

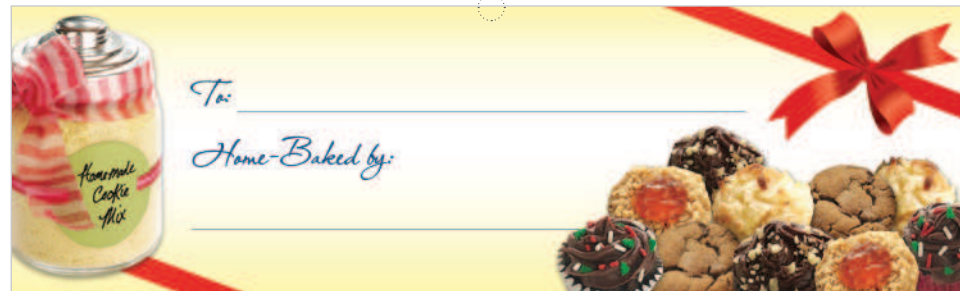


Holiday Cookie Recipes

MADE WITH THE **CRISCO**® HOMEMADE COOKIE MIX



If you'd like to give a recipe as a gift along with a jar of prepared **Homemade Cookie Mix**, just print the page and cut along the fold. To use the gift tag, cut along the bottom of the tag and punch open the hole on top of both the tag and the recipe. Thread some pretty ribbon through the holes to attach both to the neck of the jar.



Crisco® Homemade Cookie Mix

Prep Time: 15 min **Yield:** 16 cups of mix

Ingredients:

- 8 cups Pillsbury BEST® All Purpose Flour
- 4 cups sugar
- 4 teaspoons baking powder
- 3 teaspoons salt
- 2 ⅔ sticks Crisco® Baking Sticks Butter Flavor All-Vegetable Shortening

Preparation Directions:

COMBINE flour, sugar, baking powder and salt in a very large bowl. Cut in shortening with a pastry blender until mixture resembles coarse meal.

STORE in airtight container in freezer up to six months.

Mason Jar Homemade Cookie Mix Gifts

HERE ARE SOME UNIQUE GIFT IDEAS THAT REALLY ARE
AS MUCH FUN TO GIVE AS THEY ARE TO RECEIVE.

Fill a Pretty Mason Jar with **Crisco**® Homemade Cookie Mix

Fill a pint, quart, half-gallon or gallon jar with **Crisco**® **Homemade Cookie Mix** and embellish it with your own personal flair. Attach a recipe card or two with directions for completing one of the fun **Homemade Cookie Mix** recipes. Each recipe comes with its own gift tag, which adds an extra creative touch. Use the chart below for measurement.

Pint Jar	Quart Jar	Half-Gallon Jar	Gallon Jar
Holds 2 cups of mix	Holds 4 cups of mix	Holds 8 cups of mix	Holds 1 complete recipe of Homemade Cookie Mix (16 cups)

~ OR ~

Layer a Mason Jar with Homemade Cookie Mix Plus Other Ingredients

Here are some helpful tips for creating a spectacular, layered cookie gift.

1. Alternate colors when layering for maximum visual contrast.
2. Generally sugars go on the bottom, to prevent them from sifting through other ingredients, and nuts or chips go on the top.
3. A wide mouth jar makes layering easier.
4. Carefully packing each layer down will allow you to fit more ingredients than the volume measurement of the jar if desired.
5. Fill any air space in the Mason jar with crumpled cellophane or plastic wrap.
6. Attach recipe card with instructions for adding remaining ingredients.
7. Fill out gift tag.

Fill a Mason Jar with Cookie Mix Layers

Quart Jar (4 cups)

2 Batches of Peanut Butter & Jelly Cookie Bites (2 cups)

- 1 ½ cups **Homemade Cookie Mix**
- ¾ cups finely chopped peanuts
- Attach recipe card and instructions to add remaining ingredients. (These can also fit into a carefully packed pint jar.)

Layered Mix of Classic Gingersnaps (2½ cups)

- 2 ½ cups **Homemade Cookie Mix**
- 1 ½ teaspoons ground ginger
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon baking soda

2 Batches of Peanut Butter Cookies (2.83 cups)

- 2 cups **Homemade Cookie Mix**
- ⅓ cup firmly packed brown sugar
- ½ cup chopped salted peanuts

Layered Mix of Frosted Chocolate Drops (3½ cups)

- 2 ¼ cups **Homemade Cookie Mix**
- 2 tablespoons sugar
- 3 tablespoons unsweetened cocoa powder
- ½ cup semi-sweet chocolate chips
- ½ cup chopped walnuts

2 Batches of Frosted Banana Nut Cookies (3 cups)

- 1 ½ cups **Homemade Cookie Mix**
- 1 teaspoon ground cinnamon
- 1 cup bran flakes, lightly
- ½ cup coarsely chopped pecans
- ¾ cup flaked coconut, toasted

Half-Gallon Jar (8 cups)

3 Batches of Chocolate Chip Walnut Cookies (4½ cups)

- 2 ½ cups **Homemade Cookie Mix**
- ½ cup firmly packed brown sugar
- 1 cup semi-sweet chocolate chips
- ½ cup chopped walnuts

2 Batches of Orange Coconut Cookies (5 cups)

- 2 ¾ cups **Homemade Cookie Mix**
- 2 ½ cups flaked coconut, divided

2 Batches of Pecan Cookie Bars (5½ cups)

- 3 cups **Homemade Cookie Mix**
- ½ cup firmly packed dark brown sugar
- 2 cups coarsely chopped pecans



Orange Coconut Cookies

Prep Time: 15 min **Cook Time:** 10 min **Yield:** 4 dozen

Ingredients:

Crisco® Original No-Stick Cooking Spray
2 ¾ cups **Homemade Cookie Mix**
¼ cup **Smucker's**® **Low Sugar**™ Reduced Sugar Sweet Orange Marmalade
1 large egg
1 teaspoon vanilla extract
2 ¼ cups flaked coconut, divided

Preparation Directions:

HEAT oven to 375°F. Coat baking sheet with no-stick cooking spray.

COMBINE **Homemade Cookie Mix**, orange marmalade, egg and vanilla in medium bowl using an electric mixer on low speed until a sticky dough forms. Stir in 1 cup flaked coconut. Shape scant teaspoonfuls of dough into a ball. Roll in remaining coconut. Place 2 inches apart on prepared baking sheet.

BAKE 8 to 10 minutes or until light brown around edges. Cool completely on cooling rack.



Classic Gingersnaps

Prep Time: 15 min **Cook Time:** 8 min **Yield:** 7 dozen

Ingredients:

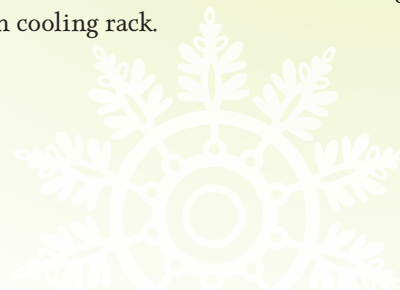
Crisco® Original No-Stick Cooking Spray
2 ½ cups **Homemade Cookie Mix**
1 ½ teaspoons ground ginger
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
½ teaspoon baking soda
1 large egg, lightly beaten
¼ cup molasses
Sugar

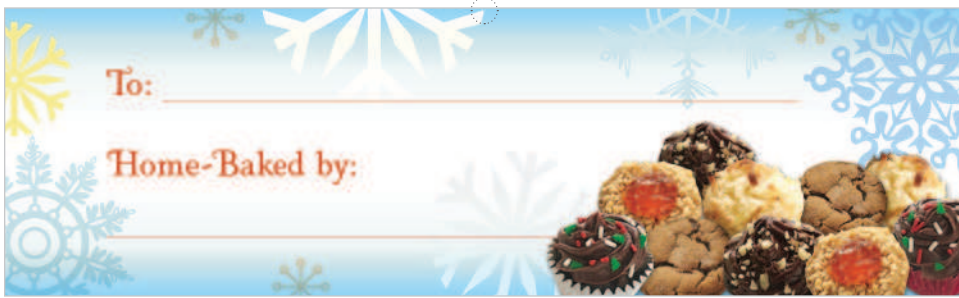
Preparation Directions:

HEAT oven to 350°F. Coat baking sheets with no-stick cooking spray.

COMBINE **Homemade Cookie Mix**, ginger, cinnamon, nutmeg and baking soda in large bowl. Add egg and molasses. Mix well. Shape into ¾-inch balls and roll in sugar. Place about 2 inches apart on prepared baking sheets.

BAKE 6 to 8 minutes. Cool on baking sheet for 2 minutes. Cool completely on cooling rack.





Pecan Cookie Bars

Prep Time: 15 min **Cook Time:** 40 min **Yield:** 4 dozen

Ingredients:

Crisco® Original No-Stick Cooking Spray
3 cups **Homemade Cookie Mix**
3 tablespoons **Crisco**® Butter Flavor All-Vegetable Shortening
1 (14 oz.) can **Eagle Brand**® Sweetened Condensed Milk
1 large egg
½ cup firmly packed dark brown sugar
1 teaspoon vanilla extract
2 cups coarsely chopped pecans

Preparation Directions:

HEAT oven to 350°F. Line 13x9-inch baking pan with foil, extending foil to the edge of pan. Coat with no-stick cooking spray.

COMBINE **Homemade Cookie Mix**, and shortening with a fork until evenly moistened. Pat evenly in bottom of prepared pan.

BAKE 15 minutes. Whisk sweetened condensed milk, egg, brown sugar and vanilla until blended. Stir in pecans. Spread evenly over partially baked crust.

BAKE 25 to 28 minutes or until golden brown and center is set. Cool completely. Cut into 48 bars.



Frosted Brownie Cups

Prep Time: 20 min **Cook Time:** 10 min **Yield:** 3 dozen

Ingredients:

2 ¼ cups **Homemade Cookie Mix**
2 tablespoons sugar
3 tablespoons unsweetened cocoa powder
1 tablespoon **Crisco**® Pure Vegetable Oil
1 large egg
⅓ cup milk
½ cup semi-sweet chocolate chips
½ cup chopped walnuts
1 (16 oz.) container **Pillsbury**® Chocolate Fudge Frosting OR
1 (13.5 oz.) **Pillsbury**® **Easy Frost**™ Decadent Chocolate Fudge No Fuss Frosting

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix**, sugar and cocoa in large mixing bowl until blended. Add oil, egg and milk. Beat with electric mixer on low until combined. Stir in chocolate chips and nuts. Line mini muffin pans with foil mini muffin baking cups. Drop batter by tablespoonfuls into muffin cups.

BAKE about 10 minutes or until center is dry and puffed. Cool completely on cooling rack. Frost brownie cups and top with decorator sprinkles.



Peanut Butter & Jelly Cookie Bites

Prep Time: 20 min **Cook Time:** 10 min **Yield:** 2 ½ dozen

Ingredients:

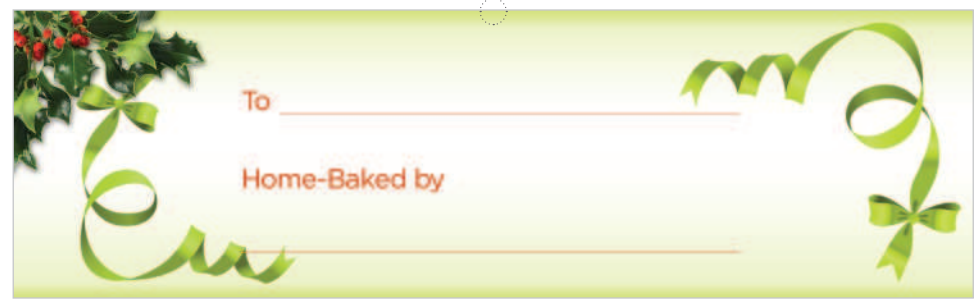
- 1 ½ cups **Homemade Cookie Mix**
- ½ cup **Jif**® Creamy Peanut Butter
- 1 large egg, lightly beaten
- 1 tablespoon water
- 1 teaspoon vanilla extract
- ¾ cup finely chopped peanuts
- ¼ cup **Smucker's**® Jam or Preserves, any flavor

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix**, peanut butter, egg, water and vanilla in large mixing bowl. Stir until well blended. Form into 1-inch balls. Roll in chopped peanuts. Place 2 inches apart on cookie sheet.

BAKE 8 to 10 minutes or until lightly browned. Using the rounded handle of wooden spoon, make an indentation about ½-inch wide in each cookie. Fill with ¼ teaspoon jam. Cool completely on cooling rack.



Frosted Chocolate Drops

Prep Time: 20 min **Cook Time:** 8 min **Yield:** 3 ½ dozen

Ingredients:

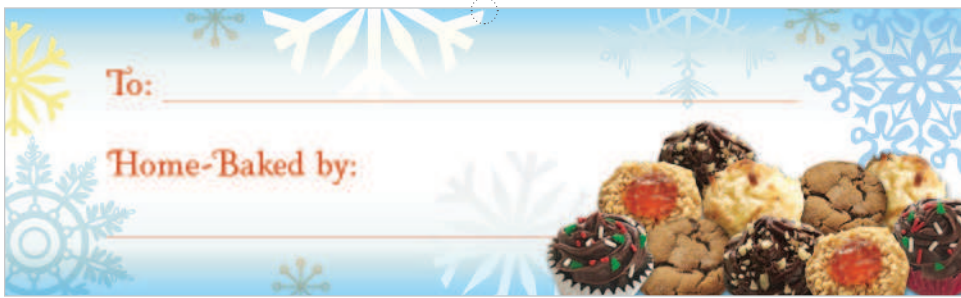
- 2 ¼ cups **Homemade Cookie Mix**
- 2 tablespoons sugar
- 3 tablespoons unsweetened cocoa powder
- 1 tablespoon **Crisco**® Pure Vegetable Oil
- 1 large egg
- ⅓ cup milk
- ½ cup semi-sweet chocolate chips
- ½ cup chopped walnuts
- 1 (16 oz.) container **Pillsbury**® Chocolate Fudge Frosting OR
- 1 (13.5 oz.) **Pillsbury**® **Easy Frost**™ Decadent Chocolate Fudge No Fuss Frosting

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix**, sugar and cocoa in large mixing bowl until blended. Add oil, egg and milk. Beat with electric mixer on low until combined. Stir in chocolate chips and nuts. Drop by teaspoonfuls 2 inches apart on baking sheet.

BAKE 7 to 9 minutes or until done. Cool completely on cooling rack. Frost cookies and top with additional chopped nuts, if desired.



Chocolate Chip Walnut Cookies

Prep Time: 15 min **Cook Time:** 12 min **Yield:** 3 dozen

Ingredients:

- 2 ½ cups **Homemade Cookie Mix**
- ½ cup firmly packed brown sugar
- 1 large egg, lightly beaten
- 3 teaspoons milk
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chips
- ½ cup chopped walnuts

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix** and brown sugar in large mixing bowl until blended. Add egg, milk and vanilla. Stir until well blended. Stir in chocolate chips and walnuts. Drop by level tablespoons onto cookie sheet.

BAKE 10 to 12 minutes or until lightly browned. Cool completely on cooling rack.

Raisin Walnut Cookies

Prep Time: 15 min **Cook Time:** 12 min **Yield:** 3 dozen

Ingredients:

- 2 ½ cups **Homemade Cookie Mix**
- ½ cup firmly packed brown sugar
- 1 large egg, lightly beaten
- 3 teaspoons milk
- 1 teaspoon vanilla extract
- 1 cup raisins
- ½ cup chopped walnuts

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix** and brown sugar in large mixing bowl until blended. Add egg, milk and vanilla. Stir until well blended. Stir in raisins and walnuts. Drop by level tablespoons onto cookie sheet.

BAKE 10 to 12 minutes or until lightly browned. Cool completely on cooling rack.



Date Walnut Cookies

Prep Time: 15 min **Cook Time:** 12 min **Yield:** 3 dozen

Ingredients:

- 2 ½ cups **Homemade Cookie Mix**
- ½ cup firmly packed brown sugar
- 1 large egg, lightly beaten
- 3 teaspoons milk
- 1 teaspoon vanilla extract
- 1 cup finely chopped dates
- ½ cup chopped walnuts

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix** and brown sugar in large mixing bowl until blended. Add egg, milk and vanilla. Stir until well blended. Stir in dates and walnuts. Drop by level tablespoons onto cookie sheet.

BAKE 10 to 12 minutes or until lightly browned. Cool completely on cooling rack.

Coconut Walnut Cookies

Prep Time: 15 min **Cook Time:** 12 min **Yield:** 3 dozen

Ingredients:

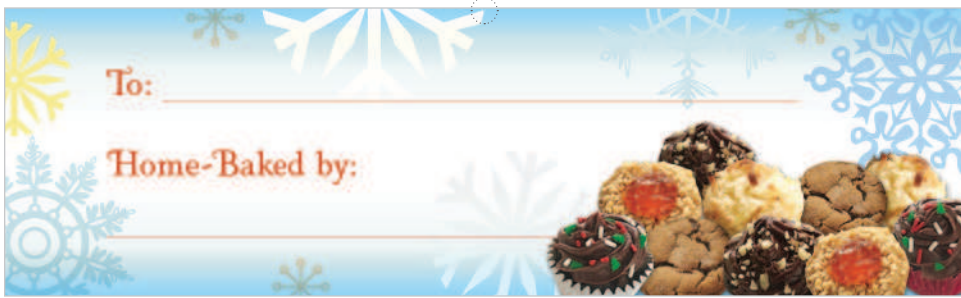
- 2 ½ cups **Homemade Cookie Mix**
- ½ cup firmly packed brown sugar
- 1 large egg, lightly beaten
- 3 teaspoons milk
- 1 teaspoon vanilla extract
- 1 cup flaked coconut
- ½ cup chopped walnuts

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix** and brown sugar in large mixing bowl until blended. Add egg, milk and vanilla. Stir until well blended. Stir in coconut and walnuts. Drop by level tablespoons onto cookie sheet.

BAKE 10 to 12 minutes or until lightly browned. Cool completely on cooling rack.



Butterscotch Walnut Cookies

Prep Time: 15 min **Cook Time:** 12 min **Yield:** 3 dozen

Ingredients:

- 2 ½ cups **Homemade Cookie Mix**
- ½ cup firmly packed brown sugar
- 1 large egg, lightly beaten
- 3 teaspoons milk
- 1 teaspoon vanilla extract
- 1 cup butterscotch chips
- ½ cup chopped walnuts

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix** and brown sugar in large mixing bowl until blended. Add egg, milk and vanilla. Stir until well blended. Stir in butterscotch chips and walnuts. Drop by level tablespoons onto cookie sheet.

BAKE 10 to 12 minutes or until lightly browned. Cool completely on cooling rack.

Trail Mix Cookies

Prep Time: 15 min **Cook Time:** 12 min **Yield:** 3 dozen

Ingredients:

- 2 ½ cups **Homemade Cookie Mix**
- ½ cup firmly packed brown sugar
- 1 large egg, lightly beaten
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 1 cup chopped dried mixed fruit
- ½ cup chopped walnuts

Preparation Directions:

HEAT oven to 375°F.

COMBINE **Homemade Cookie Mix** and brown sugar in large mixing bowl until blended. Add egg, milk and vanilla. Stir until well blended. Stir in chopped fruit and walnuts. Drop by level tablespoons onto cookie sheet.

BAKE 10 to 12 minutes or until lightly browned. Cool completely on cooling rack.



Frosted Banana Nut Cookies

Prep Time: 25 min **Cook Time:** 12 min **Yield:** 2 dozen

Ingredients:

Crisco® Original No-Stick Cooking Spray
1 ½ cups **Homemade Cookie Mix**
1 teaspoon ground cinnamon
1 cup bran flakes, lightly crushed
½ cup mashed banana
1 large egg
2 tablespoons milk
½ cup coarsely chopped pecans
1 (16 oz.) can Pillsbury® Creamy Supreme® Vanilla Flavor Frosting
¾ cup flaked coconut, toasted

Preparation Directions:

HEAT oven to 375°F. Coat baking sheet with no-stick cooking spray.

STIR together **Homemade Cookie Mix** and cinnamon in large bowl. Combine bran flakes, banana, egg and milk in small bowl. Stir into dry ingredients until blended. Stir in pecans. Drop by tablespoonfuls onto prepared baking sheets.

BAKE 10 to 12 minutes or until light brown. Cool 1 minute. Remove to rack to cool completely. Frost cooled cookies. Dip tops in toasted coconut.

Tips:

To toast coconut: Spread coconut on microwave-safe plate. Microwave on HIGH 1 to 3 minutes, tossing with fork after each minute, until golden brown. Remove from plate immediately to avoid over browning.

Peanut Butter Cookies

Prep Time: 20 min **Cook Time:** 10 min **Yield:** 3 1/2 dozen

Ingredients:

¾ cup Jif® Creamy Peanut Butter
⅓ cup firmly packed brown sugar
1 large egg
¼ cup milk
2 cups **Homemade Cookie Mix**
½ cup chopped salted peanuts

Preparation Directions:

HEAT oven to 375°F.

BEAT peanut butter and brown sugar in large bowl at medium speed of electric mixer until well blended. Beat in egg and milk. Mix in **Homemade Cookie Mix** and chopped peanuts until evenly moistened.

SHAPE tablespoonfuls of dough into balls and place on ungreased cookie sheets. Flatten with a floured fork, making a crisscross pattern on the tops. Dip fork in flour as needed to prevent sticking.

BAKE 9 to 11 minutes. Cool for 1 minute. Place on cooling rack to cool completely.