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## 2017 Entries – Part 2

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### 77. CHURRO COOKIES (MARIA MEDRANO-NEHLS)

- 2 Pillsbury Pie Crusts
  - 1 can apple pie filling
  - 1/4 cup Butter Unsalted, Melted
  - 1 cup Sugar Granulated
  - 1 tbsp Cinnamon powder
1. Roll out the pie crusts and use a small round cutter to cut out 12 pieces on each crust. You can reuse the crust and roll it out again to make more circular pieces.
  2. Place a small amount of apple pie filling in the center of one piece of crust.
  3. Brush the edges with water.
  4. Place another pie piece of top of the pie filling and press the edges with a fork to seal everything together.
  5. Place cookies on a tray, lined with parchment paper.
  6. Bake at 400 degrees for about 8-10 minutes OR until golden brown along the edges.
  7. Allow the cookies to cool down.
  8. Meanwhile, prepare the sugar mixture by mixing together the granulated sugar and cinnamon in a small mixing bowl.
  9. When the cookies cool down completely, brush melted butter on both sides.
  10. Roll them in a bowl of cinnamon sugar. Enjoy!

### 78. OREO BALLS (DEBI DAVIS)

#### Ingredients:

1 package of Oreos  
1 package of cream cheese  
1 package of chocolate almond bark  
(Can substitute with white almond bark)

#### Directions:

Crush all Oreos completely then mix in softened cream cheese, roll into balls (I make some bite sized and some a little bigger) put a toothpick in each ball and place in freezer for about 30 minutes. Melt almond bark then dip each ball into it (making sure to cover the whole ball) then Place in refrigerator for 4-6 hours. Remove all toothpicks and place balls in a decorative container and serve. Refrigeration is needed for leftovers if there's any left. Oreo Balls are a big hit and you'll probably need to make a double batch. Enjoy.

### 79. CRACKED SUGAR COOKIES (HEATHER DEMARTINO)

#### Ingredients:

2 cups sugar	dash of salt
1/2 cup butter	1 tsp baking soda

## Brenda Novak's Cookie Recipe Entries

½ cup shortening  
3 egg yolks  
2 cups flour

1 tsp cream of tarter  
½ tsp vanilla

### Instructions:

Preheat oven to 300 degrees.

Cream sugar, butter, and shortening. Add egg yolks and cream some more. Sift dry ingredients and add to creamed mixture. Then add vanilla.

Roll into uniform balls and place on an ungreased cookie sheet. (it is not a sticky dough so you may not be able to roll into balls, if not just form them).

Bake 20 minutes.

## 80. MOLASSES COOKIES (HEATHER DEMARTINO)

### Ingredients:

For cookies:

1 cup sugar	½ tsp salt
¾ cup shortening	2 tsp baking soda
1 egg	½ tsp ground ginger
¼ cup molasses or sorghum	½ tsp ground cloves
2 cups flour	1 tsp ground cinnamon

### For frosting:

1 cup powdered sugar  
¼ tsp vanilla (optional)  
1 TBS milk or water (or to desired consistency)

### Instructions:

Preheat oven to 350 degrees.

Cream sugar, shortening, and egg. Add sorghum or molasses and dry ingredients and cream some more. Form into small balls; place on a cookie sheet and flatten with a fork.

Bake for 8-10 minutes.

After cookies cool, frost with powdered sugar frosting.

## 81. FLOURLESS CHOCOLATE COOKIES (CAROLYN HAGER)

3 cups powdered sugar  
¾ cup unsweetened dark chocolate cocoa powder  
¼ teaspoon kosher salt

## Brenda Novak's Cookie Recipe Entries

4 egg whites. (Don't have to beat)  
1 tablespoon vanilla extract  
2 1/2 Cups milk chocolate chips

Preheat oven to 350. Line cookie sheet with parchment paper. Set aside.

Place all ingredients except chocolate chips in mixing bowl and stir until combined. Stir in chips.

Drop in baking sheet in size you prefer. Leave extra room around Cookies because they do spread.

Bake 8 - 12 minutes depending on size. Cookies will begin to get glossy, puffy and start to crack. Remove from oven and allow to sit on cookie sheet about 5 minutes before removing from cookie sheet.

Once completely cool store in air tight container. Best if eaten within 3-4 days but mine never last that long!

### 82. MOLASSES CRINKLES (KAREN MCCARTY)

3/4 C. shortening  
1 C. packed brown sugar  
1 egg  
1/4 C. molasses  
2 1/4 C. all-purpose flour  
2 tsp. baking soda  
1/4 tsp. salt  
1/2 tsp. ground cloves  
1 tsp. ground cinnamon  
1 tsp. ground ginger  
1/3 C. granulated sugar-for decorating

Cream the shortening and brown sugar. Stir in egg and molasses and mix well.

Combine flour, baking soda, cloves, cinnamon and ginger. Add the flour mixture to the shortening mixture and mix well. Cover and chill dough at least 2-3 hours.

Preheat oven to 350 degrees. Grease cookie sheets.

Roll dough into balls the size of large walnuts. Roll balls in sugar and place 3" apart on the prepared baking sheets. Bake at 350 degrees for 10-12 mins. Let cool for one minute before transferring to a wire rack to continue cooling.

### 83. SOUTHERN CREAM COOKIES (LOIS J. BATES)

## Brenda Novak's Cookie Recipe Entries

1 cup shortening (I use 1 oleo, 1 butter)	1 cup sour cream
2 cups sugar	5 cups flour
3 well-beaten eggs	3 tsps. Baking powder
1 tsp. vanilla	1 tsp. salt
¼ tsp. lemon extract	½ tsp. baking soda

Cream shortening and sugar; add eggs, vanilla, extract and sour cream; mix well. Add baking powder, salt and soda to flour; mix well. Add to creamed mixture.

Drop by teaspoon (+) onto greased cookie sheet (I line mine w/release foil). Press slightly with fingers. Bake 13-15 min. at 350° F. Makes 6 dozen cookies. Good if iced w/lemon icing.

### 84. DATE COOKIE (SHERRY GRUSSING)

1 lb dates (cut)  
1 tsp soda  
½ cup hot water

Let stand while creaming

1 ½ cup shortening (I used 1 cup butter ½ cup shortening)  
1 ¾ cup w. sugar  
1 egg  
3 cups flour  
1 tsp baking powder  
Add dates at this point  
1 tsp salt  
1 tsp vanilla  
3 cups corn flakes (Fridge flakes over night)

Drop on sheet. Bake 375° 8 – 10 min until light brown

### 85. BUTTERFINGERS COOKIES (SHERRY GRUSSING)

½ cup butter, softened  
¾ cup sugar  
2/3 cup packed brown sugar  
2 egg whites  
1 ¼ cups chunky peanut butter  
1 ½ teaspoons vanilla extract  
1 cup flour  
½ teaspoon baking soda  
¼ teaspoon salt  
5 Butterfinger 2.1 oz candy bars or 14 fun size bars, chopped

## Brenda Novak's Cookie Recipe Entries

Cream butter and sugars.

Add egg whites and beat well.

Blend in peanut butter and vanilla.

In another bowl, combine flour, baking soda, and salt. Add to creamed mixture and mix well.

Stir in chopped candy bars.

Shape into 1 ½ inch balls and place on greased baking sheet.

Bake at 350° for 13 minutes or until golden brown.

I have also made it with creamy peanut butter and they are still delicious!

### 86. SANTA'S WHISKERS (PJ MAYFIELD)

I make these every year.....red, green, and Rum.....the perfect Christmas cookie!!!

1 cup butter

1 cup sugar

2 tbsp milk

1 tsp vanilla

1 tsp Rum (to taste) LOL

2 1/2 cups flour.....add a bit more, if you drained the Rum Bottle!!!

3/4 cup finely chopped red/green candied cherries

1/2 cup finely chopped pecans

3/4 cup flaked coconut

1. In a large bowl, beat butter for about 30 seconds on high.....add sugar and beat until fluffy. Add the milk and the vanilla/Rum and beat well.

2. Add flour and beat until it is all blended together. Gently, fold in the cherries and the nuts. Divide the dough into thirds. Shape each one into a log.....then roll the log in the coconut to get some great "whiskers" going! Wrap in cello and chill for 2 hours.

3. Cut into 1/4 inch slices.....Place on cookie sheets covered with parchment paper. Bake in a 375 degree oven for 10 to 12 minutes.....watch them.....don't let them brown! Just lightly tan on the edges!

Makes about 80 cookies.

### 87. COCONUT LEMON MOUNDS (KAREN TRACY MUSSMAN)

2 eggs

3/4 C sugar

1TBS grated lemon rind

1/2 C Flour

1 bag (7 OZ) Coconut

## Brenda Novak's Cookie Recipe Entries

Mix together and drop by small scoop onto parchment lined pan.  
Bake at 325 for 15 to 18 minutes until lightly toasted

### 88. MEXICAN CHOCOLATE CRINKLE COOKIES (JAN COAD)

Mix together:

1 stick butter

1 ¼ cup packed brown sugar

Add:

2 large eggs

1 tsp vanilla

Beat & scrape down bowl as necessary

Mix together dry ingredients:

1 2/3 cup flour

½ cup cocoa powder

1 Tbsp cinnamon

1 tsp baking powder

Then slowly add to butter mixture. Beat until well combined.

Form dough into a disk, wrap in plastic and chill until firm, at least 2 hours. I made this in advance & froze until closer to Christmas.

Scoop rounded tablespoons of dough into balls, then roll in confectioners' sugar twice to coat heavily. Arrange 2 inches apart on trays and bake in preheated oven to 350 F. Bake about 10 minutes on parchment covered cookie sheets. They will be crackly and puffed, but still soft in the center.

### 89. PEANUT BUTTER KISS COOKIES (JAN COAD)

Mix together:

1 cup butter, softened

1 cup creamy peanut butter

1 cup packed brown sugar

½ cup sugar

Add:

2 large eggs

Beat & scrape down bowl as necessary

Mix together dry ingredients:

3 cups flour

1 ½ tsp baking soda

1 tsp baking powder

Then slowly add to butter mixture. Beat until well combined.

## Brenda Novak's Cookie Recipe Entries

Form dough into 72 one inch balls. Place 2 inches apart on parchment covered cookie sheets. Flatten each ball and sprinkle with coarse sugar. Bake in preheated oven to 375 F. Bake 8-10 minutes. Removed from oven and press a Hershey kiss into center of warm cookie. Cool on a wire rack. May make & bake cookies ahead and freeze.

### 90. SNICKERDOODLE BARS (JAN COAD)

Mix together:

¾ cup butter

1 ¼ cup sugar

½ cup packed brown sugar

Add:

3 large eggs

1 tsp vanilla

Beat & scrape down bowl as necessary

Mix together dry ingredients:

2 ½ cups flour

1 ¼ tsp baking powder

Then slowly add to butter mixture. Beat until well combined.

Grease or spray 9 x 13 inch pan. Spread ½ dough on bottom of pan.

Mix together:

1 Tbsp sugar

1 Tbsp cinnamon

And sprinkle over the dough in the pan.

Spoon tablespoon fulls of remaining batter over the cinnamon mixture. Bake at 350 F in preheated oven, 20-25 minutes or until golden brown.

Mix Icing:

2 cups powdered sugar

1-2 Tbsp heavy cream

½ tsp vanilla

Beat until smooth and spread over cooled bars. Sprinkle top with a light dusting of cinnamon.

### 91. PEPPERMINT BARK (JAN COAD)

Melt 24 ounces of white chocolate

25 drops red food coloring

½ cup chopped crème de menthe chocolate thins

¼ cu crushed peppermint puff candies

sparkly white and red sugar for topping

Chop crème de menthe candies and sprinkle on cookie sheet covered in parchment paper.

## Brenda Novak's Cookie Recipe Entries

Melt white chocolate and pour over. Drop red food coloring dots – scattering across tray. Use tooth pick to swirl the red drops into the white chocolate. Sprinkle crushed candies next. Tap the sheet several times to settle. Sprinkle with red and white sugar sparkles. Cool until hardened, break and serve.

### 92. PEANUT BUTTER AND CHOCOLATE FUDGE BROWNIE COOKIES (HANNAH WAFLER)

#### Ingredients needed to make the cookies:

- 1 (18.4-oz.) box Pillsbury Family Size Chocolate Fudge Brownie Mix
- ¼ cup butter or margarine, melted
- 4 oz. cream cheese (from 8-oz. pkg.), softened
- 1 egg
- 1 cup powdered sugar
- 1 cup of creamy peanut butter
- ½ (16-oz.) can chocolate fudge ready-to-spread frosting or home made chocolate fudge frosting.

#### Homemade chocolate fudge frosting:

- 10 Tablespoons butter
- 1 ¼ cups unsweetened cocoa powder
- 5 ¼ cups powdered sugar
- 2/3 cup milk
- 2 teaspoons vanilla extract

#### Directions:

1. In a saucepan, over low heat, melt butter. Stir in cocoa powder. Mixture will resemble a thick paste.
2. Transfer chocolate mixture to a large mixing bowl. With mixer on low speed, add in powdered sugar and milk, alternating the two. Reserve a few tablespoons of milk. If frosting is thick, add in remaining milk. Add vanilla extract.
3. Turn mixer to medium high speed and beat about 5 minutes, until frosting is smooth and creamy.
4. Frost cake or cupcakes as desired.

#### Steps to making the cookies:

1. Heat oven to 350°F. In medium bowl, beat brownie mix, melted butter, cream cheese and egg 50 strokes with spoon until well blended (dough will be sticky).
2. Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets to make 24 cookies; smooth edge of each to form round cookie.
3. In small bowl, mix powdered sugar and peanut butter with spoon until mixture forms a ball. With hands, roll rounded teaspoonfuls peanut butter mixture into 24 balls. Lightly press 1 ball into center of each ball of dough.
4. Bake at 350°F. for 10 to 14 minutes or until edges are set. Cool on cookie sheets at least 30 minutes.



## Brenda Novak's Cookie Recipe Entries

5. Remove from cookie sheets. Spread thin layer of frosting over peanut butter portion of each cooled cookie.

### 93. MEXICAN COCHITOS OR MARRANITOS (PAN DULCE) (J SCOOTER)

Depending on who you talk to they can be called Cochitos or Marranitos. I call them Piggy Cookies. They are a wonderful molasses gingerbread cookie. No they do not need to be cut in the shape of piggys, but I still do it out of tradition.

1 1/4c Brown Sugar  
1/4c Vegetable shortening  
1 1/2 tsp Baking Soda  
1 1/2 tsp Cinnamon (preferably Mexican Cinnamon)  
1 1/2 tsp Vanilla  
1c Unsulphured Molasses  
1 Egg  
1/4c Milk  
6c Flour

(1 egg for egg wash)

15-17 mins @ 350 degrees

Mix together sugar, shortening, vanilla, molasses, egg, milk, baking soda, and cinnamon. Once fully blended start adding the flour until it makes a nice dough. Roll dough out to about 1/4 inch thick; cut with a pig-shaped cutter; Place each piggy on a cookie sheet lined with parchment paper. In a cup or small bowl, beat egg. Using a pastry brush, paint tops of the cookies lightly with beaten egg.



### 94. SHORTBREAD TOFFEE BARS (CAROL TUMBERGER)

DOUGH-

1 1/2 C. unsalted butter, room temperature  
3/4 C. Sugar

## Brenda Novak's Cookie Recipe Entries

1 t. vanilla  
3 C. flour, all purpose  
1/2 t. salt

Preheat oven to 350 degrees. Line a 13x9 pan with parchment paper, leaving a bit of overhang on the long sides of pan.

Using mixer, beat butter and sugar on medium speed for about 2 minutes. Add vanilla, beat a few seconds.

Reduce mixer speed to low, and gradually add flour and salt mixture, mixing until mixed thoroughly. Press into bottom on baking pan. Bake until lightly golden brown, about 25-30 minutes.

### NUT TOPPING-

2C. sugar  
1/3 C butter  
3/4 C. heavy whipping cream  
4 C. pecans, toasted

In a medium saucepan, combine 2 cups of sugar and 1/3 c. water. Heat on medium heat, do not stir but swirl pan occasionally, until the sugar has dissolved.

Increase heat and boil until is a deep caramel color, do not stir!

Immediately remove from heat and stir in 3/4 heavy whipping cream, then fold in 4 cups of toasted pecans.

Pour mixture over cooled crust and sprinkle with sea salt if desired. Let cool, then cut into squares.

### 95. SUGAR COOKIE (GLUTEN FREE) (NICCI ANNE)

I'm gluten free and this sugar cookie recipe is the best I have ever found. This recipe makes 1 dozen cookies

1 C. Gluten Free Bisquick Flour Mix or King Arthur Gluten Free All Purpose Flour Mix  
1/4 teaspoon xanthan gum (omit if your all-purpose flour has it. Bisquick doesn't need it).  
1/2 tsp. Baking Powder  
1/8 tsp. salt  
1/8 - 1/4 C. Splenda Brown Sugar  
1/8 - 1/4 C. granulated sugar (depending how sweet you want it)  
2 Tbsp. powdered sugar optional  
4 Tbsp. butter rm temp.  
1 egg rm temp.  
1/2 tsp. vanilla extract

Use your favorite frosting

Follow instructions on cookie site.

The above is my special recipe. I changed some from the original. Here's the link to the original recipe: <http://www.momables.com/gluten-free-sugar-cookie-recipe/>

**96. PUMPKIN CHOCOLATE CHIP COOKIES (CARRIE TILLMAN)**

**Ingredients**

- 1 ½ cup sugar
- ¾ cup vegetable oil
- 1 egg
- 1 can pumpkin (15 oz. can )
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 1 cup chocolate chips

**Instructions**

Preheat oven to 400 ° F

Combine sugar and vegetable oil in bowl. Add in egg and canned pumpkin. In a separate bowl, combine flour, baking powder, baking soda, and salt. Add dry ingredients to wet ingredients. Add cinnamon and vanilla. Stir in chocolate chips. Bake for 13 minutes.



**97. PUMPKIN CHOCOLATE CHIP COOKIES (LISA FILIPE)**

Prep Time: 15 min

Cook Time: 13-15 min

**Ingredients:**

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup white sugar
- 1 cup lt. brown sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 1 cup canned pumpkin puree (I used the whole can)

## Brenda Novak's Cookie Recipe Entries

3 cups all-purpose flour  
2 tsp. baking soda  
1/2 tsp. salt  
1 tsp. ground cinnamon  
1/2 tsp. ground ginger  
1/4 tsp. ground nutmeg  
1/4 tsp. ground cloves  
2 cups (12oz bag) milk chocolate chips, not semisweet  
Nonstick cooking spray or parchment paper

### Directions:

Heat the oven to 350 degrees F. Spray cookie sheets with nonstick spray or line with parchment paper.

Using Mixer, beat the butter until smooth. Beat in the sugars, a little at a time, until the mixture is light and fluffy. Beat in the eggs, one at a time, then mix in vanilla and pumpkin puree.

In a large bowl, whisk together the flour, baking soda, salt, cinnamon, ginger, nutmeg and cloves.

Slowly beat the flour mixture into the batter in thirds. Stir in the chips.

Scoop the cookie dough by heaping tablespoons onto the prepared cookie sheets and bake for 13-18 minutes, or until the cookies are browned around the edges.

Remove the cookie sheets from the oven and let them rest for 2 minutes, then transfer to wire racks using a spatula.

AND ENJOY!! They make great gifts for teachers and bosses!!

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### 98. MOM'S SUGAR COOKIES (MIRIAM WALKER)

1 cup shortening  
2 eggs  
4 tbs milk  
1/2 tsp mace  
1 cup sugar  
1 tsp vanilla

cream together

add

3 cups flour

## Brenda Novak's Cookie Recipe Entries

2 tsp baking powder  
1/2 tsp nutmeg  
1 scant tsp soda

Refrigerate 1-2 hours. Roll out on floured surface  
grease pan

Bake in 375 degrees 8-10 minutes (do not overbake)

cool and then decorate and serve  
I make frosting and instead of vanilla I use almond flavoring

frosting  
milk, shortening, powdered sugar and almond flavoring amounts depend on how much  
frosting you want to make

### 99. SOUR CREAM SOFTIES (SHAVANA MERRICK)

Sour Cream Softies (there is a cutout version if anyone requests)

3 cups flour  
1/2 tsp salt  
1/2 tsp bake powder  
1/2 tsp bake soda  
1/2 cup butter softened  
1 1/2 cup sugar  
2 eggs room temp  
1 tsp vanilla  
1 cup sour cream  
12oz chocolate chips (experiment w/ different kinds - I like butterscotch or caramel)

1. Sift together dry ingredients
2. Cream butter, sugar, beat in eggs and vanilla
3. Add dry alternately with sour cream
4. Stir in chips
5. Heaping spoon drop on parchment covered cookie sheet
6. Bake 400 10-12 min

### 100. CHERRY PINACOLODA MACAROONS (GLUTEN FREE) (SHAVANA MERRICK)

20oz 100% juice crushed pineapple (well drained)  
5 cups sweet shred coconut  
1/2 tsp vanilla  
1 cup sugar  
4 egg whites  
1/2 small jar maraschino cherries diced (check gluten free all other ingredients should be  
already)  
White/chocolate (optional for drizzle)

## Brenda Novak's Cookie Recipe Entries

1. In skillet on medium heat stir regularly until begin to caramelize sugar, pineapple, cherries (time depends on how drained pineapple was)
2. In large mixing bowl mix coconut with caramelized pineapple mixture
3. Let cool 5 min add egg whites and vanilla
4. Drop cookies on parchment lined cookie sheet
5. Bake 325 for 10 min turn cookies over bake additional 10 min
6. Allow to cool on sheet 5 min before transferring to cooling rack.
7. (Optional) melt white/chocolate and drizzle over cooled cookies

### 101. CHOCOLATE CHIP AND PEANUT BUTTER CUP COOKIE (PANDA TURNER)

- 2 1/4 cups all-purpose flour
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - 1 cup (2 sticks) butter, softened
  - 3/4 cup granulated sugar
  - 3/4 cup packed brown sugar
  - 1 teaspoon vanilla extract
  - 2 large eggs
  - 2 cups Nestlé Toll House Semi-Sweet Chocolate Morsels
  - 1 cup chopped nuts (optional)
1. You make your chocolate chip cookie dough
  2. Put in a ball and put in a greased muffin pan
  3. Press along the inside of the pan until smooth and a hole in the center to put a mini peanut butter cup then bake the cookie at 350 degrees for 12-15 minutes depending on your oven.

### 102. COCONUT MAGIC BARS (LINDA MAE HEWITT)

#### Ingredients:

- 1/2 cup unsalted butter
- 1/4 cup light brown sugar, packed
- 2 cups graham cracker crumbs, approximately 15 to 16 full sheets
- 1 cup semi-sweet chocolate chips
- 1 cup shredded sweetened coconut
- 3/4 cup pecans, coarsely chopped
- 1 2/3 cups sweetened condensed milk

#### Method:

1. Preheat oven to 350 degrees.
2. Crush the graham crackers. Stir the brown sugar into the graham crackers; set aside.

## Brenda Novak's Cookie Recipe Entries

3. Put the ½ cup butter into an 8 x 8 baking pan; heat in the oven until butter is completely melted.
4. Remove from the oven and evenly spread the graham cracker and brown sugar mixture over the melted butter.
5. In layers, alternate the chocolate chips, coconut and the pecans. Evenly pour the sweetened condensed milk over the top. Bake for 30 minutes or until the coconut is lightly browned. Cool completely before cutting.

### 103. COCONUT MACAROONS (SANDRA SMITH)

2 1/2 cups flaked coconut  
1/3 cup all-purpose flour  
1/8 teaspoon salt  
2/3 cup sweetened condensed milk  
1 teaspoon almond extract

In a bowl combine all ingredients and beat with a mixer until thoroughly mixed, batter will be stiff. Drop by tablespoonfuls onto a parchment paper lined cookie or greased sheet and bake at 350 degrees for 15 to 20 minutes or until golden brown, remove to wire racks to cool. Yield: 1 1/2 dozen.

### 104. NUTMEG SUGAR CRISPS (CHRISTINE MANDIC)

Nutmeg Sugar Crisps  
(originally from Taste of Home Quick Cooking Nov/Dec 1998)

1 cup butter (no substitutes), softened  
3/4 cup sugar  
1/2 cup confectioners sugar  
1 egg  
1 tsp vanilla extract  
2 1/2 cups all-purpose flour  
1/2 tsp baking soda  
1/2 tsp cream of tartar  
1/4 to 1/2 tsp ground nutmeg  
1/8 tsp salt

In a mixing bowl, cream butter & sugars. Beat in egg and vanilla; mix well. Combine the flour, baking soda, cream of tartar, nutmeg & salt; add to the creamed mixture and mix well. Refrigerate for 1 hour. Shape into 3/4 inch balls; place 2 inches apart on greased baking sheets.

Flatten with a glass dipped in sugar. Bake at 350 degrees for 10-12 minutes or until lightly browned. Cool on wire racks. Yield about 6 dozen.

### 105. CHOCOLATE COVERED CHERRY COOKIES (NINA FRALICK)

Ingredients for Cookie  
½ Cup Butter

## Brenda Novak's Cookie Recipe Entries

1 Cup Sugar  
1 Egg  
1 ½ Tsp Vanilla Extract  
2 Tbsp Milk  
2 Cups Flour  
½ Cup Cocoa  
¼ Tsp Baking Soda  
1/4/ Tsp Baking Powder

### Ingredients for "Frosting"

1 Cup Chocolate Chips (Semi-Sweet or Dark)  
1/4/ Cup Whipping Cream

### Additional Ingredients

3 dozen Maraschino Cherries (drained)

Preheat Oven to 350

Cream butter and sugar together

Beat in Egg, vanilla extract and milk.

Sift dry ingredients and then blend into creamed mixture

Roll dough into balls about ¾ to 1 inch and place on a parchment covered cookie sheet.

Use your thumb to make an indentation in the middle of the cookie.

Bake 15 to 17 minutes.

Cool completely

### "Frosting"

Heat whipping cream over medium heat. Pour over chocolate chips and stir until melted.

Once cookies have cooled spoon ½ tsp of melted chocolate into thumbprint. Add a maraschino cherry and cover cherry with additional chocolate.

Cool completely at room temperature. Can be frozen or stored in an airtight container.

## 106. HERMITS (ELAINE ALLEGRIINI)

Cream together

¾ cup Crisco

1 cup sugar

1 egg

¼ cup molasses (I tend to use a bit more) grandmas molasses are best to use

Sift together

2 ½ cups flour

2 tsp baking soda



## Brenda Novak's Cookie Recipe Entries

¼ tsp salt  
1 tsp cinnamon  
¾ tsp ginger  
¾ tsp cloves

Mix wet and dry ingredients together. Add 1 cup raisins.

Press evenly in UNGREASED 11x17" jelly roll pan. Sprinkle sugar over dough.  
Bake on preheated 375 degree oven for 9 minutes.

The cracks in cookies will remain light and appear undone. BUT, they are done!  
Cut into squares. Store in airtight container. Freeze very well.

### 107. RASPBERRY COCONUT COOKIES (ARLETTA BOULTON)

<https://www.tasteofhome.com/recipes/raspberry-coconut-cookies>

#### INGREDIENTS

¾ cup butter or margarine, softened  
½ cup sugar  
1 egg  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
½ cup flaked coconut  
1-½ teaspoons baking powder  
¼ teaspoon salt

#### FILLING:

¼ cup butter or margarine, softened  
¾ cup confectioners' sugar  
2 teaspoons milk  
½ teaspoon vanilla extract  
½ cup raspberry preserves

#### DIRECTIONS

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine flour, coconut, baking powder and salt; gradually add to the creamed mixture. Shape into 1-in. balls. Place 1-½ in. apart on ungreased baking sheets; flatten with a glass dipped in flour. Bake at 350° for 12-14 minutes or until edges are very light brown. Cool on wire racks.

In a mixing bowl, combine the first four filling ingredients; beat until smooth. Place ½ teaspoon preserves and a scant teaspoon of filling on the bottom of half of the cookies; top with remaining cookies. **Yield:** 2-½ dozen.

### 108. JELLO COOKIES (JEAN WHITE)

3-½ cups flour  
1 tsp. Baking Powder 1-½ cups butter or margarine, softened

## Brenda Novak's Cookie Recipe Entries

1 cup sugar  
1 pkg. (3 oz.) JELL-O Any Flavor Gelatin  
2 eggs  
1 tsp. vanilla  
Colored sugar(s) for decoration

Heat oven to 375 degrees

Mix flour and baking powder in a medium bowl. Beat butter in large bowl with mixer until creamy. Add sugar and gelatin; beat until light and fluffy. Blend in egg and vanilla. Gradually beat in flour mixture.

Shape dough into 1-inch balls. Place, 2 inches apart, on baking sheet. Flatten each ball by pressing bottom of glass dipped in sugar.

Bake 6 to 8 min. or until edges are lightly browned. Cool on baking sheets 3 min. Remove to wire racks; cool completely.

### 109. ALMOND JOY COOKIES (SUZANNE STEINER)

1- 14 oz. bag of sweetened coconut flakes  
2 cups of semi-sweet chocolate chips  
2/3 cup of lightly salted almonds, chopped  
1- 14 oz. can sweetened condensed milk

Preheat oven to 325 degrees. In a large bowl, mix together all ingredients. Line a cookie sheet with parchment paper. Drop dough by rounded teaspoon on cookie sheet. You want to slightly flatten the tops. It helps to dip your fingers into water first so the dough doesn't stick to your fingers. Bake for 12 to 14 minutes. The cookies are done when the tips of the coconut will just start turning golden brown. Cool completely and store in an air tight container.

I cannot eat gluten. I found this recipe when I was searching for gluten free cookies and I always liked Mounds and Almond Joy, so I tried it. I hope you enjoy it also! MERRY CHRISTMAS!

### 110. PARTY BROWNIES (MARILOU FRARY)

1/3 c Crisco  
1 c Sugar  
1/4 Tsp salt  
1/2 Tsp Vanilla  
2 Eggs  
2 Squares baking cho  
2/3 c Flour  
1/3 c Chopped Nuts

## Brenda Novak's Cookie Recipe Entries

Blend together Crisco, sugar, salt, vanilla and eggs. Beat until light. Stir in melted chocolate (or use 3 Tbs cocoa). Add flour and nuts. Bake in 9" greased pan in mod. oven (350°) 25-30 mins. When partially cooled cut into squares. Ice w/powdered sugar frosting.

### 111. MINT FLAVORED BARS (MARILOU FRARY)

One package brownie mix – or double party brownie recipe. Bake in jelly roll pan 15-17 min or until done. Cool. Mix 3 cups powdered sugar, 1 ½ stick margarine, green food coloring and peppermint flavoring and enough milk to spread. Chill. Melt and spread over top of second layer 1, 12oz pkg cho chips and 1 stick margarine. Chill.

### 112. POTATOE CHIP COOKIES (SHARON TIMMER)

1 cup softened BUTTER  
1 Egg  
1/2 cup sugar  
1 tsp. Vanilla  
1 1/2 cups flour  
1/2 cup crushed potatoe chips

Place all in bowl & mix well.  
Drop by tsp. onto greased cookie sheet

Bake at 350 degrees for about 15 min.

When cooled if desired, dip cookies in melted chocolate for a salty & sweet treat!!

### 113. SNOWBALL COOKIES (VICTORIA THOMLEY)

#### Ingredients:

1 cup butter, softened  
1/2 cup powdered sugar  
2 teaspoons vanilla  
2 cups all-purpose flour  
1/4 teaspoon salt  
1 cup pecans, chopped  
powdered sugar

#### Directions:

Blend softened butter with powdered sugar. Add vanilla.  
Mix in salt, flour and chopped pecans.  
Form dough into 1 inch balls or flattened cookies and place on an ungreased cookie sheet.  
Bake in a 325 degree oven for 20 minutes. While hot roll in powdered sugar. Let cool and roll again in powdered sugar.

## Brenda Novak's Cookie Recipe Entries

### 114. CARROT COOKIES (JANA TEPPIH)

- 200 g (7 oz) butter
  - 200 ml sugar
  - 600 ml flour
  - 250 ml grated carrots
  - 1 tbl spoon candied fruits
  - 1 teaspoon baking powder
  - 0.25 teaspoon salt
  - 1 teaspoon vanilla or vanilla sugar
  - 1 egg (for egg wash)
1. Cream room temperature butter with sugar
  2. Peel and grate carrots and add to the butter-sugar mix along with candied fruits, salt and vanilla sugar
  3. Mix baking powder and flour and add to the butter mix
  4. Knead the dough
  5. Roll the dough out to 4 mm thickness and cut into the preferred shapes
  6. Lift the cookies to the baking sheet covered with parchment paper, brush with the egg wash and bake at 425 F for about 10 minutes.

#### Additional suggestions:

- Add dried fruits or raisins to the dough prior rolling out
- Sprinkle the cookies with chopped hazelnut and sugar mix



### 115. LEMON RICOTTA COOKIES (JANA TEPPIH)

- 2.5 cups of flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 stick softened butter
- 2 cups sugar
- 2 eggs
- 1 (15-ounce) container of whole milk ricotta cheese
- 3 tablespoons lemon juice

## Brenda Novak's Cookie Recipe Entries

- Zest of 1 lemon

1. Combine flour, baking powder and salt in one bowl
2. In a large bowl cream sugar and butter, add eggs one at a time, beating until well combined.
3. Add ricotta cheese, lemon juice and lemon zest (I like to double the lemon juice as I like my cookies very lemony)
4. Blend in the dried ingredients.
5. Spoon the dough onto baking sheets covered with parchment paper (2 tablespoons per cookie).
6. Bake in a pre-heated oven at 375F for about 15 minutes until slightly golden at the edges
7. Let the cookies cool for about 20 minutes until glazing (I prefer without glaze as I have added extra lemon juice and don't like them that sweet)

### Glaze for those who like their cookies sweeter 😊

- 1.5 cups of powdered sugar
- 3 tablespoon lemon juice
- Zest of 1 lemon

Combine all ingredients in a small bowl until smooth. Spoon about half a teaspoon onto each cookie and use the back of the spoon gently spread. Let the glaze harden for about 2 hrs



### 116. MAYO COOKIES (JANA TEPPIH)

- 200 gr (7 oz) mayo
  - 200 ml sugar
  - 1 teaspoon vanilla sugar
  - 500 ml flour
  - 1 teaspoon baking soda
1. Blend all ingredients into a smooth dough
  2. Roll small balls and place on the baking sheet covered with parchment paper
  3. Using a floured fork press the balls so they are slightly flat
  4. The cookies will spread while baking so leave some space between them

## Brenda Novak's Cookie Recipe Entries

5. Bake at 350F for about 10 to 14 minutes until pale yellow
6. They are slightly soft when they come out of the oven but will harden up when cooling giving you a nice crunchy cookie

### Alternative:

- Prior cooking roll the balls of doughs in a sugar-cinnamon blend that will create a sugary crust when baked



### 117. MOOSE FARTS (LINDA WILLIAMS)

Here is the list of ingredients:

- 1 can sweetened condensed milk 300 ml
- 1/4 cup of melted butter
- 1 1/2 cups chocolate chips
- 1 tsp vanilla extract
- 1 1/2 cups dried coconut fine or medium cut
- 1 1/2 cups graham cracker crumbs
- Additional graham crumbs for rolling the cookie balls.

#### Instructions:

Melt the butter and combine with the sweetened milk and vanilla. Blend together.

Add the choc chips, graham crumbs and coconut. Mix to combine them.

Place mixture in the refrigerator for 1 hour. Then roll out in 1 inch balls and roll into the extra graham crumbs. Refrigerate again until they are firm.

Keep stored in a sealed container in the refrigerator.

They are a bit rich but addictive too. So yummy.

### 118. PEANUT BUTTER BLOSSOMS (LYNN BROOKS)

#### Ingredients

## Brenda Novak's Cookie Recipe Entries

½ cup granulated sugar  
1 cup packed brown sugar  
1 cup creamy peanut butter  
1 cup butter or margarine, softened  
2 eggs  
3 cups Gold Medal™ all-purpose flour  
1 ½ teaspoons baking soda  
1 teaspoon baking powder  
Additional granulated sugar (about 2 tablespoons)  
About 7 dozen Hershey's® Kisses® Brand milk chocolates

### Steps

Heat oven to 375°F. In large bowl, beat ½ cup granulated sugar, the brown sugar, peanut butter, butter and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder.

Shape dough into 1-inch balls; roll in additional granulated sugar. Place about 2 inches apart on ungreased cookie sheet.

Bake 8 to 10 minutes or until edges are light brown. Immediately press 1 chocolate candy in center of each cookie. Remove from cookie sheet to wire rack.

### 119. OATMEAL SCOTCHIES (LYNN BROOKS)

#### INGREDIENTS

1 ¼ cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
½ teaspoon ground cinnamon  
1 cup (2 sticks) butter or margarine, softened  
¾ cup granulated sugar  
¾ cup packed brown sugar  
2 large eggs  
1 teaspoon vanilla extract or grated peel of 1 orange  
3 cups quick or old-fashioned oats  
1 ⅔ cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels

#### INSTRUCTIONS

PREHEAT oven to 375° F.

COMBINE flour, baking soda, salt and cinnamon in small bowl. Beat butter, granulated sugar, brown sugar, eggs and vanilla extract in large mixer bowl. Gradually beat in flour mixture. Stir in oats and morsels. Drop by rounded tablespoon onto ungreased baking sheets.

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BAKE for 7 to 8 minutes for chewy cookies or 9 to 10 minutes for crisp cookies. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

### PAN COOKIE VARIATION:

Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 18 to 22 minutes or until light brown. Cool completely in pan on wire rack. Makes 4 dozen bars.

### 120. EASY NO BAKE PEANUT BUTTER COOKIES (TAMMY REIMER)

- 1/2 Cup Peanut Butter
- 1/2 cup butter
- 2 cups of granulated sugar
- 1/2 cup cold milk
- 3 1/2 cups quick cooking oats
- 1 tablespoon vanilla extract

#### Instructions

1. Add your butter, sugar and milk to a heavy bottomed pot, bring to a rolling boil and boil for 1 minute while stirring.
2. Take your pot off the heat and mix in your peanut butter, vanilla and oats.
3. Use a spoon to scoop and drop your cookie mixture onto a piece of parchment paper and let cool until firm.
4. ENJOY!

### 121. CARAMEL CHOCOLATE SHORTBREADS (DANA KELLY)

<http://www.foodnetwork.com/recipes/food-network-kitchen/caramel-chocolate-shortbreads-4481207>

Total: 2 hr    Active: 15 min    Yield: 12 pieces    Level: Easy

#### Ingredients

- 3/4 cup sweetened shredded coconut
- 2 sticks (1 cup) unsalted butter, at room temperature
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon fine salt
- 3/4 cup confectioners' sugar
- 2 cups all-purpose flour, plus more for dusting (see Cook's Note)
- One 11-ounce bag caramels, pieces unwrapped
- Nonstick cooking spray, for spraying the spoon
- 1 cup mini semisweet chocolate chips



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### Directions

1. Preheat the oven to 350 degrees F. Line a 9-inch square baking pan with aluminum foil, leaving about a 2-inch overhang on 2 sides. Spread the coconut in a single layer on a baking sheet and set aside.
2. Beat the butter, vanilla and salt with an electric mixer on medium speed in a large bowl until smooth and creamy. Add the confectioners' sugar and mix on low until just incorporated. Beat in the flour in 2 batches to make a smooth dough.
3. Lightly flour your hands and press the dough into the prepared baking pan. Bake the shortbread until the edges are firm and the top is dry, 28 to 30 minutes. Top the shortbread with the caramels in an even layer. Return to the oven along with the baking sheet of coconut and cook, tossing the coconut once, until the caramels are melted and the coconut is golden, about 10 minutes.
4. Spray the back of a spoon with cooking spray and use it to spread the caramel all over the shortbread. Sprinkle with the chocolate and let sit until the chips are melted, about 5 minutes. Sprinkle with the toasted coconut and let cool completely, about 1 hour.
5. Using the foil overhang as handles, lift the shortbread out of the pan and cut into 12 pieces.

### Cook's Note

When measuring flour, we spoon it into a dry measuring cup and level off the excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)

### 122. OLD AUNT ETHAL'S SUGAR COOKIES (JAI)

3/4 cup butter

3/4 cup crisco

4 eggs

1 teaspoon lemon extract

1/2 teaspoon lemon zest

2 teaspoons baking powder

5 cups flour

1 teaspoon salt

2 cups sugar

Cream the butter and Crisco together. Add the eggs two at a time. Add the sugar. Mix. Add the baking powder. Add the salt. Add the lemon extract. Add the lemon zest. Mix. Add the flour a cup at a time. The dough will be soft. Wrap it in plastic wrap and chill for an hour. Roll out half the dough at a time and use a round four inch cookie cutter or glass. Bake 6 to 8 minutes at 400 degrees. Cool completely before decorating.

Butter cream frosting

1 1/2 cup soft butter

1/2 cup Crisco

1/2 teaspoon Almond extract

4 cups powdered sugar

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Up to 4 T heavy cream

Mix the butter and Crisco together. Add the almond extract. Slowly add one cup of powdered sugar. Mix. Add the second cup of powdered sugar and one T of heavy cream. Mix. Add third cup of powdered sugar and second T of heavy cream. Add fourth cup of powdered sugar and third T of heavy cream. Mix. The mixture should feel like semi soft ice cream. Add the fourth T of cream if needed.

Once you have the frosting you can color half cup orange. Half cup black and one cup light blue. Note..if you use wilting black coloring it will look purple. Let it set for 5 min to get the black color. It takes a minute to process.

Put the blue in a piping bag with a star tip. Put the orange in a small hole tip piping bag. Put the black in a small hole tip piping bag and put white frosting in a large star tip piping bag. You will need a black wilting edible decorating marker you can find at Wal-Mart. You will need marshmallows and mini m&m's red and green.

Take your cookie and with your large tipped white frosting bag make a small circle of frosting on the top middle of your cookie. Next make a larger circle under your first circle. Do the same for the third circle. It should look like a snowman.

Pick up a marshmallow and the decorating pen. Poke in and rotate to create two eyes and 4 dots to form the mouth. Next pick up your orange tube. Form the nose by laying the tip in the nose area squeezing and pulling slightly to the right to form the nose. This doesn't have to be perfect. All snowmen are different.

Next place the marshmallow in the smallest frosting circle on your cookie. The frosting acts like a glue. Next get two mini m&m's to the middle section to form the snowman buttons. Next pick up your black frosting bag with small hole openings. Starting at one side of the marshmallow pipe a line in a C shape to the middle white frosting circle. Make three lines to make the hand. Do the same on the other side.

Now pick up your snowman and on starting on one side of the draw a line up the side of the marshmallow across the head and down the other side.

Now pick up your blue star tip and squeeze gently and pull slightly to form the earmuffs on either side of the snowman. You may have a point to your earmuffs. DO NOT PANIC. Wait a few minutes and gently tap that point with your finger into place. Perfect.

If you have too many snow man heads whip up hot chocolate add whipped cream and plunk your decorated marshmallow in. Kids love this.

A simpler version if you are not a baker or don't want to make frosting or don't think you can do the earmuffs etc.

Buy large round store bought cookies. By white frosting in a plastic container. Using a knife make your three frosting circles. Put in your mini m and m's for the buttons. For the snowman face..the eyes and mouth same as above. There is an orange edible marker you can use for the nose. Then use the black pen for the line on the head for the earmuffs. You can

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get a small tube of blue frosting with a star tube or use a regular size blue m and m and adhere it with a little white frosting. You can use a black tube of gel for the arms.



### 123. CHAI TEA EGG NOG COOKIES (KIMBERLY HUEY)

- 1 17-oz. pkg sugar cookie mix
- ½ cup melted butter
- 1 egg
- 2 Tbsp egg nog
- 1 chai tea bag

Beat egg. Cut open chai tea bag and empty contents into bowl with egg. Stir in remaining ingredients until batter is smooth. Drop by teaspoonfuls onto cookie sheet. Bake at 350 degrees for 8-10 minutes.

Optional Glaze:

Mix 2 Tbsp egg nog with 1 cup powdered sugar and ½ teaspoon ground nutmeg.

### 124. MONSTER COOKIES (SONJA BROWN & ZINA OJANPERA-LYNCH)

- 3 eggs
- 1 1/2 c. packed brown sugar
- 1 c. sugar
- 1. tsp. corn syrup
- 2 tsp. baking soda
- 1/2 c. real butter
- 1 1/2 c. peanut butter
- 4 1/2 c. rolled oats
- 1 c. chocolate chips
- 1 c. M&Ms of your choice

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Or any combination of your favorite chips and candy. I like to use a mix of regular m&ms and peanut m&ms.

In a large bowl beat eggs. Add the rest of the ingredients in order, mixing well.  
Use an ice cream scoop or a large table spoon to scoop onto an ungreased cookie sheet.  
Bake at 350° for 12 - 15 min.

### 125. CHURCH WINDOW COOKIES (MARIANA MCCROSKEY)

1/2 # OLEO, MELTED  
1 LARGE BAG SEMI-SWEET CHOCOLATE CHIPS  
1 CUP FINELY CHOPPED NUTS, OPTIONAL  
1 SMALL BAG COLORED MARSHMALLOWS

MELT OLEO AND REMOVE FROM STOVE. ADD CHIPS AND COOL.  
ADD NUTS AND MARSHMALLOWS. FORM INTO TWO LOGS ON COCONUT FLAKES  
WHICH ARE SPREAD ON TWO PIECES OF WAX PAPER. ADD MORE COCONUT AND MOLD INTO ROLL.  
TWIST ENDS AND REFRIGERATE. SLICE WHEN COLD.

### 126. TOFFEE BARS (SARA WEISS)

#### INGREDIENTS

- 1 cup butter, softened (not margarine)
- 1 cup packed brown sugar
- 1 egg yolk
- 1 teaspoon vanilla
- 2 cups flour
- 1/4 teaspoon salt
- 4 Hershey Bars, I use Special Dark
- 1/2 cup finely chopped walnuts (I use pecans or no nuts)

#### DIRECTIONS

1. Preheat oven to 350 degrees.
2. Beat butter, sugar, egg yolk and vanilla until creamy.
3. Add flour and salt; mix well.
4. Pat dough into a 10x13" rectangle on greased cookie sheet.
5. Bake for about 20 minutes- until dough is set and lightly browned.
6. Remove from oven and immediately top with the Hershey bars.
7. When bars have softened (and it doesn't take long!) spread evenly and top with the finely chopped nuts.
8. Cut into bars while warm, as these are difficult to cut when cooled.

### 127. ICED VOVOS (JO SEATON)

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### INGREDIENTS

- 60g butter, chopped, at room temperature
- ½ cup caster sugar
- 1 egg
- ⅔ cup plain flour
- ⅔ cup self-raising flour

### TOPPING

- 100g packet pink marshmallows
- 30g butter
- ¼ cup icing sugar, sifted
- ½ cup desiccated coconut
- ⅓ cup raspberry jam, warmed

### METHOD

MAKES 24

1. Preheat oven to moderate, 180°C. Lightly grease and line 2 oven trays with baking paper.
2. In a large bowl, using an electric mixer, beat butter and sugar together until light and fluffy. Beat in egg.
3. Sift flours together and fold into creamed mixture. Turn onto a lightly floured surface. Knead lightly until smooth. Wrap in plastic wrap, chill 15 minutes.
4. Roll out dough between 2 sheets of baking paper until 4mm thick. Using a fluted pastry wheel, cut dough into 24 rectangles 4 x 5cm. Arrange on trays 3cm apart. Bake 10-12 minutes, until lightly golden. Cool on trays for 10 minutes, then transfer to a wire rack to cool completely.
5. **TOPPING:** In a small saucepan combine marshmallows and butter. Stir over a low heat until melted and smooth. Mix in icing sugar. Spread coconut on flat plate. Working quickly, spread a little icing along both sides of biscuit, leaving centre strip bare. Dip in coconut, shaking off excess. Spread warmed jam down centre strip. Repeat with remaining biscuits. Allow to set and store in airtight container.

### TOP TIP

Warm jam on high in microwave in 10 second bursts, stirring until easy to spread.

### 128. WHIP CREAM SNICKERDOODLES (ANNA SMITH)

- 1 yellow cake mix
- 1 8oz of cool whip
- 1 egg
- 1/3 cup sugar
- 1 1/2 tsp cinnamon

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Preheat oven 375\*

- 1) Mix cake mix, cool whip and egg
- 2) Mix sugar and cinnamon in a bowl set aside
- 3) Drop by spoonful roll in the sugar and cinnamon mixture and cover thoroughly
- 4) Place them 2 inches apart on cookie sheet ( cooking parchment paper , silpat or greased cookie sheet
- 5) Bake 13-15 minutes.
- 6) Cool 1-2 minutes

### 129. CARMELITAS (ROBIN NABEL)

<https://www.averiecooks.com/2013/12/carmelitas.html>

#### 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.
- 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.

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- 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.

### 130. ANISE COOKIES (MYRA JOHNSON)

We have had these cookies every year since I was a child (almost 60 years). My great grandmother brought this recipe with us from Germany when she came to America! As children we called these licorice biscuits because that is what they look and taste like. Sadly the recipe makes so many and we have not been able to figure out a way to cut in half or fourths. I am the only one that likes them in my family so I no longer make them. I do however make sugar cookies and add anise oil instead of vanilla to achieve a similar cookie.

(Helen Marquis aka Little Grandma)  
(Elsie Forsbach Little Grandma's Mother)

5 cups flour

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6 teaspoons heaping baking powder  
1 ½ teaspoons salt  
½ pound shortening or oleo  
1 ¼ cup sugar  
6 oz canned milk  
3 oz water  
½ pint molasses  
1 vile anise oil (1 tablespoon)

Mix with hands (resembles pie dough). Turn onto floured surface and roll out dough. Cut out cookies and place on ungreased cookie sheet. Bake in a 350°oven for 10-15 minutes or until brown. Ice with powdered sugar icing.

Powdered sugar icing:

Use a cup of powdered sugar and slowing add milk (start with a teaspoon) and a few drops of food coloring. Icing will be somewhat running but will harden as it dries.

### 131. PEANUT BUTER BLOSSOM COOKIES (HEIDI ROSE)

1 14 once can of eagle brand sweetened condense milk  
¾ to a cup of Peanut butter I use a cup  
1 large egg  
1 teaspoon of vanilla extract  
2 cups of biscuit baking mix  
2 bags of Hershey kisses  
Bake 350

Mix the all the ingredients except the biscuit. Mix well after it's mixed well add the 2 cups of biscuit baking mix. Mix very well. After cover it with foil chill for one hour. Shape into small balls. Place on cookie sheet. I use small muffin pan that I got from pamperchief they come out perfect. Bake for 6-8 minutes. While there in the pan put your kisses in the middle of your cookies. Place in a cooling rack. After your all place in the frig so the chocolate can get hard. This could take up to a hour

### 132. ALMOND BISCOTTI BY GIADA (CAROLYN BRODERICK)

2 cups flour  
1 ½ tsp baking powder  
¾ cup sugar  
1 stick butter  
¼ tsp salt  
2 large eggs  
4 – 5 tbs cooks pure almond extract

Cream the butter and sugar



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Add the eggs

Add the dry ingredients

Mix all together

Roll into one or two long logs

Bake 350° until slightly golden (25 min)

Remove from oven and slice the logs

Return to the oven and bake 10 min

Can make the dough one day ahead and refrigerate.

### 133. STATE COOKIE OF NEW MEXICO (DEBBY LESTER PRICE)

Makes about 6 dozen medium-size cookies

Cookies

- 5 to 6 cups all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon salt
- 1 pound lard, at room temperature
- 1 cup granulated sugar
- 3 large eggs
- 1½ tablespoons ground anise seeds
- ½ cup orange juice, fresh or from concentrate
- 1 ounce (2 tablespoons) whiskey

Topping

- ¼ cup granulated sugar
- ¾ teaspoon ground cinnamon

For the cookies

Preheat oven to 425° F.

Sift together 5 cups flour, baking powder, and salt.

Beat lard in electric mixer, gradually adding sugar until extremely light and fluffy; about 8 minutes. Stop mixer every couple minutes to scrape down sides of mixing bowl. Add eggs singly, beating in each one before adding the next. Mix in dry ingredients, beating only until incorporated. Add anise seeds, whiskey, and orange juice. A stiff, pie-crust-like dough is what you're after. Add some or all of remaining flour, as needed, to get proper consistency.

Spoon dough into cookie press, if you wish. Push out dough into shaped cookies on ungreased cookie sheets. If you don't have a cookie press or

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prefer to make them with cookie cutters, the dough can be rolled out  $\frac{1}{4}$  inch thick on floured work surface and cut into favorite shapes, then arranged on cookie sheets. In either case, avoid handling the dough more than necessary.

Bake cookies 12 to 15 minutes.

For the topping  
While cookies bake, stir together topping ingredients.

Assembly  
Transfer cookies to baking racks to cool.

Gently roll cookies in topping mixture. If not eaten sooner, cookies will keep a week.

### 134. CREAM CHEESE COOKIES (CATHERINE KAHLE)

1 cup of butter, softened  
3 Oz cream cheese, softened  
 $\frac{1}{2}$  cup sugar  
1 tsp vanilla  
2 cups sifted flour

Cream the butter, cream cheese and sugar until light and fluffy.

Add the vanilla.

Then add the flour in small batches.

Then using a cookie press press out cookies 2 inches apart on cookie sheets. Bake 8 to 10 minutes in a preheated oven. The tops will look undone, as they shouldn't brown. The bottom of the cookies should be a light brown. When they come out of the oven, sprinkle them with colored sugar. You can make homemade colored sugar by using  $\frac{1}{4}$  cup granulated sugar, and add drops of food coloring. Using the back of a spoon, push the food coloring into the sugar. About 4 to 5 drops depending on the darkness you want the sugar to be. Sprinkle the sugar on the cookies when they come out of the oven. Gently move them to a cooling rack to cool completely. Once cooled, move them to a tightly closed container for storage. It makes about 4 to 5 doz.

### 135. TURTLE THUMPRINT COOKIES (DIANA MONTOYA)

1 Cup All Purpose Flour  
 $\frac{1}{3}$  Cup Unsweetened Cocoa Powder  
 $\frac{1}{4}$  Teaspoon Salt  
 $\frac{1}{2}$  Cup Unsalted Butter, at Room Temperature

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2/3 Cup Sugar  
1 Large Egg, Separated  
1 Large Egg White  
2 Tablespoons Whole Milk  
1 Teaspoon Vanilla Extract  
1 1/4 Cup Pecans, Finely Chopped  
Filling:  
14 Soft Caramel Candies  
3 Tablespoon Heavy Cream  
Glaze:  
2 ounces Semi Sweet Chocolate  
1 Teaspoon Crisco

### INSTRUCTIONS

Combine flour, cocoa, and salt in bowl. With electric mixer on medium-high speed, beat butter and sugar until light and fluffy, 2 minutes. Add egg yolk, milk, and vanilla and mix until incorporated. Reduce speed to low and add flour mixture until just combined. Wrap dough in plastic wrap and refrigerate until firm, 1 hour. Adjust oven rack to upper-middle and lower-middle positions and heat oven to 350 degrees F. Line 2 baking sheets with parchment paper. Whisk egg whites in bowl until frothy. Place pecans in another bowl. Roll dough into 1-inch balls, dip in egg whites, then roll in pecans. Place balls 2 inches apart on prepared baking sheets. Using 1/2-teaspoon measure, make indentation in center of each ball. Bake until set, about 12 minutes, switching and rotating sheets halfway through baking. Microwave caramels and cream in bowl, stirring occasionally, until smooth, 1 to 2 minutes. Once cookies are removed from oven, gently re-press existing indentations. Fill each with 1/2 teaspoon caramel mixture. Cool 10 minutes, then transfer to wire rack to cool completely.

As cookies cool, make glaze. In a small microwave safe bowl, melt 2 ounces of chocolate with Crisco for 45 seconds. Stir. if not completely melted, continue to microwave in 10 second, 50% power intervals. When cookies are cooled drizzle warm glaze with fork over cookies.

### 136. PUMPKIN EMPANADAS (DIANA MONTOYA)

3 cup flour  
1/3c white sugar  
1 1/2 Teaspoon salt  
1/4 Teaspoon baking powder  
1 cup shortening  
1 cup warm water  
4 cups canned pure pumpkin  
2 eggs  
1 cup white sugar  
1 Teaspoon salt  
1 1/2 Teaspoon Cinnamon  
1 Teaspoon ginger

## Brenda Novak's Cookie Recipe Entries

½ Teaspoon cloves  
1 beaten egg

Prep: 40 min Cook: 20 min Ready in 1 hr

Preheat oven 350°. Line baking sheets with parchment paper. In large bowl whisk flour, 1/3c sugar, 1 ½ teaspoon of salt and baking powder together. Cut the shortening into flour mixture until it resembles coarse crumbs. Stir the water in about 2 Tablespoons at a time. Just until you can gather the dough together. Knead the dough a few times in the bowl. Then scrape it out onto a floured surface. Cut the dough in quarters and then cut into thirds to make 12 equal portions. Roll into balls and cover with cloth and allow to rest while you make the filling.

Mix the pumpkin, 2 eggs, 1c sugar, 1 Teaspoon of salt, cinnamon, ginger and cloves together until smooth.

On floured surface roll each dough ball out into a thin circle about 6 inches across, spoon 1/3 cup of filling into center of dough circle, fold dough over the filling to make half moon shaped pie and crimp the edges of the crust together with a fork. Gently lay the empanadas on the prepared baking sheets. Brush the top of each pie with beaten egg.

Bake in preheated oven until the filling is hot and the crusts are shiny and browned about 20 min.



### 137. EGGNOG SNICKERDOODLES (ANDREA GIERLINGER)

½ c butter, softened  
½ c shortening  
2 c sugar  
1 egg  
1 tsp rum extract  
½ c evaporated milk  
1 c refrigerated French Vanilla Creamer  
5 ½ c flour  
1 tsp salt  
1 tsp ground nutmeg

## Brenda Novak's Cookie Recipe Entries

(Use a large bowl for this)

Cream butter, shortening, and sugar. Beat in egg and extract. Mix in milk and creamer. Combine remaining dry ingredients and add to bowl. Mix well. In a small bowl, combine 5 Tblsp sugar and ½ tsp nutmeg. Shape dough into 1-inch balls and roll in sugar mixture. Place on ungreased baking sheet, flatten slightly, bake 350° for 10-12 min.

Icing: 1 c powdered sugar, 5 -6 tsp French vanilla creamer

Pipe icing onto cooked cookies

### 138. SHORTBREAD (KAREN MCNICOL)

1 cup softened butter  
1 cup brown sugar  
2 cups of flour

Cream butter and sugar together until fluffy, add flour a cup at a time until incorporated. I cut out the shapes I want and chill until firm. Bake in a preheated oven 300oF for 12-15 until golden brown. (cooking time can be adjusted to how thick the cookies are).

### 139. SNOW CAPPED RED VELVET COOKIES (TIANNA CROY)

1 box of red velvet cake mix  
2 eggs  
1/2 cup vegetable oil  
2 tablespoons water  
1 cup white chocolate chips

1) preheat oven to 350° Coat baking sheet with cooking spray  
2) In a large bowl, combine cake mix, eggs, water and oil. Mix well. Stir in white chocolate chips, drop by teaspoons full into prepared baking sheets.  
3) Bake 8-10 minutes or until lightly browned around edges. Cool slightly and remove to wire racks.  
4) When cookies are cooled completely, pipe icing in the center of each forming a peak. I sometimes add decorative sprinkles to really dress them up.

The icing I use, or if you don't want the extra work you can just use prepared cream cheese frosting.

My frosting,

1-1/2 cups butter softened  
3-3/4 cups confectioners sugar  
1/8 teaspoon salt  
3-4 tablespoons milk

## Brenda Novak's Cookie Recipe Entries

In large bowl beat butter, sugar, salt and milk until blended. Add enough milk to achieve desired consistency. Pipe into cookies and enjoy.

### 140. EASY NO PEEKS (CAROL MASTROMARCHI)

A family favorite that's so good and so easy!

2 egg whites  
1 cup sugar  
1 cup chopped walnuts  
1/2 tsp vanilla extract  
1/2 tsp orange extract  
1 cup chocolate chip morsels

Beat egg whites, extracts, and sugar until fluffy. Gently mix morsels and nuts in with a spoon. Drop on foiled cookie sheet. Preheat oven to 350 F. Put cookie tray in oven and **turn off the oven**. Leave in oven (no peeking) until next morning. Peel off cookies and enjoy. Recipe is easily doubled.

### 141. LEMON BARS (DIANE SAMPSON)

A

Mix together and Bake at 350° oven for 20 to 25 minutes in 13X9X2 " pan

1 cup powdered sugar  
1 cup butter

B

Beat together

4 eggs  
2 cups sugar  
1/3 cup lemon juice

C

Sift together and blend into B

1/4 cup flour  
1/2 tsp baking powder

Spread B & C mixture over A and bake additional 25 min. Sprinkle with additional powdered sugar while still warm  
Cool and cut into squares

### 142. ICEBOX COOKIES (ANN MATHEWSON)

1 pound (4 cubes) butter (room temperature)  
1 cup sugar  
1 cup brown sugar

## Brenda Novak's Cookie Recipe Entries

1 tsp baking soda  
5 cups flour  
1 TBS ground cinnamon  
3 eggs  
1 ½ tsp vanilla or almond extract  
1 cup chopped walnuts

Cream Butter and sugar together till smooth. Add eggs, beating in one at a time. Add vanilla and cream till smooth.

In a separate bowl sift flour, baking powder, baking soda and cinnamon. Slowly add to creamed mixture until blended. Fold in chopped nuts.

Roll dough into logs and wrap tightly in parchment paper. The dough is then placed on ice. With the invention of the refrigerator, it can be chilled for 3 to 4 hours till firm. I usually place rolled logs in parchment paper into a freezer bag and store till need. Dough from freezer is ready to use after 1 hour. Only take 1 log out at a time to cook.

Preheat oven to 350. Take log out of freezer and slice dough into ¼ " slices. Place on ungreased cookie sheet. Bake 8 to 10 minutes until edges turn golden brown. Cool for a minute on sheet before transferring to cooling rack.

### 143. CANDY CANE SUGAR COOKIES (KATHLEEN RICHARDSON)

Make your favorite sugar cookies. I use the ones in the market refrigerator section that come in large tube. Cut them in fours and bake.

Buy small or large candy canes put 10 in plastic sandwich bag and crush canes until in small pieces.

When cookies are warm out of oven put 3-4 teaspoons full on top of cookie and press it.

Let cool. My family and friends love these. Crunch of candy and softness and sweetness of cookie super easy to make.

### 144. JUBILEE JUMBLE COOKIES (CINDY WOTEN)

1/2 cup shortening  
1 cup brown sugar  
1/2 cup granulated sugar  
2 eggs  
1 cup undiluted evaporated milk (or sour cream)  
1 tsp. Vanilla  
2 3/4 cup sifted flour  
1/2 tsp. Soda  
1 tsp. Salt  
1 cup nuts, chocolate chips, raisins or dates

## Brenda Novak's Cookie Recipe Entries

Mix thoroughly. Chill 1 hour. Drop rounded teaspoon 2 inches apart on greased cookie sheet. Bake at 375 degrees about 10 minutes.

### Brunt Butter Glaze

Heat 2 Tablespoons butter until golden brown. Beat in until smooth 2 cups sifted powdered sugar and 1/4 cup undiluted evaporated milk.

### 145. PATRICIA'S GINGER COOKIES (PATRICIA WHEELER)

2 ¼ cups flour  
1 teaspoon baking soda  
½ teaspoon salt  
2 Tablespoons ginger  
2 sticks room-temperature butter (I use the salted butter)  
1 cup sugar plus more for rolling  
¼ cup molasses  
1 egg

Combine flour, soda and salt. Beat ginger, butter and 1 cup sugar until light and fluffy. Beat in molasses and egg. Beat in flour mixture until just combined. Chill overnight. Heat oven to 350 degrees. Roll dough into balls and then roll them in sugar. Place 2 inches apart on parchment paper on cookie sheet. Bake until edges start to brown, about 15 minutes. Centers will be slightly soft. Let stand on cookie sheets 1 minute and remove to racks to cool completely.

### 146. HIDDEN KISSES (TRACY MARGIS)

My aunt made these for me the first time when I was 9 and I was hooked!! She made me a batch every year as a Christmas gift until she passed when I was 26. My kids and I started to make our own batches every year after that. Because they are so sweet and I'm diabetic, these are a treat and we only make them once a year. Everyone always asks for me to give them as gifts. These are easy to make and you can always switch up the Hershey kiss flavors with caramel, mint, almond or peppermint to give your cookies a unique flavor. The only problem with this cookie is no matter how many you make...they never last long!!!





## Brenda Novak's Cookie Recipe Entries

### Ingredients

1 cup (2 sticks) butter, at room temperature  
2/3 cup sugar  
1 teaspoon vanilla extract  
1/8 teaspoon almond extract  
2 cups all-purpose flour  
3/4 cup finely chopped pecans (can substitute for other nut, but must put nut in recipe or cookie does not hold together) works best if put into a processor and pulsed to a fine dust  
1 package Hershey Kiss (any flavor)  
1-1/2 cup Powdered sugar

### Directions

In a large bowl, cream the butter, sugar, vanilla and almond extracts. Stir in the flour and blend well. Add the pecans and blend well. Cover the bowl and refrigerate the dough for 30 mins.

Preheat the oven to 375 degrees F.

Unwrap the candy kisses. Press a scant tablespoon of dough around each kiss, covering it completely; remove any excess dough. Shape into balls.

Place the cookies on ungreased cookie sheets and bake for 9-11 minutes. Cool completely, then roll in powdered sugar.

### 147. CINNAMON CRISPS (BETH DRUMMER CRUMLEY)

2 C All-purpose flour  
1/2 tsp. baking soda  
2 tsp. coarse salt (like sea salt)  
2/3 tsp. cinnamon  
2 1/2 C. oatmeal  
2 1/8 C. sugar  
1 1/8 C. butter flavored Crisco (and the water it asks for on the pkg)  
2 1/4 tsp molasses  
1/2 T vanilla  
2 eggs  
1 C chopped pecans

Cream shortening and sugar. Add molasses, vanilla, and eggs. Blend well. Mix dry ingredients and add to creamed mixture. Place by T on greased cookie sheet and press flat with fork. Bake for 15 min. at 350 degrees.

A friend made them for my daughters when my Daddy died. They were 4 and 8 and were both allergic to the protein in milk. That's why she used the Crisco. I actually tried them not long ago with real butter, but they weren't as good, believe it or not. The pecans, cinnamon, and salt together make an amazing combo. The original recipe made like 150 cookies, so I have reduced all amounts to make quite a few less.

## Brenda Novak's Cookie Recipe Entries

### 148. CHRISTMAS TREE SQUARES (LORELLE SUE JONES)

Bar

3/4 cup sugar

2/3 cup softened butter

1 Tbsp. milk

1 tsp. vanilla

1 large egg

1 1/2 cups flour

1 1/2 tsp. baking powder

1/4 tsp. salt

Frosting

4 cups powdered sugar

1/2 cup softened butter

1 tsp. almond extract

3-4 Tbsp. half and half

Red and green food colors

Heat oven to 375 degrees.

Combine sugar, butter, vanilla, and egg. Beat on medium speed until creamy. Add flour, baking powder, and salt. Beat on low speed until well mixed. Spread in greased 15 x 10 x 1 pan and bake for 10-12 minutes until set. Cool completely.

Combine powdered sugar, butter, and extract. Beat on medium speed, gradually adding half and half until desired spreading consistency. Reserve 1/2 cup frosting and set aside. Spread remaining frosting on bars and cut into 48 pieces.

Tint 1/2 of reserved frosting with red food coloring and the other half with green food color. Pipe tree design in center of each square, alternating red and green trees every other bar.

### 149. PEANUT BUTTER REINDEER COOKIES (MICHELE CONARD)

3/4 cup peanut butter

1 1/4 cup firmly packed brown sugar

1/2 cup shortening

3 tablespoons milk

1 tablespoon vanilla

1 egg

1 3/4 cup all-purpose flour

3/4 teaspoon baking soda

3/4 teaspoon salt

Chocolate-covered mini pretzels

Mini brown M&Ms

Regular-sized red M&Ms

## Brenda Novak's Cookie Recipe Entries

Preheat oven to 375°F.

Combine brown sugar, peanut butter, shortening, milk, and vanilla in large bowl. Beat at medium speed until well blended. Add egg; beat until just blended.

In a separate bowl, combine flour, baking soda, and salt. Add to creamed mixture at low speed. Mix just until blended.

Form dough into 1-inch balls. To make reindeer-shaped cookies, pinch the bottom of the ball slightly to form a point, then gently flatten with your hand. Space cookies about 2 inches apart on a greased cookie sheet and bake for 7 to 8 minutes, until set or just beginning to brown.

Remove from oven and immediately (*and gently*) press two mini pretzels into the tops of the cookies for the reindeer's antlers. Press two mini brown M&Ms in for the eyes and one red M&M for the nose (or any other color... some of mine ended up with green noses. They might be South Pole reindeer.).

Allow to cool 2 minutes on the baking sheet and then transfer to a wire rack or paper towel to cool completely.

Makes about 40 reindeer cookies.



### 150. CARAMELS (DEBORAH LANE)

One bag caramels  
One bag chocolate chips  
1/4 bar cooking wax  
Sea salt or kosher salt  
Melt chocolate chip and wax double boiler  
Dip caramels  
Set on parchment lined cookie tin  
Salt caramels  
Store in fridge

## Brenda Novak's Cookie Recipe Entries

### 151. EASY KOLACKY (JANICE WATTS)

1 (8 ounce) package cream cheese, softened

1 cup butter

1/2 cup confectioners' sugar

2 cups all-purpose flour

1 (12.5 ounce) can apricot fruit filling (such as Solo(R))

1/4 cup confectioners' sugar for dusting

Preheat oven to 350. Combine first 4 ingredients. Roll out dough and cut into squares. Fill with fruit or nut filling. Take opposite corners and pinch together. Place on cookie sheet and brush with melted butter. Bake for 25 minutes. When cookies are cooled sprinkle with powdered sugar. Makes about 4 dozen. Nut filling: 3/4 cup sugar, 2 T melted butter, walnut meal, add a little milk.

### 152. PINEAPPLE COOKIES (DANITA MOON)

1 cup soft shortening

1 1/2 cups sugar

1 egg

1 can (9oz) crushed pineapple with juice

3 1/2 cups flour

1 teaspoon soda

1/2 teaspoon salt

1/4 teaspoon nutmeg

1/2 cup chopped nuts

Mix shortening, sugar and eggs well. Stir in pineapple. Sift flour, soda, salt and nutmeg; stir in. Mix in nuts. Chill 1 hour. Heat oven to 400 degrees. Drop rounded teaspoonsful 2 inches apart onto lightly greased baking sheet. Bake 8 to 10 minutes, or until no imprint remains when touched lightly. Makes 5 dozen cookies.

### 153. HOLLY LEAF COOKIES (BRENDA NOVAK)

#### Ingredients:

1/4 tsp. salt

2 c. flour

1 c. sugar

1 tsp. cinnamon

3/4 tsp. baking powder

1/2 c. butter

1 slightly beaten egg

1/4 c. milk

2/3 c. raspberry jam

## Brenda Novak's Cookie Recipe Entries

### **Frosting:**

2 c. powdered sugar  
½ tsp. vanilla  
2 -3 Tbs. milk  
Red cinnamon candies  
Green food coloring

### **Directions:**

- 1) Mix all ingredients down to the baking powder. Cut in butter and make a well. Add egg and milk, stir until moist. Roll out ½" thick and cook on ungreased cookie sheet at 375 for 8 – 10 min. Cool, make sandwich cookies with raspberry jam in the middle.
- 2) For frosting: mix powdered sugar, vanilla, and milk into a glazy consistency. Add red cinnamon candies while frosting is wet and then let dry. Paint with a paint brush holly leaves with a green food coloring.

### **154. ROOTBEER FLOAT COOKIES (TAMI TIPPY) – WINNING RECIPE**

1 cup sugar  
1 cup brown sugar  
1 cup butter (softened)  
½ cup buttermilk  
2 eggs  
2 ½ tsp. rootbeer extract  
1 tsp. vanilla  
4 ½ cups all purpose flour  
1 tsp. baking soda  
¼ tsp. salt

Heat oven to 375 degrees. Lightly grease cookie sheets. Combine sugars, butter, buttermilk, eggs, rootbeer extract and vanilla. Beat on medium speed until well blended. Add flour, baking soda and salt. Beat until soft dough. Drop by heaping tsp. on cookie sheet and bake for 10 to 12 minutes or until set. Makes about 5 dozen (60) cookies.

### **Frosting:**

3 cups powdered sugar  
3 tbs. half and half  
2 tbs. butter (softened)  
3 tsp. rootbeer extract

Mix well and spread on cookies. ENJOY

Color of cookies and frosting depend on rootbeer extract you use. This one I used Watkins brand and it is clear. Others could be light to dark brown.