



Kooky Cookies

A compilation of Outpost staff favorites

If you grew up Milwaukee in the sixties and seventies chances are you remember the Kooky Cookie House – that venerable holiday tradition at Capitol Court Mall. It was a magical place where conveyor belts moved cookies that robots had made all accompanied by flashing lights and real gingerbread cookie men when you visited Santa!

We discovered that many of us here at Outpost had our personal version of the Kooky Cookie House lodged in our hearts and filled with recipes that we remembered enjoying as children, and still do as adults. We also found that we continue the tradition with our family and friends by adapting and adding to our favorites each year.

So consider these Kooky Cookies our gift to you...
a slice of our collective traditions to share with your friends and family.

Mom's Sugar Cookies

Makes 4 dozen

Judy Mayer, Outpost's store nutritionist, made these delicious cookies with her Mom, Mary Poppy, back when she was a little girl and continues the tradition today with her children and grandchild. The secret to these perfectly crisped cookies is the powdered sugar.

This recipe is very easy to make if using a food processor. All ingredients can be added at once and processed until well blended. Once chilled, this batter will keep for one week in the refrigerator. The dough is very forgiving and will not get stiff if repeatedly rolled out.

1 cup butter
1½ cups powdered sugar
1 teaspoon vanilla
1 large egg
2½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
¼ teaspoon salt
Colored sugars

1. Preheat oven to 375 degrees.
2. Sift dry ingredients into large bowl.
3. Add egg, vanilla and butter. Mix well. Batter will be stiff. Chill several hours.
4. Roll out to desired thickness on pastry cloth or floured surface. Use cookie cutters dipped in flour to make shapes. Decorate with colored sugars.
5. Bake for 10 to 12 minutes on cookie sheets or until light golden brown. Cookie sheets do not need to be greased.
6. Remove from cookie sheets and cool on wire rack.

Grandma B's Molasses Sugar Cookies

This recipe makes a lot of cookies, they store well and are perfect for a cookie exchange or cookie jar!

"When I was young I remember my Grandma always had a jar of these cookies on the top of her refrigerator (where she knew we couldn't reach them). I felt so triumphant the day I could stand on the kitchen chair and actually reach the jar! When I bite into these cookies at the holidays, the fond memories return and I still miss my Grandma."

– Pam Mehnert, general manager

continued...

- ¾ cup butter, softened
- 1 cup sugar plus 3 tablespoons set aside
- ¼ cup molasses
- 1 egg
- 2 cups sifted flour
- 2 teaspoons baking soda
- ½ teaspoon cloves, ground
- ½ teaspoon ginger, ground
- 1 teaspoon cinnamon
- ½ teaspoon salt

1. Preheat oven to 375 degrees.
2. Using a mixer, combine sugar and butter.
3. Add molasses and egg and beat well.
4. Sift together flour, baking soda, salt and spices. Add to mixture.
5. Mix well and chill for 30 minutes.
6. Form into one-inch balls and roll in granulated sugar until coated.
7. Place on a greased cookie sheet 2 inches apart and bake for 8 to 10 minutes.



Homemade Colored Sugars

Why not save money and forgo artificial ingredients by making your own colored sugars to decorate cookies? It's easy and fun, especially when the whole family helps!

Granulated sugar — white or light works best
Assorted Seelect® or other natural food colors

1. Place sugar into a jar with a tight fitting lid. Spice jars work well.
2. Drip the food coloring onto the sugar, close the lid, and shake vigorously for about 1 minute.
3. Adjust color with additional food coloring and repeat if the color is too light.

Self-Frosting Anise Drops

Makes 8 dozen

“There are so many cookies I love as part of my family’s holiday traditions. From pecan refrigerator cookies to Rum Bubbles, I had a hard time choosing just one to share. But these delicious cookies have a crisp “frosted” top with a slightly chewy interior — they magically frost themselves!” — Margaret Bert-Mittlestadt, director of communication

- 1¾ cups all-purpose flour, sifted
- ½ teaspoon baking powder
- 3 eggs, room temperature
- 1 cup plus 2 tablespoons granulated sugar (A coarse sugar, such as Turbinado, will not work well)
- 1 teaspoon anise oil

1. Preheat oven to 325 degrees.
2. Sift flour with baking powder.
3. Using a mixer, beat eggs and sugar at medium speed for 30 minutes (yup, that’s minutes).
4. Turn to lowest speed. Add flour. Blend. Beat 3 minutes longer.
5. Add anise oil. Blend for another minute.
6. Drop by teaspoon full onto greased and floured cookie sheets.
7. Let stand uncovered for 8 hours. Cookie should be firm and dry to the touch.
8. Bake 10 minutes or until cookies are a creamy golden brown on the bottom. Store in a tightly covered container.

Jam Pillows

Makes 4 dozen

“Divinely sweet preserves nestled between delicate cream cheese dough cookies. Baking them makes me so giddy I can hardly contain myself! Only my very favorite people get these every December — I stack them up, wrap them in cellophane and tie them with the best ribbon I can get my hands on. They freeze well too — so get baking!” — Diana Sieger, visual merchandising manager

- 1 8-ounce package cream cheese
- 1 cup butter
- 1 cup granulated sugar
- 1½ teaspoons vanilla
- 2¾ cups flour
- 12 ounces favorite preserves

1. Cut cream cheese and butter into cubes and bring to room temperature. Add sugar and vanilla and process in a mixer until fluffy. Gradually mix in flour until well blended.

2. Divide dough into fourths and shape into flattened rounds. Wrap and chill for 2 hours.
3. Preheat oven to 350 degrees. On a floured surface, roll out 1 round at a time to $\frac{1}{8}$ inch thickness. Cut with a 2 inch wide scalloped round cookie cutter. Gather up scraps and chill.
4. Put half of the rounds $\frac{1}{2}$ inch apart from each other on a cookie sheet. Drop $\frac{1}{2}$ teaspoon of preserves in the center of each. Cover with remaining rounds. Press edges gently to seal tops and bottoms. Put a little "x" in the center of all the cookies with a pairing knife.
5. Bake 8 to 10 minutes until lightly browned around the edges. Cool on a rack.

Melting Moments

Makes 4 dozen

"My brother and I looked forward all year to the day my grandmother made the Melting Moments at Christmas. This cookie was — and still is — our favorite among all the wonderful cookie recipes her German mother had taught her. The cornstarch in the recipe is the secret behind how this purely light, yet rich cookie virtually melts in your mouth." — Lisa Freed, office manager

- 1 cup butter
- $\frac{1}{3}$ cup powdered sugar
- $\frac{3}{4}$ cup cornstarch
- 1 cup flour

1. Mix all ingredients and chill for one hour (the dough will be very stiff.)
2. After chilled well, roll into $\frac{3}{4}$ inch balls and place onto ungreased cookie sheet.
3. Bake in preheated 350 degree oven for about 15 to 20 minutes until bottoms are light brown. Watch them carefully, checking the bottom for doneness.
4. Cool completely before frosting.

Frosting

- 1 cup powdered sugar
- 2 tablespoons melted butter
- 1 teaspoon vanilla
- Natural food coloring (just a drop — should be very pastel)

Mix all ingredients, frost cookies, and allow frosting to dry.

Mom's Ting-a-lings

Makes 2 pounds

"My Mom, Esther, a 4'11" powerhouse, always found time to make holiday goodies. I remember when I was a kid, we would go to the Ambrosia Chocolate store in downtown

Milwaukee and buy 10 pounds of chunk chocolate, then it was on to Gimbels to look at the windows and see Santa. After that, it was back home to make Ting-a-lings! My mom passed away in 1981, but Mom's Ting-a-lings are forever!"

— Gail Vella, education administrator

- 1 pound high quality chocolate
- 1 pound flaked coconut
- Aluminum foil

1. Spread the coconut about $\frac{1}{4}$ inch thick on a broiler pan that has been covered in aluminum foil (depending on the size of your broiler, you may have to do 2 or more batches). Toast the coconut in the broiler, turning it frequently as it starts to brown. Watch carefully. Once it starts toasting, it can burn quickly.
2. Put the toasted coconut into a large bowl. Use your hands to break up the coconut if you like smaller pieces.
3. Gently melt the chocolate in a microwave, double-boiler or carefully on the stove, stirring until all is melted. Be careful, burnt chocolate is horrible!
4. Mix the chocolate into the coconut until fully blended.
5. Using two teaspoons, scoop the mixture into one and use the other teaspoon to scrape the mixture onto the foiled pans in small mounds.
5. Place the pans in a cool place until candies get hard. Gently place them in cookie tins or small boxes to give as gifts. Don't forget to reward yourself for your hard work!

Hungarian Csorege (cher'-o- ga) Cookies

Diann Leonard from our accounting department has loved this traditional Hungarian cookie since she was a little girl. "My father taught me how to make these cookies when I was 10 years old, and it's been a favorite ever since. He's always liked them plain, but since they're not very sweet, I enjoy them with vanilla powdered sugar." Similar to Polish chrusciki, they are often called bowtie or angel wing cookies.

- Oil for frying
- 2 cups sifted flour
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt
- 3 egg yolks, slightly beaten
- $\frac{1}{2}$ cup thick sour cream
- $\frac{1}{2}$ teaspoon of vanilla extract
- Powdered sugar

continued...

1. Before starting recipe, get oil ready. Fill a deep saucepan $\frac{1}{2}$ to $\frac{2}{3}$ full with shortening or oil or use deep fryer. Heat slowly to 365 degrees. If using an automatic deep fryer, follow manufacturer's directions.
2. Add flour, sugar and salt to a large bowl. Then make a well in the center and pour in the mixture of egg yolks, sour cream and vanilla extract. Mix until flour mixture is moistened. Let dough rest 1 or 2 minutes.
3. Turn dough out onto lightly floured surface and knead only until ingredients are well blended.
4. Shape dough into a smooth ball. Roll dough on lightly floured surface into a rectangle $\frac{1}{8}$ inch thick. You can roll out the dough in batches. With spatula, loosen dough from board wherever sticking occurs. Lift dough slightly and sprinkle a little flour underneath.
5. With floured table knife, cut dough into diamond shape pieces 2 inches wide at center and 6 inches long. Make a 1 inch lengthwise cut in the center of each diamond; pull one end through slit, twisting slightly to make a 'bowtie'.
7. Carefully place cookies in hot oil. Deep fry only one layer at a time; do not crowd. Turn cookies with fork as they rise to the surface and several times during cooking, but do not pierce. Fry about 3 minutes or until lightly brown.
8. Drain cookies over oil for a second before removing to absorbent paper. Sprinkle cookies with 2-3 tablespoons of powdered sugar or vanilla powdered sugar.

Vanilla Powdered Sugar

The longer this sugar stands, the richer the vanilla flavor. If tightly covered, sugar may be stored for several months. When necessary, add more sugar. Replace vanilla bean when aroma is gone.

- 1 9-inch vanilla bean
- 1 pound powdered sugar

1. Fill a 1 to 2 quart tightly-lidded container with powdered sugar.
2. Wipe vanilla bean with a clean, damp cloth and dry. Cut into quarters lengthwise — you want to expose the inside of the bean.
3. Poke the pieces of the bean into the sugar, making sure the pieces are spaced throughout the sugar.
4. Tightly cover jar.

Truffle Cookies

Makes 6 dozen

"I have many beloved cookie recipes from my childhood, but this is a recent favorite. For many years, I've gotten together with friends or family for a cookie-baking marathon. We make at least 10 different kinds and share them all. This cookie never fails to impress — it's decadent and definitely for chocolate lovers. Use the best quality ingredients you can find. They make great gifts and are easier to prepare than handmade truffles!"

— Lisa Malmarowski, director of brand & store development

- 4 oz. unsweetened chocolate, chopped
- $\frac{3}{4}$ stick (6 tablespoons) unsalted butter, cut into small pieces
- 2 cups semisweet chocolate chips
- $\frac{1}{2}$ cup all purpose flour
- 2 tablespoons unsweetened cocoa powder (not Dutch-processed)
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup sugar
- 3 large eggs
- $1\frac{1}{2}$ teaspoons real vanilla extract

1. Melt unsweetened chocolate, butter, and 1 cup chocolate chips in a 1-quart heavy saucepan over low heat, stirring occasionally. Cool.
2. Stir together flour, cocoa, baking powder and salt.
3. Beat together sugar, eggs and vanilla with an electric mixer until pale and frothy, about 2 minutes. Mix in melted chocolate mixture and then flour mixture at low speed until combined well. Stir in remaining chocolate chips. Chill, covered, until firm, about 2 hours.
4. Preheat oven to 350 degrees.
5. Roll heaping teaspoons of dough into 1-inch balls with dampened hands and arrange 2 inches apart on ungreased baking sheets. Bake in batches in middle of oven until puffed and set, about 10 minutes (cookies will be soft in center). Transfer to racks to cool.

brought to you by

OUTPOST
NATURAL FOODS

100 E. Capitol Drive
Milwaukee • 414.961.2597

7000 W. State Street
Wauwatosa • 414.778.2012

2826 S. Kinnickinnic Avenue
Bay View • 414.755.3202

www.outpostnaturalfoods.coop

