

1 $\frac{1}{2}$ cups oil or butter
2 cups sugar
 $\frac{1}{2}$ cup molasses
2 eggs
4 tsp. baking soda
4 cups flour
1 tsp. cloves
1 tsp. ginger
1 tsp. salt
2 tsp. cinnamon

$\frac{1}{4}$ lb. (1 stick) butter
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 egg yolk

$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, room temperature
 $\frac{1}{2}$ cup plus 2 tablespoons sugar
1 large egg yolk
1 teaspoon vanilla extract
1 $\frac{1}{4}$ cups all-purpose flour

3 large bowls
Wooden spoons
spatulas
whisk
4 small/medium bowls
Wet and dry measuring cups/spoons
Aluminum foil

1 cup (2 sticks) butter, softened
2 cups flour
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{4}$ tsp. salt
2 cups (12 oz. package) chocolate chips
1 $\frac{1}{4}$ cups (1 can) sweetened condensed milk (NOT evaporated)
1 tsp. vanilla extract
1 cup chopped pecans (or walnuts)

1 cup sifted flour
1 teaspoon vanilla
jam (your favorite flavor)

$\frac{1}{4}$ cup unsweetened cocoa powder (preferably Dutch-process)
 $\frac{1}{4}$ teaspoon salt
10 ounces good-quality white chocolate (such as Lindt or Baker's), chopped OR white chocolate disks

9x13 casserole dish
Cookie sheets and parchment paper
1 small microwaveable bowl
Silverware teaspoon
Silverware fork
3 silverware tablespoons

MOLASSES SPICE COOKIES

1 $\frac{1}{2}$ cups oil or butter	4 cups flour
2 cups sugar	1 tsp. cloves
$\frac{1}{2}$ cup molasses	1 tsp. ginger
2 eggs	1 tsp. salt
4 tsp. baking soda	2 tsp. cinnamon

Measure oil or butter into a bowl. Add sugar, molasses, and eggs. In a separate bowl, mix together flour, soda, salt, and spices. Add to first mix. Mix well. Chill. Form 1" balls. Roll in sugar. Place on parchment paper-lined cookies sheets 2" apart. Bake at 375 degrees for 8-10 min. Do NOT overbake!

CHOCOLATE PECAN CRUMB BARS

1 cup (2 sticks) butter, softened	1 $\frac{1}{4}$ cups (1 can) sweetened condensed milk (NOT evaporated)
2 cups flour	1 tsp. vanilla extract
$\frac{1}{2}$ cup white sugar	1 cup chopped pecans (or walnuts)
$\frac{1}{4}$ tsp. salt	
2 cups (12 oz. package) chocolate chips	

Beat butter in a large bowl until creamy. Beat in flour, sugar, and salt until crumbly. With floured fingers, press 2 cups crumb mixture into bottom of 13"x9" baking pan; reserve remaining mixture. Bake in preheated 350 degree oven for 10-12 minutes, until golden brown.

Warm 1 $\frac{1}{2}$ cups chocolate chips and sweetened condensed milk in small, heavy saucepan, stirring until smooth. Stir in vanilla. Spread over hot crust. Stir pecans (or walnuts) and remaining chocolate chips into reserved crumb mixture. Sprinkle over chocolate filling. Bake in 350 degree oven for 25-30 minutes, or until center is set. Cool in pan on wire rack.

THUMBPRINT JAM COOKIES

$\frac{1}{4}$ lb. (1 stick) butter	1 cup sifted flour
$\frac{1}{3}$ cup sugar	1 teaspoon vanilla
$\frac{1}{4}$ teaspoon salt	jam (your favorite flavor)
1 egg yolk	

Beat butter to cream. Beat in sugar gradually. Add egg yolk and vanilla. Beat until very fluffy. Sift flour and salt into beaten mixture. Mix well. Chill dough one hour. Preheat oven to 325 degrees. Butter and flour cookie sheets or line sheet with parchment paper. Form balls of dough the size of a walnut. Place on cookie sheet about $\frac{1}{2}$ inch apart. Make thumbprint. Put dab of jelly in well. Bake 15 minutes.

Kathy's Just Desserts, Inc. DBA Kitchen Wizards

Phone: 610 348-5284

Email: kathy@kitchenwizards.info

Website: www.kitchenwizards.info/events

Facebook: [Facebook.com/kitchenwizards](https://www.facebook.com/kitchenwizards)

Instagram: KitchenWizardKath

BLACK-AND-WHITE SHORTBREAD COOKIES

3/4 cup (1 1/2 sticks) unsalted butter, room

temperature

1/2 cup plus 2 tablespoons sugar

1 large egg yolk

1 teaspoon vanilla extract

1 1/4 cups all purpose flour

1/4 cup unsweetened cocoa powder (preferably Dutch-process)

1/4 teaspoon salt

10 ounces good-quality white chocolate (such as Lindt or Baker's), chopped

Beat butter and sugar in large bowl until smooth. Beat in egg yolk and vanilla. Sift flour, cocoa and salt onto butter mixture. Stir until blended and soft dough forms. Gather dough into ball; chill until firm, at least 1 hour.

Position rack in center of oven and preheat to 300°F. Line large baking sheet with parchment paper. then make balls of dough and flatten them into rounds. Bake until cookies are firm to touch, about 15-20 minutes. Cool cookies completely on sheet.

Melt white chocolate in microwave. Holding corner of 1 cookie, dip cookie into melted chocolate until half covered on diagonal, tilting bowl if necessary to submerge. Shake cookie gently to allow some excess chocolate to drip back into bowl. Return dipped cookie to parchment-lined baking sheet. Repeat with remaining cookies and white chocolate. Freeze cookies until chocolate coating is firm, about 10 minutes.

Adapted from Bon Appétit - August 1999

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Website: www.kitchenwizards.info/events

Facebook: [Facebook.com/kitchenwizards](https://www.facebook.com/kitchenwizards)

Instagram: KitchenWizardKath