

### **SUPER SOFT SUGAR COOKIES—FROM SENSIBLE COOKING**

- 1 1/2 cups sugar
- 1/2 cup light corn syrup
- 1 cup shortening
- 1/2 cup soft butter
- 2 eggs
- 1t vanilla
- 1 cup milk
- 1t salt
- 8t baking powder
- 1t baking soda
- 6 1/2 cups all purpose flour or freshly ground soft wheat

In Bosch mixing bowl with cookie paddles attached, cream sugar, corn syrup, butter, shortening, eggs and vanilla. Add milk and mix slowly. Add dry ingredients. Dough will be a little sticky. Cover and refrigerate for 1 hour. Roll out on floured surface up to 1/4" thick. Cut out with cookie cutter. Place on ungreased cookie sheet. Bake 375 for 10-12 mins

### **MACAROONS—FROM SENSIBLE COOKING**

- 4 egg whites
- 1t vanilla
- 1 cup powdered sugar
- 2 cups shredder coconut
- 1/2 cup all purpose flour or freshly ground soft wheat

In your Bosch Bowl with whips attached whip egg whites until stiff peaks form. Add vanilla and mix. Gradually add powdered sugar and beat until stiff and glossy. Fold in coconut and flour. Mix well. Use ice cream scoop to drop cookies onto bun pan with parchment paper. Bake in preheated 325 degree oven for 25 minutes or until lightly browned. Makes 1 dozen large cookies

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