

GARBAGE COOKIES VERSION 2.2

revised on 10-30-04 © 2004, Edward Heller

Original Garbage Cookies Ver.1 recipe by Steve Erdmann, loosely based on oatmeal scotchies.

** SOAKING DATES AND RAISINS

For best results, **soak the raisins and dates in the amaretto and water** for 24 hours or up to a week or more in a glass or plastic container with an airtight lid. (Trust me. This is worth it!)

HARDWARE:

2 cookie sheets (the 13 x 9 inch variety or larger)

BAKING PARCHMENT! IT TOTALLY RULES!

A big 'ol wooden spoon. (a new spoon is also fine)

An ice cream scoop or a really strong metal tablespoon (or both)

A "REALLY BIG" GLASS or METAL BOWL (You can also use a KitchenAid-type mixer.)

SOFTWARE and DIRECTIONS:

**IF YOU ADD EVERYTHING AT ONCE, IT WILL BE REALLY HARD TO MIX
SO PLEASE USE THE INGREDIENT SEPARATIONS I'VE LISTED BELOW
IN A BOWL, PLACE:**

2 Sticks of Butter, softened (salted or unsalted, doesn't really matter)

1 and 1/2 CUPS of Brown Sugar

CREAM SOFTENED BUTTER AND COMBINE WITH BROWN SUGAR

THEN ADD:

2 EGGS

1/2 tsp vanilla extract

MIX WELL, THEN ADD:

1/2 tsp of salt

1/4 tsp of baking soda

2 CUPS of Flour

MIX THE DOUGH UNTIL EVERYTHING IS COMBINED,

THEN ADD:

1/4 CUP Maple Syrup

1/4 CUP Peanut Butter

2 CUPS Rolled/Quick Oats

MIX WELL, THEN FOLD IN (don't over mix):

** 1/2 CUP Raisins

** 1/2 CUP Chopped Dates

** 1/3 CUP Amaretto

*** 1/3 CUP Water

(**see SOAKING DATES AND RAISINS above)

(***only use water if you're soaking the dates and raisins)

1/2 Cup Butterscotch chips

1/2 Cup Semi-sweet Chocolate chips

Refrigerate the dough for at least an hour.

You can also roll up the dough and freeze it.

MAKES ABOUT 3 QUARTS OF COOKIE DOUGH.

THE GREAT THINGS ABOUT GARBAGE COOKIES ARE:

You never know which ingredient will show up in each bite.
Sometimes you get chocolate chips, sometimes you don't.
Sometimes you get dates AND raisins, sometimes only raisins.
You can alter the recipe to your liking.

You can put all kinds of "garbage" in your cookie dough!

ARE YOU READY TO BAKE COOKIES?

PREHEAT THE OVEN TO 350 DEGREES.

Line your cookie sheet with the baking parchment.

TRUST ME, YOU WANT TO USE BAKING PARCHMENT.

NO GREASING NECESSARY

(if you don't have parchment paper, you can grease your cookie sheets)

With a good metal tablespoon or icecream scoop,

Scoop out generous golfball size balls of dough

and place them about an inch apart or more on the sheet.

You can fit about a dozen cookies on each sheet.

Keep the unused dough cold until you're ready to use it.

(the warmer the dough is, the more it will spread out)

If you're waiting for the first batch to bake, refrigerate the unused dough.

You'll be much happier with the results. You can also freeze the dough.

15 to 17 minutes for soft, 18-20 minutes for crispy.**

(times are approximate)

Perfect cookies are light golden brown and just barely golden brown around the edges.

**** ALL OVENS ARE DIFFERENT! WATCH YOUR COOKIES!**

**DO NOT LEAVE THE KITCHEN! DO NOT LEAVE THE HOUSE!
DO NOT LEAVE ON VACATION WHILE THESE ARE BAKING!**

VERY IMPORTANT!!!! :

AFTER BAKING, SLIDE THE PARCHMENT FULL OF COOKIES OFF THE PAN

VERY GENTLY ONTO A COOLING RACK OR TABLE, COUNTER TOP, ETC.

DO NOT take the cookies off of the parchment until they set up!

The soft cookies will be VERY FRAGILE right out of the oven, so
wait about 3-5 minutes before removing them from the parchment.

After they cool a bit, they will slide right off the parchment paper.

When the cookies are done, keep them in an airtight container or ziploc bag.

MAKES about 2 dozen cookies. (sizes and quantity may vary)

DON'T EAT THEM ALL! SAVE SOME FOR ME!!!