



Dark Chocolate Chip Cookies

CISSY THOMPSON

3/4 c. butter, softened	3/4 c. granulated sugar
3/4 c. firmly packed dark brown sugar	2 lg. eggs
1 1/2 tsp. vanilla	2 1/4 c. plus 2 Tbsp. all purpose flour
1 tsp. baking soda	3/4 tsp. salt
1 12oz. package dark chocolate morsels	

Beat butter and sugar at medium speed with an electric mixer until creamy. Add eggs and vanilla, beating until blended. Combine flour, soda and salt in a small bowl; gradually add to butter mixture, beating well. Stir in morsels. Drop by tablespoons onto lightly greased baking sheets. Bake at 350° for 8 to 14 minutes or until desired degree of doneness. Remove to wire racks to cool completely.

Ice-box Cookies (Courting Cookies)

CATHY DOWDY

1 box light brown sugar	2 sticks butter
2 eggs	3 1/2 c. all-purpose flour (sifted, then measured)
1/2 tsp. salt	1 tsp. baking soda
1/2 tsp. vanilla	1 c. chopped nuts (pecans)

Cream butter and sugar until light. Add eggs and beat well. Add flour, salt, baking soda, vanilla and nuts. (I do this with a big electric mixer, not a hand-held mixer.) Form dough into rolls about 1 inch round and 8 inches long. Wrap in waxed paper and twist ends. Refrigerate dough overnight or rolls can be frozen and baked as you need them. Slice about 1/8 to 1/4 inch thick and place on cookie sheets lined with aluminum foil - do not grease. Bake at 350° for about 10-11 minutes or until lightly browned. Let cookies cool for a minute or two before removing from pan. Put on plates so they can finish cooling. Cookies should be crisp. Put in plastic bags or cookie tins. Baked cookies will also keep in freezer for a month or two.

Cathy Dowdy's grandfather started calling these cookies "Courting Cookies" because before Cathy's parents were married, her mother used to make them and send them to her father where he was stationed in the Army. When he came home to visit, she would package them up and send him back with a batch too.

Gingersnap Cookies

DANA PARKER

1 c. unsalted butter, softened
1 c. plus 2 Tbsp. sugar
1 1/2 tsp. kosher salt
1/2 tsp. vanilla
2 lg. eggs
3 Tbs. molasses
3 c. all-purpose flour
2 1/2 tsp. baking soda
1 Tbsp. ground cinnamon
2 tsp. ground ginger

Preheat oven to 325° F. In a large bowl, cream butter, 1c. sugar and salt until fluffy. Scrape bowl and stir in vanilla. Add eggs one at a time, beating well after each addition. Stir in molasses until combined. Sift flour, baking soda, cinnamon and ginger into a bowl. Stir in wet ingredients until mixture comes together. Take care not to overmix. Cover and refrigerate for at least 4 hours. Roll out chilled dough on a lightly floured board or between parchment or waxed paper. Use a round cookie cutter to cut the dough. Place on a non-stick or parchment-lined baking sheet. Refrigerate for 10 minutes. Bake for 12-15 minutes. Remove from oven and sprinkle with remaining 2 Tbsp. sugar while still warm. Cool on a wire rack.

Dana's recipe came from her grandmother, Doris, who "is the best cook in the world." Dana says that Doris always had these cookies on hand. "She always said that ginger was good for you and would help a stomachache, so she would give you a couple ginger cookies before bed."



The Marsh Hens Supper Club, from left front: Sue Sayer, Cissy Thompson, Lisa Hamil, Rita Thompson and Ginger Watson. From left back, Dana Parker, Julie Altman, Cathy Dowdy, Jayne Lambright and Cindy Hendley.