

Sheet1

| NAME,C,41 | TIME,C,15 | YIEI | CALCQ1,C,6 | Q2,C,6 | Q3,C,6 | Q4,C,6 | Q5,C,6 | Q6,C,6 |
|------------------------------|-------------|------|------------|--------|--------|--------|--------|--------|
| FUDGE BROWNIES | 2 HOURS | 24 | 255 1 | 4 | 2 | 4 | 1 | 1 |
| DATE BARS | 3 HOURS | 18 | 235 1 1/2 | 1 | 1/4 | 1/2 | 1 1/2 | 1 1/2 |
| DELIGHTFUL LEMON-CHEESE BARS | 4 HOURS | 24 | 120 1 | 1/2 | 1/3 | 6 | 1 | 1 |
| ALMOND MACAROONS | 2 HOURS | 36 | 65 2 | 3/4 | 2/3 | 1/4 | 2 | |
| FUDGE CHOCOLATE CHIP COOKIES | 2 HOURS | 30 | 160 1 | 1 | 1/2 | 1 | 1/8 | 2 |
| HOMEMADE VANILLA WAFERS | 1 1/2 HOURS | 48 | 50 1 1/3 | 1 | 1/2 | 1 | 3/4 | 1/4 |
| OAT CHIPPERS | 25 MINUTES | 50 | 110 1/2 | 2 | 3/4 | 3/4 | 1 | 1 |
| DELLA'S DUNKLIN PLATTERS | 15 MINUTES | 24 | 130 1 | 1 | 1 | 2 | 1 | 1 |
| YUMMIEST OATMEAL COOKIES | 30 MINUTES | 48 | 130 1 3/4 | 1 | 1 | 1 | 1/2 | 1 1/4 |
| QUICK PEANUT BUTTER FUDGE | 45 MINUTES | 18 | 460 1/4 | 4 1/2 | 1/3 | 1/2 | 1 | 1 |
| CHOCOLATE CHUNK COOKIES | 45 MINUTES | 22 | 173 2/3 | 2/3 | 1/2 | 1 | 1 | 1 1/2 |
| BETTER PEANUT COOKIES | 20 MINUTES | 18 | 108 2/3 | 1/2 | 2 | 1 | 1/2 | 1/4 |
| WINNING COOKIE RECIPE | 30 MINUTES | 99 | 150 2 | 4 | 2 | 4 | 5 | 1 |
| MINT CHOCOLATE COOKIES | 30 MINUTES | 22 | 197 2/3 | 2/3 | 1/3 | 1 | 1 | 2 |
| NOBAKE BROWNIES | 2 1/2 HOURS | 24 | 230 1 | 4 | 2 1/2 | 1 1/2 | 1 | 1 |
| TOFFEE BARS | 2 HOURS | 48 | 75 1 3/4 | 1 | 1 | 2 | 1 | 1/2 |
| WALNUT CLUSTERS | 2 HOURS | 18 | 160 1 1/2 | 1/2 | 1/2 | 4 | 1/2 | 1 1/2 |

Sheet1

| Q7,C,6Q8,CQ9,CQ1M1,C,12 | M2,C,12 | M3,C,12 | M4,C,12 | M5,C,12 | M6,C,12 | M7,C,12 |
|-------------------------|--------------|---------|---------|-----------|-------------|---------|
| 1 1/2 CUP | SQUARES | CUPS | | 8 OZ. CAN | CUP | TSP. |
| 1/2 3/4 CUPS | CUP | CUP | CUP | CUPS | CUPS | CUP |
| 1/4 1 1/2 1 CUP | CUP | CUP | TBS. | MEDIUM | 8 OZ. PKGE. | CUP |
| | 4 OZ. CANS | CUP | CUP | TSP. | | |
| 2 1 CUP | CUP | CUP | TSP. | TSP. | | SQUARES |
| 1 CUP | CUP | CUP | TSP. | TSP. | TSP. | |
| 3/4 3 1/2 CUP | | | TSP. | CUP | TSP. | CUP |
| 1 2 1 1 CUP | CUP | CUP | | TSP. | CUP | CUP |
| 1/3 2 2 1 CUP | TSP. | TSP. | TSP. | CUP | CUP | CUP |
| 1/2 1/3 CUP | CUPS | CUP | CUP | TBS. | TSP. | CUP |
| 1 3/4 CUP | CUP | CUP | LARGE | TSP. | CUPS | BAR |
| 1 CUP | CUP | TBS. | | CUP | TSP. | CUP |
| 2 1 1 3 CUPS | | TSP. | CUPS | CUPS | TSP. | TSP |
| 1 1/2 1 CUP | CUP | CUP | LARGE | TSP. | SQUARES | CUPS |
| | 12 OZ. PKGE. | TBS. | CUPS | CUPS | 14 OZ. CAN | TSP. |
| | CUP | CUP | CUP | TSP. | CUP | |
| 1/4 1 1 SQUARES | CUP | CUP | TBS. | TSP. | TSP. | TSP. |

Sheet1

| | | | |
|--------------|---------|-------------------------------------|--|
| M8,C,12 | M9,C,12 | M10,C11,C,47 | |
| TSP. | | BUTTER | |
| CUP | | CHOPPED PITTED DATES | |
| TBS. | TSP. | ALL-PURPOSE FLOUR | |
| | | BLANCHED ALMONDS | |
| 6 OZ. PKGE. | | ALL-PURPOSE FLOUR | |
| | | ALL-PURPOSE FLOUR | |
| CUPS | CUP | VEGATABLE OIL | |
| CUPS | TSP. | TSP. COOKING OIL | |
| | CUPS | CUP FLOUR | |
| CUP | | BUTTER | |
| CUP | | BUTTER, SOFTENED | |
| | | PACKED BROWN SUGAR | |
| 24 OZ. PKGE. | 8 OZ. | CUPS BUTTER, SUGAR, AND BROWN SUGAR | |
| 10 OZ. PKGE. | | BUTTER | |
| | | SEMI-SWEET CHOCOLATE PIECES | |
| | | ALL-PURPOSE FLOUR | |
| | OZ. CAN | MELTED, UNSWEETENED CHOCOLATE | |

Sheet1

I2,C,47
UNSWEETENED CHOCOLATE
ORANGE JUICE
FINELY CHOPPED WALNUTS
SUGAR
SUGAR
SUGAR
EGGS
BROWN SUGAR
BAKING SODA
SIFTED, CONFECTIONERS SUGAR
GRANULATED SUGAR
PEANUT BUTTER
EGGS
GRANULATED SUGAR
BUTTER
SUGAR
ALL-PURPOSE FLOUR

I3,C,47
SUGAR
SUGAR
PACKED BROWN SUGAR
FLAKED COCONUT
BUTTER, SOFTENED
SOFTENED BUTTER
SALT
SUGAR
SALT
INSTANT NON-FAT DRY MILK
DARK BROWN SUGAR
COOKING OIL
VANILLA
PACKED DARK BROWN SUGAR
GRAHAM CRACKER CRUMBS
SOFTENED BUTTER
SUGAR

I4,C,47
EGGS
CHOPPED, NATURAL ALMONDS
SOFTENED BUTTER
SALT
VANILLA EXTRACT
VANILLA EXTRACT
HONEY
EGGS
CINNAMON
CORN SYRUP
EGG
BEATEN EGG WHITE
FLOUR
EGG
WALNUTS, CHOPPED
VANILLA EXTRACT
SOFTENED BUTTER

Sheet1

I5,C,47

CHOPPED WALNUTS
ALL-PURPOSE FLOUR
LEMON
EGG WHITES
SALT
BAKING POWDER
VANILLA
VANILLA
SHORTENING
WATER
VANILLA
WHOLE WHEAT FLOUR
OATMEAL
VANILLA
SWEETENED CONDENSED MILK
SEPARATED EGG
SALT

I6,C,47

ALL-PURPOSE FLOUR
QUICK OATS
SOFTENED CREAM CHEESE

EGGS
SALT
WHOLE WHEAT FLOUR
OATMEAL
SUGAR
VANILLA
ALL-PURPOSE FLOUR
BAKING SODA
SALT
UNSWEETENED CHOCOLATE, MELTED
VANILLA EXTRACT
CHOPPED WALNUTS
VANILLA EXTRACT

Sheet1

17,C,47

VANILLA EXTRACT
PACKED BROWN SUGAR
SUGAR

UNSWEETENED CHOCOLATE, MELTED
EGG

BAKING SODA
GRAPE NUT FLAKES
MOLASSES
CHOPPED NUTS

SWISS DARK CHOCOLATE, CUT INTO 1/2 INCH PIECES
MULTI GRAIN FLAKE CEREAL
BAKING POWDER AND BAKING SODA
ALL-PURPOSE FLOUR

BAKING POWDER

18,C,47

SALT
BUTTER
MILK

SEMI-SWEET CHOCOLATE PIECES

UNCOOKED OATS
FLOUR
EGGS
PEANUT BUTTER

RAISENS AND CHOPPED WALNUTS

CHOCOLATE CHIPS
MINT-CHOCOLATE CHIPS

EGG

Sheet1

I9,C,47

I10,C,47

SALT
VANILLA EXTRACT

EGG

SEMI-SWEET CHOCOLATE PIECES
SODA
UNCOOKED QUICK OATS

BAKING POWDER AND SALT
RAISENS

HERSHEY BAR, GRATED AND FROZEN CHOPPED NUTS

WALNUTS, BROKEN

Sheet1

ST1,C,142

PREHEAT OVEN TO 350F. GREASE 13X9 BAKING PAN.

HEAT DATES, ORANGE JUICE, SUGAR AND 1/4 TSP. SALT TO BOILING IN 2 QT. SAUCEPAN. REDUCE HEAT, STIR UN

PREHEAT OVEN 350F. LIGHTLY GREASE 9X9 BAKING PAN. MEASURE FLOUR, BUTTER, BROWN SUGAR AND WALN

PREHEAT OVEN 350F. GREASE COOKIE SHEET. COMBINE ALL INGREDIENTS INTO LARGE BOWL AND MIX.

PREHEAT TO 350F. MEASURE FIRST 7 INGREDIENTS INTO LARGE BOWL.

PREHEAT OVEN TO 350F. AT LOW SPEED, BEAT ALL INGREDIENTS IN BOWL.

PREHEAT OVEN TO 350F. BEAT OIL, EGGS, SALT, HONEY AND VANILLA IN BOWL WITH MIXER UNTIL SMOOTH.

PREHEAT OVEN TO 350F. MIX ALL INGREDIENTS UNTIL WELL BLENDED.

PREHEAT OVEN TO 400F. STIR TOGETHER FLOUR, BAKING SODA, SALT AND CINNAMON.

GREASE 8X8X2 PAN. MELT PEANUT BUTTER AND BUTTER IN DOUBLE BROILER OVER HOT WATER.

HEAT OVEN TO 325F. LIGHTLY GREASE TWO COOKIE SHEETS. IN LARGE BOWL WITH MIXER BEAT BUTTER, SUGA

STIR TOGETHER BROWN SUGAR, PEANUT BUTTER AND COOKING OIL UNTIL SMOOTH IN MEDIUM BOWL. STIR IN

PREHEAT OVEN TO 375F. CREAM TOGETHER BUTTER, SUGARS, EGGS AND VANILLA IN BOWL.

HEAT OVEN TO 325F. GREASE 2 COOKIE SHEETS. IN LARGE BOWL WITH MIXER AT MEDIUM SPEED, BEAT BUTTER

OVER LOW HEAT MELT, CHOCOLATE AND BUTTER IN SAUCEPAN UNTIL SMOOTH. GREASE 12X8 BAKING DISH.

PREHEAT OVEN TO 275F. GREASE 15X10 JELLY ROLL PAN.

PREHEAT OVEN TO 350F. GREASE COOKIE SHEET.

Sheet1

ST2,C,142

IN 3 QT. SAUCEPAN MELT BUTTER AND CHOCOLATE, STIR. REMOVE FROM HEAT AND BEAT IN SUGAR AND EGGS. REMOVE FROM HEAT, STIR IN ALMONDS. PREHEAT OVEN TO 375F GREASE AND FLOUR 9X9 BAKING PAN. KNEED INGREDIENTS WITH HANDS UNTIL BLENDED AND CRUMBLY. RESERVE 1/2 CUP CRUMB MIXTURE. PAT RE DROP MIXTURE BY LEVEL TBS. 1 INCH APART ONTO COOKIE SHEET. BAKE 25 MINUTES OR UNTIL LIGHT BROWN. BEAT WITH MIXER AT MEDIUM SPEED UNTIL WELL BLENDED. STIR IN CHOCOLATE PIECES. DROP 2 TSP. DOUGH BALLS, TWO INCHES APART ON UNGREASED COOKIE SHEET. STIR FLOUR AND SODA TOGETHER, ADD TO SUGAR MIXTURE AND BLEND. STIR IN OATS AND CHOCOLATE. DROP ONTO GREASED COOKIE SHEET, IN HEAPING TSP. CREAM SHORTENING, SUGAR, EGGS AND MOLASSES IN BOWL UNTIL FLUFFY. STIR IN FLOUR MIXTURE, OATS AND SIFT TOGETHER SUGAR AND DRY MILK. STIR CORN SYRUP, WATER AND VANILLA INTO PEANUT BUTTER MIXTURE. REDUCE SPEED TO LOW AND ADD FLOUR, SLOWLY INCREASING SPEED. STIR IN CHOCOLATE, RAISINS AND NUTS. COMBINE FLOUR AND SODA IN SMALL BOWL. STIR MIXTURE INTO PEANUT BUTTER MIXTURE. STIR IN CEREAL. MIX TOGETHER FLOUR, OATMEAL, SALT, BAKING POWDER AND SODA IN LARGE BOWL. ADD BUTTER MIXTURE TO REDUCE SPEED TO LOW, ADD FLOUR, INCREASE SPEED SLOWLY UNTIL BLENDED. STIR IN CHOCOLATE CHIPS. COMBINE CRACKER CRUMBS AND WALNUTS IN BOWL. STIR IN MILK AND VANILLA EXTRACT UNTIL CRUMBS ARE MOIST. MIX ALL INGREDIENTS EXCEPT EGGS AND WALNUTS INTO LARGE BOWL. BEAT AT LOW SPEED UNTIL BLENDED. MEASURE ALL INGREDIENTS EXCEPT WALNUTS INTO LARGE BOWL. BEAT UNTIL WELL BLENDED AT LOW SPEED.

Sheet1

ST3,C,142

STIR IN NUTS, FLOUR, VANILLA AND SALT. EVENLY SPREAD BATTER IN PAN.

MIX FLOUR, OATS, BROWN SUGAR AND 1/4 TSP. SALT IN BOWL. CUT IN BUTTER WITH MIXER UNTIL CRUMBS FORM.

BAKE FOR 12-15 MINUTES. GRATE 1/2 TSP. LEMON PEEL AND SQUEEZE 1/2 TSP. JUICE.

REMOVE COOKIES TO WIRE RACK TO COOL, REPEAT WITH REMAINING INGREDIENTS.

DROP 2 HEAPING TSP. TWO INCHES APART ONTO UNGREASED COOKIE SHEET. SPREAD EACH COOKIE INTO 2 INCHES.

BAKE 10-12 MINUTES. COOL ON WIRE RACKS. REPEAT WITH REST OF DOUGH.

DROP TSP. AMOUNTS ONTO LIGHTLY GREASE COOKIE SHEET.

BAKE ABOUT 12 MINUTES, COOL ON WIRE RACK.

DROP BY SPOONFULS ONTO GREASED COOKIE SHEETS. BAKE 10 MINUTES. COOL ON WIRE RACKS.

STIR MIXTURE UNTIL GLOSSY SMOOTH. REMOVE FROM HEAT AND STIR IN NUTS. TURN INTO PAN. LET COOL AND

DROP HEAPING TABLESPOONFULS OF DOUGH 2 1/2 INCHES APART ON SHEETS.

DROP DOUGH BY HEAPING TEASPOONFULS ONTO UNGREASED COOKIE SHEET. FLATTEN DOUGH LIGHTLY.

ADD CHOCOLATE CHIPS, HERSHEY BAR AND NUTS, BLEND WELL.

DROP HEAPING TABLESPOONFULS OF DOUGH 2 1/2 INCHES APART ON SHEETS. BAKE 1 SHEET AT A TIME FOR 10 MINUTES.

STIR IN CHOCOLATE MIXTURE UNTIL BLENDED. PAT MIXTURE EVENLY INTO BAKING DISH. LET STAND FOR 2 HOURS.

PAT INTO PAN. BEAT EGG WHITES, BRUSH ON TOP OF DOUGH AND SPRINKLE WITH NUTS.

DROP TSP. BALLS ONTO COOKIE SHEET 1 INCH APART. BAKE 15 MINUTES. COOL ON WIRE RACKS. REPEAT WITH

Sheet1

ST4,C,142

BAKE 30-35 MINUTES. COOL IN PAN ON WIRE RACK. CUT WHEN COLD.

PAT HALF OF OAT MIXTURE ONTO BOTTOM OF PAN. SPREAD DATE MIXTURE ON TOP. PAT REMAINING OATS ON TOP. WITH MIXER AT MEDIUM SPEED, BEAT LEMON PEEL AND JUICE, CREAM CHEESE AND REMAINING INGREDIENTS.

BAKE 12 MINUTES. COOL ON WIRE RACK. REPEAT WITH REST OF DOUGH.

BAKE 10-15 MINUTES. COOL ON WIRE RACK.

BAKE 1 SHEET AT A TIME, FOR 17 MINUTES. COOL ON WIRE RACK 5 MINUTES.

BAKE IN OVEN AT 375F FOR 10 MINUTES. COOL COOKIES ON WIRE RACK.

MAKE GOLF BALL SIZED COOKIES AND PLACE 2 INCHES APART ON UNGREASE COOKIE SHEET. BAKE FOR 6 MINUTES. COOL ON WIRE RACK FOR 5 MINUTES.

BAKE 1 HOUR AND 10 MINUTES. CUT IMMEDIATELY. COOL ON WIRE RACK.

Sheet1

ST5,C,142

BAKE 30 MINUTES OR UNTIL LIGHTLY BROWN. COOL IN PAN ON WIRE RACK.

REMOVE BAKING PAN FROM OVEN, POUR CREAM CHEESE MIXTURE OVER BAKED LAYER AND SPRINKLE WITH R

Sheet1

ST6,C,142

ST7,C,142

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BAKE 25 MINUTES. REFRIGERATE FOR 2 HOURS. CUT INTO 24 BARS WHEN COLD.

S_ID,N,8,0