

\$250 Cookie Recipe

MAKES 9 DOZEN

2 cups butter	1 teaspoon salt
2 cups sugar	2 teaspoons baking powder
2 cups brown sugar	2 teaspoons soda
4 eggs	24 ounces chocolate chips
2 teaspoons vanilla	1 8-ounce Hershey Bar, grated
4 cups flour	3 cups chopped nuts
5 cups blended oatmeal*	

Cream butter and sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey Bar, and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375°. Makes 112 cookies (recipe may be halved).

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

Pat Nobles

Special K or Corn Flakes Cookies

1 cup light Karo syrup	1 cup peanut butter
1 cup sugar	7 cups Special K or corn flakes

Bring the syrup and sugar to a rolling boil; remove from heat. Add the peanut butter, then cereal. Drop from teaspoon or small ice cream scoop onto waxed paper.

Shannon Randall

Nighty Night Cookies

2 egg whites
1 cup chopped nuts
2/3 cup sugar
1 cup chocolate chips

Beat the egg whites till stiff. Add sugar gradually, beating till stiff again. Stir in nuts, then chips. Drop from teaspoon onto foil-covered cookie sheet. Place in a preheated 350° oven and close the oven door. Turn off the oven and leave overnight (or at least 5 hours).

Clarice Bradshaw

Esther's Oatmeal Ice Box Cookies

1 cup white sugar
1 cup brown sugar
1 cup shortening
2 eggs
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
3 cups oatmeal
2 cups flour, or more if needed

Cream sugars and shortening; add eggs and blend well. Add remaining ingredients. On lightly floured board, form into 2-inch diameter logs; cover and let stand overnight in refrigerator. Slice and bake at 400° till golden brown.

Rosemary McLeod

Imperial Cookies

2 sticks Imperial margarine*
3/4 cup sugar
1/2 teaspoon baking soda
pinch salt
1/2 teaspoon vinegar
1/2 teaspoon vanilla
1 cup chopped nuts
1-1/2 cup flour

Cream margarine and sugar; add soda; beat 15 minutes. Add salt vinegar, vanilla, nuts and flour; mix well. Bake at 275° for 30 minutes.

*Do not substitute; different brands will vary the finished cookie.

Jan Grueter