

Recipes excerpted from  
**ROCKING IT GRAND**  
Chrys Howard and Shellie Rushing Tomlinson

## 2-Mama's Famous B-52's

### *Ingredients*

1 stick of butter, melted  
1 egg, beaten  
1 box yellow cake mix  
1 8-ounce package of cream cheese, softened  
2 eggs, beaten  
1 cup brown sugar, packed  
1 cup confectioners' sugar, unsifted  
1 teaspoon vanilla extract  
1 pinch of salt

### *Directions*

Preheat oven to 325°F. Combine melted butter, 1 egg, and cake mix. Spread into the bottom of a 9" x 13" pan, forming a small edge around the sides. Combine cream cheese, 2 eggs, brown sugar, confectioners' sugar, vanilla, and salt. Beat until smooth. Spread over cake mixture. (Here's where that edge you formed helps hold in the cream cheese mixture.) Bake at 325°F for 45 minutes. When done, sprinkle with confectioners' sugar (because it's not sweet enough!). Let cool. Cut into squares.

## Keggie's Amazing Chocolate Caramel Cookies

### *Ingredients*

1 cup (2 sticks) salted butter, softened  
1 cup granulated sugar  
1 cup brown sugar, packed  
2 eggs  
2 teaspoons vanilla extract  
2 3/4 cups (12oz) all-purpose flour  
3/4 teaspoon coarse sea salt  
1 teaspoon baking soda  
1 1/2 teaspoons baking powder  
1 1/2 cups semi-sweet chocolate chips  
1 1/2 cups caramel chips

### *Directions*

Preheat oven to 350°F. Cream softened butter with sugars. Blend about 2 minutes until the batter is fluffy, and then add eggs and vanilla extract. Continue blending another couple of minutes. Add baking soda, baking powder, and salt. Slowly add flour until it's incorporated into the batter. The last step will deliver the chocolate bang and the chewy caramel flavor: Add semi-sweet chocolate chips and caramel chips! Drop 1 1/2 tablespoons of batter per cookie on a cookie sheet and bake 14 to 16 minutes. Closely watch your cookies because all ovens vary. Your cookies are ready when the edges are golden brown. Allow the cookies to cool a couple of minutes on the cookie sheet - if you can.

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## K-mama's Haystack Cookies

### *Ingredients*

6 ounces butterscotch chips  
6 ounces peanut butter chips  
3 tablespoons peanut butter (regular,  
not all-natural or chunky)  
1 package (6 ounces) dry chow mein  
noodles

### *Directions*

Line a baking sheet with parchment paper. In a large bowl, combine the butterscotch chips, peanut butter chips and peanut butter. Microwave on 50% power in 30-second intervals until the chips begin to lose their shape. Stir until melted and smooth. Quickly fold in the chow mein noodles with a large rubber spatula. While the mixture is still warm, form into small mounds (about 2 inches wide and 2 inches tall) on the lined baking sheet. Let sit at room temperature until firm. Store in an airtight container at room temperature.

## Nana Faubion's Everything Cookies

### *Ingredients*

1 cup melted margarine  
1 cup vegetable oil  
2 cups brown sugar, packed  
2 cups granulated sugar  
1 cup coconut flakes  
1 6-ounce bag semisweet chocolate chips  
1 6-ounce bag milk chocolate chips  
4 beaten eggs  
2 teaspoons vanilla extract  
2 cups oatmeal  
2 cups cornflakes  
4 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons baking powder

### *Directions*

Preheat oven to 350°F.  
Combine all ingredients and mix well. Drop by teaspoonfuls onto greased cookie sheets and bake 7 to 8 minutes. Tip: Nana chills her dough before baking!



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## Grandmama Debbie's Birthday Cookie Cake

### *Ingredients*

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (two sticks) butter, softened  
3/4 cup granulated sugar  
3/4 cup brown sugar, packed  
1 teaspoon vanilla extract  
2 large eggs  
2 cups chocolate chips

### *Directions*

Preheat oven to 350°F. Combine flour, baking soda, and salt in a small bowl. Beat butter, sugars, and vanilla extract in large bowl until creamy. Add eggs, one at a time, beating well after each egg. Gradually stir in flour mixture. Stir in chocolate chips. Press dough into a pizza pan that you've greased and floured. Spread evenly. Bake 15 to 20 minutes. Cool and decorate as desired.

## Honey's Christmas Cookies

### *Ingredients*

1/2 cup butter (1 stick), softened  
1/2 cup dark brown sugar, packed  
2/3 cup light molasses  
1 egg  
1 teaspoon vanilla extract  
1 teaspoon ginger  
1 teaspoon cinnamon  
4 cups all-purpose flour  
4 teaspoons baking powder

#### Icing:

1 pound confectioners' sugar  
2 egg whites  
1 tablespoon lemon juice

### *Directions*

Cream butter and brown sugar together. Add egg, molasses, vanilla, ginger, and cinnamon. Beat until fluffy. Mix flour and baking powder together. Sift into butter mixture gradually. Roll into a ball, wrap in wax paper, and refrigerate. Cut dough into four parts and roll out 1/8" thick on a floured board. Cut into shapes. Bake at 350°F for 8 to 10 minutes. Cool completely before decorating.

Icing: Mix the confectioners' sugar, egg whites, and lemon juice. Beat for a few minutes. Spread on cookies.

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## Nina Karen's Snickerdoodles

### *Ingredients*

1 cup shortening  
1 1/2 cups granulated sugar  
2 eggs  
2 3/4 cups self-rising flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/2 teaspoon salt

#### Topping:

4 tablespoons sugar  
4 teaspoons cinnamon

### *Directions*

Mix the shortening, sugar, and eggs. Sift together flour, cream of tartar, baking soda, and salt in a separate bowl. Gradually stir the flour mixture into the shortening mixture. Chill the dough before rolling walnut-size balls.

Topping: Mix the sugar and cinnamon. Roll the balls of dough in this sugar mixture until they're well covered. Place on ungreased cookie sheets. Press down a little with a fork. Bake at 400°F for 8 to 10 minutes.

## Grandmother Durham's Soft Sugar Cookies

### *Ingredients*

4 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
3/4 teaspoon salt  
1 cup butter, softened, or 1/2 cup margarine and 1/2 cup shortening  
1 1/2 cups granulated sugar  
2 teaspoons vanilla extract  
2 eggs  
3/4 cup sour cream

### *Directions*

Lightly grease a baking sheet. Preheat oven to 450°F. Mix flour, baking powder, baking soda, and salt together in a large bowl. In a separate bowl, cream butter or a combination of shortening and margarine until smooth. Add sugar gradually to butter mixture. Stir in vanilla, and then beat with eggs until fluffy. Add flour mixture, alternating with sour cream, mixing until smooth. Cover bowl and chill in the refrigerator 2 to 3 hours to firm the dough. Remove 1/3 of dough at a time and roll out on a lightly floured pastry cloth or silicone baking mat. Cut out cookies using a regular biscuit cutter, or shaped cutters if preferred. Place on a baking sheet and bake for 7 to 9 minutes. Cool and store in an airtight jar or container.

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## Mimi Carmen's Icebox Cookies

### *Ingredients*

1 cup shortening  
1/2 cup granulated sugar  
1/2 cup brown sugar, packed  
2 eggs  
2 3/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1 teaspoon salt  
2-3 teaspoons cinnamon  
1 teaspoon vanilla extract  
1 cup chopped pecans

### *Directions*

Mix all ingredients and shape into 2 logs. Roll in wax paper and chill. Slice into 1/3" thick portions and bake at 400°F for 8 to 10 minutes.

## Nanny Crawford's Pecan Cookies

### *Ingredients*

1 box yellow cake mix  
2 eggs  
1/2 cup vegetable oil  
1 tablespoon almond extract  
1 cup toasted pecan halves

### *Directions*

Preheat oven to 300°F. Mix all ingredients together, and spoon dough by teaspoonfuls onto cookie sheets. Bake for 10 minutes or until cookies are golden brown.



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## Gma Barbie's Anise Drops

### *Ingredients*

3 eggs, room temperature, beaten  
1 cup plus 1 tablespoon  
granulated sugar  
1 3/4 cups King Arthur  
Unbleached All-Purpose Flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
2/ 1/2 teaspoons anise seed (This  
spice has a licorice flavor.)

### *Directions*

Preheat oven to 325°F. Using stand mixer or hand mixer, beat the eggs until they're frothy, and then add the sugar gradually, beating all the while. Once the sugar has been added, continue to beat the mixture at medium-high speed for 5 minutes. Whisk together the flour, baking powder, and salt. Add the dry ingredients to the egg/sugar mixture, and beat at medium speed for 3 minutes. Stir in the anise seed. Drop by teaspoonfuls onto well-greased and well-floured or parchment-lined baking sheets. Bake the cookies for about 10 minutes.

## Gigi's Cake-Mix Cookies

### *Ingredients*

2 boxes cake mix, any flavor of  
your choosing  
1 cup vegetable oil  
4 eggs  
Your choice of chocolate pieces,  
white chocolate pieces, peanut  
butter chips, caramel pieces, etc.

### *Directions*

Mix all ingredients well and drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350°F for 8 minutes. I take mine out as soon as they lose their gloss because we like them soft!

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## Mamie's Grandmother Chocolate Chip Cookies

### *Ingredients*

1/2 cup shortening  
1/2 cup margarine (or butter),  
softened  
1/2 cup granulated sugar  
1 cup dark brown sugar, packed  
2 eggs  
1 teaspoon vanilla extract  
2 1/4 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
2 cups semisweet chocolate chips

### *Directions*

Preheat oven to 375°F. Cream shortening, margarine, and the sugars. Add in eggs and vanilla. Add flour, baking soda, and salt. Stir in chocolate chips. Form 1-inch balls of dough and place on ungreased cookie sheets. Bake for 10 minutes.

## Great Nanny's Peanut Butter Cookies

### *Ingredients*

1 pound butter  
2 cups granulated sugar  
2 cups brown sugar, packed  
2 cups peanut butter  
6 eggs  
1 teaspoon vanilla extract  
4 cups all-purpose flour  
3/4 tablespoon baking soda

### *Directions*

Cream together first six ingredients. Add in the remaining two ingredients. Once dough is well mixed, scoop it out by teaspoons, and then roll and shape into balls. Place on greased cookie sheets. Take a fork and mash down horizontally and vertically, leaving a crisscross pattern on your cookies. Bake at 300°F for 10 minutes. This makes a big batch of cookies!

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## Mamaw Lou's Easy Chess Bar

### *Ingredients*

1/2 cup butter (1 stick), melted  
3 eggs  
1 box yellow cake mix  
8 ounces cream cheese, softened  
1 1-pound box confectioners' sugar

### *Directions*

Preheat oven to 350°F and spray a 9" x 13" pan with cooking spray. Melt 1 stick of butter. Add 1 egg and box of yellow cake mix to the butter and mix with electric hand mixer. Pat the mixture firmly in the bottom of the 9" x 13" pan, covering completely. In a mixing bowl, beat the softened cream cheese and confectioners' sugar until smooth. Then add 2 eggs and beat until smooth. Pour over the batter the mixture in the pan. Bake for 40 to 50 minutes. Let cool, and cut into squares.

## Nana Judy's Tea Cakes

### *Ingredients*

1 cup (2 sticks) butter, softened  
1 cup granulated sugar  
1 teaspoon vanilla extract  
1/2 teaspoon lemon extract  
1 egg  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 1/2 cups all-purpose flour, sifted

### *Directions*

Cream butter, sugar, vanilla, and lemon extract. Add egg, baking soda, and salt. Gradually stir in the flour. Once it's fully incorporated, refrigerate dough until chilled. Roll in 1-inch balls, then flatten with palm of hand or bottom of a glass jar. Sprinkle with a little granulated sugar. Bake at 350°F for 10 to 12 minutes.



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## Grandma Carol's Pecan Dainties

### Ingredients

1 package (17.5 ounces) sugar  
cookie mix (3 cups)  
2/3 cup softened butter  
1/2 teaspoon vanilla extract  
1 cup finely chopped pecans  
confectioners' sugar for dusting

### Directions

**Do not follow directions on package!** Preheat oven to 375°F. Combine cookie mix, butter, vanilla, and pecans. Mix well. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 8 to 10 minutes. Cookies should be set but not browned. Cool cookies slightly, and then transfer to wire rack. Dust tops generously with confectioners' sugar. Makes about four dozen cookies.

## Mim's Crunchy Oatmeal Cookies

### Ingredients

1/2 cup shortening, butter flavored  
1/2 cup brown sugar  
1/2 cup granulated sugar  
1 egg  
1/4 teaspoon vanilla extract  
1 cup sifted flour  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 cup oats  
1/2 cup coconut  
1/2 cup chopped pecans

### Directions

Preheat oven to 350°F. Mix shortening, brown sugar, and granulated sugar together. Add the egg and vanilla to the mixture and blend together. Stir dry ingredients in another bowl (flour, baking soda, salt, and oats). Add dry ingredients to the mixture. Add coconut and pecans, and then give the mixture a final stir. Scoop by spoonful onto cookie sheets. Bake 10 minutes.  
*Note: This is a no-raisin recipe because the grandkids won't eat them!*

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## Nana Sandy's Beach Cookies

### Ingredients

3 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup (1 stick) unsalted butter, softened  
1 cup granulated sugar  
2 eggs  
3/4 cup sour cream  
1 teaspoon vanilla extract

#### Frosting:

1/2 cup (1 stick) unsalted butter, softened  
2 tablespoons vegetable shortening  
3 cups confectioners' sugar  
1 teaspoon vanilla extract  
2 to 3 tablespoons whole milk or heavy cream  
Blue food coloring  
Blue sprinkles and gummy sharks

### Directions

Preheat oven to 425°F, and line two baking sheets with parchment paper. In a medium bowl, whisk flour, baking soda, baking powder, and salt. Set aside. In a mixer bowl, cream butter and sugar together until fluffy and light in color. Scrape down sides as needed. Beat in eggs, one at a time, before stirring in sour cream and vanilla extract. Gradually mix in the dry ingredients until they're incorporated. Divide dough in half, and wrap tightly in plastic wrap. Refrigerate or freeze until firm and chilled. Scoop into 2-inch balls. Transfer to cookie sheets, flatten gently, and bake for 6 to 8 minutes or until their bottoms are pale golden brown. Do not overbake. Cool cookies before frosting.

To prepare frosting, cream together butter, vegetable shortening, confectioners' sugar, and vanilla extract until soft and creamy. Gradually whisk in milk or heavy cream one tablespoon at a time until desired consistency is reached. Add blue food coloring to mimic water, and frost the cooled cookies. Add blue sprinkles and gummy sharks! Makes two dozen cookies. Both the dough and frosting can be made ahead and frozen to make for short work! Tip: Nana Sandy says they're better if time allows for the frosting to set.

## Mamaw Jo's "Grandma Cookies"

### Ingredients

1/2 cup (1 stick) butter, softened  
1/2 cup shortening, butter flavored  
1 1/2 cups dark brown sugar, packed  
1/2 cup granulated sugar  
2 eggs  
1 teaspoon vanilla extract  
3 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt  
1 cup (or more) chopped nuts

### Directions

Preheat oven to 350°F. Cream butter, shortening, and sugars. Add eggs and vanilla to the mixture, incorporating well. Sift dry ingredients. Add to wet mixture, a little at a time. Mix in nuts. Roll into 2 log shapes, and wrap them in wax paper. Chill (I put mine in the freezer). Bake for 10 to 12 minutes. Less baking time makes softer cookies.