

For Gluten Free cookies – simply use a cup-for-cup gluten free flour and substitute for flour. You MAY need to reduce it by ¼ to ½ cup per recipe. SOME GF flours make the frozen dough dry out a bit.

Slice & Bake Molasses Ginger Cookies

(From More-Make-A-Mix Cookery – edited to contain my notes and ingredient substitutions)

- 1 Cup butter
- 1 Cup packed brown sugar
- 2/3 Cup water
- 1 ½ Cups molasses
- 2 tsp baking soda
- 2 tsp salt
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- 1 tsp ground cloves
- 1 tsp ground allspice
- 6 ½ Cups all-purpose flour (also works with cup-for-cup gluten free flour)

Cut four 14" X 12" pieces of waxed or parchment paper; set aside. In large bowl, cream butter and sugar. Add molasses and water, mix. Set aside. In another bowl, mix baking soda, salt, spices and flour. Gradually blend flour mixture into the sugar mixture until evenly distributed. Divide dough into 4 equal pieces. Shape each in a cylinder. Wrap each in 1 piece of wax paper or parchment, then place each roll into a zipper bag. Store in the freezer and use within 6 months. Makes 4 rolls and about 12 dozen cookies.

To Bake One Roll: Preheat oven to 350 degrees. Lightly grease baking sheets. Cut frozen dough into ¼ inch slices. Arrange on prepared pans and bake 8-10 minutes. Allow to cool slightly, then remove to cooling rack or plate. ENJOY!

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Slice and Bake Sugar Cookies

2 Cups butter or margarine, softened
2 Cups sugar
3 eggs
2 tsp Vanilla
1 tsp lemon extract
6 Cups all-purpose flour
1 tsp baking soda

In a large bowl, cream butter and sugar. Beat in eggs, vanilla and lemon extract until light and fluffy. In a different large bowl, combine flour and baking soda. Gradually stir flour mixture into egg mixture until blended. Divide dough into 4 equal pieces. Shape each piece into an 8-inch roll. Wrap each roll in 1 piece of waxed paper or plastic. Place wrapped rolls in a plastic freezer container with a tight-fitting lid, or wrap air-tight in heavy aluminum foil, label. Store in freezer and use within 6 months. Makes 4 rolls of dough, each roll makes about 3 dozen cookies.

To bake one roll: Preheat oven to 350 degrees. Lightly grease baking sheets. Cut frozen dough into ¼ inch slices. Arrange on prepared pans and bake 8-10 minutes. Allow to cool slightly, then remove to cooling rack or plate. ENJOY!

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Slice and Bake Oatmeal Cookies

1 ½ Cups shortening (I always use butter, softened)
1 ½ Cups sugar
1 ½ Cups brown sugar
3 eggs
1 ½ tsp vanilla
1 ¾ Cups flour
1 ½ tsp salt
1 ½ tsp baking soda
4 ½ Cups dry, rolled oats
¾ Cup chopped nuts
¾ cup raisins

Cream shortening (or butter), sugar and brown sugar in a large bowl until smooth. Beat in eggs and vanilla until light and fluffy. In a medium bowl, combine flour, salt, and baking soda. Gradually stir flour mixture into egg mixture until blended. Stir in oats, nuts and raisins. Divide dough into 4 equal pieces. Shape each piece into 8-inch rolls. Wrap each roll in 1 piece of waxed paper or plastic. Place wrapped rolls in a plastic freezer container with a tight-fitting lid, or wrap air-tight in heavy aluminum foil, label. Store in freezer and use within 6 months. Makes 4 rolls of dough, each roll makes about 3 dozen cookies.

To bake 1 roll: Preheat oven to 350 degrees. Lightly grease baking sheets. Cut frozen dough into ¼ inch slices. Arrange on prepared pans and bake 8-10 minutes. Allow to cool slightly, then remove to cooling rack or plate. ENJOY!

Variation: This recipe is easily altered for simple oatmeal cookies by leaving out the raisins and nuts. Or to make them more delicious for that sweet tooth, add ½ to ¾ Cup chocolate chunks or chips to the recipe. Peanut butter chips are fun, too!

One of my favorite variations is to substitute Craisins for raisins! For these I will even add a little bit of dehydrated orange peel. Use your imagination to expand this recipe and put up more varieties in your freezer!

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Slice and Bake Chocolate Wafer Cookies

2 Cups butter, softened
2 ½ Cups sugar
3 eggs
2 tsp vanilla
5 Cups flour
1 tsp baking soda
1 ¼ cups powdered cacao

Cream butter and sugar in a large bowl until smooth. Beat in eggs and vanilla until light and fluffy. In a medium bowl, combine flour, salt, and baking soda. Gradually stir flour mixture into egg mixture until blended. Stir in oats, nuts and raisins. Divide dough into 4 equal pieces. Shape each piece into 8-inch rolls. Wrap each roll in 1 piece of waxed paper or plastic. Place wrapped rolls in a plastic freezer container with a tight-fitting lid, or wrap air-tight in heavy aluminum foil, label. Store in freezer and use within 6 months. Makes 4 rolls of dough, each roll makes about 3 dozen cookies.

To bake one roll: Preheat oven to 350 degrees. Lightly grease baking sheets. Cut frozen dough into ¼ inch slices. Arrange on prepared pans and bake 8-10 minutes. Allow to cool slightly, then remove to cooling rack or plate. ENJOY!

Variations: These are yummy with some peanut butter chips in them. OR, as sandwich cookies with peanut butter or thick whit frosting in the middle! I use a thick, natural, no sugar peanut butter. I have also made these as “dippable desserts” for little fingers by making them in smaller shapes and giving the kids a TINY dollop of homemade cream cheese frosting. Just like their friends have!

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Slice and Bake Peanut Butter Cookies

2 Cups shortening or butter, softened
2 Cups sugar
2 Cups brown sugar
2 Cups Peanut butter (creamy or chunky work)
2 tsp vanilla
4 eggs
5 Cups flour
4 tsp baking soda

Cream butter, sugar, brown sugar and peanut butter in a large bowl until smooth. Beat in eggs and vanilla until light and fluffy. In a large bowl, combine flour, salt, and baking soda. Gradually stir flour mixture into egg mixture until blended. Divide dough into 4 equal pieces. Shape each piece into 8-inch rolls. Wrap each roll in 1 piece of waxed paper or plastic. Place wrapped rolls in a plastic freezer container with a tight-fitting lid, or wrap air-tight in heavy aluminum foil, label. Store in freezer and use within 6 months. Makes 4 rolls of dough, each roll makes about 3 dozen cookies.

To bake one roll: Preheat oven to 350 degrees. Lightly grease baking sheets. Cut frozen dough into ¼ inch slices. Arrange on prepared pans and bake 8-10 minutes. Allow to cool slightly, then remove to cooling rack or plate. ENJOY!

Variations: Add some semi-sweet or milk chocolate chips to taste – approx. ¾ to 1 Cup works best. White chocolate chips work well, too. How about some candy coated chocolate pieces? Use your imagination!

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Slice and Bake Chocolate Chip Cookies

2 Cups butter, softened
1 1/3 cups sugar
1 2/3 Cups brown sugar
1 Tbsp vanilla
4 eggs
5 ½ Cups flour
2 tsp salt
2 tsp baking soda
2 Cups semisweet chocolate chips
1 Cup chopped nuts

Cream butter, sugar and brown sugar in a large bowl until smooth. Beat in eggs and vanilla until light and fluffy. In a medium bowl, combine flour, salt, and baking soda. Gradually stir flour mixture into egg mixture until blended. Stir in chocolate chips and nuts. Divide dough into 4 equal pieces. Shape each piece into 8-inch rolls. Wrap each roll in 1 piece of waxed paper or plastic. Place wrapped rolls in a plastic freezer container with a tight-fitting lid, or wrap air-tight in heavy aluminum foil, label. Store in freezer and use within 6 months. Makes 4 rolls of dough, each roll makes about 3 dozen cookies.

To bake one roll: Preheat oven to 350 degrees. Lightly grease baking sheets. Cut frozen dough into ¼ inch slices. Arrange on prepared pans and bake 8-10 minutes. Allow to cool slightly, then remove to cooling rack or plate. ENJOY!

Variation: For nuts, use walnuts or pecans. If desired, you can substitute macadamia nuts and white chocolate chips in this recipe, too. I have also added dried apricots, chopped into raisin size pieces, with the white chocolate and macadamia nuts. Use your imagination!

Original recipes from Eliason, Karine, et al. More Make-a-Mix Cookery. H.P. Books, 1980.

Variations are added from personal experience of Judith Garton, various years