

Had a tough day at school?

by Emma Sadgrove

Around term paper time it is great to have some cookies on hand for midnight munching. And after testing these recipes, I have plenty. So if you really cannot cook, maybe you should stop by my place! But seriously, cookies are very easy to make and anybody should be able to master these.

So fill up the cookie jar and break out the milk. Better yet, make that milk and Kahlua - or milk and whatever catches your fancy. And enjoy those term papers.

Chocolate Mint Cookies

2/3 cup sugar
1/3 cup margarine
1 egg
1/2 tsp vanilla extract
1-1/4 cups flour
1/2 tsp baking soda
1/4 tsp salt
2 tbsp cocoa powder
1 45-gram package of Junior Mints

Cream together sugar and margarine. Add egg and vanilla and beat well. Stir in flour, soda, salt and cocoa. Form a one inch ball around each Junior Mint. Roll well and make sure that the mint is well sealed inside each cookie. Place about one inch apart on lightly

greased cookie sheet. Bake at 375 degrees for 10 minutes.

Oatmeal M&M's Cookies

(These are so good warm that they probably will not have a chance to cool.)

1 cup margarine
1-1/4 cups sugar
1 egg
1-1/2 tsp vanilla extract
1-1/4 cups flour
1 tsp baking soda
1/4 tsp salt
1 cup rolled oats
1 large package M&M's

Cream together margarine and sugar. Beat in egg and vanilla. Stir in flour, soda and salt. Add oats and M&M's. Drop by two teaspoonful portions onto lightly greased cookie sheets about two inches apart. Bake at 375 degrees for 10-12 minutes.

Chocolate Peanut Butter Chip Cookies

1 cup sugar

3/4 cup margarine
1 egg
1 tsp vanilla extract
1/4 cup milk
2 cups flour
1 tsp baking powder
1/2 tsp salt
1/3 cup cocoa powder
1 12-oz. package peanut butter chips

Cream together margarine and sugar. Beat in egg and vanilla. Stir in milk. Add flour, baking powder, salt and cocoa and combine. Stir in chips. Drop by two teaspoonful portions onto lightly greased cookie sheets about two inches apart. Bake at 375 degrees for about 8-10 minutes.

Currant Cookies

3/4 cup margarine
1-1/2 cups sugar
2 eggs
1 tbsp milk

2 tsp vanilla extract
3-1/4 cups flour
2-1/2 tsp baking powder

1 tsp nutmeg
1/2 tsp salt
1 cup currants
1 egg white
sugar

Cream sugar and margarine until light and fluffy. Add eggs, milk and vanilla and beat well. Stir in flour, baking powder, salt and nutmeg. Add currants and chill dough for several hours. On floured surface roll dough out to 1/4" thickness. Cut dough with cookie cutters (three inch round ones work well). Brush with egg white and sprinkle with sugar.

Place on lightly greased cookie sheets. Bake for 8-10 minutes at 400 degrees.

Real Gingersnaps

(A recipe from a friend's grandmother — the best source for great recipes.)

1 cup sugar
1/2 cup vegetable oil
1 egg
1/2 cup molasses

2 cups flour
1 tsp ginger
1 tsp cinnamon
1 tsp baking soda
1/2 tsp salt

Mix the sugar, oil, egg and molasses well. Combine with remaining ingredients and chill until firm. Roll into one inch balls and place on greased cookie sheets. Bake at 375 degrees for 8-10 minutes.

Chocolate Pinwheels

(If you have ever had problems rolling up pinwheels, you will appreciate how easy the wax paper makes it.)

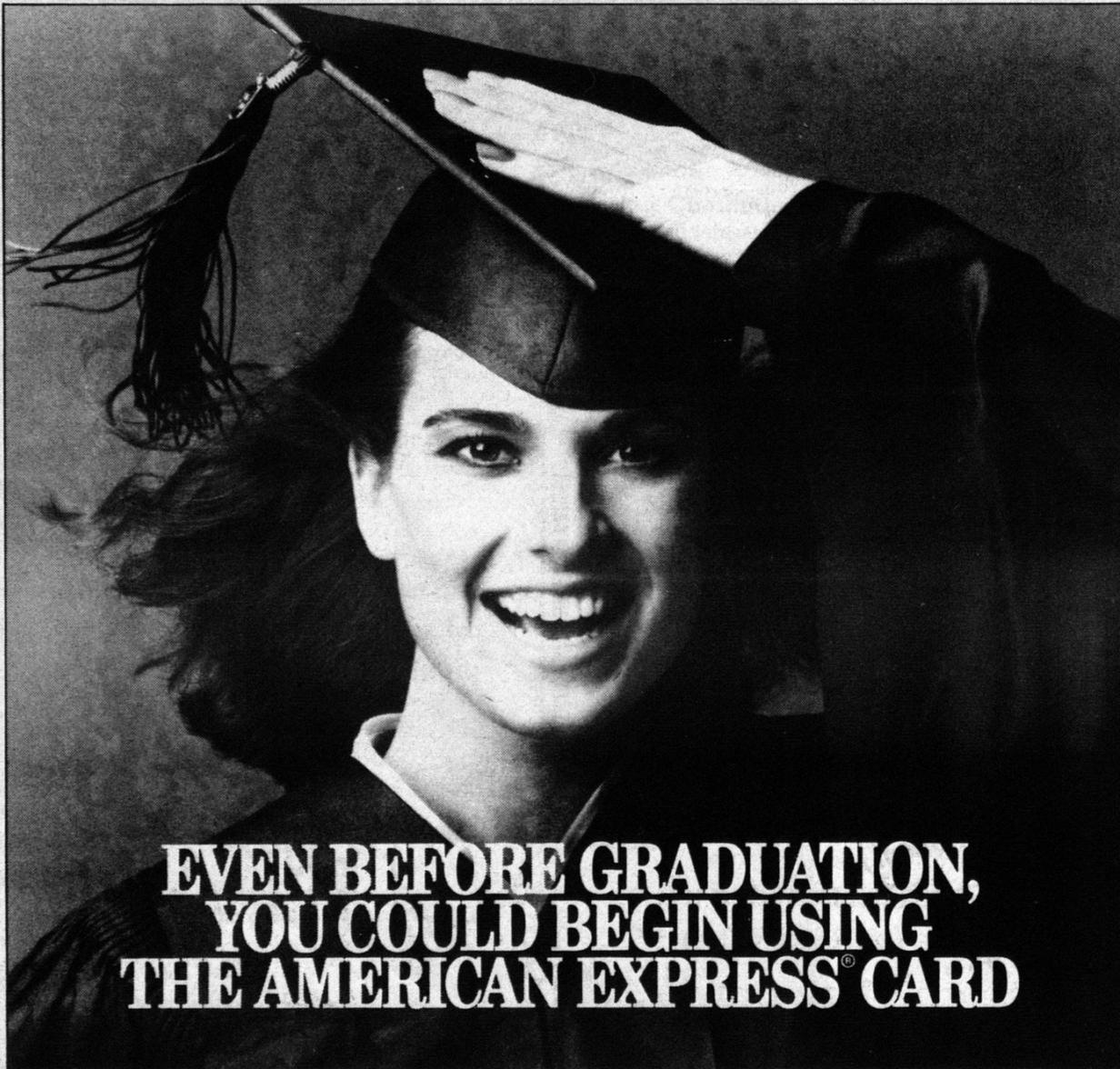
1 cup margarine
1-2/3 cups sugar
2 eggs
2 tsp vanilla extract
3-1/4 cups flour
1 tsp baking powder
1/2 tsp salt
1 tbsp cocoa powder
1/2 tsp cinnamon

Cream the margarine and sugar. Add the eggs and vanilla and beat well. Add the flour, baking powder and salt. Divide dough into two portions and add cocoa and cinnamon to one. On sheets of wax paper roll each portion into rectangles about 1/4 inch thick and the same size. Place one on top of the other. The courageous can do this by using the wax paper to flip one layer over the other, then



Don't be sucked in by skinny models...eat cookies and be happy

removing the sheet of wax paper. Failing this (and I hope it does not fail drastically), cut one rectangle into sections and remove the sections from the wax paper and place on the other layer. Roll up tightly from the wider side. Use the wax paper to roll smoothly and pull it away as you roll. Chill for several hours, wrapped in wax paper. Slice thinly and place slices on lightly greased cookie sheets. Bake at 350 degrees for 10-15 minutes.



EVEN BEFORE GRADUATION, YOU COULD BEGIN USING THE AMERICAN EXPRESS® CARD

If you're graduating this year and you've accepted career-oriented employment at an annual salary of \$10,000 or more and have a clean credit record, you can get the American Express Card.

That's it. No strings. No gimmicks. (And even if you don't have a job right now, don't worry. This offer is still good up to 12 months after you graduate.)

Why is American Express making it easier for you to get the Card right now? Well, simply stated, we recognize your achievement and we

believe in your future. And as you go up the ladder, we can help—in a lot of ways.

The Card can help you begin to establish a credit reference. And, for business, the Card is invaluable for travel and restaurants. As well as shopping for yourself.

Of course, the American Express Card is recognized around the world. So you are too.

So call 1-800-387-9666 and ask to have a Special Student Application sent to you. Or look for one on campus.

The American Express Card. Don't leave school without it™.



Staff meeting
Thursday, 4:00
SUB 282
Be at the centre of
what's happening.