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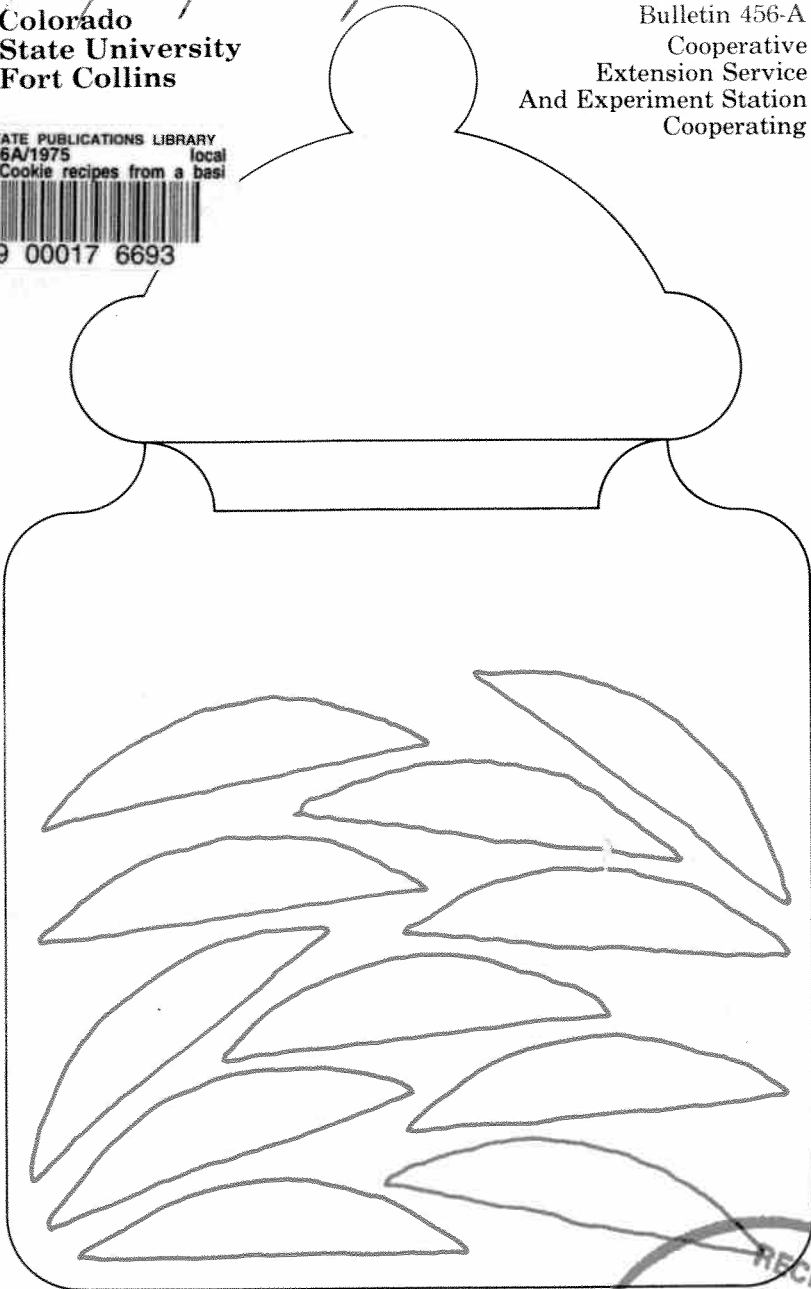
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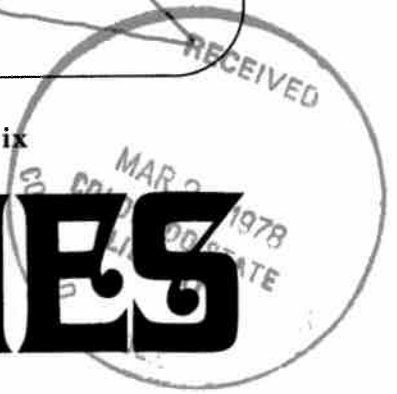
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Recipes from a Basic Mix

# COOKIES

for High Altitudes



**COOKIE RECIPES**  
from  
**A Basic Mix for High Altitudes**

by

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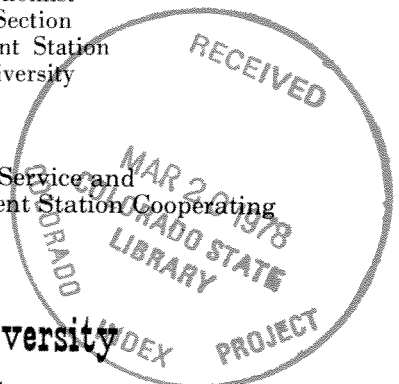
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## CONTENTS

Basic Cookie Mix.....	4
Brownies I .....	11
Brownies II .....	11
Cherry Drops .....	5
Chewy Date-nut Bars .....	8
Chocolate Chip Cookies .....	6
Chocolate Drops .....	5
Cinnamon Cookies .....	9
Coconut Supreme .....	7
Cookie Keepers .....	12
Crisp Chocolate Drops .....	7
Crispy Bars .....	8
Date-layer Bars .....	7
Lemon Drops .....	5
Mincemeat Cookies .....	10
Molasses Cookies .....	9
Oatmeal Cookies .....	10
Peanut Butter Cookies .....	6
Pecan Bars .....	8
Sugar Cookies .....	10
Thumbprints .....	6

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## COOKIE RECIPES from a Basic Mix for High Altitudes



Cookies made from the Basic Cookie Mix are

- Easy to prepare.
- Simple to store.

When you make the Basic Cookie Mix

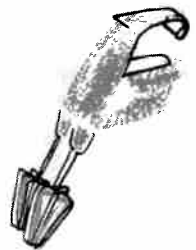
- Select the cookie mix recipe nearest your altitude.
- Use standard measuring cups and spoons to measure ingredients.
- Sift flour, then spoon it lightly into measuring cup.
- Level cupfuls and spoonfuls with a straight-edge knife or spatula.  
Do not tap.
- Press shortening firmly into cup during measuring.
- Mix ingredients after they reach room temperature.

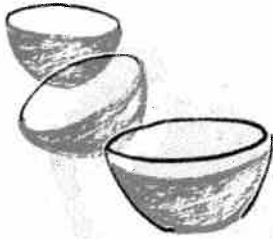
Cookies will be a success if you

- Preheat oven to recommended temperature.
- Stir mix with a fork and then measure it. Spoon mix lightly into measuring cup. *Do not pack it.*
- Measure other ingredients carefully.
- Blend ingredients with your electric mixer or use your favorite mixing bowl and a wooden spoon or a pastry blender.

Cookies made from the Basic Cookie Mix are

- A short cut for busy homemakers.
- A treat for family and friends.
- A quick way to prepare sweets.
- A simple means to vary menus.
- A boon to family meals and snacks.





## BASIC COOKIE MIX

	5,000 feet	7,500 feet	10,000 feet
Sifted all-purpose flour	9 cups	9 cups	9 cups
Nonfat dry milk	3 cups	3 cups	3 cups
Baking powder	3 tablespoons	2 tablespoons plus $\frac{3}{4}$ teaspoon	1 tablespoon plus $\frac{1}{2}$ teaspoons
Salt	1 tablespoon	1 tablespoon	1 tablespoon
Hydrogenated shortening	4 cups	4 cups	4 cups
Sugar	4 cups	4 cups	4 cups

1. Mix flour, dry milk, baking powder, and salt. Sift together two times.
2. Soften shortening in a large bowl (6 quarts or more), using a large wooden spoon or medium speed on an electric mixer. Gradually add sugar and continue mixing until light and fluffy.
3. Add dry ingredients gradually. Blend thoroughly, using low speed on an electric mixer (or cut in by hand with a pastry blender) until like coarse cornmeal.
4. Store in large canister at room temperature. Mix will keep several weeks.



## CHERRY DROPS

- 3 cups cookie mix
- 2 eggs
- 1/2 cup chopped pecans
- 1/2 cup drained, coarsely chopped maraschino cherries

1. Blend cookie mix and eggs. Add cherries and nuts.
2. Drop by teaspoonful onto ungreased cookie sheet.
3. Bake at 375 degrees for 10 to 12 minutes.
4. Remove to rack to cool.

Makes 3 1/2 to 4 dozen 2-inch cookies.

## LEMON DROPS

- 2 cups cookie mix
- 1 egg
- 1 tablespoon lemon juice
- 1/2 teaspoons lemon rind

1. Blend all ingredients thoroughly.
2. Drop by teaspoonful onto ungreased cookie sheet.
3. Bake at 375 degrees for 10 to 12 minutes.
4. Remove to rack to cool.

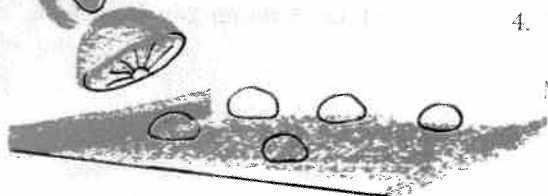
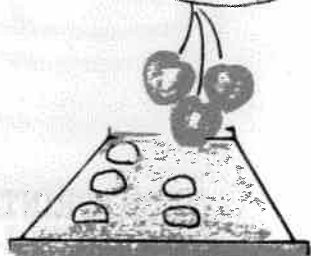
Makes 2 1/2 dozen 1 1/2-inch cookies.

## CHOCOLATE DROPS

- 2 cups cookie mix
- 3 tablespoons cocoa
- 1 egg
- 2 tablespoons water
- 1 teaspoon vanilla
- 1/2 cup chopped walnuts

1. Blend all ingredients thoroughly, adding nuts last.
2. Drop by teaspoonful onto ungreased cookie sheet.
3. Bake at 375 degrees for 10 to 14 minutes.
4. Remove to rack to cool.

Makes 3 dozen 1 1/2-inch cookies.



## THUMBPRINTS

- 2 cups cookie mix
- 4 ounces cream cheese  
( $\frac{1}{2}$  large package)
- $\frac{3}{4}$  teaspoon vanilla
- 1 egg white, slightly beaten
- $\frac{3}{4}$  cup finely chopped nuts
- 9 maraschino cherries, cut in fourths

1. Soften cream cheese. Add cookie mix and vanilla. Blend thoroughly.
2. Roll into small balls about 1 inch in diameter. Dip into slightly beaten egg white, then roll in nuts.
3. Place on greased cookie sheet and press top of each cookie with thumb.
4. Bake at 350 degrees for 5 minutes or until puffy.
5. Remove from oven and quickly press top of each cookie with thumb.
6. Return to oven and bake about 10 minutes longer.
7. Remove to rack to cool.
8. Place  $\frac{1}{4}$  maraschino cherry in center of each cookie.

Makes 2 $\frac{1}{2}$  to 3 dozen 1 $\frac{1}{2}$ -inch cookies.

## PEANUT BUTTER COOKIES

- 4 cups cookie mix
- $\frac{1}{2}$  cup brown sugar
- 1 cup peanut butter
- 1 egg
- $\frac{1}{2}$  teaspoons vanilla
- 1 tablespoon water

1. Blend all ingredients thoroughly.
2. Make small balls out of dough. Place on ungreased cookie sheet and flatten with tines of fork.
3. Bake at 375 degrees for 10 to 12 minutes.
4. Remove to rack to cool.

Makes 7 dozen 1 $\frac{1}{2}$ -inch cookies.

## CHOCOLATE CHIP COOKIES

- 4 cups cookie mix
- 1 egg
- 2 tablespoons water
- $\frac{1}{2}$  teaspoons vanilla
- $\frac{1}{4}$  cup brown sugar
- 1 cup (6-ounce package) semisweet chocolate pieces
- 1 cup chopped walnuts

1. Blend all ingredients thoroughly, adding chocolate pieces and nuts last.
2. Drop by teaspoonful onto ungreased cookie sheet.
3. Bake at 375 degrees for 10 to 13 minutes.
4. Remove to rack to cool.

Makes 5 dozen 2-inch cookies.

## COCONUT SUPREME

- 2 cups cookie mix
- 1 egg
- 2 tablespoons water
- 1 teaspoon vanilla
- 1/2 cup shredded coconut
- 1/2 cup chopped walnuts

1. Blend all ingredients thoroughly, adding coconut and nuts last.
2. Drop by teaspoonful onto lightly greased cookie sheet.
3. Bake at 375 degrees for 12 to 15 minutes.
4. Remove to rack to cool.

Makes 3 dozen 1 1/2 to 2-inch cookies.

## CRISP CHOCOLATE DROPS

- 2 cups cookie mix
- 2 tablespoons water
- 4 ounces (4 squares) semisweet chocolate, melted
- 1 teaspoon vanilla
- 1/2 cup chopped nuts

1. Melt chocolate over hot water.
2. Blend all ingredients thoroughly, adding nuts last.
3. Drop by teaspoonful onto ungreased cookie sheet.
4. Bake at 375 degrees for 10 to 12 minutes.
5. Remove to rack to cool.

Makes 3 to 3 1/2 dozen 1 1/2-inch cookies.

## DATE-LAYER BARS

- 3 cups cookie mix
- 1 3/4 cups quick-cooking oats
- 1/4 cup brown sugar
- 1 pound chopped dates
- 1 1/2 cups water
- 1 tablespoon lemon juice
- 2 tablespoons water, for topping

1. Combine cookie mix and quick-cooking oats. Press 2 1/2 cups of the crumb mixture into greased 13 by 9 by 2-inch pan.
2. Combine dates, lemon juice, and water. Cook on low heat until the mixture is the consistency of thin jam. Spread over crumb mixture in pan.
3. Blend brown sugar and the 2 tablespoons water into the remaining crumb mixture. Sprinkle over top and press down lightly.
4. Bake at 350 degrees for approximately 30 to 35 minutes.
5. Cool and cut into bars.

Makes 48 bars 1 by 2 inches.



## CHEWY DATE-NUT BARS

- 3 cups cookie mix
- 2 tablespoons water
- 2 eggs
- ¼ cup brown sugar
- 1 teaspoon vanilla
- 1 cup chopped dates
- 1 cup coarsely chopped walnuts

1. Blend all ingredients thoroughly, adding dates and nuts last.
2. Turn into greased 13 by 9 by 2-inch pan.
3. Bake at 360 degrees for 35 to 40 minutes.
4. Cool and cut into bars.

Makes 48 bars 1 by 2 inches.



## PECAN BARS

### Bottom Layer

- 2 cups cookie mix
- 2 tablespoons water
- 1 egg

### Topping

- 2 eggs
- 1 cup brown sugar, firmly packed
- ¼ cup cookie mix
- ½ teaspoon vanilla
- 1 cup chopped pecans

1. Blend 2 cups cookie mix, water, and egg thoroughly. Spread in greased 13 by 9 by 2-inch pan.
2. Bake at 375 degrees for 8 to 10 minutes.
3. Beat 2 eggs until foamy. Add brown sugar, ¼ cup cookie mix, then vanilla. Blend thoroughly. Add nuts.
4. Spread topping on baked layer.
5. Return to oven and bake at 350 degrees for 20 to 25 minutes.
6. Cool and cut into bars.

Makes 48 bars 1 by 2 inches.

## CRISPY BARS

### Bottom Layer

- 2 cups cookie mix
- ¼ cup brown sugar

### Topping

- 2 eggs
- ¼ teaspoon salt
- ¾ cup brown sugar
- 1 teaspoon vanilla
- 1 cup shredded coconut
- 1 cup crisp rice cereal
- 1 cup walnuts

1. Combine cookie mix and ¼ cup brown sugar. Press into greased 9-inch square pan.
2. Beat eggs until frothy and add salt.
3. Gradually add brown sugar, beating until thick.
4. Add vanilla, coconut, rice cereal, and nuts. Mix thoroughly.
5. Spread topping over bottom layer in pan.
6. Bake at 325 degrees for 25 to 30 minutes.
7. Cool and cut into bars.

Makes 20 to 30 1½ by 2-inch bars.

## CINNAMON COOKIES

- 2½ cups cookie mix
- ½ cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1½ teaspoons cinnamon
- ¼ cup finely chopped nuts

1. Combine cookie mix, sugar, egg, and vanilla. Blend thoroughly.
2. Form dough into balls and roll in cinnamon and nut mixture.
3. Place on ungreased cookie sheet 2 inches apart.
4. Bake at 375 degrees for 12 to 15 minutes.
5. Remove to rack to cool.

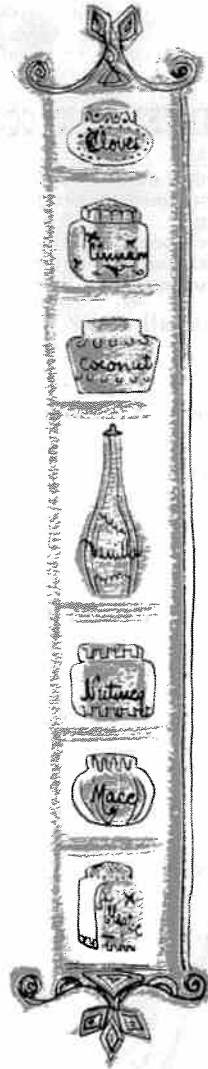
Makes 3½ dozen 2-inch cookies.

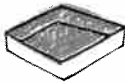
## MOLASSES COOKIES

- 4 cups cookie mix
- ¼ teaspoon ground cloves
- ½ teaspoon cinnamon
- ½ teaspoon ginger
- 1 egg
- ¼ cup molasses

1. Blend all ingredients thoroughly.
2. Refrigerate dough for 1 hour.
3. Roll into balls and place on lightly greased cookie sheet.
4. Flatten cookies with bottom of glass covered with damp cloth.
5. Bake at 375 degrees for 8 to 10 minutes.
6. Remove to rack to cool.

Makes 5 to 6 dozen 2-inch cookies.





## MINCEMEAT COOKIES

- 2 cups cookie mix
- 1/2 cup mincemeat
- 1 egg
- 1/2 teaspoon vanilla
- 1 tablespoon water
- 1/2 cup chopped walnuts

1. Blend all ingredients thoroughly, adding nuts last.
2. Drop by teaspoonful onto ungreased cookie sheet.
3. Bake at 375 degrees for 10 to 12 minutes.
4. Remove to rack to cool.

Makes 3 to 4 dozen 1 1/2-inch cookies.

## OATMEAL COOKIES

- 2 cups cookie mix
- 1 cup quick-cooking oatmeal
- 2 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1 egg
- 1 cup cooked raisins
- 1/2 cup raisin water
- 1 1/2 teaspoons vanilla
- 1/2 cup chopped walnuts

1. Cover raisins with water and simmer for 5 minutes. Drain and save 1/2 cup raisin water.
2. Blend all ingredients thoroughly, adding nuts and raisins last.
3. Drop by teaspoonful onto ungreased cookie sheet.
4. Bake at 375 degrees for 13 to 15 minutes.
5. Remove to rack to cool.

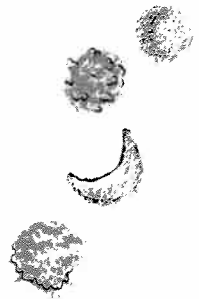
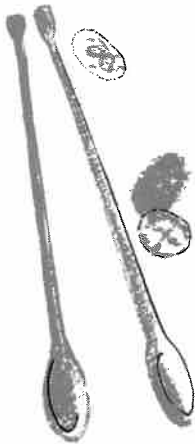
Makes 3 1/2 to 4 dozen 2-inch cookies.

## SUGAR COOKIES

- 3 cups cookie mix
- 1 egg
- 1/2 teaspoon almond extract

1. Blend all ingredients thoroughly.
2. Roll 1/8 to 1/4-inch thick and cut with cookie cutter.
3. Place on ungreased cookie sheet.
4. Bake at 375 degrees for 8 to 10 minutes.
5. Remove to rack to cool. Sprinkle with granulated sugar or decorate as desired.

Makes 3 dozen 1 1/2-inch cookies.



## BROWNIES I

- 2 cups cookie mix
- 2 eggs
- 6 squares (6 ounces) semisweet chocolate, melted
- $\frac{1}{4}$  cup water
- 2 teaspoons vanilla
- $\frac{1}{2}$  cup chopped walnuts

1. Melt chocolate over hot water.
2. Combine ingredients and blend thoroughly, adding nuts last.
3. Spread in greased and floured 9-inch square pan.
4. Bake at 350 degrees for 25 to 30 minutes.
5. When slightly cool, cut into bars or squares.

Makes 20 to 30  $1\frac{1}{2}$  by 2-inch brownies.



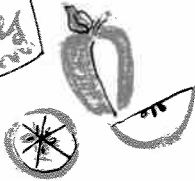
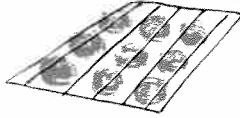
## BROWNIES II

- 2 cups cookie mix
- 2 eggs
- 2 squares unsweetened chocolate, melted
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{4}$  cup water
- 2 teaspoons vanilla
- $\frac{1}{2}$  cup chopped walnuts

1. Melt chocolate over hot water.
2. Blend all ingredients thoroughly, adding nuts last.
3. Spread in greased and floured 9-inch square pan.
4. Bake at 350 degrees for 25 to 30 minutes.
5. When slightly cool, cut into bars.

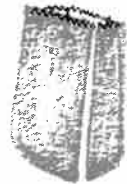
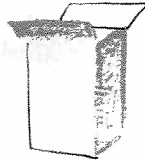
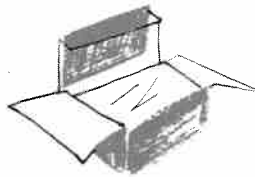
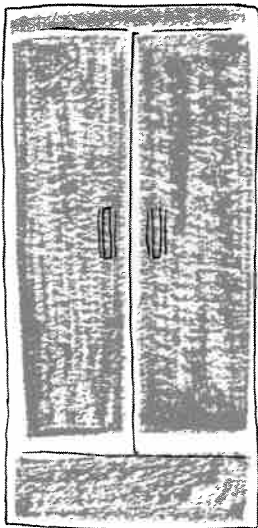
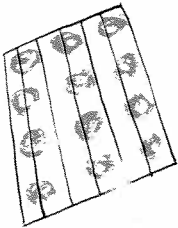
Makes 20 to 30  $1\frac{1}{2}$  by 2-inch brownies.

## COOKIE KEEPERS



JAR

1. Cool cookies before storing.
2. Store crisp and soft cookies separately.
3. Keep crisp cookies in container with loose cover.
4. Keep soft cookies in tightly covered container. If cookies tend to dry out, add piece of orange or apple, changing it frequently.



FREEZER

1. Bake cookies and cool well.
2. Place cookies gently in freezer bag, box, or carton. If fragile, arrange cookies in container cushioned with waxed paper.
3. Store in freezer for as long as several months.
4. Thaw completely before removing from container.