

# **Beautiful Flour Arrangements**



**yummy cookie and cake recipes  
by the readers of Mission Amy K.R.**

**Reading**  
**Pre - Heating:**

During the week of November 29 – December 3, 2010, readers of the blog **Mission Amy K.R.** were invited to share their favorite cookie or cake recipes. (essentially crowd sourcing through the blog's comment section) It is my hope that these *Beautiful Flour Arrangements* will be a nice addition to your recipe collection. Thank you so much to everyone who took the time to contribute.

-amy

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## **Cow Cookies, from Kelly Fox**

2 C flour, 1 tsp. salt,  
1 tsp. baking powder, 1 tsp. baking soda,  
1 C margarine or butter, 1 C granulated sugar,  
1 C dark brown sugar, 2 eggs,  
2 Tbsp. Milk, 2 tsp. vanilla,  
2 ½ C regular oatmeal, 1 ½ C chopped pecans or walnuts,  
1 12oz. bag of semi-sweet chocolate chips

Mix first four ingredients together and set aside. Cream margarine/butter and sugar. Add beaten eggs, milk and vanilla. Mix in first four ingredients, then fold in nuts, oatmeal, and chocolate chips. Grease and flour cookie sheet, or use parchment paper. Use ¼ C batter per cookie, and space approximately 2 to 3 inches apart. Cook at 350 degrees for 12 to 15 minutes. They freeze well.

### **About Cow Cookies:**

*This recipe originally came from my first love's bubbe down in Georgia. I have no idea why they're called cow cookies. When I got the directions, the "add oatmeal" step was omitted despite the oatmeal being in the ingredients list, so I also know the recipe makes a fabulous chewy walnut chocolate chip cookie (now my go-to cookie recipe), a fortuitous accident from the time I wasn't paying careful enough attention and realized only after the first batch was cooked that I hadn't added the oatmeal! So, if you want to make a cookie less chock-full-o-awesomeness, but still super-delicious, omit the oatmeal.*

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## **Chocolate Chip Pumpkin Bread, from Linus VanPelt**

3 1/2 cups all-purpose flour, 2 tsp. baking soda,  
1/2 tsp. salt, 2 tsp. cinnamon,  
2 tsp. nutmeg, 3 cups sugar,  
4 eggs – beaten,  
2 cups of fresh pumpkin (16 ounces if using canned pumpkin)  
2/3 cup water (if pumpkin is canned)  
or 1/2 cup water (if pumpkin is fresh or frozen)  
1 cup vegetable oil, 1 cup chocolate chips, 1 cup chopped pecans

Preheat oven to 350 F. Combine flour, soda, salt, cinnamon, nutmeg and sugar in large mixing bowl. Add eggs, water, oil and pumpkin. Stir until blended. Add nuts and chocolate chips. Mix well. Pour into two 9x5" loaf pans. Bake 1 hour. Cool slightly and take out of pans to let cool on a rack. This tastes best if you wrap, refrigerate and wait a day to eat it. It keeps well in the refrigerator and can be frozen. Makes two loaves.

## **From Julie**

3 eggs, 1 1/4 cups packed light brown sugar,  
1 cup granulated sugar, 1/2 teaspoon salt,  
1/2 teaspoon vanilla extract, 1 12-ounce jar creamy peanut butter,  
1 stick butter softened, 1/2 cup m&m's,  
1/2 cup chocolate chips, 2 teaspoons baking soda,  
4 1/2 cups quick-cooking oatmeal (not instant)

Preheat the oven to 350 degrees F.

Line cookie sheets with parchment paper or nonstick baking mats.

In a very large mixing bowl, combine the eggs and sugars. Mix well. Add the salt, vanilla, peanut butter, and butter. Mix well. Stir in the chocolate candies, chocolate chips, raisins, if using, baking soda, and oatmeal. Drop by tablespoons 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes.

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## **Monster Cookies, from Jill**

6 eggs, 1/8 c vanilla,  
1/2 lb soft butter, 4 tsp baking soda,  
2-1/2 c brown sugar, 9 c oatmeal,  
2 c white sugar, 1/2 lb chocolate chips,  
3 c peanut butter, 1/2 lb M&M candies

Mix all ingredients together. Drop tsp size portions on cookie sheet. Bake at 350 degrees for about 12 minutes. Do not let cookies get too brown. Remove from pan and cool.

### ***About Monster Cookies:***

*My mom is putting together a cook book for me for my first years out on my own and this was one of my favorite cookie recipes that she included!*

## **Pancitos de Vicky**

*These I usually cook to take to my various meetings. I arrive to the place with a basket full of these warm scones and everybody melts and is put in a very suave state.*

Warm the oven. Mix:

2 cups unbleached flour, 2 cups flour

1 1/2 tablespoon baking powder, 1/2 tablespoon baking soda

1 tablespoon salt, 1 tablespoon sugar

2 tablespoons of Moroccan mix spices. (Mix well)

Add 200 grams of sweet butter cold and cut in small pieces. Rub well, but lightly. Make a well in the middle and add 1 1/2 cups cold milk, mix with a fork.

Knead this dough very quickly and lightly and break into sort of rocks, dropping them on top of a baking sheet that is covered by a sheet of parchment. You can paint them with milk and sprinkle toasted sesame seeds.

20 minutes in the oven and you are ready to use them to win arguments.

*This comment comes to you from Argentina.*



## **Outrageous Chocolate Cake with Caramel Icing, from Emma Hamilton**

For the Cake:

4 squares bitter chocolate (Baker's), 1 stick butter,  
2 cups flour, 2 cups sugar,  
½ teaspoons salt, 1 cup of boiling water,  
½ cup of sour milk (2 tablespoons of lemon juice, then fill to ½ cup with milk),  
1 ½ teaspoons baking soda, 2 unbeaten eggs, 1 teaspoon vanilla extract

Preheat oven to 350°. Melt chocolate and butter on low heat or in a double boiler. In a mixing bowl mix flour, sugar, and salt. When chocolate/butter is melted, add water. To milk, add baking soda. Pour chocolate mixture and milk into flour. Add eggs and vanilla. Beat well 2 minutes by hand. Grease pans. Bake in 2 layers for 30 minutes. Cool, and apply icing.

For the Icing:

2 cups brown sugar, 1 stick butter,  
½ cups cream, 1 teaspoon vanilla extract

Mix sugar, butter, and cream. Boil for 10-15 minutes, until soft ball forms. (You can use a candy thermometer, or place a drop of the mixture into a glass of cold water. If it's ready, the mixture will form a little ball rather than dissolve. We have always found it's closer to 15 minutes, sometimes even longer. It's important to boil it long enough.) Add vanilla and cool. Start beating for finished cooling. When thick, apply to cake.

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## **Trash Can Cookies (inspired by momofuku), from Jennifer**

2 sticks butter or oleo or a 50-50 combination, 1/2 c. white sugar,  
1 c. light brown sugar, 2 eggs,  
1 t. vanilla, 1 t. salt,  
1 t. baking soda, 2 1/2 c. a-p flour,  
3/4 c. chocolate chips, 1/4 c. Heath bits,  
1 c. Rice Chex or Cheerios, 3/4 c. broken pretzels

Cream the butter and sugars. Add eggs and vanilla and beat until very creamy and light. Add salt, baking soda, and flour. Add the candies and crunchy ingredients. Let dough chill, overnight if possible. Scoop golf-ball size balls of dough (I use an OXO ice cream scoop) onto parchment-covered cookie sheets, about 2-3 inches apart. At this point, my children like to press on a few m&ms here and there. Bake at 350 degrees for 13-15 minutes. Cool and eat.

## **Quick Cookies, from Lorene**

1 cube butter or margarine, square (1 ounce) unsweetened chocolate,  
½ cup milk, 2 cups sugar,  
1 teaspoon vanilla, 3 cups oatmeal

Melt butter and chocolate in saucepan on low heat. Stir in the milk. Raise the temp to medium and add the sugar and vanilla. Bring to a boil and boil for 2 minutes, stirring constantly. Remove from heat, add oatmeal. Turn by teaspoon onto wax paper.

Note: We have noticed that if you use low-fat or skim milk you need to boil for 3-4 minutes. You may need to experiment! If they don't boil enough they won't set up; (but they are still good!) if they boil too long they start to harden before you are done turning them out. These also freeze wonderfully.

### **About Quick Cookies:**

*This is the only recipe that I know by heart. My mom made these for years for Camp Fire Meetings, Cub Scouts, bake sales, etc.*



## **Home Sweet Home Soft Sugar Cookies, from Erin Elliott**

3 1/4 cups all-purpose flour, sift before measuring,  
1 teaspoon baking soda, 1/2 teaspoon salt,  
1/2 cup butter - room temperature, 1 cup granulated sugar,  
1 egg, 1 1/2 teaspoons vanilla, 1/2 cup sour cream

In a bowl, sift together the flour, baking soda, and salt. In a separate mixing bowl, cream butter, sugar, egg, and vanilla with an electric mixer. Beat for 2 minutes. Add sour cream and half of the sifted dry ingredients; beat 1 minute. Stir in remaining dry ingredients with a wooden spoon. Divide dough in half and roll each portion out on a lightly floured surface to 1/4-inch thick. Cut with floured cookie cutter of your choosing (a simple star is my favorite!). Place cookies on greased cookie sheets; bake at 400° for 8 to 10 minutes. For maximum deliciousness frost with icing of your choosing (Betty Crocker Whipped Buttercream works wonders for me and my family). Decorate as desired. Color creates allure. Sprinkles elicit smiles. Jimmies bring joy. Makes about 6 dozen soft sugar cookies. Just enough to share merrily and consume plentifully.

### **About Home Sweet Home Soft Sugar Cookies:**

*It was just a few years ago, while home from school, that I stumbled upon this Home Sweet Home Soft Sugar Cookie recipe (courtesy of a few tweaks to hodge podge fusing of a few results from a google search). Trying to unwind from a stressful semester of work and study I was angling for something—anything—to restore my soul. Soft Sugar Cookies did just that. I must have spent hours in the kitchen making the dough, rolling the dough, cutting the dough, baking the dough, and eventually decorating, decorating, decorating a colorful array of cookies. Lost in my newfound hobby, goodness knows how many batches I made. The number is more than my family probably wants to recall. We were eating those cookies for days. Kindly they put up with my therapeutic madness and all it's caloric wonder. More astounding is that every year since they continue to ask for "copious amounts of those cookies." If it's what "completes Christmas" as my step-brother says, I'm happy to oblige. After all, for me making the cookies simply means I'm home.*

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## **Easy-Peasy Butter-Pecan Cookies, from Suzy Brooks**

1 box butter pecan cake mix, 1 stick butter  
2 eggs, 1 cup pecan pieces

Soften butter until soupy but not hot. Mix in eggs. Mix in cake mix and nuts - the batter will be thick. Scoop by teaspoonfuls and press onto a cookie sheet. Sprinkle with a little sugar before baking, if desired. Bake in a preheated 350 degree oven for 10-12 minutes. Makes 3 to 4 dozen.



## **Homemade Sandwich Cookies, from Jan Crane**

Mix together until all the cake mix is absorbed:

2 pkg Devil's Food cake mix, 1/2 c vegetable oil, 5 eggs

Preheat oven to 350 degrees. Form mixture into small balls and roll in powdered sugar. Flatten slightly with a glass. Bake about 10 minutes. When cooked, sandwich two cookies together with white canned frosting.

Variations: Use different flavors of cake mix - white, spice, or whatever. You can also vary the frostings. For Christmas try tinting it pink and adding ground up candy canes. Use your imagination!

### ***About Homemade Sandwich Cookies:***

*My six kids always loved these - they are fun and easy to make. This recipe makes a lot - enough for your family and the neighbors!*

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## **Peppermint Patties, from Laurie**

1 pkg. chocolate cake mix (Pillsbury or Duncan Hines),

1/2 c. of Imperial Margarine, 1 Tbsp. Water,

2 eggs, powdered sugar, 48 Junior Mints

Heat oven to 375. Lightly grease cookie sheets. In large bowl, combine cake mix, margarine, water and eggs. Mix well. Form dough into 1 inch balls and roll in powdered sugar. (It helps to have powdered sugar on your hands, the dough is sticky.) Place 2 inches apart on baking sheet. Bake 7 to 10 minutes or until edges are set. Immediately place a mint in the center of each cookie, pressing down lightly. Makes 4 dozen.

Don't forget the Milk :) ! Yummy!!

### ***About Peppermint Patties:***

*My son's favorite! He asked me this weekend if I'd send a batch for his final exam week at college. Of course for my daughter I have to leave the mints off. These are her second favorites after chocolate chip cookies.*

## **Pumpkin Oatmeal Cookies with White Chocolate Chips and Dried Cherries, from Rosa**

2 cups all purpose flour, 1 1/2 cups old-fashioned oats,  
1 teaspoon baking soda, 1 1/2 teaspoon ground cinnamon,  
1 teaspoon pumpkin pie spice, 1/2 teaspoon kosher salt,  
1 cup (2 sticks) butter softened, 1 cup packed light brown sugar,  
1 cup granulated sugar, 1 cup pure pumpkin puree,  
1 large egg, 1 teaspoon vanilla extract,  
1 cup white chocolate chips, 1 cup dried cherries, roughly chopped

1. Preheat oven to 350 degrees F. Line baking sheet with a silicone mat or parchment paper.
2. Combine flour, oats, baking soda, cinnamon, pumpkin pie spice, and salt in medium bowl. Beat butter, brown sugar and granulated sugar in large mixer bowl until light and fluffy.
3. Add pumpkin, egg, and vanilla extract; mix well. Add flour mixture; combine until all ingredients are incorporated. Fold in white chocolate chips and dried cherries.
4. Drop by rounded tablespoons onto prepared baking sheets. 5. Bake for 12-14 minutes or until cookies are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

### **About Pumpkin Oatmeal Cookies with White Chocolate Chips and Dried Cherries:**

*This Thanksgiving was the first time I made these cookies. This was also my first Thanksgiving in Chicago and the first Thanksgiving I spent with my husband's family. I missed spending Thanksgiving with my family this year, but when I made these cookies it somehow made me feel like I was home. Not to mention that they are super yummy!*

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## **Margaret B.'s Cookies, from Lisa**

4 cups oatmeal (Quick Oats),  
1 cup shortening or margarine (I use butter, though!),  
1 cup brown sugar, 1/2 cup honey,  
6 oz. chocolate chips, 1/2 cup peanut butter

Mix first four ingredients. Spread on greased cookie sheet. Bake at 375 degrees for 15 minutes. Cool. Melt chocolate chips and peanut butter (used to "frost" cookies). Chill and cut into squares. Dee-Lish!

### **About Margaret B.'s Cookies:**

*This cookie was a regular at our family parties, growing up. Funny thing is, I don't know who "Margaret B" is...I'll have to find that out! The recipe was given to me as part of a wedding shower gift--so that's when I learned the cookie had a formal name.*

## **Marble Bars, from Donna**

Sift together:

1 cup all-purpose flour, 1/2 tsp baking soda, 1/2 tsp salt

Cream until fluffy in a separate bowl:

1/2 cup shortening, 1/3 cup brown sugar - firmly packed,  
1/3 cup white sugar

Add 1 egg and 1 tsp vanilla to the shortening mixture. Add dry ingredients and stir. Spread in greased 8x8 pan. Sprinkle 1/2 to 1 cup chocolate chips on top of batter. Place in oven 2 minutes. remove and run knife through the chocolate chips to marbleize. Bake 12-14 minutes longer. Cool and cut into bars.

### ***About Marble Bars:***

*These were a treat when we were small; not necessarily for Christmas. For some reason Christmas baking seemed to have a lot of different things which I actually didn't like, but were untouchables! My oldest step-daughter loves these. Fast, easy, tasty, with chocolate. What more could you ask for?*



## **Mistake Pie, from Alison Lewis**

One pie crust, rolled for a 9" pie pan,  
Peanut butter,  
Semisweet chocolate chips

Preheat oven to 350 degrees. Lightly spray pie pan with non-stick spray and place crust in pan. Fold excess dough under itself so that it just fits the size of the pan. Poke holes around edges and bottom of crust. Bake for about 10 minutes, then remove from oven. Dough will have shrunk slightly. Spoon blobs of peanut butter into crust (however much you want; I used about seven hugely heaping tablespoons). Pour chocolate chips on top of peanut butter (use enough chips to fill the crust to desired fullness; I used around two cups). Push chocolate chips into peanut butter to roughly spread (doesn't have to be perfect) peanut butter over the bottom of the warm crust. As you're doing this, you're also pushing the crust back up the sides of the pie pan so that it regains its pre-baked shape. Some chips will be pushed into the bottom of the crust. Crimp the edges of the crust with a fork; this results in a nice, crisp edge. Lay (don't tightly wrap) a piece of foil over pie and bake for 30 minutes; remove foil and continue baking until the crust is golden brown (you're going for a crispy shortbread texture), about 20 more minutes. Thoroughly cool pie on rack. Devour; repeat.

### **About Mistake Pie:**

*This is a "pie" recipe, but it's easy and super yummy. I made it for the first time this year, but plan on including it at every Thanksgiving hereafter. Mistake Pie resulted from an error in making my first homemade pie crust, which called for pre-baking prior to fully baking with the pumpkin pie filling. I had not used sufficient weight (uncooked dry beans) during the pre-bake and my crust didn't hold its shape. My husband suggested the following filling - born of our love of PB & chocolate - so that we wouldn't have to waste the crust. We ended up making a Thanksgiving tradition out of a mistake. Yay!*

## **Senn HS Cookies, from Laurie**

Makes about 16 largish cookies in a snap!

Preheat oven to 350 now.

2 sticks unsalted butter (no margarine!) in a large bowl

- if cold, microwave on defrost for 1 to 1 1/2 min till soft

2 c. flour, 3/4 c. sugar,

1/2 t. salt, 1 1/2 t. vanilla extract,

1/4 t. almond extract,

Any optional things, but nice plain, too. Try 2 t. dried lavender flowers,  
or 6 T. chopped fresh lemon verbena - experimenting can be fun!

Mix all together well. Divide into 16 or so balls (about golfball-sized). Place on UNgreased cookie sheets and pat out to about 1/4" thickness. These will spread, so leave room between them. Bake till edges are lightly browned - about 12-15 minutes.

### ***About Senn HS Cookies:***

*This is an old recipe I got from a Chicago Trib article about the kitchen at Senn High School YEARS ago when I was a young parent and was on a tight budget. I adored it so much that I wrote it in the back of my cherished Cooky Cookbook, and have used it countless times - my children and now the grandchildren have all had a hand in making these simple, buttery delights. And how PROUD they are of them (as well they should be - they are delicious!) From measuring, mixing, and rolling the balls to just plopping them and patting them on the cookie sheets, the kids helped. FAST and easy, but can be quite sophisticated when variations are added. Hope you get a chance to make them - done in less than 1/2 hour – enjoy!*



## **My Grandma's Sour Cream Christmas Cookies, from Anne**

Cream together: 1 cup shortening (Crisco)

Gradually add: 2 cups sugar

Add and beat: 2 eggs

Add: 1 cup sour cream or buttermilk,

1 Tablespoon nutmeg or 1 tsp vanilla (I add both and extra vanilla because it is tasty)

Sift together:

4 cups flour, 2 teaspoons baking soda

1 teaspoon baking powder, pinch of salt,

pinch of Grandma love.

Stir into other mixture. Chill. Roll out with rolling pin, cut out cookies, especially with good shapes like Christmas trees and bells and stars. Bake at 350 degrees until very light brown. Do not over bake.

Frosting:

Margarine, powdered sugar, milk, vanilla until you get the right texture.

Make sure to let kids add sprinkles and candies (like Red Hots) on top of frosted cookies. Make sure to eat in the kitchen surrounded with all the people you love.

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## **The Absolute BEST Gingerbread People Cookies, from Sara**

1 1/2 cups dark molasses, 1 cup packed brown sugar,

2/3 cup cold water, 1/3 cup shortening,

7 cups all purpose flour, 2 tsp baking soda,

1 tsp salt, 1 tsp ground allspice,

2 tsp ground ginger, 1 tsp ground cloves, 1 tsp ground cinnamon

Mix molasses, brown sugar, water and shortening. Mix in remaining ingredients. Cover and refrigerate at least 2 hours.

Heat oven to 350 degrees. Roll dough 1/4 inch thick on floured board. Cut with floured gingerbread cutter or other favorite shaped cutters. Place about 2 inches apart on lightly greased cookie sheet. Bake until no indentation remains when touched, 10-12 minutes; cool. Decorate with frosting as desired; COOL! Makes about 2 1/2 dozen, 2 1/2-inch cookies.

## **POVITICA, from Nina**

*Popular Eastern European breakfast/dessert pastry, especially popular at Christmas and Easter. This old family recipe brings back many happy memories!*

*Warning: it's a pretty time-consuming task but the dedication is worth it!*

**DOUGH:** 1 cake yeast, 2/3 cup lukewarm water,  
6 cups flour, 3 eggs,  
1 cup milk, 1 cup sugar,  
1/4 lb. butter or margarine (Regular not Diet), 3/4 tablespoon salt,  
1 tablespoon lemon extract or Realemon

**FILLING:** 1 lb. shelled walnuts, 1 cup honey,  
2 eggs - separated into whites & yolks, 2 teaspoons vanilla,  
1 cup cream or half & half, 1 teaspoon cinnamon,  
1/2 teaspoon cloves (optional), Golden Raisins to taste (optional)

Preheat oven to 350 degrees. Dissolve the yeast in water. When yeast begins to float on top and is thoroughly dissolved, mix in 1 cup flour. Set aside to raise for at least 1 hour. Beat eggs well, scald milk and melt the butter. Add these with the salt, sugar and lemon to the yeast mixture, mixing well. Add remaining flour and knead lightly. Brush top with melted butter, cover and set aside in a warm place until the ball of dough doubles in size.

To make filling, grind nuts through a food chopper or processor. Heat the honey and warm the cream/half&half. Whip egg whites to stiffness. Mix nuts with the honey, cream and vanilla and fold in the egg whites.

In a separate bowl beat egg yolks, add cinnamon and cloves.

Roll dough on floured cloth, then stretch as thin as possible without breaking it. "Anchor" the corners of the dough with cans of coffee, fruit, etc. Spread egg yolk mixture over entire surface of dough, then repeat with the nut mixture.\*

Roll the covered dough, like a jelly roll, into one long roll. Put into well-greased pan, and set aside in warm place to raise until double in bulk. Bake in hot oven for one hour and 15 minutes.

\*If you wish, sprinkle raisins over the nut mixture. However, be warned that "to raisin or not to raisin" is a big controversy among povitica lovers. It has been known to divide families and destroy friendships. Personally, I prefer to go without, to the consternation of many loved ones. Oh, the sacrifices one must make in service of culinary excellence!

(now go exercise.)



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