

This light, cake-like cookie with a delicious glaze (I prefer it without nuts). We only make these during Christmas time, but you can make these whenever. Great for a family treat!

Mom's Jubilee Jumble Cookies

- 1/2 cup shortening
- 1 cup brown sugar
- 1/2 cup sugar
- 2 eggs
- 1 cup evaporated milk
- 1 tsp. vanilla
- 2 3/4 cups flour
- 1/2 tsp. soda
- 1 tsp. salt
- 1 cup chopped pecans

In a large mixing bowl, cream together the sugars and shortening. Add the eggs, milk and vanilla stirring thoroughly. Sift the flour, soda and salt together and then add to the wet ingredients mixing well. Finally fold in the

nuts. Cover mixing bowl with plastic wrap and chill in the refrigerator for at least an hour. Drop dough by spoonfuls on a greased cookie sheet. Bake at 375° for 10 minutes.

Glaze

- 2 Tbsp. butter, melted
- 1/4 cup evaporated milk
- 2 cups powdered sugar

To make the glaze - mix together the butter and milk, then stir in the powdered sugar a little at a time until you get a thin glaze consistency. Pour mixture into a plastic sandwich bag and clip a tiny hole in the corner. Drizzle the glaze over the cooled cookies.

See more great recipes and ideas on our [Cookie & Bouquet Blog](#)

- Cookies
 - [Bars & Brownies](#)
 - [Drop Cookies](#)
 - [Filled](#)
 - [Refrigerator](#)
 - [Rolled](#)
 - [No Bake](#)
 - [Diabetic](#)
 - [Christmas](#)
 - [Other Cookies](#)
- Candy
 - [Caramel](#)
 - [Fudge](#)
 - [Nut Candies](#)
 - [Hard Candies](#)
 - [Diabetic](#)
- Cakes
 - [Cupcakes](#)
 - [Chocolate](#)
 - [Spice](#)
 - [Custard](#)
 - [Fruit](#)
 - [Pound](#)
 - [Other Cakes](#)
- Desserts
 - [Cheesecakes](#)
 - [Crisps & Cobblers](#)
 - [Custards](#)
 - [Fruit Desserts](#)
 - [Pastries](#)
 - [Pies](#)
- [More Recipes](#)



Make sure to leave room between cookies on the cookie sheet. Usually a good rule of thumb is 2 inches between cookies. If they are extremely large cookies or the recipe calls for more space, adjust the space.

[Gourmet Cookie Bouquets](#) offers design cookies, cookie arrangements, cookie tins and bouquet delivery for birthday, get well, thank you and corporate gift occasions.

Cookie & Bouquet Ideas

- [Anniversary / Love](#)
- [Baby Bouquets](#)
- [Birthday Bouquets](#)
- [Congratulations Gifts](#)
- [Get Well Bouquets](#)
- [Housewarming Gifts](#)
- [Just Because](#)
- [Sympathy Bouquets](#)
- [Thank You Gifts](#)
- [Wedding Bouquets](#)
- [Cookie Party Favors](#)
- [Flower Cookies](#)
- [Bouquets & Baskets](#)
- [Big Fortune Cookies](#)
- [Fortune Cookies](#)
- [Sugar Free / Diabetic](#)
- [Cookie Tins & Boxes](#)
- [Corporate Gifts](#)
- [Chocolate Oreos](#)
- [Gifts for Men](#)
- [Gifts for Women](#)
- [Bouquets for Kids](#)
- [Gifts by Profession](#)

Thinking of You Bouquet of Cookies



Instead of sending flowers, try this bouquet of decorated cookies to cheer them up and convey your condolences. We hand-decorate each cookie in soothing colors. Shapes include heart and flower shaped cookies, arranged around a personalized cookie with your sentiments.

Price: \$ 29.00 - \$ 80.00

[BUY NOW](#)