
Brenda Novak's Cookie Recipe Entries

2018 Entries

Oreo Peppermint Bark → Pamela Rule

Ingredients:

- 25 ounces white chocolate chips
- 1 tsp. coconut oil
- Green food coloring
- 20 Oreos, crushed and divided
- 1 tsp. peppermint extract
- ½ C semi-sweet chocolate chips

Directions:

1. Line a large baking sheet with parchment paper. In a large bowl, combine white chocolate, coconut oil and green food coloring. Microwave on high for 25 seconds at a time, stirring after each time until chocolate chips are completely melted.
2. Add ¾ of crushed Oreos and peppermint extract to melted chocolate. Fold to combine. Pour onto prepared baking sheet and spread in an even layer. Top with the remaining crushed Oreos and drizzle with melted chocolate.
3. Place in the refrigerator to harden for 2 to 3 hours. Break into pieces and serve.

Sour Cream cookies → Cindy Giannell

Ingredients:

- 1 2/3c. Flour
- 1t. Baking powder
- 1/4 t. baking soda
- 1/2 t. Salt
- 1/3 c. Shortening
- 2/3 c. Sugar
- 1/2 cup sour cream
- 1 egg

Brenda Novak's Cookie Recipe Entries

2018 Entries

Directions:

1. Cream shortening and sugar.
2. Add egg and beat
3. Alternate dry ingredients with sour cream into creamed ingredients.
4. Drop by teaspoonful in greased cookie sheet
5. Bake 325 for 10-12 minutes

White Frosting

Ingredients:

- 1/4 c. Margarine
- 1/4 c. Shortening
- 2 T. Flour
- 2 T warm milk
- 1 egg white
- 2 c. Powdered sugar
- 1 t. Vanilla, clear is better

Directions:

1. Beat all ingredients until fluffy
2. Frost cookies when cooled

Grinch Cookies → Nikkita Blake

Ingredients:

- 6 TBSP butter
- 1 C. Powdered sugar
- 1 TSP cornstarch
- 18 - 1/4 oz weight French vanilla cake mix
- 2 eggs
- 1 bottle of green food coloring (about 60 drops)

STEPS:

1. Preheat oven to 375°
2. Melt the butter and set aside to cool

Brenda Novak's Cookie Recipe Entries

2018 Entries

3. In a shallow dish, mix together the powdered sugar and cornstarch with a fork.
4. In a large bowl, mix together the cooled butter, cake mix and eggs. (This will be a little hard to stir together.) Add the green food coloring and make sure it's all mixed in well.
5. Using two spoons drop a blob of dough in the powdered sugar mixture. Using the spoons roll it around until it's thoroughly covered in the mixture.
6. Once covered roll into a ball and place it on a parchment paper lined cookie sheet.
7. Bake for 9 minutes (They will not look done, but they are) remove from oven and let cool on cookie sheet for 1 minute. Then remove and place on a cooling rack.

Apple Pie Cookies → Nikkita Blake

Ingredients:

- 1 package of Pillsbury refrigerated pie crust
- 1 jar caramel sauce
- 1 can Apple pie filling
- 1 egg slightly beaten
- 3 TBSP cinnamon sugar
- 2 TBSP flour (for sprinkling)

Steps:

1. Preheat oven to 350°
2. Sprinkle a little flour on a flat surface. Roll out the dough just a little bit to slightly increase the surface area. (You don't want it to thin)
3. Spread a thin film of the caramel sauce over the crust.
4. Chop up the apples in the filling so they are smaller. Spread some of the Apple mix over the caramel sauce.
5. Using another flat surface repeat step 2. Then using a pastry cutter or knife begin cutting a lot of 1/2 inch wide strips.
6. Using the strips make a lattice over the top of the Apple pie.

Brenda Novak's Cookie Recipe Entries

2018 Entries

7. Using a 3 inch wide circle cookie cutter, cut out the caramel apple pie cookies. Should end up with about a dozen.
8. Use a thin spatula to transfer the cookies to a non stick backing sheet.
9. Brush a little egg across the strips of the cookies. Sprinkle with cinnamon sugar.
10. Bake for 20-25 minutes (until golden brown)

White Chocolate Raspberry Cookies → Vicky Collins

Ingredients:

- 1/2 cup butter - softened
- 1/4 cup sugar
- 1 tsp. vanilla
- 1 1/4 cups flour
- 1 Tbs. water
- 1/4 cup seedless raspberry jam
- 1/2 cup white chocolate chips

Directions:

1. In a large bowl mix at medium speed the butter, sugar, and vanilla until smooth. Add flour and water and mix until dough comes together.
2. Divide dough into thirds.
3. On a lightly floured surface use the palms of your hands to roll each portion into a 10" long rope.
4. Place ropes 3" apart on a buttered baking sheet.
5. Press your finger into the dough to make 1/2" wide indentations.
6. Nine per rope.
7. Spoon 1/4 teaspoon jam into each indentation.
8. Bake at 350° for 15 - 18 minutes or until edges are only very lightly browned.
9. Remove from oven and let cool on baking sheet.

Brenda Novak's Cookie Recipe Entries

2018 Entries

10. Meanwhile melt white chocolate chips in microwave just until melted, then stir until smooth.
11. Put the melted chocolate into a sandwich bag and snip off the corner. Drizzle chocolate decoratively at an angle over each cookie strip.
12. Chill until chocolate is firm to touch then cut each rope diagonally into 9 slices.

Makes 27 cookies.

*Hint - I use Nestle's white morsels and Smucker's seedless raspberry jam.

These are one of my husband's favorites. These elegant cookies freeze beautifully and are easy and fun for kids to make.

Peanut Butter Brickle Cookies → Marie Christensen

Ingredients:

CREAM:

- 1 Cup packed brown sugar
- 1 Stick of Butter
- 3/4 Cup Peanut Butter (crunchy, or smooth)
- Add: 3 Tablespoons Milk
- 1 Tablespoon Vanilla
- 1 Egg

BLEND:

- 1 1/2 Cup All Purpose Flour
- 1/4 teaspoon salt
- 3/4 teaspoon Baking Soda

Directions:

Brenda Novak's Cookie Recipe Entries

2018 Entries

Add Dry to Creamed Mixture along with an 8oz. bag of Heath Bits'O Brickle Toffee Chips (your choice, plain or chocolate covered). Drop by equal amounts onto baking pan & Bake 375 12-13 Minutes, let set only 1 minute & remove onto a cooling rack.

Helen's Russian Teacakes → Patti Ostenson

Ingredients:

- 3 cups soft margarine
- 1-1/2 cup sifted powdered sugar
- 3 tsp vanilla
- 6 1/2 cups sifted flour
- 3/4 tsp salt
- 2 1/2 cup chopped walnuts

Directions:

1. Mix margarine, sugar & vanilla thoroughly. Stir Together flour & salt; stir in. Mix in nuts. Chill.
2. Heat oven to 400 degrees (mod. hot).
3. Roll dough into 1" balls.
4. Bake on ungreased baking sheets 4 about 10-12 min.
5. They don't spread. Bake just until set but not brown.
6. While warm roll in powdered sugar.
7. After cool roll in sugar a second time.
8. This recipe makes about 12 doz. cookies.

My sweet mother-in-law tweaked this recipe & taught it to me. I've been making it for 47 years as a Christmas favorite of my whole family. Only wish she was still alive to make them with me. Merry Christmas & I hope U all enjoy them!!

Chocolate Oatmeal No Bake Cookies → Karol Conrad

Ingredients:

- 1 butter stick
- 2 cups white sugar

Brenda Novak's Cookie Recipe Entries

2018 Entries

- 1/2 cup milk
- 1/2 cup peanut butter
- 3 1/2 cup quick cooking oats
- 2 teaspoon vanilla
- 4 tablespoons cocoa

Directions:

Using a saucepan melt butter stick, stir in sugar, milk and peanut butter. Bring to rolling boil and boil for 1 minute, stirring constantly. Turn off burner. Stir in oats, vanilla and cocoa, mix well, drop spoonful onto wax paper. Let cool until set. Store in airtight container. ENJOY!!

(TIP: I get all the ingredients measured out into two bowls before I melt the butter stick, that way I'm ready to mix them in fast.)

Raisin Filled Cookies → Jeannette Snyder O'Neal

This was my Grandma's recipe. She made these for her husband, 7 children and 23 grandchildren even though she was diabetic and couldn't eat them herself. It was a true labor of love.

Ingredients:

- 1/2 cup shortening
- 1/2 cup butter
- 4 eggs
- 2 cups sugar
- 4 1/2 cups flour
- pinch of salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 3 tablespoons vanilla extract

Directions:

Brenda Novak's Cookie Recipe Entries

2018 Entries

Mix well and chill several hours or overnight.

1. Meanwhile make raisin filling.
2. Grind raisins
3. 1/4 to 1/3 cup sugar
4. Cornstarch to thicken.
5. Cook on stove top until thickened.
6. Allow to cool.

7. Roll out cookie dough 1/4 inch thick and cut with round cookie cutter. Place large spoonful of raisin filling in middle add another dough circle on top and lightly seal edges. Bake at 375 degrees until golden brown approximately 10 minutes.

8. Leftover dough can be baked for sugar cookies and are very good sprinkled with cinnamon and sugar.

Salted caramel chocolate chip cookies → Tanya Jackson

Ingredients:

- 3/4 c butter
- 1 c brown sugar
- 1/4 c sugar
- 1 egg
- 2 tsp vanilla
- 2 c flour
- 2 tsp corn starch
- 1 tsp baking soda
- 1/2 tsp sea salt
- 1 c semisweet choc chips
- 1/2 c caramel bits (Kraft)
- Sea salt

Directions:

1. Preheat oven to 350°. Line baking sheets with parchment paper.

Brenda Novak's Cookie Recipe Entries

2018 Entries

2. Cream butter & sugar. Add egg & vanilla. Blend dry ingredients together & slowly mix into batter. Stir in chocolate chips & caramel bits.
3. Form cookies into tbsp. balls, setting 2 inches apart on cookie sheets. Sprinkle with sea salt
4. Bake 10 minutes. Let cook on baking sheet 2 minutes before transferring to wire rack.

Fudge Bonbon Cookies → Cindy Pearce

Ingredients:

- Combine and set aside
 - 2 c. flour
 - 1/2 c. pecans finely chopped.
- Melt in microwave
 - 2 c. Chocolate chips
 - 1/4 c. Butter.
- Add to melted chocolate till blended add flour mixture
- 1 can (14 oz) sweetened condensed milk
- 1 tsp. Vanilla.
- 1 package Hershey kisses unwrapped. Can use any flavor you want.

Directions:

1. When batter is cool enough to handle, shape a Tablespoon of dough around a kiss.
2. Place 1 inch apart on ungreased cookie sheet
Bake at 350 degrees for 7-9 minutes or till tops begin to crack. Cool on rack
3. In microwave melt 2 squares white baking chocolate drizzle over cookies

Oatmeal Raisin Cookies → Jane Casey

Ingredients:

Brenda Novak's Cookie Recipe Entries

2018 Entries

- 1 cup shortening
- 1 cup sugar
- 1 cup packed light brown sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 2-1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 cups rolled oats
- 1 cup raisins
- 1 cup coarsely chopped pecans, optional

Directions:

1. In a large bowl, cream the shortening and sugars until light and fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda, salt and cinnamon. Add to creamed mixture, just until combined. Stir in the oats, raisins, and pecans, if desired.
2. Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets.
3. Flatten with a greased glass bottom.
4. Bake at 350° for 10-11 minutes or until golden brown. Do not overbake.
5. Remove to a wire rack to cool.

Yield: about 3-1/2 dozen.

The Edinburgh Cookie → Carissa Marks

I fell in deep hunger for a scone made with white chocolate and cranberries and when I called home, I tasked the hubs with making a cookie just as good. He did.

Ingredients:

Brenda Novak's Cookie Recipe Entries

2018 Entries

- 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 White Chocolate Morsels
- 1 cup dried Cranberries

Directions:

1. Preheat oven to 375°F.
2. Combine flour, baking soda, and salt in small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.
3. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Soft Ginger snaps → Laura Hall

Ingredients:

- 3/4 cup shortening (I use butter)
- 1 cup brown sugar (my grandma's trick is to do 1/2 cup light and 1/2 cup dark)
- 1/4 cup molasses
- 1 egg
- 2 1/4 cup flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon

Brenda Novak's Cookie Recipe Entries

2018 Entries

- 1/2 teaspoon cloves

Directions:

1. Cream together first four ingredients until fluffy. Sift together dry ingredients. Stir into molasses mixture.
2. (I recommend refrigerating for 30 minutes so the dough is not so sticky.) Preheat oven to 375 degrees.
3. Form into small balls. Roll in granulated sugar and place two inches apart on greased cookie sheet. (I'm lazy and use parchment paper so you don't have to wash cookie sheets) Bake for 9 minutes. Cool slightly. Remove from pan.

Icebox Cookies → Jimmy Pollard

Ingredients:

- 2/3 cup butter
- 1 Brown sugar
- 1 egg
- 1 large candy cane... crushed
- 1 teaspoon Vanilla
- 2 1/4 cup flour
- 1/4 tsp salt
- 1/2 tsp baking soda

Directions:

1. Cream butter and add Brown sugar mix well together.
2. Add egg, candy cane and beat well.
3. Add flour, salt and baking soda mix all together well.
4. Divide dough in two.
5. Roll each into tube shape and wrap with wax paper.
6. Freeze overnight.

Brenda Novak's Cookie Recipe Entries

2018 Entries

7. Slice the rolls, (into ¼" thickness) when mixer is still cool and cook at 350° for 10 min.

Kiurembiethias Greek cookies → Deborah Lane

Ingredients:

- 1 cup butter
- 4 tablespoons powdered sugar
- 1 ounce whiskey
- 1 1/2 teaspoons vanilla
- 1 teaspoon almond extract
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 3 1/2 cups flour
- 1 egg
- 1 cup additional powdered sugar for rolling cookie

Directions:

1. Heat oven to 350° degrees.
2. Beat together butter and the 4 Tablespoons of powdered sugar until light and fluffy, about 3 to 4 minutes.
3. Beat in egg.
4. Add whiskey, vanilla and almond extract.
5. Beat well.
6. Sift together flour, baking powder and baking soda.
7. Add to mixture; stir in, do not beat.
8. Dough should be soft but not sticky.
9. Pinch off 1" balls of dough and shape into crescents.
10. Place on an ungreased cookie sheet and bake for 10 to 12 minutes or until bottom is lightly browned.
11. Place cookies on wire rack and let cool for about 5 to 6 minutes.
12. Roll in additional powdered sugar.

This easy recipe makes 3 dozen cookies.

Brenda Novak's Cookie Recipe Entries

2018 Entries

Baklava → Deborah Lane

Ingredients:

- 1 cup unsalted butter
- 1/2 (16 ounce) package phyllo dough
- 2 cups chopped pecans
- 1 1/2 tablespoons whole cloves
- 1 1/2 cups water
- 1/3 cup white sugarworks
- 1 cinnamon stick
- 1 cup honey

Directions:

1. Preheat oven to 350° degrees F (175 degrees C).
2. Melt the butter over low heat.
3. Pour 2 tablespoons of the butter into the bottom of a 9x13 inch baking pan.
4. Layer 3 sheets of the phyllo dough in the pan.
5. Trim dough to fit.
6. Sprinkle 2 tablespoons of pecans over the phyllo dough.
7. Layer 3 more sheets of dough, brush generously with the melted butter, and sprinkle with 2 tablespoons of pecans.
8. Continue dough -butter- pecan layers until pan is 3/4 full.
9. With a sharp knife, score phyllo dough to form diamonds.
10. Press a clove at each end of the diamonds.
11. Pour remaining butter over the dough.
12. Bake 45 to 50 minutes in the preheated oven, until golden brown.
13. Meanwhile, combine the sugar, water and cinnamon stick in a medium saucepan, and bring to boil, stirring constantly.
14. Simmer for 10 minutes.
15. Add the honey and simmer for 2 minutes longer.
16. Remove from heat and discard cinnamon stick.
17. Pour honey mixture over hot baklava.

Brenda Novak's Cookie Recipe Entries

2018 Entries

18. Let cool on wire racks.

19. Cut into diamonds.

Torrone Italian nougat → Deborah Lane

Prep Time 15 mins

Cook Time 1 hr 15 mins

Total Time 1 hr 30 mins

A traditional recipe for homemade Italian torrone, great for the holiday treats or gifts. Servings: 4 logs of torrone

Ingredients:

- 1/2 pound of honey, use a high grade Italian honey for best results but any good grade
- 2 large egg whites
- 1/2 pound of nuts, use a mixture of almonds, hazelnuts, and pistachios
- 1/8 teaspoon salt
- 1 teaspoon pure vanilla extract

Directions:

1. Cover a loaf pan or small square baking dish (8 inch by 8 inch) with parchment paper. Have another sheet of parchment paper ready to cover the top of the torrone once it's done cooking.
2. Place the nuts on a single layer in a baking tray and toast in oven at 350° F, about 8 minutes or until shiny and fragrant. Set aside.
3. Place honey in a double boiler or large bowl over a saucepan of water (bain marie) on the lowest heat. Make sure the bowl is not touching the water. Heat honey until it melts, stirring occasionally with a wooden spoon.
4. In the meantime, whisk egg whites to stiff peaks in a separate bowl.
5. Add the whites to the bowl of honey, stirring with the wooden spoon to incorporate. It should turn into a caramel-colored cream.

Brenda Novak's Cookie Recipe Entries

2018 Entries

6. Keep cooking, stirring slowly but continuously over gentle heat for 45 minutes (It's best to just set a timer for this). The mixture should thicken and become pale. A small test should determine that your torrone is at a good stage – a drop of the mixture in a glass of water should solidify into a soft ball, not dissolve immediately.
7. Add the nuts, salt and vanilla to the mixture and continue cooking and stirring for 30 minutes.
8. Pour into your prepared baking dish.
9. Top with additional parchment and smooth it down, pressing the torrone gently with your hands.
10. Place in a cool place to set for a couple of hours.
11. When set, cut the torrone into thick slices with a sharp, heavy knife.
12. Wrap in parchment tie with string or tape for the perfect homemade holiday gift.
13. Keeps very well wrapped in parchment and stored somewhere cool.

Pecan Pie Bars → Deborah Lane

Pecan pie in a bite-sized bar, perfect for a crowd! These pecan pie bars boast a tender shortbread crust and all the flavor of pecan pie.

36 BARS

15 min PREP TIME

1 hr. 30 min TOTAL TIME

Ingredients

Crust

- 1 3/4 cups all-purpose flour
- 3/4 cup Butter, softened
- 1/3 cup sugar
- 1/3 cup coarsely chopped pecans

Filling

Brenda Novak's Cookie Recipe Entries

2018 Entries

- 2/3 cup firmly packed brown sugar
- 6 tablespoons self-rising flour
- 1 teaspoon salt
- 1 1/2 cups dark corn syrup
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups coarsely chopped pecans

Directions:

STEP 1: Heat oven to 350°F.

STEP 2: Combine 1 3/4 cups flour, butter and sugar in bowl. Beat at medium speed, scraping bowl often, until mixture resembles coarse crumbs. Stir in 1/3 cup pecans.

STEP 3: Press crust mixture evenly onto bottom of ungreased 13x9-inch baking pan. Bake 18-22 minutes or until edges are very light golden brown.

STEP 4: Combine brown sugar, 6 tablespoons flour, and salt in large bowl; whisk until mixed. Add corn syrup, eggs, and vanilla; mix well. Stir in 1 1/2 cups chopped pecans. Spread evenly over hot, partially baked crust. Bake 30-35 minutes or until filling is set and knife inserted 1-inch from edge comes out clean.

STEP 5: Cool completely. Refrigerate

Gram's Seven-Layer Cookies → Kayleigh Woods

Ingredients:

- 1/2 cup Salted Butter, Melted
- 1-1/2 cup Graham Cracker Crumbs
- 1 cup Sweetened Shredded/Flaky Coconut
- 1 cup Semisweet Chocolate Chips
- 1 cup Butterscotch Chips
- 1 can (14 Oz. Size) Sweetened Condensed Milk
- 1 cup Walnuts
- Add Candy Canes as a garnish on top for festiveness.

Brenda Novak's Cookie Recipe Entries

2018 Entries

Directions:

1. Preheat oven to 350° F.
2. Lightly grease a 11 x 7 baking pan.
3. Stir together melted butter and graham cracker crumbs.
4. Press into prepared pan.
5. Add the other ingredients in order: coconut, chocolate chips, and butterscotch chips.
6. Pour sweetened condensed milk over the top.
7. Add the walnuts.
8. Bake for 25 minutes.
9. Remove from the oven and cool on a wire rack.
10. Place pan in the refrigerator and serve cold.
11. Once cool, add candy canes as a garnish for festiveness.

Butterscotch Bars → Lorelle Jones

Here's a recipe I make every Christmas, mostly because my kids love it so much. It's not particularly festive looking, but it sure is good! We call them butterscotch bars.

No-Bake Bars

Ingredients:

- 2 eggs, beaten
- 1 cup sugar
- 3/4 cup margarine

Directions:

Boil two minutes on medium low heat. Stir often because it burns easily. Cool slightly.

Add:

Ingredients:

- 2 1/2 cups graham cracker crumbs
- 1/2 cup coconut
- 1/2 cup chopped walnuts
- 2 cups mini-marshmallows

Brenda Novak's Cookie Recipe Entries

2018 Entries

Directions:

Press into 7 x 11 pan. (I also use 9 x 13.)

Melt:

Ingredients:

- 1 package butterscotch chips
- 3 Tbsps. peanut butter

Directions:

Spread on bars. Cool and cut.

Gingers Peanut butter Balls → Ginger J Lyman

Ingredients:

- 1 stick of butter softened (room temperature)
- 1 teaspoon vanilla
- 1 1/2 cups Jiffy Creamy Peanut butter
- 3 cups of powdered sugar
- 10-12 oz semi sweet Nestle Toll House Cookies
- 2 tablespoons butter flavored Crisco

(The secret to this recipe is exact. Use the exact ingredients in exact order.)

Directions:

1. Mix first three ingredients until mixed thoroughly.
2. Add one cup of powdered sugar at a time.
3. Hopefully you washed your hands because you won't be able to use a spoon at this point. Roll into 1" (1.5) balls.
4. Put on a plate and refrigerate.
5. In a double broiler melt the Crisco making sure you coat the pan with the oil.
6. Add chocolate melt.
7. Take a cookie sheet and cover with foil.
8. Add PB balls to chocolate, coat using a spoon and place in a cookie sheet.

You can cool them in a frig or freeze them. Whichever works best for you. Enjoy. Merry Christmas

Brenda Novak's Cookie Recipe Entries

2018 Entries

Soft Pumpkin Spice Cookies with Cream Cheese Frosting → Cindy Woten

Ingredients:

Cookie batter:

- 2 ½ cups all purpose flour
- 1 tsp baking soda
- 2 tsp pumpkin pie spice
- ½ tsp ground cloves
- ½ tsp salt
- 1 stick (1/2 cup) butter, melted and cooled
- ¾ cup granulated sugar
- ¾ cup brown sugar
- 2 tsp maple extract
- 2 TBS milk
- 1 egg
- 1 (15 oz) can pureed pumpkin

Icing:

- ½ cup (1 stick) softened butter
- ½ cup softened cream cheese
- 2 to 3 cups powdered sugar
- 1 tsp vanilla extract

Directions:

1. Preheat oven to 350°. Spray two baking sheets with nonstick spray or line with parchment paper and set aside.
2. In a large bowl, combine flour, baking soda, salt, pumpkin pie spice, and cloves. Set aside.
3. In the bowl of your mixer, beat melted butter and both sugars on medium speed until combined. Add egg, pumpkin, maple extract, milk and beat on medium until combined, scraping sides of bowl as needed. With the mixer on low, slowly add the flour mixture and beat until mixed.
4. Cookie dough will resemble very thick batter.
5. With a large cookie scoop, scoop dough onto cookie sheets, about 2 inches apart. Bake for 10 minutes or until cookies are puffy and

Brenda Novak's Cookie Recipe Entries

2018 Entries

edges are JUST starting to turn golden brown. Remove from oven and let cool for a few minutes before removing to cooling racks.

For frosting:

1. Cream butter and cream cheese together. Slowly add powdered sugar and mix with an electric mixer until thick and creamy. Add vanilla and mix on high.
2. When cookies are cooled, spread frosting on top with offset spatula.

Note: Cookies are better the next day as it allows the flavors to mingle. Enjoy.

Double Chocolate Cranberry Chunkies → Shauna Scherr

Ingredients

- 1-3/4 cups all-purpose flour
- 1/3 cup unsweetened cocoa powder
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- ½ cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups semisweet chocolate chunks or large chocolate chips
- ¾ cup dried cranberries or dried tart cherries
- Additional granulated sugar

Directions

1. Preheat oven to 350 F.
2. Combine flour, cocoa, baking powder and salt in small bowl; set aside. Beat butter, 1 cup granulated sugar and brown sugar in

Brenda Novak's Cookie Recipe Entries

2018 Entries

large bowl with electric mixer at medium speed until light and fluffy. Beat in egg and vanilla until well blended. Gradually beat in flour mixture on low speed until blended. Stir in chocolate chunks and cranberries.

3. Drop dough by level $\frac{1}{4}$ cupfuls onto ungreased cookie sheets, spacing 3 inches apart. Flatten dough until 2 inches in diameter with bottom of glass that has been dipped in additional granulated sugar.
4. 4. Bake 11 to 12 (recommended) minutes or until cookies are set. Cool cookies 2 minutes on cookie sheets; transfer to wire racks. Cool completely.

Makes about 1 dozen (4-inch) cookies

Note: Soak cranberries for 30 minutes in warm water. Squeeze remaining water out before mixing into mixture.

Orange Cranberry Shortbread Cookies → Lisa Stefanoni-Hamill

Ingredients:

- 1/2 cup dried cranberries (Craisins)
- $\frac{3}{4}$ cups sugar divided
- 2½ cups all-purpose flour - spooned and leveled not scooped
- 1 cup butter cubed (and cold)
- 1 tsp almond extract
- zest of 1 orange
- 1 to 2 tbsp of fresh orange juice optional
- additional sugar to coat cookies before baking if desired

Directions:

1. Line a baking sheet with parchment paper and set aside.

Brenda Novak's Cookie Recipe Entries

2018 Entries

2. Combine cranberries and 1/4 cup of sugar in a food processor and process just until the cranberries are broken down into smaller pieces. Set aside.
3. Combine flour and remaining sugar in a large bowl.
4. Use a pastry cutter to cut in butter. You want very fine crumbs.
5. Stir in extract, cranberries and sugar mixture, orange zest and orange juice (optional).
6. Use your hands to knead the dough until it comes together and forms a ball. Work the dough until it comes together.
7. Shape dough into a log about two inches in a diameter and wrap in plastic wrap.
8. Refrigerate for two hours or up to 72 hours.
9. Preheat oven to 325F.
10. Cut slices of cookie dough about ¼ inch thick.
11. Place about a half a cup of sugar in a bowl and coat the cookie slices with sugar.
12. Place cookies on baking sheet and bake for 12 to 15 minutes or just until cookies are set. Do not over bake. I pull mine at 12 minutes.
13. Let cookies cool for several minutes on baking sheet before removing to cooling rack. Let cool completely.
14. Store in airtight container for 3 days or freeze for up to 3 months
15. You can even dip half in white, milk or dark chocolate as well

Found this recipe on line several years ago.

Reese's Cookies → Vickie Watts (aka Lea)

Ingredients

- ¾ cup butter, soft
- 1 cup sugar
- 1 cup brown sugar
- 1 cup peanut butter
- 2 large eggs
- 2 tsp vanilla

Brenda Novak's Cookie Recipe Entries

2018 Entries

- 1 tsp baking soda
- ½ tsp salt
- 2-1/2 cups flour
- 1-1/2 cup chocolate chips
- 32 mini Reese's quartered

Directions:

1. Mix first 6 ingredients. Add soda, salt & flour.
2. Fold in chocolate chips.
3. Large scoops – slightly flatten ball
4. Bake at 350 for 12 minutes
5. Remove and lightly press 8 cup up Reese's
6. Return to oven 2 more minutes
7. Cool on baking sheet 2 minutes
8. Move to cooling rack.

Hot Cocoa Cookies → Michele Conrad

Ingredients:

For the cookies:

- 1/2 C unsalted sweet cream butter
- 1 1/2 C nestle semi-sweet chocolate
- 1 1/2 C flour
- 1/4 C Hershey cocoa powder
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1 1/4 C brown sugar
- 3 large eggs
- 1 1/2 tsp vanilla extract
- 12 large marshmallows cut in half

Directions for the cookies:

1. In a double boiler, melt the butter and chocolate, stirring frequently. Once melted, set

Brenda Novak's Cookie Recipe Entries

2018 Entries

2. aside to cool
3. In a medium bowl, whisk together the flour, cocoa powder, baking powder and salt.
4. In a standing mixer, beat the sugar, eggs and vanilla on low speed until combined.
5. Add the cooled chocolate and mix until combined
6. Gradually add in the flour ingredients and mix until combined
7. Scoop the dough (Will be brownie like texture) into a bowl and cover with foil and place into the fridge for 4 hours.
8. Preheat oven to 325 degrees and line a cookie sheet with parchment paper.
9. Using a small ice cream scoop, scoop some batter into your hands and roll into a ball
10. Place cookies about 2 inches apart
11. Bake the cookies for about 10 minutes
12. While cookies are baking, cut the marshmallows in half
13. Once cookies are baked, place a marshmallow into the center of the cookies and lightly press down
14. Place cookies back into the oven for another 2-3 minutes
15. Place a wire rack over another cookie sheet to allow the icing to drip off
16. Once cookies are done baking let cool for a few minutes before transferring to a wire rack while you make the icing

Ingredients for the chocolate icing:

- 2 C powdered sugar
- 4 tbsp unsalted sweet cream butter, melted
- 1/4 C Hershey cocoa powder
- 1/4 C hot water
- 1/2 tsp vanilla extract
- Christmas sprinkles

Directions for the icing:

Brenda Novak's Cookie Recipe Entries

2018 Entries

1. Combine all ingredients into a large mixing bowl and mix until combined
2. If the icing is still too thick, add about 3 tbsp of hot water to it to thin it out
3. Using a spoon, spoon some icing onto the marshmallow on the cookie
4. Repeat step number 3 onto a few more cookies
5. Sprinkle a little bit of sprinkles onto the cookies
6. Repeat the last two steps onto the remaining cookies.
Remember to only put icing onto a few cookies at a time because the icing will dry fast.
7. Once all the cookies have icing and sprinkles ENJOY your Hot Cocoa Cookies!

Christmas Light Cookies → Laurie Conklin

Ingredients for Cookies:

- 3/4 c butter or margarine, softened
- 1/3 c granulated sugar
- 1/3 c firmly packed brown sugar
- 1 egg
- 1 tsp mint extract
- 2 c all-purpose flour
- 3/4 tsp baking soda
- 1/3 c finely ground walnuts

Ingredients for Icing:

- 5 c confectioner's sugar
- 1/3 c plus 1Tbsp milk
- Paste food coloring: Blue, Green, Orange, Red

Directions for cookies:

1. Cream butter and sugars in a large bowl until fluffy.
2. Add egg and mint extract, beating until smooth.

Brenda Novak's Cookie Recipe Entries

2018 Entries

3. In another large bowl, sift together flour and baking soda. Stir flour mixture and nuts into creamed mixture, mixing until a soft dough forms. Cover and chill 1 hour.
4. Preheat oven to 350° degrees.
5. On a lightly floured surface, use a floured rolling pin to roll out dough to ¼" thickness. Draw a pattern of a Christmas light and cut out cookies. (I used a tomato paste can and made my own cutter. Remove both ends of the can and use pliers to bend the can into the desired shape.) Transfer cutouts to a greased baking sheet. Using a drinking straw, make a hole at the bottom of each cookie. Bake 8-10 minutes, or until cookies are light brown.
6. Cool completely on a wire rack.

Directions for icing:

1. Beat sugar and milk in a bowl until smooth.
2. Divide icing into 5 small bowls.
3. Leave one bowl white, tint remaining bowls with blue, green, orange and red.
4. Spread icing on each cookie, covering the bulb portion.
5. Allow icing to harden.
6. Store in an airtight container.

Yield: about 2 dozen cookies. (dependent on the size of light pattern you use.)

From: Christmas Gifts of Good Taste by Leisure Arts, Inc.

GERMAN CHOCOLATE COOKIES → Dana Kelly

Preheat oven to 375°.

Line baking sheet with parchment paper.

In stand mixer, blend together:

Brenda Novak's Cookie Recipe Entries

2018 Entries

Ingredients:

- 1 cup softened butter (2 cubes)
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 tsp vanilla
- 2 large eggs

In medium bowl, stir together:

Ingredients:

- 2 1/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 tsp Baking Soda
- Pinch of salt

Gradually add flour mixture to butter mixture and blend until combined. Drop by tablespoons full onto sheets and bake 8-10 minutes.

To a medium pan add:

Ingredients:

- 1 cup evaporated milk
- 1 cup granulated sugar
- 3 egg yolks
- 1/2 cup butter (1cube)
- 1 tsp vanilla

Stir until well combined and cook over medium heat until thickened, 11-12 minutes. Once thickened, remove from heat and stir in:

Ingredients:

Brenda Novak's Cookie Recipe Entries

2018 Entries

- 1 1/3 cup sweetened shredded coconut
- 1 cup chopped pecans

Spread frosting on the tops of cooled cookies. Drizzle with melted chocolate, if desired.

Linzer Cookies → Linda Lafnear

Ingredients

- 3/4 cup unsalted butter
- 1/2 cup sugar
- grated rind (zest) of 1 lemon, or 1 teaspoon ground cinnamon
- 1 large egg yolk
- 1 teaspoon vanilla extract
- 1 cup Unbleached All-Purpose Flour
- 3/4 cup almond flour
- 1/4 teaspoon fine sea salt
- raspberry jam for filling
- confectioners' sugar or glazing sugar, for dusting

Directions:

To make the dough:

1. Beat the butter, sugar, and zest until light and fluffy, scraping the bowl as needed, about 3 minutes.
2. Add the yolk and vanilla and beat until combined.
3. Meanwhile, whisk together the flour, almond flour, and salt.
4. Add the flour mixture to the egg mixture and mix until just combined.
5. Don't over-beat.
6. Divide the dough in half and pat each half into a disc.
7. Wrap in plastic wrap, and refrigerate until firm, about 1 hour.

To assemble:

1. On a lightly floured surface, roll one disc of dough out about 1/4"-thick.

Brenda Novak's Cookie Recipe Entries

2018 Entries

2. Using a 2 1/2" round cookie cutter, cut out cookies.
3. Transfer rounds to a parchment-lined baking sheet.
4. Gather the scrap dough, roll, and repeat.
5. Place the cut cookies (you should have 12 cookies) in the refrigerator for 30 minutes.
6. Preheat the oven to 350°F.
7. While the first half of cookies is chilling, cut 12 rounds from the remaining dough. Once you've transferred these cookies to a baking sheet, use your smallest cookie cutter or the end of a round piping tip to make a peekaboo cutout in the center of each.
8. Place cookies in the refrigerator for 30 minutes to chill.

To bake:

1. Bake all of the cookies for 8 to 10 minutes, or until the edges are just beginning to turn brown.
2. Let them cool for 5 minutes on the pan, then transfer to a rack to cool completely.
3. To fill the cookies:
4. Place the cookies with the holes in them on a cookie sheet and sift confectioners' sugar over the top.
5. Turn the remaining cookies flat side up and spoon 1/2 teaspoon of jam into the center, spreading it slightly.
6. Top with the sugar-dusted cookies.

Salted Caramel Butter Bars → Marilou Frary

Serves: 24 bars

Ingredients:

For the Crust:

- 1 lb. salted butter room temp
- 1 cup sugar
- 1-1/2 cups powdered sugar

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2018 Entries

- 2 Tbs vanilla OR – I used Princess Cake Emulsion
- 4 cups AP flour

For the Filling:

- 1 bag (14 oz.) caramel candies (about 50 individual caramels), unwrapped
- 1/3 cup milk or cream
- ½ teaspoon vanilla
- 1 tablespoon coarse sea salt

Directions:

1. Preheat oven to 325°
2. In a large bowl, combine the butter and sugars. Using mixer on medium speed, beat together until creamy. Add the vanilla and beat until combined. Sift the flour into the butter mixture and beat on low speed until a smooth soft dough forms.
3. Spray a 9x13 inch baking pan lightly with non-stick cooking spray. Press one-third of the dough evenly into the pan to form a bottom crust. Wrap remaining dough in plastic wrap and chill in refrigerator.
4. Bake crust until firm and the edges are a pale golden brown approx. 20 minutes. Transfer pan to a wire rack and let cool about 15 minutes.
5. While the bottom crust is baking and the remaining dough is chilling, make the caramel filling. Place the unwrapped caramels in a microwave-safe bowl. Add the cream. Microwave on high for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave on high for 30-second intervals, stirring after each interval, until smooth.
6. Once the caramel is melted add in your ½ tsp vanilla and stir until combined.
7. Pour the caramel filling over the crust. If you are going to salt the caramel sprinkle it on caramel layer now.

Brenda Novak's Cookie Recipe Entries

2018 Entries

8. Remove the remaining chilled dough from the refrigerator and crumble it evenly over the caramel.
9. Return the pan to the oven and bake until the filling is bubbly and the crumbled shortbread topping is firm and lightly golden, about 25 – 30 minutes.
10. Let cool before cutting into squares.

Note: Store airtight for up to 5 days