 1 1/2 cups chocolate chips
- 2 cups M&M's

Instructions

Cream margarine and sugars. Add eggs and cream together.

Add vanilla and corn syrup and blend well. Add the peanut butter, baking soda, and oatmeal one at a time blending after each ingredient.

Add chocolate chips with a wooden spoon.

Using a size 40 scoop, make cookie ball and place on an ungreased baking sheet. (12 on a large sheet and 9 on a small sheet) Press cookie dough down with palm of hand. Press 4-5 M&M's into each cookie.

Bake 11-12 minutes at 350 degrees. Let cookies sit on the cookie sheet a minute before transferring to cooling racks.

Yield: 94 cookies

(Name of the recipe reflects size of the batch)

Recipe Notes

Source: Louise Chamberlain, Woods Cross High
Food Service/Culinary Arts

Neiman-Marcus Cookies

1/2 cup butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup flour
1 1/4 cups oatmeal
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
2 ounces Hershey Bar, grated
6 ounces chocolate chips
3/4 cup nuts, chopped

Instructions

Measure oatmeal and blend in a blender to a fine powder.

Cream the butter and both sugars.

Add egg and vanilla.

Mix in flour, oatmeal, salt, baking powder, and soda.

Add chocolate chips, Hershey bar and nuts.

Roll into balls and place 2 inches apart on a cookie sheet.

Bake 10 minutes at 375 degrees.

Recipe Notes

Source: Cindy Gulbranson, Roy High School
Food and Fit, Food for Life

No Bake Cookies - Microwave

- 1/3 cup peanut butter, smooth
- 1/2 package oatmeal flour
- 1 1/2 cups marshmallows
- 1 cup chow mein noodles

Instructions

In microwave combine peanut butter and chips, heat for 30 seconds or until melted.

Combine with marshmallows and chow mein noodles and stir.

Drop onto wax paper and cool.

Recipe Notes

Source: Vickie Bingham, South Davis Junior High School

No-Bake Oatmeal Clusters

- 1/4 cup milk
- 1 cup sugar
- 1 cup plus 1/2 tablespoon cocoa
- 1/4 cup butter
- 1 1/2 cups oatmeal
- 1/2 cup coconut
- 1/4 teaspoon vanilla extract
- 1 dash salt

Instructions

1. In a small saucepan, bring sugar, cocoa, milk and butter to a boil.
2. Boil for 1 minute. DO NOT OVERCOOK!
3. Remove mixture from heat.
4. Add oatmeal, coconut, vanilla and salt.
5. Mix just until well blended.
6. Drop by spoonfuls onto a foil-covered cookie sheet.
7. Work quickly so mixture doesn't set up in pan.
8. Let cookies cool for 10-15 minutes.

Recipe Notes

Source: Connie Snow, Indian Hills Middle
TLC

Nu Yums

- 1/2 cup corn syrup
- 1/2 cup brown sugar
- 1/2 cup peanut butter
- 1/2 cup corn chex
- 1/2 cup Cheerios cereal
- 1/2 cup Special K cereal
- 1/2 cup salted peanuts
- 1/2 cup pretzels, stick

Instructions

Bring corn syrup, brown sugar and peanut butter to a boil.
Add remaining ingredients.
Press gently into a buttered 9X9 pan.
Cool and cut into squares.

Recipe Notes

Source: Nancy Gudmundson, Alta High

Oatmeal Cookies - Grandma's

1/2 cup shortening
1 tablespoon margarine
1/3 cup sugar
1/2 cup brown sugar
1 egg
1 cup flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup oatmeal
1/2 teaspoon vanilla extract

Instructions

Preheat oven to 350 degrees.

In a large mixing bowl, cream shortening, margarine, sugar and brown sugar.

Add flour, salt, baking soda, and baking powder and mix.

Then add oatmeal and fully mix all ingredients.

Roll into balls and place on cookie sheet. Flatten slightly with a fork or palm of hand.

Bake in center of oven for 8-10 minutes.

Recipe Notes

Source: Teri Cullimore, Mount Logan Middle School
Life Skills

Oatmeal Fudge Bars

- 1 cup margarine, soft
- 2 cups brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups oats, rolled, quick cooking
- 2 cups chocolate chips
- 2 tablespoons margarine
- 1/2 teaspoon salt
- 2 teaspoons vanilla extract
- 1 cup walnuts, chopped (optional)
- 1 can sweetened condensed milk

Instructions

Fudge Filling

Warm the filling ingredients: 2 c. chocolate chips, 1 can sweetened condensed milk, 2 T. margarine, 1/2 t. salt, 2 t. vanilla and 1 c. chopped walnuts. Stir until smooth and chocolate chips are melted. Scorchs easily, watch the temperature. Set aside to cool.

Oatmeal Mixture

Cream together the margarine and brown sugar. Mix in eggs and 2 t. vanilla. Combine the flour, 1 t. salt and baking soda. Gradually add to the creamed mixture. Add oats, stirring well.

In the bottom of a greased and floured (can use Pam) jelly roll pan (16"x12"), spread 2/3 to 3/4 of the oatmeal mixture. Cover with the chocolate filling leaving a 1/2" edge. (The chocolate spreads during baking.) Then dot with remaining oatmeal mixture.

Bake in a pre-heated 350 degree oven for 15-20 minutes. Do NOT overbake. It should be lightly browned.

Cool completely before cutting. Yields 24.
(They are very rich so they can be cut smaller.)

Recipe Notes

Source: Louise Chamberlain, Woods Cross High
Food Service/Culinary Arts

Oreo Cookie

- 1 package devils food cake mix
- 1/4 cup water
- 1/4 cup cocoa
- 2 eggs
- 1 cup shortening
- 3 cups powdered sugar
- 1/4 cup milk
- 2 teaspoons vanilla extract

Instructions

Preheat oven to 375 degrees. Grease a large cookie sheet with shortening.

Pour cake mix in a bowl, and add water and cocoa. Break eggs in a cup, beat slightly and add to cake mixture. Stir together with a spoon. Dough should be sticky, not runny.

Take spoonfuls of dough and roll into balls. Place them on the greased cookie sheet. Repeat until dough is gone.

Bake for 5-8 minutes. Place cookie sheet on cooling rack. Lightly press each cookie with the bottom of a glass that has been dipped in flour. Remove cookies from sheet.

Put 2 spoons of filling on each cookie. Place another cookie on top and lightly press together.

Filling:

- 1 cup shortening
- 3 cups powdered sugar
- 1/4 cup milk
- 2 teaspoon vanilla.

In a medium bowl, combine filling ingredients and mix with electric mixer until light and fluffy.

Recipe Notes

Source: Box Elder Middle School
Life Skills

Oreo Cookies

- 1/2 package chocolate cake mix
- 1/4 cup shortening
- 1 egg
- 2 ounces cream cheese
- 1 tablespoon margarine
- 1 cup powdered sugar, + 2 tablespoons

Instructions

Mix the cake mix, shortening and egg together. Roll into walnut size balls.

Bake at 350 degrees for 10 minutes. Cool. Put two cookies together with frosting.

Frosting: Mix the cream cheese, margarine and powdered sugar together.

I use this in a NO talking lab in classroom management. It shows the students how important working together is and reading the recipe.

Recipe Notes

Source: Sheree Lewis, Independence High

TLC, Life Skills, Food and Fitness, Food for Life, Food and Science

Oreo's

- 1 package cake mix, devil's food
- 2/3 cup shortening
- 2 each eggs
- 1/2 cup margarine
- 1/2 cup shortening
- 1 teaspoon vanilla extract
- 5 tablespoons evaporated milk, unsweetened
- 5 cups powdered sugar
- 1/4 cup corn syrup
- 1/4 teaspoon food coloring, green
- 1 teaspoon mint extract, optional
- 1/8 teaspoon salt

Instructions

Cream 2/3 c. shortening and 2 eggs together until light and fluffy. Add cake mix gradually until blended. Mix well.

Using a # 60 scoop, make balls (slightly rounded on bottom) and put on an ungreased cookie sheet, 4 rows across and 4 rows down.

Bake for 10 minutes at 350 degree. When you remove the cookies they will be puffy and may not look done. Leave the cookies on the sheet for 1-2 minutes. Carefully remove cookies to a cooling rack.

When cool first one cookie with buttercream icing (using # 50 scoop) and then put another cookie on top. You can also fill with ice cream using a # 40 scoop.

Cookies can be frozed and filled at a later date. They don't break as easily that way.

Buttercream frosting: Cream the 1/2 c. margarine and 1/2 c. shortening together. Add salt and vanilla. Gradually add powdered sugar and the evaporated milk. Blend well.

Add coloring and flavoring if desired. Add corn syrup and beat 2-4 minutes.

Recipe Notes

Source: Louise Chamberlain, Woods Cross High
Food Service/Culinary Arts

Peanut Butter Balls

- 1/2 cup chunky peanut butter
- 1 cup powdered sugar
- 1 cup rice krispies cereal
- 3 tablespoons butter or margarine, melted
- 1 Hershey Bar

Instructions

Combine peanut butter, powdered sugar and cereal in a large bowl and mix together with a fork.

Melt butter or margarine and pour over ingredients in mixing bowl.

Mold mixture in bowl into small 1-inch balls using your fingers.

Melt Hershey Bar in double-boiler on stove.

Dip each ball into melted chocolate.

Place balls on a plate and put plate in refrigerator to chill.

Recipe Notes

Source: Linda A. Stokes, South Jordan Middle
TLC

Peanut Butter Bar Cookies

2 1/2 tablespoons margarine
1/4 cup peanut butter
1/4 cup sugar
1/4 cup brown sugar
1 egg
1/4 teaspoon salt
1/2 teaspoon vanilla extract
2/3 cup flour
1/2 cup oatmeal

Instructions

Preheat oven to 375 degrees

Add ingredients in order of recipe

Combine ingredients in Kitchen Aid mixer, use flat beater

Spread in 9 x 9 inch square pan (sprayed)

Bake 10-12 minutes

Cool in freezer

Spread with melted chocolate or frosting

Recipe Notes

Source: Laurie Cline, Bonneville Junior High School
8th Grade Life Skills

Peanut Butter Bars - Reeces

- 1/2 cup margarine
- 1 1/3 cups powdered sugar
- 1 1/3 cups peanut butter
- 2 teaspoons vanilla extract
- 12 ounces chocolate chips

Instructions

Mix peanut butter, margarine and vanilla, cream well.

Add powdered sugar and mix until quite firm.

Melt chocolate, spread half in a 9 x 9 buttered pan.

Spread peanut butter mixture on top then cover with remaining chocolate.

Recipe Notes

Source: Shirley Slack and Louella Hall, North Sanpete High School
Food and Fitness

Peanut Butter Cookies

1/2 cup shortening
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 1/3 cups flour
1/4 teaspoon salt
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1 egg

Instructions

Cream shortening and sugars together.

Add egg and mix until smooth.

Add dry ingredients and mix.

Roll dough into balls and smash with a fork.

Place on cookie sheet.

Bake at 350 degree for 10-12 minutes.

Recipe Notes

Source: Rebecca Irving, Hunter Junior High School
8th Grade Life Skills

Peanut Butter Fingers

1/2 cup butter
1/2 cup sugar
1/2 cup brown sugar, firmly packed
1 egg, unbeaten
1/3 cup peanut butter
1 teaspoon vanilla extract
1/4 teaspoon salt
1 cup flour
1 cup oats
6 ounces chocolate chips
1/2 cup powdered sugar
1/4 cup peanut butter
2 tablespoons milk, up to 4 tablespoons
1/2 teaspoon baking soda

Instructions

Cream together butter, sugar, and brown sugar.

Blend in egg, 1/3 cup peanut butter, vanilla, soda, and salt. Stir in flour and oats.

Spread in greased 13x9 inch pan.

Bake at 350 degree for 20-25 minutes.

Remove from oven and sprinkle with chocolate chips. Let stand 5 minutes.

Combine powdered sugar, 1/4 cup peanut butter, and milk mixing well.

Spread chocolate chips evenly and drizzle with peanut butter frosting mixture.

Cool and cut into bars.

Recipe Notes

Source: Jane W. Hatch, Rich High School
Food for Life

Ranger Rick Cookies

1/2 cup shortening
1/2 cup sugar
1/2 cup brown sugar
1 egg
1 cup flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon baking powder
1/2 teaspoon vanilla extract
1 cup oatmeal
1 cup rice krispies cereal
1/2 cup coconut

Instructions

Cream shortening and sugars. Add egg. Beat well. Sift together dry ingredients and add to creamed mixture. Stir in remaining ingredients. Drop by teaspoonful onto greased cookie sheet. Bake at 350 degrees for 10-12 minutes. Makes 2 dozen.

Recipe Notes

Source: Shari Combe, Roy Junior High
8th Grade Life Skills

Rice Krispy Treats

- 1/4 cup butter or margarine
- 10 ounces marshmallows, or 4 c. miniature marshmallows
- 5 cups rice krispies cereal

Instructions

Melt margarine or butter in large saucepan over low heat.

Add marshmallows and stir until completely melted. Stirring constantly, cook 3 minutes longer over low heat.

Remove from heat.

Add cereal and stir until well-coated. Cool slightly but not completely.

Butter your fingers and press warm mixture into large, butter pan.

Recipe Notes

Source: Robin Gumbrecht, Sunset Junior High School
8th Grade Life Skills

S'more Bars - Microwave

- 1/3 cup light corn syrup
- 1 tablespoon butter or margarine
- 6 ounces milk chocolate chips
- 1/2 teaspoon vanilla extract
- 4 cups Golden Grahams cereal
- 1 1/2 cups miniature marshmallows

Instructions

Place corn syrup and butter in a 3-quart casserole dish. Microwave on High for 1 to 1 1/2 minutes or until boiling. Stir halfway through cooking.

Add chocolate chips and vanilla. Stir until chocolate is melted.

Gradually fold in cereal and marshmallows until completely coated with chocolate.

Microwave on HIGH for 15-30 seconds or until marshmallows begin to soften. Stir to blend.

Pour into a buttered 9x9x2-inch pan. Let stand at room temperature for 1 hour. Cut into bars.

Recipe Notes

Source: Anne Hawes, Cottonwood High
Food for Life

Shamrock Cookies

3/4 cup butter, softened
2/3 cup sugar
1/4 teaspoon salt
1 egg
1/4 teaspoon vanilla extract
5 drops green food coloring
2 cups flour

Instructions

Cream butter and sugar, add egg, salt, flavoring and coloring.

Stir in flour, divide dough into 3 equal parts.

Shape each part into a tube about 1" thick by 8" long.

Roll the tube in green sugar until covered. (Can be stored wrapped in fridge for a week)

Slice into 1/4" thick circles and arrange 3 together on ungreased cookie sheet like a 3 leaf clover, use a few circles to cut stems.

Bake at 350 degrees for 8 minutes, cool.

You can make colored sugar by putting a few drops of food coloring in a ziplock baggie, adding sugar mixing until sugar is evenly green.

Recipe Notes

Source: Lora Thompson, Centennial Middle School

Snicker Cookies

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 1 egg
- 1 cup peanut butter, smooth
- 3 cups flour
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 1 package snickers bar, bite size

Instructions

Cream butter.

Add eggs and sugars. Mix well.

Add dry ingredients, mix well.

Seal entire Snickers (bite size) with dough.

Bake 350 degrees until golden brown approximately 9 to 10 minutes.

Flatten cookie immediately with a spatula. Let cool.

Recipe Notes

Source: Betty Woodruff, Alpine Life & Learning Center

Snicker Doodles

- 1 1/4 cups flour, plus 2 tablespoons
- 1/4 teaspoon salt
- 3/4 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 cup margarine
- 1 egg

Instructions

Turn oven on to bake 400 degrees.

Cream together sugar and margarine with electric beaters.

Add egg and cream together.

Stir in flour, salt, baking powder, blend together.

Form dough into balls about the size of a walnut and roll in cinnamon and sugar (mix cinnamon and sugar in small custard cup).

Place on ungreased cookie sheet.

Bake 8-10 minutes.

When you take cookies out place on cooling rack so they can cool.

Recipe Notes

Source: Connie C. Sorensen, Timpanogos High School

Trudy Benson, Cedar Middle School

TLC, Food and Fitness, Food for Life

Sugar Cookie

3/4 cup margarine
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 teaspoons vanilla
3 1/2 cups flour
3 eggs

Instructions

Cream sugar, margarine, eggs and vanilla. In another bowl mix baking powder, salt, and flour together. Add the dry to the wet ingredients. Chill for 1 - 1 1/2 hours.

Bake at 350 degrees for 8-10 minutes

Recipe Notes

Source: Debra Adams, Rocky Mt. Jr.
Food and Fitness

Sugar Cookies - Great

- 1/4 cup margarine
- 1/4 cup shortening
- 1/4 cup sugar
- 1/4 cup powdered sugar
- 3/4 teaspoon vanilla extract
- 1 egg
- 1 1/2 cups flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon salt

Instructions

Cream margarine, shortening, sugar and powdered sugar together until creamy and fluffy. Combine vanilla and egg with sugar mixture. Beat until creamy.

Combine the flour, soda, cream of tartar and salt. Blend into the creamy mixture.

Form into small balls and roll in a sugar/cinnamon mixture. Place on an ungreased cookie sheet. (Cookies can be flattened or left as a ball to bake.)

Bake at 375 degrees for 8-10 minutes.

Recipe Notes

Source: Pam Brinkerhoff, Wayne Middle
TLC

Sugar Cookies - Overnight

- 2/3 cup shortening
- 3/4 cup granulated sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 4 teaspoons milk
- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt

Instructions

Cream together shortening and sugar in a large mixing bowl. Add the egg, vanilla extract and milk to the creamed mixture.

Sift together flour, baking powder and salt onto a sheet of waxed paper. Add dry ingredients to the creamed mixture, a little at a time, stirring well after each addition.

Put dough in an airtight container or wrap in plastic. Refrigerate overnight.

Preheat oven to 350 degrees. Divide dough, rolling out 1/2 at a time. Roll between wax paper to keep from sticking.

Cut out cookies with cookie cutters or cut dough into desired shapes. Pick up cookies with a pancake turner and place on a cookie sheet, 2 inches apart.

Bake for 10 to 12 minutes.

Remove from oven and carefully place on cooling racks. Ice and decorate.

Makes 2 dozen (depending on size of cookies).

Recipe Notes

Source: Shauna Flint, Syracuse Junior High
TLC, Life Skills, Food and Fitness, Food for Life

Sugar Cookies - Soft

1/3 cup sugar, plus 1/4 cup
1/3 cup shortening
1 1/3 cups flour
1/4 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1 large egg
1/2 teaspoon vanilla extract
1/3 cup milk, or cream

Instructions

Preheat oven to 375 degrees.

In a large bowl, cream the sugar and the shortening. Then add the egg. Beat well. Add vanilla and milk or cream. Sift dry ingredients into liquid ingredients and mix.

Use cookie scoop and drop onto a lightly greased cookie sheet.

Bake 7-10 minutes.

Do not overbake-they should not get really brown on top. When cookies are done, cool on a wire rack and frost.

Frosting:

Mix with an electric mixer 1/4 cup margarine and 1/4 cup shortening or a 3-oz cream cheese (softened)

Add 1 1/2 cups powdered sugar

1 tablespoon milk or cream

1 teaspoon vanilla

1/4 teaspoon lemon juice

Dash of salt

Blend on low speed to begin with, then mix until smooth, if too thick add 1/4 cup powdered sugar, if too thick to spread add a little more milk.

Frost cookies and then sprinkle with colored sugar or other sprinkles.

Recipe Notes

Source: Laurie Giaque, Olympus High School

Super Chip Cookie

- 1/2 cup butter or margarine, softened
- 1/3 cup brown sugar, firmly packed
- 1/4 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 cups flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup chocolate pieces

Instructions

Preheat oven to 375 degrees. Grease a cookie sheet. Cream butter and sugars together until creamy.

Beat in egg until well blended. Then, beat in vanilla.

Stir in flour, baking soda and salt.

Stir in chocolate pieces.

Drop cookie dough by rounded tablespoon, 2 inches apart, onto greased cookie sheet.

Bake 10-12 minutes. Remove immediately when done and place on cooling racks. (If using two cookie sheets, stagger them so they are evenly spaced from one another and at least two inches from oven walls. This allows the hot air to circulate around pans.)

Recipe Notes

Source: Connie Snow, Indian Hills Middle
TLC

The Any Chip Cookies

1/4 cup margarine
1/4 cup shortening
1/2 cup brown sugar
1/4 cup sugar
1 egg
3/4 teaspoon vanilla extract
1 1/4 cups flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chocolate chip, or any other kind

Instructions

Cream together, with electric beater, margarine, shortening, brown sugar, and sugar.

Add to sugar mixture and cream together, egg and vanilla.

Add the remaining ingredients and beat together.

Drop by spoonful onto an ungreased cookie sheet.

Bake at 375 degrees 10-13 minutes, or until golden brown.

Recipe Notes

Source: Trudy Benson, Cedar Middle School
TLC

Yummy Balls

2/3 cup peanut butter
2 cups marshmallows
2 tablespoons margarine
2 1/2 cups Cheerios cereal, or cereal of your choice

Instructions

Put peanut butter, margarine, and marshmallows in microwave bowl.
Cook one minute on high power
Remove and stir well.
Microwave on high power 30 seconds more.
Remove and stir again.
Stir in cereal. Mix well.
Form balls and place on waxed paper.

Recipe Notes

Source: Barbara Bushnell, Bountiful Jr.
TLC

Yummy Cookies - Microwave

3 cups miniature marshmallows
1/2 cup margarine
1/4 cup brown sugar
6 cups Special K cereal
1/2 cup coconut
1/2 cup chocolate chip
1 teaspoon vanilla extract

Instructions

Mix marshmallows, margarine and brown sugar in microwave safe bowl. Microwave for 1 minute.

Stir in Special K, coconut, chocolate chips and vanilla.

Spread into a pyrex dish and cool for 30 minutes. This may also be eaten immediately.

Recipe Notes

Source: Val Huntington, Canyon View High School
Food and Fitness, Food for Life