

## *Heavenly Sweets Cookies and Fresh Cookie Dough/Frozen Cookie Dough*

Many of you have read my history and love for good quality baked goods. What I want to share is how cookies have played an important role in the inception and growth of Heavenly Sweets. I started baking at the age of 8 years old and it started with cookies - Mexican Wedding cookies. My sister and I would have regular tea parties with my miniature Blue Willow China dishes that my Mom gave me for Christmas. I still remember sitting with her pouring the sweetened tea and enjoying the warm Mexican Wedding cookies. I still love and have served them many times in our catered events. My first 4-H Food project was an All Butter Chocolate Chip cookie. As a young girl and even through my high school days, I use to make cookies. They were a no-bake peanut butter, oatmeal, and chocolate cookie that I could put in a pan on the stove and within 10 minutes have these wonderful cookies.

It was 1990 just before Christmas, my oven door was broken and all I had for baking was a toaster oven! I



started baking the

annual Christmas cookies I gave my family for gifts. I could put 6 cookies at a time in the toaster oven and they came out perfect. I was a single mom raising three boys. Cookies made a good present and the family loved them. My brother and his son-in-law were so moved by my “toaster oven cookies” that they surprised me with a new/used real oven with a door! My brother said “you could make a living selling cookies this good!” The seed for Heavenly Sweets was planted! I spent

the next year choosing, tasting, testing, and tweaking cookie recipes that I had collected over the years.

The next winter I started Heavenly Sweets because I loved really good cake and sweets and couldn't find a bakery that I felt gave me that kind of product. My very first project was cookies. Within 2 weeks I started getting orders. THEN - I got an order for 1,200 cookies. Imagine – No Boxes, No labels, No packaging! But, I was able to pull it off and I knew I was on to something good!!

All cookies are not created equal. Just because it is baked fresh daily doesn't mean it is really good. I have tasted plenty of cookies that didn't really have much taste at all. Sure they were sweet and maybe even fresh, but lacked real flavor and substance.

Not true with Heavenly Sweets Cookies. Our cookies are great because we use quality ingredients and make small batches at a time to ensure quality and freshness. And now, I follow my recipe to a “T”! I like cookies that are chewy, moist and thin. We only use real butter, high quality chocolates, cane sugars, whole eggs, unbleached flour and Madagascar vanilla. We do not use shortening or margarine or imitation flavorings to save a few dollars. That has never made any sense to me. It also goes against my personal taste and mission. That's like putting new wine in old wine skins. I believe if you are going to advertise quality then it should be just that – Quality!

Scratch homemade cookies are WOW when they first come out of the oven. But when they do not have any preservatives, they lose their freshness after the first day. That's why I decided to offer fresh and frozen cookie dough so your friends and family can also experience that same great taste anytime day or night. One of my personal favorites is making homemade cookies at night. Easy to do when you have the cookie dough in the frig!

So now that you know the history. I hope you will like them too!

Varieties: Oatmeal Raisin, Peanut Butter, Oatmeal Chocolate Chip, Oatmeal Chocolate Chip Raisin, Peanut Butter/Chocolate Chip, Chocolate Chip

Baking Instructions - Simple bake in a preheated 350-degree oven for 9-11 minutes.

