

Kringla

Ingredients:

2 c sugar
1 c butter or margarine
2 eggs
2 tsp baking soda
2 c buttermilk
6 c flour

What to do:

Blend together sugar, butter or margarine, and eggs. Dissolve the baking soda in the buttermilk. Slowly add the buttermilk (a little at a time) and the flour (one cup at a time) to butter mixture. Chill for several hours (overnight works best). Drop about a tsp-size ball on lightly floured surface and roll out. Pick up ends and shape into a figure 8 over the cookie sheet or whatever shape you prefer. Bake for 8-10 minutes at 425 degrees (bottoms lightly browned and tops light in color). Place on cooling rack and let set until next pan is placed in oven.

Notes:

Works best to keep dough in refrigerator and take a little out at a time (7 or 8 spoonful's which is half of a large cookie sheet). Makes around 6 dozen.

Three Layer Cookies

Ingredients:

1 c butter
1 c powdered sugar
½ tsp salt
2 tsp vanilla
2 c flour

What to do:

Cream butter, powdered sugar, salt, and vanilla. Add flour and form into balls. Press center down and put filling in center of cookies. Bake 12 minutes at 350 degrees. Drizzle melted almond bark on top. Cool.

Filling: 3 oz. cream cheese; 1 c powdered sugar; 2 T flour; 1 tsp vanilla; ½ c coconut or nuts.

Topping: Melted almond bark.

Krumkake

Ingredients:

3 eggs
1 scant c sugar
½ c butter (melted)
1 c flour
½ tsp baking powder
3 T cold water
½ tsp almond extract

What to do:

Beat eggs. Add sugar and beat well. Add almond extract, melted butter, water, and flour sifted with baking powder. Place about 1 tsp batter on hot krumkake iron. Bake until light brown and roll. Keep in airtight container.

Gum Drop Cookies

Ingredients:

1 c shortening (Crisco)
1 c brown sugar (packed)
1 c white sugar
3 eggs (well beaten)
1 tsp vanilla
2 c flour
1 c coconut
¼ tsp salt
1 c gumdrops (chopped)
1 tsp soda
2 c oatmeal
1 tsp baking powder

What to do:

Mix shortening, brown sugar, and white sugar. Add eggs. Add remaining ingredients. Form into balls. Press flat. Bake for 10 minutes at 350 degrees.

Oatmeal Cookies

Ingredients:

1 c shortening
1 c brown sugar
1 c white sugar
2 eggs
1 tsp vanilla
2 c flour
1 tsp soda
½ tsp salt
1 tsp baking powder
2 c oatmeal
1 c raisins

What to do:

Cream together the shortening, brown sugar, and white sugar. Add eggs and vanilla. Sift together the flour, soda, salt, and baking powder. Add to sugar/egg mixture. Add oatmeal and raisins. Bake for 12 minutes at 350 degrees.

Special K Bars

Ingredients:

1 c sugar
1 c light Karo syrup
1 c butter
1 c peanut butter
7 c Special K Original

What to do:

Boil sugar, light Karo syrup, and butter for 2 minutes. Stir in peanut butter and Special K. Put in jelly roll pan. Melt the chocolate chips and butterscotch chips in the microwave. Frost bars.

Frosting:

1 16 oz bag of chocolate chips
1 16 oz bag of butterscotch chips

Heavenly Bars

Ingredients:

1 yellow cake mix
(butter brickle is better
if you can find it)
1 egg
1 ½ - 2 pkgs Heath Bits
1 can Eagle Brand sweetened
condensed milk

What to do:

Mix together the cake mix and egg. Pat into greased jelly roll pan with hands. Sprinkle Heath Bits over 'crust'. Pour condensed milk over all. Bake for 30 minutes at 350 degrees. Cut while still slightly warm.

Christmas Popcorn

Ingredients:

1 c butter
½ c white syrup
9 oz red hots
3 bags microwave popcorn

What to do:

Bring butter, syrup, and red hots to boil. Boil and stir constantly for 5 minutes. Divide popped corn between two 9x13 pans. Pour syrup mixture over popcorn. Mix well. Bake for 1 hour at 250 degrees stirring every 15 minutes. Immediately pour out on waxed paper.

Pizza Crust

Ingredients:

1 ¾ c water (warm)
1 pkg yeast
3 T oil
3 T honey
4 c flour

What to do:

Mix water and yeast. Add oil, honey, and flour. Knead in 1 more cup of flour. Knead about 3 minutes. Let rise for 25 minutes. Separate into 3 crusts. Shape with rolling pin. Bake for 5 minutes at 500 degrees. Top with favorite toppings and bake for 5 minutes more.

Notes:

Crusts freeze well after par-baking to use later.

Crisp Gluten Free Gingersnaps

Ingredients:

1 c sugar
½ c canola oil
2 large eggs
¼ c molasses
1 tsp vanilla
1 c sorghum flour
½ c millet flour
½ c brown rice flour
1/3 c potato starch
¼ c tapioca starch
2 T cornstarch
2 tsp baking soda
1 tsp xanthan gum
1 tsp cinnamon
1 tsp ground ginger
½ tsp ground cloves
½ tsp salt
1/3 c sugar for rolling cookies in

What to do:

Preheat oven to 375 degrees and line baking sheet with parchment paper. In large bowl, whisk together sugar, oil, eggs, molasses, and vanilla. In separate bowl, whisk together the flours, starches, xanthan gum, baking soda, spices, and salt. Mix dry ingredients into wet ingredients. Stir until fully combined. Roll 1 tsp dough into a ball and roll in remaining sugar to coat. Place on baking sheet leaving 2 inches between cookies. Bake for 8-10 minutes. Allow to remain on cookie sheet for 2 minutes before transferring to cooling rack. Store cooled cookies in airtight container.