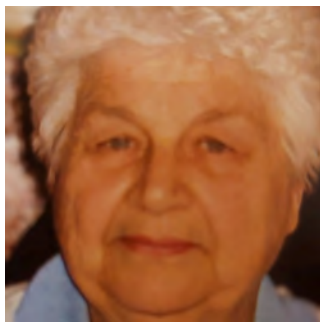
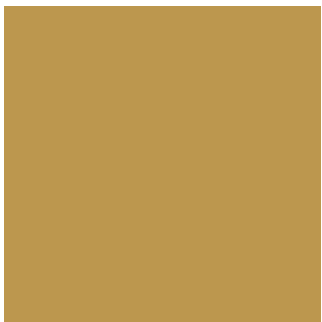
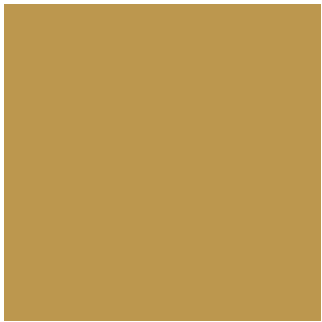


Cookies & More

Bar Cookies

Christmas Traditions

Cookies & Pastries



Cookies & More

Most of the recipes here are family favorites, and many of those are holiday cookies. Up front though are Mom's bar cookies. She would make these for church functions—and as I mentioned in the introduction to the recipes, she had one version with ingredients to make six large trays, or 12 batches at once! These were a staple at holidays and for every church sinner and bake sale. The other holiday cookies include Anne Janke's Kiflis, three of Alexia's Christmas cookies, and holiday treats from our cousins Sharon Purevich & Phyllis Fankhauser. Enjoy!

Ingredients

"Butter" = Salted Butter. Unsalted butter is specified when needed.

"Flour" = Unbleached, All-Purpose Flour. Any other type of flour is specified.

Graham Cracker Crumbs: About 8 crackers make a cup of crumbs.

Roasting Nuts: If nuts are a primary ingredient, it helps to toast them a bit to strengthen their flavor. See the instructions in the recipe for Walnut Cranraspberry Cake in Chapter 8.

Sugar in this chapter is white, granulated sugar. Other types of sugar may be specified.

"Vanilla" = Vanilla Extract. It's worth paying more for the real thing.

Equipment

Baking Sheets: These recipes were tested using plain metal baking pans with or without rims. If you use insulated baking sheets (those is with space between two layers of metal) you will find the baking time may need to be increased, and the bottoms of the cookies will not brown as quickly.

Parchment: Lining baking sheets with parchment makes cleanup easier, and it does not affect browning.

Stand Mixers:
Generally speaking, a stand mixer works best. Hand held mixers would work for many of these recipes, but some really need a stand mixer because the dough is stiff.



Above: Random photo of some cookie.

Bars

Cookie Bars Three Ways

Mom's Seven Layer Cookie Bars

Mom's Magic Cookie Bars

Oatmeal Pretzel Cookie Bars

Aunt Janette's Pumpkin Bars

Edith's Rhubarb Bars

Christmas Traditions

Alexia's Christmas Cookies

Bird's Nests

Russian Snowballs

Fruit Roll-Ups

Anne's Kiflis

Phyllis' Cherry Slice Cookies

Fannie Mae Fudge

Grandma's Crisp Cookies

Aunt Jo's Anise Cookies

Mrs. Field's Sugar Cookies

Cookies & Pastries

Amanda's Pumpkin Oatmeal Cookies

Zucchini-Walnut Cookies

Mama Lupochowycz's Butter Tarts

Carmen Smith's Sugar Cookies

Michael's Peanut Butter Cookies

Aunt Mary's Cherry Slices

Nut Horns

Aunt Mary's Potica

George's Oatmeal Surprise Cookies

Aunt Margie's Crescent Cookies

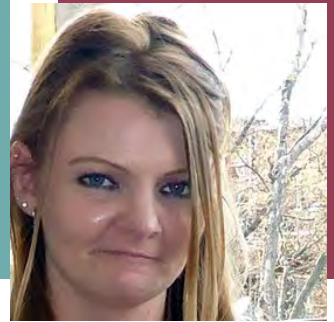
*Brought to you by
Edith Gunderson,
Margie XXXX and*



Helen Lupochowycz



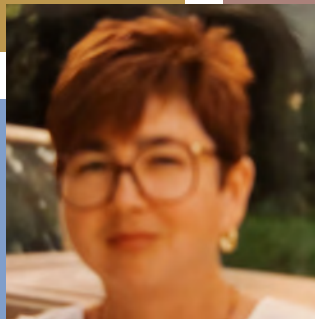
Alexia Goodreau



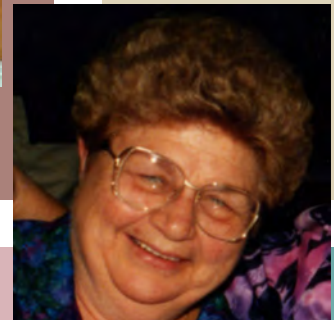
Cyndee Goodreau



Phyllis Fankhauser



Sharon Purevich



Janette Purevich



Mike Goodreau



Anne Janke



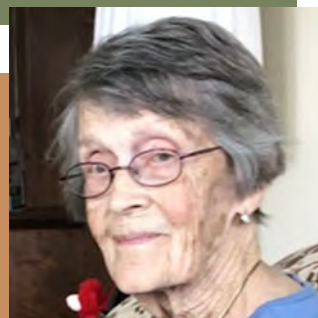
Dean Smith



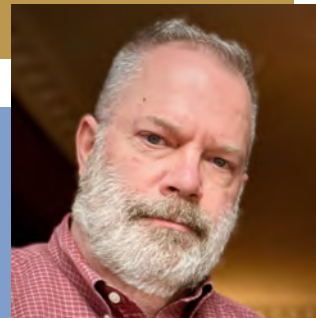
Toni Dorochoff



Chris Sonaty



Carmen Smith



George Reisch

Mary Purevich

Bar Cookies

Cookie Bars Three Ways

Mom perfected the art of making double batches of these cookies in a 10" by 15" rimmed baking sheet. In one version, she includes amounts to make six trays at once: 12 batches of the basic recipe! The amounts given here are for only one sheet pan, with instructions for reducing amounts for a 9" by 13" pan. I have added ingredients for cookie bars with an oatmeal crust that I found on halfbakedharvest.com.

Before getting started:

- ☐ The 10" by 15" pan makes 25 2" by 3" bars; the 13" by 9" pan makes about 18 bars.
- ☐ Preheat oven to 350°; have ready a 10" by 15" rimmed baking sheet or a 9" by 13" pan.
- ☐ Magic Cookie Bars use about $\frac{3}{4}$ of a 14 oz bag of coconut.
- ☐ The Seven Layer Bars use toffee bits without chocolate coating.

Method for All Three Recipes

1. While the oven preheats, place the butter in the pan and place in the oven to melt.
2. When butter is melted, add the graham cracker crumbs (or, for oatmeal pretzel bars, mix in vanilla and then add oatmeal), mix to combine, and pat down evenly by hand to form the crust.
3. Layer the remaining ingredients in the order listed. After the last solid ingredient goes on, press the toppings into the crust. (For Seven Layer Bars, press the ingredients down BEFORE drizzling with the condensed milk.)
4. Bake 25 to 30 minutes. When cool, cut into bars.

Mom's Magic Cookie Bars

Ingredients for 10" by 15" Pan

- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter
- 2 cups graham cracker crumbs
- 1 14 oz can sweetened condensed milk
- 1 11 oz bag semi-sweet chocolate chips
- 10 oz sweetened coconut
- 2 cups chopped walnuts

Mom's Revisions for a 9" by 13" Pan

- ☐ $\frac{1}{2}$ cup (1 stick) butter
- ☐ 1 $\frac{1}{2}$ cups graham cracker crumbs
- ☐ 1 14 oz can sweetened condensed milk
- ☐ Reduce all other ingredients to 1 cup each.
- ☐ Reduce baking time to 25 minutes.

Mom's Seven Layer Cookie Bars

Ingredients for 10" by 15" Pan

- | | |
|---|--------------------------------------|
| $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter | 1 11 oz bag butterscotch chips |
| 2 cups graham cracker crumbs | 2 cups chopped pecans |
| 1 11 oz bag semi-sweet chocolate chips | 1 8 oz bag Heath Bits O'Brickle |
| 1 10 oz bag peanut butter chips | 1 14 oz can sweetened condensed milk |

Oatmeal Pretzel Cookie Bars

(from halfbakedharvest.com)

Ingredients for 9" by 13" pan

- | | |
|------------------------------------|---|
| $\frac{1}{2}$ cup (1 stick) butter | 1 $\frac{1}{2}$ cups sweetened coconut |
| 1 TBS vanilla | 1 cup roasted peanuts or chopped pecans |
| 2 cups quick cooking oats | 1 cup pretzel sticks or mini pretzels |
| 3 cups semi-sweet chocolate chips | 1 14 oz can sweetened condensed milk |

Aunt Janette's Pumpkin Bars

There were a lot of recipes in Alexia's files from Aunt Janette, and a number of them used pumpkin.

Before getting started:

- ☐ Makes about 25 2" by 3" bars.
- ☐ Preheat oven to 350°; have ready a greased 10 ½" by 15 ¼" pan.
- ☐ Aunt Janette noted that she leaves out the allspice.
- ☐ You can cook your own pumpkin using a little salt. Just weigh out 16 oz of cooked, cooled purée—no other adjustments are needed.

Ingredients

Bars

2 cups flour
2 tsp baking powder
2 tsp cinnamon
1 tsp salt
1 tsp baking soda
½ tsp nutmeg
½ tsp allspice
4 eggs
1 ⅔ cups sugar
1 cup vegetable oil
1 16 oz can pumpkin

Frosting

3 oz cream cheese, softened
½ cup (1 stick) butter, softened
1 tsp vanilla
2 cups powdered sugar

Method

Bars

1. In a medium bowl, mix the first 7 ingredients with a whisk to combine.
2. Place the wet (last four) ingredients in a mixing bowl and beat together until light and fluffy.
3. Add dry ingredients to pumpkin mixture about a third at a time, beating well after each addition. Spread batter in prepared pan and bake 25 to 30 minutes. After cake cools, make frosting.

Frosting

1. Cream softened cream cheese and butter until combined. Add vanilla.
2. With mixer running, add powdered sugar a little at a time and continue beating until frosting is spreadable.
3. Frost cake and cut into bars for serving.

Edith's Rhubarb Bars

Sage's grandmother Edith Gunderson was a great cook and baker, and these are one of the family's favorites.

Before getting started:

- ☐ Makes 18 3" by 2" bars.
- ☐ Preheat oven to 350°.
- ☐ Have ready a lightly greased 9" by 13" pan.

Ingredients

Filling

3 cups cut-up rhubarb
1 ½ cups sugar
2 TBS cornstarch
¼ cup water
1 tsp vanilla

Base and Topping

1 ½ cups oatmeal
1 cup brown sugar
1 cup (2 sticks) butter
½ cup chopped nuts
1 ½ cups flour
½ tsp baking soda

Method

1. Simmer filling ingredients in a saucepan until thick, about 25 minutes. Let cool.
2. Mix remaining ingredients in a large bowl with hands or a spatula until crumbly.
3. Pat ¾ of mixture in the bottom of the prepared pan to create a crust.
4. Pour rhubarb filling over crust, then sprinkle remaining crumbs on top.
5. Bake for 25 to 30 minutes. Cool before cutting.



Christmas Traditions

Alexia's Christmas Cookies

Over the years, Alexia has made so many different cookies, including candy cane cookies, decorated sugar cookies, cookies with peanut butter cups, peanut butter bars, and too many more to mention. But the all time favorites are the three recipes included below: Russian Snowballs, Fruit Roll-Ups, and Birds Nests (AKA Thumbprint Cookies). Other cookies may have come and gone, but these are Christmas cookies that the family has seen every year since Alexia took over the holiday baking back in the 1970s.

Before getting started:

- ☐ Each recipe makes between 3 and 4 dozen cookies.
- ☐ Baking temperatures and equipment are included in the Method for each.
- ☐ Pecans or walnuts work in the recipes calling for nuts.
- ☐ For the Fruit Roll-Ups, you can use flour to roll out the dough if you want a less sweet cookie.



Bird's Nests Ingredients

- 1 cup (2 sticks) butter
- ½ cup brown sugar
- 2 eggs, separated
- 1 tsp vanilla
- 2 cups flour
- ½ tsp salt
- 1 ½ cups finely chopped walnuts
- Strawberry preserves

Method

1. Preheat oven to 350° and have ungreased baking sheets ready.
2. Beat egg whites in a small bowl and set aside.
3. Cream butter, sugar egg yolks, and vanilla. Work in flour and salt until dough holds together.
4. Shape dough by teaspoonfuls into 1-inch balls. Dip into egg whites, roll in nuts, and place one inch apart on cookie sheets, making a thumbprint in the center.

Russian Snowballs Ingredients

- 1 cup (2 sticks) butter
- ½ cup powdered sugar
- 2 cups flour
- ¾ cups nuts, chopped fine
- 1 tsp vanilla
- Pinch of salt

Method

1. Preheat oven to 300° and have ungreased baking sheets ready.
2. Mix all ingredients together with hands.
3. Roll dough into balls and place on baking sheets.
4. Bake 30 minutes.
5. Roll in powdered sugar while warm.
5. Bake 10 minutes or until light brown. Remove immediately from baking sheet to cool.
6. Just before serving, fill thumbprint with preserves.

Fruit Roll-Ups Ingredients

- 1 cup (2 sticks) butter
- 8 oz cream cheese
- 2 cups flour
- Powdered sugar for rolling and serving
- Solo fruit filling

Method

1. Preheat oven to 350° and have ungreased baking sheets ready.
2. Mix ingredients together until a smooth dough forms. Refrigerate overnight or an hour in the freezer.
3. Working with a small portion of dough at a time, roll out thin using powdered sugar to prevent sticking. Cut into squares.
4. Place squares on ungreased baking sheet and fill with a small amount of Solo filling, folding over two corners.
5. Bake 10 to 20 minutes or until light brown.
6. Just before serving, sprinkle with powdered sugar.

Anne's Kiflis

Cyndee's mom, Anne Janke, used this old family recipe to make these delicious cookies for the holidays, and Cyndee continues the tradition.



Before getting started:

- ☐ Makes about 2 dozen cookies.
- ☐ Preheat oven to 325°.
- ☐ If you can't find pineapple preserves, use apricot.

Ingredients

Dough

- 1 cup (2 sticks) butter
- 8 oz cream cheese
- 2 cups flour
- 1 TBS brandy, wine, or whiskey

Filling

- 1 cup chopped nuts
- 2 cups brown sugar
- 1 cup graham cracker crumbs
- 1 TBS pineapple preserves



Method

1. Let the butter and cheese come to room temperature, then mix in the remaining dough ingredients until well combined.
2. In a separate bowl, mix the filling ingredients.
3. Roll dough into 1-inch balls, then roll each ball into a thin circle. Place a bit of filling on one edge of the circle, then roll the cookie up, making a crescent. Place on an ungreased baking sheet.
4. Bake for 12 to 15 minutes, checking after 12 minutes.

Phyllis' Cherry Slice Cookies

Our cousin Phyllis Fankhauser typed this recipe out for Mom with this note: "Dear Aunt, When I make these cookies, I always double the recipe, and I always make the cookies just a little larger than the recipe calls for. You can judge the size and shape to your own taste. Love, Phyllis".

Before getting started:

- ☐ Makes about 6 dozen cookies.
- ☐ Preheat oven to 325°; have multiple cold ungreased baking sheets at hand. Warm sheets will melt the dough and ruin the shape of the cookies.
- ☐ Lining the sheets with parchment helps with cleanup.
- ☐ You can toast the nuts in a 350° oven for 5 to 8 minutes to boost their flavor.
- ☐ You can store the wrapped logs in plastic bags in the fridge for up to two days.
- ☐ Consider a drizzle of powdered sugar icing or melted white chocolate to sweeten these up.

Ingredients

- 1 cup (2 sticks) butter
- 1 cup sifted powdered sugar
- 1 egg
- 1 tsp vanilla
- 2 ¼ cups sifted flour
- 1 cup pecan halves
- 1 cup green candied cherries
- 1 cup red candied cherries

Method

1. Cream butter until light, then add sugar gradually, creaming well. Mix in the egg and vanilla. The batter will be lumpy.
2. Add the flour, mixing well. Fold in nuts and fruit until well-distributed.
3. Divide dough in thirds, shaping each into a 10-inch long log.
4. Wrap each log in wax paper and chill at least 3 hours.
5. Cut each log into about 24 ¼-inch slices. Be sure to use cold ungreased cookie sheets.
6. Bake for 12 to 15 minutes until delicately browned on edges. Remove from pans to cool on wire racks.

Fannie Mae Fudge

Our cousin Sharon shared this recipe for fudge, which she would bring to Mom & Dad's for the Christmas Eve gathering they held each year.

Before getting started:

- ☐ Makes about 8 lbs.
- ☐ Butter a 10 ¼" by 15 ½" pan.
- ☐ Be sure the chocolate is in small chips or it won't melt properly.
- ☐ Use high quality margarine.
- ☐ Have the nuts ready. You will need to mix them in quickly at just the right time before the fudge sets.
- ☐ Once set, the fudge does not need refrigeration.

Ingredients

- | | |
|-------------------------------|---|
| ½ lb (2 sticks) margarine | 4 oz unsweetened chocolate |
| 1 cup whole milk | 12 oz Nestle semi-sweet chocolate chips |
| 4 cups sugar | 1 cup chopped nuts |
| 1 10 oz bag mini marshmallows | |
| 16 oz Hershey bars | |

Method

1. Use a blender or food processor to chop all the chocolate into small chips. Pour into a bowl and set aside.
2. Put margarine and milk in a Dutch oven. Heat and add sugar, stirring with a wooden spoon. Add marshmallows and continue cooking, stirring to keep marshmallows from sticking to the bottom of the pan.
3. When mixture begins to boil, add chocolate all at once and stir well. Add the nuts, stir, and pour into prepared pan.
4. Refrigerate fudge for 1 ½ to 2 hours until firm.

Grandma's Crisp Cookies

Edith Gunderson, Sage's grandmother, would make these at Christmas time. The recipe was a carefully guarded secret up until Karen agreed to share it.

Before getting started:

- ☐ Makes about 4 dozen cookies.
- ☐ Preheat oven to 350°; have ready ungreased baking sheets.
- ☐ You can line sheets with parchment for easy cleanup.

Ingredients

- | | |
|--|-----------------------------------|
| 3 ½ cups flour | 1 egg |
| 1 tsp cream of tartar | 1 tsp vanilla |
| 1 tsp baking soda | 1 cup coconut |
| 1 cup sugar | 1 cup oatmeal |
| 1 cup brown sugar | 1 cup rice crispies |
| 1 cup oil | 1 cup chopped nuts |
| 2 sticks margarine at room temperature | Sugar and cinnamon mixed to taste |

Method

1. Combine first three ingredients in a medium bowl and whisk to combine.
2. In a mixing bowl, beat the sugars, oil, and margarine until combined.
3. Add egg, vanilla, and dry ingredients, mixing on low and then medium until smooth.
4. Mix in coconut, oatmeal, rice crispies, and nuts.
5. Drop dough by teaspoonfuls onto ungreased baking sheets. Push the bottom of a glass into the dough, coat it with cinnamon sugar, and flatten the cookies.
6. Bake for about 13 minutes and cool on a wire rack.

Aunt Jo's Anise Cookies

This is a recipe my cousin, Carol, shared with me and she will be providing more information about it here.

Before getting started:

- ☐ Makes XX dozen cookies.
- ☐ Have ready lightly greased baking sheets, or simply line the sheets with parchment.
- ☐ Resting the dough overnight lets the anise flavor permeate the dough and improves the texture of the cookies.
- ☐ When ready to bake, heat oven to 350°.

Ingredients

4 cups flour
4 tsp anise seed
2 tsp baking powder
¼ tsp salt
4 eggs
2 cups sugar

Method

1. Whisk dry ingredients in a medium bowl.
2. Beat eggs and sugar on high speed to combine.
3. Add flour mixture in three additions.
4. On a lightly floured surface, roll dough ½" thick and cut as desired.
5. Place cookies on prepared sheets and let stand for 12 hours or overnight.
6. Bake for 12 minutes.

Mrs. Fields' Christmas Sugar Cookies

Nevaeh and Mikey's weekends with Grandma often include a cookie decorating session, and this is the recipe they use when making cookies from scratch. Alexia's family loves these cookies, and makes them all year round.

Before getting started:

- ☐ Makes about 3 dozen cookies.
- ☐ Do not over-mix the dough, or the cookies will be tough.
- ☐ Preheat oven to 325°; have baking sheets ready.

Ingredients

2 cups flour
¼ tsp salt
¾ cup (1 ½ sticks) butter, softened
¾ cup sugar
1 egg
1 tsp vanilla
Colored sugar, sprinkles, or icing for decorating

Method

1. In a medium bowl, combine flour and salt with a whisk.
2. In a large mixing bowl, cream butter and sugar with an electric mixer on medium speed. Add egg and vanilla, beating until well combined.
3. Scrape down sides of bowl and add the flour mixture. Blend on low just until mixed.
4. Gather dough into a ball, flatten into a disk and wrap tightly in plastic wrap or place in a plastic bag. Refrigerate at least 1 hour until firm.
5. On a floured surface, roll dough out ¼ inch thick. Use cookie cutters to cut cookies and place on ungreased baking sheets. Decorate with sugar or sprinkles.
6. Bake for 13 to 15 minutes, being careful they do not brown. Immediately transfer to a cool, flat surface to cool. If using icing, frost after cookies are completely cool.

Cookies & Pastries

Amanda's Oatmeal Pumpkin Cookies

Out friend Amanda met Joe in college, and she shared this recipe with him years ago. The batter can be used to make cookies or muffins .

Before getting started:

- ☐ Makes about 2 dozen cookies or muffins.
- ☐ Amanda specifies Libby's pumpkin. No other brand will do for this recipe.
- ☐ Preheat oven to 350°; have ready greased baking sheets or muffin tins.
- ☐ Do not cover when storing or they will get over-moist.

Ingredients

- | | |
|-----------------------------------|-----------------------------|
| 1 pkg (12 oz) cranberries | 1 tsp salt |
| 4 cups flour or whole wheat flour | ½ cup (1 stick) butter |
| 2 cups regular oats | 1 cup brown sugar |
| 2 tsp baking soda | 1 cup white sugar |
| 2 tsp cinnamon | 1 egg |
| | 1 tsp vanilla |
| | 1 cup honey |
| | 1 15 oz can Libby's pumpkin |

Method

1. Rinse cranberries and toss any soft ones, set aside to drain
2. Combine flour, oats, baking soda, cinnamon, and salt, mix well
3. In a large bowl, cream butter, add sugars, egg, vanilla, and honey
4. Add dry ingredients a bit at a time until incorporated. It should just barely combine. If it is at all wet, add a tablespoon of flour at a time until the mixture is almost dry.
5. Add pumpkin, mix, add cranberries, then mix.
6. Measure ¼ cup batter per serving to greased cookie sheet or muffin tin. Bake 20-25 minutes.
7. Allow to cool before serving.



Zucchini-Walnut Cookies

This recipe from the Chicago Tribune in the 1990s makes a moist cookie with the warm flavors of cinnamon, nutmeg, and cloves.

Before getting started:

- ☐ Makes 3 to 4 dozen cookies.
- ☐ You can use frozen zucchini for these cookies—just be sure to thaw the squash in a bowl so you can include any liquid in the dough.
- ☐ Preheat oven to 375°; have ready greased or parchment lined baking sheets.

Ingredients

- | | |
|---------------------|----------------------------------|
| 2 cups flour | ½ cup (1 stick) butter, softened |
| 1 tsp baking soda | 1 cup sugar |
| 1 tsp cinnamon | 1 egg |
| ½ tsp baking powder | 1 cup shredded zucchini |
| ½ tsp salt | 1 ¼ cup chopped walnuts |
| ½ tsp ground nutmeg | |
| ¼ tsp ground cloves | |

Method

1. In a large bowl, whisk the dry ingredients.
2. In bowl of a stand mixer, beat butter and sugar on medium until fluffy, about 3 minutes. Add egg, beating well. Stir in zucchini and walnuts.
3. Fold the zucchini mixture into the dry ingredients until well mixed.
4. Drop rounded teaspoons of batter onto greased baking sheets and bake until golden brown, 10 to 12 minutes. If baking two sheets at a time, switch pans' position halfway through baking. Remove to a rack to cool.

Mama Lupochowycz's Butter Tarts

When I lived in Rochester, NY, I got to know Helen Lupochowycz and taught two of her children, Chrissy and Andy. Helen was a great cook & a wonderful baker. She introduced me to these tarts, a favorite in upstate New York and in the Toronto area. If you make them, you'll see why.

Before getting started:

- ☐ Makes 12 to 15 tarts; have ready ungreased medium tart pans or regular cupcake pans.
- ☐ Preheat oven to 450°; note you will reduce temperature partway through baking.

Ingredients

- | | |
|--|---|
| 1 recipe double crust pie pastry (see Chapter 9 or buy ready-made) | 1 cup brown sugar |
| 1 egg, beaten | 2 tbsp milk |
| 1/3 cup butter | 1/2 cup raisins, currants or chopped nuts |
| | 1 tsp vanilla |

Method

1. Roll out pastry to 1/8" and cut into 4" rounds. Press into the pans.
2. In a large bowl, mix remaining ingredients together. Fill tart shells 2/3 full.
3. Bake for 8 minutes, then reduce heat to 350° and bake 15 to 20 minutes longer or until pastry is delicately browned.

Carmen Smith's Sugar Cookies

This is an old family recipe given to me by a college friend, Dean Smith. His mother, Carmen, used lard in these cookies. The flavor is really good, and the recipe can be used for rolled or drop cookies.

Before getting started:

- ☐ Makes about 2 dozen cookies.
- ☐ Preheat oven to 350°; have ungreased cookie sheets ready.
- ☐ To make drop cookies instead of rolling out the dough, use 1/4 to 1/2 cup milk instead of the cream.

Ingredients

- 2 1/2 to 3 cups flour
- 2 tsp baking powder
- 1/2 cup lard
- 1 cup sugar
- 2 eggs
- 2 tsp vanilla
- 1 TBS cream

Method

1. Whisk the flour and baking powder together.
2. In the bowl of a stand mixer, beat the lard, sugar, eggs and vanilla until creamy. Add dry ingredients in two parts, mixing thoroughly.
3. Beat in cream (or milk if making drop cookies, per note above).
4. Roll out and cut cookies or drop dough on cookie sheets and bake for 10 minutes or until bottoms just start to brown. Cool.

Michael's Peanut Butter Cookies

Mike's first Home Economics creation is still a hit with the family.

Before getting started:

- ☐ Makes about 2 dozen cookies.
- ☐ Preheat oven to 350°; have ungreased cookie sheets ready.

Ingredients

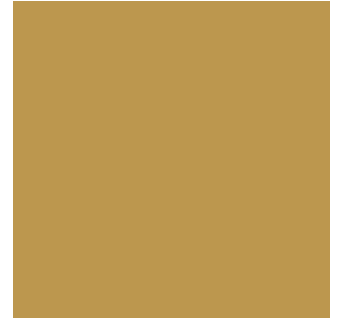
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|---------------------|---------------|
| 1 cup sugar | 1 egg |
| 1 cup peanut butter | Pinch of salt |

Method

1. Mix all ingredients until well combined.
2. Drop dough on cookie sheets and bake for 10 minutes. Cool.

Aunt Mary's Cherry Slices

These were favorites of just about everybody when we were growing up, and Aunt Mary made sure there were plenty for holidays and special occasions. I got the recipe from her when I was in high school. She knew I liked to bake, and I think she was the instigator when her husband, my godfather Uncle Walter, got me a set of mixing bowls for Christmas one year. I remember baking these once or twice at Mom & Dad's, then in Miller in the 1990s. Then the recipe disappeared, and no one in the extended family seemed to have a copy. When my sister Karen visited in September, 2025, we were talking about the cookbook and I mentioned that I could not find this recipe. She told me she had it, written in the back of one of the St. Joseph's cookbooks. When she texted me a photo of the recipe, I was surprised to see that it was in my own (very young) handwriting!



Before getting started:

- ☐ Makes 2 14" pastries, about 14 to 18 slices.
- ☐ As dough is chilling, preheat oven to between 350° & 375°; have ready 2 10 ½" by 15 ¼" pans.
- ☐ The original recipe includes the range of oven temperatures. I suggest baking on 350° and up the temperature a bit next time if needed.
- ☐ Aunt Mary listed only the ingredients for the glaze (including margarine), no amounts and no instructions except "Frost with a mixture of. . . ." I found a recipe on Pillsbury.com with similar ingredients so used those proportions and method below.

Ingredients

Making the Dough

- 2 cups flour
- 3 TBS sugar
- 1/2 tsp salt
- 1 pkg yeast
- 1/4 cup lukewarm water (105°-115°)
- 1/4 cup (1/2 stick) butter, chilled and cut into small pieces
- 2 egg yolks, beaten
- 1/2 cup cold milk

Rolling and Filling

- 1/4 cup butter at room temperature
- 2/3 to 1 cup canned cherry filling

Finishing

- 2 TBS corn syrup
- 1 cup powdered sugar
- 1 TBS margarine or butter, at room temperature
- 1 tsp vanilla
- 3 to 4 TBS milk

Method

Make the Dough

1. Combine first three ingredients in a large bowl and whisk to combine.
2. Dissolve the yeast in the warm water in a medium bowl.
3. Add chilled butter to dry ingredients and cut it in with a pastry blender or by hand, being careful not to warm the butter.
4. Whisk the beaten egg yolks and cold milk into the yeast mixture. Add this to the flour mixture, working it in with a spatula and then by hand just enough to make a dough. The less you work the dough, the better.
5. Roll the dough out on a floured surface to make a rectangle 18" wide by 12".
6. Spread 2/3 of the dough with the softened butter, covering 12" from the left edge towards the right side, leaving the right 1/3 (6") of the dough unbuttered.

7. Fold the right 1/3 of the unbuttered dough over to cover half of the buttered portion, making the whole thing 12" wide.
8. Then fold the left side over the unbuttered dough, making the dough a 6" wide by 12" packet with three layers of dough separated by layers of soft butter. Transfer dough to a baking sheet, cover with plastic, and chill for 2 hours.

Roll, Fill, and Bake

1. Cut the chilled dough crosswise into two pieces, each 6" wide by 6". Place one piece back in the fridge while you roll the other piece of dough on a floured surface into a rectangle 8" wide by 14".
2. Roll the dough over the rolling pin to transfer it to an ungreased baking sheet, preferably non-stick or covered with a sheet of baking parchment.

See Slices, next page



Nuthorns

Mom had a recipe for nuthorns that uses the same dough that Alexia uses for her fruit roll-ups. Walnuts, sugar, and cinnamon makes for a tasty cookie.

Before getting started:

☐ Makes about 6 dozen cookies.

☐ Preheat oven to 375°.

Ingredients

Cookie

- 1 cup (2 sticks) butter
- 8 oz cream cheese
- 2 cups flour
- Powdered sugar for serving

Filling

- 1 cup finely chopped walnuts
- ½ cup granulated sugar
- ½ cup light brown sugar
- 1 ½ tsp cinnamon

Method

1. Mix ingredients together until a smooth dough forms. Refrigerate overnight or an hour in the freezer.
2. Divide dough in half, and place half back in the fridge. Cut the remaining half in three, and put two of those portions in the fridge.
3. Roll out the remaining dough into a thin (⅛-inch) circle sprinkling with flour to keep the dough from sticking. Sprinkle with ⅓ of the filling and cut into quarters, then each quarter into thirds to make 12 triangles of dough.
4. Roll each triangle up, starting at the wide end.
5. Place cookies on ungreased baking sheets, forming each into a crescent. You can place cookies close together.
6. Bake 10 to 12 minutes or until light brown. Remove to a rack to cool.
7. If desired, sprinkle with powdered sugar just before serving.

Slices, from previous page

3. Spread ⅓ cup of cherry pie filling down the center of the dough. It should be in a narrow line, not more than 1 ½" to 2" wide.
4. Fold the left side of the dough over not quite to the middle, so when the second side is folded over, a gap in between them shows the cherry filling. Using a sharp knife, cut angled slits along the edge of the dough about ½" to ¾" into the pastry. Cut only through the dough along the edge; do not cut into the filling.

5. Repeat with second piece of dough on a second baking sheet.
6. Bake for 20 to 30 minutes until brown.

Finish the Pastries

1. Place the baking sheet holding the hot pastry on racks to cool. While still warm, brush with just enough corn syrup to moisten the crust. (You can warm the syrup in the microwave for a few seconds to make it easier to apply.)

2. When the pastries are completely cool, in a medium bowl, whisk the powdered sugar, margarine, and vanilla until well blended.
3. Whisk in 3 TBS of milk. Add additional milk, 1 tsp at a time, until the desired consistency is reached.
4. Use a spoon to drizzle icing over the pastries. Cut into 1 ½" to 2" slices to serve.

Aunt Mary's Potica

This is a recipe my cousin, Carol, shared with me from our Aunt Mary Purevich. Carol will give more info on this as a Christmas treat. I did some research and found many recipes on the web that bake the same recipe both as a tube & as rolls, some also using poppy seed filling. So I have included instructions for shaping the rolls and a recipe for poppy seed filling. The poppy seed filling is based on a recipe from Reichl Art of Baking: Home Baking Blog (www.homebaking.at).

Before getting started:

- ☐ Makes a 10" pastry or two nut rolls.
- ☐ Preheat oven to 350°; have ready a 10" tube pan.
- ☐ Aunt Mary would use a simple sugar glaze on her rolls; her recipe is included with the Cherry Slice recipe in this chapter. You could use rum instead of vanilla for the poppy seed roll glaze.
- ☐ The same recipe can be used to make two nut rolls. Baking time is about the same for both.
- ☐ The poppy seed must be ground to release the flavor. There are special grinders, but you can use a blender instead. An angled cake spatula makes the spreading the filling easier.

Ingredients

Dough

- 1 cup milk, scalded & cooled to lukewarm
- 1 pkg active dry yeast
- ¼ cup (½ stick) butter
- ½ cup sugar
- 1 tsp salt
- 2 eggs, beaten
- 4 ½ cups flour

Walnut Filling

- ½ cup honey
- ½ cup scalded milk
- 2 TBS melted butter
- 1 tsp cinnamon
- 1 tsp vanilla
- 2 eggs, slightly beaten
- ¾ lb ground walnuts
- ½ cup raisins

Method

1. Dissolve yeast in milk; set aside.
2. Cream butter & sugar until light, then add salt, eggs, & milk mixture. Beat on medium speed until well-combined. Add flour and beat until smooth.
3. Turn dough out on a floured board and knead until smooth (or use a stand mixer). Place dough in a greased bowl, turning it to coat the top. Cover with a towel and let rise till double
4. While dough rises, mix walnut filling ingredients.
5. When dough is ready, punch it down and turn onto floured work surface. Roll into a rectangle about 20" long. (the roll needs to be long enough to fill the tube pan). Spread the filling on the dough and roll up from the long edge. An angled cake spatula makes the spreading easier. Place the walnut roll in the tube pan and let rise until double.
6. Bake for 1 hour. Cool completely before removing from the pan.

Forming the Rolls

Method

1. Follow Steps 1 through 4 above.
2. When dough is ready, punch it down and turn onto floured work surface. Divide dough in half & wrap one half and set aside.
3. Roll the dough into a rectangle about 12" by 10" inches. Spread the filling over the dough, leaving about 1" of space around the edges
4. Roll the dough lengthwise, gently tightening the dough as you roll. Place the roll, seam side down, on a lined baking sheet, and press the ends of the roll together and tuck them underneath.
5. Bake for 1 hour. Cool completely.

Poppy Seed Filling

Ingredients

- 3 cups milk
- 10 TBS butter
- 1 ½ lbs ground poppy seeds
- ¾ cup sugar
- ¾ cup semolina or cake crumbs
- ½ tsp cinnamon
- 2 TBS rum
- 2 eggs, well beaten

Method

1. Bring milk and butter to a boil & set aside.
2. Mix in remaining ingredients except eggs. Mix well, pour into a large bowl, and allow to cool to room temperature.
3. When cool, mix in the beaten eggs until incorporated.

George's Oatmeal Surprise Cookies

Our friend, George Reisch, started with Quaker Oat's recipe for "Vanishing Oatmeal Raisin Cookies." Over time, his modifications resulted in a cookie chock full of surprising flavors and textures.

Before getting started:

- ☐ Makes about 20 cookies.
- ☐ Preheat oven to 375°; line two baking sheets with parchment.
- ☐ The dough will be stiff; the recipe works best with a powerful stand mixer.

Ingredients

- | | |
|-----------------------------------|--|
| 1 cup flour | 2 heaping TBS freshly grated orange zest |
| ½ cup whole wheat flour | |
| 1 tsp baking soda | 3 cups regular (not instant) oats |
| ½ tsp salt | |
| 14 TBS butter at room temperature | 1 cup dark chocolate chips |
| ¾ cup packed brown sugar | 1 cup chopped walnuts (preferably toasted) |
| ½ cup sugar | |
| 2 eggs | ½ cup dried cranberries (optional) |
| 1 tsp vanilla | Flaked sea salt (optional) |

Method

1. Whisk first three ingredients in a bowl; set aside.
2. In a stand mixer, beat butter and sugars until creamy. Mix in eggs, vanilla, and orange zest.
3. Add flour mixture in 2 or 3 additions until combined.
4. Using lowest speed on mixer, add oats, chocolate chips, walnuts, and cranberries (if using) until dough is uniformly mixed.
5. Form dough into balls slightly larger than golf balls, placing each on the baking sheets. Cookies will spread, so don't crowd the baking sheets.
6. Using hands damp with cold water, slightly flatten each cookie. For crispier cookies, flatten more; for chewy cookies, flatten less.
7. Sprinkle each cookie with sea salt (if using).
8. Bake 10 to 12 minutes until edges begin to brown. Cookie centers may look uncooked, but they will continue to firm up after removal from oven.
9. Let cool on baking sheets 2 to 3 minutes, then use a spatula to transfer cookies to a wire rack for cooling

Aunt Margie's Crescent Cookies

My friend since grammar school, Chris Sonaty shared a recipe from his Aunt Margie for these. They are called cookies, but they bake up more like a bar & with flaky crescent roll dough more like a pastry.

Before getting started:

- ☐ Makes about 12 servings.
- ☐ Preheat oven to 350°; have a greased 9" x 13" pan ready.

Ingredients

Pastry

- 2 pkg crescent rolls
- 2 8 oz pkg cream cheese, at room temperature
- 1 cup sugar
- 1 egg yolk
- 1 tsp vanilla

Filling

- ¼ cup sugar
- ½ cup flour
- ¼ cup butter

Method

1. Unroll one pkg rolls and place in pan.
2. Mix cheese, sugar, yolk and vanilla until smooth. Spread over dough in pan.
3. Place second pkg of crescent rolls on top.
4. Combine filling ingredients till crumbly and sprinkle on top of the pastry.
5. Bake for 30-35 minutes or until golden brown. Cool in pan on a rack.

