

Oconto County 4-H

As you work on your project throughout the year, you may find it helpful to take pictures and keep notes. They can come in handy as you plan for ways to share what you have learned and look back on what you've done.

Suggestions for showcasing your project work:

- Tell about what you've learned by doing a demonstration at your club.
- Take your project to the **Oconto County Fair**
- Enter local contests **outside of 4-H**
- Look for creative ways to share what you've learned with your **club**, your **school**, and your **community**

Stay in Touch!

Here's how you can contact your project leader this year:

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4-H Foods and Nutrition Project

Dropped Cookies



Applesauce, Orange Drop, Chocolate Chip, Chocolate Drop, Old Fashioned Oatmeal

Dropped Cookies

What makes for a good dropped cookie?

Notes

Good	Poor
Outside Appearance	
Even in size and shape	Uneven in size and shape
No flour on surface	Loose flour on top or bottom
Fairly smooth surface	Rough surface with large blisters
Even, delicate brown, maybe darker around edges	Pale dark brown or burned
	Excessive spreading
Inside	
Soft and tender	Tough and hard
Slightly moist in some types	Dry
Crisp, depending on type	
Flavor	
Pleasing blend of flavor	Flat, too sweet, too strong Rancid fat flavors

Do you have this problem?

Here's what may have happened....

Irregular size and shape	Improper dropping of dough
Dark, crusty edges	Over-baking Baking sheet not proper size
Doughy	Under-baking
Excessive Spreading	Dough too warm Dropping on hot cookie sheet Incorrect oven temperature Not peaked when dropped

Chocolate Chip Cookies

½ c. shortening

6 tbsp. sugar

6 tbsp. brown sugar

1 egg

1 tsp. vanilla

1 c. + 2 tbsp. sifted flour

½ tsp. salt

½ tsp. soda

1 c. (6 oz. pkg) chocolate bits

½ c. nutmeats chopped

Blend shortening and sugars. Add egg and vanilla and mix well. Add combined dry ingredients and mix thoroughly. Stir in chocolate bits and nuts.

Drop from teaspoon onto greased cookie sheets.

Bake at 375° for 10-12 minutes.

Makes about 3 dozen 2- inch cookies.

Orange Drop Cookies

Thoroughly cream ¾ c shortening, ¼ c. butter or margarine, and 1 ½ c. brown sugar.

Beat in 2 eggs, ¼ c orange juice, 1 tbsp. grated orange peel, 1 tsp. vanilla and 1 c. sour milk.

Sift together 3 ½ c sifted flour, 2 tsp. baking powder, 1 tsp. soda and ¼ tsp. salt. Add to the creamed mixture.

Add 1 c. chopped dates or nuts.

Drop from teaspoon onto greased cookie sheet.

Bake at 350° for 15 minutes.

Makes about 5 dozen.

Applesauce Cookies

¾ c. soft shortening
1 c. brown sugar
1 egg
½ c. applesauce
2 ¼ c. flour
½ tsp. soda
½ tsp. salt
¾ tsp. cinnamon
¼ tsp cloves
1 c. seedless raisins
½ c. chopped nuts

Mix shortening, sugar and egg thoroughly. Stir in applesauce. Measure flour, blend dry ingredients, and stir in. Mix in raisins and nuts.

Drop by teaspoon onto greased baking sheets.

Bake 10-12 minutes at 375°.

Yields 4 dozen

Chocolate Drop

½ c. soft shortening (part butter)
1 c. sugar
1 egg
2 oz. unsweetened chocolate squares (melted and cooled)
¾ c buttermilk or soured milk
1 tsp. vanilla
1 ¾ c. flour
½ tsp. soda
½ tsp. salt
1 c. chopped nuts

Mix shortening, sugar, egg and chocolate thoroughly. Stir in buttermilk and vanilla. Blend flour, soda and salt. Stir in. Add nuts.

Chill at least 1 hour.

Drop rounded teaspoons of dough 2 inches apart on lightly greased baking sheet.

Bake 8 to 10 minutes at 400°.

Yield 3 ½ dozen