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## 2017 Entries – Part 1

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### 1. SPLIT SECONDS COOKIES (MARGARET LUVISI):

2 cups sifted flour  
2/3 cup sugar  
1/2 teaspoon baking powder  
3/4 cup soft butter or margarine  
1 egg  
2 teaspoons vanilla

Sift flour, sugar, and baking powder together. Blend in butter, egg and vanilla. Place on lightly floured surface and divide into 4 parts. Shape each into a roll, 13 inches long and 3/4 inch thick. Place on ungreased baking sheets. 4 inches apart and 2 inches from edge. (I can fit only 2 at a time on my cookie sheet, they spread alot. Make a depression 1/4 to 1/3 inch deep lengthwise down center of each roll with knife handle. Fill depression with jelly or jam. Bake at 350F to 15 to 20 minutes until light golden brown. While warm cut diagonally into bars while still on cookies sheet. Remove to racks and cool.

### 2. GINGER MOLASSES COOKIES (ANN LEWIS)

Cream:  
3/4 cup margarine  
1 c sugar  
4 tbsp molasses

Mix:  
1 egg  
2 c flour  
2 tsp soda  
1 tsp salt  
1 tsp cinnamon  
1/2 tsp cloves  
1/2 tsp ginger

Chill 1 hour or overnight.  
Pinch off dough the size of a walnut and roll in sugar.  
Grease cookie sheet.  
Bake 8-10 minutes at 375°

#### Notes:

Do not use Teflon cookie sheet  
Space cookies far apart as they spread.  
Bake only one sheet at a time.

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### 3. ICED PUMPKIN COOKIES (DANEEN MACDONALD)

[HTTP://ALLRECIPES.COM/RECIPE/10033/ICED-PUMPKIN-COOKIES/](http://allrecipes.com/recipe/10033/iced-pumpkin-cookies/)

1 h 20 m 36 servings 122 cal

#### Ingredients:

2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/2 teaspoon salt  
1/2 cup butter, softened  
1 1/2 cups white sugar  
1 cup canned pumpkin puree  
1 egg  
1 teaspoon vanilla extract  
2 cups confectioners' sugar  
3 tablespoons milk  
1 tablespoon melted butter  
1 teaspoon vanilla extract

#### Directions

Cook 20 m

Preheat oven to 350 degrees F (175 degrees C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.

In a medium bowl, cream together the 1/2 cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonful's; flatten slightly.

Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.

To Make Glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.

### 4. EASY CHRISTMAS COOKIE (DEBBIE WRIGHT)

1 cup creamy peanut butter

1 cup white sugar

1 egg

That's it! This is NOT a typo

Mix all ingredients. Roll into 1 inch balls. Place on cookie sheet and flatten with fork.

Crisscross pattern. Bake at 350 for 10 minutes.

Remove from oven and press a Hershey kiss in the center of each cookie.

### 5. RASPBERRY ALMONDETTTE (JUDY FISCHER)

1 cup butter, softened

2 cups sugar

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2 eggs  
1 cup canola oil  
2 tablespoons almond extract  
4 ½ cups flour  
1 teaspoon baking powder  
1 teaspoon salt  
½ cup sliced almonds, finely chopped

### **Filling**

8 ozs cream cheese, softened  
½ cup confectioner's sugar  
2 teaspoons almond extract  
Red raspberry preserves

Preheat oven to 350°. Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Gradually beat in oil and extract. Gradually add flour, baking powder, and salt beating at low speed until blended. Shape dough into ½" balls and press one side into almonds and place 2" apart on ungreased baking sheets. Flatten balls slightly with bottom of a glass.

Bake for 8-10 minutes or until edges are light. Cool on cookie sheet 5 minutes; remove to wire rack to cool completely.

**For filling.** beat cream cheese, confectioner's sugar and extract until smooth. Place rounded teaspoonfuls of filling on bottoms of half of the cookies. Make an indentation in the center of each; fill with ¼ teaspoon of preserves. Top with almond topped cookie. Store in airtight container in the refrigerator.

Makes: 40 cookies

## 6. MOLASSES CHOCOLATE CHIP COOKIES (AMBER COOPER)

Cook time: 30-35 mins

### **Ingredients:**

Dry:

1/2 tsp baking soda  
1/2 tsp salt  
1/4 tsp cinnamon  
1/4 tsp nutmeg

Creamy:

1/2 cup Shortening

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1 cup sugar  
1 egg  
1/4 cup molasses

3 cups all-purpose flour  
1 cup water  
1 chocolate chips

### Directions:

Preheat oven 350 degrees. Grease and flour 9x13 cake pan. Set aside. Mix together dry ingredients in small bowl. Set aside. Mix creamy in large bowl. Add dry and creamy together. Add flour, water, and chocolate chips. If too dense add a little more water. Place batter in pan and bake for 30-35 mins.

## 7. BUTTERSCOTCH COOKIES (CATHY NORTON)

Butterscotch Cookies (also known in the family as Refrigerator Cookies)  
A recipe from my grandmother

2 cups brown sugar  
1 cup shortening (butter and lard -I use Crisco for the lard)  
2 eggs  
1 cup chopped nuts  
1 tsp lemon extract  
1 tsp salt  
1 tsp soda  
1 tsp cream of tartar

Sift last three ingredients with three or four cups of flour. Use enough flour to make a medium stiff dough. Add remainder ingredients. Use no milk or water.

Make into two rolls and let stand in refrigerator overnight. Slice about thickness of cookies and bake.

375 degrees to 400 degrees for 6-10 minutes.

This is as detailed as we could get my grandmother. She was a great cook but mainly cooked by handsfull measurements and "enough until it feels right". These cookies have been favorites for generations in my family.

## 8. ANGEL WINGS (LINDA HERMAN)

This is my favorite cookie and has been handed down for generations  
In Polish It's called Kruschiki, some people call them Angel wings

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1/2 PINT SWEET CREAM WHICH HAS BECOME WHIPPING CREAM LIQUID  
10 EGG YOLKS  
PINCH OF SALT

CREAM YOLKS, CREAM AND SALT TOGETHER UNTIL THICK THEN ADD 1  
1/2 CUPS OF FLOUR

MIX WELL. KEEP ADDING FLOUR 1/4 CUP AT A TIME UNTIL THE DOUGH IS  
SOFT AND YOU CAN FORM A BALL  
DOUGH WILL STILL BE STICKY AT THIS POINT.

PLACE DOUGH ON A WELL FLOURED SURFACE. BEGIN KNEADING THE  
DOUGH SPRINKLING MORE FLOUR ON SURFACE IF NECESSARY. KEEP  
KNEADING UNTIL DOUGH CAN BE KNEADED ON THE SURFACE WITHOUT  
STICKING TO IT. ALSO, KEEP KNEADING UNTIL YOU CAN FEEL IT  
POP. USUALLY YOU WON'T FEEL A LARGE POP - IT WILL BE SUBTLE.

AT THAT POINT YOU CAN BREAK OFF A PIECE OF DOUGH. COVER  
REMAINING DOUGH SO THAT IT WON'T DRY OUT.  
ROLL OUT THE DOUGH VERY THIN AND CUT INTO STRIPS THEN MAKE A  
SLIT  
DOWN THE MIDDLE OF THE DOUGH AND PULL ONE END THROUGH THE  
SLIT

FRY IN OIL UNTIL LIGHTLY BROWN, TURN OVER TO FRY ON OTHER  
SIDE. DRAIN ON PAPER TOWEL. DUST WITH POWDER SUGAR

This is fun when you have 2-3 people helping you also goes a lot quicker :)



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### 9. FROSTED LEMON SUGAR COOKIES (LINDA LAFNEAR)

Preparation 20 mins Prep Time

Cook Time 10 mins Cook Time

Total Time 0:30 Total Time

#### Ingredients

- 1/2 cup butter, room temperature
- 2 cups granulated sugar (approx. 400g)
- 4 large eggs
- 1/2 cup sour cream (I use 5%)
- zest of 2 lemons
- juice of 1 lemon
- 1/2 teaspoon baking soda
- 3 teaspoons baking powder
- 4 1/2 cups all purpose flour (about 575g)

#### Frosting

- 1/4 cup butter, room temperature
- 2 1/2 cups powdered icing sugar
- juice of 2 lemons\*
- yellow food coloring, optional

#### Instructions

1. Preheat oven to 350 degrees F and line 4 baking sheets with parchment paper.
2. In a large bowl with an electric mixer, beat butter until smooth. Add sugar and beat until light and fluffy, about 2-3 minutes.
3. Add eggs, sour cream, lemon zest, and lemon juice and beat until combined.
4. Add the baking soda, baking powder and flour and beat just until combined. Dough will be the consistency of thick cake batter -- it is quite sticky and soft.
5. Drop dough by heaping tablespoonfuls onto prepared baking sheets (I get 6 on a regular baking sheet -- my cookies are large!), trying to make drops as round as possible. Bake for 10-11 minutes or until no longer glistening in the center. Cool completely.

#### Frosting

1. With an electric mixer, beat butter until smooth. Add sugar and just enough lemon juice to make a smooth, thick frosting (you can add a teaspoon of milk if it is too thick). Color with yellow food coloring if desired.
2. When cookies are completely cool, spread with an even layer of frosting and serve.

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### 10. CHRUSCIKI (POLISH ANGEL WINGS) (HEIDI MAGES)

Made with love from my grandmother to my aunts, I grew up on these!  
My absolute favorite and to quote a potato chip commercial, "I bet you can't eat just one". Enjoy!! :)

#### Ingredients:

- \* 5 Tbsps. cream
- \* 5 egg yolks
- \* 1/2 tsp. salt
- \* 1/4 cup sugar
- \* 2 1/4 cups flour, plus
- \* 1 tsp. vanilla
- \* powdered sugar ( to sprinkle once cooled)

#### Directions:

- 1) Beat eggs until thick.
- 2) Add salt slowly while stirring.
- 3) Add sugar and vanilla, beat well.
- 4) Add cream and flour, alternating until blended. You may need more than the flour listed above depending on how humid it is that day.
- 5) Turn onto a floured board.
- 6) Cover with a cloth for 10 minutes.
- 7) Knead until dough blisters.
- 8) Roll very thin.
- 9) Cut into 1 inch by 4 inch rectangles.
- 10) Cut a gash in the middle of the rectangle and pull one end through so it looks like a twist.
- 11) Fry in 375 degree oil until golden brown. Drain on a rack for 3 minutes then roll into powdered sugar



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### 11. OREO BALLS (JACKIE BAILEY)

- 1 (16 oz) pkg Oreo cookies, crushed
- 1 (8 oz) pkg cream cheese, softened
- 1 (24 oz) pkg white chocolate bark (sometimes called almond bark)
- 1 (24 oz) pkg Chocolate bark

After crushing the Oreos, use a blender or hand held mixer to mix Oreos and cream cheese together.

Roll into walnut size balls.

Chill for an hour.

Melt approximately 3/4 package of white almond bark. Also melt 1/4 pkg of chocolate bark in separate pan.

Stick toothpick in each Oreo ball and dip it in the melted white almond bark. Place on wax paper.

When Oreo balls are no longer sticky to the touch, decorate with drizzles of chocolate bark and white almond bark.

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Note: Last year I experimented with Red Velvet Oreos and they were delicious as well.

### 12. SCOTTISH SHORTBREAD COOKIES (MARJORIE WARD)

They are very easy to make.

If the Semolina flour is not with the flour, check the pasta aisle as Semolina is used to make pasta too.

- 3 cups All Purpose flour
- 1 cup Semolina flour
- 1 cup Fruit Sugar
- 1 lb butter

Mix flour together. Add softened butter until mixed.  
Add sugar and mix well.

Line cookie sheet with Parchment paper  
Put mixture onto parchment paper. I roll out with rolling pin.  
I take a sharp knife and make small "squares".  
I put half green sprinkles and half red sprinkles on top and lightly pat down.



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Bake in 300 oven for 10 minutes. Change trays if not on same rack. Bake another 10 minutes.

Reduce oven to 200 and bake for 1 hour.

Let cool. Cut into squares and put on racks to cool.

### 13. NO BAKE COOKIES (AMY FENDLEY)

2 cups sugar  
1 stick butter  
½ cup milk  
1 tsp vanilla  
1/3 cup peanut butter  
3 cups uncooked Quick Oats  
4 tbsp cocoa powder

Use a heavy sauce pan. Add butter, sugar, milk and cocoa. Stir until well blended. Cook over medium heat to full boil, and continue cooking for 90 seconds. Remove from heat and add peanut butter, vanilla, and oatmeal. Stir well and drop by teaspoonful onto wax paper. Let set until firm.

### 14. ITALIAN CHRISTMAS COOKIES (MELISSA REINEKE)

<http://www.bettycrocker.com/recipes/italian-christmas-cookies/6eda4f09-cbe5-4e9c-9a61-aeb5b31c7426>

#### **Cookies**

2 ½ cups Gold Medal™ all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
1 ¼ cups granulated sugar  
½ cup butter, softened  
1/3 cup whole milk ricotta cheese (from 15-oz container)  
2 teaspoons grated lemon peel  
2 eggs  
1 teaspoon vanilla

#### **Frosting**

2 ¼ cups powdered sugar  
3 to 4 tablespoons lemon juice  
Betty Crocker™ gel food colors, as desired  
Betty Crocker™ candy sprinkles, as desired

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### Steps

1. Heat oven to 350°F. In small bowl, stir flour, baking powder and salt.
2. In large bowl, beat granulated sugar, softened butter, ricotta cheese and lemon peel with electric mixer on medium speed about 1 minute or until fluffy; scrape side of bowl. Beat in eggs, one at a time, just until smooth. Stir in vanilla. On low speed, beat flour mixture into sugar mixture until well blended. Cover and refrigerate 30 minutes.
3. Using floured fingers, shape dough into 54 (1-inch) balls; place 2 inches apart on ungreased cookie sheets. Bake 9 to 11 minutes or until set but not brown. Cool 2 minutes; remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.
4. In small bowl, beat powdered sugar and 3 tablespoons lemon juice with spoon until smooth and spreadable. If frosting is too stiff to spread, add additional lemon juice, 1 teaspoon at a time. Tint with food color. Using knife, spread 1/2 teaspoon frosting on each cooled cookie; immediately top with sprinkles. Let stand about 30 minutes or until frosting is set. Store covered in airtight container at room temperature.

### 15. LEMON SUGAR SNAPS (SANDY MCKAY)

#### Ingredients

- 3/4 cup butter, softened
- 1 egg
- 1 package 2-layer-size lemon cake mix with pudding in the mix
- 1 cup yellow cornmeal
- 2 tablespoons finely shredded lemon peel
- Coarse sugar or granulated sugar

#### Directions

- 1) Preheat oven to 375 degrees F. In a large mixing bowl beat butter and egg with an electric mixer on medium to high speed for 30 seconds. Gradually beat in cake mix until combined. Stir in cornmeal and lemon peel (knead dough with hands, if necessary to combine).
- 2) Place sugar in a shallow dish. Shape dough into 1-inch balls. Roll balls in sugar to coat. Place balls 2 inches apart on an ungreased cookie sheet.
- 3) Bake for 9 to 10 minutes or until bottoms are lightly browned. Cool on cookie sheet for 1 minute. Transfer to a wire rack; cool.

### 16. VANILLA BUTTER SUGAR COOKIES (NIKKITA BLAKE)

This recipe is super easy, and few ingredients, making it even easier. It's my go to for a sweet tooth!

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### **Cookie dough ingredients:**

1 c. Unsalted butter (I used regular butter and they were fine)  
1 c. Sugar  
1 egg  
1 tsp vanilla  
1/2 tsp salt  
2 c. Flour  
1/4 tsp baking soda  
1/4 tsp baking powder

### **Frosting ingredients:**

1/2 c. Butter (room temp)  
1 pound powdered sugar  
1 tbsp vanilla  
3 tbsp milk

### **Directions dough:**

1. Using a mixer cream together the Butter and sugar. Until it's light and fluffy.
2. Add the egg and vanilla to the sugar mixture.
3. Add the flour, salt, baking soda, and baking powder. Combine well.
4. Create 1" cookie balls and place on a lightly greased cookie sheet.
5. Flatten the cookies using the bottom of a glass.
6. Bake at 350° for 7 minutes.

**NOTE:** the cookies will appear to be unfinished, but will continue to cook on the sheet while cooling off.

### **Directions frosting:**

Using a mixer, cream together all ingredients until light and fluffy. Frost the cookies.  
I like to add sprinkles or edible glitter to mine, kids love it.!!!

## **17. CHRISTMAS WREATHS (JENNIFER WRIGHT)**

Here's my favorite cookie recipe. My great grandmother used to make these and they are so good.

1/2 cup Butter  
1/4 cup brown sugar  
1 egg ( just the yolk )  
1 cup sifted flour  
1 tsp vanilla  
1 cup chopped walnuts  
1 small jar of maraschino cherries

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— Cream Butter, add sugar and beat till light. Add egg yolk, add vanilla, stir in flour and nuts. Form into balls, place on a greased cookie sheet, use the bottom of a small glass, dipped in powder sugar on top of the dough ball. Place cherry in the middle of cookie and bake —

300° for 18-20 minutes

### 18. CHINESE CHEWS (DIANNA HAMMON)

Sift  $\frac{3}{4}$  c. Flour, 1 c. Sugar, 1 tsp. Baking soda  $\frac{1}{4}$  tsp salt.

Stir in 1c. Chopped dates, 1 c. Nuts

Add 2 well beaten eggs

Put in greased pan. Bake 15 to 20 min. At 350.

Cool 10 min, cut in squares roll in granulated sugar.

### 19. CHOCOLATE CHIP OATMEAL COOKIES (KELLEY HUSTON)

This makes about 6 dozen cookies. I like to make up a batch and freeze cookie balls in the freezer for those times when I or my family need a cookie fix but we don't want to or have time to start from scratch.

Cream together:

1 cup butter

1- $\frac{1}{2}$  cups white sugar

1 cup oil

2- $\frac{1}{2}$  cups brown sugar

Add and beat together until smooth:

4 eggs

2 teaspoon salt

2 teaspoon soda

2 teaspoon vanilla

Blend in:

4 cups oatmeal

4 cups flour

Stir in 1 (12 oz) package chocolate chips

Drop by spoonfuls unto ungreased baking sheet. Bake approximately 10 minutes at 325 degrees or until top is lightly golden brown.

### 20. CHOC COVERED CHERRIETTE (CAROL COLEY BAKER)

Sift together 2  $\frac{1}{4}$  cups flour and  $\frac{1}{2}$  teaspoon salt.

Cream 1 cup butter with  $\frac{3}{4}$  cup sifted confectioners sugar. Beat well. Add 1 teaspoon vanilla and 1 tsp almond extract. Beat well. Add flour gradually. Add  $\frac{1}{4}$  cup finely chopped nuts

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and ½ cup chopped maraschino cherries. Drop rounded teaspoonful onto ungreased cookie sheet. Bake at 350 degrees approximately 13 minutes. Cool on rack. When cool, dip top and sides in glaze and garnish with cherry half. Let stand several hours.

### **Glaze**

6 oz. chocolate chips  
4 tablespoons butter  
½ cup milk

Heat until melted. Cool slightly. Beat in 3 cups sifted confectioners sugar.

### **21. CHOCOLATE CHIP COOKIES (CAROL COLEY BAKER)**

2 ¼ cup flour  
1 cup soft oleo  
1 teaspoon baking soda  
¼ cup sugar  
¾ cup brown sugar (packed)  
1 teaspoon vanilla  
2 eggs  
1 pkg. miniature chocolate chips  
1 small pkg. vanilla instant pudding

Mix flour with baking soda. Cream oleo, the sugars, vanilla and pudding mix in large mixing bowl; beat until smooth and creamy. Beat in eggs. Gradually stir in flour and soda; then stir in chocolate chips. Batter will be stiff. Drop by teaspoonfuls, about 2" apart, on ungreased cookie sheet. Bake at 375 degrees for 8-10 minutes.

### **22. LEMON TEA COOKIES (CAROL COLEY BAKER)**

1-1/2 tsp vinegar  
½ cup milk  
½ cup butter or margarine  
¾ cup granulated sugar  
1 tsp grated lemon rind  
1 egg  
1-3/4 cup sifted all purpose flour  
1 tsp baking powder  
¼ tsp each soda and salt  
Lemon Glaze

Stir vinegar into milk. Cream butter and sugar till fluffy. Beat in egg and peel. Stir dry ingredients into creamed mixture alternately with milk; beat after each addition. Drop from teaspoon 2 inches apart on ungreased cookie sheet. Bake at 350 degrees for 12 to 14 minutes. Remove at once; brush with lemon glaze.

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### Lemon Glaze

Combine  $\frac{3}{4}$  cup granulated sugar and  $\frac{1}{4}$  cup lemon juice. Brush on top of cookies with pastry brush..

### 23. SOFT AND CHEWY VANILLA-ORANGE CRANBERRY COOKIES (KIMBERLY JURISON)

Here's a recipe that I love. Have used this for Holiday cookie exchanges and everyone loves them. I usually don't add nuts due to so many people having nut allergies.

These cookies remain beautifully soft for days, and their flavor is outstanding: bold orange and cranberry, complemented by a hint of aromatic vanilla.

$\frac{1}{2}$  cup (8 tablespoons) butter

$\frac{3}{4}$  cup sugar

Grated peel of 1 medium to large orange

1 teaspoon vanilla extract

$\frac{1}{4}$  teaspoon baking powder

$\frac{1}{2}$  teaspoon salt

1 large egg

1  $\frac{1}{2}$  cups King Arthur Unbleached All-Purpose Flour

2 cups dried cranberries; or a mixture of dried cranberries and toasted chopped walnuts or pecans

### Directions

1. Preheat the oven to 425 degree F. Lightly grease two baking sheets, or line them with parchment.
2. In a large bowl, beat together the butter, sugar, orange peel, vanilla, baking powder, and salt.
3. Beat in the egg. The mixture may look slightly curdled; that's OK.
4. Add the flour and dried cranberries (or cranberries and nuts), stirring until well combined.
5. Drop the dough by heaping teaspoonfuls onto the baking sheets, leaving about 1  $\frac{1}{2}$ " between them. A level teaspoon cookie scoop works very well here; dough balls will be about 1  $\frac{1}{4}$ " in diameter. Using the flat bottom of a glass dipped in sugar, flatten the cookies slightly, to a scant  $\frac{1}{2}$ " thick.
6. Bake the cookies for 6 to 7 minutes, until they're barely set, and a light golden brown around the edges. Don't over-bake; if you do, the cookies will be hard, not soft and chewy. Gently lift one of the cookies and look at the bottom; if you've used parchment,

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it shouldn't be brown. If you're baking on a dark cookie sheet without parchment, it should be light (not dark) brown.

7. Remove the cookies from the oven, and cool them right on the pan. If you need a pan to bake the remainder of the cookies, give the cookies about 5 minutes to set before transferring them to a rack to cool completely.

### 24. CHOCOLATE CRINKLE (CINDY SARGENT)

Every single year I make 8-10 kinds of cookies for the Christmas Holiday, but there is one I make no matter what!!! The others we may try new recipes or I let the kids pick what they want me to make.

1 cup all purpose flour  
1/2 c unsweetened cocoa powder  
1 tsp baking powder  
1/4 tsp salt  
3/4 cup sugar  
1/4 cup vegetable oil  
2 LG eggs  
1 tsp vanilla  
1 cup powder sugar

In a medium bowl, whisk together the flour, cocoa baking powder and salt until combined.

In another bowl add oil and sugar, beat on medium for 2 minutes, until light and fluffly. Add in eggs one at a time beat until combined. Add in vanilla, beat on low speed until combined

Form dough into ball put on large sheet of plastic wrap, Wrap the wrap around tightly and refrigerate for 2 hours.

When ready to bake preheat oven to 350° line cookie sheet with parchment paper put the powdered sugar in a small bowl

Remove and unwrap the dough. Roll into 1 inch balls dip each ball in powder sugar until completely covered place on cookie sheets 2 inches apart.

Bake for 10 minutes then remove and cool on sheet for 3 minutes transfer the cookies to a wire rack until completely cool.

### 25. CHOCOLATE CHERRY OATMEAL COOKIE (OLIVIA WEBSTER)

Preheat oven to 350 degrees Fahrenheit

2 sticks butter (real butter, never margarine) softened to room temperature

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2 large eggs  
1 1/3 cups brown sugar  
1 tsp vanilla  
1 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 tsp ground cinnamon  
2 cups all purpose flour  
2 cups quick oats  
1 1/2 cups dried cherries, coarsely chopped  
1 12 Oz package dark chocolate chips

Mix butter, eggs, brown sugar and vanilla until fluffy.

Add baking soda through oats and mix until well incorporated then stir in cherries and chocolate chips.

Use a scoop or spoon to drop rounded tablespoons of dough into cookie sheet.

Bake cookies for 5-7 minutes, or until set and tops/edges are lightly brown.

Leave cookies to cool slightly on pan for 3-4 minutes before moving them to wire rack to cool completely.

These cookies are amazingly soft and chewy, and the cinnamon really adds dimension to the chocolate and cherries.

### 26. PEANUT BUTTER BLOSSOMS (RENEE DIXON)

This is my favorite cookie recipe.

48 Hershey's Kisses (milk chocolate)  
1/2 cup shortening  
3/4 cup creamy peanut butter  
1/3 cup sugar  
1/3 cup brown sugar, packed  
1 egg  
2 Tbsp. milk  
1 tsp. vanilla  
1 1/2 cup flour  
1 tsp. baking soda  
1/2 tsp. salt

Heat oven to 375°. Remove wrappers from chocolate. Beat shortening and peanut butter in a large bowl. Add sugar, brown sugar and beat until fluffy then add egg, milk, and vanilla and beat into mixture. Shape dough into 1 inch balls. Roll in sugar and place on an



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ungreased baking cookie sheet. Bake 8 to 10 minutes or until lightly browned. Immediately press a Kiss into the center of each cookie. Remove from cookie sheet to wire rack and cool completely.

### 27. BANANA BREAD COOKIES (ELIZABETH ROBBINS)

1/2 cup unsalted Butter, melted  
3/4 cup Sugar  
1 Egg  
1 tablespoon Vanilla Extract  
2 Bananas, mashed  
2 1/2 cups All purpose Flour  
3/4 teaspoon Baking Powder  
1/2 teaspoon Baking Soda  
1/2 cup Sour Cream  
1/2 cup Chocolate Chips

#### DIRECTIONS

In a bowl, mix together butter, sugar, egg, vanilla and bananas. In another bowl, mix together flour, baking powder, baking soda and sour cream. Add the flour mixture to the wet mixture and mix until combined. Fold in the chocolate chips, and refrigerate the dough for at least 30 minutes or up to 2 hours. Ten minutes before you are ready to bake, pre-heat the oven to 350 degrees. Use an ice cream scooper to scoop out cookie dough onto a cookie sheet, and bake for 12-15 minutes till the edges are lightly browned. Once baked, take them out on a cooling rack, and cool completely.

Makes 12 large cookies

### 28. SANTA'S SNICKERS SURPRISES (FERNE E. KNAUSS)

2 Sticks Butter, Softened  
1 cup Light Brown Sugar  
2 Eggs  
1 tsp. Vanilla  
1/2 tsp. Salt  
1 cup Creamy Peanut Butter  
1 cup Sugar  
3 1/2 cups All-Purpose Flour, sifted  
1 tsp. Baking Soda  
1 pkg. (13 oz.) Snickers Miniatures

If Optional Decoration is selected, need chocolate chips and/or Carmel candy to melt for topping.

Preheat oven to 300° F.

Combine butter, peanut butter, and sugars until light and fluffy.

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Slowly add eggs and vanilla until thoroughly combined.  
Mix in flour, salt and baking soda.  
Cover and chill dough for 2 to 3 hours.  
Cut Snickers Miniatures into halves  
Divide dough into approximately 1 Tablespoon-sized pieces and flatten.  
Place ½ of a miniature in the center of each piece of dough and wrap around candy forming a ball. Make sure candy is completely covered.  
Place on a greased cookie sheet.

Bake 10 to 12 minutes.

Optional: Decorate cookies with powdered sugar or drizzled melted chocolate and/or melted Carmel or combination of powdered sugar and drizzled of melted selection.

### 29. CARIBBEAN CHRISTMAS BARS (DONNA GRIFFIN)

5 tablespoons butter, softened  
1/3 cup confectioners sugar  
3/4 cup all-purpose flour  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1/4 teaspoon almond extract  
1/8 teaspoon nutmeg  
1 cup well-drained, crushed pineapple  
1/2 cup firmly packed brown sugar  
1/4 cup walnuts chopped  
1/4 cup flaked coconut  
1 egg  
1 tablespoon all-purpose flour

Preheat oven to 350°

In a small bowl, cream butter and confectioners sugar, with mixer on medium, until smooth. Add 3/4 cup flour; mix until crumbly. Press crumb mixture into an ungreased 8 inch square baking pan. Bake for 15 minutes or until light golden brown. Combine remaining ingredients in a bowl ; blend well. Spread over baked crust. Bake for 25 minutes or until golden brown. Cool in pan before cutting into squares.  
Makes 16 cookies

### 30. CIDER COOKIES (CARISSA MARKS)

1 tsp Vanilla Extract  
1/2 cup Apple Cider  
2-1/2 cups White All-Purpose Flour  
1/2 tsp Baking Soda  
1/2 tsp Salt  
1 tsp ground Cinnamon

## Brenda Novak's Cookie Recipe Entries

1/2 tsp Ground Nutmeg  
1 cup Shredded Apple  
Caramel Glaze:  
1/4 cup Butter  
1/2 cup Brown Sugar  
2 Tbsp Apple Cider  
1/2 tsp Salt  
1/2 cup Heavy Cream  
2 cups Powdered Sugar

Preheat oven to 350° degrees F and line baking sheet with parchment paper or spray with non-stick cooking spray.

In large bowl, or stand mixer, cream together butter, sugar and brown sugar. Add egg and vanilla and mix until combined. Add apple cider and mix.

Add flour, baking soda, salt, cinnamon, and nutmeg and mix until incorporated but don't over mix. Fold in shredded apple.

Using cookie scoop, or tablespoon, scoop out dough onto prepared baking sheet. Bake cookies at 350° F for 10-12 minutes.

Remove from oven and let cool on baking sheet for 3-5 minutes then transfer to wire cooling rack to cool completely before frosting.

### **For Frosting:**

In small saucepan, over medium heat, add butter, brown sugar, apple cider, and salt. Heat, whisking constantly until sugar has dissolved. Add heavy cream and whisk to incorporate.

Remove from heat, add powdered sugar and whisk until smooth. Let stand for 10-15 minutes while cookies bake and cool to allow mixture to thicken.

Transfer to plastic baggie and cut off small portion of corner. Drizzle over cooled cookies.

### **31. AUNT ELLIE'S KEY LIME COOKIES (CARISSA MARKS)**

My Aunt Ellie made these every year. She used Key Lime juice--its a Florida staple and sort of unexpected unless you're a Floridian. Oh, yeah- she always decided they were trees or stars

1 cup butter, softened  
1/2 cup sugar  
2 teaspoons grated lime peel  
1/4 cup Key lime juice  
1 teaspoon vanilla extract  
2-3/4 cups all-purpose flour  
10 to 12 drops green food coloring  
3/4 cup finely chopped pistachios  
Icing

## Brenda Novak's Cookie Recipe Entries

3-3/4 to 4 cups confectioners' sugar

5 to 6 tablespoons warm water

3 tablespoons meringue powder

Green food coloring

In a large bowl, cream butter and sugar until light and fluffy. Beat in the lime peel, lime juice and vanilla. Gradually add flour and mix well. Beat in food coloring. Stir in pistachios.

Cover and refrigerate for 4 hours or until easy to handle.

On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with a floured 2-1/2-in. tree-shaped cookie cutter. Place 1 in. apart on ungreased baking sheets. Bake at 350° for 8-10 minutes or until set. Cool for 5 minutes before removing from pans to wire racks to cool completely.

In a large bowl, combine confectioners' sugar, water and meringue powder; beat on low speed just until blended. Beat on high 4-5 minutes or until stiff peaks form. Divide in half; if desired, tint one portion green. Keep unused icing covered at all times with a damp cloth. If necessary, beat again on high speed to restore texture.

Frost and decorate cookies as desired. Let stand at room temperature several hours or until frosting is dry and firm. Store in an airtight container. Yield: about 4 dozen.

### 32. CHOCOLATE SPRITZ (DANA WRIGHT)

1/2 cup Vegetable oil.

4squares unsweetened chocolate melted

2 cups granulated sugar

4eggs

2 tsp vanilla

2 cups flour

2tsp baking powder

1/2 tsp salt

1 cup confectioners sugar

Mix oil, chocolate, and granulated sugar. Blend in one egg at a time. Add vanilla. Mix flour, baking powder, and salt into oil mixture. Chill server all hours or overnight. Heat oven to 350 degrees. Drop teaspoons full of dough into confectioners sugar. Roll into sugar and shape into balls. Place about 2 inches apart on greased baking sheet. Bake 10 to 12 minutes. Do not overtake. Makes about 6 dozen cookies.

### 33. CHOCOLATE SHORTBREAD COOKIES (LISA WELLS)

About 15 years ago I went to a two day cooking school in England for the Aga cookers (I was working as a demonstrator of Aga cookers at a retail store here in the US) that was being taught by Mary Berry. From Mary Berry I learned the secret of shortbread. Semolina flour. We had tea and shortbread at every break, which was often! I think I ate about 10 pounds of shortbread in two days!

## Brenda Novak's Cookie Recipe Entries

I adapted this cookie recipe to include the Semolina flour. During the holidays I use the crushed candy canes instead of the pecans. These never last long at any get together.

1 cup all-purpose (plain) flour  
½ cup Semolina flour  
½ cup unsweetened cocoa powder  
½ cup confectioners' sugar  
½ cup granulated sugar  
1 cup butter, slightly softened  
½ tsp vanilla

¼ granulated sugar for top  
½ cup finely pecans or finely crushed candy canes, if desired

Place flours and sugars in a food processor. With the machine running, add the butter, 2 tablespoons at a time. Add the vanilla and process until the dough forms a ball on the top of the blades.

Place parchment paper on two cookie sheets. Using a small (1 T, is what I use) ice-cream scoop, place cookies about an inch apart on the sheets. Place the ¼ cup sugar on a plate. Use the bottom of a glass (I rub a drop of the short bread over the bottom of the glass before the first time), dip in the sugar and then press down the cookie dough to flatten. Sprinkle with more sugar and the nuts or candy canes, if desired, and press again with the glass to flatten.

Bake cookies 8 to 10 minutes in the middle of the baking oven. Cool them on the baking sheet before serving.

Makes about 30 two inch cookies.

### 34. SNOWBALL COOKIES (KIMBERLY KIGHT)

#### Ingredients

1 cup unsalted butter, softened  
1/2 cup powdered sugar  
1 teaspoon vanilla extract  
2 1/4 cups all-purpose flour (measured correctly - spoon & level method)  
1 cup finely chopped pecans  
More powdered sugar for rolling cookies - about 1/2 cup

#### Instructions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper or a silicon mat. Set aside.

## Brenda Novak's Cookie Recipe Entries

2. In a stand mixer or using your hand mixer, cream butter and sugar together until light and fluffy. Add vanilla and slowly add flour and mix until just combined. Fold in chopped pecans. beating at low speed, scraping bowl as necessary, until well mixed.
3. Roll dough into 2 tablespoon sized dough balls. Place on prepared cookie sheet about 2 inches apart. Repeat until all the dough is used up. \*I recommend chilling the dough for 30 minutes in the fridge so the cookies stay round but you can choose to bake them right away if desired.
4. Bake cookies for 14 - 15 minutes until bottoms are just slightly brown - rotating pans halfway through. Be careful not to over-bake.
5. Remove from oven and cool on baking pan for about 2 minutes until you can handle them comfortably with your hands.
6. Meanwhile, sift 1/2 cup icing sugar into a medium bowl. While cookies are still warm, roll them in icing sugar. Place cookies on cooling rack, once they have cooled completely, roll them in icing sugar again.
7. Store cookies in an airtight container for up to 3 days or freeze for up to one month.

### 35. BUFFALO CHIP COOKIES (VICTORIA THOMLEY)

#### Ingredients

- 1cup shortening
- 1cup of butter softened
- 2 cups sugar
- 2 cups firmly packed brown sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 4 cups flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 cups oats, uncooked
- 2 cups corn flakes cereal
- 1 cup chopped pecans
- 1 cup flaked coconut
- 12 ounces semi-sweet chocolate chips (2 cups)

#### Directions

1. Beat shortening and butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well.
2. Add eggs, one at a time, beating after each addition.
3. Add vanilla, mixing well.
4. Combine flour, baking powder, and baking soda; gradually add oats and remaining ingredients.
5. Stirring well after each addition.

## Brenda Novak's Cookie Recipe Entries

6. Drop dough by tablespoonfuls 2 inches apart, onto ungreased baking sheets.
7. Bake at 350° for 10 minutes or until lightly browned.
8. Remove cookies to wire racks to cool.
9. Cookies may be frozen in airtight containers up to 3 months.

### 36. SKOR-BIT COOKIES-TINA'S FAVORITE (YVONNE NAGY)

- 2 ¼ cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter, softened
- ¾ cup granulated sugar
- ¾ cup packed light brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1 (10 ounce) package Skor English toffee bits (English toffee bits)

#### Directions

1. Stir together flour, baking soda and salt.
2. In a large mixer bowl, beat butter, granulated sugar, brown sugar and vanilla until well blended.
3. Add eggs and blend thoroughly.
4. Gradually add flour mixture, beating well.
5. Stir in toffee bits.
6. Drop by rounded teaspoonfuls onto a lightly greased cookie sheet (I used ungreased parchment paper).
7. Bake 10 minutes or until lightly browned.
8. Cool slightly, remove from the cookie sheet to a wire rack.

### 37. CHRISTMAS BUTTERMINT KISS COOKIES (YVONNE NAGY)

- 2 cups butter, softened
- 1 cup sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon mint extract\*
- 4 egg yolks
- 4 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- Green food coloring\*
- 2 to 3 pkgs. candy chocolate kisses

Preheat oven to 350 degrees F.

Cream butter and sugar. Add extracts and yolks. Stir in flour, baking powder and salt. Add

## Brenda Novak's Cookie Recipe Entries

drops of food coloring until nice green color. Mix well. Roll into 1-inch balls. Place on ungreased cookie sheet. Flatten to 1/2-inch thickness.

Bake at 350 degree for 10-12 minutes. Remove from oven, put an upside down candy kiss in center. Remove to rack to cool. (By putting the kiss upside down, they are easier to stack.)

\*Make red cookies using 1/2 teaspoon to 1 teaspoon cherry flavoring and red food coloring instead of the mint and green food coloring.

Click here to view: [http://www.recipelink.com/msgbrd/board\\_21/2006/DEC/6212.html](http://www.recipelink.com/msgbrd/board_21/2006/DEC/6212.html)

### 38. CREAM CHEESE SUGAR COOKIES (ANNETTE HERBST)

yield: 2 DOZEN

prep time: 1 HOUR, 25 MINUTES

total time: 3 HOURS (INCLUDES COOLING)

#### Ingredients:

- 3 cups (375g) all-purpose flour ([spoon & leveled](#))
- 1 and 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup (230g) unsalted butter, softened to room temperature
- 2 ounces (55g) block cream cheese, softened to room temperature
- 1 cup (200g) granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon almond extract
- **optional:** 1/2 cup granulated sugar for rolling

#### Cream Cheese Frosting

- 4 ounces (110g) block cream cheese, softened to room temperature
- 1/4 cup (60g) unsalted butter, softened to room temperature
- 2 cups (240g) confectioners' sugar
- 1 teaspoon pure vanilla extract
- sprinkles

#### Directions:

1. Whisk the flour, baking powder, and salt together until combined. Set aside.
2. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter and cream cheese together for 2 minutes on high speed until completely smooth and creamy. Add the granulated sugar and beat on medium high speed until fluffy and light in color. Beat in the egg, vanilla, and almond extract on high speed. Scrape down the sides and bottom of the bowl as needed.



## Brenda Novak's Cookie Recipe Entries

3. On low speed, slowly mix the dry ingredients into the wet ingredients until combined. The cookie dough will be thick. Cover dough tightly with aluminum foil or plastic wrap and chill for 1 hour and up to 3 days.
4. Remove cookie dough from the refrigerator. If the cookie dough chilled longer than 3-4 hours, let it sit at room temperature for about 20 minutes. This makes the cookie dough easier to scoop and roll.
5. Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. ([Always recommended](#) for cookies.) Set aside. Pour the 1/2 cup of granulated sugar into a bowl.
6. Scoop and roll balls of dough, about 1.5 Tablespoons of dough each. Roll each ball into granulated sugar then place on the baking sheets about 3 inches apart. Using the back of measuring cup or drinking glass, gently press down on each (see photo above).
7. Bake the cookies for 13-15 minutes, or until very lightly browned on the edges. My oven has hot spots and yours may too- so be sure to rotate the pan once during bake time. The baked cookies will look extremely soft in the centers when you remove them from the oven. Allow to cool for 5 minutes on the cookie sheet. Transfer to cooling rack to cool completely before frosting.
8. **Make the frosting:** In a medium bowl using a hand-held mixer or stand mixer fitted with a whisk attachment, beat the cream cheese and butter together on medium-high speed until creamy and no lumps remain, about 2 minutes. Add the confectioners' sugar and vanilla extract. Beat on low speed for 20 seconds then increase to high speed until everything is completely combined and the frosting is creamy. Taste. Add a pinch of salt if frosting is too sweet. Spread on each cooled cookie, then decorate with sprinkles.

**Make ahead tip:** Cookies stay fresh covered at room temperature for up to 3 days or in the refrigerator for up to 1 week. You can make the cookie dough and chill it in the refrigerator for up to 3 days. Allow to come to room temperature then continue with step 5. Baked unfrosted cookies freeze well for up to 3 months. Unbaked cookie dough balls freeze well for up to 3 months. Bake frozen cookie dough balls for an extra minute, no need to thaw. [Click here for my tips and tricks](#) on freezing cookie dough

### 39. AMISH SUGAR COOKIES (BRANDEE ADRIANCE)

This recipe has been in my family for over 60 years. We make it every Christmas.

1 cup powdered sugar  
1 cup sugar  
1 cup unsalted softened butter  
1 cup Canola oil  
2 teaspoons vanilla  
2 eggs  
5 cups unbleached all-purpose flour

## Brenda Novak's Cookie Recipe Entries

1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon cream of tarter

Preheat oven to 350°F.

In a large bowl, cream together sugars, butter, Canola oil and vanilla until light and fluffy. Add eggs one at a time and blended evenly. In a separate bowl, sift together the flour, salt, baking soda, and cream of tarter. Gradually add flour mixture to wet ingredients until combined.

Drop rounded 2 inch balls on an ungreased cookie sheet. Flatten balls with the bottom of a glass dipped in sugar. Bake for 10 to 12 minutes, until edges, turn a golden brown. Allow cookies to cool on cookie sheet for 2 minutes before transferring to a wire rack.

Makes 4 dozen cookies

### 40. COCONUT TOFFEE CHOCOLATE CHIP BARS (SYDNEY HOPKE)

#### Ingredients

##### CRUST:

- 1¼ cups all-purpose flour
- 1 cup old-fashioned oats
- 2 cups flaked coconut
- ½ tsp salt
- ¾ cup brown sugar
- 1 cup butter, softened
- 1 egg, lightly beaten
- 12 ounces semi-sweet chocolate chips

##### FILLING:

- 14 ounces sweetened condensed milk
- ¼ cup Light Corn Syrup
- 8 ounces toffee bits

#### Instructions

- 1) Preheat oven to 350°F.

##### CRUST:

- 1) Combine flour, oats, coconut, and brown sugar in a large bowl of electric mixer and mix at low speed.
- 2) Add butter and continue mixing until a crumbly dough forms. Add egg and continue mixing well. Stir in chocolate chips.

## Brenda Novak's Cookie Recipe Entries

- 3) Save 1-1/2 cups of dough for topping. Press remaining dough into bottom of a lightly greased 13 x 9-inch baking dish.
- 4) Bake 10 minutes.

### FILLING:

- 1) Combine sweetened condensed milk and corn syrup in a small bowl and mix until combined.
- 2) Pour evenly over hot crust.
- 3) Sprinkle with toffee bits.
- 4) Top evenly with saved crust mixture.
- 5) Bake 25 to 30 minutes until golden brown. Cool and cut into bars.

### 41. GRANDMA GRACE PEANUT BUTTER DREAMS (KAROL CONRAD)

- 1 cup butter
- 1 cup white sugar
- 1 cup peanut butter
- 1 cup brown sugar
- 1 teaspoon vanilla
- 2 teaspoon baking powder
- 2 eggs
- 3 cups flour

1 cup chopped nuts if desired

Cream butter, add vanilla, add sugar. Gradually creaming well, beat in eggs mixing thoroughly. Add peanut butter and mix well. Add flour and baking powder stir into creamed mixture. Roll into small ball and place on greased cookie sheet- flatten with fork dipped in cold water.

Bake at 375 -10-15 minutes

### 42. WHITE CHOCOLATE PUMPKIN COOKIES (JILL ESHENBAUGH)

- 2 ¼ CUP ALL PURPOSE FLOUR
- 1 TSP PUMPKIN PIE SPICE
- ½ TSP BAKING SODA
- 2 STICKS BUTTER OR MARGERINE
- 1 ½ CUP (PACKED) DARK BROWN SUGAR
- 1 CUP SOLID PACK PUMPKIN
- 2 LARGE EGGS
- 1 TBL VANILLA EXTRACAT
- 1 PKG HERSHEY'S WHITE CHOCOLATE CHIPS
- 1 CUP PECAN PIECES

In small bowl, wisk together the flour, pumpkin pie spice, and baking soda.

## Brenda Novak's Cookie Recipe Entries

In a medium bowl, with an electric mixer, cream butter and sugar. Beat in pumpkin pie puree. Beat in the eggs and vanilla. Beat in the flour mixture until just combined. Stir in the white chocolate and pecans

Drop dough by rounded Tbl, 2 inches apart on an ungreased cookie sheet. Bake at 350° for 20-22 minutes until just set.

Yield: 3 to 4 dozen depending on the size of the cookies you make.

### 43. CREAM WAFERS (CHERYL MELEWSKI)

This is a favorite of many at Christmas at my house. Dough is easy but finished cookie takes a little time but worth it!

#### **Cream Wafers**

1 cup butter  
1/3 cup whipping cream  
2 cups flour

Mix thoroughly butter, cream, flour.  
Cover and chill

Heat oven 375. Roll about 1/3 dough at time 1/8 thick on floured board.  
Cut into 1 1/2" rounds. (found a tiny round cutter for this!)  
Transfer to piece wax paper heavily covered with granulated sugar turn so each side covered.  
Place on ungreased baking sheet and prick with fork four times  
Bake 7-9 min until set not brown  
Cool put cookies in pairs with creamy filling makes 5 doz

#### **Filling**

Cream 1/4 cup soft butter, 3/4 cup confectioners sugar 1 tsp vanilla till smooth and fluffy  
Tint with few drops colorings (red and green for Xmas)  
Add few drops water if needed



## Brenda Novak's Cookie Recipe Entries

### 44. CHERRY BELLS (ROBYN SNEED)

Cherry Bells...(my mother found the recipe many years ago in late 1950's woman's magazine)...

1 cup butter + 1 1/4 cup Brown sugar...cream together

Add 1/4 cup dark corn syrup, 1 egg and 1 Tbsp cream...blend well

Add dry ingredients: 3 cups flour, 1/2 tsp baking soda, 1/2 tsp salt, 1 tsp ginger, 1/2 tsp instant coffee...mix until all blended

Roll out dough on floured board and cut into 2-3 " circles

Make filling: 1 1/2 chopped pecans, 1/3 cup brown sugar, 1 Tbsp butter, 3 Tbsp maraschino cherry juice

Cut maraschino cherries in 1/4...set aside

Put 1/2 tsp of filling on center of each circle of dough...fold 2 sides toward middle, leaving third side open...put cherry piece over filling

Bake at 350 degrees about 9 minutes...Enjoy!



### 45. MINCEMEAT COOKIE RECIPE (KIMBERLY SMITH)

#### Ingredients

1 cup shortening

1 1/2 cup sugar

3 eggs

3 cups all purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

1 27 ounce jar of mincemeat (1 1/3 cup respectively)

## Brenda Novak's Cookie Recipe Entries

\* recipe does not call for this but I always add in a small splash of vanilla as I like the added flavor. I use about a teaspoon full

Preheat your oven to 375

Mix together: shortening and sugar until fluffy. Add in your eggs and mix well (this is where I add in my vanilla)

In separate bowl, mix together all dry ingredients. Slowly add dry ingredients to shortening mixture until well mixed.

Gently fold your mincemeat into the mixture. Do not over mix as it will push all of the moisture out of the mincemeat and will make your cookies turn out flat.

Grease a cookie sheet (I prefer Bakers Joy as NOTHING will stick when you use this!!).

Drop rounded teaspoonfuls onto cookie sheet 2 inches apart. Bake 8 to 10 minutes or until bottom is golden brown.

Note: the first batch usually takes more like 11 to 12 minutes to bake. The cookies are ready when the bottom is brown. The top of the cookie will be very light in color. It will almost appear under cooked. If you are unsure, gently touch the top of the cookie and make sure it has a little "spring back" action to your touch. This will ensure you have a beautiful, soft cookie. If you prefer a crunchier cookie, bake just a tad longer until the top of the cookie is a light golden brown.

This recipe has been a family favorite for over 60 years. We can't have a Thanksgiving or Christmas celebration without supplying these cookies to the entire family. And before you ask, no...they no longer put meat in mincemeat!! Lol. I've been asked that question more times than I can imagine. I hope you enjoy our cookies as much as we do!

### 46. GERMAN CHOCOLATE CAKE COOKIES (MADISON SEVIER)

**\*\*Do not preheat your oven. Mix your cookie dough first.\*\***

#### **Cookie Dough:**

1 C. Butter (2 sticks)  
1 C. Milk Chocolate Chips  
2 C. Sugar  
2 Eggs  
½ teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
2 teaspoons vanilla  
3 C. Flour

## Brenda Novak's Cookie Recipe Entries

### **Frosting:**

½ C. Firmly Packed Brown Sugar

¾ C Tightly Packed Coconut

½ C. Chopped Pecans

¼ C. Chilled Butter (1/2 stick)

**\*\*In a glass bowl, melt butter and chocolate chips in microwave on HIGH for 2 minutes. Stir until smooth.\*\***

In another mixing bowl, mix the sugar and the eggs. Add the baking powder, baking soda, salt and vanilla. When the chocolate and butter mixture is no longer hot to the touch, add it to the sugar mixture and mix thoroughly. Add the flour and mix well. Dough will be stiff and a bit crumbly. (Cover dough and set aside).

**\*\*Frosting:** Combine the brown sugar and coconut in a food processor. Mix until the coconut is in small pieces. Add the pecans. Cut the butter into four chunks and add to the mix. Process until the butter is mixed and in small bits.

Chill the frosting while you preheat your oven to 350 F.

Roll bits of cookie dough into 1-inch balls. Place cookie dough balls on a greased or silicone cookie sheet. Using your thumb or small spoon, press the center of the ball, making deep indents in each dough ball. Roll frosting into ½ inch balls and place into the cookie dough indents.

Bake at 350 F for 10-12 minutes. Let the cookies cool on the cookie sheet for at least two minutes before moving them to a cookie rack or other surface. Makes 5-6 dozen cookies.

### **47. SHORTBREAD COOKIE BARS (DEBRA KNOTT'S)**

Here is a favorite easy cookie recipe I bake at Christmas 🎄

#### **SHORTBREAD COOKIE BARS**

Start-to-Finish: 1 Hour

1 cup softened Butter

1/4 cup Sugar

1/2 teaspoon Salt

2 1/2 cups All-Purpose Flour

Melted Chocolate or Red & Green Almond Bark

Heat oven to 350 F.

Cream butter and sugar.

Add salt & flour.

Form into 2 balls (if too crumbly, add melted butter until dough sticks together).

## Brenda Novak's Cookie Recipe Entries

Pat out with hands to 1/2-inch thick.  
Cut into 2 1/2 inches by 1/2 inch strips.

Bake on a parchment-lined cookie sheet for 10-12 minutes, until bars are barely brown.

Cool!

Enjoy plain or dip half the bar into melted a Chocolate or Almond Bark!

### 48. GRANDMAS OATMEAL COOKIES (GLENICE POWELL)

This s my Grandmas recipe, I remember her making these when I was young....then my mom made them when grandma got sick, and now I make them. I love them :-)

Grandmas oatmeal cookies

Ingredients

3/4 c shortening

2 eggs

1 cup +2TBS flour

1 tsp baking powder

1/4 tsp salt

1/3 cup milk

1 tsp cinnamon

1 tsp vanilla

3 cups mothers Oats

Optional

1cup seed raisins

Cream shortening and sugar. Add eggs.

Stir together all dry ingredients.

Add flour mixture alternately with milk to creamed ingredients. Add vanilla and oats.

Drop cookie dough by spoonfuls onto cookie sheet. Bake at 350 degrees for 8-10 minutes. Take out when cookie is not completely cooked. Let stand for a few minutes to cool before removing from cookie sheet.

Makes about 3 dozen.

### 49. ANZAC BISCUITS (JO SEATON)

You know the best thing about ANZACS too, is that they are easy peasy. There are no fancy ingredients. No methods that will leave you scratching your head. Got a bowl and a wooden spoon? It's just melt, mix and bake.



## Brenda Novak's Cookie Recipe Entries

Perfect for beginners, perfect for first-time bakers and they stay good for AGES, so make a huge batch and keep them in a tin for neighbours or friends that drop in. LOL JKS. As if they will last that long.

HERE YOU GO:

### **Anzac Biscuits**

1 cup rolled oats  
1 cup raw sugar  
 $\frac{3}{4}$  cup desiccated coconut  
1 cup plain flour, sifted  
125 g butter, melted  
2 tablespoons Golden Syrup  
 $\frac{1}{2}$  tsp bicarb soda  
3 tablespoons boiling water

### **Method**

Preheat the oven to 180 degrees, no fan. (If your oven is fan forced, drop it down to 160 degrees)

Line a baking tray with baking paper.

Place the oats, coconut, flour and sugar in a bowl, stir with a wooden spoon to combine.

Melt the butter and golden syrup in a saucepan over low heat. In a separate bowl, combine the bicarb and boiling water, then add this to the butter/syrup mixture. It will probably foam up and increase in size. That's good. Pour this foaming mess into your dry mix and stir.

Once it's all combined, roll into golf ball sized balls, or, using a spoon, drop mixture onto trays, spacing them about 6cm apart.

Bake for 15-18 minutes or until golden brown. Sometimes if your oven is a bit shit, like mine, you need to rotate the trays by 180 degrees halfway through baking so you get an even bake.

Cool on trays, or transfer to wire racks. Store in an old biscuit tin that you found in an op shop, or swiped from your grandma. They'll last months. Try not to scoff them all within the day.

## **50. CHOCOLATE OAT REFRIGERATOR COOKIES – LOW SUGAR (SUE BISHOP)**

3 cup Oats (Quick cooking)  
 $\frac{1}{3}$  cup unsweetened cocoa powder  
 $\frac{2}{3}$  cup Almond butter  
 $\frac{3}{4}$  cup raw/organic honey  
 $\frac{1}{2}$  cup coconut oil  
 $\frac{1}{4}$  -  $\frac{1}{2}$  cup chopped low sugar Craisins  
1  $\frac{1}{2}$  tsp vanilla extract  
 $\frac{1}{4}$  tsp salt  
 $\frac{1}{2}$  cup unsweetened coconut

## Brenda Novak's Cookie Recipe Entries

Line 2 baking sheets with parchment paper.

In a medium sauce pan over low temp, combine honey, almond butter, coconut oil, stir until well blended, stir in all dry ingredients. Mix well. Scoop mixture into ball size, place on parchment paper, freeze 15 mins, store in airtight container in fridge.

Prep time: 20 minutes Serves: 2 Dozen



### 51. MEXICAN WEDDING CAKES (COOKIE EXCHANGE QTY) (BARBARA MILLER)

(Also called Snowballs or Russian Teacakes)

(Source: Betty Crocker)

Prep time: 1 hr 30 minutes

Bake time: 10-12 minutes

Servings: 72 cookies

#### Ingredients

1 cup powdered sugar  
2 cups butter or margarine, softened  
2 teaspoons vanilla  
4 ½ cups Gold Medal™ all-purpose flour  
1 cup finely chopped nuts  
1/2 teaspoon salt  
Additional powdered sugar

- Heat oven to 400°F. In large bowl, mix 1 cup powdered sugar, the butter and vanilla. Stir in flour, nuts and salt until dough holds together.
- Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet.

## Brenda Novak's Cookie Recipe Entries

- Bake 10 to 12 minutes or until set but not brown. Roll in additional powdered sugar while warm. Cool completely on wire rack, about 30 minutes. Roll in powdered sugar again.

### 52. MOM'S GINGERSNAPS (ZORAIDA ROBSON)

4 cups flour  
2 tbsp ginger  
4 tsp baking soda  
2 tsp cinnamon  
1 tsp salt  
1 ½ cups shortening (Crisco)  
2 cups sugar  
2 eggs  
½ cup Molasses

350° oven temp, cooking time 13 minutes

Very easy recipe, add all ingredients in above order in one large bowl. Mix till all combined and pulls away from bowl.

Roll about 1 tsp sized ball into sugar on ungreased cookie sheet will not spread much when cooked.

Soft cookies 11 minutes Crispy Cookies 13 minutes

Original Recipe from 1952

### 53. PEPPERMINT CHOCOLATE THUMBPRINT COOKIES (PATTIE OWENS)

#### Ingredients

- ½ cup butter softened
- ½ cup sugar
- ½ cup brown sugar
- 2 eggs
- 1 teaspoon mint extract
- 1 ½ cups all purpose flour
- 2/3 cup cocoa
- ¼ teaspoon salt
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- 28 unwrapped peppermint kisses

#### Instructions

1. Preheat oven to 350 degrees.
2. Cream butter & both sugars with mixer. Add eggs one at a time and mix just until incorporated. Mix in mint extract.

## Brenda Novak's Cookie Recipe Entries

3. Combine flour, cocoa, salt, baking powder and baking soda in a medium bowl. Add ½ cup dry mixture to butter mixture. Blending after each addition just until combined and scraping side of mixer bowl as needed. Remove bowl from mixer and refrigerate for 10 minutes.
4. Butter hands and roll dough into 1 inch balls. Place on cookie sheet covered with parchment paper.
5. Bake for 10 minutes. Allow to cool for 5 minutes only. Press one peppermint kiss into the top of each cookie. Move to cookie cooling racks being very careful not to touch the kiss.

### 54. DUTCH SHORTBREAD (YVONNE HERTZBERGER)

This recipe was taught to me by my mother who brought it from Holland. It's Dutch name is **Harde Zandtaart**. (literally 'hard sandtart') It's so easy I use it whenever I don't have time to fuss.

#### **Ingredients:**

½ c butter (real butter is the key ingredient)  
2/3 c white sugar  
1 ½ c flour (I use spelt flour but all purpose works well)

#### **Directions:**

Cream butter and sugar  
Add flour and mix well, until it adheres in a ball  
Spread into 9 by 13 inch baking pan. Press down with a fork (it makes it look pretty with ridges)  
Bake @ 325F for 25 minutes or until edges turn light brown but centre is still gold.  
Cut into bars as soon as you take it out of the oven. If you let it cool it will be hard. Allow to cool before removing. It will separate into whatever shapes you cut it. I just cut it into rectangular bars.

### 55. HEALTHY NUT-SPELT COOKIES (YVONNE HERTZBERGER)

**Makes about three dozen small cookies.**

#### INGREDIENTS:

1 ½ c pecans (or walnuts or almonds) coarsely ground or very finely chopped  
1 ½ c spelt flakes (or oatmeal)  
1 c spelt flour (or whole wheat)  
2 eggs  
1/3 c maple syrup  
1/8 c light olive oil  
½ tsp sea salt

Add a few drops of stevia if you like it sweeter

## Brenda Novak's Cookie Recipe Entries

Mix dry ingredients in medium bowl

Whisk eggs, oil, maple syrup in a small bowl

Add to dry ingredients and mix well

Drop by spoonfuls (keep to about a heaping teaspoon full) onto cookie sheet and flatten slightly (they do not spread when baked). I dipped a fork in olive oil as fork will stick otherwise.

Bake at 350 degrees F until edges brown – approx.. 15 minutes.

### 56. NO BAKE COOKIES (SASHA S. MARAMBE-FREEMAN)

#### Ingredients

- 2 cups white sugar
- ½ cup butter
- ½ cup milk
- 1/3 cup unsweetened cocoa powder
- 2/3 cup peanut butter
- 3 cups quick cooking oats
- ½ cup chopped peanuts (optional)
- 2 teaspoons vanilla extract

#### Directions

1. Place a piece of wax paper or foil on cookie sheet. Combine sugar, butter, milk and cocoa in medium saucepan.
2. Cook over medium heat, stirring constantly, until mixture comes to rolling boil.
3. Remove from heat; cool 1 minute.
4. Add peanut butter; stir to blend. Add oats, peanuts and vanilla; stir to mix well. Quickly drop mixture by heaping teaspoons onto wax paper or foil. Cool completely. Store in cool, dry place.

### 57. WHITE SUGAR COOKIES (MARYANN ANDERSON)

- 1 Cup Butter
- 1 Cup Oil
- 1 Cup white sugar
- 1 Cup powdered sugar
- 2 eggs
- 1 tsp. vanilla
- 4 1/4 cups flour
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. cream of tartar

Put in a mixer bowl in the order given. Beat and roll in balls about 1 inch in diameter. Flatten down with a glass. I will sometimes sprinkle colored sugars on top to give them

## Brenda Novak's Cookie Recipe Entries

some color. Bake at 375 degrees for 10 - 12 minutes.

Yield: 5 dozen cookies.

### 58. OLD FASHION APPLE COOKIES (MONIQUE CARROLL)

#### Ingredients

- 1 cup packed brown sugar
- ½ cup butter or margarine, softened
- 1 egg
- 1 ½ cups Gold Medal™ all-purpose flour
- 1 teaspoon ground nutmeg
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 medium apple, chopped (1 cup)

#### Steps

1. Heat oven to 375°. Grease cookie sheet with shortening. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed until light and fluffy. Stir in flour, nutmeg, salt and baking soda. Stir in apple.
2. Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet.
3. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack; cool. Store loosely covered.

Tastes great warm with vanilla ice cream and Carmel too...

### 59. BUÑUELOS (EVA FOSTER)

#### Ingredients

3 cups flour, sifted twice  
1 tbsp baking powder  
1 tbsp salt  
1 tbsp sugar  
2 eggs  
¾ cup milk  
½ cup butter or margarine  
oil for frying

#### Directions

In a large bowl, mix flour, baking powder and salt. In a small bowl, beat one tbsp sugar, eggs and butter. Stir in milk. Add milk mixture to flour. If dough is too dry, add a few more drops of milk. Knead dough until it is very smooth. Shape into 20 balls. Cover and let stand for 30 minutes.

Heat oil one-inch deep in large skillet to 360 F. Roll each ball out on a lightly-floured board into very thin six-inch circle.

## Brenda Novak's Cookie Recipe Entries

Fry buñuelos until golden brown, turning once. Drain on absorbent towels. Sprinkle with sugar-cinnamon topping while warm or drizzle with honey.

Growing up in Florida we never had a White Christmas, so eating these with fried ice cream was heaven!



### 60. SLUT BROWNIES (BECAUSE THEY ARE "EASY") (SHEILA EBERSOLE)

Brownie mix (and what ever it calls for, usually eggs and oil)

Roll of chocolate chip cookie dough

12 Reese cups (regular sized ones--they are usually sold in packages of 2)

Parchment paper (to line the bottom of the pan)

Put parchment paper in the bottom of a 13 X 9 pan and roll out a roll of chocolate chip cookie dough over the paper.

Lay Reese cups on top of cookie dough

Mix brownie mix according to directions and pour over cookie dough and Reese cups.

Bake at 350 degrees for 30 minutes. Allow them to sit for a few minutes after removing from oven so they won't be too gooey. Cut and serve with ice cream.

### 61. LARRY ROUNDS' CAKE MIX COOKIES (JANET KNIFONG)

When using a spice cake we use cinnamon sugar. Any flavor of cake mix works....easy and yummy

#### Ingredients:

1 Boxed Cake Mix

## Brenda Novak's Cookie Recipe Entries

1/3 Cup Vegetable Oil

2 Eggs

Granulated sugar (in a small bowl on the side)

Mix together the cake mix, vegetable oil and eggs. Dough will be very thick. Shape into 1-inch balls, or use 1-inch cookie scoop. Drop each ball into bowl of sugar and roll until coated. Place cookies onto greased cookie sheet. Bake at 350 degrees for 8-10 minutes.

### 62. PUMPKIN RAISIN COOKIES (LISA SCHNEIDER)

#### Ingredients

- ½ cup butter or margarine, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 eggs
- 1 can (15 ounces) pumpkin (not pumpkin pie mix)
- 2 ½ cups Gold Medal™ all-purpose flour
- 2 ½ teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ teaspoon ground nutmeg
- 1 cup raisins

#### Steps

1. Heat oven to 375°. Grease cookie sheet with shortening. Mix butter and sugars in large bowl with spoon. Beat in eggs. Stir in pumpkin. Stir in remaining ingredients except raisins. Fold in raisins.
2. Drop dough by tablespoonfuls about 2 inches apart onto cookie sheet.
3. Bake 10 to 12 minutes or until set and golden. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

### 63. MARSHMALLOW CLOUDS (CINDY GIANNELL)

- 3 cups flour
- 2/3 cup unsweetened cocoa powder
- 1/2 t. Baking soda
- 1 cup of granulated sugar
- 1 cup brown sugar
- 2 sticks of butter
- 2 large eggs
- 2 t. Vanilla extract
- 12 oz. mini chocolate chips



## Brenda Novak's Cookie Recipe Entries

- 8 oz. mini marshmallows

Preheat oven 400 degrees

Freeze marshmallows the day before

Keep them in fridge till you are ready to use them.

1. In a medium bowl, combine flour, cocoa, and baking soda. Set aside
2. Combine sugars in large bowl. Using an electric mixer, blend in butter, scraping down sides of bowl. Add eggs and vanilla, beat at medium speed until light and fluffy
3. Add the flour mixture and chocolate chips, blend at low speed until combined. Batter will be stiff.
4. Gather 4 to 5 marshmallows in the palm of your hand and cover them with a heaping tablespoon of dough. Wrap the dough around the marshmallows, completely encasing them and forming a 2 inch ball.
5. Place on ungreased baking sheets , 2 inches apart. Bake 8-10 minutes.
6. Cool on pan for 2 minutes, than transfer to a cool, flat surface.

Note: I bake mine for 8 minutes, but every oven is different.

### 64. FUDGE BONBON COOKIES (CINDY PEARCE)

Bag of Hershey's kisses

2 c. Flour

1/2 c. Chopped pecans. Combine flour and pecans set aside

2 c. Chocolate chips

1/4 c. Butter. Melted chips and butter in microwave add

1 can (14 oz) sweetened condensed milk

1 tsp vanilla. Blended together add flour mixture, mix well. When cool enough to handle Shape a tablespoon of dough around a Hershey kiss. Place 1 inch apart on ungreased cookie sheet

Bake 350 degrees 7-9 minutes or till top begins to crack. Cool on racks.

In microwave heat 2 squares of white baking chocolate drizzle over cookies.

You can use whatever flavor kisses you want or use a mixture so you have a surprise when you bite into your bonbon.

These are a favorite of our family.

### 65. AMAZING CRACKER COOKIES (JANICE URFFER)

#### Ingredients

2 packages of saltine crackers

2 sticks of butter

## Brenda Novak's Cookie Recipe Entries

1 cup of sugar  
1 package of semi sweet chocolate chips  
1 6 oz package of sliced almonds

Preheat oven to 350 degrees (Bake)

Line a 1" sided cookie sheet with saltine crackers. In small saucepan melt butter with sugar on medium heat. Remove from heat when it starts to bubble and boil. Pour sugar mixture over crackers and spread evenly. Bake in oven for 15 minutes til golden brown. Immediately put chocolate chips on top evenly and let melt a few minutes; then spread chocolate over crackers with a knife to cover all edges. Finally sprinkle sliced almonds on top. Then place cookie sheet in freezer for about 5 minutes til chocolate is hard. Cut into bite-sized pieces (I use a pizza cutter) store in a tin or airtight container. These cookies have a toffee like base and there are never any left!!

### 66. OATMEAL CRISPIES (DIANA BAILEY)

1 cup shortening  
1 cup brown sugar  
1 cup white sugar  
2 well-beaten eggs  
1 tsp vanilla

Dry ingredients:

1 1/2 cups sifted flour  
1 tsp salt  
1 tsp baking soda

3 cups quick-cooking oats  
1/2 cup chopped walnuts (if desired)

Cream shortening and sugars, add eggs and vanilla. Sift dry ingredients and add to creamed mixture. Add oats and nuts (if desired), mixing well.

Shape into rolls. Wrap in waxed paper and chill thoroughly.  
Cut into 1/8" thick slices and plan on ungreased cookie sheet.  
Bake at 350 degrees for 10 minutes

### 67. LEMON CREAM CHEESE STAR COOKIES (BARBARA CAIAZZA)

**Ingredients:**

- 8 ounces cream cheese
- 3/4 cup butter
- 1 cup sugar
- 2 teaspoons vanilla

## Brenda Novak's Cookie Recipe Entries

- 2 teaspoons lemon extract
- 2 ¼ cups flour
- ½ teaspoon baking soda
- 2 tablespoons lemon rind, grated
- 2 tablespoons lemon juice
- 1 cup powdered sugar

### Directions:

- 1) Heat oven to 350°F.
- 2) Beat cream cheese, butter, sugar, vanilla, and lemon extract in mixer bowl on medium speed until creamy.
- 3) Add flour, baking soda, lemon peel, until well blended.
- 4) Chill dough for 1 hour or overnight
- 5) Roll dough on a well-floured surface into about 1/8 inch thickness. Cut into star shape with a cookie cutter.
- 6) Bake on parchment-lined cookie sheets for 8 – 10 minutes, until edges start to slightly brown. Remove to wire rack to cool.
- 7) Mix the lemon juice and powdered sugar to make a glaze. Assemble all cookies on baking sheets and drizzle glaze on them. Immediately add nonpareil sprinkles (optional).

### 68. CARAMEL CORN (SUSAN WILLET'T)

1 bag butter flavored corn puffs  
Golden Flake and Cheetos' sell them

2 sticks of butter  
2 c light brown sugar  
1/2 c light Karo syrup  
3/4 tsp salt  
1 tsp baking soda

Bring butter sugar syrup and salt to a boil for 3 minutes, remove from heat add soda  
put corn in a roasting pan, pour caramel over the top, bake at 250 for an hour stirring every 15 minutes..

### 69. MAGIC COOKIE BARS (JANE CASEY)

1/2 cup margarine or butter  
1 1/2 cups graham cracker crumbs  
1 (14 oz. can Eagle Brand Sweetened Condensed milk (NOT evaporated milk)  
1 cup (6 oz) semi-sweet chocolate chips  
1 (3 1/2 oz) can flaked coconut (1 1/3 cups)  
1 cup chopped nuts

Preheat oven to 350 degrees (325 degrees for glass dish). In 13x9 baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over

## Brenda Novak's Cookie Recipe Entries

crumbs. Top with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store loosely covered at room temperature.

### Seven Layer Magic Cookie Bars:

Add 1 (6 oz) pkg butterscotch flavored chips after chocolate chips

Recipe from Borden Classic Eagle Brand Desserts

### 70. FORGOTTEN COOKIES (SHANNON TUTTLE)

Here is my great-grandmother's cookie recipe. They are called Forgotten Cookies.

Preheat oven 350 degrees.

2 egg whites  
Pinch of salt  
1 cup pecans  
2/3 cup sugar  
1 tsp. Vanilla  
1 cup chocolate chips

Beat eggs until foamy. Gradually add sugar and beat until stiff, stir in salt, vanilla, nuts and chocolate chips. Drop on ungreased foil by teaspoons. Turn off oven and leave until morning.

### 71. CRANBERRY CITRUS CHOCOLATE CHUNK COOKIES (TANYA DECOUX) CRANBERRY CITRUS CHOCOLATE CHUNK COOKIES (C-4 COOKIES)

#### INGREDIENTS

- 1 cup butter, softened
- 1½ cups Sugar
- 2 Eggs
- 2 teaspoons fresh orange or lemon zest
- 2 teaspoons vanilla
- 3 cups flour
- ½ teaspoon Cream of Tartar
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1½ cups dried cranberries
- 1½ - 2 cups white chocolate chips or chunks or toffee chips (my favorite)

#### INSTRUCTIONS

## Brenda Novak's Cookie Recipe Entries

- 1) Preheat oven to 350 degrees.
- 2) In a large bowl, cream together butter and sugar, until light and fluffy. Add eggs one at a time, mix. Add orange/lemon zest and vanilla mix until combined.
- 3) Stir in flour (holding back 2 tablespoons for cranberries), cream of tartar, baking powder, and salt and mix just until combined.
- 4) In Ziploc bag, place 2 tablespoons of flour and dried cranberries. Shake until coated. Flour assists the cranberries in not sinking in the batter
- 5) Stir in dried cranberries and white chocolate/toffee chips. Combine
- 6) Chill dough for 30 minutes to an hour
- 7) Drop onto parchment paper lined baking sheets. Bake for 11-14 minutes or until lightly golden on edges.

Here is my favorite cookie recipe straight from my personal digital cook book. Perfect with coffee, tea, or hot chocolate. The recipe can also be made into a wonderful bread too!

### 72. CRANBERRY RELISH COOKIES (CINNAMON LENAHAAN)

My cranberry relish turned into a cookie.

3 sticks softened butter  
1 1/4 cups each of white sugar and brown sugar  
2 eggs  
1 tbsp vanilla (for more orange flavor you can use juice or a little extract)  
1 tbsp orange zest  
4 1/2 cups flour  
1 tsp each of baking soda and powder  
1 1/2 cups white chocolate chips  
1 cup dried cranberries  
1/2 cups finely chopped walnuts

Cream first 3 ingredients for 5 minutes. Add eggs one at a time. Mix in vanilla and zest. Add dry ingredients slowly (unless you want to be covered in flour!!). Stir in remaining ingredients.

Use ice cream scoop for uniform looking cookies. Bake at 350degrees for 12-15 minutes until golden.

ENJOY!

### 73. CRANBERRY OATMEAL COOKIES (KAREN NEAL)

1/2 C Craisins  
3 T Orange Juice  
1 stick butter, softened  
1 C sugar

## Brenda Novak's Cookie Recipe Entries

1 Large Egg  
2 t grated orange rind  
1 C flour  
1 t baking soda  
1 ½ C oats (quick cooking oats)

In a micro safe bowl combine orange juice and Craisins, cover and microwave on high about 1-2 minutes until hot. Let cool.

In a large bowl beat butter and sugar until fluffy, add egg and orange rind.

Mix flour and baking soda, add butter mixture. Stir in cranberries and orange juice. Add oats, mix well.

Drop by rounded teaspoon on a greased baking sheet 2 inches apart, flatten slightly.

Bake 10-12 minutes at 350 ° Cool on rack.

Note: If using margarine use one with 70% oil.

### 74. IRISH POTATO CANDY (BARBARA WADDELL)

1 small potato  
2lbs confectioners sugar  
peanut butter

Peel and slice potato or leave whole. Place in a small sauce pot over with water and cook over medium heat until soft. Drain potato and place in mixing bowl. Beat until mashed. Add 1/2 sugar and mix well. Mix in remaing sugar, scraping down sides as needed.

Line a countertop with a sheet of waxed paper dusted with confectioner's sugar. Scrape out dough into wax paper and dust top with more confectioner's sugar. Roll out into a thickness of about 1/4 inch. (can eyeball it) Spread dough with peanut butter and roll up like you are making cinnamon rolls. Once you have rolled into a log then roll into your wax paper cut in half and place in refrig until ready to serve.

To serve remove wax paper and slice into 1/4 inch slices. Store leftover into refrigerator.

My mother would make this every Christmas. Something she was brought up making from her Mother.

Some call it Old fashioned potato candy.

### 75. LEMON DROP COOKIES (MELANIE BROWN OARY)

2 boxes of Lemon Cake mix  
4 eggs  
2/3 cup oil  
2 teaspoons lemon extract

## Brenda Novak's Cookie Recipe Entries

Mix well, form into balls. Roll in powdered sugar. Bake at 350 for 8-10 minutes or until golden on bottom of cookie.

### 76. GRANDMA'S SPECIAL SUGAR COOKIE RECIPE (AMBER ZADRAZIL)

(The lightest sugar cookies you'll ever have)

#### Ingredients

- 1 cup butter at room temperature
- 1 cup oil (canola or vegetable)
- 1 cup sugar
- 1 cup powdered sugar
- 2 eggs
- 1 tsp vanilla
- 4 cups flour
- 1/2 tsp salt
- 1 tsp cream of tartar
- 1 tsp baking soda

#### Instructions

1. Preheat your oven to 350 degrees.
2. Cream together the butter, oil and sugars.
3. Add the eggs, one at a time. Then add the vanilla. Mix until nice and fluffy.
4. In a separate bowl, combine the flour, salt, cream of tartar and baking soda.
5. Add the flour mix to the butter mix, and combine until fluffy.
6. Let the dough rest in the fridge for about 30 minutes or longer.
7. Line a baking sheet with parchment paper.
8. When ready to bake, drop the batter by the tablespoons onto the cookie sheet, about 2 inches apart. Flatten lightly with a sugared glass. Her special touch was to finish it by using the end of a spool of thread (remove paper) and pressing lightly for a special design.
9. Bake for 9-11 minutes, making sure not to let them brown!
10. If you like you can decorate your cookies! Depending on the type of sprinkles you decide to decorate with, you can sprinkle them on before you bake them or after.



*Melt-In-Your-Mouth*  
SUGAR COOKIES

