

SPRINKLE COOKIES

Ingredients:

- 5 sticks margarine
- 1 1/2 cups sugar
- 2 eggs
- 5 cups flour (add more, if needed)
- 1 tsp vanilla extract
- 1/8 tsp salt
- 6-8 ounces colorful sprinkles

Directions:

1. Preheat oven to 350 degrees.
2. Cream margarine and sugar together. Add eggs, flour, vanilla and salt.
3. Form one inch balls, by hand or with cookie scooper.
4. Pour sprinkles on a plate. Using gloves, with the palm of your hand, flatten the cookie dough balls on the plate of sprinkles.
5. Place cookies, two inches apart and sprinkle-side up, on an ungreased cookie sheet.
6. Bake 13-15 minutes. Remove from oven before the cookies begin to brown.



CHEWY CHOCOLATE CHIP COOKIES

(NO MARGARINE)

Ingredients:

- 3/4 cup oil
- 1/2 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 1/2 tsp vanilla extract
- 1 tsp salt
- 1 tsp baking soda
- 2 1/2 cups flour
- 1 cup chocolate chips

Directions:

1. Preheat oven to 350 degrees.
2. Mix oil, sugars, eggs and vanilla extract well with a mixer or spatula. Add flour, salt and baking soda. Add chocolate chips.
3. Roll into 2 tablespoon sized balls. Place on a parchment lined cookie sheet.
4. Bake 8-10 minutes. Allow cookies to set on tray for 5 minutes before removing from tray.
5. Chill covered overnight in the fridge for best results.

ENJOY!



CHEWY CHOCOLATE CHIP COOKIES

Ingredients:

- 1/2 cup sugar
- 3/4 cup brown sugar
- 2 sticks margarine
- 2 eggs
- 1 tsp baking soda
- 1 tsp vanilla sugar
- 1 package instant vanilla pudding
- 2 1/4 cups flour
- Chocolate chips

Directions:

1. Preheat oven to 350 degrees
2. Cream margarine and sugar.
3. Add rest of ingredients, adding chocolate chips last.
4. Shape into medium sized balls on a parchment lined cookie sheet.
5. Bake 10-12 minutes.

ENJOY!



FUDGY CHOCOLATE CUPCAKES

Ingredients:

- 3 eggs
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/3 cup oil
- 1/2 cup orange juice
- 1 tbsp coffee dissolved in 1 tbsp hot water
- 1 tbsp vanilla sugar
- 1 1/4 tsp baking powder
- 1/2 cup cocoa
- 3/4 cup flour
- 1/2 cup chocolate chips

Directions:

1. Preheat oven to 350 degrees. Line 24 holes of a mini muffin pan(s) with paper liners.
2. In a mixing bowl, combine the eggs, sugars and oil until completely smooth.
3. Add the orange juice and coffee and mix well.
4. Gradually fold in the dry ingredients, mixing until just combined. Add the chocolate chips.
5. Pour or spoon the batter into lined cupcake pans, filling them only halfway.
6. Bake 20 minutes, or until a toothpick inserted in the center comes out clean.



EASY FROSTING

Ingredients:

- 3/4 cup very softened margarine or butter, cubed
- 3 cups sifted confectioners sugar
- 1 tbsp coffee granules melted in
- 1 tbsp boiling water, let cool

Directions:

1. In mixer bowl, dissolve coffee in the hot water. Next, add cubed margarine/butter and confectioners sugar. Mix well. Scrape bottom and sides of bowl with spatula and mix again. Decorate cupcake tops.
2. You can change the flavor by changing coffee to vanilla, cocoa, peanut butter, cinnamon, or food coloring just use your imagination!

ENJOY!

