

Cereal Cookies

1 cup butter or margarine, softened
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs
1 tablespoon water
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2 cups uncooked oats (quick or old fashioned)
1 cup cornflakes
1 cup raisins
1 cup chopped nuts

Preheat oven to 350 degrees F. In a large bowl, cream butter, granulated and brown sugars. Mix in eggs and water. Combine flour, salt, baking soda and baking powder; blend into sugar mixture. Stir in oats, cornflakes, raisins and nuts; mix well. Drop by teaspoonfuls on lightly greased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool on wire cooling racks. *Makes about 5 dozen.*

Chocolate Peppermint Kisses

2 egg whites (room temperature)
1/4 teaspoon salt
3/4 cup granulated sugar
1/2 teaspoon vanilla extract
1/2 cup miniature chocolate chips
2 tablespoons crushed peppermint candies
Red food coloring

Preheat oven to 250 degrees F. In glass bowl, beat egg whites and salt until frothy. Add sugar gradually, beating after each addition. Beat until stiff peaks form, about 4 to 5 minutes. Blend in vanilla and a few drops of red food coloring until mixture turns pink. Fold in chocolate chips and crushed peppermint. Drop teaspoonfuls of mixture onto parchment-lined cookie sheets; bake at 250 degrees for 45 minutes. Cool on pan for 2 to 3 minutes, then transfer to wire cooling racks. *Makes about 5 dozen.*