



THE
COOKIE
book

A baker's dozen of favorite cookie recipes from customers and employees.



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Grandma's Sugar Cookies

– Phyllis C., Customer, Springfield, IL

Ingredients

2 cups sugar
2 large eggs, beaten
1 cup oleo or butter
1 cup milk, warmed
if using ammonia
1 tablespoon
baker's ammonia
1 tablespoon vanilla
2 teaspoons
baking powder
5 – 7 cups flour

Directions

Preheat oven to 350°.

Cream the oleo, sugar and eggs together. Add milk with ammonia and vanilla to the cream and combine thoroughly. Mix in baking powder, then flour 1 cup at a time.

Once you get the dough to the stiff but glossy stage, roll $\frac{1}{8}$ of the dough out on a floured surface. Cut into shapes and put on cookie sheets sprayed with nonstick spray.

Brush melted oleo on top of each cookie and sprinkle with colored sugar. Repeat steps until all the dough is cut out.

Bake for 9 minutes.

Sugar Cookie Icing

– Sarah M., Physicians Mutual Employee, Omaha, NE

Ingredients

1 cup powdered sugar
2 teaspoons milk
2 teaspoons light
corn syrup
 $\frac{1}{4}$ teaspoon
almond extract
assorted food coloring

Directions

In a small bowl, stir together powdered sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick, add more corn syrup.

Divide into separate bowls, and add food colorings to each to desired intensity. Dip cookies, or paint them with a brush.



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Leona's Chocolate Chip Cookies

– Jaclyn P., Physicians Mutual Employee, Omaha, NE

Ingredients

1 ½ cup margarine
1 cup white sugar
1 cup brown sugar
2 teaspoons vanilla
3 eggs, beaten
5 cups flour
2 teaspoons baking soda
1 ½ teaspoons salt
1 package chocolate chips
chopped nuts (optional)

Directions

Preheat oven to 350°.
Combine flour, baking soda and salt in a bowl, set aside.
Cream together the butter and sugar. Then add vanilla extract and beaten eggs.
Gradually add in flour mixture. Stir in chocolate chips and chopped nuts of choice (if using).
Drop by rounded tablespoon onto ungreased baking sheet.
Bake each batch 10 minutes.



Ice Box Pecan Cookies

– Georgia S., Customer, Chaffee, MO

Ingredients

¾ cup shortening
1 ½ cups brown sugar,
packed
1 egg
2 cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon vanilla
½ - ¾ cup chopped pecans

Directions

Cream the shortening and add sugar. Add the egg and mix until fluffy and light.
Combine flour, baking soda, and salt, then mix into shortening mixture. Fold in pecans and divide the dough into two portions using wax paper.
Shape the dough into rolls on the wax paper and refrigerate overnight.
Slice and bake on greased cookie sheets for 13 – 15 minutes at 350°.

Reese's® Brookie

– Patricia C., Customer, Mount Vernon, AR

Ingredients

- 1 package Nestle® chocolate chip cookie dough
- 1 package Reese's® mini peanut butter cups, unwrapped
- 1 box brownie mix

Directions

- Preheat oven to 350°.
- Smooth a square of cookie dough into the bottom of each well in a muffin tin.
- Place 1 peanut butter cup upside down onto the cookie dough.
- Mix the brownies according to their instructions, then pour the batter over each cup, filling all the wells to ¾ full.
- Bake for 18 minutes.



Frosted Sugar Cookies

– Lana J., Physicians Mutual Employee, Omaha, NE

Ingredients

- 1 cup butter-flavored shortening
- 1 cup sugar
- 2 eggs
- 3 teaspoons vanilla extract
- 3½ cups self-rising flour

Frosting:

- 2 cups confectioners' sugar
- ½ teaspoon vanilla extract
- 2 – 4 tablespoons 2% milk sprinkles

Directions

- Preheat oven to 400°.
- In a large bowl, cream shortening and sugar until light and fluffy. Beat in eggs and vanilla. Gradually beat flour into creamed mixture.
- Divide dough in half. Shape each into a disk; wrap in plastic wrap. Refrigerate 30 minutes or until firm enough to roll. On a lightly floured surface, roll each portion of dough to ¼-inch thickness.
- Cut with a floured cookie cutter. Place 2 inches apart on greased baking sheets.
- Bake 8 – 10 minutes or until set. Remove from pans to wire racks to cool completely.

For frosting:

- In a small bowl, mix confectioners' sugar, vanilla and enough milk to reach a spreading consistency. Spread over cookies, decorate with sprinkles.

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White Chocolate Cranberry Cookies

– Diane M., Customer, Fitchburg, WI

Ingredients

2 cups butter
1 cup sugar
4 cups flour
1 package white
chocolate chips
1 package dried
cranberries

Directions

Preheat oven to 350°.

Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add flour and mix well. Stir in white chocolate and cranberries.

Drop rounded tablespoons of dough 2 inches apart onto ungreased baking sheets. Flatten each ball slightly.

Bake the cookies for 10 – 14 minutes or until lightly browned. Cool for 5 minutes before removing from baking sheet. Remove to wire rack until fully cooled.

No-Bake Haystack Cookies

– Kim H., Physicians Mutual Employee, Omaha, NE

Ingredients

1 cup butterscotch or
milk chocolate chips
½ cup peanut butter chips
1 tablespoon shortening
1 ½ cups broken crispy
chow mein noodles

Directions

In a microwave, melt chips and shortening; stir until smooth. Add noodles, toss to coat.

Drop by heaping teaspoonfuls on waxed paper-lined baking sheets.

Refrigerate until set. Store in an airtight container at room temperature.



Easy Peanut Butter Cookies

– Shirley C., Customer, Bowling Green, KY

Ingredients

1 cup peanut butter,
creamy or chunky
1 cup sugar
1 egg

Directions

Preheat oven to 350°.
Mix the ingredients and drop
spoonfuls on baking dish.
Press with a fork, then bake for
10 – 15 minutes.



Biscotti

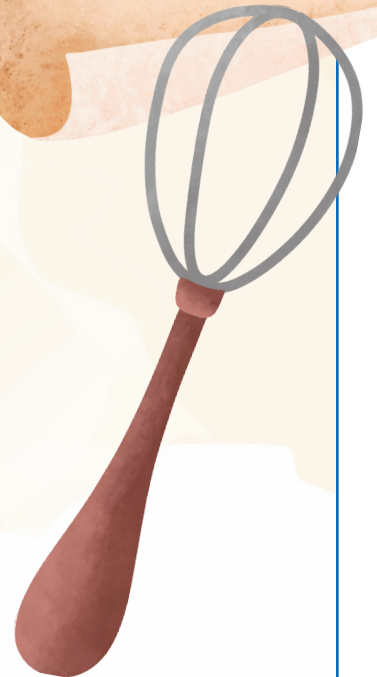
– Val G., Physicians Mutual Employee, Omaha, NE

Ingredients

4 eggs
2 sticks oleo (1 cup)
1 ½ cups sugar
½ cup milk
2 teaspoons any flavoring
5 teaspoons baking powder
6 cups flour

Directions

Preheat oven to 350°.
Cream together the eggs, oleo, sugar and milk.
Add flavoring, baking powder and flour.
Make it into any shape desired and bake for
10 – 15 minutes or until lightly browned on
bottom.
Frost with desired glaze.



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Cheery Cherry Cookies

– Scott G., Physicians Mutual Employee, Omaha, NE

Ingredients

¾ cup butter
or soft margarine
1 cup brown sugar
1 egg
2 tablespoons milk
1 teaspoon almond extract
2 cups flour
½ teaspoon salt
½ teaspoon baking soda
½ cup maraschino cherries,
well drained and chopped
½ cup chopped pecans
½ cup flaked coconut

Directions

Preheat oven to 375°.

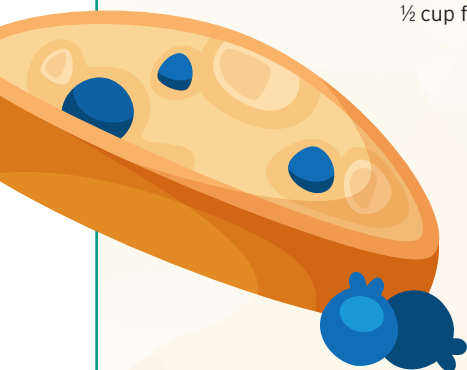
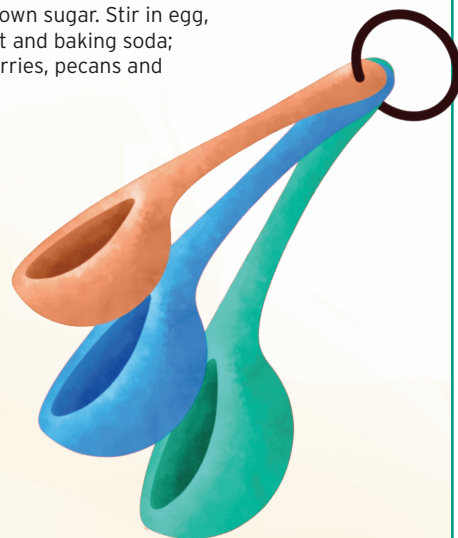
In a large mixing bowl, cream butter and brown sugar. Stir in egg, milk and almond extract. Combine flour, salt and baking soda; gradually add to cream mixture. Fold in cherries, pecans and coconut.

Drop by teaspoonful.

Bake 10 – 12 minutes.

Glaze:

Powdered sugar
Almond extract
Milk



Berry Cookies

– Annie G., Prospective Customer, Scottsdale, AZ

Ingredients

1 cup rolled oats
1 cup gluten-free flour or
pancake mix
1 – 2 cups berries,
rinsed
1 tablespoon vanilla extract
1 pinch salt
½ cup dark chocolate
chips (optional)
1 – 3 packets Stevia®
1 tablespoon baking soda

Directions

Preheat oven to 350°.

In a large bowl, mix and mash all ingredients.

Place dough in fridge for 10 minutes.

Remove dough and shape into round balls,
then place on a greased cookie sheet.

Bake for 7 minutes and let cool for 10
minutes before removing from sheet.



pudding Cookies

– Doug W., Physicians Mutual Employee, Omaha, NE

Ingredients

1 cup salted butter (softened)
¾ cup light brown sugar
¼ cup granulated sugar
1 ½ teaspoons vanilla extract
2 eggs
2 ½ cups all-purpose flour
3.4oz package **instant** vanilla pudding mix (or other flavor)
1 teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon salt
¾ cup semi-sweet chocolate chips
¾ cup white chocolate chips

Directions

Preheat oven to 350°.

Line baking sheet with parchment paper. Cream together the butter and sugars in a large mixing bowl. Mix for about 1 – 2 minutes until smooth and fluffy. Add in vanilla and beat in one egg at a time.

In a separate bowl, mix together flour, pudding mix, baking soda, baking powder and salt. Slowly stir into the wet ingredients. Then stir in the chocolate chips.

Use a medium cookie dough scoop to scoop the dough onto the baking sheet.

Bake for 8 – 10 minutes, or until the edges are lightly golden brown. You want the center to look a little underdone. Let sit on pan for 2 – 5 minutes, and then remove to a cooling rack.

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