

SBHS Unbaked Peanut Butter Cookies

In a large saucepan, combine & bring to a boil:

1/4 lb. butter or margarine
2 cups sugar
1/2 cup milk
4 tablespoons cocoa

Remove from stove & add:

1/2 cup peanut butter
3 rounded cups quick oats

Drop by tablespoon onto waxed paper.
Top with 1/2 maraschino cherry.
Chill.



Chicago Public School Cafeteria Butter Cookies

Ingredients:

1 cup softened butter
2/3 cup granulated sugar
2 cups all-purpose flour plus 2 tablespoons all-purpose flour
2 teaspoons vanilla extract
1 pinch salt
rainbow or chocolate sprinkles

Directions:

Preheat oven to 350 degrees.
Cream butter & sugar until fluffy.
Mix in vanilla extract. Mix in flour gradually.
Scoop dough & roll into balls.
Place on ungreased cookie sheets.
Flatten cookies with fingers or bottom of glass.
Top with rainbow or chocolate sprinkles.
Bake approximately 12-15 minutes until golden brown.
Makes about 2 dozen.



USDA School Cafeteria Oatmeal Cookies

3 1/2 cups enriched all-purpose flour	1/4 teaspoon ground cloves
2 teaspoon baking soda	1/2 teaspoon ground nutmeg
1 teaspoon salt	1 1/4 cups shortening
3 1/2 cups rolled oats	3/4 cup plus 2 tablespoons butter
1 cup sugar	3 large eggs
1 1/4 cups brown sugar, packed	1 tablespoon vanilla
1 teaspoon ground cinnamon	1 1/2 cups raisins, plumped*

Mix flour, baking soda, salt, rolled oats, sugar, brown sugar, cinnamon, cloves, & nutmeg for 2 minutes on low speed.
Add shortening, butter, eggs, & vanilla.
Mix for 1 minute on medium speed.
Add raisins & blend for 30 seconds on low speed.
Drop by 1 2/3 tablespoons onto each sheet pan.
Bake at 350 degrees for 12-14 minutes until lightly browned.
Cool completely before removing from sheet pans.
Makes 50 cookies.

*To plump raisins, cover with very hot tap water. Soak 2-5 minutes. Drain well.

