

house on the hill cookie molds

House on the Hill Cookie Molds: Bringing Whimsy and Charm to Your Baking

house on the hill cookie molds have been capturing the hearts of baking enthusiasts and collectors alike, offering a unique way to add character and storytelling to your homemade treats. These delightful cookie molds transform simple dough into charming little houses perched atop a hill, complete with intricate details that evoke nostalgia and creativity. Whether you're a seasoned baker looking to impress guests or a hobbyist aiming to craft memorable cookies, house on the hill cookie molds provide a whimsical touch that elevates your baking game.

The Allure of House on the Hill Cookie Molds

House on the hill cookie molds aren't just ordinary baking tools; they are miniature works of art. The appeal lies in their ability to create a three-dimensional scene, where each cookie tells a story. Imagine a quaint little cottage sitting on a gentle slope, with windows, doors, and even tiny garden details — all crafted from dough. This level of detail brings a sense of charm and nostalgia, reminiscent of storybook illustrations or holiday village displays.

Why Choose House on the Hill Cookie Molds?

There are countless cookie cutters and molds available, so why should you consider house on the hill cookie molds for your kitchen? Here are a few reasons:

- **Unique Design:** Unlike standard shapes like stars or hearts, these molds offer a distinctive look that stands out on any cookie platter.

- **Creative Expression:** They provide a canvas for decorating with icing, sprinkles, and edible paints, allowing you to personalize each cookie.
- **Perfect for Themed Events:** Whether it's a holiday party, a children's birthday, or a cozy tea gathering, these cookies add ambiance and conversation starters.

Exploring Different Types of House on the Hill Cookie Molds

The variety within house on the hill cookie molds is broader than you might expect. Some molds focus on classic cottages, while others feature whimsical cottages with exaggerated roofs or fantasy-inspired designs. Materials and mold designs vary, affecting the ease of use and the final cookie appearance.

Materials Matter: Wood, Silicone, and Plastic

When shopping for house on the hill cookie molds, the type of material used can make a significant difference:

- **Wooden Molds:** Traditionally carved wooden molds offer a rustic feel and often create beautifully detailed impressions. They are durable but require careful cleaning and maintenance.
- **Silicone Molds:** Flexible and non-stick, silicone molds make it easy to release cookies without breaking. They are dishwasher safe and ideal for beginners.
- **Plastic Molds:** Lightweight and affordable, plastic molds are widely available. While they may not have the intricate detail of wood, they are user-friendly and easy to store.

Choosing the Right Size and Detail Level

Depending on your baking goals, you might want larger molds for centerpiece cookies or smaller ones for bite-sized treats. Additionally, more detailed molds can create intricate designs but may require more skill to decorate effectively. For beginners, simpler molds can still yield charming results without the frustration of lost details.

Tips for Baking with House on the Hill Cookie Molds

Using these molds effectively involves a few baking and decorating techniques to ensure your cookies come out perfect every time.

Preparing the Dough

The best dough for molded cookies is firm and holds its shape but isn't too stiff. Sugar cookie or shortbread doughs work well because they don't spread too much when baking. Chill your dough thoroughly before pressing it into the mold to help maintain the intricate details.

Pressing the Dough into the Mold

Lightly flour the mold to prevent sticking, but avoid using too much as it can obscure fine details. Press the dough evenly and firmly to capture the mold's design. Gently remove the cookie from the mold by tapping or carefully sliding it out, taking care not to distort the shape.

Decorating Your Cookies

Once baked, decorating is where your cookies truly come to life. Royal icing is a popular choice for adding color and texture, especially for outlining windows, doors, and roof shingles. You might also use edible markers or food coloring pens to enhance small details. Adding sprinkles, edible glitter, or even tiny candies can further embellish your house on the hill cookies.

Creative Uses for House on the Hill Cookie Molds Beyond Cookies

While these molds shine in cookie-making, their versatility extends to other creative projects:

- **Fondant Decorations:** Use the molds to shape fondant for cake toppers or cupcake decorations.
- **Clay Crafting:** Artists working with polymer clay or air-dry clay can use these molds to create miniature houses for dioramas or ornaments.
- **Chocolate Molds:** Some silicone versions can double as chocolate molds, allowing you to craft edible houses in rich cocoa.

Where to Find Quality House on the Hill Cookie Molds

Finding the perfect mold can involve exploring specialty kitchen stores, online marketplaces, and artisan shops. Etsy, for example, often features handcrafted wooden molds with exquisite detail. Large retailers may offer silicone or plastic versions suitable for everyday baking. Reading customer reviews

and viewing photos of finished cookies can help you decide which mold fits your style and skill level.

Custom and Handmade Options

For those seeking something truly unique, commissioning a custom house on the hill cookie mold from a woodworker or mold maker is an option. These bespoke molds can incorporate personal touches like your home's design or a favorite storybook style, creating heirloom-quality baking tools.

Incorporating House on the Hill Cookie Molds Into Your Baking Traditions

Beyond their decorative appeal, house on the hill cookie molds can become a beloved part of family baking traditions. Baking these cookies during holidays or special occasions encourages creativity and togetherness. Children especially enjoy helping press the dough and decorate their miniature houses, fostering a sense of accomplishment and joy.

Seasonal Inspiration

These molds are versatile enough to fit many seasonal themes:

- **Winter Holidays:** Create snowy cottages with white icing and sprinkle powdered sugar for a frosted look.
- **Autumn Gatherings:** Use warm colors like orange and brown to decorate for fall celebrations.
- **Spring Events:** Brighten your cookies with pastel colors and floral designs to celebrate renewal

and growth.

Each season offers new decorating possibilities, making your house on the hill cookies a dynamic and exciting baking project year-round.

House on the hill cookie molds blend artistry with culinary delight, allowing bakers to craft edible stories that charm and inspire. Whether you're gifting these cookies, sharing them with family, or simply enjoying the creative process, these molds open up a world of imaginative baking possibilities. Embrace the whimsy of the little house on the hill and watch as your baking creations become the centerpiece of any occasion.

Frequently Asked Questions

What are house on the hill cookie molds?

House on the hill cookie molds are specialized baking tools designed to shape cookies into house or cottage-themed designs, often featuring intricate details to create charming and decorative cookies.

Where can I buy house on the hill cookie molds?

You can purchase house on the hill cookie molds from online marketplaces like Amazon, Etsy, specialty baking stores, and sometimes directly from manufacturers or artisan sellers.

Are house on the hill cookie molds suitable for beginners?

Yes, many house on the hill cookie molds are user-friendly and suitable for beginners, although some detailed molds may require a bit of practice to achieve perfect results.

What materials are house on the hill cookie molds made from?

House on the hill cookie molds are commonly made from food-safe silicone, plastic, or metal, each offering different levels of durability and ease of use.

Can house on the hill cookie molds be used for other treats besides cookies?

Yes, these molds can often be used for shaping fondant, chocolate, or even small cakes, making them versatile for various baking and decorating projects.

How do I clean and maintain my house on the hill cookie molds?

Most house on the hill cookie molds can be cleaned with warm soapy water and a soft brush; silicone molds are often dishwasher safe. Proper drying and storage help maintain their shape and longevity.

Are house on the hill cookie molds reusable?

Yes, house on the hill cookie molds are designed to be reusable, allowing bakers to create multiple batches of cookies with consistent shapes and designs.

Can I customize or personalize house on the hill cookie molds?

Some sellers offer customization options, such as adding names or unique details to the molds, but this depends on the manufacturer or artisan providing the molds.

What are some creative uses for house on the hill cookie molds?

Beyond making cookies, these molds can be used for holiday decorations, themed party treats, edible gift tags, or even craft projects using clay or soap.

Are house on the hill cookie molds safe to use with kids?

Many house on the hill cookie molds are safe for children to use under adult supervision, especially those made from non-toxic silicone or plastic, making baking a fun family activity.

Additional Resources

House on the Hill Cookie Molds: A Detailed Review of Design, Functionality, and Baking Appeal

house on the hill cookie molds have emerged as a distinctive niche within the broader spectrum of baking accessories, captivating both amateur bakers and seasoned pastry chefs. These molds, designed to imprint or shape cookies with the nostalgic imagery of a house perched on a hill, blend artistry with culinary function in an increasingly popular trend. As cookie molds continue to evolve beyond traditional shapes, the house on the hill motif offers unique aesthetic appeal and practical considerations worth exploring.

The Rise of Themed Cookie Molds in Home Baking

The baking community has witnessed a growing fascination with themed cookie molds, moving away from generic shapes toward more intricate designs that tell stories or evoke emotions. The house on the hill cookie molds fall squarely into this category, combining quaint architectural charm with a sense of place. This evolution aligns with a broader consumer desire for personalized and visually engaging baked goods, especially during holidays or special occasions.

Cookie molds serve not only as tools for shaping dough but also as instruments of creative expression. The intricate details found in house on the hill molds—such as sloping roofs, windows, surrounding foliage, and hillside contours—allow bakers to produce cookies that are both visually compelling and conversation starters. This aesthetic dimension can enhance the overall presentation of baked goods, which is increasingly important in an era dominated by social media sharing.

Design and Material Considerations

When analyzing house on the hill cookie molds, material composition and design intricacy are key factors influencing user experience and end-product quality. Most molds are crafted from food-grade silicone, metal, or plastic, each with specific advantages and drawbacks.

Silicone Molds

Silicone molds are prized for their flexibility, non-stick properties, and heat resistance. For house on the hill cookie molds, silicone allows easy release of dough without damaging the delicate design details. However, certain high-detail features may not be as sharply defined compared to rigid molds. Silicone's durability and ease of cleaning make it a preferred option for many home bakers.

Metal Molds

Metal molds, often made from stainless steel or tin, deliver crisp, precise imprints due to their rigidity. House on the hill cookie molds in metal can capture fine architectural details, such as window panes or roof shingles, with greater fidelity. However, metal molds require greasing to prevent sticking and can be less forgiving in handling. They also tend to be heavier and may require more careful storage.

Plastic Molds

Plastic molds generally offer an affordable entry point but can vary widely in quality. While some plastic house on the hill cookie molds provide decent detail, they often lack the durability and heat resistance of silicone or metal alternatives. For bakers seeking longevity and high-detail design, plastic may not be the optimal choice.

Functionality and Practical Use

Beyond aesthetics, the practicality of house on the hill cookie molds plays a crucial role in their popularity. These molds typically fall into two categories: cookie cutters and embossing molds.

- **Cookie cutters** carve the dough into the shape of a house on a hill, producing cookies with defined edges and flat surfaces suitable for icing or decoration.
- **Embossing molds** press a detailed image onto the surface of cookies, adding texture and depth without changing the overall cookie shape significantly.

Bakers must consider dough consistency when using these molds. Softer doughs may not hold detailed impressions well, while stiffer doughs can crack or resist pressing. Recipes designed for molding often call for specific ratios of flour, fat, and moisture to optimize results. Testing and adjusting recipes to complement the house on the hill mold design can significantly improve finished cookie appearance.

Cleaning and Maintenance

Given the intricate designs characteristic of house on the hill cookie molds, thorough cleaning is paramount to maintain mold integrity and hygiene. Silicone molds generally clean easily with warm soapy water and are sometimes dishwasher-safe. Metal molds require drying immediately after washing to prevent rusting, especially if not made from stainless steel. Plastic molds should be handled carefully to avoid warping or cracking during cleaning.

Comparisons with Other Themed Cookie Molds

To contextualize the appeal of house on the hill cookie molds, it is useful to compare them with other popular themed molds such as holiday shapes (e.g., Christmas trees, pumpkins) or character molds.

- **Uniqueness:** The house on the hill motif offers a more narrative and picturesque design compared to generic holiday themes, appealing to those seeking storytelling through baking.
- **Versatility:** While holiday molds are often seasonal, house on the hill molds can be used year-round, suitable for events like housewarming parties or rustic-themed celebrations.
- **Complexity:** House on the hill molds tend to be more detailed and may require greater skill or patience to achieve optimal results, unlike simpler geometric or character shapes.

This comparison highlights the niche appeal of house on the hill cookie molds—they cater to a segment of bakers who prioritize craft, design, and thematic depth rather than mass-market simplicity.

Market Availability and Consumer Insights

House on the hill cookie molds can be found across various retail channels, from specialty baking stores to online marketplaces like Etsy and Amazon. Artisan creators often offer handmade or custom-designed molds that emphasize craftsmanship and originality.

Consumer reviews often praise the aesthetic impact of cookies made with these molds, citing them as conversation pieces at gatherings. However, some users note challenges related to dough sticking or difficulty in maintaining fine detail during baking. These observations underscore the importance of pairing the right dough recipe with the mold and using proper baking techniques.

Price points vary significantly based on material, brand, and complexity, ranging from affordable silicone sets under \$15 to high-end metal molds exceeding \$40. Buyers are advised to consider frequency of use, desired detail, and ease of maintenance when choosing a product.

Creative Applications Beyond Traditional Cookies

While designed primarily for cookie shaping, house on the hill molds have found inventive applications beyond conventional baking. Some artists use these molds for crafting with materials like fondant, marzipan, or even clay, creating decorative elements for cakes or handmade ornaments.

In addition, the molds can serve educational purposes in culinary classes, helping students understand the relationship between design, dough composition, and baking outcomes. This multi-functionality contributes to their appeal among diverse user groups.

As trends in home baking continue to emphasize personalization and artistic presentation, house on the hill cookie molds represent a blend of tradition and innovation. By enabling bakers to produce visually rich and thematic cookies, these molds contribute to a richer baking experience that extends beyond taste alone.

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other. The mold does the main work of shaping the clay, making you look like an expert every time! And many cookie molds are bakeable, so that figures come out of the mold perfectly formed and already hardened. Besides that, contemporary cookie molds come in shapes, patterns, and themes that will appeal to polymer clay and mixed media crafters as well as cookie bakers. So, while bakers will find a new use for their molds, crafters will discover countless new designs to grace their projects. Crafting with Cookie Molds includes everything you need to get started: basic tips and techniques, plus over thirty of Anne's own decorative projects, from beginning to advanced, illustrated with over 170 photos. You'll find Christmas tree ornaments, boxes, baskets, shelf standers, wreaths, gingerbread houses, and more. And if you want to use the very same cookie molds as Anne, they're identified by maker, with notes on where to find them. Welcome to the exciting new world of polymer clay and cookie molds! // Anne L. Watson is the author of *Baking with Cookie Molds* and *Cookie Molds Around the Year*, which helped launch the modern revival of interest in cookie molds. She has also written popular books on soapmaking and housekeeping, as well as many novels and children's books. In a previous career, she was a historic preservation architecture consultant. Anne lives with her husband and photographer, Aaron Shepard, in Bellingham, Washington. // Charming . . . Watson offers a thorough introduction to a clever new craft . . . A comprehensive, organized, and deliciously readable manual that provides instruction with enthusiasm and ease. -- Kirkus Reviews, May 15, 2024 // CONTENTS PART 1 -- BASICS Basic Tools Basic Supplies Basic Directions PART 2 -- PROJECTS Baskets Boxes and Canisters Table Decorations Shelf and Counter Decorations Wall and Door Decorations Other Room Decorations Christmas Projects // SAMPLE Too pretty to eat! If you make molded cookies, you've heard that one over and over. And if you're like me, you don't know what to say. It's a compliment, but it can also feel frustrating. If all your work and skill gives you cookies that can't be eaten, what are you supposed to do with them? Make decorations? Hang them on the wall? Display them on a shelf? Well, yes, that's exactly what you can do -- if you make molded cookies out of polymer clay. Cookies like that can decorate a holiday tree or a wreath. They can adorn a box, a basket, a canister, a candlestick, or any number of other gifts, prized possessions, or common household items. They can even stand on their own, as when made into a planter box or a gingerbread house. Of course, not everyone reading this book has ever made a molded cookie. Maybe instead you're experienced in mixed media or polymer clay, and you're looking for new directions for your craft. Or maybe, as a beginner, you love that a cookie mold could do the hardest part of shaping clay, leaving you to reap the rewards! Whichever side you're coming from -- cookie molds or crafts -- this book will get you off to a good start combining them.

house on the hill cookie molds: *Baking with Cookie Molds* Anne L. Watson, 2021-09-14
SPECIAL NOTE! -- ANNE WILL PERSONALLY ANSWER ANY QUESTION OF YOURS AFTER READING THIS BOOK. ASK ON HER WEB SITE, AND YOU'LL NORMALLY HEAR BACK WITHIN HOURS! Beautiful to look at but hard to use. That's the reputation of cookie molds. But should it be? In this groundbreaking book, Anne L. Watson restores cookie molds to an honored place in the baker's kitchen by revealing long-lost secrets of their use. With Anne's techniques and recipes, tasty cookies with lovely, detailed designs will literally fall from the mold into your hand. Learn how to make traditional molded cookies like speculaas, springerle, and shortbread, as well as modern ones like White Chocolate Lime Cookies and Orange Blossom Wedding Cookies. Learn the tricks of sandwich cookies, layer cookies, chocolate backing, and exhibition cookies. And learn about the molds themselves -- the many kinds, their history, the best places to find them, how to treat them, what makes a good one, and which to avoid entirely. With nearly two dozen recipes and almost a hundred photos, *Baking with Cookie Molds* will quickly have you making cookies that both amaze and delight. // Anne L. Watson is the author of a number of popular books on home crafts and lifestyle, as well as children's books and many novels. In a previous career, she was a historic preservation architecture consultant. Anne lives with her husband and photographer, Aaron Shepard, in Bellingham, Washington. // Expert

instructions guarantee readers a frustration-free experience when using decorative metal, earthenware, and wooden molds . . . After reading this, you'll want to snatch them up. -- Lisa Campbell, Library Journal, Sept. 15, 2015 -- STARRED REVIEW A tasty treat of practical cookie making, historical cookie-mold information, and a wide range of recipes, all served with appetizing sides of baking history and great photographs. -- Kirkus Reviews, June 16, 2015 Anne L. Watson deserves big hugs from bakers everywhere for resurrecting the beautiful and tasty art of baking with cookie molds. Loaded with practical advice on everything from the care and cleaning of molds to proper recipe formulation and molding technique, 'Baking with Cookie Molds' provides all the know-how one needs to put retired molds back where they belong -- off walls and out of cupboards, and into action in our kitchens. -- Julia Usher, author, Cookie Swap, and Director, International Association of Culinary Professionals Cookie molds are lovely to admire but often end up as part of your kitchen decor rather than as a baking tool. 'Baking with Cookie Molds' will inspire you to use those molds as they were intended -- to create strikingly beautiful cookies -- and shows that those cookies can be delicious as well! Detailed instructions and photographs make it feel like the author is right there in your kitchen, baking alongside you and guiding you through each step. -- Christina Banner, author, How to Build a Gingerbread House A must read for novice and avid bakers! Anne's story and vast knowledge of cookie molds keeps you entertained from beginning to end. -- Karen Giamalva, President and CEO, LetsBakeCookies.com Friendly, warm, and inviting. -- Ken Hamilton, The Springerle Baker A 'honey' of a collection of old and new secrets for shaping edible-art cookies -- with less effort and more success. Will do much to keep this tradition alive! -- Gene Wilson, HOBI Cookie Molds

house on the hill cookie molds: Cookie Molds Around the Year Anne L. Watson, 1900 SPECIAL NOTE! -- ANNE WILL PERSONALLY ANSWER ANY QUESTION OF YOURS AFTER READING THIS BOOK. ASK ON HER WEB SITE, AND YOU'LL NORMALLY HEAR BACK WITHIN HOURS! In this companion to Baking with Cookie Molds, Anne L. Watson presents cookies and molds for many holidays and all seasons, as well as for special interests and occasions -- weddings, kids, storytelling around the fireplace, and much more. With nearly 150 photos of molds, cookies, and processes, Cookie Molds Around the Year features new techniques and new recipes, along with a month-by-month diary of the seasons on San Juan Island, Anne's home.

////////// Anne L. Watson is the author of Baking with Cookie Molds and a number of other popular books on home crafts and lifestyle, as well as many novels and children's books. In a previous career, she was a historic preservation architecture consultant. Anne and her husband, Aaron Shepard, now live in Bellingham, Washington. ////////// I would heartily recommend this. I had a lot of fun reading it, and a lot of fun making these cookies. If you want to get bitten by the cookie-mold bug, this is a great resource to start with . . . Anne has done all the work and research for you on how to make no-fail molded cookies . . . This is one of those cookbooks you can actually take to bed for reading. -- A Cookbook Collector (YouTube reviewer) As delightful as it is informative . . . Anne did her research, and it shows. Adding recipes alongside the showcase of molds takes [this book] to a whole different level. -- Lisa K's Bk Reviews A great reference . . . Will get you on eBay and Poshmark looking for molds . . . Excellent recipes as well. -- Poppy Marlowe, librarian Anyone who loves beautiful molded cookies will want to pick up a copy . . . There are recipes that will appeal to every cookie aficionado . . . A fun book to have on your cookbook shelf. -- Bella Online

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Richard Havermale, 2018-10-15 This book is the continuation of my book series from my blog www.icemanforchrist.org which is based on more than 365 references in the Bible to fear, and dread and our response to them. St Pope John Paul II knew that our God encourages us to Be Not Afraid and told us so. To do this we must actively seek holiness and be in the presence of our Lord and talk to Him. I recommend you develop the habit of spending 10 to 15 minutes a day with our Lord in the Blessed Sacrament Chapel or if that is not available some other quiet place where you can be in the company of our Lord. Read the daily entry and reflect on it asking our Lord and His mother to talk to your heart and reveal to you the will of the Father and then DO IT.

house on the hill cookie molds: The Oxford Companion to Sugar and Sweets , 2015-04-01 A sweet tooth is a powerful thing. Babies everywhere seem to smile when tasting sweetness for the first time, a trait inherited, perhaps, from our ancestors who foraged for sweet foods that were generally safer to eat than their bitter counterparts. But the science of sweet is only the beginning of a fascinating story, because it is not basic human need or simple biological impulse that prompts us to decorate elaborate wedding cakes, scoop ice cream into a cone, or drop sugar cubes into coffee. These are matters of culture and aesthetics, of history and society, and we might ask many other questions. Why do sweets feature so prominently in children's literature? When was sugar called a spice? And how did chocolate evolve from an ancient drink to a modern candy bar? The Oxford Companion to Sugar and Sweets explores these questions and more through the collective knowledge of 265 expert contributors, from food historians to chemists, restaurateurs to cookbook writers, neuroscientists to pastry chefs. The Companion takes readers around the globe and throughout time, affording glimpses deep into the brain as well as stratospheric flights into the world of sugar-crafted fantasies. More than just a compendium of pastries, candies, ices, preserves, and confections, this reference work reveals how the human proclivity for sweet has brought richness to our language, our art, and, of course, our gastronomy. In nearly 600 entries, beginning with à la mode and ending with the Italian trifle known as zuppa inglese, the Companion traces sugar's journey from a rare luxury to a ubiquitous commodity. In between, readers will learn about numerous sweeteners (as well-known as agave nectar and as obscure as castoreum, or beaver extract), the evolution of the dessert course, the production of chocolate, and the neurological, psychological, and cultural responses to sweetness. The Companion also delves into the darker side of sugar, from its ties to colonialism and slavery to its addictive qualities. Celebrating sugar while acknowledging its complex history, The Oxford Companion to Sugar and Sweets is the definitive guide to one of humankind's greatest sources of pleasure. Like kids in a candy shop, fans of sugar (and aren't we all?) will enjoy perusing the wondrous variety to be found in this volume.

house on the hill cookie molds: Very Merry Cookie Party Barbara Grunes, Virginia Van Vynckt, 2012-10-12 Over one hundred Christmas cookie recipes, plus tips on throwing the right cookie exchange party for you, to make your holiday season merry and bright. What special cookies evoke Christmastime for you? Gingerbread? Butter cookies shaped like stars? Chocolate chip cookies baked with red and green candies? All your favorite cookies and more are here! Very Merry Cookie Party contains more than 100 recipes for everything from brownies, spice cookies, and nut balls to cookie ornaments, slice-and-bake treats, and recipes for your special holiday stamps, molds, cutters, and cookie press. Learn how to throw a cookie exchange party with friends or at the office, from making invites to suggestions for choosing a worthy charitable cause to benefit during the holiday season. Your toffee-studded Oatmeal Brickle Nuggets, Chocolate Sandwich Cookies with Marshmallow-Mint Filling, or Mini-Eggnog Madeleines will disappear from the cookie table! All of your friends will want your special recipes for Macaroons with Almond Paste, Pistachio and Cranberry Biscotti, Candied-Fruit Florentines, or Father Christmas S'mores, shaped like Santa but oozing with gooey marshmallow filling. Multiply the joys of holiday baking this season. May your Christmas cookie jar overflow with good cheer!

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a few crackers and some desserts she couldn't resist including. Heatter's first Book of Great Cookies, published almost 20 years ago, became a classic but is now out of print. Once again, she presents recipes written with directness and attention to detail. There are all sorts of cookies here, both fancy and homey, and many are very easy to bake.

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