

Soups, Tarts and Tarts Kaitos Cookie Recipes

Peanut Butter

1/2 cup Creamy Peanut Butter

1/2 cup Oats

1/2 cup finely packed brown sugar

1/2 cup milk

1 teaspoon vanilla

1 egg

1/2 cup all purpose flour

1/2 teaspoon salt

1/2 teaspoon baking soda

Combine peanut butter, brown sugar, egg, milk and vanilla in a large bowl and mix at medium speed.

With well blended, add egg and mix well in a separate bowl combine flour, salt and baking soda.

mix well. Add flour mixture to peanut butter and mix until just blended. Drop by heaping teaspoon onto

ungreased cookie sheet and bake 8-10 minutes. For a crispier pattern use the back of a fork. Bake at 375 degrees

for 1 to 2 minutes until set. Use a cookie cutter.

Citrusy Cookies

1/2 cup butter, softened

1/2 cup orange marmalade

1 egg

1/2 cup milk

1 1/2 to 2 cups vanilla

1 cup packed brown sugar

1 cup all purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

Combine butter, brown sugar, egg, milk and vanilla in a large bowl. Mix at medium speed until well

blended. Combine orange marmalade and brown sugar and vanilla in a separate bowl. Add to

orange marmalade mixture until just blended. Add to main mixture and dough into cookie sheet. Bake

at 375 degrees for 10 to 12 minutes or until light brown. Allow 5-10 to cool.

Chocolate Chip

1/2 cup Oats

1/2 cup finely packed brown sugar

1/2 cup milk

1 teaspoon vanilla

1 egg

1/2 cup all purpose flour

1/2 teaspoon salt

1/2 teaspoon baking soda

1 cup white or vanilla chips

Combine 1/2 cup of milk and vanilla in a large bowl. Mix at medium speed until well blended. Add egg and mix

well in a separate bowl. Add to main mixture and mix until just blended. Add to main mixture and mix

well. Add flour mixture to peanut butter and mix until just blended. Drop by heaping teaspoon onto

ungreased cookie sheet and bake 8-10 minutes. For a crispier pattern use the back of a fork. Bake at 375 degrees

for 1 to 2 minutes until set. Use a cookie cutter.