



**COOKIES**  
**FOR A** *willow lake*  
**CAUSE** **ORTHODONTICS**

Huge thanks to all of the patients, friends, and staff of our practice who worked so hard baking and selling these delicious cookies for our first Cookies for Kids' Cancer bake sale. It's wonderful to see how great things happen when people work together!

Warmly,  
Drs. Matthew Israel and Barbara Siargos



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# BROWN BUTTER SNICKER DOODLES

RECIPE FROM RECIEGIRL.COM

## INGREDIENTS

- 1 cup butter
- 1 1/2 cups granulated sugar
- 2 large eggs
- 2 3/4 cups flour, sifted
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1/2 tsp salt

## ROLLING MIXTURE

- 3/4 cup granulated sugar
- 2 tsp ground cinnamon

## DIRECTIONS

1. In a small saucepan, melt butter at medium heat. Reduce to simmer and stir until butter turns golden brown. Remove from heat and let cool.
2. In a large bowl, whisk together cooled butter, sugar and eggs.
3. Sift dry ingredients together and stir into wet mixture. Cover bowl and chill dough in refrigerator until firm.
4. Preheat oven to 375 degrees F.
5. Roll dough into small balls (about 1 1/2 Tbsp. of dough per ball). Roll balls in mixture of cinnamon and sugar, and place on ungreased baking sheet.
6. Bake 8-10 minutes until cookies are flattened and crinkly.

Yields: 2 to 3 dozen

# MARTHA STEWART SUGAR COOKIES

## INGREDIENTS

- 4 cup flour
- 1 tsp salt
- 1 tsp baking powder
- 2 sticks butter
- 2 cups sugar
- 2 eggs
- 2 tsp vanilla

## DIRECTIONS

1. Preheat oven to 325 degrees F.
2. Cream together butter and sugar. Mix in vanilla.
3. Beat eggs in separate bowl then pour in.
4. Mix in salt, baking powder, then flour.
5. Scoop round balls of dough onto an ungreased cookie sheet.
6. Cook for 8-10 minutes.



# CANDIES

## INGREDIENTS

- 1 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup firmly packed light brown sugar
- 1 large egg
- 1 tsp vanilla extract
- 2 cup all-purpose flour
- 1/2 tsp baking soda
- 1/8 tsp salt
- 12 oz package M&Ms mini milk chocolate candies

## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. In large bowl, cream butter and sugars until light and fluffy; beat in egg and vanilla.
3. In medium bowl combine flour, baking soda, and salt; blend into butter/sugar mixture. Stir in M&Ms.
4. Drop dough by heaping teaspoonfuls 2" apart onto ungreased cookie sheets.
5. Bake 10-13 minutes or until edges are lightly browned and centers are still soft. Do not overbake.
6. Cool 1 minute on cookie sheets; cool completely on wire racks.

# RED'S ULTIMATE M&Ms COOKIES

RECIPE FROM MMS.COM

# M&M AND CHOCOLATE CHIP COOKIES

## INGREDIENTS

- 2 sticks of butter, softened
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1 egg
- 1/2 tsp vanilla
- 2 cup all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cup chocolate chips and M&Ms

## DIRECTIONS

1. Put rack in center of oven. Preheat oven to 350 degrees F. Spray cookie sheet with cooking spray.
2. In a large bowl, combine 2 sticks butter, brown sugar, granulated sugar, egg, and vanilla. With an electric mixer, beat on a slow speed, then gradually move up to a high speed. Beat until smooth and light in color.
3. In a medium bowl, combine flour, baking soda, and salt. Add flour mixture to butter mixture a 1/2 cup at a time until all flour is moistened.
4. Use a spoon to stir in chocolate chips and M&Ms.
5. Drop dough by heaping teaspoonfuls about 3" apart on cookie sheet. Bake 12-15 minutes or until tops of cookies begin to brown. Remove from oven and let cool.

Yields: about 2 dozen cookies

# ELECTRIC

# PUDDING

## INGREDIENTS

- 1 (18.25oz) package devil's food cake mix w/pudding
- 2 1/2 cup frozen whipped topping, thawed
- 1 egg
- 1/3 cup confectioners' sugar for dusting

## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine cake mix, whipped topping, and egg; mix well. Mixture will be sticky.
3. Drop 1 inch sized balls of dough into confectioners' sugar; roll slightly to form uniform size balls. Place on lightly greased baking sheet 2 inches apart. Bake 10-12 minutes. Remove to racks to cool. Store in tightly covered container.

Yields: 18

# CHOCOLATE SNOWDROPS

RECIPE FROM  
ALLRECIPES.COM

# LEMON SUGAR COOKIES

## INGREDIENTS

- 1/2 cup butter
- 2/3 cup sugar
- 1/3 cup vegetable oil
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1 tsp cream of tartar
- 2 1/3 cup flour
- 1 egg
- 1 tsp lemon extract or 1 tbsp lemon juice

## DIRECTIONS

Preheat oven to 350 degrees F.

Combine all ingredients. Scoop dough into balls. Press down balls of dough with the bottom of a sugared glass onto ungreased baking sheet. (Some glasses have a design on bottom which transfers to top of cookie.) Bake for 8-10 minutes.

Yields: about 30 cookies.

UNGREASED



# LEMON RICOTTA COOKIES WITH LEMON GLAZE

RECIPE COURTESY GIADA DE LAURENTIIS

## INGREDIENTS

2 1/2 cup all-purpose flour  
1 tsp baking powder  
1 tsp salt  
1 stick unsalted butter, softened  
2 cup sugar  
2 eggs  
1 (15-ounce) container whole milk ricotta cheese  
3 tbsp lemon juice  
1 lemon, zested

## GLAZE

1 1/2 cup powdered sugar  
3 tbsp lemon juice  
1 lemon, zested

## DIRECTIONS

Preheat the oven to 375 degrees F.

In a medium bowl combine the flour, baking powder, and salt. Set aside.

In the large bowl combine the butter and the sugar. Using an electric mixer beat the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, 1 at a time, beating until incorporated. Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine. Stir in the dry ingredients.

Line 2 baking sheets with parchment paper. Spoon the dough (about 2 tablespoons for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes.

**Glaze:** Combine the powdered sugar, lemon juice, and lemon zest in a small bowl and stir until smooth. Spoon about 1/2-teaspoon onto each cookie and use the back of the spoon to gently spread. Let the glaze harden for about 2 hours. Pack the cookies into a decorative container.

Yields: 44 cookies

# SPOONFULS

## INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup shortening
- 1 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 tbsp molasses
- 1 1/2 tsp pure vanilla extract
- 2 large eggs
- 2 cup all-purpose flour
- 2 cup oats (1 c quick, 1 c old-fashioned)
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 2 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground cloves
- 1 1/2 cup cinnamon chips (1 bag)

## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. In a large bowl, cream together butter and shortening with electric mixer. Add sugars, molasses, vanilla and eggs.
3. In a separate bowl, whisk together remaining ingredients (except for chips). Gradually add dry ingredients to wet ingredients until ingredients are blended. Stir in cinnamon chips.
4. Place spoonfuls of cookie dough on parchment-lined cookie sheets. Bake 10 to 12 minutes, until cookies no longer appear raw-looking in the middle. They will still be soft and tender, so let them cool on the cookie sheets for a few minutes before transferring them to a wire rack to cool completely.

Yields: About 5 dozen

# SPICY CINNAMON OATMEAL COOKIES

RECIPE FROM [RECIPEGIRL.COM](http://RECIPEGIRL.COM)



## INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup white sugar
- 1/2 cup packed brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 1/2 cup all-purpose flour
- 1 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 3 cup rolled oats
- 1 2/3 cup butterscotch chips (1 bag)

# OATMEAL BUTTERSCOTCH COOKIES

RECIPE FROM ALLRECIPES.COM

## GLAZE

1. Preheat oven to 375 degrees F.
2. In a large bowl beat the butter or margarine, white sugar and brown sugar together. Add the eggs and vanilla, beat well.
3. Stir together the flour, baking soda, cinnamon and salt. Gradually add the flour mixture to the butter mixture and stir until blended. Stir in the oats and the butterscotch chips. Drop by teaspoonfuls onto an ungreased cookie sheet.
4. Bake for 8 to 10 minutes in the preheated oven, until the edges begin to brown

Yields: 48 cookies

## INGREDIENTS

- 1 cup (2 sticks) butter or margarine, softened
- 2 cup packed light brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 1-3/4 cup all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 3 cup quick-cooking oats
- 1-1/3 cup (8 oz. pkg.) HEATH BITS 'O BRICKLE Toffee Bits
- 1 cup MOUNDS Sweetened Coconut Flakes (optional)

## DIRECTIONS

1. Heat oven to 375 degrees F.
2. Lightly grease cookie sheet. Beat butter, brown sugar, eggs and vanilla until well blended. Add flour, baking soda, cinnamon and salt; beat until blended.
3. Stir in oats, toffee bits and coconut, if desired, with spoon. Drop dough by rounded teaspoons about 2 inches apart onto prepared sheet.
4. Bake 8 to 10 minutes or until edges are lightly browned. Cool 1 minute; remove to wire rack.

Yields: 4 dozen cookies

# OATMEAL TOFFEE COOKIES

# MORSELS

## INGREDIENTS

- 2 1/4 cup all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cup (12-oz. pkg.) NESTLÉ® TOLL HOUSE®  
Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts (optional)
- 1 c M&Ms (optional)

# ORIGINAL NESTLE TOLL HOUSE CHOCOLATE CHIP COOKIES WITH M&Ms

## DIRECTIONS

Preheat Oven to 375 degrees F.

Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts or M&Ms. Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

**Slice And Bake Cookie Variation:** Prepare dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in wax paper. Refrigerate for 30 minutes.\* Preheat oven to 375 degrees F.. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.

\* May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.

Yields: 60

# THICK, CHEWY, OATMEAL RAISIN COOKIES

RECIPE FROM SMITTENKITCHEN.COM

## INGREDIENTS

1/2 cup (1 stick or 4 ounces) butter,  
softened

2/3 cup light brown sugar, packed

1 egg

1/2 tsp vanilla extract

3/4 cup all-purpose flour

1/2 tsp baking soda

1/2 tsp ground cinnamon

1/4 tsp salt (I often use a half  
teaspoon, but I like more salt in my  
baked goods)

1 1/2 cup rolled oats

3/4 cup raisins

1/2 cup walnuts, chopped (optional)

## DIRECTIONS

Preheat oven to 350 degrees F. (175°C).

In a large bowl, cream together the butter, brown sugar, egg and vanilla until smooth. In a separate bowl, whisk the flour, baking soda, cinnamon and salt together. Stir this into the butter/sugar mixture. Stir in the oats, raisins and walnuts, if using them.

At this point you can either chill the dough for a bit in the fridge and then scoop it, or scoop the cookies onto a sheet and then chill the whole tray before baking them. You could also bake them right away, if you're impatient, but I do find that they end up slightly less thick.

The cookies should be two inches apart on a parchment-lined baking sheet. Bake them for 10 to 12 minutes (your baking time will vary, depending on your oven and how cold the cookies were going in), taking them out when golden at the edges but still a little undercooked-looking on top. Let them sit on the hot baking sheet for five minutes before transferring them to a rack to cool.

Yields: about 2 dozen

# VEGAN CHOCOLATE CHIP COOKIES

## INGREDIENTS

- 2 cup unbleached flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 bag ghirardelli dark choc chips
- 1 cup raw sugar
- 1/2 cup canola or vegetable oil
- 1 tsp vanilla
- 1/4 cup water

## DIRECTIONS

VERY IMPORTANT-make sure all ingredients are at room temperature. It will work if they're not at room temp but it works MUCH better if they are. Also while your oven is pre-heating put the cookie sheets you are going to use on top of the oven so they get preheated as well.

1. Preheat oven to 350 degrees F..
2. In a large bowl mix flour, baking powder, salt. Add chips. Make a well in the center and set aside.
3. In a medium size bowl mix vegan sugar and oil. Mix it well. Add the vanilla and then add the water. Mix it well.
4. Add the wet to the well in the dry. Mix it well but be careful not to overwork it. Add more chips if you need to.
5. Spoon onto ungreased cookie sheets. Put them in the oven.
6. Bake for 5 minutes and then flip and rotate the sheets (top to bottom and 180 degree rotation). Bake another 4 minutes and check them.
7. The cookies are done when they seem a little bit softer then you want them to be. They will harden up some as they cool. I usually go in two minute increments from here until they get to where I like them.
8. Take them out when they are done and move them to wire cooling racks. If they split or come apart when you try to remove them let them sit on the pan for 2 minutes before transferring them to the racks.

Yields: almost two dozen

## INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 1 1/2 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 3/4 cup flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 3 cup old-fashioned oats
- 1 cup raisins
- 1 cup dark chocolate chips

## DIRECTIONS

1. Preheat oven to 375 degrees F.
2. In a large bowl, beat butter, sugars, eggs and vanilla extract until well blended. In a medium bowl combine flour, baking soda, salt, and cinnamon. Add dry ingredients to butter mixture, stirring just until combined.
3. Fold in rolled oats, raisins, and chocolate chips. Drop dough by rounded teaspoons (I used a cookie scoop) about 2 inches apart onto a cookie sheet.
4. Bake for 8 – 10 minutes (mine took 12 minutes) or until edges are lightly browned. Cool 2 minutes and remove to wire rack to cool completely.

Yields: A little over 4 dozen cookies.

# OATMEAL RAISIN CHOCOLATE CHIP COOKIES

RECIPE FROM [BROWNEYEDBAKER.COM](http://BROWNEYEDBAKER.COM)

# CARDAMOM

## INGREDIENTS

- 1 cup butter
- 3 tsp baking powder
- 2 cup flour
- 1 cup sugar
- 1 cup semolina
- 1 tsp ground cardamom
- 1 egg yolk (optional)

## DIRECTIONS

Preheat the oven to 350 degrees F. (175°C).

1. In a large bowl mix butter and sugar until creamy.
2. Mix all of the dry ingredients in a separate bowl.
3. Add the wet to the well in the dry. Mix it well.
5. Shape round balls of dough and place them about 2 inches apart on ungreased baking sheet.
6. (optional) Beat an egg yolk in a small bowl and using a small brush or your fingertip dot the center of each cookie.
7. Bake for 12-15 minutes.
8. The cookies are done when they seem a little bit softer than you want them to be. They will harden up some as they cool.
9. Take them out when they are done and move them to wire cooling racks. If they split or come apart when you try to remove them let them sit on the pan for 2 minutes before transferring them to the racks.

Yields: almost two dozen

# SPICED SUGAR COOKIES





be a  
good  
paulie