

Recipes provided by [Bakers Brigade volunteers](#) for August 22, 2017 library program, "Basics of Canning."

Roberto's Chocolate Chip Cookies

1 cup butter, softened
¾ cup granulated sugar
¾ cup brown sugar, packed
2 eggs
2 teaspoons vanilla extract
2 ¼ cups all-purpose flour
1 ½ teaspoons baking soda
½ teaspoon salt
2 cups semi-sweet chocolate chips

Preheat oven to 375 degrees. In mixing bowl, cream butter and sugars; beat in eggs and vanilla. In separate bowl, combine flour, baking soda, and salt; gradually add to creamed mixture. Stir in chocolate chips Drop by tablespoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 9 to 11 minutes. Cool on wire cooling racks. Makes about 4 dozen.

Oatmeal Coconut Crispies

1 cup shortening
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
1 ¾ cup flour
1 teaspoon baking soda
1 teaspoon salt
1 cup rolled oats
1 cup flaked coconut

Preheat oven to 375 degrees. Mix shortening, sugars, eggs and vanilla until fluffy. Measure flour and blend with baking soda and salt; stir into shortening mixture. Blend in rolled oats and coconut. Drop dough by rounded teaspoonfuls on lightly greased baking sheet. Bake at 375 degrees for 10-12 minutes or until lightly browned.

Zucchini Bread

2 eggs
1 cup peeled and grated zucchini

1 cup sugar
½ cup cooking oil
1 teaspoon vanilla
1 ½ cup flour
1 teaspoon baking soda
¼ teaspoon baking powder
1 ½ cinnamon
½ teaspoon salt
½ cup chopped nuts

In mixing bowl, beat eggs until light and fluffy. Add zucchini, sugar, oil and vanilla. Mix well. Sift together flour, baking soda, baking powder, cinnamon and salt. Add to zucchini mixture and mix well. Fold in nuts. Place in greased loaf pan (8 ½ x 4 ½ x 2 ½ inches). Bake at 350 degrees 1 hour. Makes 1 loaf.