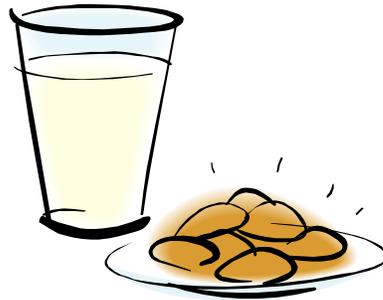


HEIDI'S COOKIES



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BASIC COOKIE PRINCIPLES

It is generally a good idea to use two cookie sheets if you have one oven and four sheets if you have two ovens. You will cut your baking time in half. I use Teflon or other non-stick cookie sheets. You don't have to rebutter or re-)spray your cookie sheets after each batch. The cookies won't stick. **Even better, use the Silpat mats that are available at William Sonoma or Sur La Table. They don't require any butter or spray, cookies don't burn, and they are easy to wash. To store them, dry them thoroughly, put paper towels between them, roll them up, put a rubber band around the roll and stick them in a drawer.**

All the cookies are baked at 350F. Some ovens may be hotter on the upper levels of the oven. It is a good idea to switch racks halfway through the baking to avoid burning the cookies' tops or bottoms. Most cookies will continue to bake after you take them out of the oven. I usually slightly under-bake them. They taste better that way and keep a better texture. Generally, when the tops no longer look shiny and "raw," they're done. You can let them set for several minutes after they come out of the oven. They will be less likely to break as you are transferring them to the racks to cool completely.

All these recipes are for large batches. You can cut any of the recipes in half. All the cookies freeze well so if you are messing up your kitchen, you may as well make big batches. To freeze without having ice crystals form, do this way. When the cookies have completely cooled on the rack. Pile them up on a clean cookie sheet uncovered and freeze until hard. Then put them in plastic bags and return to the freezer.

The technique for all the cookies is quite similar. You cream the butter with the sugar, beat in eggs and flavorings, then add the dry ingredients. When you add the dry ingredients, only combine--don't beat hard. If you beat the dough at this point, the cookies get tough in texture.

As you can see, I've suggested add-ins for nearly all the cookies. You can use your imagination. I always have inventory of thick chocolate bars, dried fruit, walnuts, raisins, Reese's cups, butterscotch chips, and toffee bits. I really like Trader Joe's 17 oz Belgian chocolate chopped up. The principle is that you can add as much or as many of these as you like as long as you have enough dough to surround the add-ins. My philosophy is to have just enough dough to hold all the other stuff together.

HEIDI'S CHOCOLATE BANANA COOKIES

6 ounces (1 cup) semisweet chocolate chips, melted
2 and 1/4 cups all-purpose flour
2 tsp. baking powder
1/4 tsp baking soda
pinch salt
3 small or 2 large ripe bananas, mashed coarsely with a fork
1 and 1/4 sticks unsalted butter, softened
1 cup granulated sugar
1/2 tsp pure vanilla extract
2 large eggs
2 or more 7-ounce Hershey Symphony bars with almonds and toffee.
broken into 1/2" pieces or any chocolate you like

Preheat oven to 350F. Grease cookie sheet lightly.

In large bowl of electric mixer cream the butter until light. Add sugar and beat until light and fluffy. Add vanilla. Beat in eggs one at a time and beat well. Scrape bowl and beat again. Combine flour, baking soda, baking powder, and salt.

Add half the flour mixture to the butter mixture and beat only until mixed. Add the chocolate and bananas and beat until smooth. Add rest of flour mixture. Stir in the candy bar pieces. The batter will be light and fluffy.

Place the batter by heaping teaspoons on cookie sheet (12 cookies per sheet). Bake about 12 minutes or until the top of cookies is no longer shiny and feels dry to fingertip. Cool on rack. These cookies taste better the next day. They freeze perfectly. You can double the recipe.

APRICOT CHOCOLATE CHIP COOKIES

2 sticks butter, softened
1 and 1/3 cup sugar
3 eggs
1 cup and 2 tbs. apricot preserves
4 and 1/2 cups flour
1 tbs. baking powder
1 cup snipped dried apricots
3 12 ounce bags milk chocolate chips or chopped pieces of milk chocolate

Icing: 1 12 oz. bag semisweet chocolate chips, melted

Put apricots in a small bowl and cover with boiling water. Let sit for 5 minutes. Drain. Preheat oven to 350F. In mixer, cream butter and sugar together until light and fluffy. Beat in eggs one at a time and then jam until well mixed. Add flour and baking powder until well blended. Stir in apricot pieces and milk chocolate. Drop by spoonfuls on baking sheet. Bake 8-10 minutes until edges are lightly browned. Cool on racks. When cookies are cool, dip half the top surface in the melted semisweet chocolate and let cool completely until dry. These freeze perfectly. They are really fabulous and unusual.

HEIDI'S OATMEAL COOKIES

3 sticks unsalted butter, softened
1/4 cup honey
1 cup granulated sugar
2 cups dark brown sugar, tightly packed
4 large eggs
1 tbs. pure vanilla extract
5 cups all-purpose flour
1 tsp baking soda
1/2 tsp. salt
2 cups quick oats (not instant or old fashioned)
(any or all optional ingredients to add: 1 and 1/2 cups walnuts, 3 8-oz Hershey bars with almonds broken into chunks (or other chocolate), 1 and 1/2 cup raisins)

Preheat oven to 350F.

In large mixing bowl, beat together the butter, honey, sugar, and brown sugar until very well mixed and light. Beat in the eggs one at a time then add the vanilla and beat until thoroughly mixed.

In a bowl, combine the oats, flour, baking soda, and salt. Beat into egg mixture until just mixed through. Don't over beat. You can add all the optional ingredients or add your own mixture. Sometimes I add a couple of packages of chopped dates, apricots, white chocolate or even a bag of chopped fresh cranberries. All you need is enough dough to keep the add-ins together.

Drop rounded spoonfuls on the baking sheet, 1 and 1/2" apart. Bake about 12 minutes until the tops of the cookies are just dry. Don't over bake. Let them cool on the sheet for a few minutes before transferring to a rack to cool. They freeze perfectly. You can also cut the recipe in half. With add-ins, the recipe makes about 4 and 1/2 dozen cookies.

HEIDI'S PUMPKIN SPICE COOKIES

2 sticks unsalted butter, softened
2 cups dark brown sugar, tightly packed
1 cup white sugar
2 large eggs
2 cans pumpkin (not pie filling--just the plain canned pumpkin)
2 tsp pure vanilla
5 cups all-purpose flour
1 tsp. baking soda
2 tsp cinnamon
1/2 tsp. ginger
1/4 tsp. clove
1/4 tsp allspice or nutmeg or both
1/4 tsp. salt

(Any or all optional ingredients to add: 2 boxes pitted dates, chopped or even better get medjool dates and snip with scissors, 1 and 1/2 cups chopped walnuts, 1 and 1/2 cups raisins (I love the Trader Joe giant raisins, 1 and 1/2 cup chopped pitted prunes)

Preheat oven to 350. In large mixing bowl, beat together the butter, sugars, and vanilla until light and fluffy. Beat in eggs, one at a time until well mixed. Add pumpkin and beat at medium speed until fluffy. Combine flour, baking soda and salt, and add until just well mixed. Don't over beat. Stir in any or all add-ins.

Drop by spoonfuls on cookie sheet(s). Bake about 12-15 minutes or until tops of cookies are dry and set. Don't over bake. Transfer to cooling rack with spatula.

These are great keepers and freeze perfectly.

HEIDI 'S BUTTERSCOTCH COOKIES

3 sticks unsalted butter, softened
3 cups dark brown sugar, tightly packed
4 large eggs
1 tbs. pure vanilla
5 cups all-purpose flour
1 tsp. baking soda
1/4 tsp. salt
2 12-oz packages of butterscotch chips
2 cups chopped pecans
1 package Heath bar chips (optional)

Preheat oven to 350. In large mixing bowl, beat together the butter and brown sugar. Beat in vanilla and eggs, one at a time. Beat well. Combine the flour, baking soda, and salt. Add to the butter mixture until just combined.

Stir in the chips and nuts. Drop by spoonfuls on the baking sheet and bake for about 12 minutes until the tops are dry and set. Let cool on the sheet for a few minutes before transferring to a cooling rack. These freeze perfectly. Sometimes I add coarsely chopped white chocolate. You can Ghirardelli white chocolate from Trader Joe and chop it yourself.

HEIDI'S PINEAPPLE COOKIES

3 sticks unsalted butter, softened
1 and 1/2 cups sugar
1 and 1/2 cups brown sugar, tightly packed
2 large eggs
1 tbs. pure vanilla
1 20-ounce can crushed pineapple in its own juice (not heavy syrup)
2 tbs. reserved juice
6 cups all-purpose flour
1 tsp. baking soda
(optional Add-ins: 1 cup sweetened shredded coconut, 2 cups raisins or currents, 1 cup chopped dried apricots, 1 cup chopped walnuts).

Preheat oven to 350. Drain pineapple well and press down to remove all the juice. Reserve 2 tbs. of juice and set aside.

In a large mixing bowl, beat together the butter and sugars until light and fluffy. Beat in eggs, vanilla, pineapple juice, and crushed pineapple. Stir in flour and baking soda until just mixed. Stir in add-ins.

Preheat oven to 350. Drop dough by teaspoonfuls on **baking sheet**. Bake for 12 minutes until just dry on top. Transfer to cooling rack. These freeze perfectly.

HEIDI'S SOUR CREAM SWIRL COOKIES

1 and 1/2 sticks unsalted butter
1 cup brown sugar, firmly packed
1 cup granulated sugar
2 large eggs
1 cup sour cream
2 tsp. pure vanilla
4 cups all-purpose flour
1 tsp. baking powder
1/4 tsp salt
2 cups semisweet chocolate chips or peanut butter chips or butterscotch chips, melted over hot water or in microwave and cooled
(add-ins such as 3 7 oz. Hershey's Symphony bars with almonds and toffee and/or any other broken chocolate bars or chips or nuts. You can add chopped Reese's peanut butter cups if you use melted peanut butter chips in the dough. You can also add Hershey's Skor toffee chips or chopped Heath Bar. Add as much as you want as long as the dough incorporates the add-ins.)

Preheat oven to 350F. In large mixing bowl, beat together the butter and sugars until fluffy. Beat in eggs one at a time. Stir in the sour cream and vanilla. Combine flour, baking soda, and salt. Stir in until just mixed. Spoon melted chips over batter and stir in until batter is just swirled-don't mix completely in. Stir in add-ins.

Drop by teaspoonfuls on baking sheet and bake 12-15 minutes until dry and set. Cool on racks. These freeze perfectly.

HEIDI'S APPLESAUCE OATMEAL COOKIES

1 and 1/2 stick unsalted butter
2 cups brown sugar, firmly packed
1 cup granulated sugar
2 large eggs
1 and 1/2 cups thick applesauce (homemade or commercial)
2 and 1/2 cups quick oats (not old fashioned or instant)
3 cups all-purpose flour
1 tsp. baking soda
1/2 tsp salt
2 tsp. cinnamon
1 tsp. nutmeg
(Add-ins 2 cups raisins, 2 cups chopped walnuts, 2 cups semisweet chocolate chips, 2 cups any dried fruit, chopped, 2 cups chopped fresh or dried cranberries).

Preheat oven to 350 In large mixing bowl, beat together butter and sugars. Beat in eggs, one at a time. Add applesauce and beat well. Combine oats, flour, baking soda, salt, cinnamon, and nutmeg. Stir in flour mixture until just blended. Stir in add-ins.

Drop by teaspoonfuls on baking sheet. Bake 12-15 minutes until set and dry. Don't over bake. Cool on rack. These freeze perfectly .

HEIDI'S BANANA OATMEAL COOKIES

3 sticks unsalted butter
2 cups brown sugar, firmly packed
2 eggs
3 cups all-purpose flour
3 and 1/2 cups quick oatmeal (not old fashioned or instant)
1 tsp baking soda
2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
4 large or 6 small bananas, mashed lightly with a fork
(add-ins include: 2 cups chopped walnuts, 1 and 1/2 cup chopped. pitted dates, 1 and 1/2 cups raisins, or 1 and 1/2 cups any other chopped dried fruit such as figs or apricots)

Preheat oven to 350. In a large mixing bowl, beat the butter and sugar until light and fluffy. Beat in the eggs one at a time. Add mashed banana and beat until well mixed. Add the oatmeal and mix thoroughly. Combine the flour, baking soda, salt, and spices and add to the batter until just mixed through. Stir in as many of the add-ins as you wish just making sure there is enough dough to keep the better together.

Drop by teaspoonfuls on the baking sheet and bake about 12-15 minutes until the tops of the cookies are just firm and dry. Don't over-bake. Cool on a rack. These freeze beautifully.

NEW ENGLAND RAISIN NUT COOKIES

2 sticks unsalted butter
2 cups granulated sugar
4 eggs
3 and 1/2 cups all-purpose flour
1/2 tsp. salt
1 tsp baking soda
2 tsp. double-acting baking powder
2 tsp. cinnamon
1 tsp. powdered nutmeg
2 cups raisins
2 and 1/2 cups walnuts, broken into large pieces
(add-ins include broken 7 oz. Hershey's almond bars, Symphony bars, or Heath Bar).

Preheat oven to 350. Spray cookie sheets with Baker's Joy, Pam or butter lightly.

In a larger mixer bowl, beat together the butter and sugar until light and fluffy. Beat in the eggs one at a time and beat until smooth. Combine the flour, salt, baking soda, baking powder, and spices. Add to the creamed mixture only until mixed through. Stir in the raisins, nuts, and any other add-ins.

Bake until the tops of the cookies are lightly browned, about 12-15 minutes. Cool on racks. These freeze beautifully.

GINGER COOKIES

These cookies are big and soft.

2 sticks unsalted butter
1 tbs. instant coffee powder
1 cup dark molasses
1 cups granulated sugar
1 extra-large or jumbo egg or 1 and 1/2 large eggs
3/4 cup milk, whole or reduced fat
4 and 3/4 cup all-purpose flour
3 tsp. baking soda
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. powdered cloves
2 tsp. ginger
(add-ins include 2 cups dried currants or raisins)

Preheat oven to 350. Beat butter until light and fluffy. Beat in the coffee powder, molasses, and sugar and beat until smooth. Beat in the egg(s). Combine the dry ingredients and beat in alternately with milk. Beat only until smooth. Stir in the currants and any other add-ins.

Drop by heaping teaspoon in baking sheets and bake about 15-20 minutes or until just dry on top. Transfer to racks to cool. These freeze beautifully.

SOUR CREAM GINGER COOKIES

2 sticks butter
2 cups firmly packed brown sugar
2 eggs
1/4 cup molasses
1 cup sour cream
5 cups all-purpose flour
1 tsp. baking soda
pinch salt
3 tsp. powdered ginger
2 tsp. cinnamon

Preheat oven to 350. Beat butter until light and add sugar and beat well. Beat in the molasses and eggs and beat well. Combine the flour, salt, baking soda and spices and add alternately with the sour cream only until ingredients are mixed.

Drop by rounded spoonfuls on baking sheet. Bake 12-15 minutes until tops of cookies are dry and springy to the touch.

OATMEAL MOLASSES COOKIES

2 and 1/2 sticks unsalted butter

3 cups granulated sugar

2 tsp. vanilla

3/4 cup molasses

3 eggs

3 cups quick-cooking oatmeal

4 and 1/2 cups all-purpose flour

3 tsp. baking soda

1 tsp. salt

(add-ins include 3 packages of Heath Bar or toffee chips, 2 cups chopped walnuts, 2 packages butterscotch chips)

Heat oven to 350.

Beat butter until light. Beat in the sugar until light and fluffy. Beat in the vanilla, molasses and eggs. Beat in the oatmeal. Combine the flour, baking soda, and salt and beat until just incorporated. Add add-ins.

Bake 12-15 minutes until just set. Cool on racks. Freezes very well.

BUTTERSCOTCH DROPS

2 sticks unsalted butter
2 cups brown sugar. firmly packed
2 eggs
1/2 cup buttermilk or 1/4 cup sour cream mixed with 1/4 cup milk or water
3 and 1/2 cups flour
1 tsp. baking powder
1/2 tsp. salt

Preheat oven to 350. Beat together the butter and brown sugar until light and fluffy. Beat in the eggs then stir in the buttermilk or water. (You can use the commercial buttermilk powder and water according to direction on the package). Add the flour, baking soda, and salt until just mixed. Drop by heaping teaspoons on cookies sheet. Bake 12-12 minutes or until the top of the cookies are dry. Don't over-bake. These are even better when they are a day old. They freeze perfectly.

CHOCOLATE HERMITS

2 sticks unsalted butter
2 cups sugar
2 eggs
6 oz.(squares) unsweetened chocolate, melted
1 tsp. vanilla
2 and 2/3 cups flour
4 tsp. baking powder
1/2 tsp, salt
2 tsp. cinnamon
2/3 cup milk, reduced fat or skimmed milk is fine
2 cups raisins
2 cup chopped nuts
1 cup chocolate chips or broken chocolate bars

Preheat oven to 350. In large mixing bowl, beat together the butter and sugar. Cream until fluffy. Beat in the eggs and vanilla. Add chocolate and blend well. Combine the flour, baking powder, salt, and cinnamon. Add the dry ingredients and the milk alternately until just mixed. Add nuts and raisins Chill dough for 30 minutes.

Drop by the teaspoon on the prepared baking sheet. Bake about 15 minutes until tops are no longer shiny. These freeze very well.

FABULOUS SOUR CREAM CHOCOLATE COOKIES

2 sticks unsalted butter, softened
2 cups brown sugar, firmly packed
2 eggs
4 oz. (squares) unsweetened chocolate, melted
3 cups flour
1/4 tsp. salt
1/2 tsp. baking soda
1/2 tsp. baking powder
1 cup sour cream
2 tsp. vanilla
(add-ins should be chopped chunks of 3-4 8 oz. chocolate bars of your choice such as Hershey's with almonds, milk chocolate, Symphony bars, Nestles, or whatever as long as the chunks are thick and of good size. You can also add nuts in whatever quantity you wish)

Preheat oven to 350F. Cream together the butter and brown sugar. Beat in the eggs, one at a time then beat in the chocolate. Combine the flour and baking soda, baking powder, and salt. Add alternately to egg and chocolate mixture with the sour cream and vanilla. Beat only until mixed. Stir in the chocolate chunks. Drop by teaspoonfuls on prepared sheet. These cookies don't expand much while cooking. Bake about 12 minutes until tops are dry. These keep very well and are really delicious. They also freeze well.

DATE NUT DROPS

2 cups chopped, pitted dates (medjool are the best)
1/2 cup sugar
1/2 cups water
2 sticks butter
1 cup sugar
1 cup brown sugar, firmly packed
3 eggs
1 tsp. vanilla
4 cups flour
1 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 and 1/2 cups chopped walnuts

Combine dates, 1/2 cups sugar, and water in saucepan. Cook, stirring, until mixture is like a very thick jam. Cool.

Preheat oven to 350.

Cream butter and beat in sugars until light and fluffy. Beat in eggs one at a time and vanilla.

Combine flour, baking soda, powder, salt, and cinnamon. Add to butter mixture and mix until just blended. Add date mixture and nuts. Drop by rounded spoonful on baking sheet. Bake for 12-15 minutes until cookies are dry on the top. These are delicious and keep well. They also freeze well.

PEANUT BUTTER OATMEAL

1 and 1/2 sticks unsalted butter, softened
3/4 cup chunky peanut butter
1 cup brown sugar, firmly
2 eggs
1/4 milk
1 tsp. vanilla
2 cups quick-cooking oatmeal
2 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1/4 cinnamon
2 12-oz packages of peanut butter chips or 2 cups broken Reese's peanut butter cup candy.

Heat oven to 350F. In a large mixing bowl, beat together the butter and peanut butter. Beat in the sugars until creamy. Beat in the milk and vanilla. Beat in the eggs one at a time. Stir in the oatmeal. Mix the flour, baking soda, salt, and cinnamon. Stir in the flour until just well-mixed through. Stir in the peanut butter chips or Reese's cup.

Drop by rounded teaspoons onto baking sheet. Bake 12-15 minutes until lightly browned. Cool on racks. These are freezable.

COCOA DROPS

2 sticks unsalted butter, softened
1 and 1/2 cups sugar
2 eggs
2 tsp. vanilla extract
2 cups all-purpose flour
2/3 cup unsweetened cocoa. I like Callebaut that I get at Marty's Liquor store in Newton or Brighton
3/4 tsp. baking soda
1/4 tsp. salt
2 cups semi-sweet chocolate chips
1 cup coarsely chopped walnuts

Heat oven to 350F. In a large mixing bowl, beat together the butter and sugar until fluffy. Beat in eggs, one at a time, then the vanilla until light and fluffy. Combine the flour, baking soda, salt, and cocoa and stir into the butter mixture until just combined. Stir in the chocolate chips and nuts.

Drop by teaspoonfuls on baking sheet. Bake 10-12 minutes until just set. Cool for several minutes on the baking sheet then finish cooling on racks. These freeze very well.

"MRS FIELDS" OATMEAL COOKIES

Cream Together: 4 sticks unsalted butter

2 cups brown sugar

2 cups sugar

Add: 4 eggs, one at a time

2 tsp. vanilla

Mix together: 4 cups flour

5 cups quick-cooking oatmeal, pulverized
to a powder in a food processor (measure
before pulverizing)

1/2 tsp. salt

2 tsp. baking powder

2 tsp. baking soda

Add: 8 oz grated semi-sweet chocolate

3 cups chopped nuts

Mix together all ingredients in a very large bowl. You may need to use your hands.

Add: Add chopped Symphony bars with almonds or any similar amount of chopped candy or 24 oz. semi-sweet chocolate chips. Trader Joe has 17 ounce bars of its own chocolate either milk or bittersweet with or without almonds. Chop and add as much as the batter will hold.

Bake at 350 for 6-8 minutes until just set. Make large cookies (tablespoon size).

HEIDI'S FAVORITE PEANUT BUTTER COOKIES

2 sticks unsalted butter, softened
1 cup chunky peanut butter (I prefer JIF)
1 cup sugar
1 cup brown sugar, firmly packed
2 tsp. vanilla
2 eggs
3 cups all-purpose flour
2 tsp. baking soda
1/2 tsp. salt
3 cups broken pieces of Reese's peanut butter cups

Preheat oven to 350. Do not grease or spray the cookie sheets. In a large mixing bowl, beat together the butter and peanut butter until light and fluffy. Beat in the sugars and vanilla and eggs and continue to beat until light and creamy.

Beat in the flour, baking soda and salt till just mixed through then stir in the Reese's cup pieces.

Place on the cookie sheet by spoonful. Bake 1-13 minutes until very lightly brown. Remove from the oven and cool on racks. They freeze perfectly.

LUMBERJACKS

2 sticks unsalted butter, softened

1 cups sugar

1 cup dark molasses

2 eggs

4 cups sifted flour

1 tsp. baking soda

1/2 tsp. salt

2 tsp. cinnamon

1 tsp. ginger

(Add-ins include at least 2 cups of raisins, nuts, or chopped dates or combination of fruit and nuts)

Preheat oven to 350F.

Cream together the sugar and butter. Add molasses and eggs, one at a time and beat until very well mixed. Stir together the dry ingredients and stir in. Add add-ins to your taste.

Form the dough into a ball the size of a walnut. Dip the top in granulated sugar and place the ball on a baking sheet, sugar side up. Bake 3" apart for 12-15 minutes. Cool on racks. The dough can be refrigerated or frozen.

MAIDA HEATTER'S CHOCOLATE FUDGE COOKIES

2 cups semi-sweet chocolate bits (12 ounces)

1\2 stick unsalted butter

1 14-ounce can sweetened condensed milk

1 tsp. pure vanilla extract

1 cup all-purpose flour

(Add-ins include 16 ounces white, milk, or bittersweet chocolate in chunks, 2 cups broken pecans, or 3 seven-ounce Hershey's "Cookies 'N Mint" bars broken into big pieces. The mint and chocolate are delicious with the fudge cookie.

Preheat oven to 350F.

Melt the semi-sweet chocolate and butter in a bowl in the microwave or in double boiler over hot water. Stir until smooth. Stir in the condensed milk, vanilla, and flour. Then stir in the add-ons.

Drop onto cookie sheet in rounded teaspoons. Bake 3 minutes then reverse sheets from top to bottom in the oven. Bake 4 minutes longer for a total of 7 minutes. The cookies will feel and look soft. Let stand on the cookie sheet for a few minutes before placing on a rack to cool.

This recipe makes about 30 cookies. They freeze perfectly.

FLOURLESS CHOCOLATE FUDGE COOKIES

4 ounces unsweetened chocolate
2 14-ounce cans sweetened condensed milk
2 cups toasted pecans

Preheat oven to 350. Place chocolate in the top of a double boiler with simmering water and melt the chocolate. Raise heat to high and add the 2 cans of condensed milk. Stir and scrape the sides of the pot over the boiling water for 5 minutes. Remove the top of the double boiler; stir the mixture thoroughly. Let stand at room temperature for 15 minutes, stirring with a spatula occasionally. Stir in the nuts.

Use 2 spoons to shape the cookies and place them 2 inches apart on the prepared cookie sheets. Bake 15 minutes, switching the cookie sheets from top to bottom rack once during the baking. The cookies will be soft. Transfer cookies to a rack to cool. These freeze perfectly.

ORANGE-WALNUT-CHOCOLATE OATMEAL COOKIES

2 sticks unsalted butter, softened
2 cups packed dark brown sugar
2 large eggs
grated peel of 2 oranges
3 cups quick-cooking oatmeal
1 cup all-purpose flour
1/2 tsp. baking soda
2 cups milk chocolate chips or chunks
1 cup coarsely chopped walnuts

Preheat oven to 350F. Spray cookie sheets with Pam or Baker's Joy.

Beat butter and brown sugar together until light and fluffy. Beat in eggs, one at a time, then beat in orange peel. Scrape the bowl then beat in the oatmeal and stir in the flour until just mixed through. Stir in the milk chocolate and nuts.

Drop cookie batter on sheets by teaspoonful. Bake 12-15 minutes until tops are no longer shiny. Remove to rack with a spatula and cool completely. These freeze perfectly.

An alternative to the chocolate is to substitute 1 and 1/2 cups chopped dried apricots and 1 cup chopped dates for chocolate along with nuts.

These freeze perfectly.

MULTIGRAIN CHOCOLATE COOKIES

3 sticks unsalted butter, softened
1 and 1/2 cups firmly packed brown sugar
3/4 cup granulated sugar
3 eggs
3 tbs. milk (skimmed is fine)
3 tsp, vanilla extract
4 and 1/2 cups multigrain cereal (this is the multigrain cereal that needs to be cooked. I use Quaker or Mother's. The cereal is a combination of rye, barley, oats, and wheat)
2 and 1/2 cups all-purpose flour
1 and 1/2 tsp. baking powder

Add-ins include 3 7-oz. bittersweet chocolate bars cut into chunks or any combination of white, milk, or semi-sweet chocolate. You can add raisins (1 and 1/2 cups) or any kind of fruit. These cookies are crisp, chunky, and really delicious.

Preheat oven to 350F. Spray baking sheets with Pam or Baker's Joy.

In mixer, beat butter until creamy. Beat in sugars thoroughly. Beat in eggs, one at a time, and milk and vanilla. Beat in cereal and then add flour and baking powder until just mixed through. Stir in chocolate and other add-ins.

Bake 12-15 minutes until set and a little brown on top, Cool cookies on racks. These freeze perfectly.

WORLD'S BEST CHOCOLATE CHIP COOKIES

3/4 pound unsalted butter (3 sticks)
1 and 1/2 cups dark brown sugar (firmly packed)
1 and 1/2 cups granulated sugar
4 eggs
2 tsp vanilla extract (pure, not artificial)
1 tsp very strong coffee
4 and 1/2 cups all-purpose flour
2 tsp, baking soda
1/4 tsp salt
24 oz (2 big packages semi-sweet chocolate chips)
2 cups chopped walnuts

This is the recipe on the Nestle's package. I have reduced the amount of butter and have been substituting all brown sugar for the combination of brown and white. I find that the cookies have a caramel taste that I like very much. Preheat oven to 350 (medium heat). Grease cookie sheets.

In large mixing bowl beat the butter very well. Beat in the sugars until very well mixed. Beat in the eggs, one at a time and then beat in the vanilla and coffee. Beat in the flour and baking soda until just mixed. Stir in the chocolate chips and walnuts.

Drop by spoonful on the cookie sheet and bake until just lightly brown on top, about 12 minutes. Don't over bake. Cool and enjoy.

HEIDI'S SUGAR COOKIES

½ cup unsalted butter (1 stick), at room temperature

1 cup sugar

1 egg

2 tbs. milk

1 and ½ tsp. vanilla extract

2-2 and ¼ cups all-purpose flour

2 tsp baking powder

pinch salt

Preheat oven to 350. In medium mixing bowl, beat together butter, sugar, one egg, milk and vanilla until light and fluffy. Add flour, baking powder, and salt until well mixed.

Divide dough into two equal portions. Wrap in plastic wrap and refrigerate for at least one hour or overnight. Let dough sit at room temperature for an hour before rolling out. On a lightly floured surface roll dough 1/8" thick. Cut into desired shapes (sprinkle with sugar or other toppings) and place on ungreased baking sheets. Bake 5-7 minutes until pale golden. Transfer to racks to cool. These freeze perfectly.

PASSOVER JAM SQUARES

3 sticks unsalted butter
2 cups sugar
6 eggs
1 cup matzo cake meal
2/3 cup potato starch

grated rind of one lemon
1 and ½ cups chopped nuts (optional)
1 and ½ cups thick jam

Preheat oven to 350F. Line a 9x13 baking pan with foil and overlap the sides. Spray with cooking spray like Pam. In the mixer beat together the butter and sugar until light and fluffy. Beat in the eggs, one at a time. Add the lemon rind and cake meal and potato starch. Mix just until blended. Stir in nuts.

Spread half the batter in the bottom of the prepared pan. Spread with jam. Top with remaining batter and sprinkle with sugar. Bake 40 minutes. Cool on rack then lift out foil and cake and let cool completely. Cut the cake into squares. Makes about 35 pieces. It freezes perfectly.

*You can use a fruit filling like Solo brand almond filling. In that case leave out the lemon rind, add ¼ tsp of almond extract to the batter.

PASSOVER BROWNIES

4 oz. bittersweet or semi-sweet chocolate
2 sticks unsalted butter or margarine
2 cups sugar
6 large eggs
½ cup matzo cake meal
¼ cup potato starch
2 tsp. pure vanilla
1 cup chopped walnuts (optional)
Glaze
12 oz. bittersweet or semi-sweet chocolate (2 cups chopped chocolate or chips)
¼ cup light corn syrup or honey
¼ cup strong coffee

Preheat oven to 350F. Line a 9 by 13 inch baking pan with foil overlapping the sides. Spray with cooking spray like Pam.

Put chocolate and butter into a glass measuring cup or small bowl and microwave until just melted or do it in a saucepan. In a large mixing bowl using an electric beater, beat the eggs and sugar together at high speed until light and fluffy. Combine the matzo cake meal and potato starch. Add the melted chocolate/butter and dry ingredients to the egg mixture until just blended. Add the walnuts and vanilla. Pour into pan and bake 40 minutes. Remove from oven and cool on a rack. Cool.

Glaze: Combine chocolate, honey or corn syrup and place over heat until just melted or melt in microwave. Stir well and pour over the cake. When completely cool cut into squares. You can lift the brownies out of the pan with the overlapping foil. These freeze perfectly

CHOCOLATE FUDGE CAKE WITH CLASSIC FRENCH BUTTERCREAM FROSTING

Cake

1 and $\frac{3}{4}$ cups all-purpose flour
1 tsp. baking soda
pinch salt
 $\frac{1}{2}$ cup unsalted butter (1 stick)
1 and $\frac{1}{2}$ cups granulated sugar
 $\frac{1}{2}$ tsp. pure vanilla extract
2 large eggs
3 oz. unsweetened chocolate, melted and cooled
 $\frac{1}{2}$ cup sour cream
1 cup cold strong coffee

Preheat oven to 350F. Grease and lightly flour (or spray with Pam) two 8x1 and $\frac{1}{2}$ inch or 9x 1 and $\frac{1}{2}$ inch round baking pans. Combine flour, baking soda and salt in small bowl.

In the large bowl of an electric mixer, cream butter until soft. Add the sugar gradually and then the vanilla and beat until well mixed. Add the eggs, one at a time, beating well after each. Beat in the cooled chocolate and sour cream. Alternately add the flour mixture with the cold coffee beating until just combined. Pour the batter into the prepared pans. Bake the cake for 25 to 30 minutes until the top springs back when pressed with a fingertip. Cool cake layers for 10 minutes on a wire rack then remove them from the pan and let cool completely.

Frosting

6 oz. semi-sweet chocolate chips (1 cup)
3 tbs. strong coffee
4 egg yolks
1 cup sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ tsp. cream of tartar
2 sticks unsalted butter cut in small pieces
1 tbs. pure vanilla extract

 $\frac{1}{2}$ cup raspberry jam

In a small bowl combine the chocolate with the coffee. Melt in the microwave or on top of the stove over very low heat. Set aside.

In a deep mixing bowl, beat the 4 egg yolks until light then set aside. In a small saucepan, combine the 1 cup of sugar with the $\frac{1}{2}$ cup water and the cream of tartar. Stir to

dissolve the sugar over low heat. Turn the heat up to high and clip a candy thermometer to the side of the pan. DO NOT STIR. Swirl the mixture around as it cooks to exactly 236F (soft ball stage). Remove from heat immediately. Resume beating the egg yolks and pour in the sugar syrup in a very thin stream until it is completely incorporated. Continue beating. As the mixture cools it will become a thick pale yellow cream. When the cream has reached room temperature, begin beating in the butter pieces. When all the butter pieces have been incorporated, beat in the cooled chocolate. You may have to chill the butter cream for a short time before spreading.

Assembly

Place the first layer on a serving plate. Cover the cake with a thin layer of raspberry jam. Frost with 1/3 of the butter cream. Add the second layer and cover cake with the remaining butter cream. You can decorate the cake with chocolate shavings, fresh raspberries or anything else. The cake will freeze perfectly.

HEIDI'S SCONES

2 cups all-purpose flour
pinch sugar
1/4 tsp salt
4 tsp. baking powder
1 stick unsalted butter, chilled and cut into small pieces
2/3 cup milk (buttermilk, skim milk, or regular milk)
1/3 cup raisins

Place flour, sugar, salt, and baking powder in Cuisinart. Whirr briefly until ingredients are just mixed. With steel knife, whirr just until butter is thoroughly cut in. Add milk through the tube and pulse on and off just until it is mostly incorporated. The idea is that you work the dough as little as possible. Turn out on the counter and lightly knead in the raisins and the dough is smooth. Pat flat (no need to roll out with a rolling pin). Cut into rounds with a biscuit cutter and place on cookie sheet. Bake at 450 for about 12 minutes until golden on top. Serve while warm.

HEIDI'S APPLE COFFEE CAKE

3 cups flour
1 tbs. baking powder
2 cups granulated sugar
4 eggs
1/4 cup orange juice (lemon juice, apple juice, or milk can be used)
2 tsp. pure vanilla extract
1 cup vegetable oil (or half applesauce and half oil)
2 apples (Granny Smith, Courtland, Rome, or Golden Delicious), peeled, sliced then, tossed with 1 tsp cinnamon and 3 tbs. sugar. You can use Trader Joe's large chunk applesauce instead.

For blueberry cake, fold in one pint of washed fresh blueberries. Put half the batter in the pan, sprinkle liberally with sugar, sprinkle with cinnamon and top with the rest of the batter.

(You can double the batter and use two tube pans. The cake freezes perfectly)

Preheat oven to 350. In the large bowl of a mixer combine the flour, sugar, and baking powder. Beat in eggs one at a time at high speed until very light in color. Beat in orange juice, vanilla, and oil and keep beating for 3-4 minutes.

Butter a 10" tube pan. Pour half the batter into the tube pan and spread it evenly. Layer the apples on top then cover with the rest of the batter. Sprinkle the top of the cake with sugar. Bake 1 hour and 15 minutes or until a skewer inserted in the cake comes out clean.

Let cool in the pan then turn out onto a rack. If you have a pan with a removable rim, cool the cake for 10 minutes then remove the side and let cool fully before turning it out. Instead of apples, you can fold 1 pint fresh blueberries into the batter. Instead of the apples, you can also use fresh peaches or plums. Or you can use a combination of chopped walnuts, chopped semisweet chocolate bits, and raisins tossed with cinnamon and sugar as the center layer.

Lemon Glaze: Combine 1/2 box confectioner's sugar and enough fresh lemon juice to make a pourable consistency. Spoon over the cake as soon as it is removed from the tube pan

LOW FAT VERSION

Substitute "Egg Beaters" or other egg substitute for real eggs. Substitute applesauce for part of all of the oil. If you use all applesauce the texture will be a little different but the cake will have 2/3 fewer calories. Instead of buttering the pan, spray it with "Bakers Best" or "Pam." You can use part or all applesauce for any cake, muffin or bread made with oil.

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