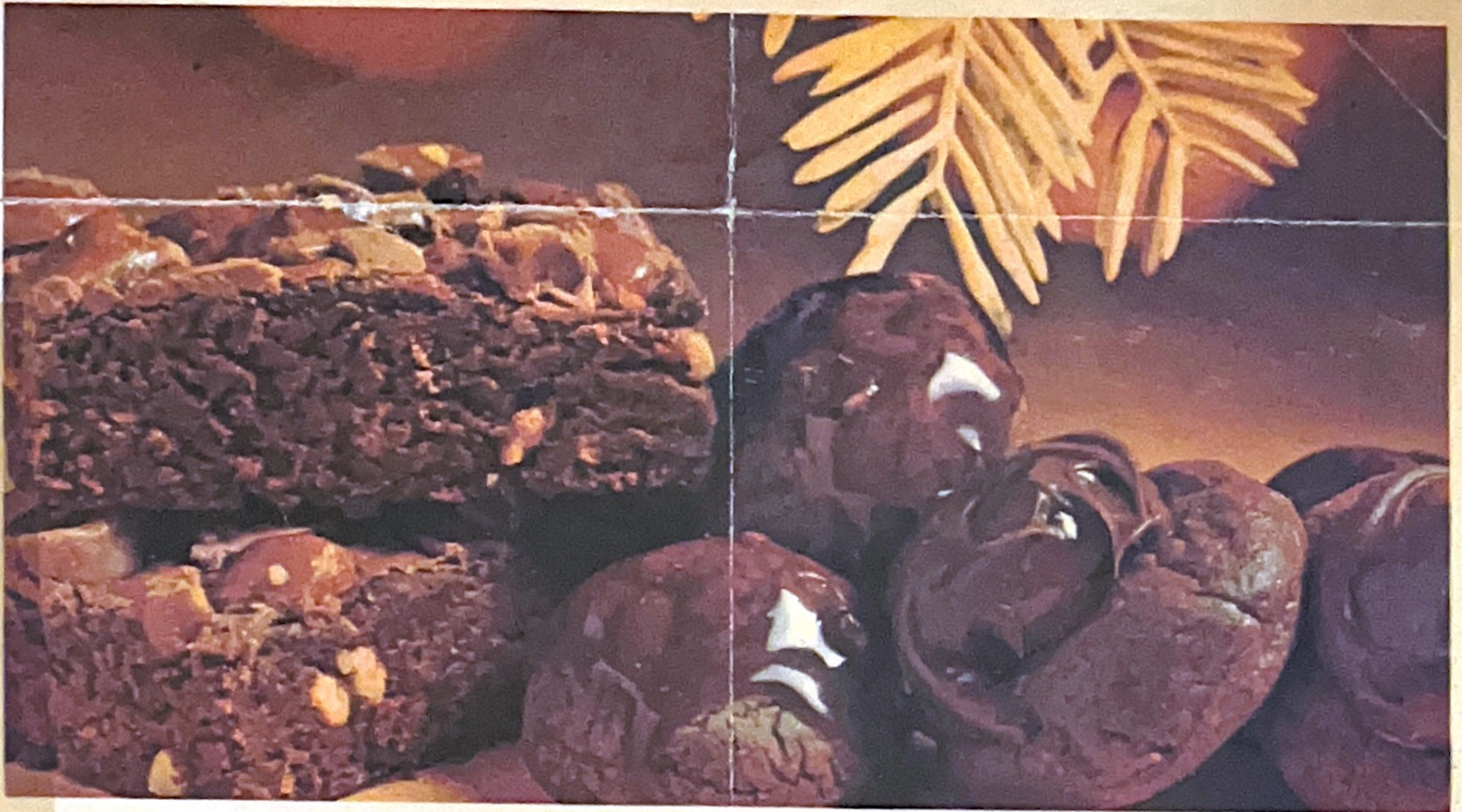


Cookies galore



CHOCOLATE COOKIE DOUGH

- ½ cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 1½ teaspoons vanilla
- 1½ cups Pillsbury's Best All Purpose Flour*
- ½ cup unsweetened cocoa, not instant
- ¼ teaspoon salt
- ¼ teaspoon baking powder
- ¼ teaspoon soda

In large mixer bowl, cream butter, sugar, egg and vanilla until light and fluffy. (No need to sift flour; measure by lightly spooning into cup and leveling off.) Add remaining ingredients; blend at low speed until a dough forms, about 1 minute. (Dough will be stiff.)

*For use with Pillsbury's Best Self-Rising Flour, omit salt, baking powder and soda.

TOFFEE TOPPED FUDGE NOUGATS

- 1 recipe Chocolate Cookie Dough (above)
- 2 (1½-oz. each) chocolate covered toffee candy bars, coarsely crushed

Glaze

- 3 (1½-oz. each) chocolate covered toffee candy bars, finely crushed
- 2 tablespoons water

OVEN 350° 36 TO 48 COOKIES

Stir the 2 coarsely crushed toffee bars in the Chocolate Cookie Dough. Shape chocolate dough into 1-inch balls, using a heaping teaspoon of dough for each. Place 2 inches apart on ungreased cookie sheets. Bake at 350° for 5 to 8 minutes until puffy. Cool completely. Prepare Glaze; dip top of each cookie into hot Glaze to cover or spread Glaze on cookies. Allow Glaze to dry completely before storing. Store tightly covered with waxed paper between layers of cookies.

Glaze: In small heavy saucepan over low heat, melt the 3 finely crushed toffee bars in water, stirring constantly. Stir until thick and bubbly. If Glaze becomes too thick, thin with 1 teaspoon water.

BAKED CHOCO-COVERED CHERRIES

- 1 recipe Chocolate Cookie Dough (above)
- 36 to 48 (half 10-oz. jar) maraschino cherries, well drained

Frosting

- 1 cup (6-oz. pkg.) semi-sweet chocolate or mint chocolate pieces, not milk chocolate pieces
- ½ cup sweetened condensed milk, not evaporated
- ¼ teaspoon salt
- 1 to 1½ teaspoons maraschino cherry juice

OVEN 350° 36 TO 48 COOKIES

Shape chocolate dough into 1-inch balls, using a heaping teaspoon of dough for each. Place 2 inches apart on ungreased cookie sheets. Push one cherry halfway in each ball. When all cookies are molded and cherries are pushed in, prepare Frosting and use immediately. Frost each cherry by spreading ½ teaspoon Frosting over cherry. (Frosting will spread over cookie slightly during baking.) Bake frosted cookies at 350° for 8 to 10 minutes until puffy. Store tightly covered.

Frosting: In small heavy saucepan over low heat, melt chocolate pieces with condensed milk, stirring constantly; remove from heat. Add remaining ingredients; stir until smooth.

Tip: If desired, buttermints can be used for the maraschino cherries and water for the cherry juice.

TOFFEE 'N FUDGE BARS

- 1 recipe Chocolate Cookie Dough (above)
- ¼ cup chopped nuts
- 4 (1½-oz. each) chocolate covered toffee candy bars, coarsely crushed

OVEN 350° 24 TO 36 BARS

Stir chopped nuts and 2 crushed toffee bars in Chocolate Cookie Dough. Pat dough in an ungreased 8 or 9-inch square baking pan; sprinkle with remaining 2 crushed toffee bars. Bake at 350° for 15 to 20 minutes until crushed candy is melted. Cool completely; cut into bars. Store tightly covered.

HIGH ALTITUDE ADJUSTMENT—5200 feet. Not necessary with these recipes.