



Kimberly's

Mini Egg Cookies

Ingredients

- 2 1/4 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup unsalted butter softened
- 3/4 cups sugar
- 3/4 cups brown sugar
- 2 tsp vanilla
- 2 eggs
- 1 1/2 cups crushed mini eggs

Instructions

Combine flour, baking soda and salt - set aside. In a large bowl, beat together the butter, sugar, brown sugar, and vanilla until smooth and creamy. Add the eggs and continue to beat until well combined. Add the dry ingredients and continue to beat until the dough is mixed. Add mini eggs and gently stir until mixed. Drop spoonfuls of the dough onto a parchment lined baking sheet. Bake at 375 degrees for 10-12 mins or until edges become golden.

Shirley's

Grandad Carter's Favourite Shortbread

Ingredients

- ½ pound butter
- ½ cup icing sugar
- 2 cups all purpose flour

Instructions

Mix well the butter and sugar and add the flour slowly until all mixed. If the mixture becomes too warm, chill for 30 minutes prior to rolling out. I use a small glass (shot glass) dip the rim in flour. Don't roll the dough too thin - better a little thicker. Try to keep the cut pieces close together, so you don't need to roll the dough very often. Bake at 325 degrees for approximately 15 minutes. Just a hint of golden colour is good.



A stack of several round, golden-brown oatmeal cookies with visible oatmeal chunks, resting on a dark wooden surface. In the background, a bunch of green grapes is visible, partially obscured by the top edge of the page.

Susan's

Oat Cakes

Ingredients

- 1 cup Scotch oatmeal
- 1 cup flour
- 1/2 cup sugar (can be reduced a bit to make them less sweet)
- 1 tsp baking powder
- 1 tsp soda
- 1/2 tsp salt
- 1/2 cup shortening or margarine
- 1 egg
- 1/4 cup milk

Instructions

Mix the first 6 ingredients together. Add in shortening. Blend well. Beat egg and milk together and add to the first mixture. Roll out 1/4 inch thick. Cut in squares or use a biscuit cutter to cut in circles. Place on cookie sheet. Bake at 400 degrees for 10 minutes or until slightly brown.



Heather's

Mom's Shortbread Cookies

Ingredients

- 1 cup unsalted butter, softened
- 1/2 cup icing sugar
- 2 tsp vanilla
- 1 3/4 cups of all purpose flour
- 1/2 cup cornstarch
- 3/4 tsp baking powder
- 1/4 tsp salt
- 1 cup SKOR toffee bits

Instructions

Preheat oven to 350 degrees and line cookie sheets with parchment paper. Beat butter, icing sugar and vanilla until creamy. In a separate bowl, combine flour, cornstarch, baking powder and salt; stir half into the butter mixture. Stir in toffee bits and remaining flour mixture. Roll heaping tablespoons of dough into balls and place on prepared cookie sheets 2 inches apart. Bake in the centre of preheated oven for 15 minutes or until lightly golden. Let cool on pan for 5 minutes. Dust with more icing sugar if desired.



Patti's

World's Best Cookies (Grandma Penny recipe)

Ingredients

- 1 cup butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 1 $\frac{1}{2}$ cups whole wheat flour
- 1 tsp baking soda
- 1 tsp salt
- 2 $\frac{1}{2}$ cups chocolate chips
- 2 cups quick cook oats
- 1 tsp vanilla
- 1 cup chopped nuts

Instructions

Cream butter and sugars together. Add eggs. Mix well. Combine flour, baking soda and salt. Add to the butter mixture. Combine well. Add remaining ingredients and mix well. Drop on a cookie sheet 1 inch apart. Bake 375 for 8 - 10 minutes.



Sharon's

No Bake Cookies

Ingredients

- 1/2 cup salted butter
- 1 3/4 cups granulated sugar
- 1/3 cup unsweetened cocoa powder
- 1/2 cup milk
- 1 tsp vanilla extract
- 2/3 cups creamy peanut butter
- 3 cups quick oats (do not use old fashioned oats)

Instructions

In a medium saucepan combine butter, sugar, cocoa and milk. Set over medium heat and cook, stirring frequently until it reaches a full boil. Allow the mixture to boil for 60 seconds without stirring. Remove from heat, immediately add vanilla, peanut butter and quick oats. Stir mixture until well combined and then scoop 2 Tbsp of mixture onto lined baking sheets. Allow to rest at room temperature until set (20-30 minutes). Store cookies in an airtight container at room temperature.



Lorna's

Whipped Shortbread

Ingredients

- 1 lb butter, at room temperature
- 1 cup icing sugar
- 1/2 cup cornstarch
- 1 tsp vanilla
- 3 cups all purpose flour
- 1 cup chopped pecans or chocolate chips (optional)

Instructions

Preheat oven to 325F. Cream butter and icing sugar until very fluffy. Beat in cornstarch, vanilla and then flour. Beat until batter is light and very fluffy. Stir in nuts if using. Drop batter by teaspoon onto lightly greased baking sheets. Decorate with coloured sprinkles if desired. Bake 10-15 minutes or until golden. Dust lightly with sifted icing sugar before serving if desired.

