

## Recipe Chocolate Chip Cookies Serves ONE...

(You won't want to share)... 4 DZ. Large Cookies !! Yum!

♥ 1 cup butter (No substitutes) ♥ 3 C. cake flour

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♥ 1 cup packed brown sugar ♥ 1 tsp. bak. soda

♥ 1 C. granulated sugar ♥ 1/2 tsp. SALT

♥ 2 large eggs ♥ 1/2 C. <sup>semi-sweet</sup> choc. chips

♥ 1 tsp. vanilla ♥ 1 C. chopped walnuts

In large bowl with electric mixer, cream butter & sugars 'til light & fluffy. Add eggs one at a time, beating after every addition; beat in vanilla & hope it doesn't report you to the Police for ingredient abuse. Set aside + just ignore it momentarily. Sift



together flour, soda & salt & add to butter mixture. Mix well until everyone is getting along.

In a separate bowl, combine chocolate chips & walnuts (make sure walnuts are shelled - ouch!) Add to cookie dough, just to blend... ingredients mustn't get TOO "intimate." Drop by rounded TABLESPOONS onto GREASED cookie sheets. Bake in a pre-heated, 375 Degree oven for appx. 11-13 minutes. Cool on wire rack...

Hide them for yourself... - or - share them... or open a \$\$\$ful business & sell them at flea markets.



## Recipe Peanut Butter BALLS: the best Serves 4 DZ.

People... but all 48 PEOPLE ONLY GET ONE EACH...

♥ 1 Cup Butter - NO SUBSTITUTES !! ♥ 1 C. White Sugar

♥ 1 Cup Brown Sugar (No lumps allowed) ♥ 1 C. Peanut Butter

♥ 2 EGGS ♥ 2 1/2 Cups Flour ♥ 2 tsp. BAKING SODA ♥ 1/2 tsp. SALT



(Leftover P. Butter can be used in mouse traps... it works!)

(1) Cream butter, sugars & Peanut Butter.

(2) ADD unbeaten eggs. Beat Well.

(3) ADD FLOUR, SODA, & Salt all

Sifted Together. (4) Form into

Balls size of WALNUT. Flatten

With tines/fork. Like that... BOTH WAYS

(5) BAKE 350° ON Buttered Cookie Sheet

for about 10-12 MIN. KEEP AN ON them!

Do not Put Peanut Butter Cookies in the mouse Trap... but these cookies will "TRAP" Family & Friends in Your Kitchen... Serve With Milk for Dunking... A hit at BAKE SALES.

