

## Cookie Recipes

Here are Diane's recipes for the cookies we serve at our [Professional Presentations seminars](#) at the [Residence Inn at Capitol Park in Sacramento](#).

Hope you enjoy them as much as we do!

Best regards,

Quentin Steele



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## Chocolate Chip Cookies

- 2 c. brown sugar
- 2 c. white sugar
- 2 c. softened butter (4 squares)
- 4 eggs
- 2 tsp. vanilla
- 1 tsp. salt
- 2 tsp. baking powder
- 1 tsp. baking soda
- 6 c. flour
- 3 c. milk chocolate chips

Cream sugars and butter until light and fluffy. Add eggs and beat until whipped thick. Add vanilla. In a separate bowl, mix or sift salt, baking powder, baking soda, and flour. Add dry mixture to wet mixture a cup or two at a time. Then add chocolate chips. Chill dough two hours or more in refrigerator. Roll or scoop into one and a half inch balls and slightly flatten. Bake on a non-greased cookie sheet (best on air bake cookies sheets or a baking stone) at 375° for 8-10 minutes or until cracked and pale brown. Do not overcook. Cookies will be soft in center when baked. Best served fresh. Cook as many cookies as you will eat the same day. Freeze remaining dough in flattened balls on a cookie sheet. Once frozen transfer into zip lock bags. Frozen dough takes a bit longer to cook.



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## Coconut Macadamia Nut Cookies

2 c. butter  
2 c. sugar  
2 c. brown sugar  
4 eggs  
2 tsp. vanilla  
5 c. oatmeal  
4 c. flour  
1 tsp. salt  
2 tsp. baking powder  
2 tsp. baking soda  
14 oz. bag flaked coconut  
3-4 c. macadamia nuts, roasted and unsalted  
3 c. chocolate chips (substitution for coconut and nuts)

Cream butter and both sugars. Add eggs and vanilla. Measure oatmeal and blend in a blender one cup at a time until it makes a fine powder. In a separate bowl, mix flour, oatmeal, salt, baking powder, and baking soda. Add to wet ingredients a cup or two at a time. Add coconut and nuts or chocolate chips. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375. Do not overbake.



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## Cry Baby Gingersnap Cookies

Cream:

1 c. shortening

½ c. butter

2 eggs

2 c. sugar

½ c. molasses

In a separate bowl, mix:

4 c. flour

½ tsp. salt

2 tsp. ginger

2 tsp. soda

½ tsp. cloves

2 tsp. cinnamon

Add dry ingredients to wet.

Chill 2 hours

Roll into balls and roll in sugar.

Bake at 350° for 11-12 minutes (do not overbake)



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