

Want to raise money and have fun at the same time?

How about Cookie Grams?

Have a table at the Fall Fair or Bazaar at your church...

Butter Cream Icing

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| ½ cup solid shortening (Crisco) | 1 tsp vanilla |
| ½ cup butter or margarine | 2 tbsp. milk |
| 4 cups of icing sugar | |

Cream butter and shortening with mixer until light and fluffy. Add vanilla. Gradually add sugar, one cup at a time, beating well. Add enough milk and beat at high speed until light and fluffy. This can be refrigerated in an airtight container for up to 3 weeks. Rewhip before using. ***It freezes well, so don't throw leftovers away!***

Sugar cookies

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| ¾ cup margarine | 1 cup sugar |
| 2 eggs | 1 tsp vanilla |
| 2 ¾ cups flour | 1 teaspoon baking powder |
| ½ teaspoon salt | |

Mix well: margarine, sugar, eggs, and vanilla. Beat in the flour, baking powder and salt. Chill dough. Heat oven to 400. Roll the dough out about 1/8 inch (1/3) cm thick. Cut into 3 inch (7.5 cm) circles. Place on un-greased baking sheet. Bake 6_8 minutes. Remove just as edges start to turn golden.

Breakfast Bread

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|------------------------|--------------------------------|
| 125ml cup margarine | 150 ml brown sugar |
| 2 eggs | 250 ml oat meal (large flakes) |
| 400 ml flour | 2 ml baking powder |
| 2 ml baking soda | 2 ml salt |
| 1 ml tsp cloves | 250 ml dried cranberries |
| 125 ml pecans, chopped | 300 ml applesauce |

Beat butter and sugar until light. Add eggs and beat until well blended. Combine rolled oats,(reserve 25 ml of oats) flour, baking powder, baking soda, salt and cloves. Add applesauce and dry ingredients until just mixed. Pour into a parchment-paper lined loaf pan. Sprinkle top with reserved rolled oats and bake in 180 degrees oven for about 60 minutes or until toothpick comes out clean when inserted into loaf. Cool for ten minutes when removed from oven and then turn out and continue cooling. Place in plastic bag until ready to serve.