

*Brenda
Novak's*

*Cookie Recipe Contest
Entries*

1. MOM'S OATMEAL COOKIES (TERRI CHLAPEK):

1/2 c shortening 2/3 c sugar
2 eggs. 1/4 c milk
1 c flour. 1/2 t salt
1 t baking powder 1 t cinnamon
1/2 t nutmeg.
1 c old-fashioned oats
1/2 c raisins
1/2 c chopped pecans

1. Cream together shortening and sugar. Beat eggs and add with milk.

2. Mix together flour, baking powder, and spices. Mix with oats. Add and mix well. Stir in raisins and pecans.

3. Drop by tablespoons on parchment paper lined cookie sheets. Bake in 350-degree oven for 20 minutes.

Makes 30 cookies. Do yourself a favor and double recipe!

This recipe was originally from my Grandmother. She got it from off a TIN of flour. Hands down the best I've ever tasted!

2. ITALIAN FIG COOKIES (DANNI ROGERS):

<http://www.foodnetwork.com/recipes/emeric-lagasse/italian-fig-cookies-recipe.html>

Filling:

2-cups dried figs, hard tips discarded
1 1/2 cups dried dates, pitted
1 cup raisins
3/4 cup whole walnuts, toasted and coarsely chopped
1/2 cup orange marmalade
1/2 cup honey
1/4 cup brandy
1 teaspoon finely grated fresh orange zest
1 teaspoon finely grated fresh lemon zest
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/4 teaspoon ground cloves

For Dough:

4 cups all-purpose flour
3/4 cup sugar
1 tablespoon plus 1 teaspoon baking powder
1/2 teaspoon salt
2 sticks (1 cup) butter, cut into 1/2-inch cubes
1 large egg
1/2 cup milk
1 tablespoon vanilla
1 egg white beaten with 1 tablespoon water for egg wash
Colored sprinkles, for decorating

Directions

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To make the filling, in a food processor, combine the figs, dates and raisins and process to finely chop. Place the mixture in a medium bowl, add remaining filling ingredients and stir to combine. Cover and refrigerate for at least 8 hours.

To make the dough, in a large bowl combine the flour, sugar, baking powder, and salt and whisk to combine. Add the butter and blend with your fingertips until most of mixture resembles coarse meal.

In a medium bowl, beat the egg, milk and vanilla together. Add to the dry mixture and stir to make a rough dough. Turn the dough out onto a lightly floured surface and knead until smooth, about 5 minutes. Cut the dough into 4 pieces, cover, and refrigerate for 45 minutes. Preheat the oven to 375 degrees F. Lightly grease 2 large baking sheets.

On a lightly floured surface, one at a time, roll out each piece of dough into a 12-inch square. Cut the dough into 4 by 3-inch rectangles. Spoon 2 tablespoons of filling down the center of each rectangle. Fold the long sides of each rectangle inward to the center to enclose the filling; pinch the edges to seal. Turn the cookies seam-sides down and press gently to flatten the seams. With a floured knife, cut the logs crosswise into 1 1/2-inch-wide slices and arrange 1/2-inch apart on the prepared baking sheets. Brush with egg wash and decorate with colored sprinkles. Bake until golden brown, about 20 minutes.

Transfer to wire racks to cool. Serve warm or at room temperature.

3. OREO COAL COOKIES (ELVA CHAMBERS):

https://www.facebook.com/delish/videos/10154881004577437/?hc_location=ufi

Ingredients:

40 oreos

1 8oz. block cream cheese, softened

16 oz semisweet or melting chocolate

1/3 c. Oreo cookies, crushed (or cocoa powder)

Directions:

Using a food processor fitted with the blade attachment, grind Oreos into crumbs. Transfer crumbs to a medium bowl and add cream cheese. Use a fork to mix until well combined.

Using about one tablespoon of the mixture per ball, form misshapen balls of the Oreo mixture. Place them on a plate and into the fridge for about 30 minutes to 1 hour to firm up.

Microwave melting chocolate in 10 to 15 second increments until melted and smooth. Using a fork or toothpick, dip each Oreo ball into the melted chocolate, then set onto parchment paper. Sprinkle immediately with crushed Oreos, if using, or let dry completely.

If using cocoa powder, once firm, dip your fingers into the cocoa and lightly rub onto Oreo balls to complete the "coal" look. Store balls in the fridge until ready to serve.

4. TRIPLE GINGER COOKIES (HEATHER GURACK):

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<http://allrecipes.com/recipe/9584/triple-the-ginger-cookies/?internalSource=hub%20recipe&referringContent%20Type=search%20results&clickId=cardslot%202>

3/4 cup butter
1 cup packed brown sugar
1 egg
1/4 cup molasses
2-1/4 cups all-purpose flour
2 teaspoons ground ginger
2 teaspoons baking soda
1/2 teaspoon salt
1-1/2 tablespoons minced fresh ginger root
1/2 cup chopped crystallized ginger

Directions:

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the egg and molasses. Combine the flour, ground ginger, baking soda, and salt; stir into the molasses mixture using a wooden spoon. Mix in the fresh and crystallized gingers. Cover, and refrigerate dough for at least 2 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C). Shape dough into 1 inch balls, and place about 2 inches apart onto ungreased cookie sheet.

Bake for 10 minutes in the preheated oven, or until lightly browned. Cool on wire racks.

5. WHITE CHOCOLATE RASPBERRY CHEESECAKE COOKIES (PENNI GELATT):

Ingredients

4 ounces cream cheese, softened
1/2 c. butter, softened
2 Tbsp shortening
1/2 c. brown sugar
2 eggs
2 (7 ounce) boxes Jiffy raspberry muffin mix
3/4 c. all-purpose flour
1-1/2 c. white chocolate chips

Instructions:

Beat together cream cheese, butter, shortening and brown sugar in a large mixing bowl until combined.

Add eggs beating after each addition.

Mix in muffin mix and flour until just combined. Add white chocolate chips and stir until incorporated.

Chill dough in the refrigerator at least 30 minutes.

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Preheat oven to 350 degrees. Line baking sheet with Silpat mat or lightly grease baking sheets.

Scoop cookie dough mix onto baking sheets. Bake 10-12 minutes or until golden brown on edges.

In between baking batches of cookies make sure to store the dough in the refrigerator.

6. MAGIC COOKIE BARS (JANE CASEY):

Servings: dozen bars

Serving Size: 2

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Ingredients

Crisco® Original No-Stick Cooking Spray

1 1/2 cups graham cracker crumbs

1/2 cup butter, melted

1 (14 oz.) can Eagle Brand® Sweetened Condensed Milk

2 cups (12 oz. pkg.) semi-sweet chocolate chips

1 1/3 cups flaked coconut

1 cup chopped nuts

Instructions

HEAT oven to 350°F. Coat 13 x 9-inch baking pan with no-stick cooking spray.

COMBINE graham cracker crumbs and butter in small bowl. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with fork.

BAKE 25 to 30 minutes or until lightly browned. Loosen from sides of pan while still warm; cool on wire rack. Cut into bars or diamonds.

For perfectly cut cookie bars, line entire pan with foil, extending foil over edge of pan. Coat lightly with no-stick cooking spray. After bars, have baked and cooled, lift up with edges of foil to remove from pan. Cut into bars.

VARIATIONS

SUBSTITUTE chocolate chips or nuts with candy coated pieces, dried cranberries, raisins, mini-marshmallows or butterscotch chips.

7. EASY LEMON BARS (SUE FLICKINGER):

Easy lemon bars - 1 can lemon pie filling and 1 box angel food cake mix Fold together and place in a 9 x 13 pan Bake 20 minutes at 350 depending on oven may need to bake slightly longer. Let cool sprinkle with powdered sugar. Store in air tight container. Courtesy of Pinterest.

8. COCONUT DATE BALLS (DIANA STEDGE):

Coconut Date Balls. Fond memories of my mom making these every Christmas to take over to my Grandma's on Christmas Eve. 1 egg slightly beaten; 1 cup of gran. sugar; 1 cup chopped dates; 1 teaspoon of vanilla; 1/2 cup of butter; 2 cups of rice krispies; 1 cup of chopped walnuts; coconut for rolling. Mix the first 5 ingredients and slowly cook in an

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electric skillet on low heat for 7 minutes, stirring frequently. Add remaining ingredients. Butter your hands and make into small balls then roll in coconut till covered.

9. CHOCOLATE-CHIP CRESCENT COOKIES (DANIELLE HOPKINSON THOMPSON):

<http://www.tasteandtellblog.com/chocolate-chip-crescent-cookies/>

Ingredients

4 oz cream cheese

¼ cup sugar

¼ teaspoon vanilla extract

1 can (8 oz) Pillsbury refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury Crescent Recipe Creations

¼ cup miniature chocolate chips

½ cup powdered sugar

2 teaspoons milk

Instructions

1. Preheat the oven to 400°F.
2. In a bowl, beat the cream cheese until smooth. Add in the sugar and vanilla and beat to combine.
3. If using crescent rolls, unroll the dough and separate into 2 long rectangles. Press each into a 12x4-inch rectangle and press the perforations to seal. If using dough sheet, unroll dough and cut lengthwise into 2 rectangles. Press each into a 12x4-inch rectangle.
4. Spread the cream cheese mixture evenly over the top of the dough. Sprinkle the chocolate chips evenly over. Starting on the short side, roll up each rectangle and press the edge to seal. With a serrated knife, cut each roll into 6 slices; place cut side down on an ungreased baking sheet.
5. Bake for 12-15 minutes, or until golden brown. Remove the cookies from the baking sheet and allow to cool completely.
6. In a small bowl, combine the powdered sugar and milk. Drizzle over the cooled cookies.

10. HELLO DARLINS (NANCY SMITHER—ONE OF MY MOTHER'S RECIPES FROM BACK IN THE 60'S):

Put ingredients in pan in order.

1 stick of butter softened pressed on bottom of pan

1 cup graham cracker crumbs

1 cup coconut

1 cup chocolate bits

1 cup walnuts or pecans

1 cup sweetened condensed milk (pour over top of everything)

Bake in 9x9 pan for 30 minutes at 350

Cut in small squares when cooled.

11. PEANUT BUTTER SCHOOL HOUSE SPECIALS (DEBORAH LANE):

White cake mix

2 eggs

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1 tsp vanilla
1 cup peanut butter creamy or crunchy

Mix all well. Chill dough. Reheat oven 350 place 2 inches apart on tray criss-cross marks on top. Roll in sugar for crusty cookies. Leave plain for softer texture. Bake 8 minutes.

12. MY GREAT GRANDMOTHER'S MEXICAN WEDDING CAKES...ALL TIME FAVORITE IN OUR FAMILY! (ROBYN SNEED):

1 c. butter
½ c. powdered sugar
2 c. flour
¼ c. salt
1 c. vanilla

Cream butter and powder sugar, cream until smooth, add flour salt and vanilla. Mixture will be stiff. Bake 12 minutes at 400 degrees. Roll in powdered sugar

13. BOOZY BROWNIES (JENNY NECKERMANN):

Ingredients:

1 (21oz.) fudge brownie mix (or brownies made from your favorite recipe)
¼ cup bourbon
1 cup butter
3 Tablespoons rum
2 cups powdered sugar
1 cup semi-sweet chocolate chips
1 Tablespoon solid vegetable shortening

Preparation:

Bake brownies according to package directions.

Drizzle brownies with bourbon as soon as they are removed from the oven; refrigerate.

Cream butter, rum and powdered sugar. Spread on cooled brownies. Refrigerate again. When cold, melt chocolate chips and shortening. Spread or drizzle quickly on top of brownies chill.

14. BECKY'S OVERLAKES (BECKY BAWKS):

1c butter
1c brown sugar
1/2c sugar
2 eggs
1/2T vanilla
1/2t cinnamon
2-1/2c flour
2c pecan pieces
1c chopped dried cherries
2c chocolate chips

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Preheat oven to 325-degrees
Cream together butter & sugars
Add eggs, vanilla & cinnamon
Add flour
Incorporate remaining
Scoop onto cookie sheets and bake 10-12 minutes

15. SPICE CLASSICS (GINGERSNAPS) (SUE LANCE):

$\frac{3}{4}$ cup shortening
1 cup brown sugar
 $\frac{1}{4}$ cup molasses
1 egg
2- $\frac{1}{4}$ cups sifted all-purpose flour
2 teaspoons soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves

Cream together shortening, brown sugar, molasses, and egg till light and fluffy. Sift together dry ingredients; stir into molasses mixture till blended. Form in small balls. Roll in granulated sugar and place 2 inches apart on greased cookie sheet. Bake at 375 degrees about 10 minutes. Remove from pan immediately. Makes about 5 dozen cookies.

16. LEMON BARS (SUZANNE WARR):

Mix together:
1 box lemon cake mix (preferably the kind with pudding in the mix)
1 stick of marg or butter, softened
1 egg
Press mixture into bottom of greased 9x13 cake pan. Don't make it go up the sides.

Mix together:
8oz softened cream cheese
4 cups powdered sugar
2 eggs
until smooth. Pour this mixture on top of pressed cake mix, forming second layer in the cake pan.

Bake at 325 for 40-45 min or until top is evenly crinkled and very light tan color. Cool and cut in small squares. Delish!

17. NO BAKE CHOCOLATE COOKIES (JULIE OLSON GRAVITT):

Combine $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk $\frac{1}{2}$ cocoa, 2 cups sugar boil for 1min. Add $\frac{1}{2}$ cup peanut butter and 3 cups oatmeal I use old fashion then drop by teaspoon and let set then eat and enjoy

18. CHOCOLATE CINNAMON SNAPS (ANGELA ZINSMAYER HALL):

1 $\frac{1}{4}$ cups granulated sugar, divided

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1/2 cup firmly packed light brown sugar
3/4 cup (1 1/2 sticks) butter, softened
2/3 cup semi-sweet chocolate chips, melted
1 large egg
1 tsp vanilla extract
2 cups all-purpose flour
1 Tbsp. cinnamon, divided
1 tsp baking soda
1/2 tsp salt

Place 1 cup of granulated sugar, brown sugar, and butter in a large bowl. Beat with an electric mixer on medium speed until creamy. Add melted chocolate, egg, and vanilla; mix well.

Combine flour, 2 tsp cinnamon, baking soda, and salt in medium bowl; mix well. Add flour mixture to sugar mixture; beat on low speed until moistened. Cover dough with plastic wrap; chill until firm, at least 3 hours or overnight.

Preheat oven to 350°. Coat baking sheets with cooking spray or use parchment paper. Combine remaining granulated sugar and cinnamon in a small bowl. Shape dough into small 1 inch balls. Roll balls in sugar mixture; place 2 inches apart on prepared baking sheets.

Bake cookies until set, 10-12 minutes. Cool on baking sheets one minute. Remove from baking sheets; place on wire racks to cool.

Notes: You can switch it up and make White Chocolate Snaps by using white chocolate chips instead of semisweet chips and 1 tsp instant coffee granules to batter.

19. CHOCOLATE CRINKLE COOKIES (JULIE MCDONOGH):

<http://www.bettycrocker.com/recipes/chocolate-crinkles/941e22b3-9a48-4fb1-bdb0-27479e76d484>

1/2 cup vegetable oil
4 oz unsweetened baking chocolate, melted, cooled
2 cups granulated sugar
2 teaspoons vanilla
4 eggs
2 cups Gold Medal all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup powdered sugar

Directions

1 In large bowl, mix oil, chocolate, granulated sugar and vanilla. Stir in eggs, one at a time. Stir in flour, baking powder and salt. Cover; refrigerate at least 3 hours.
2 Heat oven to 350°F. Grease cookie sheet with shortening or cooking spray.
3 Drop dough by teaspoonfuls into powdered sugar; roll around to coat and shape into balls. Place about 2 inches apart on cookie sheets.

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4 Bake 10 to 12 minutes or until almost no imprint remains when touched lightly in center. Immediately remove from cookie sheets to cooling racks.

20. OATMEAL CHEWS (LINDA WILLIAMS):

3/4 c butter 1 c brown sugar, 1 1/4 c flour, 1 1/2 c Oatmeal, 1/2 tsp baking soda 1/2 tsp salt. Rub together until crumbly. Grease a 9x13 pan. Spread mixture in pan, reserving 3/4 c. of crumbs for top. Spread 4 cups of mini marshmallow and 1 1/2 c of chocolate chips on mixture. Sprinkle 3/4 c crumbly mixture over marshmallow and chocolate chips. Press crumbly mixture in pan. Bake at 350 degrees for 15-17 minutes.

21. EASY PEANUT BUTTER COOKIES (DEBBIE STACKHOUSE):

1 box yellow cake mix as is. 2 eggs. 1/2 c oil (not veg.). At least a c of peanut butter. I add a little more as well as some chopped nuts. Mix well and bake @ 350 for 10 min. I've added chocolate chips too.

22. BUTTERSCOTCH HAYSTACKS (DIANE SILK):

12oz. Pkg of butterscotch morsels, 1 can chow mein noodles, 1 cup salted peanuts.

Melt morsels in double boiler or microwave. Be care if using microwave since they won't change shapes when melted. So, do 20 second intervals and then stir. Repeat until melted. Add noodles and peanuts and stir.

Drop onto waxed paper. They will harden quickly.

You can also use chocolate chips, peanut butter chips, etc...

23. CHOCOLATE CRINKLES (LORI POPP):

Ingredients:

1 cup granulated sugar

2 TBSP butter or margarine, softened

1 tsp vanilla

2 oz. unsweetened baking chocolate, melted and cooled

2 eggs

1 cup all-purpose flour

1 tsp baking powder

1/4 tsp salt

1/2 cup powdered sugar

Directions:

1. In a large bowl, mix granulated sugar, butter, vanilla and chocolate with spoon. Stir in eggs, one at a time. Stir in flour, baking powder, and salt. Cover and refrigerate at least 3 hours.

2. Heat over to 350 degrees F. Grease cookie sheets with shortening or spray with cooking spray. Drop dough by teaspoonfuls into powdered sugar. Roll around to coat. Shape into balls. On cookie sheet, place balls about 2 inches apart.

3. Bake 10 to 12 minutes or until almost no indentation remains when touched. Immediately remove from cookie sheet to wire rack to cool.

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24. VIENNESE LINZER COOKIES (MAUREEN WOODS SHEIL):

3-1/2 to 4-ounce can blanched, slivered almonds, ground
1 egg
2 cups all purpose flour
1 cup sugar
3/4 cup butter or margarine, softened
1 teaspoons ground cinnamon
1 teaspoon grated lemon peel
1/8 teaspoon ground cloves
1/2 12-ounce jar raspberry preserves

About 5 hours before serving or up to 3 days ahead.

Into large bowl, measure all ingredients except raspberry preserves. With mixer at low speed, beat ingredients until well mixed, occasionally; scraping bowl with rubber spatula. (Mixture will be crumbly.) With hands, shape dough into ball; wrap in plastic wrap and refrigerate until easy to handle, about 2 hours.

Preheat oven to 350 degrees F. Grease well 12" by 8" baking pan. With hands, press half of chilled dough onto bottom of pan (keep remaining dough refrigerated). Spread raspberry preserves evenly over dough in pan.

With hands, roll half of remaining dough into six 11-inch-long ropes; arrange lengthwise, 1 inch apart, on top of raspberry preserves. Roll remaining dough into eight 7-inch-long ropes; arrange crosswise over preserves. Bake 40 minutes or until golden. Remove pan to wire rack to cool. Cut lengthwise into 6 strips; then cut each strip into 5 bars.

25. PECAN BALLS (KATHY BACHMAN):

3/4 c. sugar
1 c. ground pecans (or any nuts you like)
1-1/3 c. flour
3/4 c. butter
1-1/2 tsp. vanilla

Mix butter, sugar and vanilla. Add flour and nuts. Mix together. Roll into balls. You may also hide a Hershey kiss in the middle. Bake for 11-12 minutes at 350 degrees F. Cool on wire rack. When still warm, roll them into powdered sugar.

26. KITCHEN SINK COOKIE (JULIE KATZ):

2c flour, 2t baking powder, 2t baking soda, 1 1/2t salt, 2 sticks unsalted butter at room temp, 1c packed lite brown sugar, 1c sugar, 2t vanilla, 2 large eggs and 2 yolks, 2c m and m candies, 2c rolled oats, 2c rough chop pretzel rods, 1 1/3c chopped peppermint puffs, 1 1/3c white chocolate chips. Preheat oven to 350. In bowl 1 whisk together flour, baking powder, baking soda, and salt until evenly combined, bowl 2, combine butter and both sugars on medium speed till light and fluffy about 3 min. add the vanilla, the eggs beat well after each addition, and the yolks, add the four mix, beat on low till just combined, add the m and m's, oats, pretzels, peppermint, and chips, stir till evenly mixed, scoop out 8 1/3c portions of dough, roll into balls and put on 2 cookie sheets, flatten each ball into a disk. bake rotate sheets 1/2 way thru bake till golden brown 18-20 min. cool on sheet for 1 min, transfer to rack.

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***27. EGGNOG COOKIES (FRANCES HAMPTON):**

2 1/4 cups all-purpose flour
2 tsp baking powder
1/2 tsp salt
1/2 tsp ground nutmeg, plus more for topping
1/2 tsp ground cinnamon
3/4 cup unsalted butter, at room temperature
1/2 cup granulated sugar
1/2 cup packed light-brown sugar
2 large egg yolks
1 tsp vanilla extract
1/2 tsp rum extract
1/2 cup eggnog

Frosting

1/2 cup butter, at room temperature
3 - 5 Tbsp. eggnog
1/2 tsp rum extract
3 cups powdered sugar

Preheat oven to 350 degrees. In a mixing bowl, whisk together flour, baking powder, salt, nutmeg and cinnamon for 30 seconds, set aside. In the bowl of an electric stand mixer fitted with the paddle attachment, whip together butter, granulated sugar and brown sugar until pale and fluffy. Mix in egg yolks one at a time, blending just until combined after each addition. Mix in vanilla extract, rum extract and egg nog. With mixer set on low speed, slowly add in dry ingredients and mix just until combined. Scoop dough out by the heaping tablespoonfuls and drop onto parchment paper lined baking sheets, spacing cookies 2-inches apart. Bake in preheated oven 11 - 13 minutes. Allow to rest on baking sheet several minutes before transferring to a wire rack to cool. Cool completely then frost with Eggnog Frosting and sprinkle tops lightly with nutmeg.

For the Eggnog Frosting:

In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter until very pale and fluffy. Add in rum extract and 3 Tbsp. egg nog and mix in powdered sugar. Add additional eggnog to reach desired consistency.

28. BEST SOFT CHEWY CHOCOLATE CHIP COOKIES!!! EVER!!! (JENNIFER FAILS):

* 2 cups 1/4 cup Flour
* 1 teaspoon baking soda
* 2 teaspoons cornstarch
* 1/2 teaspoon salt
* 1 1/2 sticks (6 oz.) butter, melted and cooled
* 1 cup brown sugar, lightly packed
* 1/2 cup pure cane sugar
* 2 large eggs
* 2 teaspoons vanilla extract

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- * 2 tablespoons pure maple syrup
- * 1½ cups dark chocolate chips

1. In a medium-sized bowl, whisk together the flour, baking soda, cornstarch, and salt. Set aside.
2. In a large bowl, beat together the cooled melted butter and the sugars with a hand mixer for about one minute. Then, add in the eggs, vanilla extract, and maple syrup. Beat until just combined.
3. Slowly add in the dry ingredients and mix briefly, just until there are no flour clumps left. Fold in the chocolate chips.
4. Cover and refrigerate the dough for 30 minutes to an hour.
5. Remove the dough from the refrigerator and preheat the oven to 325 degrees, making sure you have the racks in the middle of the oven.
6. Make generous size balls of dough and place them on cookie sheet
7. Bake for about 12 minutes, rotating half-way through, or until the cookies have spread out and the edges are golden, but the center of the cookie still looks soft and just slightly under-cooked. Let cool on the baking sheets until the cookies are firm enough to remove. Put on cooling rack.

***29. CHOCOLATE CHIP CREAM CHEESE BARS (LISA MILLETT):**

- 2 LG Chocolate Chip cookie rolls
- 2 eggs
- 2 bars of cream cheese
- 1/2 tsp of vanilla
- Wax paper
- 13 x 9 glass baking dish
- 3/4 cup sugar

Preheat oven to 350

Take one cookie dough roll and flatten out on bottom of Glass dish.

Mix cream cheese, sugar, vanilla and eggs in bowl with electric mixer.

Spread mix on top of cookie dough in dish.

Cut piece of wax paper slightly larger than glass dish. Roll other cookie dough on wax paper spreading it out to size of dish. Flip wax paper with cookie dough over on to top of cream cheese mixture.

Place in oven and bake for 45 minutes

Take out and cool slightly

Then cut into pieces by size of your choice. Refrigerate for what hours.

Serve cold as they taste best.

30. SNICKERDOODLES (CATHY EBERLY):

- 1 c. butter
- 2 c. sugar
- 2 eggs
- ¼ c. milk

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1 tsp. Vanilla
3-3/4 c. All-purpose flour
1/2 tsp. Baking Soda
1/2 tsp. Cream of Tartar
1/2 tsp. Salt
(Optional: cinnamon)

In mixing bowl, cream butter and sugar till light and fluffy. Add eggs, one at a time, beating well after each. Blend in milk and vanilla.

In another bowl, thoroughly stir together the flour, baking soda, cream of tartar and salt.

Stir that into creamed mixture

Form dough in to 1" balls.

I mix sugar and a little cinnamon in a small bowl and roll each ball in it.

Place them 2 inches apart on greased cookie sheet.

Lightly flatten the balls with the flat bottom of a glass.

Bake at 375 till done...want to remove as the tops just begin to set..around 10-12 minutes. You want them to be a soft cookie. Enjoy!

Makes about 8 doz. Depending on size you want them.

31. MELTING MOMENTS (PATTY VASQUEZ):

http://www.argostarch.com/Recipe/Melting_Moments

1 cup all-purpose flour
1/2 cup Argo® Corn Starch
1/2 cup powdered sugar
3/4 cup butter OR margarine, softened
1 teaspoon Spice Island® Pure Vanilla Extract

Combine flour, corn starch and powdered sugar in medium bowl; set aside.

Beat butter in large bowl with mixer at medium speed until smooth. Add flour mixture and vanilla; beat until well blended. (If necessary, refrigerate dough 30 minutes to 1 hour or until easy to handle.)

Preheat oven to 350°F. Shape dough into 1-inch balls. Place 2 inches apart on ungreased baking sheets; flatten slightly with floured fork.

Bake 10 to 12 minutes or until edges are lightly browned. Remove; cool completely on wire racks. Store in a tightly covered container.

***32. LATTICE GATES (MYRA MARQUIS JOHNSON):**

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Preheat oven to 325°

2 cups sifted flour
1 cup sugar
½ lb. butter/margarine

Mix above ingredients like you are making pie crust dough. Set aside.

2 eggs beaten
½ cup chopped nuts (walnuts)

Add to pie crust dough. Divide dough in half. Spread one half of dough into a 9x13 greased and floured pan. Spread your favorite jam/jelly over dough.

Roll remaining half of dough (as if you are going to make a pie), cut dough into strips and place on top of jam. Sprinkle with ½ cup chopped nuts.

Bake for 30 minutes or until lightly brown. Cut into squares and store in air tight container.

(These are amazing made with grape jam, strawberry jam or blackberry jam.)

33. ARMENIAN COOKIES (CAROL LYNN):

6 cups flour
¾ cup sugar
3 tsp. baking powder
½ lb. melted butter
½ cup water
½ cup milk
½ cup canola oil

2 eggs - separated: one for cookie batter, one to brush on top.

Mix all ingredients together (I use my hands) Braid, place on pan, brush with one beaten egg and bake at 400' for about 10-12 minutes or until lightly brown. Makes about 40 - depends on what size you make the braid. Tastes great dunked in coffee or hot chocolate!

34. CREAM CHEESE CAKE MIX COOKIES (CRYSTAL ANNE WILCOX):

¼ cup butter
1 egg
1 pkg cream cheese
1 box cake mix (my fave is Betty Crocker's Triple Chocolate Fudge)
¼ tsp flavoring (I use mint)

Pre-heat oven to 350 deg.

Cream together egg, butter, and cream cheese. Add flavor. SLOWLY add cake mix. You may need to mix by hand. Place in ungreased cookie sheet & bake 10-12 min.

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The best part is you can make these ANY flavor!!!

35. PUMPKIN CHOCOLATE CHIP COOKIES (CRYSTAL ANNE WILCOX):

1/2 cup butter
1 1/2 cups sugar
1 egg
1 cup pumpkin purée
1 tsp vanilla
2 1/2 cups flour
1 tsp each: baking powder, baking soda, nutmeg, & cinnamon
1/2 tsp salt
1 bag (6 oz.) chocolate chips

Pre-heat oven to 350 deg.

Mix butter & sugar until fluffy, beat in egg, pumpkin, & vanilla. In separate bowl combine dry ingredients (except choc. chips). Add slowly to pumpkin mixture. Now add chocolate chips. Place on GREASED cookie sheet & bake 12-14 min. To make sure they are not over cooked, lightly press finger into center of cookie - it should come slightly back up.

36. RUDOLPH'S ANTLERS (DANNI ROGERS):

1 cup semisweet chocolate chips
1/2 cup butterscotch flavored chips
3 ounces chow mein noodles
12 maraschino cherries
Combine semi-sweet chocolate chips and butterscotch chips in the top of a double boiler.
Heat over hot water until melted, stirring occasionally.
Remove from the heat and stir in chow mein noodles.
Drop by teaspoonfuls onto wax paper and shape into 2-inch "V"-shaped candies.
Cut maraschino cherries
in half and place one half in the center of each candy.

Makes 24 pieces.

I thought it sounded more cookie like but am leaving it! Haha

37. CHOCOLATE CRINKLES (AN EASIER VERSION BY SUZANNE STEINER):

Box of chocolate cake mix**
2 cups cool whip
1 egg
Powdered sugar

Mix the cake mix, egg and two cups of cool whip. Put powdered sugar in a bowl and drop a teaspoon of cake mix into powdered sugar and gently turn to coat. Put on cookie sheet lined with parchment paper and bake at 350° for 10 minutes. Let them cool for 10 minutes then remove them to a wire rack to cool.

**you can use any flavor of cake mix - lemon is one of my favorites.

Brenda Novak's Cookie Recipe Entries

***38. PUMPKIN CHOCOLATE CHIP COOKIES (CHERYL ANN OLIVERA):**

1 c. pumpkin
3/4 c. sugar
1/2 c. oil
1 egg
2 c. flour
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. baking soda
1 tsp. milk
1 c. chocolate chip
1 tsp. vanilla
Nuts (optional)

Preheat oven to 375 degrees F. Dissolve baking soda in milk, set aside.

In a large bowl add pumpkin, sugar, oil, and egg, stir. Add flour, baking powder, cinnamon, salt and baking soda mixture. Mix well.

Stir in chocolate chips and vanilla. Spoon by the tablespoon onto cookie sheet.

Bake at 375 degrees F for 10 to 12 minutes or until done.

39. CHOCOLATE KRINGLES (TAWNY PARKER):

Box chocolate cake mix
8 oz. Cool Whip
1 Egg

Powdered Sugar for rolling

Mix together. Roll in powdered sugar. Bake at 350 8-10 minutes

40. ROLO COOKIES (MONIQUE CARROLL):

2 1/2 c. flour
3/4 c. cocoa
1 tsp. baking soda
1 c. sugar
1 c. brown sugar, packed
1 c. butter, softened
2 tsp. vanilla
2 eggs
Rolo candies

Beat sugars, butter, eggs and vanilla. Add flour, cocoa and soda. Shape 1 tablespoon of dough around each Rolo.

Bake at 350°F for 5 to 7 minutes. Let set 2 minutes before removing from pan. Sprinkle with sugar-cocoa mixture or drizzle with melted white chocolate.

Brenda Novak's Cookie Recipe Entries

41. MONSTER COOKIES (DAWN CRIPPS):

Monster Cookies....Betty Crocker Bags.. 1 bag Oatmeal cookie mix...1 bag Peanut Butter cookie mix...1 Bag Chocolate Chip cookie mix...Pour all 3 bags in large bowl follow directions of each bag... mix thoroughly.... add 1 bag of M & M's... mix into dough... Drop by spoonfuls onto ungreased cookie sheet...Bake at 350 for 10 minutes or until lightly golden or firm.

42. NO FLOUR PEANUT BUTTER COOKIES (RHONDA NYGAARD BECK):

1 cup peanut butter
1 cup sugar
1 egg
Mix ingredients
Bake at 350 degrees for 8 to 12 minutes
The cookies should be slightly browned.
Cool on rack
Store in airtight container.

43. PECAN PUFFS (JANICE WATTS):

1/2 cup butter
2 T sugar
1 tsp. Vanilla
1 cup flour
1 cup pecan or walnuts, fine
(1 1/2 lbs. Pecan meal)
Preheat oven to 300 degrees F
Cream butter until smooth. Blend in sugar, cream well. Add vanilla. Stir in flour and nuts.
Roll dough into small balls and place on cookie sheet. Bake for 30 minutes. Roll in powdered sugar when warm and again when cold. Yield 2 dozen cookies.

44. LEMON COOKIES (NORMA STERNBENZ):

Yield: 2-3 dozen

Ingredients

1 (18.25 oz.) box lemon cake mix
1/3 cup vegetable oil
2 eggs
1/2 lemon, juiced and zested
3/4 teaspoon vanilla extract
Directions

Preheat oven to 350°F.

Place cake mix in a large bowl or mixer and beat in eggs and vegetable oil.

Mix in vanilla extract, 3 teaspoons lemon juice and 1 teaspoon lemon zest, and stir until combined.

Using a small ice cream scoop or a tablespoon, drop spoonfuls of cookie dough onto the baking sheets, leaving 1 1/2-2 inches of space between each cookie.

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Place baking trays in oven and bake for 10-11 minutes, or until puffy and browned edges begin to pull away from the tray.

Remove from oven and let cool at least 15 minutes before serving.

45. NO-BAKE OATMEAL COOKIES (TAMMY MCGUFFEY-GROSS):

2 cups sugar
4 tablespoons cocoa
1 stick butter
½ cup milk
1 cup peanut butter
1 tablespoon vanilla
3 cups oatmeal
Waxed paper

Directions:

In a heavy saucepan bring to a boil, the sugar, cocoa, butter and milk. Let boil for 1 minute then add peanut butter, vanilla and oatmeal. On a sheet of waxed paper, drop mixture by the teaspoonfuls, until cooled and hardened.

46. KOOL-AID COOKIES (TAMI TIPPY):

2 pkg Kool-Aid (with no sugar) Great with lemonade and watermelon flavors (Berry Cherry is best flavor)
1 2/3 Cups sugar
1 1/4 Cups butter
2 eggs, beaten
1/2 tsp salt
1 tsp baking soda
3 Cups flour
1/2 Cups sugar for dipping (Match colored sugar to dough color)
Mix Kool-Aid with the sugar. Add softened butter and mix until fluffy. Add eggs and mix well. Stir in salt and baking soda. Add flour in 1/2 cup increments and mix well after each addition.
Roll dough into 1 inch balls and roll in the sugar. Place them on greased cookie sheet and into 325-degree oven for 10-12 minutes. Don't overbake! Remove cookies from sheet after 1 minute and let cool.

*47. ALMOND JOY COOKIES (JEANNETTE PLUMMER):

Ingredients:
1 cup butter
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
3 teaspoons vanilla
4 1/2 cups flour
2 teaspoons baking soda
1 teaspoon salt
5 cups chocolate chips
2 cups sweetened coconut

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2 cups chopped almonds

How to make it:

Preheat oven to 375°F Lightly grease cookie sheets.

Combine dry ingredients, set aside.

In a large bowl, cream the butter and sugars together. Beat in the eggs, one at a time, stir in the vanilla. Stir in the dry ingredients until well mixed then stir in the chocolate chips, coconut and almonds. Drop by rounded tablespoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes. Cool on baking sheet for 5 mins before removing to a wire rack to cool completely.

48. OAT AND CRANBERRY COOKIES (SANDY SQUIRES):

½ cup brown sugar Splenda

¼ cup (55g) fine sugar (I use Splenda)

4 oz. (125g) unsalted butter

1 egg

1 1/4 cup (185g) flour

½ teasp. soda

½ teasp. cinnamon

¾ cup (60g) rolled oats (not instant)

1 1/4 cups (165g) dried unsweetened cranberries

1. Preheat oven 160o C (fan forced) or 350o F
2. Place the sugars, butter and egg in bowl of electric mixer and beat till pale and creamy
3. Add flour, soda, cinnamon, oats and cranberries and mix to combine
4. Roll 2 tablespoons of the mixture at a time into flat rounds and place on baking trays lined with non-stick baking paper
5. Bake for 18-20 mins. or until golden. Cook on wire racks.

Makes 16.

49. CHOCOLATE DROP (NO BAKE) COOKIES (LORI EDWARDS BROWN):

2 cups sugar

½ cup cocoa

½ cup milk

½ stick margarine

½ cup peanut butter

2-1/2 to 3 cups oatmeal (dry)

1 tsp. vanilla

Combine sugar, milk, cocoa & margarine. Boil 2-3 minutes. Pour over oats. Add vanilla. Stir. Drop spoonful onto wax paper.

Brenda Novak's Cookie Recipe Entries

50. CHOCOLATE COOKIES (SALLY KENNEDY):

Take a chocolate cake mix add 2eggs and 1/3cup of oil mix it together you can add nuts or m&ms or plain....bake in cookie sheet at 350 about 7-9minutes and while cooling on rack shake a bit of powdered sugar on top oh so good enjoy.

51. DOUBLE CHOC CHIP (ANGEL HOLLMEYER CRUMB):

Cream together 2 sticks margarine and 1 cup shortening add 1 1/2 c white sugar and 1 1/2 c brown sugar/add 4 eggs one at a time/Then add 1 tsp salt/2 tsp baking soda/2 tsp vanilla/and then 4 1/2 cups flour. When it is all mixes add 16 oz. bag semi sweet choc chips & 13 oz. bag mini m&m's/ Scoop onto greased cookie sheet. bake at 350 for 8 minutes to 9 minutes/Enjoy warm!

52. SCOTTISH SHORTBREAD (LETTY HAMPTON):

1 pound butter
1 cup sugar
4 1/2 cups of all-purpose flour

Cream butter and sugar blend in flour slowly

Mix into a firm consistency then place on cookie sheet. Prick with fork.

Bake at 325 for 45 minutes.

Cut into squares.

53. MOLASSES GINGER COOKIES (KRISTA MILLER LOERTSCHER):

<http://doubledippedlife.com/2009/12/molasses-aka-ginger-cookies.html>

1 1/2 cup shortening
2 cup sugar
1/2 cup molasses
2 eggs
1 t. cloves
1/2 t. salt
4 t. baking soda
1 t. ginger
2 t. cinnamon
4 cups flour
Sugar to coat

Cream shortening and sugar together. Add molasses and eggs, mix well. Add in all dry ingredients and mix until combined.

Shape into small balls and roll in a bowl of sugar.

Bake at 350 for 8 minutes.

**The cookies will not appear to be done at 8 minutes. RESIST cooking them longer! Leave them on the cookie sheet for 2-3 minutes, then remove to a rack. Trust me, they will be perfect!

54. MY SUGAR COOKIES (WANDA CREMEANS SERIN):

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1 cup butter room temp. 2 cups sugar. 2 eggs. 1 cup sour cream. 2 tsp vanilla. Blend these til nice and creamy. Add 4 cups flour. 2 tsp baking powder. 1 tsp baking soda. Combine all til well blended. Put in fridge for at least 2 hours. Roll dough on floured surface cut shapes and bake 350 degrees for 15 min or til edges just start to brown. Cool and frost. Yum!

55. SOFT-BAKED GINGERSNAP COOKIES (CHELCI WINKLES):

https://www.pinterest.com/pin/134967320062973891/sent/?sender=525373250188912522&invite_code=9f0dd0fc5009ce61bc63bd4b3220faa6

Ingredients

½ cup (1 stick or 8 Tbsp) unsalted butter, room temperature
½ cup brown sugar
1 large egg
1-1/2 tsp vanilla extract
1/4 cup molasses
1-3/4 cup all-purpose flour
½ tsp baking soda
¼ tsp salt
2 tsp ground ginger
1 tsp ground cinnamon
⅛ tsp ground cloves
⅛ tsp ground nutmeg
1/4 cup+ granulated sugar for rolling

Instructions

1. Cream butter and brown sugar together until fluffy. Mix in egg, vanilla, and molasses until completely combined.
2. In a separate bowl, mix together the flour, baking soda, salt, and spices. Add to wet ingredients until combined. CHILL dough for 2 hours or overnight.
3. Once chilled, roll dough into 1.-inch balls (about 1. Tbsp each), roll in sugar and place on a silicone lined baking sheet.
4. Preheat oven to 350 degrees Fahrenheit. Bake cookies for 8 to 9 minutes. Keep extra dough cold until it is baked. For a crispier gingersnap, bake a few minutes longer. Allow cookies to rest on the baking sheet for a couple minutes before transferring to a wire rack to cool completely. Store in an airtight container up to 5 days.

***56. CREAM CHEESE SUGAR COOKIES (BARBARA KILGORE):**

1 cup sugar
1 cup butter, softened
1 (3-oz) pkg. cream cheese, softened
½ teaspoon salt
½ teaspoon almond extract
½ teaspoon vanilla
1 egg yolk
2 cups Pillsbury BEST All Purpose or Unbleached Flour
Colored sugar or decorating icing, if desired

In large bowl, combine all ingredients except flour and colored sugar; beat until light and fluffy.

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Lightly spoon flour into measuring cup; level off. Add flour, mix well. Shape dough into 3 disks. Wrap dough in plastic wrap; refrigerate 1 hour for easier handling.

Heat oven to 375 degree F. On floured surface, roll out 1 disk of dough at a time to 1/8-inch thickness. (Keep remaining dough refrigerated). Cut with lightly floured 2-1/2 inch round or desired shape cookie cutters. Place 1 inch apart on ungreased cookie sheets. If desired, decorate with colored sugar.

Bake at 375 degrees F for 6 to 10 minutes or until light golden brown. Immediately remove from cookie sheets. If desired, frost and decorate plain cookies.

6 dozen cookies.

57. NAME OF COOKIES? (TROY N LINDA LAFNEAR):

TOTAL TIME: Prep: 30 min. Bake: 10 min./batch + cooling

MAKES: 48 servings

Ingredients

1 cup shortening

1-1/2 cups packed brown sugar

2 large eggs

3 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

1-1/2 cups diced fresh or frozen rhubarb

3/4 cup flaked coconut

FROSTING:

3 ounces cream cheese, softened

1 tablespoon butter, softened

1-1/2 cups confectioners' sugar

3 teaspoons vanilla extract

Add to Shopping List

Nutritional Facts

1 each: 126 calories, 6g fat (2g saturated fat), 11mg cholesterol, 68mg sodium, 17g carbohydrate (11g sugars, 0 fiber), 1g protein.

Directions

In a large bowl, cream shortening and brown sugar until light and fluffy. Beat in eggs.

Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well.

Fold in rhubarb and coconut.

Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350° for 10-14 minutes or until golden brown. Cool for 1 minute before removing to wire racks to cool completely.

For frosting, in a small bowl, beat cream cheese and butter until fluffy. Beat in the confectioners' sugar and vanilla. Spread over cookies. Yield: 4 dozen.

Editor's Note: If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.

58. PEPPERMINT COOKIES (JESSICA VIOX):

Brenda Novak's Cookie Recipe Entries

-3/4 stick Crisco Baking Stick Butter Flavor All Vegetable Shortening
-1/2 c. Firmly packed brown sugar
-1/2 c. Sugar
-2 tbs. Milk
-1 tbs. Vanilla
-1 large egg
-2 c. Flour
-1 tsp. Salt
-3/4 tsp. Baking soda
-3/4 c. Crushed peppermint candy canes or peppermint hard candies, divided

1. Heat oven to 350
2. Beat shortening, brown sugar, sugar, milk, and vanilla in a large bowl with electric mixer on medium until well blended. Beat in egg. Combine flour, salt, and baking soda. Mix into shortening mixture at low speed just until blended. Stir in 1/2 c. Crushed candy. Shape into 1 in. balls. Place 2 inches apart on baking sheet.
3. Bake 8 to 10 minutes or until lightly browned. Immediately sprinkle each cookie with about 1/4 tsp of crushed candy. Cool 2 minutes. Remove to rack.
4. To have enough candy use 9 medium candy canes or 36 hard candies.

59. PB WITH HERSHEY'S KISSES (GLUTEN FREE BY KIMBERLEY M. JENNINGS):

1 c of peanut butter
1 egg
1 cup of sugar

Mix all ingredients and roll into balls place on greased cookie sheet bake at 350 degrees for ten minutes and let cool a little then put a Hershey kiss on each in the middle I usually make at least 8 batches at a time

60. TURTLE COOKIE BALLS (TROY N LINDA LAFNEAR)

Ingredients:

1 (8-ounce) package cream cheese, softened
70 vanilla wafers, finely crushed (about 2-1/3 cups)
3 tablespoons caramel ice cream topping
4 (4-ounce) packages BAKER'S Semi-Sweet Chocolate, broken into pieces, melted
1/4 cup chopped pecans

get ingredients

Directions:

Mix first 3 ingredients until blended.

Shape into 42 (1-inch) balls. Freeze for 10 minutes.

Dip balls in melted chocolate and place in a single layer in a shallow waxed paper-lined pan. Sprinkle with nuts. Refrigerate 1 hour or until firm.

61. SOUR CREAM SUGAR COOKIES (BONNIE HAZARD)

3 cups flour, 1/2 tsp. salt, 1/2 tsp baking powder, 1/2 tsp. baking soda--mix together and set aside. Cream 3/4 cup shortening with 1 1/2 cups sugar, Add 2 eggs to the creamed mixture one egg at a time. Stir well Add 1 cup thick sour cream, stir in and add 1 tsp. vanilla and 1 tsp. lemon extract. Stir til smooth. Stir in dry ingredients a little at a time til well combined.

Brenda Novak's Cookie Recipe Entries

Bake in a preheated 350-degree oven for about 9-10 mins til springs back (or firm). Drop cookies onto a floured cookie sheet. Sprinkle top with sugar before baking. Best when served fresh...Makes about 4 dozen or so. This is an old family recipe from my grandmother and won 1st place years ago in our state fair. They have become a favorite request from anyone who I've made them for over the years.

62. PEANUT BUTTER CUP CRACK BROWNIES (MARYANNE HENNE MCKAIN):

<http://cookiesandcups.com/peanut-butter-cup-crack-brownies/>

makes 25 squares

INGREDIENTS

1 box brownie mix (not family sized), prepared according to package directions in a 9x9 pan
½ cup chopped salted or honey roasted peanuts
12 peanut butter cups, chopped
2 cups semi-sweet chocolate chips
1 Tbsp butter
1 heaping cup creamy peanut butter (or 1¼ cups)
1¾ cups crispy rice cereal
1 tsp vanilla
½ tsp - 1 tsp kosher salt

INSTRUCTIONS

1. Bake brownies according to package directions in a 9x9 pan lined with foil.
2. During last 5 minutes of baking, remove from oven and sprinkle chopped peanut butter cups and chopped peanuts on top. Return to oven for remaining 5 minutes to melt the chocolate.
3. As soon as you pull them out of the oven, spread the melty peanut butter cups/peanuts with an off-set spatula to smooth over top. Let brownies cool.
4. Next in a microwave safe bowl combine chocolate chips, peanut butter and butter. Heat in microwave for 1 minute, stirring when done. If needed, continue heating in 20 second increments until chocolate chips are melted.
5. Stir in cereal, vanilla and salt until evenly combined.
6. Pour over brownies and smooth. Chill until chocolate is set, about 2 hours.
7. Cut into squares to serve

NOTES

Store airtight for up to 3 days. You can store these at room temperature or in refrigerator.

63. TRIPLECHOCOFUDGE AVOCADO COOKIES (GLUTEN FREE BY JOY ANTHONY):

<http://www.thelondoner.me/2013/11/triplechocofudge-avocado-cookies-gluten-free.html>

Rather than a traditional crumbly biscuit type cookie, these are a sort of fudge-brownie type cookie.

To make a batch of 6 you'll need:

1 smallish *ripe* avocado (when it's mashed you want a generous 1/2 cup)
1 large free-range egg
1tsp baking soda
1/3 cup dark brown sugar
1/3 cup white sugar (caster sugar)

Brenda Novak's Cookie Recipe Entries

1/3 cup cocoa powder

2 handfuls of roughly chopped chocolate (I used milk and white, but you can use any kind you fancy)

Pre-heat your oven to 180C/350F. Line a baking sheet with greaseproof paper and put to one side.

Mash your avocado and throw it into your mixer with all the other ingredients except for the chocolate chunks.

Blend with the machine, or go old school with a bowl & wooden spoon. Either way you want to be left with a nice, shiny batter.

Stir in your chocolate chunks and scoop the mixture onto your baking tray. We want these to be big, generous, monstrous cookies! So try and make six.

They don't spread very much so don't stress about leaving too much of a gap.

Check them at 15mins, give them a tap and they should have a nice firm, shiny coating. If they wobble around or are still sticky, give them a couple more mins and try again. Even in the most delicate of ovens they shouldn't need more than 18mins.

Leave them to cool on the tray, but they're best eaten warm.

***64. RED VELVET CREAM CHEESE THUMBPRINT COOKIES (DAWN MADDOX):**
<http://mariasmixingbowl.com/red-velvet-cream-cheese-thumbprint-cookies/>

RED VELVET CREAM CHEESE THUMBPRINT COOKIES

YIELD: 2-3 DOZEN

These Red Velvet Thumbprints are a cookie and cheesecake in one! Perfect for Christmas cookie plates and dangerously delicious.

INGREDIENTS:

FOR THE COOKIES:

1 cup butter, softened

1/2 cup brown sugar

1 egg yolk*

1 tsp vanilla extract

2 cups all-purpose flour

4 tsp red food coloring

2 tsp cocoa powder

1/2 cup granulated sugar or sanding sugar*

FOR THE FILLING:

4 ounces cream cheese, softened

1 egg yolk*

1/4 cup sugar

Brenda Novak's Cookie Recipe Entries

1/8 tsp salt
1/4 tsp vanilla

DIRECTIONS:

Preheat oven to 300°F. Prepare a baking sheet by lining it with parchment paper or a silicone baking mat.

Beat together the butter, brown sugar, egg yolk, and vanilla until light and fluffy. Mix in the flour, food coloring, and cocoa powder until soft dough forms.

Scoop out the dough by heaping tablespoons and roll them in the sugar* before placing on the prepared baking sheet (about 2 inches apart). Use the back of a round teaspoon to make a small indentation in the cookie dough.

Bake for 10 minutes.

Meanwhile, make the filling: using an electric mixer or small food processor, beat together the cream cheese, egg yolk, sugar, salt, and vanilla until smooth.

After the first 10 minutes of baking, use the back of a round teaspoon to deepen the indentation in the cookies. Spoon a teaspoon of the filling into each indentation. Bake for an additional 12 minutes, until filling is set.

Let cool completely before serving. Store covered and chilled.

***65. CARMELITAS (ROBIN GRAY NABEL):**

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INGREDIENTS:

3/4 cup butter, melted (1 1/2 stick; I use unsalted butter but salted may be used)
3/4 cup light brown sugar, packed
1 tablespoon vanilla extract
1 cup all-purpose flour
1 cup whole-rolled old fashioned oats (not instant or quick cook)
1 teaspoon baking soda
pinch salt, optional and to taste
35 caramel squares, unwrapped (I used Werther's Originals Baking Caramels which are slightly bigger than cellophane-wrapped caramels; if using those, I recommend using a couple more)
1/2 cup heavy cream
1/2 teaspoon salt, optional and to taste, if you prefer salted caramel sauce
1 cup (6 ounces) semi-sweet chocolate chips or chunks (I used a combo)

DIRECTIONS:

1. Preheat oven to 350F. Line an 8×8-inch pan with aluminum foil and spray with cooking spray. Lining your pan is highly recommended for ease of cleanup due to the stickiness of the caramel; set pan aside.

Brenda Novak's Cookie Recipe Entries

2. In a large microwave-safe mixing bowl, add the butter and heat on high power to melt, about 90 seconds.
3. Add the brown sugar, vanilla, and whisk until smooth.
4. Add the flour, oats, baking soda, optional pinch salt, and stir until combined. Mixture will be quite thick.
5. Add half of the mixture to the prepared pan (just eyeball it), and smooth it with spatula or the back of a spoon, to create an even, smooth, flat layer; set remainder aside.
6. Bake for 10 minutes. While it bakes, make the caramel sauce.
7. In a large microwave-safe mixing bowl, combine the caramels, cream, and heat on high power in 60-second bursts to melt caramels, stirring after each burst. It will likely take about 4 to 5 minutes total to melt; heat until mixture can be stirred smooth. Alternatively, combine caramels and cream in a medium saucepan, and heat over medium-low heat to melt, stirring nearly continuously, until mixture can be stirred smooth.
8. Optionally stir in 1/2 teaspoon salt, or to taste, for salted caramel sauce; set sauce aside.
9. After 10 minutes, remove pan from the oven and evenly sprinkle with the chocolate.
10. Slowly and evenly pour caramel sauce over the chocolate.
11. Evenly crumble reserved oatmeal-brown sugar mixture over the top.
12. Return pan to oven and bake for about 15 to 18 minutes (I baked 16 1/2), or until edges are lightly browned and center is bubbling slightly.
13. Allow bars to cool completely in the pan before slicing and serving, giving the molten caramel time to firm up. This can take up to 4 hours, or overnight, at room temperature. You can speed it up by placing pan in fridge with a sheet of foil over the top to prevent fridge smells. If you don't wait for bars to cool completely, they'll be a literal hot mess. They'll taste fine (don't burn yourself), but they won't slice neatly with clean cuts. Bars will keep airtight at room temperature for up to 1 week, or in the freezer for up to 4 months.

66. HICKORY DICKORY DOCK PEANUT BUTTER MICE RECIPE (SHARI DREHS BARTHOLOMEW):

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CHILL TIME 60 MINUTES

Ingredients

- 1 Cup creamy or chunky peanut butter
- 1/2 Cup butter, softened
- 1/2 Cup sugar
- 1/2 Cup packed brown sugar
- 1 egg
- 1 Teaspoon vanilla extract
- 1 1/2 Cups all-purpose flour
- 1/2 Teaspoon baking soda
- 1/2 Cup peanut halves
- 2 Tablespoons green and red miniature M&M's
- 4 Teaspoon miniature semi-sweet chocolate chips
- 48 Pieces red shoestring licorice cut 2 inches long

Brenda Novak's Cookie Recipe Entries

How to make it

In a large mixing bowl, cream peanut butter, butter, sugar and brown sugar.

Beat in egg and vanilla.

Combine the flour and baking soda; gradually add to the creamed mixture.

Refrigerate for 1 hour or until easy to handle.

Roll into 1 inch balls. Place 2 inches apart on ungreased baking sheets.

Pinch each ball at one end to taper. Insert 2 peanut halves in center of each ball for the ears.

Add one M&M for the nose and 2 chocolate chips for the eyes.

Bake at 350 for 10 minutes or until set.

Gently insert one licorice piece into each warm cookie for the tail

Let cool in pan for 4 minutes, then remove to wire racks to cool completely.

67. PEANUT BLOSSOMS (MICHELE GETTLE CONARD):

1 ¾ Cup flour

½ cup sugar

½ cup brown sugar (firmly packed)

1 teaspoon baking soda

½ teaspoon salt

½ cup shortening

½ cup creamy peanut butter

1 large egg

1 teaspoon vanilla

1 bag of Hershey kisses

Sugar for rolling cookies in

In a large mixing bowl, combine all ingredients except for the kisses and extra sugar for rolling. Blend well on low speed. Shape into balls (about two tablespoons per ball). Roll balls in sugar. Place on ungreased cookie sheet. Bake at 375 for 10-12 minutes. Remove from oven. Immediately top with kisses pressing firmly till edges crack. Cool completely.

** Cookie mix will feel crumbly but when you start rolling, they stay together.

68. SUGAR COOKIES WITH ICING (MICHELE GETTLE CONARD):

1 cup unsalted butter softened

1 ½ cup sugar

1 Large egg

1 ½ teaspoon vanilla

½ teaspoon almond extract (I didn't have on hand and used 2 t vanilla. Still tasted great)

2 ¾ cup all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

Preheat oven to 400 degrees. In a mixer bowl, cream butter, sugar, egg, and vanilla/almond extract until light and fluffy. In a separate bowl, mix flour, baking powder, and salt. Add to butter mixture 1 cup at a time. Divide dough into two balls. Roll between parchment papers until 1/8" thick. Dip cookie cutter into flour and cut into shapes. Bake on ungreased pan for 6-7 minutes. As soon as they come out, I trim with cookie cutter for neater looking cookies and munch on the scraps□.

Butter Cream Frosting

Brenda Novak's Cookie Recipe Entries

½ Cup solid white vegetable shortening
*½ cup butter
1 teaspoon clear vanilla
4 cups sifted confectioners' sugar
2 T milk
**light corn syrup

Cream butter and shortening with electric mixer. Add vanilla and milk. Gradually add powdered sugar, one cup at a time beating well on medium speed. When sugar has been mixed, icing will appear dry. Beat until light and fluffy. Keep icing covered in refrigerator until ready to use. I wait until my cookies are cooled and then make icing to use right away. Spreads easier at room temperature.

*For pure white icing and a stiffer consistency, substitute all vegetable shortening and add ½ teaspoon butter flavoring.

** Add 3-4 Tablespoons of light corn syrup for thinner icing.

***69. AWARD WINNING SNICKERS BAR COOKIES (TERI GEIST DIVINCENZO):**

1 cup butter or margarine, softened (2 sticks)
1 teaspoon baking soda
½ teaspoon salt
2 eggs

2 teaspoons vanilla

2 13-ounce package Snickers Miniatures (about 60 candies)

- Combine the butter, peanut butter and sugars using a mixer on a medium to low speed until light

- Slowly add eggs and vanilla until thoroughly combined.

- Then mix in flour, salt and baking soda.

- Cover and chill dough for 2 to 3 hours.

- Shape about 1 tablespoon of dough around each candy.

- Place on a greased cookie sheet and bake for 10 to 12 minutes.

Note: You will use 1 bag and approximately half the other bag.

70. BUCKEYE BROWNIE COOKIES (MISSY KRETSCHMER):

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Ingredients:

1 box fudge brownie mix (19.5 ounce or family size)

¼ cup butter, melted

4 oz. (½ block) cream cheese, softened

1 egg

1 cup powdered sugar

1 cup creamy peanut butter

4 blocks (about 4 ounces) chocolate Candiquik or your favorite chocolate

Instructions:

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Heat oven to 350 degrees. In a medium bowl, beat the brownie mix, butter, cream cheese, and egg. The dough will be a little sticky. Scoop the dough onto an ungreased cookie sheet, making about 24 cookies. Smooth the edges of each to form a round cookie.

In a separate bowl, mix the powdered sugar and the peanut butter until it is completely combined. Form the mixture into about 1 inch balls. Make sure you have one ball for each cookie. Set aside.

Bake for the cookie dough 12 minutes, keeping an eye out to make sure the cookies doesn't overcook or undercook.

As soon as the cookies come out of the oven, press a peanut butter ball lightly into the center of each cookie. The peanut butter mixture will soften slightly, but that is OK. Let the cookies cool for 5 minutes, then transfer them to a wire rack to cool completely.

Melt the 4 blocks of chocolate in a microwavable bowl for 45 seconds. Stir the chocolate and melt for additional 15 seconds or until the chocolate is completely melted. (Candiquik comes in 16 ounce packages. When you open it, there are 16 blocks. Cut off 4 of these blocks for this recipe.) Spoon about 1/2 a tablespoon of melted chocolate on top of each cookie so it covers the peanut butter ball. Let the chocolate set. Store in an airtight container.

71. AN ORIGINAL RECIPE BY ME, EGGNOG COOKIES (CINNAMON LENAHAN):

3 sticks of butter, 1 1/4 cups EACH of sugar and brown sugar, 2 eggs, 2tsp of vanilla, and 1 tsp EACH of baking soda and baking powder, 4 1/2 cups of flour, 1/2 tsp of nutmeg and 2

72. CHEWY NOEL'S (CAROL MOFFETT AMES):

2 Tbsp. butter
2 eggs
1 cup brown sugar firmly packed
5 Tbsp. flour
1/2 tsp baking soda
1 cup chopped black walnuts or pecans
1 tsp vanilla
Confectioners sugar

Melt butter in a 9inch square pan over low heat on top of stove. Beat eggs slightly. Combine brown sugar, flour soda and nuts and stir in beaten eggs. Add vanilla. Pour this mixture over the butter in pan DO NOT STIR. Bake 20 minutes in preheated 350-degree F oven. Turn out of pan onto rack. Cut into squares on board when almost cool dust top and bottom with powdered sugar. We cut them in about 1 inch squares. Very good (do not overcook).

***73. CRACKER JACK COOKIES (TRACEY HACKETT):**

1 cup butter
1 cup brown sugar

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1 cup sugar
2 eggs
2 teaspoons vanilla
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups flour
2 cups oatmeal
1 cup coconut
2 cups rice krispies

1. Cream butter and sugar. Beat in eggs and vanilla. Sift flour, baking powder and soda. Mix well. Stir in the remaining ingredients with a wooden spoon. Drop by teaspoon on greased baking sheet.

2. Bake at 350 degrees for 10-12 minutes. Remove from baking sheet and cool.

74. OATMEAL RAISIN COOKIES (GLUTEN-FREE BY SAMANTHA ELKONI):

(People with diabetes are much more prone to developing celiac disease, so it's best to stay away from gluten as much as possible).

0.25 cup butter
1.25 tsp baking soda
0.5 cup white sugar
0.5 cup brown sugar
3 cups gf rolled oats
0.5-1 cup raisins or craisins
2 eggs
1 tsp vanilla
1 cup peanut butter

Preheat oven to 350. Combine sugars and butter and beat until creamy. Add eggs, vanilla and baking soda and mix well. Stir in oats and raisins. Place heaped teaspoons of dough about 2 inches apart on lightly greased, unbleached parchment paper/cookie sheet. Bake 10-12 minutes until lightly brown on edges. They will be chewy on the inside. Best oatmeal raisin cookies I've ever had (even gluten ones).

75. GOOEY BUTTER COOKIES (SUSAN HENRICKS BIFFIGNANI):

1 (8 ounce) package cream cheese 1/2 cup butter, softened
1 egg 1/4 teaspoon vanilla extract 1 (18.25 ounce) package yellow cake mix 1/4 cup confectioners' sugar Preheat oven to 350 degrees F.

In a medium bowl, cream together the cream cheese and butter. Stir in the egg and vanilla. Add cake mix, and stir until well blended. Roll into 1 inch balls and roll the balls in the confectioners' sugar. Place 1 inch apart onto an ungreased cookie sheet.

Bake for 10 to 13 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

76. TERRIFIC BOILED COOKIES (SUNNY BUOY PECK):

2 cups sugar
1/2 cup milk
1/2 cube butter

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3 Tblsp. Cocoa

Bring above ingredients to a rolling boil. Remove from heat. While still hot add:

3 cups rolled oats (oatmeal)

1 teas. Vanilla

½ cup Peanut Butter Have these items ready

Stir together then drop by teaspoon onto wax paper and let stand until set. About 30 minutes. Makes approximately 5 dozen.

77. WHITE CHOCOLATE PEPPERMINT PUDDING COOKIES (LISA MARIE):

Yields: 2 dozen

Ingredients:

¾ cup butter, softened

2 eggs

1 tsp. vanilla extract

1 tsp. baking soda

2 ¼ cups flour

1 small package (3.9 oz.) vanilla pudding mix

1 cup sugar

1 cup white chocolate chips

1 cup crushed peppermints or candy canes (you can also use Andes Peppermint baking chips)

Instructions:

Cream together butter and sugar

Beat in dry instant pudding mix

Add eggs and vanilla and mix well

Add baking soda and flour and mix well

Stir in peppermints and white chocolate chips

Roll into 1" balls and place on a baking sheet lined with a Silpat (or a greased baking sheet)

Bake for 8-10 minutes at 350 degrees

78. VANILLA DROP COOKIES (SUSAN HENRICKS BIFFIGNANI):

3 cups sifted flour

3 teaspoons Baking powder

¾ teaspoon salt

1 ¾ sticks butter

1 ¼ cups sugar

2 well beaten eggs

1 tsp vanilla

2/3 cup milk

In a bowl, cream butter and sugar, beat until light. Add eggs and beat thoroughly. Add vanilla. In another bowl, sift flour, baking powder, and salt. Add milk to dry ingredients and mix. Gradually add milk mixture to the creamed mixture. Mix these thoroughly. Chill 3-4 hours. Drop by spoonful onto a cookie sheet. You may add sprinkles, etc before you bake.

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Bake at 350 degrees for 6 minutes or until lightly browned. They do puff when baking. Caution: These cookies do spread so leave some room on cookie sheet for spreading.

79. FRUITCAKE COOKIE (SHEILA FRAZIER):

1 1/2 cups sugar
1 cup butter, softened
3 large eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
Pinch of salt
1 pound mixed candied fruit and peel
4 cups chopped toasted pecans
1 cup raisins
1 cup maraschino cherries, chopped

Preparation

Preheat oven to 300°. Beat sugar and butter at medium speed with a heavy-duty electric stand mixer until creamy. Add eggs, 1 at a time, beating until blended after each addition. Stir in vanilla. Sift together flour, baking soda, and salt; gradually add to sugar mixture, beating until blended. Stir in candied fruit and peel, pecans, raisins, and cherries. Drop dough by tablespoonful 1 inch apart onto lightly greased baking sheets. Bake 18 to 20 minutes or until lightly browned. Cool completely on wire racks (about 20 minutes).

80. CORN FLAKE HOLLY COOKIES (CHRISSEY MOWRER DAVIS):

INGREDIENTS:

* 1/2 cup (1 stick) butter
* 30 large marshmallows
* 1/2 teaspoon vanilla extract
* 1 1/2 teaspoons green food coloring
* 3 1/2 cups corn flakes
* red cinnamon candies

* In a large pot, melt the butter and marshmallows over medium heat, stirring constantly. Add the vanilla and food coloring. Stir in the corn flakes. Grease a spoon and drop spoonfuls of the mixture onto a greased cookie sheet, or vegetable oil sprayed wax paper. Place 3 red cinnamon candies on each bunch of "holly," pressing slightly so they stick. Let sit until they have cooled.

*81. HOMEMADE CLARK BARS (LORI NEWBY CAREY):

4 cups graham crackers (crushed)
1 1/2 cups butter (melted)
2 cups peanut butter
4 cups powdered sugar

Mix until combined and not real sticky, may have to add more sugar until dry but able to form logs. Roll into 3 inch logs and refrigerate until hard.

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Melt 2 bags semi sweet choc chips with 1 bag milk chocolate chips over double boiler. Dip logs in choc then refrigerate till hard. Enjoy. Best kept in fridge but can be frozen.

Make over 200 of these every Christmas, get in trouble if I don't.

***82. ANDES MINT GRINCH COOKIES (KELLY LANGFORD):**

Ingredients

2 3/4 cup flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

1 cup butter (at room temperature)

1 1/2 cup sugar

1 egg

1 tsp mint extract

15-20 drops green food coloring

1 bag of Andes mints (chopped or broken apart)

Directions

Preheat oven 375 degrees. Sift together the flour, baking soda, baking powder and salt and set aside. Unwrap the Andes Mints Put in the refrigerator until the dough is cool.

Roll rounded teaspoonfuls of dough into balls. To make them more rounded when they come out, flatten the balls as you place them onto ungreased cookie sheets.

Bake for 8-10 minutes. Let stand on cookie sheet for 2 minutes before moving them to wire racks to cool.

83. ALMOND JOY COOKIES (GALE EDEN):

Ingredients-1 can sweetened condensed milk, 1 package semi-sweet chocolate chips (I like using the mini ones), 1 package of flaked coconut, 2/3 cup chopped almonds. Mix together and you can drop by spoonfuls or do as I did yesterday- I put parchment paper down and spread them out on sheet pan. Baked at 200 for about 8 minutes but watch closely. when they start to turn, brown take out and cool and then slice into bars.

84. FIVE-CHIP COOKIES (LYNNELL NELSON)

I got this recipe from a book called "Best of Country Cookies." This recipe has probably been everyone's favorite since I started making them, although my favorite is still gingersnaps. I generally bake up lots of cookies to give away, but I probably won't get to bake many cookies this year as I'm in the middle of a move, but maybe I'll just bake after

Christmas. 😊 :)

1 cup butter, softened (I use half butter, half shortening)

1 cup peanut butter

1 cup sugar

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2/3 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup old-fashioned oats
2 teaspoons baking soda
1/2 teaspoon salt
2/3 cup each milk chocolate chips, semisweet chocolate chips, peanut butter chips, vanilla chips and butterscotch chips

In a mixing bowl, cream butter, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, oats, baking soda and salt; gradually add to creamed mixture. Stir in chips. Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees for 10-12 minutes or until lightly browned. Cool for 1 minute before moving to wire racks. Makes about 4-1/2 dozen.

85. SUGAR COOKIES (JANE LEVEILLE-GAY LUDWIG):

1c. sugar
2 sticks butter
2 eggs
1 tsp. vanilla
4 TB. milk
Beat all together..... then add:
1 tsp. baking soda
2 tsp. baking powder
3c. flour
beat together til well blended...will be sticky roll out 1/4-inch-thick on floured surface. Cut out shapes.
Bake 350 about 8 to 12 min. depending on thickness.
this will be a soft cookie make sure center looks done when removing from oven. cool. frost.
Frosting:
1 lb. powdered sugar
1 tsp. vanilla
1 stick butter
pinch salt
1/4 c. milk
food colorings of choice.
beat well.

86. THE BEST SOFT CHOCOLATE CHIP COOKIES (TYFFANIE MCCULLOUGH):

<http://pinchofyum.com/the-best-soft-chocolate-chip-cookies>

INGREDIENTS

8 tablespoons of salted butter
1/2 cup white sugar (I like to use raw cane sugar with a coarser texture)
1/4 cup packed light brown sugar
1 teaspoon vanilla
1 egg
1 1/2 cups all purpose flour (more as needed - see video)

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½ teaspoon baking soda

¼ teaspoon salt (but I always add a little extra)

¾ cup chocolate chips (I use a combination of chocolate chips and chocolate chunks)

INSTRUCTIONS

Preheat the oven to 350 degrees. Microwave the butter for about 40 seconds to just barely melt it. It shouldn't be hot - but it should be almost entirely in liquid form.

Using a stand mixer or electric beaters, beat the butter with the sugars until creamy. Add the vanilla and the egg; beat on low speed until just incorporated - 10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff).

Add the flour, baking soda, and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between "wet" dough and "dry" dough). Add the chocolate chips and incorporate with your hands.

Roll the dough into 12 large balls (or 9 for HUGELY awesome cookies) and place on a cookie sheet. Bake for 9-11 minutes until the cookies look puffy and dry and just barely golden. Warning, friends: DO NOT OVERBAKE. This advice is probably written on every cookie recipe everywhere, but this is essential for keeping the cookies soft. Take them out even if they look like they're not done yet (see picture in the post). They'll be pale and puffy.

Let them cool on the pan for a good 30 minutes or so (I mean, okay, eat four or five but then let the rest of them cool). They will sink down and turn into these dense, buttery, soft cookies that are the best in all the land. These should stay soft for many days if kept in an airtight container. I also like to freeze them.

87. CHINESE NOODLE DOODLES (LINDA HEWITT):

1 12 oz. package Butterscotch Chips

1 C Spanish Peanuts

1 5 oz. Can Chow Mein Noodles

Melt chips in 2-quart saucepan over low heat. Remove from heat. Stir in peanuts and noodles. Drop by teaspoonful onto waxed paper. Makes 3 dozen.

88. PENNSYLVANIA DUTCH SANDTARTS (LISA SARE):

2 cups sugar

1 cup (real)butter (do NOT use margarine) softened

2 eggs

4 cups flour

1 teaspoon vanilla

Walnut pieces or halves

1 egg white

Cinnamon sprinkles

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Cream butter and sugar together, add eggs one at a time; mixing well after each. Mix in vanilla. Add flour and mix well. Roll out dough on a floured surface as thinly as possible (the thinner it is the crisper the cookie). Cut with your favorite cookie cutters, using a spatula transfer cut cookies to a greased cookies sheet. (These can be placed close as they don't spread). In a cup blend the egg white with a couple Tablespoons of cold water...using a pastry brush lightly brush each cookie with the egg white mixture. Sprinkle with cinnamon and place a walnut half in the center pressing down slightly. Bake at 350 degrees for 5 minutes or just until the edges brown (These cook quickly so watch them) Remove from cookie sheet and let cool. Store in a tightly closed container. Makes about 10 dozen. *This dough will dry out quickly so I keep what I'm not rolling out covered with a damp paper towel. And if it gets too dry sprinkle a teaspoon of water over the dough and mix in using your hands.) Also, you can just use any cookie decorations you like instead of the traditional cinnamon and walnuts. These are my daughter's most requested cookies for Christmas. I also halve the recipe as the whole one makes a lot.

89. CINNAMON CHIP PUMPKIN COOKIES (TRISH MICHELI BASKETT):

¼ cup unsalted butter
¼ cup packed light or dark brown sugar
1 cup granulated sugar, divided
1 tsp vanilla extract
9 tbsp. pumpkin puree
1 ½ cups all-purpose flour
¼ tsp salt
¼ tsp baking powder
¼ tsp baking soda
2 tsp ground cinnamon, divided
1 tsp pumpkin pie spice
2/3 cup cinnamon chips

1) Melt the butter in the microwave. In a medium bowl, whisk the melted butter, brown sugar and ½ cup granulated sugar together until no brown sugar lumps remain. Whisk in the vanilla and pumpkin until smooth. Set aside.

2) In a large bowl, toss together the flour, salt, baking powder, baking soda, 1 ½ tsps. cinnamon and the pumpkin pie spice. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft. Fold in the cinnamon chips. They may not stick to the dough because of the melted butter, but do your best to have them evenly dispersed in the dough. Cover and chill for 30 minutes.

3) Take the dough out of the refrigerator. Preheat the oven to 350. Line two large baking sheets with parchment paper.

4) Roll the dough into balls, about 1 ½ tbsp. of dough each. Mix together the remaining ½ cup of granulated sugar and ½ tsp of cinnamon. Roll each of the balls generously in the mixture and arrange on sheets. Slightly flatten dough balls.

5) Bake for 8-10 minutes. They will look under baked and soft. Allow to cool for at least 10 minutes. The longer the cookies cool, the chewier they will be.

90. UNCLE COOKIES (JAMIE RUTLAND GILLESPIE):

You need a box of Ritz crackers; vanilla almond bark and peanut butter. Melt the almond bark in the microwave. Put peanut butter in between 2 Ritz crackers. Then, dip the crackers

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in the melted almond bark (baking chocolate). Put on wax paper till set....not long at all.
They are addictive!!

91. BROWN BUTTER SALTED CARAMEL SNICKERDOODLES (JAYME MANESS):

<http://www.twopeasandtheirpod.com/brown-butter-salted-caramel-snickerdoodles/?m>

Ingredients:

2 1/2 cups all-purpose Gold Medal flour
1 teaspoon baking soda
2 teaspoons cream of tartar
1/2 teaspoon ground cinnamon
1/2 teaspoon sea salt
1 cup unsalted butter, sliced
1 1/4 cup dark brown sugar
1/2 cup granulated sugar
1 large egg
1 egg yolk
1 tablespoon vanilla extract
1 tablespoon plain Greek yogurt
About 1 cup caramel squares, cut into 1/4's

For Rolling the Cookies:

1/4 cup granulated sugar
2 teaspoons ground cinnamon
Sea salt, for sprinkling on top of cookies

Directions:

1. In a medium bowl, Whisk together the flour, baking soda, cream of tartar, cinnamon, and salt. Set aside.
2. To brown the butter, heat a thick-bottomed skillet on medium heat. Add the sliced butter, whisking frequently. Continue to cook the butter until melted. The butter will start to foam and browned specks will begin to form at the bottom of the pan. The butter should have a nutty aroma. Watch the butter carefully because it can go from brown to burnt quickly. Remove butter from the heat and let cool to room temperature.
3. In the bowl of a stand mixer, combine the brown butter and sugars. Mix until blended and smooth. Beat in the egg, yolk, vanilla, and yogurt and mix until combined. Slowly add in the dry ingredients and mix until just combined.
4. Form the dough in a ball and cover with plastic wrap. Chill in the refrigerator for at least 30 minutes. You can chill the dough overnight.
5. When ready to bake, preheat the oven to 350 degrees F. Measure about 2 tablespoons of dough and roll into balls. Flatten the ball with the palm of your hand and place a piece of caramel in the center of the dough. Wrap the cookie dough around the caramel, making sure the caramel is completely covered with dough.

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6. In a small bowl, combine the cinnamon and sugar. Roll the balls in the cinnamon-sugar mixture. Place dough balls on a large baking sheet that has been lined with a Silpat baking mat or parchment paper. Make sure the cookies are about 2 inches apart. Sprinkle the cookie tops with sea salt.

7. Bake the cookies 8-10 minutes or until the edges of the cookies begin to turn golden brown. The centers will still be soft. Cool the cookies on the baking sheet for 2-3 minutes, or until set. Transfer cookies to a wire cooling rack and cool completely.

Note-if you want to make bigger cookies, you can put 1/2 a caramel in the center, just make sure the cookie dough is covering the caramel so it doesn't ooze out.

92. VANILLA HALFMOONS (CROATIAN RECIPE BY ANNA BROWN):

<http://www.croatiaweek.com/video-croatian-recipes-kiflice-vanilla-half-moons/>

Ingredients

Flour – 250 g

Butter – 200 g

Walnuts (ground) – 100 g

Vanilla sugar – 70 g

Egg white – 1

Icing sugar

Instructions

1. In a bowl put the flour then add the ground walnuts, vanilla sugar, 1 egg white and the butter (add touch of water if need be)

2. With your hands mix together, try to do it quickly as warm hands will help melt the butter

3. Once it is mixed then shape it into an elongated ball and cut into 4 even pieces

4. Each piece roll into a sausage shape and then cut into 2cm wide pieces – then with each piece shape them into a kiflice

5. Place the kiflice on baking paper (sprinkled with flour)

6. Bake in the oven for 15 minutes at 150°C

7. Take them out and plate them – sprinkle with icing sugar and enjoy!

93. DROP SUGAR COOKIES (DENISE FODOR):

2c white sugar, 3 eggs, 1c buttermilk, 1c lard (runny not hot), 1tsp baking soda, 1tsp baking powder, 1tsp vanilla, 3 1/2c flour....Directions: Bake at 400 about 10mins., must use LARD not Crisco....., Mix in order as listed, add flour last....ENJOY!!!

94. COCONUT PECAN PRALINE (WANDA PHILMON DOWNS):

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2 cups pecans
2 cups sweetened shredded coconut
1 ½ cups sugar
1 cup brown sugar
½ cup evaporated milk
½ cup light corn syrup
½ cup (1 stick) unsalted butter
1 teaspoon vanilla extract
½ teaspoon salt

In a large saucepan over medium-high heat, stir together sugars, evaporated milk, corn syrup and butter until melted and smooth.

Bring to a boil and cook for 3 minutes, then remove from heat and stir in vanilla extract and salt. Fold in shredded coconut and pecans until incorporated, then continue stirring for 3-4 minutes, or until mixture begins to cool.

Once thick, use a tablespoon or small ice cream scoop to drop spoonfuls of cookie “dough” onto wax paper-lined baking sheets.

Let set completely (freezing if necessary), then enjoy!

95. RICATTA BALLS (SUSAN SENA RATCLIFF):

1lb butter, 1 1/2 cup sugar, 3 eggs, 4 cups flour, 1lb ricotta cheese, 2 teaspoons vanilla, 1 teaspoon salt, 1 tablespoon baking soda, frosting
Add dry ingredients to the creamed mixture, spoon on cookie sheet.
Bake 350' for 12 minutes cool the icing!!

96. CHOCOLATE SUNDAE COOKIES (JUDI GOTT):

Sift together:
1-1/2 cups sifted Pillsbury's BEST All Purpose Flour
½ teaspoon soda and
½ teaspoon salt. Set aside.

Add:
2/3 cup firmly packed brown sugar gradually to
½ cup shortening, creaming well

Blend in 1 unbeaten egg. Beat well.

Stir in:
Half the dry ingredients. Add
¼ cup maraschino cherry juice and
2 tablespoons milk, then stir in the remaining dry ingredients. Mix well.

Blend in:
2 squares (2 oz.) melted unsweetened chocolate

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½ cup walnuts, chopped and
¼ cup chopped maraschino cherries

Drop by rounded teaspoonfuls onto ungreased baking sheets.

Bake at 350 degrees for 12 to 15 minutes. Cut 18 marshmallows in half. Place cut-side down on hot cookies. Cool on rack. Frost with your favorite chocolate frosting; top each with a nut half. Makes about 36.

97. CHOCOLATE BON BONS (OR AS MY DAUGHTER CALLED THEM, TRIPLE CHOCOLATE BOMBS BY JOYCE JOHNSON BOYD):

2 c. Chocolate chips
1/4 c. butter
Can sweetened condensed milk
2 c. Flour
1 t. Vanilla
1 bag Hershey Kisses
2 oz. white chocolate
1 t. Shortening

Melt chocolate chips and butter.
Stir in condensed milk and vanilla
Add flour and mix well

Wrap tablespoon of cookie dough around a Hershey kiss and seal.
Bake at 350° for 6-8 minutes.

Melt white chocolate with a teaspoon of shortening and drizzle on top.

Killer cookies

98. MAGIC COOKIE BARS (DARCY SOARD):

Preheat oven to 350°. Spray a 13x9" pan with non-stick cooking spray. Combine 1/2 cup of melted butter (one stick) with 1 1/2 cups of Graham cracker crumbs and press firmly in pan and slight up the sides. Pour one can of sweetened condensed milk over the top and spread to evenly cover. Sprinkle 1 cup of each if the following over the condensed milk; semi-sweet chocolate chips, butterscotch chips, flaked coconut and finely diced walnuts or pecans. Press into sweetened condensed milk layer with a fork. Bake 25 min or until light brown. Cool before cutting! Warning: these are highly addictive!

99. PEANUT BUTTER CUP COOKIES (JODI BURGRAFF)

Use any peanut butter cookie recipe. Place ball of cookie dough into a mini muffin pan. Let bake. Remove from oven and press a mini peanut butter cup into cookie. Let cool. Remove from pan. Oh my gosh. These are wonderful. Enjoy!

100. COOL WHIP COOKIES (KIM TAYLOR):

1 box any flavor Cake mix, chocolate, red velvet, lemon, etc, 1-8 ounce Cool Whip, 1 egg, mix altogether in bowl drop by teaspoonfuls into powdered sugar; place on cookie sheet.

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Bake at 350 degrees for 12 to 15 minutes, cool before removing from cookie sheet.

***101. CARROT CAKE COOKIES WITH CREAM CHEESE FROSTING (ELIZABETH ROBBINS):**

INGREDIENTS

Cookie

1 cup butter, softened
3/4 cup sugar
3/4 cup firmly packed brown sugar
2 large eggs
2 teaspoons vanilla
2 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt
4 medium (2 cups) carrots, grated
1 cup finely chopped pecans

Frosting

4 cups powdered sugar
1/2 cup butter, softened
1 (8-ounce) package cream cheese, softened
1/2 teaspoon vanilla
Green food color, if desired
Orange food color, if desired

DIRECTIONS

Heat oven to 350°F.

Combine 1 cup butter, sugar and brown sugar in bowl. Beat at medium speed, scraping bowl often, until creamy. Add eggs and 2 teaspoons vanilla; beat until well mixed. Add flour, baking soda, cinnamon and salt; beat at low speed, scraping bowl often, until well mixed. Stir in carrots and pecans.

Drop dough by rounded tablespoonfuls onto greased cookie sheets. Bake 11-13 minutes or until lightly browned around edges. Cool completely.

Combine powdered sugar, 1/2 cup butter, cream cheese and 1/2 teaspoon vanilla in bowl; beat at medium speed until smooth and creamy. Reserve 1/2 cup frosting.

Frost each cooled cookie with 2 teaspoons frosting. Divide reserved frosting in half. Tint one half green and one half orange. Spoon each tinted frosting into resealable plastic food bags; snip off corner of bags. Make carrot design on top of each cookie, if desired.

102. GLAZED LEMON SUGAR COOKIES (JILL JOHNSON):

<http://www.swankyrecipes.com/glazed-lemon-sugar-cookies.html>

Ingredients

For the Cookies

1/2 cup butter
1 cup sugar

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1/2 tsp vanilla
1 egg
1 Tbsp. lemon zest
1 Tbsp. fresh lemon juice
1 1/2 cups flour
1/4 tsp baking powder
1/8 tsp baking soda
1/4 tsp salt
1/2 cup powdered sugar for rolling
For the Glaze
1 + 1/2 tablespoons water
3/4 cup - 1 cup powdered sugar

Instructions

For the Lemon Cookie Dough

Preheat oven to 350 degrees F. In a large mixing bowl, cream butter and sugar. Beat in vanilla, egg, lemon zest, and lemon juice.

Slowly add flour, baking powder, soda, and salt. Stir well to combine.

Use a cookie scoop or roll dough into 1 inch balls, then roll in powdered sugar. Place on lightly greased baking sheets.

Bake at 350° for 9-11 minutes, or till set and crackly. After a couple minutes, remove to cooling racks to cool completely.

For the Glaze - Slowly add powdered sugar to water until a thick consistency forms.

Drizzle
over cookies.

103. DIABETIC COOKIE (SIMPLE AND TASTES LIKE LITTLE BANANA BREAD—RYAN MALYNN BECKER):

4 ripe bananas
1 cup of oats
1/2 cup of raisins
1/2 cup choc chips bake at 350 for about 10 min
**I have used cinnamon and golden raisins. Also, cran cherries are good too.

104. PEPPERMINT BARK CHOCOLATE COOKIES (BECCA DEVER BARSTOW):

http://www.simplyrecipes.com/recipes/peppermint_bark_chocolate_cookies/

Ingredients
1 cup of butter
3/4 cup of brown sugar
3/4 cup of white granulated sugar
1 large egg
1 teaspoon of vanilla extract
1 3/4 cups of all-purpose flour

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3/4 cup of unsweetened cocoa powder
1/2 teaspoon of baking soda
1/2 teaspoon of baking powder
Pinch of salt
1 cup of peppermint bark, broken into little chip size pieces

Method

- 1 Preheat the oven to 350°F.
- 2 Cream the butter and sugars together for about two minutes at medium speed or until well incorporated and light in color.
- 3 Add the egg and the vanilla extract until well incorporated, about a minute. Be sure to scrape down the sides and the bottom of the bowl halfway through.
- 4 Sift together the flour, baking soda, baking powder, salt, and cocoa powder. Add to the butter mixture slowly, and beating at medium speed, stopping once all of it is incorporated (do not overmix).
- 5 Fold in the peppermint bark chips.
- 6 Take small spoonfuls of the dough and roll into one inch sized balls and place onto a baking sheet lined with parchment paper. Bake for -12 minutes. Let cool on the pan for a few minutes, then transfer to a wire rack to cool completely.

105. NUTTY FINGERS. (I'M A CHOCOHOLIC, SO TO SAY A NON-CHOCOLATE COOKIE IS WORTHY MEANS SOMETHING—JEANNE S. CHAMBERS):

Nutty Fingers
2 sticks butter
2 tsp vanilla extract (real stuff)
2 C plain flour
8 heaping Tbsp. powdered sugar
1 C finely chopped pecans
Box (or bag) of powdered sugar in a large mixing bowl.

Pre-heat oven to 325

Mix butters, sugar and vanilla together until creamy. Add flour and nuts. Mix well and shape into little thin logs (pinky size)
Bake for 30 minutes. These do NOT brown.
Immediately after removing from oven, put them in powdered sugar, and when cooled, move them to an airtight container that has a good layer of powdered sugar.
When ready to serve, gently tap to remove excess sugar.

I use the giant Tupperware bowl

As my Mama got on up in years, she rolled these cookies with her arthritic hands, and her Nutty fingers took on the knotty appearance.

I should write a cookbook of her recipes. When I make these, I think of her love in every bite.

106. OATMEAL JIMMIE COOKIES (A SWEET OLDER LADY THAT USED TO LIVE

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NEXT DOOR TO US WHEN I WAS LITTLE MADE THESE COOKIES AND THEY ARE MY FAVORITE—BARBARA CASSATA):

Blend together, 1 c butter or margarine, 1 c powdered sugar and 2 tsp. vanilla. Add to the mixture, 1 1/2 c flour, 1/2 tsp salt, 1 1/2 c oatmeal and 1/4 c. red/green jimmies. Divide dough in half and roll each half into a long log.(about 1 1/2 in. thick). Wrap in plastic wrap and refrigerate for an hour. When ready, slice 1/4 in slices and bake on an ungreased cookie sheet at 350* for 12-15 min. (until slightly brown and edges look crispy) Enjoy!

107. CHOCOLATE-MINT CREAMS (LORELLE JONES):

1 1/4 cups flour, 1/2 tsp. baking soda, 2/3 cup brown sugar, 6 Tbsp. butter, 1 Tbsp. water, 1 6-oz. pkg. semi-sweet chocolate chips, 1 egg, 8 to 12 oz. pastel cream mint kisses. In medium saucepan, combine brown sugar, butter, and water. Cook and stir over low heat until butter is melted. Add chocolate chips. Cook and stir until chocolate is melted. Pour into large bowl and cool, Beat egg into chocolate mixture. Stir in flour and soda. Cover and chill for 1 to 2 hours until dough is easy to handle. Preheat oven to 350 degrees. Shape dough into 1-inch balls and place 2 inches apart on ungreased cookie sheet. Bake for 8 minutes. Immediately press a mint kiss into center of each cookie. Bake about 2 minutes more until edges are set. Swirl melted minted mints to form frosting. Transfer to wire rack and cool. I often use colored cream wafers instead of mint and just change up the colors for the season, i.e. red and green for Christmas.

108. GERMAN COOKIES (JAMIE MILLER WATTS):

2 c. Brown sugar
1 c. Shortening
1 tsp. soda dissolved in 1 c. strong coffee
2 eggs
1/8 tsp. nutmeg
1 tsp. cinnamon
4 c. flour
1 c. walnuts
1 c. raisins

Bake @ 350 for about 12 mins...

107. Ranger Joe's (Tanya Jackson)

1/2 c butter
1/2 c white sugar
1/2 c packed brown sugar
1 egg
1 c all-purpose flour
1/2 tsp baking soda
1/4 tsp baking powder
1/2 tsp vanilla extract
1 c rolled oat
1 c crisp rice cereal
1/3 c peanut butter
1/2 c mini m& ms
1/2 c mini choc chips

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1. Preheat oven to 350
2. Mix the butter, sugar and egg until smooth and creamy
3. Soft the flour, baking soda and baking powder. Add this to the butter mixture. Stir in the vanilla, oatmeal, puffed rice cereal and peanut butter. Mix until combined.
4. Drop by heaping teaspoons onto ungreased baking sheets and bake at 350 for 10-12 minutes or until lightly browned around the edges

109. OLD FASHIONED SUGAR COOKIES (DEBRA HALL FLOYD):

Ingredients are 1/2 cup shortening or butter; 1 cup sugar; 3 cups flour: 1/2 teaspoon salt; 3 tablespoons baking powder; 1/2 cup milk; 1/2 teaspoon Anise. Mix altogether and roll dough and then use cookie cutters to cut shape. When rolling, you might want a mixture of sugar and flour to spread out to keep from sticking to rolling pin) Bake at 350 for about 10 minutes. then make icing with powder sugar and butter and evaporated milk. Thin to desired consistency with evap. milk; Can color icing with food coloring for different colors

110. GRANDMA'S SANDIES (JESSICA CAPRARO):

- 1 cup butter
- 1/4 cup 4x sugar
- pinch salt
- 2 teaspoons vanilla
- 1 tablespoon water
- 2 cups sifted flour
- 1 cup nuts finely chopped

Cream shortening and sugar, add pinch of salt, vanilla, water. Add sifted flour, mix well and add one cup finely chopped nuts. Form balls 1-1/2" in diameter. Mash flat with glass bottom covered with cloth. Bake on ungreased cookie sheet in a slow oven (300 deg), for 20-30 minutes). While hot roll in sifted 4x sugar. They do not get brown.

111. CRANBERRY, WHITE CHOCOLATE CHIP, ORANGE ZEST, OATMEAL COOKIES (TAMMY MOREA):

Preheat oven to 350°
Whisk together 2cups AP flour, 1tsp each, baking soda, baking powder, and salt. Set aside. In another bowl, cream together, 1cup of unsalted butter, 1cup of sugar, 1cup dark brown sugar, packed, 2 large eggs, 2tsp vanilla, and 2tbls of orange zest. Add flour and mix well. Add 3cups of oatmeal, and 1 1/2cups each of, white chocolate chips and dried cranberries. I use a large cookie scoop (2oz size), which is about 2tbls, place on cookie sheet about 2" apart, bake in preheated oven about 11 minutes (until golden around the edges). Enjoy!

112. DATE NUT ROLL (VIRGINIA RUSH):

- 2 cups sugar
- 1 cup whole milk
- 2 tablespoons butter
- 1-1/2 cups chopped dates
- 1 cup chopped pecans

Combine the sugar, milk and butter in a heavy saucepan. Stirring occasionally, cook over medium heat to soft ball stage (238°F on candy thermometer).

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Stir the dates and pecans into the syrup and continue cooking until dates are dissolved and mixture reaches firm ball stage (248°F on candy thermometer). Remove from heat and allow to cool.

Pour mixture out onto clean, damp dishtowels or tea towels and shape into 2-inch diameter rolls. Chill until firm. Slice in half-inch slices.

Prep time: 10 minutes; Cooking time: 30-35 minutes; Total time: 40 minutes

113. COCONUT MACAROONS (JOSETTE REUEL):

2/3c all-purpose flour
5-1/2 cups flaked coconut
1/4 teaspoon salt
1 (14 ounce) can sweetened condensed milk
2 teaspoons vanilla extract

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheet with parchment paper or aluminum foil.

In a large bowl, stir together the flour, coconut and salt. Stir in the sweetened condensed milk and vanilla using your hands until well blended. Use an ice cream scoop to drop dough onto the prepared cookie sheets. Cookies should be about golf ball size.

Bake for 12 to 15 minutes in the preheated oven, until coconut is toasted.

114. FRENCH CHOCOLATE COOKIES (FROM A FRIEND/READER IN FRANCE NAMED CHRISTIANE DEFONTAINE):

Preheat oven to 350 degrees

450 g flour (15.80 Oz)
2 eggs
200 g brown sugar (7.oz)
150 g powder sugar (5 oz.)
250 gr butter (8.8 oz.)
1 baking powder
300 gr good quality black chocolate (12.3 oz. with 50% cocoa)

First you melt the butter and take off the impurity. Mix the eggs the sugar. Sift the flour with the baking powder. Add the melting butter and mix all. Take a plastic bag and put the chocolate in it. Break the chocolate with whatever you have to get chocolate chips to mix with your dough. Put all that into your fridge. The dough must be a bit hard, say 30 minutes.

When your oven has the right temperature, take out the dough and make little balls. Press them to make them round. Cook for 10 minutes.

From Christiane: Usually I bought the chocolate cookies but whatever you do yourself even if it looks un professional, the taste will always be homemade. I wish you luck and hope your husband finds one of the many recipes you received to his taste.

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115. THREE INGREDIENT NUTELLA COOKIES (ROBIN BATTERSON—BOOK GROUP):

Yields 20

Ingredients:

1 cup all-purpose flour (or any 1:1 gluten free all-purpose flour)
1 cup Nutella
1 large egg

Directions:

Heat the oven to 350 degrees F, and line a baking sheet with parchment paper or a Silpat liner.

To the bowl of an electric mixer, add all the ingredients, and mix until well combined. The mixture will be thick but should be moist enough to roll into balls the size of 2 tablespoons.

Add the balls to the baking sheet, and flatten them slightly with your fingertips or the bottom of a glass.

Bake for about 7 minutes, until they are cooked around the edges and still slightly soft in the middle. Let the cookies sit on the baking sheet for 5 minutes and then cool on a baking rack. Continue until all the cookies have been made.

These are amazing and addictive, you may want to double recipe....

ENJOY!

116. BUCKEYES (MAUREEN FINK)

1 1/2 cups peanut butter 1 cup butter, softened 1/2 teaspoon vanilla extract 6 cups confectioners' sugar 4 cups semisweet chocolate chips

Directions:

In a large bowl, mix together the peanut butter, butter, vanilla and confectioners' sugar. The dough will look dry. Roll into 1 inch balls and place on a waxed paper-lined cookie sheet. Press a toothpick into the top of each ball (to be used later as the handle for dipping) and chill in freezer until firm, about 30 minutes.

Melt chocolate chips in a double boiler or in a bowl set over a pan of barely simmering water. Stir frequently until smooth.

Dip frozen peanut butter balls in chocolate holding onto the toothpick. Leave a small portion of peanut butter showing at the top to make them look like Buckyeyes. Put back on the cookie sheet and refrigerate until serving.

117. 7-LAYER BARS (ROSE-MARIE SPRUILL--BOOK CLUB):

INGREDIENTS:

1-1/2 cups graham cracker crumbs (about 8 planks)
1/2 cup (1 stick) butter, melted

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1 (14 oz) can sweetened condensed milk
1 cup semi-sweet chocolate chips
1-1/3 cups flaked coconut
1 cup butterscotch chips (optional)
1 cup chopped nuts (walnuts or pecans)

INSTRUCTIONS:

Preheat oven to 350 degrees F. In a small bowl, combine graham cracker crumbs and melted butter; mix well. Press crumbs mixture firmly on bottom of 13" x 9" baking pan. Pour condensed milk evenly over crumb mixture. Layer evenly the remaining ingredients. Press down firmly.

Bake at 350 degrees F for 25 minutes or until lightly browned. Run knife around edge of pan while still warm to loosen. Cool on wire rack. Chill if desired to speed firming.

Cut into bars or diamonds. Store covered at room temperature or in refrigerator.

118. CHOCOLATE PEANUT CLUSTERS (ROSEANN UTT MILLER—BARBARA FREETHY FAN)

Put a 1 lb. CandiQuick Loghouse Vanilla Flavored Candy Coating Block and a 12-oz. bag of Nestles Toll House semi-sweet chocolate morsels together in a glass dish and melt in the microwave for 2 minutes. Stir, and heat in the microwave for another minute until the mixture is completely melted. Stir thoroughly and add 1 lb. of salted Spanish peanuts. Stir and drop by teaspoonfuls onto waxed paper. Let harden and store in an airtight container.

119. BAKE - AND - FORGET MERINGUE COOKIES (IDA SMITH ROGERS—BARBARA FREETHY FAN):

4 egg whites
1 1/3 c. sugar
2 tsp. vanilla
2 c. of 1 of the following or any combination of:
Coconut
Chopped nuts
Chocolate or butterscotch chips
Preheat oven to 350 degrees. Cover cookie sheet with foil.
1. Beat egg whites until stiff.

2. Add sugar gradually; then vanilla.

3. Add coconut and nuts, or nuts and flavored chips.

4. Drop by teaspoonful onto foil covered pan.

5. Turn oven "off" when you put cookies in, and forget them until oven is cold. (I usually make them in the evening and leave overnight.).

120. ALMOND BISCOTTI (SHARON GUADLIARDO—BARBARA FREETHY FAN):

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2 1/2 Cups Flour
2 Teaspoons Anise Seeds
1 1/2 Teaspoons Baking Powder
1/2 Teaspoon Salt
1/4 Pound Butter, at room temperature
1 Cup Sugar
1 Teaspoon Grated Orange Zest
2 Eggs
1/2 Teaspoon Vanilla
1 1/4 Teaspoon Almond Extract
1 Cup Coarsely Chopped Almonds (measure after chopping)
1/2 Cup Golden Raisins

Heat oven to 325 degrees. Combine flour, anise seeds, baking powder, and salt. Beat butter, sugar and orange zest until fluffy. Beat in eggs, one at a time, and the vanilla and almond extracts. Gradually beat in flour mixture. Stir in almonds and raisins.

Form dough into two logs about 1 1/2 inches wide by 14 inches long. Put on a baking sheet about 3 inches apart. Bake until golden brown, about 45 minutes. Cool. Reduce oven temperature to 250 degrees. Cut logs into 1/2 inch slices and put, cut-side up, on baking sheets. Bake until dried, about 30-40 minutes. Makes 3 dozen cookies.

Note:

If doubling this recipe, do not double the amount of almonds. Make it 2 cups only. 3 cups is too much.

121. SHARON'S CHOCOLATE CHIP COOKIES (SHARON GAUDLIARDO):

1 Cup Butter
3/4 Cup Sugar
1/2 Cup Brown Sugar
2 Eggs
2 Teaspoons Vanilla

2 1/4 Cup Flour
1/2 Teaspoon Baking Soda
1 Teaspoon Salt
1 Package Chocolate Chips
1/2 Cup Chopped Walnuts

Cream butter and sugars. Add eggs and vanilla. Mix the remaining dry ingredients together. Hand mix all ingredients together. Drop by rounded tablespoonfuls on ungreased cookie sheet and bake at 375 degrees for 8 to 10 minutes. Makes about 3 dozen 2 inch cookies, or about 4 dozen 1 1/2 inch cookies.

122. THE BEST ROLLED SUGAR COOKIES (JOY BREWER):

1-1/2 cups butter, softened
2 cups white sugar
4 eggs

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5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour (or overnight).

Preheat oven to 400 degrees F (200 degrees C). Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets.

Bake 6 to 8 minutes in preheated oven. Cool completely.

123. MY FAVORITE COOKIE IS RUSSIAN TEA CAKES/MEXICAN WEDDING CAKES (MELISSA CUNNINGHAM):

1 Stick butter
3 tablespoons powdered sugar
1/2 cup chopped nuts - pecans or walnuts
1 cup flour
1/2 teaspoon salt
1 teaspoon vanilla

Combine all ingredients thoroughly. Form, with hands, into balls about the size of marbles. Bake 8-10 minutes at 350 degrees. Roll in powdered sugar while hot.

I usually quadruple the recipe because they are gone as soon as I bake them!

124. MOM'S GINGER BISCUITS (CAROL STUTZER MARQUES—BARBARA FREETHY PAGE):

750 ml unsifted flour
375 ml sugar
2 ml salt
250 g marger
25ml ginger
10 ml bicarb
50 ml syrup
125 ml warm water

Rub marger in flour. Sift flour, sugar, ginger and salt. Dissolve bicarb in water. Mix all together. Let stand for a while. Make balls and bake in 180-degree oven.

125. APRICOT-PECAN TASSIES (BRENDA NOVAK):

Ingredients:

1 cup flour
1/2 cup butter or margarine, cut into pieces
6 tablespoons light cream cheese

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3/4 cup light brown sugar, firmly packed
1 egg, slightly beaten
1 tablespoon butter or margarine, softened
1/2 teaspoon vanilla
1/4 teaspoon salt
2/3 cup dried apricot halves, diced (about 4oz.)
1/3 cup chopped pecans

Method:

In a food processor, combine flour, butter and cream cheese; whirl until mixture rolls up into one big ball. Wrap dough in plastic wrap and chill about 15 minutes. Meanwhile, prepare filling by combining brown sugar with next 4 ingredients; beat until smooth. Stir in apricots and nuts. Preheat oven to 350 degree F. Shape dough into 2 dozen 1-inch balls and place in paper lined or greased miniature muffin tin. Press dough on bottom and sides of each cup; fill with 1 teaspoon apricot-pecan filling. Bake for 25 minutes or until golden and filling sets. Cool and remove from pans. Cookies can be wrapped tightly in plastic and frozen up to six weeks.

Makes 24 cookies.

126. EGGNOG SNICKERDOODLE COOKIES (STEPHANIE CROW):

Ingredients:

1/2 cup butter, softened
1/2 cup shortening
2 cups plus 1/3 cup sugar, divided
1 large egg
1 teaspoon rum extract
1/2 cup evaporated milk
1/2 cup refrigerated French Vanilla nondairy creamer
5-1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon ground nutmeg

Icing:

1 cup confectioners' sugar
5 to 6 teaspoons refrigerated French vanilla nondairy creamer

Directions:

1. Preheat oven to 350 degrees. In a large bowl, cream butter shortening and 2 cups sugar until light and fluffy. Beat in egg and extract. In a small bowl, mix milk and creamer. In another bowl, whisk flour, salt and baking soda; gradually add to creamed mixture alternately with milk mixture, beating well after each addition.
2. In a small bowl, mix nutmeg and remaining sugar. Shape dough into 1-in. balls; roll in nutmeg mixture. Place 2 in. apart on ungreased baking sheets; flatten slightly with bottom of a glass.
3. Bake 10-12 minutes or until lightly browned. Cool on pans 2 minutes. Remove to wire racks to cool completely.

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4. For icing, in a small bowl, mix confectioners' sugar and enough creamer to reach desired consistency. Pipe snowflake designs on cookies as desired.

Yield: 7-1/2 dozen.

127. CHOCOLATE CHIP CLOUDS (ANNA SMITH):

2 1/3c All Purpose Flour
1 8oz cream cheese (soften)
2 tsp vanilla
1 tsp baking soda
1 tsp salt
3/4 cup brown sugar
3/4 cup granulated sugar
2 large eggs
2 cups semi-sweet chocolate chips.

Directions:

1. Preheat oven 375
2. In a large bowl combine flour, baking soda, and salt set aside.
3. In a large bowl add cream cheese, brown sugar and granulated sugar. Beat using an electric mixer, mix till light and fluffy, about 1 min. add egg and vanilla until combined. Gradually add the flour mixture till blended, fold in the Chocolate chips.
4. Drop by rounded spoon (tsp) full
5. 5. bake 9-10 minutes till light tan.