

St. Mark's Cookie Cottage

famous GIANT cookies

GIANT PEANUT BUTTER COOKIES

350 degrees

2 cups shortening (no oil)	2 cups peanut butter
2 cups sugar	(plain or crunchy)
2 cups brown sugar	6 cups flour
4 eggs	4 tsp. baking soda
2 tsp. vanilla	1 tsp. salt

Cream shortening, sugars, eggs and vanilla. Add peanut butter and mix. Add dry ingredients. Mix well. Press dough into 1/3 cup measure and drop on a lightly greased cookie sheet, about 4 per sheet. Flatten slightly with a mallet or cup. Bake for 12 to 15 minutes. The cookies should be slightly undercooked in order to stay soft. Yields 20 GIANT 5 1/2" round cookies.

GIANT SNICKERDOODLES

375 degrees

2 cups shortening (no oil)	5 1/2 cups sifted flour
3 cups sugar	2 tsp. baking soda
4 eggs	1 tsp. salt
	4 tsp. cream of tartar

Mix shortening, sugar, eggs. Sift and stir in flour, salt, soda, cream of tartar. Chill dough, if desired. Measure cookie dough with 1/3 cup measure and roll into balls. Roll balls in mixture of 2 Tbs. sugar and 2 tsp. cinnamon. Place on ungreased cookie sheet, about 4 per sheet. Flatten them slightly. Bake for 15 to 18 minutes. Yields 20 5 1/2" GIANT round cookies.

GIANT SUGAR COOKIES

375 degrees

4 cups flour	2 cups sugar
1/2 tsp. cream of tartar	1 1/4 cups butter flavored shortening
1/2 tsp. baking soda	2 eggs
1/4 tsp. salt	2 tsp. vanilla
	2 Tbs. milk

Sift together flour, cream of tartar, baking soda and salt. In a mixing bowl beat sugar and shortening until fluffy. Add the eggs and vanilla, beat well. Beat in milk. Add the dry ingredients and beat until blended. Using a 1/4 cup measuring cup, or ice cream scoop, place dough on ungreased cookie sheet. Flatten to about 3 inches with the bottom of a glass that has been dipped in sugar. Bake for 12 to 15 minutes. Yields about 20 GIANT cookies. **DO NOT ICE!**

GIANT "OLD FASHION" CHOCOLATE CHIP COOKIES

375 degrees

2 cups margarine or shortening (no oil)	5 cups flour
2 cups packed light brown sugar	1 1/2 tsp. salt
1 cup sugar	2 tsp. baking soda
4 eggs	2 cups or 1-12oz. bag
2 tsp. vanilla	chocolate chips or
	1-12oz. bag M&M's

Beat together sugars and shortening until light and fluffy. Blend in eggs and vanilla. Add combined flour, soda and salt. Mix well. Stir in 2 cups of candies. Use 1/3 cup measuring up to drop cookies on lightly greased baking sheet - flatten slightly. Bake for 10 minutes. Yields 20 5 1/2 GIANT round cookies.

OATMEAL RAISIN COOKIES

350 degrees

1 cup butter flavored shortening	2 cups flour
3/4 cup firmly packed brown sugar	1 tsp. baking powder
3/4 cup sugar	1 tsp. baking soda
2 eggs	1 tsp. salt
2 Tbs. milk	2 cups quick oats uncooked
2 tsp. vanilla	(not instant or old fashion)
	2 cups raisins

Combine shortening, sugars, eggs, milk and vanilla. Beat until well blended. Combine flour, baking powder, baking soda and salt. Mix into creamed mixture. Stir in oats and raisins. Spoon 1/3 cup mixture onto greased cookie sheet - flatten slightly. Bake 10 to 12 minutes. Remove immediately to cooling rack.

Old Settlers is once again coming and it's time to stoke up your ovens to bake those GIANT cookies to sell at our **Cookie Cottage** booth. Old Settlers is the annual celebration/carnival in downtown Olathe and we have traditionally used our booth to sell Cookies and have the proceeds go to various community organizations, with additional funds received from Thrivent *Care in Community* program. All Cookies are baked and donated by our Church members so we need you to start planning now to bake those Cookies which have made *St. Mark's* famous.

DROP COOKIES OFF AT ST. MARK'S

TEMPORARY OFFICE: 720 Rogers Road
Suite C200, Olathe
(entrance door is off the parking lot)

Wed. - Fri.: 8:30 am - 2:30 pm

or, better yet

BRING YOUR COOKIES TO THE COOKIE COTTAGE starting Thursday at 10:00 a.m.

PLEASE DO A TEST COOKIE! You need to slightly flatten the cookie dough before baking. If it doesn't spread and make a GIANT cookie, your dough may not be moist enough - add a little water.

BAG YOUR COOKIES in a *zip-lock* sandwich bag, not the fold over type (the Health Department doesn't care for those) - but let them cool first.