

ROSEMARY COOKIES

1 cup butter
1 cup oil(canola)
1 cup powdered sugar
1 cup sugar(may use splenda)
2 eggs

1 teaspoon vanilla
1 teaspoon baking soda
1 teaspoon cream of tartar
4 cups plus 6 tablespoons flour
2 tablespoons chopped fresh rosemary or 2 t. dried

In a large mixing bowl, cream butter and gradually add the oil. Mix thoroughly. Add powdered sugar and beat until blended. Gradually add the granulated sugar. Then add the eggs and vanilla. Sift together the dry ingredients and slowly add flour mixture to butter mixture until blended. Add rosemary and gently fold into the batter.

Drop small balls (1") of dough into granulated sugar and roll to cover. Place the balls on ungreased cookie and flatten with bottom of glass dipped in sugar. Bake 375 degrees(350 for convection oven) until edges of cookies are lightly browned(7-10 minutes). Makes 6-8 dozen cookies.

LAVENDER SHORTBREAD COOKIES

2 cups unsalted butter, room temperature	1 teaspoon vanilla extract
1 ½ - 2 cups* sugar	4 cups all-purpose flour
¼ - ½ teaspoon* salt	2 teaspoons (rounded) dried lavender buds

Using paddle attachment on a stand mixer, blend the butter, sugar, salt, and vanilla on a low to medium speed until light and fluffy, about 10 minutes. **Adjust amounts to taste.*

Work in flour gradually, scraping bowl to blend all ingredients well. Mix in lavender. Divide dough in half and shape the dough into 2" diameter logs. Wrap in plastic wrap and refrigerate for at least 2 hours. Cut slices ¼"-½" thick. Lay slices on parchment lined baking sheet. Flatten with a floured cookie press or fork tines, making cookies about 3".

Bake at 300° for 30 minutes or until cookies are a pale golden brown. Makes 3-4 dozen.

OPTIONAL: Baked cookies may be dusted with lavender sugar (1 cup powdered sugar mixed with 1 tsp. culinary lavender buds for 24 hours).

CHOCOLATE CHOCOLATE CHIP COOKIES

2 1/4 cups flour
1 teaspoon salt
1 teaspoon baking soda
2 sticks [butter](#), softened
1 cup granulated [sugar](#)
1 cup packed brown sugar

2 large [eggs](#), beaten
1 tablespoon vanilla
1/2 cup unsweetened cocoa
2 cups chocolate [chips](#), 2 Hershey's chocolate bars, chopped or M&M'S
1 cup chopped walnuts (optional)

Preheat oven to 375 degrees. In a bowl stir together flour, salt, and baking soda. In another large bowl stir together butter, both sugars, eggs, [vanilla](#) and cocoa. Gradually stir flour mixture into butter mixture and mix until combined. Stir [chocolate](#) chips and walnuts, if using, and stir to distribute evenly.

For cookies: Drop dough by tablespoonfuls onto greased baking sheets and bake about 10 minutes. Cool on a baking rack.

For bars: Pat [dough](#) into a greased 9 inch square baking pan and bake 20 to 25 minutes. Cut into squares when cooled

MOM'S SUGAR COOKIES

1 C. butter	1 tsp. cream of tartar
1 1/2 C. powdered sugar	1 tsp. baking soda
1 egg	1 tsp. baking powder
1 tsp. vanilla	1/2 tsp. salt
2 1/2 C. flour	

Cream butter & sugar well, add egg and then vanilla. Add dry ingredients. Roll 1 inch balls and place on ungreased baking sheet. Take a flat bottomed glass & grease it and dip in granulated sugar and use it to press into each ball of dough. Bake at 400 for 6-8 minutes.

LEMON THYME COOKIES

Yield 3 dozen

1/2 cup butter, softened	1 tablespoon lemon juice
1/4 cup granulated sugar	1/4 teaspoon ground cardamom
1 tablespoon snipped fresh thyme	1-1/4 cups all-purpose flour
2 teaspoons finely shredded lemon peel	Coarse sugar or granulated sugar

Preheat oven to 350F. Beat the butter in a medium mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add 1/4 cup granulated sugar until combined. Beat until combined, scraping sides of bowl occasionally. Beat in thyme, lemon peel, lemon juice, and cardamom. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Knead until smooth; form mixture into a ball.

Divide dough into three equal portions. Roll each portion into a 6x4 1/2-inch rectangle (about 1/4 inch thick) on a lightly floured surface. Cut dough into 1 1/2-inch squares with a scalloped-edge pastry wheel. Sprinkle cutouts with coarse sugar. Place cutouts on un-greased cookie sheets.

Bake in preheated oven for 12 to 15 minutes or until edges are just lightly brown. Transfer to wire racks and let cool. You may drizzle with a lemon glaze if desired. Makes: 36 cookies.

To store: Place cookies in layers separated by pieces of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months. Thaw cookies, if frozen, before serving.

BUTTERY LEMON COOKIES

3/4 cup butter	2 cups all-purpose flour
1 cup white sugar	1 teaspoon baking soda
1 egg	1 teaspoon baking powder
2 tablespoons corn syrup	1/2 cup white sugar
1 teaspoon lemon extract	

In a medium bowl, cream together butter and 1 cup sugar until light and fluffy. Beat in egg, corn syrup, and lemon extract. Stir in flour, baking soda, and baking powder. Cover dough, and chill in the refrigerator for an hour.

Preheat oven to 325 degrees F. Line a cookie sheet with parchment paper. Roll chilled dough into small balls. Roll balls in remaining sugar, and place on the prepared cookie sheet. Bake 12 minutes in the preheated oven, or until lightly browned.

GINGER SPICE COOKIES

2 Cups Flour
2 ½ Teaspoons Ground Ginger
2 Teaspoons Baking Soda
1 Teaspoon Ground Cinnamon
1 Teaspoon Ground Cloves
¾ Teaspoon Salt
¾ Cup Chopped Crystallized Ginger

1 Cup Packed Dark Brown Sugar
½ Cup Vegetable Shortening, Softened
¼ Cup (1/2 Stick) Unsalted Butter, Softened
1 Large Egg
¼ Cup Mild-Flavored Molasses
Granulated Sugar

Combine flour, ground ginger, soda, cinnamon, cloves, and salt in a medium bowl. Mix in crystallized ginger; set aside. In a large bowl, using an electric mixer, beat brown sugar, shortening and butter until fluffy. Blend in egg and molasses. Add flour mixture, and mix just until blended. Cover; refrigerate 1 hour.

Preheat oven to 350 F. Lightly butter 2 baking sheets. Using wet hands, form dough into 1 ¼ in. balls. Roll in sugar to coat. Place balls 2 inches apart on sheets. Bake until cracked on top but still soft to the touch, about 12 minutes. Cool one minute; transfer to rack and cool. Store airtight at room temperature up to five days. Makes about three dozen.

ALMOND CRISPIES

1/4 cup canola Oil
1/3 cup maple syrup
1 Tbsp. water
1 tsp. almond extract
1 cup brown rice flour
1/2 cup almond flour

1/4 cup sugar
1 tsp. baking powder
1 tsp. ground cinnamon
1/8 tsp. salt
1/2 cup finely chopped almonds

In a small bowl, beat the syrup, oil, water and extract until well blended. Combine the flours, sugar, baking powder, cinnamon and salt; gradually beat into syrup mixture until blended. Stir in almonds.

Drop by rounded spoonfuls onto parchment paper-lined baking sheets; flatten slightly. Bake at 350 degrees for 10-12 minutes or until bottoms are lightly browned. Cool for 1 minute before removing from pans to wire racks.

No one will ever guess these cookies are gluten free.