A collection of various cookies is scattered around the text. In the top left, there's a rainbow-shaped cookie with white frosting at the base. Next to it is a round, golden-brown cookie. In the top right, there's a small round cookie with a dark filling. On the left side, there's a round cookie with a brown, textured top. In the bottom left, there's a round cookie with a brown, textured top. In the bottom center, there's a small round cookie with a white paper liner and a brown filling. In the bottom right, there's a square cookie with a brown filling and a blue M&M's candy in the center. At the very bottom right, there's a large, colorful cookie shaped like a flower with blue and yellow frosting.

love you loads

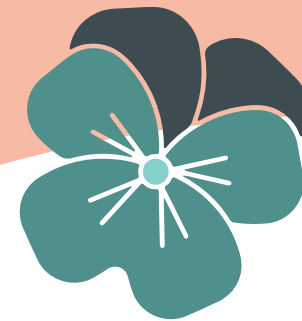
Pat Weyandt



family



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Introduction

Read letters from the author and designer

Basics of Baking

Learn key terms and about the supplies you'll need

Recipes

Explore 24 cherished recipes including family favorites that everyone loves

Rachel.

You were certainly special to Grandpa and me since you were our youngest of our grandchildren. You were a happy, loving baby and a pleasure to have with us.

I looked forward to the days we spent together before you started school. You loved drawing pictures from an early age. Then soon you started writing stories to go with your pictures. You also made sure Grandpa had many, many coupons you cut from the Sunday paper for him to use when he went shopping (or not). We made many cookies which you loved to decorate. On nice days we spent time taking walks with you on one side of the double stroller and Lambie in the other seat.

You were always excited when Grandpa came home from work before your mom picked you up. You were always ready to be on his lap with an I Spy book. They never seemed to get old as long as Grandpa was looking for the items with you.

It was a joy when all of our grandchildren were spending time at our house. Games like "Scary Town" and the pointing game "I See You" with Grandpa never got old. Ashley and you built many tents in the basement.

I enjoyed sewing for you, your doll, the horse ensemble for your bedroom, and eventually formals.

I am so proud of the young lady you have grown up to be. I pray for you and Aaron as you become parents. I pray your home will be a Christ-centered home to bring Hayden up in.

love you loads! Grandma.

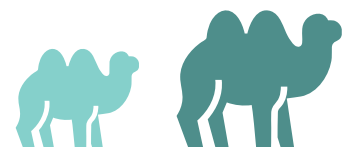
December 14, 2021



a letter to my family...

Memories are some of the best gifts that can be given, and I have a lot of them thanks to you. This book is dedicated to all of us that were in the kitchen with grandma baking these recipes at one time or another. It has been exciting to remake these recipes and reminisce on our memories. I hope as you flip through these pages you get to experience some nostalgia too. Hopefully, it will inspire you to break out the flour and create new, precious memories with your own growing families. And remember, life is short, so lick the spoon.

-rachel benka



basics of baking

Bake

To cook in an oven

Beat

To stir fast in a circular motion. Can be done with a whisk, spoon, or hand mixer

Blend

To thoroughly incorporate ingredients into each other until it becomes liquid

Boil

Heat liquid until bubbles come to the surface and break. Water = 212°F

Carmelize

When sugars brown and get caramel in color

Drizzle

Dripping icing off of a fork or spoon onto a finished recipe

Dry Ingredients

Ingredients that have no liquid and can be measured in dry measuring cups

Dust

Light sprinkling of a powder, flour, or spice

Grease

To prepare your pans. Use butter or oil in bakeware

Preheat

To heat the oven before baking

Softened

When butter, cream cheese, or similar ingredient is no longer hard to the touch

Stir

To combine ingredients in a circular motion

Wet Ingredients

Liquid ingredients such as water, oil or peanut butter

Whip

Beating or stirring rapidly with a whisk

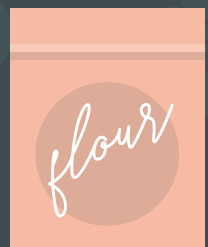
Yield

The amount of servings estimated for a recipe

Key Terms

Pantry and Fridge Essentials

Flour



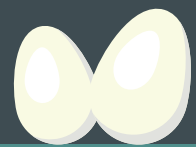
Baking Soda



Baking Powder

Sugars
(powdered, white, and brown)

Eggs

Dairy
(milk, condensed, half and half, etc.)

Salt

Oil
(vegetable, coconut, etc.)Extracts
(vanilla, almond, and lemon)Spices
(cinnamon, nutmeg, cream of tartar)

Peanut Butter

Add-ins
(chocolate chips, nuts, etc.)

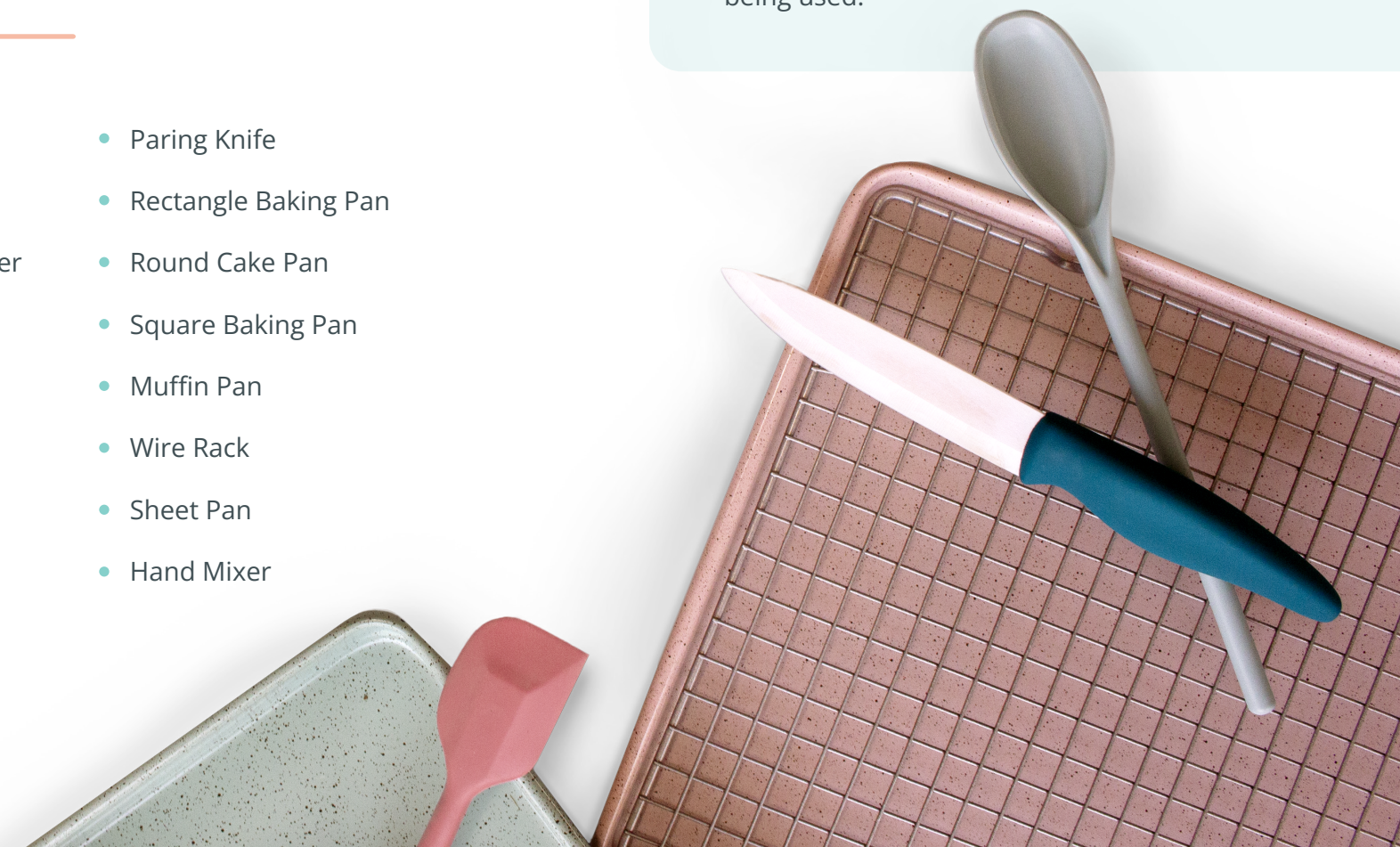
Bakeware and Utensils

what every baker needs

- Measuring Cups
- Wooden Spoons
- Rubber Spatula/Scraper
- Metal Spatula
- Pastry Brush
- Whisks
- Kitchen Scissors
- Rolling Pin
- Fine Mesh Sieve
- Chef's Knife
- Paring Knife
- Rectangle Baking Pan
- Round Cake Pan
- Square Baking Pan
- Muffin Pan
- Wire Rack
- Sheet Pan
- Hand Mixer

A Helpful Tip...

Buy a variety of utensils, but avoid specialized gadgets like apple slicers, melon ballers, or pie crust cutters. They seem appealing to many beginners, but often they are tricky to clean, rarely used, and take up a lot of cabinet space. It's better to invest in quality tools with beautiful colors or designs that make you smile when being used.



recipes

Ingredients

24+ Hershey's
Chocolate Kisses

1/2 cup
softened butter

3/4 cup
peanut butter

1/3 cup
granulated sugar

1/3 cup packed
brown sugar

2 tbsp. milk

1 tsp. vanilla

1 1/2 cups flour

1 tsp. baking soda

1/2 tsp. salt

Colored or
granulated sugar

Peanut Butter Blossoms

not grandpa's favorite



Total Time

20 minutes



Servings

24 cookies

- 1 Preheat oven to 375°F. Unwrap kisses
- 2 Beat butter and peanut butter until well blended. Add sugars and beat until light and fluffy. Add egg, milk and vanilla. Beat well until combined
- 3 In a separate bowl, stir together dry ingredients. Gradually add to peanut butter mixture until dough forms
- 4 Shape dough into 1" balls. Roll in granulated sugar, and place on ungreased cookie sheet
- 5 Bake 8-10 minutes or until lightly brown. Remove from oven and immediately place a Kiss on top of each cookie. Press down so the cookie cracks around edges. Let cool before eating

Praline Graham Crackers

one of my grandkids' favorite

Recipes: Praline Graham Crackers

Recipes: Praline Graham Crackers



Total Time
20 minutes



Servings
40 cookies

Ingredients

1/2-1 box of
graham crackers

1 cup firmly packed
brown sugar

1 cup butter or
margarine

1 tsp. vanilla

1 cup chopped
pecans

- 1** Preheat oven to 350°F. In a ~10" x 15" jelly roll pan, break graham crackers and line the bottom of the pan until covered
- 2** In saucepan, combine brown sugar and butter. Stir constantly and bring to boil for about 2 minutes to melt sugar
- 3** Remove from heat. Stir in vanilla and chopped nuts. Pour over graham crackers
- 4** Bake for 8-10 minutes until whole pan is bubbly. Remove from oven and let settle
- 5** Before fully cool, remove cookies from pan to finish cooling. If stuck to pan, return to oven to warm

Santa's Whiskers

Ingredients

1 cup softened butter	1 tsp. vanilla	1/2 cup chopped nuts
1 cup sugar	2 1/2 cups flour	3/4 cup flaked coconut
2 tbsp. milk	3/4 cup chopped red and green candied cherries (sold seasonally)	

1 Preheat oven to 375°F. Cream butter. Gradually add sugar, and beat until light and fluffy. Add milk and vanilla. Beat until smooth

2 Stir in flour, cherries, and nuts

3 Shape dough into two 8" x 2" cylinders and roll each in coconut flakes. Cover in saran wrap and chill 3 to 4 hours

4 Remove from refrigerator and cut into 1/4" thick slices

5 Place on ungreased cookie sheets and bake for 12-14 minutes



Total Time

5 hours



Servings

48 cookies

Recipes: Santa's Whiskers



Recipes: Holly Cookies

Holly Cookies

pretty garnish, looks almost ceramic

Ingredients

30 large marshmallows	1 1/2 tsp. green food coloring	red cinnamon candy or red sprinkles for decoration
1/2 cup butter	3 cups cornflakes	

1 Melt marshmallows and butter in microwave or in the top of a double boiler

2 When melted, stir in food coloring. Add cornflakes and mix gently and quickly until completely covered

4 Drop from teaspoon on waxed paper or buttered cookie sheet

5 Decorate with red candy for berries or sprinkle with red sprinkles



Total Time

20 minutes



Servings

24 cookies

Peanut Bars

*one of great-grandpa
robinson's favorite*



Total Time
15 minutes



Servings
45 1"
squares

Ingredients

1 18 oz. jar peanut butter
4 1/2 cups powdered sugar
1/2 cup softened butter
1 tbsp. vanilla
2 cups semi-sweet chocolate chips

Raspberry Almond Bars

great-grandma robinson's recipe

Recipes: Raspberry Almond Bars



Total Time
40 minutes



Servings
45 1"
squares

Ingredients

1 1/2 cups flour
1 1/4 cups quick
rolled oats
3/4 cup sugar
3/4 cups
softened butter
3/4 tsp. almond
flavoring
1/2 cup blanched
almonds (fine)
3/4 cup raspberry
OR apricot
preserves
2/3 cup sliced
almonds

- 1 Mix together peanut butter, butter, powdered sugar and vanilla
- 2 Pat into a 9" x 13" pan
- 3 Melt chocolate in double boiler or heat in 30 second intervals in microwave stirring between each interval
- 4 Pour melted chocolate over peanut butter mixture
- 5 Cool in refrigerator and cut into 1" squares

- 1 Preheat oven to 350°F. Mix flour, oats and sugar in large bowl; add finely chopped almonds
- 2 Add butter and cut in with pastry blender until it looks like coarse crumbs. Stir in almond extract
- 3 Set aside 1 cup of this oat mixture
- 4 Press remaining oat mixture into bottom of 9" x 13" pan that has been lined with foil and lightly greased
- 5 Spread preserves on top to about 1/2" from edge. Mix sliced almonds into reserved oat mixture and sprinkle over preserves. Press down gently (some preserves will show through)
- 6 Bake for 25-30 minutes. Cool in pan then lift out foil and cut into 1" squares





Miniature Cheesecakes



Total Time
40 minutes



Servings
48 cheesecakes

Ingredients

mini cupcake liners

vanilla wafers, trimmed to fit

16 oz. cream cheese

2 eggs

1 tbsp. lemon juice

1 tsp. vanilla

1 can fruit pie filling of choice (optional)

1/2 cup sliced almonds (optional)

- 1** Preheat oven to 375°F. Line cupcake pans with liners. Place a vanilla wafer in bottom of each liner
- 2** In a small bowl, beat cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy
- 3** Fill cupcake liners 3/4 full with cream cheese mixture
- 4** Bake for 15-20 minutes or until set
- 5** Top with pie filling or nuts as desired. Refrigerate until ready to serve

Butter Pecan Turtle Cookies

Ingredients

Crust:

2 cups flour
1 cup firmly packed brown sugar
1/2 cup softened butter

Caramel Layer:

2/3 cup butter, creamed
1/2 cup firmly packed brown sugar
1 cup pecan halves
6 oz. semi-sweet chocolate chips



Total Time

35 minutes



Servings

24 bars

- 1 Preheat oven to 350°F. Mix crust ingredients at medium speed for 2-3 minutes until fine
- 2 Pat firmly into ungreased 9" x 13" pan. Sprinkle pecans evenly over unbaked crust
- 3 Prepare caramel layer. Combine sugar and butter in pot. Cook over medium heat. Boil 1/2 to 1 minute stirring constantly
- 4 Pour evenly over pecans and crust. Bake for 18-20 minutes until entire caramel layer is bubbly
- 5 Remove from oven and sprinkle with chocolate chips. Allow chips to melt slightly then lightly swirl leaving some chips whole
- 6 Let cool and cut into small bars



Shortbread

grandpa weyandt's favorite



Total Time

40 minutes



Servings

40 biscuits

Ingredients

1 cup softened butter
1/2 cup sugar
3 cups flour
1 tbsp. cornstarch
1 tsp. almond extract

- 1 Preheat oven to 350°F. Cream butter and sugar; add extract
- 2 Gradually add flour and cornstarch
- 3 Press into a 9" x 13" pan. Smooth dough with hands. Prick all over with fork
- 4 Bake for about 25 minutes or until light tan
- 5 Cut into strips and sprinkle with powdered sugar. Cool in pan



Lady Bird Johnson's Ranch Cake

Jerry's favorite cake



Total Time

1 hour



Servings

12 slices

Recipes: Lady Bird Johnson's Ranch Cake



- 1** Preheat oven to 375°F. Make cake batter. Heat butter, water, and cocoa in saucepan. Stir until melted and mixed. Remove from heat
- 2** Add flour, sugar, and salt and beat with electric mixer
- 3** Add sour cream, baking soda and eggs
- 4** Mix well and pour into a greased 9" x 13" pan (or jelly roll pan for thinner cake)
- 5** Bake for 22-25 minutes. In the meantime, prepare frosting. Heat butter, milk, and cocoa. Heat until bubbles form
- 6** Beat in powdered sugar, vanilla; add chopped nuts. Spread on hot cake

Ingredients

Cake:

1 cup butter
 1 cup water
 4 heaping tbsps. cocoa
 2 cups flour
 2 cups sugar
 1/2 tsp. salt
 1/2 cup sour cream
 1 tsp. baking soda
 2 eggs

Frosting:

1/2 cup butter
 6 tsp. milk
 4 tbsps. cocoa
 4 1/2 cups powdered sugar
 1 tsp. vanilla
 1 cup chopped pecans

Russian Tea Cakes

*great grandmother robinson
and ron's favorite*



Total Time

4 hours



Servings

36 cookies

Ingredients

1 cup softened butter	2 cups sifted flour
1/3 cup sugar	1 cup chopped pecans
2 tsp. water	powdered sugar
2 tsp. vanilla	

- 1 Preheat oven to 375°F. Cream butter and sugar. Add water and vanilla and mix well. Add flour and pecans
- 2 Chill dough for 3 to 4 hours. When done, preheat oven to 375°F
- 3 As the oven warms up, shape dough into balls or fingers. Place on ungreased cookie sheet and bake for 15-20 minutes
- 4 Cool slightly then roll in powdered sugar. Cool completely then roll in sugar again

Chocolate Candy Balls

youth group favorite



Total Time

2 hours



Servings

24 cookies

Ingredients

Cookie:

1/2 cup softened butter	1 tsp. vanilla
1 cup sugar	2 cups flour
1 egg	1/2 tsp. baking powder
2 oz pre-melted chocolate	1/2 tsp. salt
1/3 cup milk	1 cup chopped nuts
	1 package of Hershey Kisses

Glaze:

1 1/2 cups powdered sugar
1 oz. pre-melted chocolate
2 tbsp. light corn syrup
2-3 tbsp. hot water

- 1 In large mixing bowl, mix butter, sugar, egg, chocolate, milk and vanilla
- 2 Mix in flour, baking powder, salt, and chopped nuts. Chill dough for 1-2 hours
- 3 Preheat oven to 400°F. While oven is warming, mold dough around Hershey's kiss and place on ungreased baking sheet
- 4 Bake about 7 minutes or until set. Cool
- 5 Make glaze by blending together all ingredients. Swirl cookies in glaze to finish





Tassies



Total Time

2 hours



Servings

48 cookies

Ingredients

Crust:

3 oz cream cheese

1/2 cup butter

1 cup flour

Filling:

1 egg

3/4 cup packed brown sugar

1 tbsp. butter

1 tsp. vanilla

pinch of salt

2/3 cup chopped pecans

- 1** Make crust. Cream the cream cheese and butter together. Add flour, mix and chill for one hour
- 2** Preheat oven to 325°F. Roll into 1" balls. Using small muffin tins, press dough into cavities. You want the dough to go above the rim because it shrinks when baking
- 3** Make filling. Beat eggs, sugar, butter, vanilla, and salt until smooth. Fill crust about 3/4 full
- 4** Bake for about 25 minutes



Ingredients

Dough:

1/2 cup butter
1 tsp. vanilla
1/2 cup white sugar
1/2 cup packed brown sugar
1/8 tsp. salt

Frosting:

1 tbsp. water
2 egg whites
1 cup packed brown sugar



Bar Cookies

carolyn's recipe

- 1 Preheat oven to 375°F. Beat egg yolks and set aside. Cream together butter, vanilla, sugars and salt
- 2 Add water and beaten egg yolks to butter and sugar mixture. Sift baking soda and flour and add to batter. Spread dough in greased and floured 9" x 13" pan
- 3 Make frosting. Beat egg whites until peaks form and then beat in brown sugar
- 4 Sprinkle chocolate chips over dough and cover with frosting. Bake for 30-35 minutes



Total Time

1 hours



Servings

48 cookies

No Bake Cookies



Total Time

10 minutes



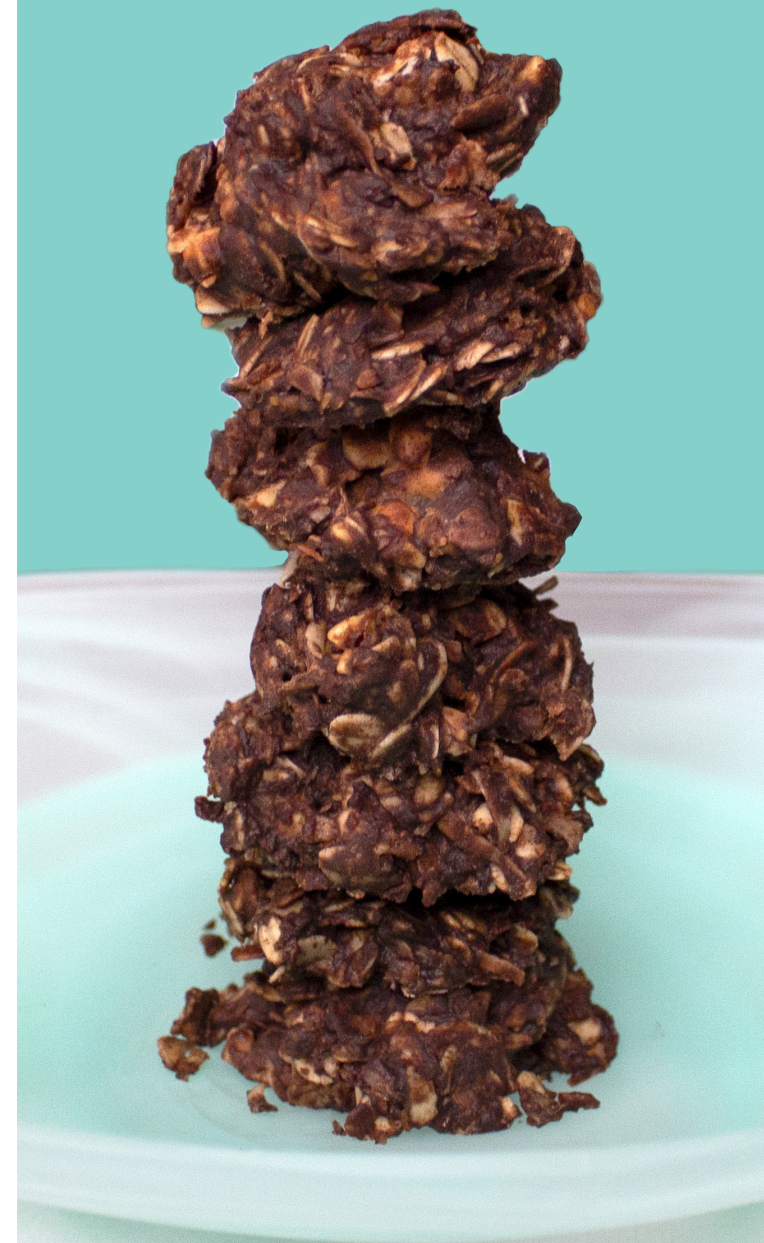
Servings

36 cookies

Ingredients

2 cups sugar	1 pinch salt	1/2 cup butter
1 tsp. vanilla	1/2 cup milk	3 cups quick cooking oatmeal or may substitute coconut for part
1/2 cup cocoa	1/2 cup chunky peanut butter	

- 1 Mix sugar, cocoa, milk, and butter in pan. Put saucepan on medium heat and cook until it starts to boil
- 2 Remove from heat and cool for 1 minute. Add vanilla, salt, peanut butter, and oatmeal or coconut. Stir well
- 3 Drop by teaspoon onto waxed paper and let cool



ROLO® Pretzel Delights

easy, fast and fun

Ingredients

small pretzels
 ROLOs (unwrapped)
 pecan halves (optional)
 M&Ms (optional)



Total Time
10 minutes



Servings
as many as you
want to make!

- 1 Heat oven to 350°F. Unwrap ROLOs
- 2 Line cookie sheet with parchment paper or aluminum foil. Place one pretzel on sheet for each unwrapped ROLO
- 3 Top each pretzel with a ROLO and bake for 3 to 5 minutes until the ROLO begins to soften, but not melt
- 4 Remove from oven and top with pretzel, pecan half, or M&M. Let cool completely before enjoying



Chocolate Drop Cookies

one of great-grandmother weyandt's favorites



Total Time

30 minutes



Servings

70 cookies

Ingredients

2 cups flour	1 tsp. salt	2 cups brown sugar	2 tsp. vanilla
1 tsp. baking soda	3 cups rolled oats	2 eggs	2 cups coconut
1/2 tsp. baking powder	1 cup softened butter	4 oz. melted chocolate	

- 1 Preheat oven to 350°F. Sift flour, baking soda, baking powder and salt; add rolled oats
- 2 Cream butter and sugar together thoroughly; add eggs and chocolate; mix until smooth
- 3
- 4 Add dry ingredients. Add vanilla and coconut; mix until well blended
- 5 Drop by teaspoonfuls onto greased cookie sheet. Bake about 12 minutes



Lemon Squares



Total Time

1 hour



Servings

45 1" squares

Ingredients

Crust:

1 cup melted butter
2 cups flour
1 cup powdered sugar

Filling:

4 eggs
1 tsp. baking powder
5 tbsp. lemon juice
4 tbsp. flour
2 cups white sugar

- 1 Preheat oven to 350°F. Make crust. Combine butter, flour, and powdered sugar
- 2 Pat mixture into 9" x 13" pan. Bake 20 minutes
- 3 While crust is baking make filling, beat together eggs, granulated sugar, flour, lemon juice, and baking powder
- 4 Remove baked crust from oven and pour filling on top. Return to oven and bake 30-35 minutes more
- 5 Let cool and cut into squares. Store covered in refrigerator

Snickerdoodles

Ingredients

Cookie:

1 cup softened butter
1 1/2 cups sugar
2 eggs
2 3/4 cups flour
2 tsp. cream of tartar
1 tsp. baking soda
1/4 tsp. salt

Cinnamon Sugar:

2 tbsp. sugar
2 tsp. cinnamon

- 1 Preheat oven to 400°F. Mix butter, sugar and eggs thoroughly
- 2 Blend dry ingredients, stir into butter-sugar mixture
- 3 Make cinnamon sugar by mixing the sugar and cinnamon. Roll dough into balls and then roll in cinnamon sugar
- 4 Place 2" apart on ungreased baking sheet. Bake 8 to 10 minutes (these cookies puff up at first, then flatten out)



Total Time

30 minutes



Servings

48 cookies



Crackerjack Cookies

one of great-grandmother weyandt's favorite

- 1 Preheat oven to 375°F. Cream butter well and blend in sugars. Beat in eggs; add vanilla
- 2 Sift flour, baking powder and baking soda together and mix into butter-sugar mixture. Stir in oatmeal and coconut. Mix Rice Krispies in by hand
- 3 Drop by teaspoons onto greased baking sheet. Bake for 10-12 minutes or until nicely browned



Total Time

20 minutes



Servings

48 cookies

Ingredients

1 cup softened butter
1 cup brown sugar
1 cup white sugar
2 eggs
2 tsps. vanilla
1 1/2 cups flour
1 tsp. baking powder
1 tsp. baking soda
2 cups oatmeal
1 cup coconut
2 cups Rice Krispies



Neiman Marcus Chocolate Chip Cookies

everybody's favorite



Total Time
20 minutes



Servings
24 cookies

- 1** Preheat oven to 375°F. In a large bowl, combine butter and sugars. Using an electric mixer, beat until light and fluffy
- 2** Beat in egg and vanilla
- 3** In a medium bowl, combine baking soda, baking powder, salt, flour, and instant coffee. Stir to mix
- 4** Add to butter mixture by stirring with a spoon or spatula. Stir in chocolate chips
- 5** Drop dough by rounded teaspoons onto ungreased cookie sheet. Bake for 8-10 minutes for soft cookies or more for desired crispness

Ingredients

- 1/2 cup softened butter
- 1 cup brown sugar
- 3 tbsp. white sugar
- 1 egg
- 2 tsp. vanilla
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 3/4 cups flour
- 1 1/2 tsp. instant coffee
- 8 oz. semi-sweet chocolate chips

Candied Strawberries

decorative for dessert trays

Ingredients

1 cup coconut
1 cup ground nuts
2 packages (3 oz each) strawberry flavored gelatin
3/4 cup sweetened condensed milk
1/2 tsp. vanilla
slihtered almonds
green food coloring
red sugar

- 1 Mix coconut, ground nuts, strawberry gelatin, condensed milk, and vanilla thoroughly. Refrigerate until chilled
- 2 Make strawberry leafs by adding food coloring and almonds to jar. Shake until almonds are green
- 3 Shape strawberry mixture into strawberry shape and roll in red sugar. Insert tinted slither of almonds for stems. Freezes well



Total Time
1 hour



Servings
24 strawberries

Peanut Butter Balls



Total Time
12 hour



Servings
48 balls

Ingredients

3 cups Rice Krispies®
4 1/2 cups powdered sugar
1/2 cup butter
2 cups peanut butter
1 1/2 lb. chocolate chips or melting chocolate

- 1 Mix Rice Krispies® and powdered sugar
- 2 Melt butter and peanut butter in microwave or on the stove. Pour in bowl with dry ingredients. Mix all together and roll into balls
- 3 Place on wax paper and let set over night
- 4 Melt chocolate and dip balls until covered. Place back on wax paper and let set



Grandma's Sugar Cookies

many memories making these

Ingredients

Cookie:

- 1 1/2 cup sifted powdered sugar
- 1 cup softened butter
- 1 egg
- 1 tsp. vanilla
- 1/2 tsp. almond extract
- 2 1/2 cups flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar

Frosting:

- 1/4 stick butter
- 1 cup powdered sugar
- a dash of milk
- a dash of vanilla
- food coloring (optional)



Total Time
3 hours



Servings
40 cookies

- 1** Cream together sugar and butter. Mix in egg, vanilla and almond extract
- 2** Blend dry ingredients together and stir in to butter-sugar mixture. Cover and refrigerate dough 2 to 3 hours
- 3** Preheat oven to 350°F. Divide dough in half and roll out on lightly floured area to 1/8" thick. Cut into desired shapes. Sprinkle with sugar, if desired
- 4** Place on lightly greased baking sheet. Bake 7-8 minutes or until delicately golden. Let cool completely before frosting
- 5** Make frosting by whisking together ingredients and decorate

A collection of various cookies and pastries is scattered around the text. In the top left, there's a chocolate chip cookie and a small round cookie with a brown filling. In the top center, a sugar cookie is decorated with blue icing. To its right is a small round cookie with a red jam filling. In the bottom left, a large round cookie is topped with a square pretzel. In the bottom center, there's a small round cookie with a dark filling. In the bottom right, a large oatmeal cookie is visible. A thick teal curved line separates the bottom half of the page from the top half.

Cherished

Love You Loads celebrates baking from your heart with those you love.

This book features the recipes collected by Pat Weyandt and her family. From the trusty chocolate chip to the eye-catching sugar cookie, you'll find something for every one. There are cherished memories baked into these recipes, and there are plenty more to be made with your own families. So, invite your loved ones, grab a mixing bowl, and get baking!

Photography and design by
Rachel Benka