**Refrigerator Cookies**

Cookies are United States goodies. The word comes from the old New York Dutch word 'koekjes' - small, often spiced biscuits baked in ovens built into the side of the fireplace or grilled over the coals on a rack. Cookies - and biscuits - really only became popular in the 19th century, when more and more people had ovens of their own and didn't have to take the roast or bread down to the baker's, and they REALLY got going in the early 20th century, when kitchens would have biscuit barrels - or cookie jars if you were in the USA - for everyone to help themselves to.

When I was a kid just about all biscuits were home made - shop bought biscuits were a real treat. Now for most people it's the other way around.

Anyway, these are genuine US cookies, because that's where fridges first became popular too. These cookies are great as you can mix up a great batch, keep it in the freezer then take some out and bake them whenever you want them. - ten minutes to fresh cookie time. They're a good basic recipe too - make up the plain dough and add all sorts of other stuff to make 20 flavours of biscuit, oops, I mean cookies...

*You’ll need:*

* 1 cup butter
* 1.5 caster sugar
* 2 eggs
* 3 cups plain flour
* 1 tsp vanilla

*Method:*

Cream butter and sugar; add eggs one by one, then flour and vanilla.

Roll into three long snakes.

Wrap each in alfoil, then freeze.

They may be kept in the freezer for about a month.

*To use*: Still frozen, slice cookies off the snake onto a greased tray; bake till very pale gold at 200°C. Remove from tray while warm and store in a sealed container.

*A Few Possible Flavourings:*

*Chocolate:* Add 2 tbsp of melted chocolate to the mix.

*Orange or lemon:* Omit the vanilla and add 2 tbsps grated lemon or orange zest.

*Ginger:* Add 1 tbsp ground ginger.

*Jam:* Put a splodge of jam in the middle of each cookie.

*Peanut:* Add chopped peanuts - about three quarters of a cup - to the mix. They must be chopped or the mix may crumble.

*Oatmeal:* substitute 1 cup of rolled oats for 1 cup of flour (I like to add some ginger too to the oat cookies)

*Choc chip:* Add 12 cups grated chocolate, (well, maybe half a cup will do). Must be grated, not choc chip, as the mix may crumble.

*Coconut:* Add half a cup coconut; this is also good with orange zest or a splodge of jam or both instead of vanilla.

*You’ll need:*

* 1 cup butter
* 1.5 cups caster sugar
* 2 eggs
* 3 cups plain flour
* 1 tsp vanilla

*Method:*

Preheat oven to 200°C.

Cream butter and sugar; add eggs one by one, then flour and vanilla.

Roll into three long snakes. Wrap each in alfoil. Freeze. They may be kept in the freezer for about a month. Add sugar when fruit becomes sludgy.