



# Cookies



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## Oatmeal-Raisin cookies

### Ingredients:

2/3 cup	Sugar
2/3 cup	Brown Sugar
1/2 cup	butter softened
1/2 cup	Shortning
1 tsp	Baking Soda
1 tsp	Cinnamon powder
1 tsp	Vanilla Extract
1/2 tsp	Baking Powder
1/2 tsp	Salt
2 tbsp	Yogurt
3 cups	Quick-cooking OR old-fashioned Oats
1 cup	All purpose flour (plain flour)
1 cup	Raisins

### Method:

1. Preheat oven at 375F. Mix all ingredients except Oats, flour and raisins in a large mixing bowl. Then add Oats, flour and raisins.
2. Drop one tablespoon dough about 2 inch apart onto ungreased cookie sheet. Bake for 9-12 minutes OR until edges are golden brown. Immediately remove from cookie sheet and place on the cookie rack until it cools down.

## Walnut Cookies

### Ingredients:

1/2 cup	Butter/solified Ghee
1/2 cup	Oil
1/2 cup	Powder sugar
1 tsp	Vanilla Extract
2+1/4 cup	Plain flour (all-purpose flour)
1/4 tsp	Salt
3/4 cup	Chopped walnuts

### Method:

Preheat oven at 350F. Mix all ingredients together. Make about 1 inch diameter ball and place them on the cookie sheet one inch apart. Bake for 12-15 minutes until bottom is light brown. Place on the cookie rack until it cools down.

# Peanut Butter Cookies

## Ingredients:

½ cup	Butter or Margarine
½ cup	peanut Butter *
½ cup	Suger
½ cup	Light Brown Sugar
1 tbsp	Yogurt
1 tsp	Vanilla
1¾ cup	Plain Flour
1 tsp	Baking Soda
½ tsp	Salt

## Method:

1. Preheat oven at 375F. Mix together the butter, peanut bitter, sugar and brown sugar in a large mixing bowl.
2. Add vanilla and yogurt to the creamed mixture and mix until light and fluffy.
3. Mix Flour. Baking soda and salt separately. Gradually add these in the creamed mixture, mixing well, until no flour visible.
4. Roll one tablespoon dough in to one inch balls. Roll the balls in Sugar and placed onto ungreased cookie sheet.
5. Bake for 9-12 minutes OR until edges are golden brown. Immediately remove from cookie sheet and place on the cookie rack until it cools down.

**How to make peanut butter:** Mix 2 cups of peeled roasted peanuts in the food processor for 2 to 3 minutes OR until the mixture forms a ball. Scrape down the food processor bowl if needed.

# Almond two Layer cookies

## Ingredients:

### Bottom Layer

½ cup	Crisco Shortening
½ cup	Powder Sugar
1 cup	Plain flour (all-purpose flour)
½ tsp	Salt
¼ tsp	lemon peel or lemon zest

### Top Layer

¼ cup	Crisco Shortening
1 cup	Finely chopped almonds
½ cup	Sugar
½ cup	Whipping Cream
1 tsp	Vanilla Extract

## Method:

1. Preheat oven at 375F. Beat ½ cup shortening with lemon peel and ½ cup sugar on medium speed until light, about 5 minutes. Combine flour and salt. Add half and mix well then add other half and mix well.
2. Turn mixture into an 11 x 7 x 1½ inch pan and press into an even layer. Bake at 375F for 12 minutes(Exact).
3. Meanwhile, for top layer: Melt ¼ cup Shortening over low heat in saucepan. Add Almonds and Sugar. Stir in cream and heat to boiling. Stirring constantly and be sure it does not boil over. Cool slightly. Stir in Vanilla Extract.
4. Pour Almond mixture over partially baked layer. Continue baking for 20 minutes or until light golden. Cool completely. Cut into bars or squares.

## Sandwich Chocolate Cream cookies

### Ingredients:

#### Cookies

3 cup	Plain flour (all-purpose flour)
1¼ cup	Light Brown Sugar
3 tbsp	Honey
1/3 cup	Oil
1 tsp	Salt
1 tsp	Baking Powder
½ tsp	Baking Soda
1 tsp	Cinnamon powder
½ cup	Warm Water
1 tsp	Vanilla Extract

#### Cream

1 1/3 cup	Powder Sugar
1 tsp	Vanilla Extract
1 tbsp	Cocoa powder
½ cup	unsalted butter

### Method:

1. Preheat oven at 350F. Mix all the ingredients for cookies and make dough. Divide the dough in pani puri size balls. Press between tortilla maker or waffle cone maker each.
2. Bake in the oven for 9 to 12 minutes.
3. let it cool completely. Then mix all the cream ingredients and spread cream between two cookies with butter knife.
4. Variation: For Orange Sandwich cookies, add few drops of orange oil with vanilla extract in cookies and cream. Eliminate cocoa powder from cream. Add some orange color in cookies and cream.