

Vintage Cookie Recipes!

Espresso Fudge Cookies

Indulge in the rich, velvety flavor of homemade fudge cookies with this exceptional vintage recipe I got from my dear Aunt Eunice. The addition of espresso gives them a lovely kick!

*Makes 16 | Prep. time 10 minutes
Cooking time 10-12 minutes | Resting time 45 minutes*

Ingredients

- ½ tablespoon pure vanilla extract
- 3 large egg whites
- Pinch of kosher salt
- 1 teaspoon espresso powder
- 1 cup unsweetened cocoa powder
- 2¼ cups powdered sugar
- 1 cup chocolate chips
- 1 cup mixed nuts, finely chopped

Directions

1. Beat the vanilla extract and egg whites in a large mixing bowl until foamy.
2. In another large mixing bowl, combine the salt, espresso powder, cocoa powder, and sugar.
3. Gently add the espresso mixture to the egg white mixture, folding to combine.
4. Using a cookie scoop, drop the batter onto a baking sheet lined with parchment paper. Let rest at room temperature for 45 minutes.
5. In the meantime, preheat oven to 350°F (177°C).
6. Bake for 10-12 minutes or until golden brown on the edges.
7. Let cool completely before serving, or store the cookies in an airtight container.

Nutrition per serving

Calories 88, fat 1 g, carbs 19 g, sugar 16 g,
Protein 2 g, sodium 47 mg

Peanut Butter Cookies

Believed to have originated in the US in the early 20th century, around the 1930s and 1940s, the peanut butter cookie came about from the rise of peanut butter-based recipes after it became popular in the early 1900s. Since then, this cookie has become a classic American treat. My Mom used to make this especially for my sister Helen, who loves anything with peanut butter!

Makes 24 | Prep. time 10 minutes | Cooking time 8-10 minutes

Ingredients

- ½ cup shortening
- 3 tablespoons whole milk
- 1¼ cups light brown sugar
- ¾ cup smooth peanut butter
- 1 tablespoon pure vanilla extract
- 1 large egg
- Pinch of kosher salt
- 1 teaspoon baking soda
- 1¾ cups all-purpose flour

Directions

1. Preheat oven to 375°F (191°C). Line 2 baking sheets with parchment paper.
2. Whisk the shortening, milk, brown sugar, peanut butter, and vanilla extract in a large mixing bowl until smooth.
3. Mix in the egg until well combined.
4. Combine the salt, baking soda, and flour in a medium mixing bowl. Gradually add it to the shortening mixture, combining until a smooth batter forms.
5. Using a cookie scoop, shape the batter into bite-sized balls. Arrange them on the prepared baking sheets. Flatten the balls with a fork.
6. Bake for 8-10 minutes or until golden brown.
7. Let cool completely before serving, or store the cookies in an airtight container.

Nutrition per serving

Calories 165, fat 8 g, carbs 19 g, sugar 11 g,
Protein 3 g, sodium 146 mg

Christmas Pinwheel Cookies

The origins for these classic holiday cookies is not exactly know, but nonetheless these are fun, delicious, and beautiful cookies that will make a great addition to your holiday table!

*Makes 12 | Prep. time 10 minutes
Cooking time 12 minutes | Chilling time 8 hours*

Ingredients

1 cup powdered sugar
1 cup unsalted butter, at room temperature
1 large egg
1 teaspoon pure vanilla extract
1 ½ teaspoons almond extract
2 ½ cups all-purpose flour
1 teaspoon kosher salt
½ teaspoon red or green food coloring

Directions

1. Beat the sugar and butter in a large mixing bowl until light and fluffy.
2. Mix in the egg, vanilla extract, and almond extract until smooth.
3. Gradually add the flour and salt, combining until a smooth dough forms.
4. Divide the dough in half. Add the food coloring to half the dough.
5. Split the white dough and colored dough in half to make 2 pieces of dough from each. Roll out each half into an 8-inch square.
6. Stack 1 white square and 1 colored square on top of each other. Pat them with a rolling pin a bit until they stick to each other.
7. Roll the stacked squares into a tight log. Repeat the process with the remaining halves.
8. Cover the logs with plastic wrap and refrigerate for at least 8 hours.
9. Preheat oven to 350°F (177°C). Line 4 baking sheets with parchment paper.
10. Slice the logs into ¼-inch thick rounds. Arrange the logs onto the prepared baking sheets.
11. Bake for 8-12 minutes or until golden brown on the edges.
12. Let cool completely before serving, or store the cookies in an airtight container.

Nutrition per serving

Calories 46, fat 2 g, carbs 5 g, sugar 1 g,
Protein 1 g, sodium 33 mg

Jam Coconut Buttons

This recipe was one of my Grandma Rose's favorites. She used to have a cookie metal box with an old teddy bear image on top that was always filled with this cookie. My grandmother's house has long been sold, but if I visited there even now, I might just check the bottom cupboard behind her chair where she stored the famous cookie box. You just never know.

*Makes 24 cookies | Prep. time 30 min.
Cooking time 12–13 min. (per tray)*

Ingredients

- 1 cup butter (at room temperature)
- ½ cup packed brown sugar
- 2 eggs, separated
- 1 teaspoon vanilla extract
- 2 ½ cups all-purpose flour
- ¼ teaspoon salt
- 1 ½ cups shredded coconut
- ¼ cup jelly or jam (your choice)

Directions

1. Preheat the oven to 375°F (191°C). Line two baking sheets with parchment.
2. In a medium bowl, beat the butter and sugar until fluffy. Add the egg yolks and vanilla and mix well. Mix in the flour and salt.
3. Lightly beat the egg whites in a bowl, and pour the coconut into a separate bowl.
4. Roll the cookie dough into 1-inch balls. One at a time, moisten them in the egg yolk and then roll them in the coconut. Set them 2 inches apart on the cookie sheets.
5. Using the tip of your finger or the handle of a spoon, make an indent in each cookie.
6. Measure about half a teaspoon of jellie or jam into each indent.
7. Bake for 13–16 minutes, or until lightly browned.

Nutrition per serving

Calories 118, fat 5 g, carbs 17 g, sugar 12 g,
Protein 1 g, sodium 88 mg

Date and Walnut Cookies

Here is another variation of the classic date cookie. But this time, with walnuts! These cookies are reasonably healthy, so if you're looking for a lighter treat you and your family will love, this is one of the best. You'll enjoy the walnuts' crunchiness and the dates' chewy sweetness. This was my Aunt Eunice's favorite cookie.

Makes 40 | Prep. time 20 minutes | Cooking time 12-14 minutes

Ingredients

- 1 ½ cups granulated sugar
- 1 cup unsalted butter, at room temperature
- 4 large eggs
- 1 ½ teaspoons pure vanilla extract
- ½ cup boiling water
- 1 teaspoon baking soda
- Pinch of kosher salt
- 3 cups all-purpose flour
- 1 cup walnuts, roughly chopped
- 1 ½ cups dates, finely chopped

Directions

1. Preheat oven to 350°F (177°C). Line 2 baking sheets with parchment paper.
2. Beat the sugar and butter in a large mixing bowl until light and fluffy.
3. Mix in the eggs and vanilla extract until smooth.
4. Whisk the water and baking soda in a small mixing bowl. Add the mixture to the sugar mixture, combining well.
5. Gradually add the salt and flour, combining until a smooth dough forms.
6. Fold in the walnuts and dates.
7. Using a cookie scoop, drop the batter onto the prepared baking sheets.
8. Bake for 12-14 minutes or until golden brown.
9. Let cool completely before serving, or store the cookies in an airtight container.

Nutrition per serving

Calories 151, fat 7 g, carbs 19 g, sugar 11 g,
Protein 2 g, sodium 33 mg

Samoa Cookies

These tasty, gooey cookies everyone can't resist were introduced in 1974 to finance the Girl Scouts organization. I loved these growing up and still do. They are easy to make once you have shortbread cookies on hand.

*Makes 24 | Prep time 30 minutes | Cook time 5 minutes
Chill time 1-3 hours*

Ingredients

- 24 shortbread ring cookies
- ¼ cup butter
- ⅓ cup white sugar
- ½ cup golden corn syrup
- 1 teaspoon vanilla extract
- ½ cup condensed milk
- 4 cups coconut flakes
- ½ cup chocolate chips, melted

Directions

1. Combine butter, sugar, and corn syrup in a saucepan.
2. Heat the saucepan and cook for 3 minutes.
3. Slowly add the condensed milk.
4. Mix and remove from heat.
5. Add the vanilla.
6. Mix well until creamy.
7. Add coconut flakes
8. Spoon the mixture over shortbread cookies.
9. Let cool.
10. Place in refrigerator to cool some more.
11. Melt the chocolate chips in the microwave for 30 seconds to 1 minute and stir until smooth.
12. Line a baking sheet with parchment paper and set aside.
13. Dip the cookie bottoms in the melted chocolate.
14. Place the cookies on parchment paper to harden, chocolate-side up. Let set for 10-15 minutes. Turn over and drizzle lines with the remaining chocolate on top of each cookie.
15. Place in the refrigerator for 1-3 hours before serving.

Nutrition Facts per Serving

Calories 142, total fat 7 g, carbs 20 g, sugar 12

Protein 1 g, sodium 60 mg

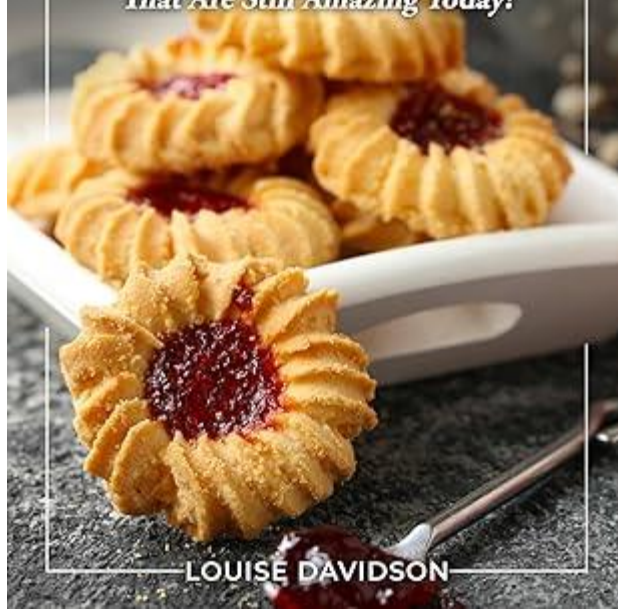
*****These recipes and more are found in Louise Davidson's Cookie Forgotten Recipes: Old-Fashioned Vintage Cookies That Are Still Amazing Today! To get your own copy, click on the cover below or click [here](#).**

COOKIE

FORGOTTEN RECIPES



*Old-Fashioned Vintage Cookies
That Are Still Amazing Today!*



LOUISE DAVIDSON