

# COOKIES AND CANDY



**ALMOND CRESCENTS**  
**BERTHA LEUSCH**

1/2 Pound Butter

5 Tablespoons Confectioners Sugar

1 Egg

2 Cup All-Purpose Flour

1/4 Teaspoon Salt

1/4 Pound Almonds, ground

Confectioners Sugar, for shaking

In a mixer, cream the butter and 5 tablespoons of sugar. Add the egg and beat well. Sift the flour and salt together and add slowly to the creamed mixture. Add the almonds and mix in well. Chill at least 2 hours or overnight. Roll as small crescents or half moons. Because they tend to be brittle when baked, we also rolled them as small sticks. They did not break as much. Bake at 350 degrees for 6 to 7 minutes or until golden. Watch them carefully. Roll in confectioners sugar while still hot or shake in a small paper bag in the sugar.

These were a very traditional Christmas Cookie that we made every year. They were Uncle Mike's favorite.

**BANANA OATMEAL COOKIES**  
**DOROTHY LEUSCH**

1 1/2 Cups All-Purpose Flour, sifted	1 Cup Granulated Sugar
1/2 Teaspoon Baking Soda	1 Teaspoon Salt
3/4 Teaspoon Cinnamon	1/4 Teaspoon Nutmeg
3/4 Cup Crisco Shortening	1 Egg, well-beaten
1 Cup Bananas, mashed [2 to 3 bananas]	1/2 Cups Nuts, chopped
1 3/4 Cups Rolled Oats	

Preheat oven to 400 degrees. Sift together the flour, sugar baking soda, salt, cinnamon and nutmeg into a large mixing bowl. Cut in the Crisco with a pastry blender or 2 knives. Add egg, mashed bananas, nuts and rolled oats. Beat until thoroughly mixed. Drop by teaspoonfuls, about 1 1/2 inches apart, on an ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Remove immediately from pan and cool on racks. Makes about 3 1/2 dozen.

This recipe comes from Fairview Park in 1955.

**BRAZIL NUT STICKS**  
**MADLINE GAUGHN**

1 Pound Brazil Nuts [unshelled]

1 and 3/4 Cups All-Purpose Flour

1 Teaspoon Baking Powder

2 Eggs

2 Cups Light Brown Sugar, packed

Shell and grind the nuts. Sift the flour and baking powder and add the nuts to the mixture. Beat the eggs well and add the sugar. Stir the flour-nut mixture into the egg mixture. Refrigerate until chilled. Shape into small finger-size sticks. Bake at 350 degrees for 10 to 15 minutes.

Madeline was a high school friend of Gramie's and was one of her bridesmaids. They were life-long friends.

**BUTTER COOKIES**  
**BERTHA LEUSCH**

1/2 Pound Butter

1 Egg plus 1 Yolk

7/8 Cup Granulated Sugar

1 Teaspoon Vanilla

2 and 1/2 Cups Cake Flour

1 Teaspoon Baking Powder

Egg White

Cream the butter and sugar. Add the egg and yolk and beat until combined. Sift together the flour and baking powder and add slowly to the creamed mixture. Add the vanilla and mix in. Chill the dough for at least 2 hours. Roll dough out thinly. Cut dough into shapes using small Cookie Cutters, in circle or star shapes. Brush the cookies with egg white and bake at 375 degrees for about 10 minutes.

As is typical with many of the recipes from my Grandmother's generation, there were no directions given for this. I looked up the recipe in an old cookbook to get the method. These women were so accustomed to baking they never gave methods!

**CHOCOLATE CHIP COOKIES**  
**DOROTHY LEUSCH**

2 and 1/4 Cups All-Purpose Flour, sifted	1 Teaspoon Baking Soda
1 Teaspoon Salt	1 Cup Butter, softened
3/4 Cup Granulated Sugar	3/4 Cup Brown Sugar, packed
1 Teaspoon Vanilla	1/2 Teaspoon Water
2 Eggs	12 Ounces Nestle's Semi-Sweet Chocolate Morsels

Sift together the flour, baking soda and salt. Set aside. Using a mixer, blend the butter, granulated sugar, brown sugar, vanilla and water. Beat in the eggs. Gradually add the flour mixture, mixing well. Fold in the chocolate morsels. Drop by well rounded teaspoons onto a greased cookie sheet. Give them enough space, they will spread a little. Bake at 375 degrees for 10 to 12 minutes. Let them cool slightly on the pan before trying to move them. Yield 100 cookies.

This was Gramie's recipe. It comes right from the back of the chocolate chip package. Somehow though, Gramie's cookies were different from anyone else's. You sure can't buy them like this and I'm not sure that is a compliment! At the Gutzeit right before Gramie died, Uncle Rich asked everyone to share a memory about her. Johnny Minarik said his favorite thing about Gramie were her chocolate chip cookies. What taste!

**DATE DANTIES**  
**FRIEDA HILL**

1 Pound Dates, chopped

1 Cup Walnuts, chopped

5 Tablespoons All-Purpose Flour

3/4 Cup Granulated Sugar

2 Teaspoons Baking Powder

1/8 Teaspoon Salt

1 Teaspoon Vanilla

3 Eggs

Powdered Sugar, for garnish

Sift the flour and measure it. Sift a second time with the baking powder. Combine with all the other ingredients, putting in 1 egg at a time and mixing in. Bake in shallow greased pan at 325 degrees for 45 minutes. Once cooled, cut in squares and dust with powdered sugar. Makes about 25 squares.

**FILBERT COOKIES**  
**BERTHA LEUSCH**

5 Eggs Whites, beat stiff

1 Pound Filberts, ground fine

1 Pound Confectioners Sugar

Combine the filberts and sugar. Fold in the egg whites. Shape 3 small balls in a small triangle shape, having all 3 balls touching gently on the cookie sheet. Bake at 325 degrees for 15 minutes. Watch carefully, it may only take 10 minutes.

This is a hard cookie, which only gets harder with age. This was a traditional Christmas Cookie for us. Good luck, I always needed it with these.

**GINGER PENNIES**  
**ANN SUNDY**

1 and 1/2 Cups Flour	3/4 Teaspoon Ground Ginger
1 and 1/4 Teaspoon Ground Cinnamon	1/2 Teaspoon Ground Cloves
1/2 Teaspoon Baking Soda	1/4 Teaspoon Salt
12 Tablespoons Butter, softened	1 Cup Light Brown Sugar, packed
1 Egg	1/4 Cup Unsulphured Molasses

Sift together the flour, ginger, cinnamon, cloves, baking soda and salt. Set aside. In a mixer, cream the butter and sugar. Add the egg and molasses. On low speed of the mixer, slowly add the dry ingredients to the creamed mixture. Put the dough in a freezer bag and close securely. Cut off a very small corner of the bag. Pipe small dots, about 1/8 teaspoon in size, 1 inch apart on a cookie sheet. Bake at 325 degrees for 5 1/2 to 7 minutes. Rotate the tray every 3 minutes. When done the cookies are slightly puffed and soft to the touch. Cool for 3 minutes on the cookie sheet. Slide to racks to cool and crisp. If you find the dough getting too warm while piping, refrigerate for a little while. You don't want the dough to be runny. Before putting the cookies in an airtight container make sure they have become crisp. If they aren't they will stick to each other in the tin.

Your Mom started to make this as a Christmas Cookie and everyone is grateful! She makes about 25 dozen with this recipe. I pipe a little smaller and get 44 dozen.

## GOBS

### The Cookie

1/2 Cup Cocoa

2 Cups Granulated Sugar

2 Eggs

2 Teaspoons Baking Soda

1 Teaspoon Salt

1 Teaspoon Vanilla

3/4 Cup Boiling Water

1/2 Cup Butter

4 Cups All-Purpose Flour

1/2 Teaspoon Baking Powder

1 Cup Buttermilk

### The Filling

5 Tablespoons All-Purpose Flour

1/2 Cup Butter

1 Cup Granulated Sugar

1 Cup Whole Milk

1/2 Cup Shortening

Mix the cocoa and boiling water together. Set aside and let cool. Cream the 2 cups sugar, 1/2 cup butter and the 2 eggs. Mix in the cooled cocoa mixture. Sift together the 4 cups flour, baking powder, baking soda and salt. Add the flour mixture alternately with the buttermilk to the creamed mixture. Add the vanilla and mix in. Drop by teaspoons onto greased cookie sheet. They will spread so don't put them too close together. Bake at 350 degrees for 7 or 8 minutes or until done. For the filling cook the 5 tablespoons flour and 1 cup milk together until thick. Cool completely. Sit down and rest for a few minutes. It must be completely cooled! Cream the flour milk mixture with the 1/2 cup butter, the shortening and the 1 cup sugar until fluffy. Put a teaspoon or so of filling between 2 cookies.

**HUNGARIAN CHOCOLATE COOKIES**  
**MRS. MEJAK**

**Cookie Batter**

1/4 Pound Butter	1 Cup Brown Sugar, packed
1 Egg	2 and 1/2 Cups All-Purpose Flour
1/2 Teaspoon Baking Soda	1/2 Cup Whole Milk
2 Squares Bitter Chocolate, melted	1 Cup Dates, chopped
1 Cup Pecans, chopped	

**Frosting**

2 Tablespoons Bitter Chocolate	1/2 Stick Butter
2 Tablespoons Cream	1 Egg, beaten
2 Cups Confectioners' Sugar	

To make the cookie, in a mixer cream the butter and sugar. Add the egg and mix well. Sift the flour and baking soda. Add the flour mixture alternately with the milk to the creamed mixture. Once thoroughly mixed add the chocolate in dribbles. Mix in the pecans and dates. Drop small tablespoons of batter on un-greased cookie sheets. They will spread slightly. Bake at 350 degrees until bottoms are slightly browned. Cool slightly on cookie sheets and frost. To make frosting, use a double boiler to melt the chocolate and butter. Add the cream and the egg over hot, but not boiling water. Add the confectioners' sugar very slowly, stirring briskly. You don't want any lumps! Keep stirring and be slow about adding the sugar. Dip the top of each cookie in the hot frosting and dry on wax paper lined cookie sheets. If the frosting gets too thick, add a little more cream to thin.

I don't know who Mrs. Mejak was but I sure loved her cookies! They were always my favorite Christmas cookie. Gramie must have hated the frosting part because she always had us do it! You will probably burn your fingertips. We always did. The cookies are well worth the pain.

## IRRESISTIBLE PEANUT BUTTER COOKIES

3/4 Cup Creamy Peanut Butter

1/2 Cup Crisco

3 Tablespoons Whole Milk

1 Tablespoon Vanilla

1 and 1/4 Cup Light Brown Sugar, firmly packed

1 Egg

1 and 3/4 Cup All-Purpose Flour

3/4 Teaspoon Salt

3/4 Teaspoon Baking Soda

Preheat oven to 375 degrees. Combine the peanut butter, Crisco, sugar, milk and vanilla in a large mixing bowl. Beat at medium speed until well blended. Add the egg and beat until just blended. Combine the flour, salt and baking soda. Slowly, add to the creamed mixture at low speed. Mix until just blended. Drop by heaping teaspoonfuls 2 inches apart onto an un-greased baking sheet. Flatten slightly in crisscross pattern with the tines of a fork. Bake one pan at a time for 7 to 8 minutes or until set and just beginning to brown. Cool 2 minutes on the baking sheet. Place sheets of foil on a countertop. Remove cookies to the foil to cool completely. Makes 3 dozen cookies.

**JAM FILLED CRUMB BARS**  
**ANN SUNDY**

1 and 3/4 Cups All-Purpose Flour

1/2 Cup Nuts, finely chopped

3/4 Cup Butter

1/2 Cup Confectioners Sugar, sifted

1/4 Teaspoon Lemon Peel, finely shredded

3/4 Cup Fruit Preserve or Solo Filling

1 Tablespoon Flour

Combine the 1 and 3/4 cups flour with the nuts and stir until mixed. In a large mixer bowl beat the butter, confectioners' sugar and lemon peel until fluffy. Add flour mixture and beat until crumbly. Press 2/3rds of the crumb mixture into the bottom of an un-greased 9 by 9 by 2 inch pan. Spread the fruit preserve or Solo filling on top. Add the 1 tablespoon of flour to the crumb mix and sprinkle over the top. Bake at 375 degrees for 25 to 30 minutes. Cool before cutting in small bars.

This is one of your Mother's great Christmas cookie ideas. You can make it any time of the year!

**LACE COOKIES**  
**DOROTHY LEUSCH**

1 and 1/2 Cups All-Purpose Flour, sifted

1 Teaspoon Baking Soda

1 Teaspoon Salt

1 1/2 Cups Butter

1 1/2 Cups Light Brown Sugar, firmly packed

1 Cup Granulated Sugar

2 Eggs

1 Teaspoon Vanilla

2 1/2 Cups Dry Oatmeal

1 1/2 Cups Walnuts, finely chopped

Sift the flour a second time with the baking soda and salt. Set aside. Cream the butter with the sugars. Beat in the eggs and vanilla. Add the flour mixture slowly, beating in completely. Add the oatmeal and mix well. Fold in the walnuts. Drop rounded teaspoons onto un-greased cookie sheets. Bake at 350 degrees for 12 minutes. Remove cookies from the tray to racks to cool. Makes 8 dozen.

Gramie wrote this recipe on the back of a bill from 1974. They had the transmission fluid changed for 30.00!

**MAGIC BARS**  
**ANN SUNDY**

1/2 Cup Butter, melted

1 and 1/2 Cups Graham Cracker Crumbs

6 Ounces Chocolate Chips

6 Ounces Butterscotch Chips

1 Cup Walnuts, chopped

1 Can Eagle Sweetened Condensed Milk

Mix the melted butter with the graham cracker crumbs. Form a crust with the crumbs in a 13 x8 x2 inch pan. Sprinkle over the crust the chocolate chips, the butterscotch chips and the walnuts. Pour the milk over the top. Bake for 25 minutes at 350 degrees. Cool for 16 minutes before cutting into small squares.

The original recipe calls for coconut but your Mom and I don't use it. This is my very favorite modern Christmas cookie. It is also fast and easy to make.

**MERRY COOKIES**  
**KAY SANFORD**

3 Cups All-Purpose Flour

2/3 Cup Solid Crisco

1 Teaspoon Salt

2 Eggs, beaten

1 Teaspoon Baking Soda

2 Tablespoons Sour Milk

1 1/4 Cups White Sugar

1 teaspoon Almond Extract

1 Teaspoon Vanilla

Sour the milk with a small amount of white vinegar. Mix dry ingredients together. Sift into a large bowl. Blend in Crisco. Add eggs, milk, almond extract and vanilla. Chill overnight. Roll out to desired thickness. Use cookie cutters to shape and place on greased cookie sheet. Bake 10 to 12 minutes at 350 degrees. Decorate once baked.

These are not your Dad's cookies. They are typical Christmas Cookies without his anise taste. They are from a friend of Aunt Nancy's in Defiance.

**MEXICAN WEDDING COOKIES**  
**BERTHA LEUSCH**

1/2 Pound Butter

4 Large Tablespoons Powdered Sugar

2 Cups All-Purpose Flour

1 Tablespoon Vanilla

1 Cup Pecans, chopped

Powdered Sugar to Dust Cookies

Cream the butter and 4 tablespoons of sugar. Add the flour, slowly, and mix in well. Add the vanilla, continuing to beat, until well mixed. Fold in the pecans. Refrigerate the dough overnight. Roll the dough in small balls. Bake at 375 degrees for 15 minutes. Watch carefully, if the bottoms turn brown, they are done. Cool the cookies and roll in powdered sugar while still warm. Makes about 80 cookies.

This is a recipe from your Great-Grandmother on Papa's side of the family. Gramie continued her tradition every Christmas. These are favorites of Aunt Sue's.

## NUTTY CHOCOLATE CARAMEL BARS

2 Cups Rolled Oats

2 and 1/3 Cups Flour

1 Cup Brown Sugar, packed

1 Teaspoon Baking Soda

1/4 Teaspoon Salt

1 Cup Butter, melted

2 Cups Semi-Sweet Chocolate Chips

1 and 1/2 Cups Walnuts, chopped

1 Cup Caramel Ice Cream Topping

Combine 2 cups of the flour with the oats, brown sugar and salt. Add the butter and stir until all ingredients are moistened. Reserve 1 cup of the crumb mixture. Press remaining mix into un-greased 13 by 9 inch baking pan. Bake at 350 degrees for 15 minutes or until lightly browned. Remove from oven. Sprinkle with the chocolate chips and walnuts. Combine the caramel and remaining flour in a small bowl. Drizzle over the chocolate and walnuts. Sprinkle with the reserved crumb mixture. Bake 20 minutes or until lightly browned. Cool completely before cutting into bars.

**OATMEAL COOKIES**  
**MARY JANE BRITTEL**

3/4 Cup Crisco Shortening	1 Cup Brown Sugar, packed
1/2 Cup Granulated Sugar	1 Egg
1/4 Cup Water	1 Teaspoon Vanilla
1 Cup All-Purpose Flour	1 Teaspoon Salt
1/2 Teaspoon Baking Powder	3 Cups Oats

In A mixing bowl cream the shortening with the sugars. Beat the egg in. Add the water and the vanilla and mix well. Sift the flour with the salt and baking soda and add gradually to the creamed mixture. Once mixed in, add the oats and blend in. Drop by a teaspoon onto un-greased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Makes 5 dozen.

Mary Jane lived across the street from us in Glenshaw. Her daughter, Janie, was Aunt Lucy's best friend. I'd add raisins to this recipe to make the perfect cookie!

**PEANUT BUTTER COOKIES WITH HERSHEY KISSES**  
**ANN SUNDY**

1/2 Cup Shortening

1/2 Cup Granulated Sugar

1/2 Cup Brown Sugar, packed

1/2 Cup Peanut Butter

1 Egg

1 and 1/4 Cup All-Purpose Flour

3/4 Teaspoon Baking Soda

1/2 Teaspoon Baking Powder

1/4 Teaspoon Salt

Hershey Kisses

In a mixer, cream the shortening, sugars and peanut butter. Add the egg and mix in. Sift the flour, baking soda, baking powder and salt together. Add slowly to the creamed ingredients. Chill at least 3 hours. Make 3/4 inch balls, setting them on an un-greased cookie sheet, 2 inches apart. Jam the unwrapped Hershey kiss down on each ball, flattening cookie to about 1/4 inch. Bake at 350 degrees for 12 minutes. When they come out of the oven, immediately sprinkle each cookie with a pinch of granulated sugar.

Your Mom is known for these cookies at Christmas. Tim would die if she didn't make them!

**PEPPERNUTS  
BERTHA LEUSCH**

2 Cups Brown Sugar

3/4 Cup Butter

2 Eggs

1/2 Cup Currants

1 Teaspoon Cinnamon

1/2 Teaspoon Allspice

1/2 Teaspoon Nutmeg

1 Teaspoon Baking Soda

1/2 Cup Whole Milk

1/2 Teaspoon White Vinegar

4 Cups Flour

Cream the sugar and butter. Beat in the eggs, one at a time. Sour the milk with the vinegar. Sift the flour and spices together. Slowly add the flour mixture and sour milk to the creamed mixture alternately. Once mixed add the currants. Drop from a teaspoon onto a greased cookie sheet. Bake at 375 degrees for about 10 minutes.

This is another old-fashioned Christmas Cookie that is pronounced "ffernuts" . It is also another tough one to make.

## SNICKERDOODLES

1/2 Cup Crisco Shortening

1/2 Cup Butter, softened

1 and 1/2 Cups Granulated Sugar

2 Teaspoons Cream of Tartar

2 and 3/4 Cups All-Purpose Flour

1/4 Teaspoon Salt

2 Teaspoons Baking Soda

2 Tablespoons Granulated Sugar

2 Teaspoons Cinnamon

Preheat oven to 400 degrees. Cream the Crisco, butter, the 1 and 1/2 cups sugar and eggs. Blend the flour, salt and baking soda and fold in to the creamed mixture. Roll into balls the size of walnuts. Roll them in a mixture of the 2 tablespoons sugar and the cinnamon. Put on un-greased cookie sheets. Bake for 8 to 10 minutes.

I included this recipe because so many people love these cookies. I like cookies that are firmer and have a crisp taste, but I could be in the minority.

**SPICED COOKIES**  
**DOROTHY LEUSCH**

1/2 Cup Shortening

1 Cup Brown Sugar, packed

2 Eggs, well beaten

1 and 3/4 Cups All-Purpose Flour

1/2 Cup Sour Milk [add 1/2 teaspoon of vinegar to sour whole milk]

1/4 Teaspoon Salt

1/2 Teaspoon Cinnamon

1/4 Teaspoon Nutmeg

1/2 Teaspoon Baking Soda

1 Cup Raisins

1 Cup Nuts, chopped

1 Teaspoon Ground Cloves

Cream the shortening and sugar in a mixer. Add the eggs and mix in. Sift the flour, salt, cinnamon, nutmeg and soda together. Mix the dry ingredients with the nuts and raisins. Add to the creamed mixture, alternately with the milk. Drop by spoonfuls on a cookie sheet and bake at 350 degrees for 10 to 15 minutes.

This is a really old recipe from Gramie.

**SPRITZ COOKIES**  
**RUTH HEIMER**

3/4 Cup Granulated Sugar

1 Cup Butter

1 Egg

2 and 1/2 Cups All-Purpose Flour

1 and 1/2 Teaspoon Baking Powder

1 Teaspoon Almond Extract

1/8 Teaspoon Salt

In a mixer, cream the butter and sugar. Add the egg. Sift the flour, baking powder and salt together. Gradually add to the creamed mixture. Once it is thoroughly blended, add the almond extract. Pass the dough through a cookie press, making small cookies, putting them directly onto a cookie sheet. Bake at 400 degrees for 8 to 9 minutes. Watch carefully.

Mrs. Heimer lived across the street from us in Fairview Park.

### 10 MINUTE PEANUT BRITTLE

1 Cup Granulated Sugar

1/2 Cup Light Corn Syrup

1/8 Teaspoon Salt

1 to 1 1/2 Cups Roasted Salted Peanuts

1 Tablespoon Butter

1 Teaspoon Vanilla

1 Teaspoon Baking Soda

Mix the sugar, corn syrup and salt in a 2 quart casserole. Microwave for 5 minutes. Stir the peanuts into the mixture. Microwave at high 2 to 6 minutes, until the syrup and peanuts are lightly browned. Stir this every 2 minutes. Once browned, stir in the butter, vanilla and soda. On a baking sheet you have sprayed with Pam, spread the mixture to 1/4 inch thick. Let cool and break into pieces. Makes about 30 pieces.

Katie, this recipe comes from you! I first made it in Valpo when you brought the recipe home from school.

**WALNUT COOKIES**  
**BERTHA LEUSCH**

1 Egg White

1 Cup Brown Sugar, packed

Dash of Salt

1 Tablespoon Fresh Lemon Juice

1 Cup Walnuts, ground

Beat the egg white until it is stiff. Fold in the brown sugar and salt. Add the lemon juice and beat well. Fold in the ground walnuts. Drop the cookies by small teaspoons on a cookie sheet. They should not be more than 1 inch wide. They will spread so the smaller you make them the better. Bake at 300 degrees for 7 minutes.

This is another Christmas cookie both your Mother and I have made. Neither of us are very successful with it.