

Bethel Cookbook

Expensive Lesson: \$250 Cookie Recipe

My daughter and I had finished a salad at the Neiman-Marcus Cafe in Dallas and decided to have a small dessert. Because our family members are such "Cookie Monsters", we decided to try the Neiman-Marcus Cookie. It was so good that I asked if they would give me the recipe. She said with a frown, "I'm afraid not." "Well," I said, "Would you let me buy the recipe?" With a cute smile, she agreed. I asked how much, and she responded "Two Fifty." I said with approval, "Just add it to my tab."

Thirty days later I received my statement from Neiman-Marcus and it was \$285. I looked again and remembered that I had only spent \$9.95 for two salads and about \$20 for a scarf. As I glanced at the bottom of the statement, I read "Cookie Recipe-\$250.00." Boy was I upset!! I called Neiman's accounting office and told them the waitress said it was "Two-Fifty" and I did not realize that she meant \$250.00 for a cookie recipe. I asked them to take back the recipe and reduce my bill. They said they were sorry, but all recipes were this expensive so not just anyone could duplicate the bakery recipes...the bill would stand.

I thought of how I could try to get even or try to get my money back. I just said okay, you folks got my \$250, and now I'm going to have \$250 worth of fun. I told her that I was going to see to it that every cookie lover will have the \$250 recipe from Neiman-Marcus for nothing. She replied "I wish you wouldn't do this." I said, "I'm sorry, but this is the only way I feel I can get even, and I will." So here it is. Please pass it on to someone else or run a few copies...I paid for it, so now you can have it for free!!!

2 cups butter	1 tsp. salt
2 cups sugar	2 tsp. baking powder
2 cups brown sugar	2 tsp. soda
4 eggs	24 oz chocolate chips
2 tsp. vanilla	1 8oz Hershey bar, grated
4 cups flour	3 cups chopped nuts
5 cups blended oatmeal*	

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey bar and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375°. Makes 112 cookies (recipe may be halved).

*Measure oatmeal and blend in a blender to a fine powder.

Have fun!! This is not a joke - this is a true story. Believe it or not!!

Judy Abbott

Bethel Cookbook

Big Fat Cookies

Heat oven to 375°.

Grease cookie sheet.

Prepare cake mix as directed - use ½ cup water and 2 eggs. Drop dough by tablespoon 3" apart. Sprinkle with chocolate chips.

Bake for 8 to 10 minutes until done.

You may add M&M's or gum drops in place of chocolate chips.

Judy Abbott

Oatmeal Monster Cookies

½ cup butter

1 cup plus 2 Tbs. brown sugar

2 cups peanut butter

¾ tsp. corn syrup

2 tsp. baking powder

1 cup M & M's

1 cup sugar

3 eggs

¼ tsp. vanilla

4 ½ cups of cooking oatmeal

¼ tsp. salt

1 6oz. semi-sweet chocolate chips

Cream butter and sugar. Add eggs, peanut butter, vanilla, and syrup. Beat well. Add oats, soda and salt, stirring well. Stir in candy. Drop by ¼ cup fulls on cookie sheet.

Bake at 350° for 15 minutes. Centers will be soft. Do not grease or butter pan.

Judy Abbott

Cocoa Drop Cookies

½ cup butter or margarine

¾ cup sugar

1 egg

2 cups sifted flour

2 Tbs. cocoa

½ cup milk

1 tsp. vanilla

Cream butter adding sugar gradually. Add egg and beat well. Add flour sifted with cocoa alternately with milk to which the vanilla has been added. Drop by teaspoonfuls on greased baking sheet and bake at 350° for 12 to 15 minutes. Yield: 40 cookies.

Betty Brown

Bethel Cookbook

Christmas Ribbon Cookies

1 cup butter, softened	½ tsp. salt
1 cup sugar	¼ cup diced red candied cherries
1 egg	¼ cup diced green candied cherries
1 tsp. vanilla	½ cup semi-sweetened chocolate morsels
2 ½ cups all purpose flour	
1 ½ tsp. baking powder	¼ cup chopped pecans

Line loaf pan with aluminum foil.

Cream butter, gradually add sugar - mixing at medium speed - beat well. Add egg and vanilla - mix. Combine flour, baking powder, salt and add to mixture gradually. Divide dough into thirds. Add red cherries to 1/3 of dough and press into bottom of pan. Add melted chocolate morsels and pecans to 1/3 of dough and press on top of red cherries mixture. Add green cherries to 1/3 of dough and press on top of chocolate and pecan layer. Chill 3 hours (covered). Remove dough, divide lengthways into halves - slice each half into 1/8 inch slices - bake on ungreased cookie sheet at 350° for 10 to 12 minutes. Makes 4 ½ dozen.

Barbara Stiles

Favorite Lace Cookies

1 cup sifted flour	½ cup clear corn syrup
1 cup flaked coconut	½ cup butter
½ cup brown sugar	1 tsp. vanilla

Mix flour and coconut on waxed paper; set aside. Combine sugar, syrup and butter in heavy saucepan; bring to a boil over low heat, stirring constantly. Remove from heat; gradually blend in flour mixture. Add vanilla.

Drop dough onto a foil-covered cookie sheet by scant teaspoons about 3 inches apart. Bake at 350° for 8 to 10 minutes. Cool cookies 3 to 5 minutes on a rack till foil can be removed easily. Yields 4 dozen.

Carl Merritt

Bethel Cookbook

Fudge Cookies (No Bake)

(a 60 year old recipe)

2 cups sugar	½ cup cocoa (3 Tbs.)
½ cup milk	1 stick butter

Cook for one full minute and a half. Then take off the heat and add:

3 Tbs. peanut butter	1 tsp. vanilla
3 cups one minute oats	

Drop in spoonfuls on wax paper till cooled.

Gayle Biven (Angela Biven's sister-in-law)

Grandma Helen's Ginger Snaps

¾ cup shortening	2 tsp. baking soda
1 cup sugar	1 tsp. cinnamon
¼ cup light or dark molasses	½ tsp. cloves
1 egg	½ tsp. brown ginger
2 cups sifted flour	½ tsp. salt

Cream shortening, sugar, and molasses, add egg, beat well; sift flour, soda, cinnamon, cloves, ginger, salt and mix together well. Cover, chill, (even overnight) make into dough ball, and bake on lightly greased cookie sheet at 350° for 8 to 10 minutes.

Barbara Stiles

Bethel Cookbook

Lazy Cookies

1 cup margarine	1 cup sugar
1 egg, separated	2 cups flour
1 tsp. cinnamon	1 tsp. vanilla
1 cup chopped walnuts	

Preheat oven to 350°.

In a large bowl, beat margarine, sugar and egg yolk. Blend in flour, cinnamon, and vanilla. Pat dough into well-greased, shallow pan, about 15" x 10".

Beat 1 tablespoon water into egg white until frothy, spread onto dough. Top with walnuts. Press walnuts down.

Bake 20 to 25 minutes.

Cut into squares while warm. Cut 'em little - cut 'em big.

Shelley K. Willis

Lemon Bars

1 box Duncan Hines Lemon Cake Mix with Pudding
1 stick melted oleo
1 egg

Beat all together until well blended. Spray 9" x 13" pan with Pam and pat mixture evenly in pan.

Beat together the following mixture and pour over cake mix layer. Bake 350° for 35 to 40 minutes. Cut in squares.

1 box sifted Confectioners sugar	1 8oz pkg. cream cheese
3 eggs	1 tsp. vanilla

NUTTY BARS can be made by using Duncan Hines Butter Cake mix and adding 1 cup chopped pecans to the cake mix part. Follow the above recipe except for these two changes.

Ida Hankinson

Bethel Cookbook

Lemon Cheese Tarts

2 cups sugar	¼ cup oleo melted
1 Tbs. flour	¼ cup milk
1 Tbs. cornmeal	4 Tbs. grated lemon rind
4 eggs	¼ cup lemon juice

Unbaked pastry tart shells

Mix sugar, flour and cornmeal; add eggs. Mix margarine, milk, lemon rind and juice; add to egg and sugar mixture. Pour into tart shells. Bake in 375° oven 30 minutes. Yield 8 servings.

Carl Merritt

No Bake Chocolate Cookies

6 Tbs. cocoa	¾ cup peanut butter
2 cups sugar	1 tsp. vanilla
1 cube butter	3 cups quick cooking oats
½ cup milk	

Mix together cocoa and sugar; add margarine and milk. Boil 1 minute; remove from heat. Add peanut butter, vanilla and oats; stir, drop by spoonfuls on waxed paper.

Carl Merritt

No Fuss Cookies

1 6oz. pkg. chocolate chips	1 can evaporated milk
1 cup coconut (flaked)	1 pkg. graham crackers crushed

Mix ingredients together and pour into greased 8" x 8" pan. Bake for 20-25 minutes at 350° until set. Cut into bars.

Carl and Cee Merritt

Bethel Cookbook

Oatmeal Cookies

1 cup sifted all purpose flour	½ cup shortening
½ cup granulated sugar	1 egg
½ tsp. baking powder	¼ tsp. vanilla
½ tsp. baking soda	¾ cup quick cooking oats
¼ tsp. salt	¼ cup chopped walnuts
½ cup brown sugar	

Sift together flour, sugar, soda, baking powder, salt, add brown sugar, shortening, egg, and vanilla. Beat well - stir in oats and walnuts. Form into dough balls and dip in granulated sugar. Place on ungreased cookie sheet and bake 10 to 12 minutes at 375°. Makes 3 ½ dozen.

Barbara Stiles

Peanut Butter Cookies

1 cup butter or margarine	2 well beaten eggs
½ tsp. salt	1 Tbs. milk
1 cup peanut butter	2 cups flour
1 cup sugar	½ tsp. baking soda
1 cup firmly packed brown sugar	

Combine butter, salt and peanut butter. Mix well. Gradually add sugar and brown sugar. Cream thoroughly after each addition. Add eggs and milk, mixing well. Sift together flour and baking soda. Blend with first mixture. Drop dough by spoonfuls onto greased baking sheets. Press lightly with fork to flatten. Bake at 325° for 15 to 20 minutes.

Betty Brown

Bethel Cookbook

Pecan (Walnut) Bourbon Balls

2 ½ cups finely crushed vanilla wafers 1 cup confectioners sugar
2 Tbs. cocoa 1 cup finely chopped pecans
3 Tbs. white corn syrup (or walnuts)
¼ cup bourbon ¼ cup granulated sugar

Make several days ahead of time. Thoroughly mix vanilla wafer crumbs, confectioner's sugar, cocoa, and chopped nuts. Then add corn syrup and bourbon, mix well by hand. Roll into 1 inch balls, then roll in granulated sugar.

If desired, individual balls may be wrapped in saran or colored foil. Store in tightly covered container. Makes approximately 3 ½ dozen balls.

Mac McElvar

Toll House Pan Cookies

2 ¼ cups unsifted flour 1 tsp. baking soda
1 tsp. salt 1 cup butter, softened
¾ cup sugar ¾ cup firmly packed brown sugar
1 tsp. vanilla 2 eggs
1 12oz pkg. Nestle Semi-Sweet
Chocolate morsels 1 cup chopped nuts

Preheat oven to 375°. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar, and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in chocolate morsels and nuts. Spread into greased 15" x 10" x 1" baking pan. Bake at 375° for 20 minutes. Cool; cut into 2" squares. Yield: 35 squares.

For 6oz. pkg. of chocolate morsels, use 13" x 9" x 2" baking pan. Bake for 12 to 15 minutes. Makes about 24 squares.

Betty Brown

Bethel Cookbook

Sugar Cookies

2/3 cup shortening	3 cups flour
1 ¼ cup sugar	1 ½ tsp. salt
2 eggs	2 tsp. baking powder
1 Tbs. water	

Cream shortening, sugar and eggs together. Sift flour, salt and baking powder together and add to first mixture. Add water. Mix until smooth. Chill about 1 hour. Roll to ¼ inch thickness on slightly floured board. Cut with cookie cutters. Sprinkle with sugar and bake 350° for 12 - 15 minutes. Yield: 60 cookies.

Betty Brown

Sugar Cookies

½ cup shortening	1 cup sugar
1 egg	1 Tbs. cream
½ tsp. vanilla	1 ½ cup flour
¼ tsp. salt	1 tsp. baking powder

Cream shortening, beat in sugar, egg, cream, and vanilla. Add flour, salt, and baking powder after you have sifted them together. Knead in about ¼ cup more flour so dough is not so sticky. Chill overnight. Roll out ½" thick on floured board, cut. Place on greased cookie sheet. Bake at 375°, 5-8 minutes. Let cool.

Frosting:

3 ½ cups confectioners sugar	½ tsp. cream of tartar
3 egg whites	½ tsp. vanilla
Food coloring	

Sift together sugar and cream of tartar. Add egg whites and vanilla, beat until very stiff. Divide and color as desired.

Judy and Memaw Abbott

Bethel Cookbook

Brownies

7 (14) Tbs. cocoa
½ (1) cup butter
1 (2) cups sugar
2 (4) eggs
¾ (1 ½) cup flour

½ (1) tsp. baking powder
½ (1) tsp. salt
chopped nuts
1 (2) tsp. vanilla

Mix chocolate and fat over hot water. Cool slightly. Add sugar and the chocolate mixture to eggs and beat. Sift together the flour, baking powder and salt. Add to the first mixture. Stir in the nuts and vanilla. Pour the batter into a greased 8" square pan. Bake at 350° for about 30 minutes. Cool in pan and cut into squares. Yield 24 brownies.

Betty Brown

Nancy's Fudge Brownies

1 ¼ cups butter
2 cups sugar
2 tsp. vanilla
4 eggs

¾ cup cocoa
1 ½ cups sifted flour
1 cup chopped nuts

In medium saucepan, melt butter and chocolate. Remove from heat; stir in sugar. Blend in eggs one at a time. Add vanilla. Stir in flour and nuts; mix well. Spread in greased 9x13 pan. Bake at 350° for 30 minutes. Be careful not to overbake. Cool. Cut into squares. Needs no frosting!!
Eat and enjoy!! Scrumptious!!

Nancy Quaney