

Simple Cookie Recipes (No Eggs Required)

Fresh eggs aren't always available and it is extremely difficult to find a good cookie recipe that doesn't include one or more eggs in the recipe. The recipes in this collection don't require eggs to make delicious cookies. However, if you have fresh eggs you may add one to any of the following recipes.

Basic Cookie Recipe and Sugar Cookies (42 Cookies)

2 cups flour	1/2 cup shortening	1 tsp. salt
1 cup granulated sugar	1 tsp. baking powder	1 tsp. vanilla extract (optional)

Preparation: Combine the flour, baking powder, and salt. In a large bowl, cream the shortening and the sugar. Beat in the vanilla extract. Gradually blend in the dry ingredients. Pinch off walnut sized pieces of dough and roll into balls. Roll balls in some granulated sugar and place 1.5" apart on a lightly greased baking sheet. Flatten each ball with the bottom of a glass dipped in water and then in granulated sugar.

Cook: Bake at 350°F for 10 to 12 minutes or until lightly colored. Transfer to a wire rack to cool.

Variations: Don't coat outside with granulated sugar. Substitute almond extract or any flavoring for the vanilla extract. Or use nuts or raisins. The dough can be rolled into balls and baked as is or it can be flattened. Or you can roll pieces of the dough into ropes and make rings, twists, or braids.

Shortbread Cookies (54 Cookies)

2.25 cups flour	1 cup shortening
1.25 cups light brown sugar	1 tsp. vanilla extract

Optional Ingredient: 1/2 cup ground walnuts, pecans, or almonds.

Preparation: In a large bowl, cream the shortening and brown sugar. Beat in the vanilla extract. Gradually blend in the flour. (Mix in the nuts if available.) Pinch off walnut sized pieces of dough and roll into balls. Place 1.5" apart on ungreased baking sheet. Flatten with the back of a spoon dipped in flour.

Cook: Bake at 350°F for 10 to 15 minutes or until lightly colored. Transfer to a wire rack to cool.

Fruit Preserves Cookies (60 Small Cookies)

2 cups flour	1 cup butter
1/2 cup powdered sugar	1/2 cup fruit preserves

Preparation: In a medium bowl, cream the butter and powdered sugar. Gradually blend in the flour. Pinch off large olive size pieces of dough and roll into balls. Place 1" apart on ungreased baking sheet and make an indentation in the center of each cookie with your finger. Fill the hollow indentation with fruit preserves.

Cook: Bake at 375°F for 15 to 18 minutes, or until lightly colored. Transfer to a wire rack to cool.

Welsh Scones (36 Cookies)

1.5 cups flour	6 tbsp. shortening	1/4 tsp. salt	1/3 cup milk
3 tbsp. granulated sugar	1 tsp. baking soda	1 tsp. cream of tartar	

Preparation: Combine the flour, baking soda, cream of tartar, and salt. In a large bowl, cream the shortening and the sugar. Beat in the milk. Gradually blend in the dry ingredients. On a floured surface, roll out the dough until 1/2" thick. Cut into 3" or 4" round circles. Cut each circle into 6 wedges and place

1" apart on 2 lightly greased baking sheets.

Cook: Bake at 375°F for 15 to 20 minutes or until lightly colored. Transfer to a wire rack to cool.

Dutch Cookies (48 Cookies)

1.5 cups flour	1/2 tsp. baking soda
1/2 cup powdered sugar	1/4 tsp. salt
1/8 cup granulated sugar	1/2 cup butter (room temperature)

Preparation: Cream butter and powdered sugar until smooth. Add flour, baking soda, and salt and beat until smooth. Roll the dough into a 12-inch long roll that looks like a long sausage. Wrap in some wax paper and refrigerate for one-hour.

Cook: Preheat oven to 350°F. Slice cookies from the roll about 1/4 inch thick on a diagonal and place on an ungreased cookie sheet. Bake for 15 minutes or until cookies are golden brown. Allow cookies to cool about 3 minutes before removing them from the cookie sheet.

Swedish Butter Cookies (42 Cookies)

2 cups flour	3/4 cup butter, room temperature	1/2 tsp. salt
3/4 cup granulated sugar	1 tsp. baking powder	1 tsp. vanilla extract
3/4 cup powdered sugar	1/2 cup ground nuts (optional)	

Preparation: Combine the flour, baking powder, and salt. In a large bowl, cream butter with the two sugars. Beat in the vanilla extract. Gradually blend in the dry ingredients. (Fold in the nuts.) Drop dough by spoonfuls 1.5" apart on a lightly greased baking sheet.

Cook: Bake at 350°F for 12 to 14 minutes or until lightly colored. Transfer to wire racks to cool.

Scottish Butter Cookies (30 Cookies)

1.5 cups flour	1/2 cup butter, room temperature
1/2 cup sugar (granulated, powdered, or brown)	1/4 tsp. salt (optional)
1/4 cup corn starch (optional)	1/2 tsp. vanilla extract (optional)

Preparation: Stir the sugar into the flour. Gradually add the soft butter. (If available, add any or all of the optional ingredients: salt, corn starch, and vanilla extract.) Chill the dough in the refrigerator. Roll the dough down flat to a thickness of 1/2 inch, or a little less. Cut into shapes using cookie cutters (or form into shapes using your fingers, such as ovals, squares, triangles, or any other shape that pleases you). If desired, you may flute the edges like a pie crust. Place on an ungreased cookie sheet.

Cook: Bake at 325°F for about 20 minutes. (Optional: Sprinkle tops of cookies with a little sugar while they still hot.) Transfer to wire racks to cool.

Crescent Cookies (36 Cookies)

2 cups flour	1 cup butter, room temperature	1 cup ground nuts (optional)
1/2 cup powdered sugar	2 tsp. vanilla extract	

Preparation: Combine all ingredients in a large bowl. (Fold in the nuts.) Shape into crescents (or balls) and place 1.5" apart on a lightly greased baking sheet.

Cook: Bake at 350°F for 20 minutes or until lightly colored. Transfer to wire racks to cool.

Honey Cookies (42 Cookies)

2.5 cups flour	1/2 cup shortening	1/2 tsp. salt
1 cup honey	1 tsp. baking soda	1 tbsp. ginger

Preparation: Combine the flour, baking soda, ginger, and salt. In a large saucepan, melt the shortening with honey, stirring until smooth. Remove from heat and gradually blend in the dry ingredients, stirring until the dough is smooth and no longer sticky. On a well floured surface, roll out the dough until 1/4" thick. Using cooking cutter(s), cut out cookies and place 1" apart on a lightly greased baking sheet.
Cook: Bake at 350°F for 12 to 15 minutes, or until lightly colored. Transfer to a wire rack to cool.

Honey Wheat Cookies (36 Cookies)

1.25 cups wheat flour	1/2 cup oil	1/4 tsp. cinnamon
1/2 cup honey	2 tsp. baking powder	1/4 tsp. vanilla extract
1/4 cup milk	1/2 tsp. baking soda	

Preparation: Mix all ingredients. Drop onto a greased cookie sheet by teaspoonfuls.

Cook: Bake at 350°F for 10 minutes, or until lightly colored. Transfer to a wire rack to cool.

Pecan Sandies

1 cup butter	4 heaping teaspoons powdered sugar	2 cups sifted flour
1 cup chopped pecans	2 tsp. vanilla extract	1 tsp. water

Preparation: Cream butter and sugar together. Add the flour and stir well. Add the chopped pecan, vanilla extract, and water and stir well. Roll mixture into balls. Flatten or shape as desired. Place on a greased cookie sheet.

Cook: Bake in preheated 350°F oven for 10 to 12 minutes. Sprinkle each cookie with a little powdered sugar. Allow to cool.

Snowball Cookies I

2.25 cups flour	1 cup butter	1/4 tsp. salt
1/2 cup powdered sugar	3/4 cup nuts, finely chopped	1 tsp. vanilla extract

Preparation: Cream butter, powdered sugar, and vanilla. Stir in remaining ingredients. Chill dough. Roll dough into 1-inch balls and put on ungreased cookie sheet.

Cook: Bake at 400°F for 10-12 minutes. (Don't brown them.) While still warm, roll in powdered sugar. Cool on rack, and roll in powdered sugar again.

Snowball Cookies II

1 cup flour	1/2 cup butter	1 tsp. vanilla
2 tbsp. granulated sugar	1 cup ground nuts	1/4 cup powdered sugar

Preparation: Cream the butter, granulated sugar, and vanilla. Add the flour, and nuts. Mix well. Chill dough. Roll dough into 1-inch balls and put on ungreased cookie sheet.

Cook: Bake at 300°F for 30 minutes. While still warm, roll in powdered sugar. Cool on rack, and roll in powdered sugar again.

Oatmeal Cookies (54 Cookies)

2 cups flour	1 cup shortening	1 tsp. salt
1 cup light brown sugar	1 tsp. baking soda	1/2 tsp. nutmeg
1 cup rolled oats	3/4 cup milk	

Preparation: Combine the flour, oats, baking soda, nutmeg, and salt. In a large bowl, cream the shortening and brown sugar. Beat in the milk. Gradually blend in the dry ingredients. Cover and chill for 2 hours. On a floured surface, roll out the dough until 1/4" thick. Use cookie cutter(s) and cut out cookies

and place 1" apart on a lightly greased baking sheet.

Cook: Bake at 350°F for 10 to 12 minutes or until golden. Transfer to wire racks to cool.

Boiled Oatmeal Cookies

1 cup granulated sugar	4 tbsp. butter	1/4 cup milk
1.5 cup quick oats	1/4 tsp. vanilla extract	1/8 tsp. salt

Variation: Peanut Butter Oatmeal Cookies: Add 1/4 cup peanut butter when you add the quick oats.

Variation: Chocolate Oatmeal Cookies: Add 2 tbsp. cocoa when you add the quick oats.

Variation: Chocolate Peanut Butter Oatmeal Cookies: Add 2 tbsp. cocoa AND 1/4 cup peanut butter when you add the quick oats.

Variation: Raisins or Nuts: Add either 1/4 cup raisins or 1/4 cup nuts after removing the mixture from the heat. Stir well.

Combine the sugar, butter, milk, and salt in a medium size saucepan. Bring to a rolling boil. Reduce heat and boil for an additional 3-minutes, stirring constantly. Add the quick oats and the vanilla extract (and the **optional** peanut butter and/or cocoa). Continue to boil and stir until thick (about 1.5 minutes). Remove from heat. (Add the **optional** raisins or nuts and stir well.) Drop with a tablespoon onto wax paper and make a round cookie about 1.5 inches in diameter. Allow to cool.