

CONNECTICUT STATE GRANGE



Let's
Talk
Cookies!

RECIPE BOOK - DECEMBER 2020

INTRODUCTION

The Grange and Baking ... the two are synonymous. And when it comes to cookies, Grange members are passionate about the small, often cake-like, goodies.

Granges across Connecticut before 2020, would have meetings with refreshments, agricultural fairs with baking contests, bake sales, cookie exchanges, and more. But with the COVID-19 pandemic shuttering Grange meetings and events and forcing the organization to go virtual and online, Granges had to get creative in their connections, and thus the 2020 Connecticut State Grange Virtual Cookie Recipe Exchange was born. Held in December, this booklet is a compilation of favorite cookie recipes submitted by those members in attendance.

We hope that you enjoy these recipes as presented.



Italian Anise Cookies

Recipe provided by Terri Fassio (Winchester Grange #74)

Note from Terri: This recipe was passed down through generations of a family of Italian cooks. The flavor is strong, but they are oh-so good.

Ingredients:

For the dough:

1/2 cup unsalted butter, softened
1/2 cup granulated sugar
3 eggs
1/4 cup milk
3 tsp anise extract
1/2 tsp vanilla extract
3 cups all-purpose flour
1 tbsp baking powder

For the glaze:

2 cups confectioners' sugar
3 tbsp water
1 tsp anise extract
Nonpareils for decoration

Directions:

For the cookies:

Preheat oven to 350°F. Line two large baking sheets with parchment paper or baking mats, and set aside. Cream butter and sugar together in a large mixing bowl until smooth. Add eggs and beat well, until the mixture is frothy. Add milk, anise extract, and vanilla extract and mix well. Next add 3 cups of flour and baking powder to a separate bowl and whisk until evenly combined. Slowly add the flour mixture to the bowl with the wet ingredients. Do not overmix. Dough should be able to be rolled into a ball. Roll 1 inch balls and place on the baking sheets, leaving about an inch between each. Bake for 10-12 minutes, or until cookies are very lightly brown on the bottom. Do not overbake. Transfer to a rack to cool completely.

For the glaze:

Once cookies have cooled completely, whisk together 2 cups confectioners' sugar, water, and anise extract. Dip the tops of each anise cookie into the glaze, and then sprinkle nonpareils over top. Let glaze harden completely before serving and storing.



Photo by John Yeski

Christmas Crisps- Orange-Ginger Holiday Cookies

Recipe provided by George & Sharon Russell (Riverton Grange #169)

Note from George and Sharon: Recipe from Reader's Digest's Great Recipes for Good Health. Makes about 5 dozen.

Ingredients:

1 cup Shedd's Spread Country Crock-softened
2/3 cup sugar
1 egg yolk
1Tbs grated orange peel
1 1/2 tsp ground ginger
1 tsp vanilla
1/4 tsp salt
2 1/4 cups all purpose flour

Directions:

1. Heat oven to 400 degrees
2. In large bowl beat together Shedd's Spread Country Crock, sugar, egg yolk, orange peel, ginger, vanilla and salt; mix well.
3. Stir in flour to form a dough.
4. Fill cookie press with dough. Press into desired shapes on ungreased cookie sheets; decorate as desired.
5. Bake for 8-10 minutes until set but not brown.
6. Let cool; serve.

Mary's Sugar Cookies

Recipe provided by Alma Graham (Coventry Grange #75)

Note from Alma: From the Betty Crocker Cookie Book. This recipe is from a cookbook that I won as a prize when I entered the State Grange Juvenile Grange baking contest. I had won at my local level and went on to State Grange. It was presented to me by Gertrude Wyble who was the Juvenile Superintendent in 1964.

Ingredients:

1 1/2 cups sifted confectioners' sugar
1 cup butter or margarine
1 egg
1 tsp vanilla
1/2 tsp almond flavoring
2 1/2 cups flour, sifted
1 tsp baking soda
1 tsp cream of tartar

Directions:

Mix sugar and butter. Add egg and flavorings; mix thoroughly. Measure sifted flour. Stir dry ingredients together and blend in. Refrigerate 2 to 3 hours.

Heat oven to 375 degrees. Divide dough in half and roll 3/16 inch thick on lightly floured pastry sheet. Cut with cookie cutter, sprinkle with sugar. Place on lightly greased baking sheet. Bake 7 to 8 minutes, or until delicately golden. Makes 5 dozen 2 to 2 1/2 inch cookies.

Spritz Cookies

Recipe provided by Barbara Prindle (Taghhannuck Grange #100)

Note from Barbara: Recipe from Betty Crocker. Makes 6 dozen. My really quick and easy recipe for Spritz cookies. Brent & I make these into trees, wreaths and stars every year for our Grange cookie exchange and to donate to less fortunate people. This is also the must make for the grandkids along with Blossoms (peanut cookie with chocolate kiss stuck on top).

Ingredients:

1 cup soft butter
2/3 cup sugar
1 egg
1 tsp flavoring
2 1/2 cup flour

Directions:

Preheat oven to 400°

Mix butter, sugar, egg & flavoring. Work in flour. Cookie press onto ungreased baking sheet. NOTE: Can add food coloring when mixing butter, etc.

Bake 7 to 10 minutes until set but not brown.

Note: I use a Cusinart food processor mixing blade. Put ingredients into processor in order of listing and mix everything except flour really well. Add flour and pulse until it forms a ball.

Angel Macaroons

Recipe provided by Debbie Hanlon (Taghhannuck Grange #100)

Ingredients:

1 package (16 ounces) angel food cake mix
1/2 cup water
1 1/2 teaspoons almond extract
2 cups sweetened shredded coconut

Directions:

1. Preheat oven to 350°. In a large bowl, beat the cake mix, water and extract on low speed for 30 seconds. Scrape bowl; beat on medium speed for 1 minute. Fold in the coconut.

2. Drop by tablespoonfuls 2 in. apart onto a parchment-lined baking sheets. Bake until lightly browned, 10-12 minutes. Remove paper with cookies to wire racks to cool.

Note: Nutrition Facts

1 cookie: 54 calories, 1g fat (1g saturated fat), 0 cholesterol, 88mg sodium, 10g carbohydrate (7g sugars, 0 fiber), 1g protein.



No Bake Cookies

Recipe provided by Joanne Cipriano (Beacon Valley Grange #103)

Note from Joanne: Delicious – enjoy.

Ingredients:

Peanut butter
Ritz crackers
Chocolate bits or baking chocolate

Directions:

Make peanut butter and Ritz sandwiches. Be generous with the peanut butter. Place in refrigerator for 30 minutes.

Melt chocolate and dip sandwiches – completely cover. Place on wax or parchment paper to set.



Photo courtesy of FoodNetwork.com

Cow Chips

Recipe provided by Karen Macdonald (Redding Grange #15)

Note from Karen: Although not a cookie, I make these simple treats, like a candy, and add it to a cookie tray. People seem to love! Would remind you of a "Chunky" brand candy. It has been awhile since I made these, so not sure of yield, but it makes a good amount. And yes, they look like cow chips!

Ingredients and Directions:

One pkg Nestle's bittersweet chocolate
1 Tbsp Crisco (not butter flavored)

Heat above over a double boiler until melted.

Stir whole time to thoroughly blend. Remove from heat.

Stir in 1/2 c. raisins
1/2 cup chopped walnuts

Have ready a sheet of wax paper placed onto a cookie sheet.

Drop onto wax paper to cool, using a heaping teaspoon as a portion.

Allow to cool completely.

Store in a tin or Tupperware; if layering, put wax paper in between layers.

Keep at room temperature.

Double-Ginger Chocolate Molasses Cookies

Recipe provided by Robert Buck (Bethlehem Grange #121 / Oxford Grange #194)

Note from Rob: This recipe, as seen in New England Today/Yankee Magazine, is from "The Sweet Life: Holiday Baking with Dorie Greenspan," November/December 2019. Yield: About 36 cookies.

Ingredients:

2 1/4 cups (306 grams) all-purpose flour	1 1/2 sticks (12 tablespoons) unsalted butter, cut into chunks, at room temperature
2 tablespoons unsweetened cocoa powder	
1–2 teaspoons instant espresso, to taste (optional)	
1 1/2 teaspoons ground ginger	1 large egg yolk, at room temperature
1 teaspoon ground cinnamon	1/2 cup unsulfured molasses
1/4 teaspoon ground cloves	1 1/2 teaspoons pure vanilla extract
1/2 teaspoon baking soda	1/3 cup chopped crystallized ginger
1/2 teaspoon table salt	7 ounces semisweet or bittersweet chocolate chips
1/3 cup (67 grams) granulated sugar	Granulated sugar, for rolling
1/3 cup (67 grams) packed light brown sugar	

Directions:

In a medium bowl, whisk together the flour, cocoa, espresso (if using), spices, baking soda, and salt.

In the bowl of a stand mixer with a paddle attachment (or using a hand mixer with a large bowl), beat the butter and sugars together on medium-low speed until fluffy, scraping the bowl as needed, about 3 minutes. Add the yolk and beat for 1 minute, then add the molasses and vanilla, beating until smooth. Turn off the mixer, add the dry ingredients all at once, and pulse until the risk of flying flour passes. Working on low speed, mix the dough until the flour is almost but not completely incorporated. Add the crystallized ginger and chocolate chips and mix until the dry ingredients disappear into the dough and the ginger and chocolate are evenly distributed. Gather the dough into a ball, flatten it, and wrap it in plastic. Refrigerate for at least 2 hours or up to 3 days.

Position the racks to divide the oven into thirds and preheat to 350°. Butter or spray regular muffin tins.

Double-Ginger Chocolate Molasses Cookies Continued...

Have a medium cookie scoop at hand. (Alternatively, you can use a rounded tablespoonful of dough for each cookie.) Find a glass with a bottom measuring about 2 inches in diameter that you can use to flatten the dough; cover the bottom in plastic wrap. Spoon some sugar into a wide shallow bowl.

For each cookie, mold a scoop of dough into a ball between your palms, then turn it in the sugar to coat and put it into a muffin cup. Use the glass to flatten each ball until it almost reaches the sides of the cup.

Bake for about 13 minutes, rotating the tins from top to bottom and front to back after 7 minutes. The cookies should be lightly set around the edges and softer in the center. Transfer to racks and let rest for 15 minutes before unmolding the cookies and placing them on racks to cool completely (if you're baking in batches, make sure the tins are cool before reusing). The cookies can be kept in a sealed container at room temperature for up to 4 days.



Photo courtesy of New England Today/Yankee Magazine (NewEngland.com). Photo by Mark Weinberg; styling by Maggie Ruggiero (food) & Caroline Woodward (props)

Christmas Fruit Cookies

Recipe provided by Robert Charbonneau (Meriden Grange #29)

Ingredients:

1-1/2 cups raisins	1/2 cup evaporated milk
1-1/2 cups currants	1-1/2 teaspoons vinegar
1-1/2 cups candied pineapple	2 cups sifted enriched flour
1-1/2 cups candied cherries	1/2 teaspoon baking soda
1/2 cup thinly sliced citron	1/2 teaspoon salt
1-1/2 cups broken nuts	1 teaspoon cinnamon
1/2 cup butter or margarine	1 teaspoon cloves
1-1/2 cups firmly packed brown sugar	1 teaspoon allspice
3 eggs, separated	Dash of nutmeg

Directions:

Wash raisins and currants and drain well. Cut other fruit into small pieces.

Cream butter until smooth and plastic.

Add sugar gradually and continue creaming until free from sugar granules.

Beat in egg yolks.

Stir vinegar into milk and add to butter mixture.

Mix and sift flour, soda, salt, and spices. Stir into butter mixture with the fruit and nuts.

Beat egg whites until stiff but not dry. Fold into batter. Drop by teaspoonsful onto greased cookie sheet.

Bake in slow oven (325°F.) 20 to 25 minutes.

Makes 8 to 10 dozen.

Triplets

Recipe provided by Irene Percoski (Vernon Grange #52)

Note from Irene: This is a family favorite. Vintage recipe.

Ingredients and Directions:

Bake at 400° F for 10 to 13 minutes. Makes about 4 dozen cookies.

Sift together... 2 1/2 cups sifted Pillsbury Best Enriched Flour*
2 teaspoons double-acting baking powder
1 teaspoon salt

Blend together... 1 cup Crisco
1/2 cup sugar and
1/2 cup firmly packed brown sugar, creaming well.

Add... 2 unbeaten eggs and
1 teaspoon French's Vanilla. Beat well.

Blend in... half of the dry ingredients, then
1/2 cup milk, then remaining dry ingredients.

Divide... dough into three parts.

Add... 1 teaspoon French's Cinnamon and
1/2 cup finely cut dates to first part.

Blend... 1 teaspoon French's Almond Extract into second part.

Add... 1 square (1 oz.) melted unsweetened chocolate
1 tablespoon water and
1/2 cup cut coconut to third part.

Drop... a small teaspoonful of each dough onto greased baking sheet so balls just touch, forming a triangle. Top almond balls with a sliver of maraschino cherry.

Bake... in moderately hot oven (400°F) 10 to 13 minutes. Remove from sheets immediately. Store tightly covered.

* If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

Whipped Shortbread

Recipe provided by Ramona Fassio (Winchester Grange #74)

Note from Ramona: These are so good, they just melt in your mouth. YIELD: 18 dozen. Recipe is from Taste of Home (tasteofhome.com).

Ingredients:

3 cups butter, softened
1-1/2 cups confectioners' sugar, sifted
4-1/2 cups all-purpose flour
1-1/2 cups cornstarch
Nonpareils and/or halved candied cherries

Directions:

1. In a large bowl, cream butter and confectioners' sugar until light and fluffy, about 5 minutes. Gradually add flour and cornstarch, beating until well blended.
2. With hands lightly dusted with additional cornstarch, roll dough into 1-in. balls. Place 1 in. apart on ungreased baking sheets. Press lightly with a floured fork. Top with nonpareils or cherry halves.
3. Bake at 300° until bottoms are lightly browned, 20-22 minutes. Cool for 5 minutes before removing from pans to wire racks.



Photo courtesy of TasteOfHome.com

Cocoa Drop Cookies

Recipe provided by Ramona Fassio (Winchester Grange #74)

Note from Ramona: These were my father's favorite cookie.

Ingredients:

4 tlbsp. shortening
1 cup sugar
1 egg
1/2 cup cocoa powder
1/2 cup milk
1 3/4 cup flour
3 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla

Directions:

Mix shortening, sugar and egg. Mix flour, salt, cocoa powder and baking powder.

Add dry mixture alternately with milk and vanilla.

Drop by teaspoon on lightly greased cookie sheet.

Bake 8-10 minutes at 350°

Mincemeat Pastries

Recipe provided by Janet Haller (Wallingford Grange #33)

Note: This recipe published in Cookie Tin Express Magazine, by the Editors of Publications International, Ltd. Makes 4 dozen cookies.

Ingredients:

3-1/2 cups all-purpose flour
3/4 cup granulated sugar
1/2 teaspoon salt
1/2 cup (1 stick) butter, chilled
8 tablespoons shortening
1 cup buttermilk
1 cup mincemeat
1/4 cup powdered sugar (optional)

Directions:

1. Combine flour, granulated sugar and salt in large bowl; set aside.
2. Cut butter into 1-inch chunks. Add butter and shortening to flour mixture. Cut in with pastry blender or 2 knives until mixture resembles coarse crumbs. Drizzle buttermilk over top; toss just until mixture comes together to form ball.
3. Turn out dough onto lightly floured work surface; fold in half and flatten to about 1/2 inch thick. Knead about eight times. Divide dough in half; press each half into 1/2-inch-thick disc. Wrap in plastic wrap and refrigerate at least 30 minutes.
4. Preheat oven to 350°F. Lightly grease cookie sheets; set aside. Let dough rest at room temperature 10 minutes. Roll 1 dough disc into 18x12-inch rectangle on lightly floured work surface. Cut into 24 (3-inch) squares. Place heaping 1/2 teaspoon mincemeat in center of each square. Fold opposite corners each about 2/3 of the way over filling, overlapping dough corners.

Mincemeat Pastries Continued...

5. Place 2 inches apart on prepared cookie sheets. Repeat with remaining dough.
6. Bake 20 minutes or until lightly browned. Remove cookies to wire racks; cool completely. Sprinkle pastries lightly with powdered sugar, if desired.



Photo courtesy of Publications International, Ltd.

Common Baking Substitutions

Baking Powder

1 teaspoon baking powder = 1/4 teaspoon baking soda + 1/2 teaspoon cream of tartar + 1/4 teaspoon cornstarch

Baking Soda

1/2 teaspoon baking soda = 2 teaspoons baking powder

Butter

1 cup salted butter = 1 cup margarine

1 cup salted butter = 1 cup vegetable shortening + 1/2 teaspoon salt

1 cup salted butter = 7/8 cup lard + 1/2 teaspoon salt

1 cup unsalted butter = 1 cup salted butter = 1 cup vegetable shortening =

1 cup lard *minus* 1/2 teaspoon salt from recipe

Buttermilk

1 cup buttermilk = 1 tablespoon lemon juice or white vinegar + enough milk to make 1 cup. Let stand for 5 minutes

1 cup buttermilk = 1 cup plain yogurt

Cake Flour

1 cup cake flour = 3/4 cup sifted all-purpose flour + 2 tablespoons cornstarch

Chocolate

1 ounce unsweetened chocolate = 3 tablespoons natural unsweetened cocoa powder + 1 tablespoon unsalted butter, vegetable oil or shortening

Cocoa Powder

3 tablespoons natural unsweetened cocoa powder = 1 ounce unsweetened chocolate + reduce fat in recipe by 1 tablespoon

3 tablespoons Dutch-process cocoa powder = 3 tablespoons natural unsweetened cocoa powder + 1/8 teaspoon baking soda

Eggs

1 egg = 1/4 cup applesauce

1 egg = 1 tablespoons ground flaxseed + 3 tablespoons water

1 egg = 1/4 cup silken tofu pureed

1 egg = 3 tablespoons mayonnaise

1 egg = 1/2 banana mashed with 1/2 teaspoon baking powder

Common Baking Substitutions Continued ...

Half-and-Half

1 cup half-and-half = 1/2 cup whole milk + 1/2 cup heavy cream

Lyle's Golden Syrup

1 cup Lyle's Golden Syrup = 1 cup light molasses

1 cup Lyle's Golden Syrup = 1 cup light corn syrup

Milk

1 cup whole milk = 1/2 cup evaporated milk + 1/2 cup water

1 cup whole milk = 1 cup skim milk + 2 tablespoons melted butter or margarine

Pumpkin Pie Spice

1 teaspoon pumpkin pie spice = 1/2 teaspoon ground cinnamon + 1/4 teaspoon ground ginger + 1/8 teaspoon ground allspice + 1/8 teaspoon ground nutmeg

Sour Cream

1 cup sour cream = 1 cup plain yogurt

Vanilla Beans

1 vanilla bean = 2 1/2 teaspoons vanilla extract

Vegetable Oil

1 cup vegetable oil = 1 cup applesauce = 1 cup fruit puree

Vegetable Shortening

1 cup vegetable shortening = 1 cup butter

1 cup vegetable shortening = 1 cup margarine

Yeast

1 envelope (1/4-ounce) active dry yeast = 2 1/4 teaspoons active dry yeast

1 envelope (1/4-ounce) active dry yeast = 2 1/4 teaspoons rapid-rise yeast

1 envelope (1/4-ounce) active dry yeast = 1/3 of a 2-ounce cake yeast



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All recipe sources documented when available.

Recipes for publication were contributed by Grange members, and compiled by the Connecticut State Grange to commemorate our December 2020 Virtual Recipe Exchange. The Connecticut State Grange has not tested nor tried every recipe provided and will not be held responsible for any adverse affect that may or may not arise from their use. We hope you enjoy the recipes you find within these pages.

Connecticut State Grange

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