

# 8th Annual Martinsville Cookie Stroll

## Cook Book



### **A Special Thanks to all the 2018 Martinsville Cookie Stroll Bakers!**

#### **What is Rediscover Martinsville?**

A not-for-profit, all-volunteer organization committed to enhancing the perception, quality of life, and long-term economic growth of the entire Martinsville community through a concentrated and sustained effort to revitalize the city's downtown district. Projects that have brought noticeable change include flower beds, outdoor films and concerts, seasonal fun events; Adopt-a-Post holiday decorations. So much more is planned!

#### **Who benefits from Rediscover Martinsville?**

The entire Martinsville community! "Downtown revitalization brings exponential benefits to every resident. If merchants benefit from revitalization through growth and expansion, we benefit. Property values increase, residents have access to greater services and goods, employment increases, tax revenues increase, the cost of municipal services decreases, and the community is pre- served."

#### **How can you help?**

Be a part of Rediscover Martinsville's efforts to revitalize downtown Martinsville through membership, sponsorship, and volunteering for events, activities, and special projects. Your membership dues provide base level funding. Additional sponsorships finance important projects. Volunteering makes all things happen!

# Cookie Stroll 2018: Heritage Cookie Recipes

## Table of Contents

### **Cranberry Orange Cookies**

Michael Weaver pg. 1  
Kidwell pg.1

### **Haystack Cookies**

Heather Vaught pg. 2

### **Reeces Cup Cookies**

Julie Callis pg. 2

### **Jean's Sugar Cookies**

Ann Lankford/Debbie Myers pg.3

### **Neiman Marcus Cookie**

Bruce Kohl pg. 4

### **Gingerbread Men**

Brenda Zody pg. 5

### **Peanut Butter Chocolate Chip Cookies**

Riley Henson MHS Interact Club pg. 6

### **Chocolate Brownie Cookies**

Angie Shockney & Sharon Mills pg. 7

### **Orange Slice**

Barb Martin pg. 7

### **Peanut Butter Chocolate Fudge Pinwheels**

Chapin Schnick pg. 9

### **Peanut Butter Blossoms**

Jessica Peters pg. 10

### **Holly Cookies**

Kaitlyn Walls pg. 10

### **Springerles**

Mary Ann Frame pg. 11

### **Peanut Butter Blossoms**

Karen Dransfield & Angela

### **Cracker Jack**

Kathy Alvey, Vickie Singer,  
Sue Carter pg. 2

### **S'Mores Bars**

Julie Callis pg. 3

### **Lemon Pudding Sugar**

Bonnie Kohl pg. 4

### **Peppermint White Chocolate Chip Cookies**

Cristian Devlin pg. 5

### **Spritz Cookies**

JoAnn Fischer pg. 6

### **Pumpkin Chocolate Chip Cookies**

Pam McDaniel & Suzanne Beesley pg. 6

### **Jingle Bell Cookie**

Tura Lamar pg. 8

### **Sugar Cookie**

Julia Ewing pg. 8

### **Chocolate Chip Cookies**

Nancy Tramell pg. 9

### **Sugar Bars**

Brittany Davis pg. 10

### **Almond Snaps**

Nancy Maxwell pg. 11

### **Galaxy Cookies**

Thomas Power pg. 12

**Peanut Butter Stars**

Christina McMahon pg. 12  
13

**Rice Krispie Treats w/Peanut Butter**

Thomas Sheets pg. 14

**Meringues**

Elena Hurst pg. 14

**Peaceful Peppermint Meringues**

Arianna Drake pg. 15

**Carrot Cookies**

Rhonda Nesta pg. 16

**Christmas Snickerdoodles**

Aubrey Britt pg. 17

**Italian Cookies**

Melissa Lowder pg. 18

**Lavender Short Bread Cookies  
w/ Lavender Cream Cheese Icing**

Connie Musgrave pg. 18

**Amish Sugar Cookies**

April Kissner & Emma Messmer pg. 19

**Annie's Special Chocolate Chip Cookie**

Karianne Craney pg. 20

**Mexican Wedding Cakes**

Carolyn Clark pg. 21

**Butterscotch Cookies**

Addi Wray pg. 22

**Date Nut Balls**

Lisa James pg. 22

**Peanut Butter & Jelly Thumbprint Cookies**

Rena Sheldon pg. 23

**White Chocolate Raspberry Crumb Bars**

Eliza Vandewalle & Kathy McGuire pg.

**Snickerdoodles**

Sarah Avampato pg. 13

**Grandpa Cookie Cookies**

(Scottish Shortbread Cookie)

Karen Stumpf pg. 15

**Molasses Crinkle Cookies**

Susan McClain pg. 16

**Peanut Butter Hershey Kisses**

Rhonda Nesta pg. 17

**No Bakes**

Adrian Britt pg. 17

**7 Layer Cookie**

Melissa Lowder pg. 18

**Butterscotch Brownies**

Eric Hooker pg. 19

**Kris Kringle Christmas Cookie**

Teresa McClelland pg. 20

**Eskimo Cookies**

Grace Vaught pg. 20

**Pecan Chocolate Chip**

Kathryn Maxwell pg. 21

**Snowman Cookies**

Mary & Eli Lawrence pg. 22

**Oatmeal Raisin Cookie**

Tess Blacketter & Marianne Staten pg. 23

**Gluten-Free Monster Cookies**

Judy Williams pg. 24

## **Cranberry Orange Cookies** (*contains tree nuts*)

Michael Weaver

1 1/2 cups sugar (plus 1/2 c. additional)	3 1/2 c. flour
1/2 cup butter flavor shortening	1 tsp. baking soda
1/2 cup butter, softened	1/2 tsp. salt
2 eggs, lightly beaten	1 cup white chocolate chips
1 tsp. pure vanilla extract	1 cup toasted walnuts, finely chopped
1/2 tsp. orange extract	10 oz. sweetened dried cranberries
1 tbsp. orange zest, grated	

Heat oven to 350 degrees F. In a large bowl, beat sugar, shortening and butter until light and fluffy. Add eggs one at a time and continue to beat until smooth, also adding vanilla and orange extracts. Beat in flour, soda and salt until well combined. Fold in chips, nuts and cranberries. Make balls from heaping tablespoons of dough and roll in reserved sugar. Place balls 2" apart on parchment paper-lined baking sheets. Bake for 12-15 minutes until lightly browned. Cool in pan for 5 minutes. Remove to racks to cool completely. Makes 36 cookies.

## **Peanut Butter Blossoms** (*Contains Peanuts, dairy*)

Key Bank Employees

The recipe for this popular cookie is shared by Kathy Alvey, a teller at Key-Bank. The soft, flavorful cookie is always at her Nana's house for Christmas and holiday gatherings.

<i>1 cup butter, softened (2 sticks)</i>	<i>3-1/2 cups flour</i>
<i>1 cup granulated sugar</i>	<i>2 tsp. Baking soda</i>
<i>1 cup brown sugar, packed</i>	<i>1 tsp. Salt</i>
<i>1 cup creamy peanut butter</i>	<i>granulated sugar</i>
<i>2 eggs</i>	<i>Hershey's chocolate kisses,</i>
<i>1/4 cup milk</i>	<i>unwrapped</i>
<i>2 tsp. Vanilla</i>	

In a mixing bowl, cream together butter, sugars, and peanut butter. Add eggs, milk, and vanilla. In a separate bowl, whisk flour, baking soda, and salt together. Slowly add by spoonfuls to the creamed mixture. Chill the dough.

Preheat oven to 350 degrees F. Shape dough into walnut-size balls and roll in sugar. Place on parchment-lined baking sheets. Bake for 8-10 minutes. Remove from oven and allow cookies to cool slightly. Press unwrapped chocolate Kiss in center of each cookie while still warm but not hot. Makes about 8 dozen cookies.

### **Haystack Cookies** (*Contains Peanuts*)

Heather Vaught

My mother and grandmother made these cookies every year only at Christmastime. I've had many different varieties of haystack cookies over the years, but these remain my favorite.

1 (11 ounce) package butterscotch chips  
3/4 cup peanut butter  
2 cup mini marshmallows

1-(5 ounce) can chow mien noodles  
(or approx. 3 cups)

Melt the butterscotch chips as directed on package in a medium sized bowl. Stir in the peanut butter and mini marshmallows until smooth.

Add the chow mien noodles and gently mix till covered. Spoon mixture onto parchment or waxed paper into "haystacks". Add a halved maraschino cherry on top. Allow them set up and then enjoy!

### **Cracker Jack**

Key Bank Employees

Moist, slightly chewy, and crisp all at the same time! Though this recipe is an old favorite going back to at least the 1930's, it is easily forgotten or overlooked. Change it up by substituting any variety of ingredients: chopped peanuts, chocolate or butterscotch chips, raisins, even red and green Rice Krispies for the holidays.

1 cup sugar  
1 cup brown sugar, packed  
1 cup (2 sticks) butter at room temperature  
2 eggs  
2 cups Rice Krispies cereal  
1 cup flaked coconut

1-1/2 cup flour  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. cinnamon  
2 cups old-fashioned oats

Preheat oven to 350 degrees F. Grease cookie sheets.

In a medium bowl, cream together the butter, sugar, and brown sugar. Beat in the eggs one at a time. In a separate bowl, sift together the flour, baking soda, baking powder, and cinnamon, and then stir into the creamed mixture. Gently stir in the oatmeal, coconut, and Rice Krispies. Take care not to pulverize the cereal. Drop dough by teaspoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes. Remove from cookie sheets to cool on wire racks. Makes about 3 dozen. Store in a covered container.

### **Reeces Cup Cookies** (*Contains Peanuts*)

Julie Callis

One Roll of Pillsbury Peanut Butter Cookie Dough  
24 Miniature Reece Cups  
One Mini Tart Baking Sheet (Makes 24 mini tarts)

Cut the roll of dough into six even sections. Cut each section into fourths. Put each fourth into the tart hole in the banking sheet. Bake as directed on the roll of dough. After removing from the oven, immediately put an unwrapped mini Reece cup into the center of each tart. Let cool until chocolate hardens, then remove each tart from the pan. Makes 24 cookies.

## **S'Mores Bars**

Julie Callis

Home Bank

Julie writes: "As employee of Home Bank, I often attend "Hometown Meetings" to learn about the newest and greatest events happening at the bank and within the community. They are always an evening of camaraderie and fun! One fall evening, we met at a shelter house in Jimmy Nash City Park. The meeting has a campfire theme with grilled burgers and numerous sides. I volunteered to provide the dessert and chose S'mores (what better campfire dessert can there be?). That evening we learned that Home Bank's tithe (10% of net income) for the previous quarter was going to support the construction of Morgan County Habitat for Humanity's next house. It was a warm, heart-felt evening of sharing and caring with the Habitat staff and the family receiving the new home. The evening was topped off with a delicious S'mores dessert! I hope you enjoy them as much as we did that night!

1-1/2 cup (3 sticks) of unsalted butter, melted

3 cups graham cracker crumbs

1/3 cup sugar

¼ tsp. Fine sea salt

2-1/2 cups milk chocolate chips

3-1/2 cups mini-marshmallows

Preheat the oven to 350 degrees. Line the bottom of a 9 x 13 baking sheet with parchment paper. You will want to leave about 4 inches of overhang on the 2 opposite sides. These are going to serve as your handles to remove the bars from the pan in 1 piece, so make sure that there is enough of the overhang for you to have a solid grip.

## **Jeans Sugar Cookies (no allergens)**

Ann Lankford/Debbie Myers

2 sticks margarine

1 cup Crisco Oil

2 cups sugar

2 eggs

1 tsp. vanilla

5 cups flour

2 tsp. baking soda

1 tsp. salt

1-1/2 tsp. cream of tartar

2 tsp. baking powder

Cream together margarine, oil, sugar, and eggs. Sift together flour, soda, salt, cream of tartar, and baking powder and add to creamed mixture. Mix in vanilla. Roll into balls the size of walnuts; roll in sugar and place on ungreased cookie sheet. Press with fork crisscross and bake in 350 degree F. oven for 10 minutes. Makes 8 dozen cookies and are very good.

## **Lemon Pudding Sugar Cookies** *(Contains Dairy)*

Bonnie Kohl

“I’ve been making these cookies for 30 years plus, and they seem to be a big hit wherever I take them,” Bonnie says.

I’m not sure where I got the recipe.” Bonnie brought them to an early Thanksgiving family gathering, and they were all gone by the end of the day.

1 cup (2 sticks) butter, softened	1 3.4-oz. package instant lemon pudding mix
1 cup vegetable oil (or canola oil)	4 cups all-purpose flour
1 cup sugar	1 tsp. cream of tartar
1 cup confectioner's sugar	1 tsp. baking soda
2 eggs	1 tsp. pure vanilla

Preheat oven to 350 degrees F. In a large mixing bowl cream butter, oil, and sugar. Beat in eggs, vanilla and dry pudding mix. In a separate bowl, combine flour, cream of tartar and baking soda; gradually add this to creamed mixture. Drop by level tablespoon 2 inches apart on an ungreased baking sheet. Flatten with the bottom of a drinking glass dipped in sugar. Press down on first cookie without the sugar then dip glass in sugar and repress cookie; this helps the sugar to stick to bottom of the glass. Dip glass in sugar for each cookie. Bake for 12-15 minutes. Remove to wire rack to cool. Makes 4-5 dozen.

## **Neiman Marcus Cookies** *(Contains Tree Nuts)*

Bruce Kohl

1 cup butter (2 sticks)	2 cups flour
1 cup sugar	1 teaspoon baking powder
1 cup light brown sugar packed	1 teaspoon baking soda
2 large eggs	½ teaspoon salt
1 teaspoon vanilla	12 ounces semi-chocolate chips
4 ounce Hershey chocolate bar grated	2 ½ cups blended oatmeal * 1
½ cups nuts of your choice. I use pecans.	

Measure oatmeal and blend in a blender to a fine powder. This is actually very easy. Cream butter and both sugars. Add eggs one at a time. Add vanilla. Mix together flour, oatmeal powder, salt, baking powder and baking soda. Add chocolate chips, grated Hershey bar and nuts. Roll into balls and place 2 inches apart on cookie sheet, flatten slightly. Bake 375 degrees for 10 to 12 minutes.

## Peppermint White Chocolate Chip Cookies

Prep Time: 10 minutes    Chill Time: 1 hour

Cristian Devlin

Cook Time: 20 minutes    Total Time: 1 hour 40 minutes

Servings: 24

1 cup butter (only real butter, not low fat), room temperature	3 cups all purpose flour, sifted
1 cup brown sugar, packed	2 teaspoons baking soda
1 cup white sugar	1/2 teaspoon salt
2 eggs	2 cups white chocolate chips
2 teaspoons vanilla extract	1 cup peppermint candy cane, crushed

Mix the butter and sugars in a bowl. Beat in the eggs and vanilla extract. Mix the flour, baking soda and salt in a separate bowl. Mix the dry ingredients into the wet until they are just incorporated. Mix in the white chocolate chips and the peppermint candy cane. Chill the dough in the fridge for 60 minutes before placing it onto a parchment paper lined cookie sheet one tablespoon at a time rolled up into balls. Bake in a 350F/180C preheated oven until just lightly golden brown around the edges, about 8-10 minutes

## Gingerbread Men

Brenda Zody

A retired fourth grade teacher, Brenda has made these cookies for family, friends, colleagues, students and their families, and many other people for more than 30 years. All told, that comes to an estimated 35,000-38,000 gingerbread men! The original recipe came from her sister-in-law, but Brenda has tinkered with it over the years until she's satisfied. She's playfully thought about starting a business and has even picked out a name: "The Perfect Man Gingerbread." She explains, "I read somewhere that the gingerbread man is the perfect man. He's sweet, quiet, he stays where you put him, and if he does something wrong, you can bite off his head."

1 cup shortening (see note below)	1-1/2 tsp. baking soda
1 cup granulated sugar	1/2 tsp. salt
1 egg	1 Tbsp. Ginger (see note below)
1 cup molasses (see note below)	1 tsp. cinnamon (see note below)
2 tbsp. white vinegar	1 tsp. cloves
5 cups sifted all-purpose flour	

Cream shortening and sugar. Add egg, molasses, and white vinegar and beat until blended. In a medium bowl, sift together flour, baking soda, salt, ginger, cinnamon, and cloves. Stir this mixture into the shortening mixture and blend well. Cover and chill the dough at least 3 hours.

Preheat oven to 375 degrees F. Roll the chilled dough on a floured surface to approximately 1/4-inch to 3/8-inch thickness. Cut with floured cookie cutter and place 1 inch apart on a greased cookie sheet or one covered with parchment paper. Bake for 9-11 minutes depending on the size of the cut cookies.

Remove from oven and let cool 2-3 minutes on the cookie sheet, then transfer the gingerbread men to a flat surface to cool. Decorate as desired. Makes about 60 cookies depending on the size of the cookie cutter you use.

*Baker's note: Brenda substitutes Park-ay margarine for the shortening and makes her own blend of 1/2 cup light and 1/2 cup dark molasses. "I add extra ginger and cinnamon to taste," she says. "I keep increasing the amount of ginger and haven't yet reached the tipping point, but I must be pretty close." Over the years, she's learned to be picky about cookie cutters. When selecting yours, keep in mind what the gingerbread figure will look like after it swells during baking. If the cookie cutter's arms and legs and other features are not well-defined or too small, your gingerbread men will end up looking like "puffy blobs."*



### **Classic Spritz Cookies** (*Contains Tree Nuts*)

JoAnn Fischer

Prep Time 1 hr. 5 Min

Servings 72

Total Time: 1 Hr. 15 Min.

1 cup butter, softened

½ cup sugar

1 egg

*If Desired:*

food color

colored sugar

Candied Fruit/fruit peel

2-¼ cup Gold Medal all-purpose flour

¼ tsp. Salt

¼ tsp almond extract or vanilla

currants, raisins, candies,

finely chopped nuts

Heat oven to 400 degrees F. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt, egg, almond extract and a few drops of food color.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants, fruit, colored sugar, nuts, etc. if desired.

Bake 5-8 min. or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

### **Peanut Butter Chocolate Chip Cookies** (*Contains Peanuts*)

Riley Henson with MHS interact club

1 cup (2 sticks) butter or margarine, softened

1/2 cup creamy or chunky peanut butter

1/2 cup granulated sugar

1/2 cup packed brown sugar

1 teaspoon vanilla extract 1 large egg

1 1/2 cups all-purpose flour

1 teaspoon baking soda

1 3/4 cups (11.5-oz. pkg.) [NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels](#)

Preheat oven to 350 degrees F. In mixed bowl, cream together butter, peanut butter, sugars, and eggs. Mix in flour and soda. Add chocolate morsels. Use small scoop to drop onto ungreased cookie sheet 2 inches apart. Bake for 9-10 minutes.

### **Pumpkin Chocolate Chip Cookies:**

Pam McDaniel & Suzanne Beesley

16 oz pumpkin

1 Cup oil

2 Cups sugar

2 Eggs

2 tsp vanilla

1 Cup nuts (choice)

### **4 Dozen Cookies** (*Contains Nuts*)

4 Cups flour

4 tsp baking powder

1 Tsp baking soda

1 Tsp salt

2 tsp cinnamon

2 Cups chocolate chips

Heat oven to 375 degrees. Combine and stir pumpkin, oil, sugar, eggs in a mixing bowl. Add and stir in flour, baking powder, cinnamon, salt, and baking soda. Stir and add chocolate chips, nuts, and vanilla. Drop dough on greased cookie sheet. Bake 10-12 mins.

**Chocolate Brownie Cookies:**

Angie Shockney &amp; Sharon Mills

1 stick (1/2 cup) softened unsalted butter  
 3/4 cup granulated sugar  
 1 large egg  
 3/4 tsp vanilla extract  
 2 Tbsp unsalted butter

**Makes 3 Dozen**

1-1/2 cups all-purpose flour  
 1/2 tsp baking powder  
 1/8 tsp salt.  
 6 oz chopped bittersweet chocolate

In a medium bowl, whisk flour, baking powder, salt. Set aside. In a large bowl, beat butter, sugar until smooth (about 2 mins). Beat in egg, vanilla extract, on low speed, beat in flour mixture until just combined. Set aside. In a glass bowl, combine chopped bittersweet chocolate and 2 Tbsp unsalted butter microwave until melted (about 1 min), stir until smooth and set aside. Beat a large egg until pale and thick (about 2 mins). Beat in the melted chocolate mixture. Add to dough mixture and beat until smooth. Place in refrigerator a minimum of 4 hours or overnight.

Take cookie mixture out of refrigerator and let warm in room temperature for 15 minutes. Form small balls, about 1-1/2" and place onto parchment paper-lined cookie sheets. Depress with a spatula about half way. Bake at 350 degrees for 12-14 mins, cool slightly. Chop 2 oz bittersweet chocolate and microwave 1 minute in glass bowl, stirring 1/2 way through. Place in small plastic bag and snip off a small corner. Drizzle over cookies. Dry completely.

**Orange Slice Cookies** *(Contains Tree Nuts)*

Barbara Martin

Habitat for Humanity of Morgan County

1/2 cup orange-flavored jelly candy slices  
 3/4 cup granulated sugar, divided  
 1/2 cup butter, softened (1 stick)  
 1/2 cup shortening  
 3/4 cup brown sugar, packed  
 1 egg  
 1 tsp. Vanilla extract

2 cups all-purpose flour  
 1 tsp. Baking soda  
 1/2 tsp. Salt  
 1/2 - 3/4 cup white chocolate chips  
 1/2 cup chopped pecans

Cut each orange slice into eight pieces. (Use a scissors. Clean the blades occasionally with cold water to make the candy easier to cut.) Roll the pieces in 1/8 cup sugar; set aside. In a mixing bowl, cream the butter, shortening, brown sugar and remaining sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda, and salt; gradually add to creamed mixture. Stir in white chocolate chips, pecans and orange slice pieces. Roll into 1-inch balls. Place 2 inches apart on ungreased baking sheets. Bake at 375 degrees F. for 10-12 minutes or until golden brown. Remove to wire racks to cool completely. Makes about 5 dozen.

## **Jingle Bells Cookies** (*Contains Tree Nuts*)

Tura LaMar

1 lb butter	3 c flour
1 1/2 c brown sugar	1 t soda
2 eggs	1 t cinnamon
1 t vanilla	1 c pecans
1 c walnuts	1 c macadamias
1 1/2 lb dates (chopped)	1/2 lb each red & green candied cherries

Cream together butter, sugar, eggs, and vanilla. Sift in flour, soda and cinnamon. In another bowl sift 1/2 cup extra flour over nuts and fruits. Add nuts & fruits to dough, mixing by hand. Bake at 325 15-20 min.

## **Sugar Cookie**

Julia Ewing

1 cup unsalted butter <i>to room temperature</i>	2 1/2 cups <i>all-purpose flour</i>
1 cup sugar	3/4 teaspoon baking powder
1 1/2 teaspoons vanilla extract	3/4 teaspoon salt
1 large egg	

Combine butter and sugar in bowl and beat until creamy and well-combined. Add egg and vanilla and beat until completely combined. In separate bowl whisk together flour, baking powder, and salt. Gradually add dry ingredients to wet until combined. Lay out a large piece of plastic wrap and transfer approximately half of the dough onto wrap. Cover with clear wrap and mold into a disk. Repeat with remaining dough to make another disk. Refrigerate dough and chill for at least 3 hours. After dough is chilled, preheat oven to 350F and line baking sheet with parchment paper. Set aside.

Generously dust a clean surface with flour and roll out cooking and make desired shapes.

Bake on 350F for 9-10 minutes or until edges turn lightly golden brown. Allow cookie to cool before icing.

## Sugar Cookie Frosting

3 cups powdered sugar	3-4 Tablespoons milk
2 Tablespoons light corn syrup	1/2 teaspoon of vanilla extract
desired food coloring	

Combine sugar, 2 Tablespoons milk, corn syrup, and vanilla extract in a bowl and stir until combined. Add more milk if needed. Decorate cooled cookies.

## **Peanut Butter Chocolate Fudge Pinwheels** (*Contains Peanuts*)

Chapin Schnick: Art teacher at Smith Fine Arts Academy

How easy is this? Three ingredients. No baking. Perfect pairing of peanut butter and chocolate.

- 1-1/2 cups peanut butter chips
- 1-1/2 cups milk chocolate chips
- 1 14-oz. Can sweetened condensed milk

Line a 15 ½ “ x 10 ½ “ rimmed baking pan with aluminum foil and lightly spray with non-stick spray. Set aside.

In a medium, microwave safe bowl, combine peanut butter chips and half the can of sweetened condensed milk. Microwave on high for 30 seconds; stir. If not completely smooth, microwave again for 15 seconds, and stir until smooth. Mixture will be thick like fudge. Spread into prepared pan, using your hands to smooth it out if you have to. It's not sticky, so it should spread easily.

In another medium, microwave safe bowl, combine chocolate chips and the rest of the sweetened condensed milk. Microwave & mix until mixture also resembles fudge. Spread on top of the peanut butter mixture carefully.

Let stand at room temperature for 15-20 minutes. Starting at the long side, roll up carefully and tightly, making sure to leave the foil behind. Wrap in plastic wrap and chill for 2 hours. Cut into 1/4” slices. Makes about 3 dozen. Store in covered container.

*Chapin's Tip: Keep an eye on the fudge as it stands at room temperature. It will need to be pliable but not too stiff for you to roll it. Don't let it get too hard.*

## **Nestle Toll House Chocolate Chip Cookies**

Nancy Tramell

“I started making Toll House cookies in the mid-1970's,” Nancy explains. “I didn't even think of attending a carry-in without them! My family started demanding that I bring them to all family functions, and they still do. (They actually don't eat them after the meal. They want to take them home by the bagful.) Several years ago, I offered to bring in my chocolate chip cookies to be served daily at De Lyn Jewelry instead of the break-apart frozen cookies that they were baking a toaster oven. None of our customers complained. The don't really say Christmas. You just can't beat a good chocolate chip cookie!

- |  |                                      |
|--|--------------------------------------|
| 1 cup butter or margarine, softened (2 sticks) | 2-1/4 cups all-purpose flour         |
| ¾ cup brown sugar, packed                      | 1 tsp. baking soda                   |
| ¾ cup granulated sugar                         | 1 tsp. salt                          |
| 2 eggs   | 11-oz. package ( or 1-1/2 to 2 cups) |
| 1 tsp. vanilla                                 | Nestle semi-sweet chocolate chips    |

Preheat oven to 375 degrees F. Stir together flour, baking soda, and salt, then set aside. Beat butter, brown sugar, white sugar, and vanilla in large bowl until creamy. Add eggs; beat well. Gradually add flour mixture, beating well. Stir in chocolate chips. Drop by rounded tablespoon onto an ungreased cookie sheet. Bake 9-11 minutes or until golden brown. Remove immediately from pan to wire rack or Reynolds Wrap. Cool completely. Makes about 5 dozen cookies.

## **Peanut Butter Blossoms**

serves 24 (*Contains Peanuts*)

Jessica Peters

1 egg	1-1/2 cup flour
3/4 cup peanut butter – smooth/chunky	1 tsp. Baking soda
1/2 cup brown sugar	1 tsp. Vanilla extract
3/4 cup white sugar	1/2 cup butter

About 24 Hershey Kisses, any flavor (milk chocolate was used here)

Cream together butter, peanut butter, sugars, egg, and vanilla. Mix in flour and soda. Place 1 Tablespoon dough onto ungreased cookie sheet, 2” apart. Bake at 350 degrees F for 8-10 minutes. Remove from oven and let cool. Press kisses onto top of cookies while still warm, but not hot.

## **Sugar Bars**

Brittany Davis

1/2 cup butter	3/4 cup flour
3/4 cup brown sugar	3/4 tsp. baking powder
2 eggs	1/4 tsp. salt
2 tsp. vanilla	

Preheat oven to 350°. Grease 9x13 pan. Mix dry ingredients. Mix wet ingredients. Add wet to dry & mix. Pour into pan h bake about 30 mins.

## **Holly Cookies**

Kaitlyn Walls

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

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

### **Almond Snaps** (*Contains Tree Nuts*)

Nancy Maxwell

1-½ cups butter, softened  
¾ cup brown sugar  
¾ c.up white sugar  
2 large eggs  
2 tsp. vanilla extract

2-¼ cups all-purpose flour  
1 tsp. baking powder  
Pinch salt  
1 cup finely chopped almonds

Preheat oven to 350 degrees F. Cream together butter and sugars until light and fluffy, about 5 min.

Add in eggs and vanilla and beat again. Combine dry ingredients. Add to butter mixture in three stages, mix well after each addition. Add in almonds.

Drop by tablespoon on parchment lined sheet about three inches apart (cookies spread). Bake at 350 8-9 minutes, until edges are golden. Cool for several minutes before removing from tray. Makes 3-4 doz.

### **Springerles**

Mary Ann Frame

This is an old German recipe. Look for a springerles rolling pin in antique stores or go online for molds and rolling pins.

4 eggs  
2 tablespoons butter  
2 cups white sugar  
¼ cup anise seed

4 cups all-purpose flour  
2 teaspoons baking powder  
¼ teaspoon salt  
1 teaspoon anise extract (optional)

Beat eggs in large mixing bowl until very light. Add sugar and butter. Mix in anise extract if using. Cream together until light and fluffy. Sift flour, baking powder, and salt. Add dry ingredients and combine. Knead dough until smooth ... add more flour to get a smooth dough if necessary. Cover dough and allow to chill in refrigerator for at least 2 hours.

## **Galaxy Cookies**

Thomas Power

As varied as the stars. So easy, so delicious are these cookies that look like bonbons and there's a surprise center in each!

1/2 c of butter or margarine softened  
1/4 c confectioners sugar  
1 tsp vanilla

1 1/2 c flour  
1/8 teaspoon salt  
Chocolate chips

Heat oven to 350 degrees F. Mix butter, sugar, vanilla thoroughly. Work in flour and salt until dough holds together (if dough is dry mix in 1 to 2 tablespoons light cream). Mold dough by tablespoonfuls around chocolate pieces, nuts, dates or cherries. We will ONLY use chocolate chips! Place cookies about 1 inch apart on ungreased baking sheet. bake 12 to 15 minutes or until set but not brown. Cool and dip tops of cookies into icing. If desired decorate with coconut, nuts, colored sugar, candies or chocolate shavings. We will use sprinkles and colored sugar only.

Makes 20 to 25 cookies.

Do not use self rising flour.

### **ICING**

Mix 1 cup confectioners sugar, 2 1/2 tablespoons of light cream, and 1 teaspoon vanilla until smooth. Add food coloring if you like.

## **Peanut Butter Stars** (*Contains Peanuts*)

Christina McMahon

This cookie is a staple for my family. My father, Dennis McMahon, was the true glue that held our family together. He was also the biggest peanut butter fan I ever saw. My sister Carie Byers came across this recipe several years ago and began making them around the Holidays. Initially she would share them at Thanksgiving, but by Christmas we were all asking her to bake more – especially Dad, the original cookie monster himself. Since losing my father now raising my own family, I love these cookies even more for the obvious taste, but most importantly for the memory of my dad. This time of year is when I get to be in the kitchen with my son, baking these cookies and sharing funny stories about his Papaw and how much he loved these cookies.

1 cup butter, softened  
1 cup peanut butter  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
I can find them)

1 tsp. Vanilla  
3-1/2 cups flour  
2 tsp. Baking soda  
1 tsp. Salt  
1 bag chocolate stars (I use Brach's when

Preheat oven to 325 degrees F. Cream together in a bowl the butter, peanut butter, white sugar, brown sugar, and vanilla. Once this has been well incorporated, add one egg at a time, mixing well.

In a separate bowl, place all of your dry ingredients: flour, baking soda, and salt. Gradually start adding this to the wet ingredients and mix completely.

Form dough into 1" balls and roll into white sugar. Bake 8-10 minutes on cookie sheet lightly greased or sprayed with Pam. (I prefer butter-flavored) Remove cookies from oven. Press a chocolate star in the center of each cookie, and then slide the sheet back into the oven for 2 -5 minutes. Remove and let cool. Makes about 2 dozen cookies. Store in covered container.

## **White Chocolate Raspberry Crumb Bars**

Eliza Vandewalle & Kathy McGuire

Eliza and her grandmother Kathy made these bars for Sew Fine, a sewing studio operated by Eliza's mom, Erin. Kathy started making these a few years ago to put in the family's "Christmas cookie tub". "I fell in love with them," Erin says. "I actually will hide them from my husband, Joe, or eat them all as soon as I can so I don't have to share them with my family. Typically I savor my favorite things to make them last, but Joe is known in our house as the hog, and if he get things first – they're gone!"

1 cup butter, softened (2 sticks)	1 cup semi-sweet chocolate chips
2 cups all-purpose flour	1 14-oz. can sweetened condensed milk
½ cup brown sugar, packed	½ cup seedless raspberry jam (approximately)
¼ tsp. Salt	1 cup white chocolate chips

Preheat oven to 350 degrees F. Beat butter in large bowl until creamy. Combine flour, brown sugar and salt and add to butter. Beat until well mixed. With floured fingers, press 1-1/2 cup crumb mixture into bottom of greased 13 x 9-inch pan, reserving remaining crumb mixture. Bake 10-12 minutes until edges are golden brown.

Combine semi-sweet chocolate chips and the sweetened condensed milk in a saucepan; melt over low heat, stirring until smooth. Spread over ht crust. Sprinkle remaining crumb mixture over chocolate filling. Drop teaspoonfuls of raspberry jam randomly over crumb mixture. Sprinkle with white chocolate chips. Bake for 25-30 minutes or until center is set; white chips will look lightly toasted. Cool before cutting into bars. Makes about 40 depending on size of bars.

## **Snickerdoodles**

Sarah Avampato

These have always been a family favorite!

1 cup butter (2 sticks)	2-3/4 cups all-purpose flour
1-1/2 cups granulated sugar	1 tsp. baking soda
2 eggs	¼ tsp. Salt
1 tsp. vanilla	2 tsp. cinnamon
2 tsp. cream of tartar	2 tbsp. sugar

Preheat oven to 400 degrees F. Mix butter, sugar, eggs, and vanilla in large bowl. Stir in flour, salt, cream of tartar and baking soda. Mix ¼ cup sugar and the cinnamon in a small bowl. Shape dough into 1-1/4 inch balls. Roll balls in cinnamon sugar mixture. Place on ungreased cookie sheet about 2 inches apart. Bake for 10 minutes until set; tops will crack slightly and edges will be lightly browned. Makes about 4 dozen.



## **Rice Krispie Treats w/Peanut Butter** *(Contains Peanuts)*

Thomas Sheets

1 cup Rice Krispy Bars	3 cups Rice Krispies
3 tablespoons butter... softened	3 tablespoons whole milk
1 cup powdered sugar	1 cup peanut butter

In large bowl, mix peanut butter and butter on med heat. Add powdered sugar and milk. Stir in Rice Krispies. Press into 9x8x2 pan that has been pre-sprayed with cooking spray. Let cool by placing in refrigerator. Cut into bars and enjoy.

## **Meringues**

Elena Hurst

Fat free. Gluten free. Heavenly delicious!

3 large egg whites	1-1/2 tsp. Clear or regular vanilla extract
¼ tsp. Cream of tartar	dash salt
2/3 cup sugar	

Place egg whites in a small bowl; cover and let stand at room temperature 30 minutes. Preheat oven to 250 degrees F. Line baking sheets with parchment paper.

Add vanilla, cream of tartar, and salt to egg whites. In a large glass bowl, beat on medium speed until foamy. Gradually add the sugar, 1 tablespoon at a time, beating on high after each addition until sugar is dissolved. Continue beating until stiff glossy peaks form, about 7 minutes.

Cut a small hole in the tip of a pastry bag or in the corner of a food-safe plastic bag; insert a #32 star tip. Transfer meringue to bag. Pipe 1-to 1-1/4 inch diameter cookies 2 inches apart onto prepared baking sheets.

Bake 40-45 minutes or until firm to the touch. Turn off oven. Do not open the oven door! Leave the meringues in the oven for at least 1 hour. Remove from oven; cool completely on baking sheets. Remove meringues from paper; store in a n airtight container at room temperature. Makes about 5 dozen.

Baker's tips: Use a glass bowl that is very clean, with no oil residue of any kind. The degree of moisture in the air directly affects the amount of air you are able to whip into the whites. Whipping will take at least 10 minutes. The whites will be glossy, shimmery and hold high peaks with NO curl when they are ready. Never open the oven door while the meringues are cooling; let them sit in there for at least an hour or even overnight if the humidity is low. Opening the oven door lets moisture in, and moisture will cause the meringues to collapse.

## **Grandpa Cookie Cookies (Scottish Shortbread Cookie)**

Karen Stumpf

My father Sid L. Walker was known for making this cookie and sharing it with family, neighbors, and friends. He shared so often, that he became known as Grandpa Cookie. As his daughter, I have carried the tradition on, making Grandpa Cookie cookies and sharing them at Christmastime with family and friends.

1 lb butter  
1 cup sugar  
5 cups flour

Make sure butter is on the cold side, but soft enough to mix. Mix butter and sugar until well blended and fluffy (about 5 minutes).

Begin adding flour a scoop at a time until mixed into butter and sugar mixture. Knead dough for just a little time. Roll out and cut into desired shapes. Bake 12 minutes 350 degrees. The longer the cookies sit, the better they taste (keep in cool place).

You can also use a cookie press, dough must be just a little softer than for cut out cookies. You can keep cookies for a few weeks, or three to six months and they will taste wonderful. Bake a little longer if you like them crispier.

## **Peaceful Peppermint Meringues**

Arianna Drake

I really hope that you love my peppermint meringue cookies as much as I do. But most of all, I hope that you take time this busy holiday season to enjoy something as simple as the taste of peppermint. Allow it to magically transport you to your favorite warm memories. Merry Christmas and Happy New Year!"

3 large eggs, whites separated, room temperature    1/8 tsp. Kosher salt  
1/3 cup granulated sugar    1/2 cup powdered sugar  
1/8 tsp. Peppermint extract    12 red food coloring  
10 peppermint candies, crushed

Preheat oven to 200 degrees. Line a baking sheet with parchment paper. Using an electric mixer, beat egg whites and salt on medium-high speed until white and foamy, about 1 minute. With mixer running, gradually add sugar in 3 additions, beating for 2 minutes between each addition. Beat until firm peaks form, about 2 minutes longer. Add powdered sugar and peppermint extract; beat to blend, about 1 minute.

Dot coloring over surface of meringue; do not stir. The coloring will form swirls when piped. Spoon meringue into a freezer bag and cut off the tip. Twist top. Pipe 1-inch rounds onto prepared sheet, spacing 1 inch apart. Top with crushed peppermints.

Bake meringues until dry, about 2-1/2 hours. Let cool completely, about 1 hour. Meringues will crisp as they cool. Store in airtight container. Makes about 30 cookies.

## **Molasses Crinkle Cookies**

Susan McClain

An old-fashioned favorite that is a must have on many Christmas cookie trays. Is there any better aroma on a long winter's day than these spiced treats baking in the oven?

1 cup organic sugar	2-1/4 cup unbleached all-purpose flour
3/4 cup butter, softened	2 tsp. Baking soda
1/4 cup dark molasses	1/2 tsp. Salt
1 egg	1/2 tsp. Cloves
1 tsp. Cinnamon	1/4 tsp. Nutmeg
1/2 tsp. Ginger	sugar for coating, optional

In a large mixing bowl, beat sugar, butter, and molasses. Beat in egg until light and fluffy. Mix in flour, baking soda, cinnamon, salt, ginger, cloves, and nutmeg until well combined. Cover dough and refrigerate for about an hour. This makes handling the dough much easier.

Preheat oven to 375 degrees. Roll dough into 1 to 1-1/2 inch balls. Roll each ball in sugar to coat. Place on ungreased cookie sheet, 2 inches apart. Bake for 10-12 minutes. Remove from oven and let sit for 1 minute before removing cookies and placing on wire rack to cool. Makes about 3 dozen cookies.

## **Carrot Cookies**

Rhonda Nesta

1 Cup cooked mashed carrots	2 cups flour
3/4 cup sugar	2 tsp baking powder
3/4 cup shortening	1/2 tsp salt
1 egg	1/2 tsp vanilla

In large mixing bowl combine carrots, sugar shortening, egg and vanilla. Then slowly add dry ingredients. Drop small scoop on to greased cookie sheet and bake in preheated at 375 for 15 minutes. Place on cookie rack to cool.

### **Icing**

Juice 1/2 orange  
1 cup powder sugar  
Grate orange zest

Mix well. Drizzle icing on cooled cookies. Makes about 2 dozen.

### **Peanut Butter Hershey Kiss** *(Contains Peanuts)*

Rhonda Nesta

1/2 cup creamy peanut butter  
1/2 cup sugar  
1/2 packed brown sugar  
1/4 cup of butter softened  
1 egg

1-1/2 cups of all purpose flour  
3/4 tsp of baking soda  
1/4 tsp salt

Heat oven to 375 in large mixing bowl, combine peanut butter, sugars, butter, shortening and egg. Beat at medium speed until light and fluffy. Add flour, baking soda and salt. Beat at low speed until

soft dough forms. Shape dough into 1 inch balls place on baking sheet

Slightly flatten ball then place Hershey Kiss in middle. Bake 8 to 10 mins.

### **Christmas Snickerdoodles**

Aubrey Britt

2 - 1/2 cups all-purpose flour  
1/2 tsp. Salt  
2 cups white sugar, divided  
2 tsp. cinnamon

2 tsp. baking powder  
1 cup butter, softened  
2 large eggs  
Red and Green colored sprinkles

Preheat oven to 350 degrees. Combine flour, baking powder, and salt; set aside. Cream together the butter and 1 & 1/2 cups sugar until pale yellow, about 2-3 minutes. Mix in eggs until well combined. Add the flour mixture, 1/2 cup at a time, until the dough comes together. In a separate, small bowl, combine 1/2 cup sugar, Christmas sprinkles and cinnamon together. Shape dough into a ball and roll in the cinnamon sugar sprinkles. Space the balls about 2 inches apart on an ungreased baking sheet.

\*I use Pampered Chef stoneware. Bake for 10 minutes.

### **No Bakes** *(Contains Dairy)*

Adrian Britt *Cookie Contest: First Place Winner Children's Division*

1/2 cup milk  
1/2 cup unsalted butter  
2 cups white sugar  
1/4 cup cocoa

1/2 cup peanut butter  
3 cups quick oats  
1 tsp. vanilla  
1/2 tsp. salt

Combine milk, butter, sugar and cocoa and bring to a boil. Stir constantly for 2 minutes.

Combine remaining ingredients with boiled mixture and quickly stir all together. Drop cookies onto parchment or wax paper and allow to cool completely.

**Italian Cookies**            *(Contains Dairy)*  
+)

**Approximately 100 cookies (8 doz/**

Melissa Lowder  
Franciscan Health-Mooresville

2 sticks margarine, softened  
2 c. sugar  
2 eggs  
1 lb. Ricotta cheese

4 C. sifted flour  
1 tsp. salt  
1 tsp. Baking soda  
1 tsp baking powder

Beat margarine, sugar, eggs, and Ricotta cheese together. Sift Flour, salt, baking soda, and baking powder in a separate bowl. Mix in with other ingredients using dough hook. Drop by teaspoonful on ungreased cookie sheet. Bake at 350 degrees F. for 12 -15 minutes.

**7 Layer Cookie**    *(Contains Tree Nuts)*

Melissa Lowder  
Franciscan Health-Mooresville

1 cup Graham cracker crumbs  
1 stick butter or margarine  
1 cup shredded coconut  
1 can Eagle Bran cream

1 cup chocolate chips  
1 cup butterscotch chips  
1 cup chopped nuts (pecans)

Melt butter and mix with Graham cracker crumbs , press into buttered 9 x 13 pan. Layer remaining ingredients in following order: chocolate chips, butterscotch chips, coconut, chopped nuts and pour milk over all. Bake until golden brown (20 - 30 minutes). Cut into squares when cool.

**Lavender Short Bread Cookies with Lavender Cream Cheese Icing** *(Could Contain Nuts)*

Connie Musgrave

1 cup butter  
2 cup flour  
2 tsp. dried lavender

½ cup sugar  
pinch of salt

In a stand mixer, beat together all ingredients with a paddle attachment until blended. Place dough onto a sheet of cling film and roll into a 2" log. Refrigerate for at least 45 minutes. Remove and unroll from plastic. Cut into 1/2" slices. Arrange on a parchment lined cookie sheet, or lightly greased pan. Bake at 300 degrees F. for 10-12 minutes. Allow to Cool.

Lavender Glaze:

1 cup plus 2 T. Powder Sugar  
¼ tsp. Lavender extract  
2-4 Tbsp. Water, one at a time

In a clean dry stand mixer bowl with paddle attachment, mix sugar and extract. Incorporate 1 Tbsp. of water until incorporated. If glaze is too wet, adjust with a Tbsp. more of sugar. If adding purple food coloring, you will need to add the extra 2 Tbsp. of powder sugar. Yield 3 dozen cookies

### **Butterscotch Brownies** (*Contains Tree Nuts*)

Eric Hooker

2/3 cup All-purpose flour	1 tsp. baking powder
½ cup chopped walnuts	¼ tsp. salt
¼ cup butter	1 cup packed brown sugar
1 egg	1 tsp. vanilla extract

Pre-heat oven to 350 degrees F. Grease an 8 inch square baking pan.

In large bowl, cream the butter, brown sugar, vanilla and egg. In a separate bowl, mix together the flour, walnuts, baking powder and salt. Slowly add the egg mixture, stirring well until blended. Spread dough evenly into the prepared pan. Bake for 20 – 24 minutes, or until inserted toothpick comes out clean.

### **Amish Sugar Cookies**

April Kissner & Emma Messmer

“I received this recipe from my kids' grandmother, Rosanna Messmer,” April says. “It was in a small Amish cookbook that she'd stuck in my stocking many years ago at Christmas. My girls always loved to bake and Rosanna baked with them often. We love these cookies because they melt like a 'kiss from an angel', and we believe Rosanna is an angel to my kids. She passed away in July 2015. My daughter Emma Messmer and I baked these cookies for the Cookie Stroll in Rosanna's memory.

1 cup butter, softened	1 tsp. Vanilla extract
1 cup vegetable oil	4-1/2 cups all-purpose flour
1 cup granulated sugar	1 tsp. Baking soda
1 cup confectioners' sugar	1 tsp. Cream of tartar
2 large eggs	

Preheat oven to 375 degrees F. In a large bowl, beat the butter, oil and sugars. Beat in eggs until well blended. Beat in vanilla. Combine the flour, baking soda and cream of tartar; gradually add to creamed mixture. Drop by small teaspoonfuls onto ungreased baking sheets. Bake for 8-10 minutes or until lightly browned.

Remove to wire racks to cool. Makes about 5 dozen.

## **Kris Kringle Christmas Cookie**

Teresa McClelland

1 cup butter, softened	2-1/4 c.up all purpose flour
1 cup sugar	1 tsp. Baking soda
2 large eggs	1/2 tsp salt
2 tsp. Pure vanilla extract	1 cup white chocolate morsels
1 cup dried cranberries	

Preheat oven to 375 F. Line a large baking sheet with Reynolds Cookie Baking Sheets. Beat butter and sugar in large bowl with mixer until light and fluffy. Blend in egg and vanilla. Add flour, baking soda and salt; mix well. Stir in white chocolate and cranberries. Drop rounded spoonfuls (about 2 T.) of dough, 1-1/2 inches apart, onto baking sheets. Bake for about 9 minutes. Cool on baking sheets for about 1 minute and remove to wire cooling racks to cool completely.

Recipe Notes: I have successfully made these cookies dairy free and gluten-free. I left out the chocolate chips and used Earth Balance Vegan Butter and Bob's Red Mil 1-to-1 Gluten Baking Flour. I also used Splend Brown Sugar Blend to lower the calories and sugar.

## **Annie's Special Chocolate Chip Cookie**

Karianne Craney

1/2 cup butter	2 cup flour
1/2 cup Crisco	1 tsp baking soda
1/2 cup sugar	1/2 tsp salt
1 egg	12 oz semi-sweet chocolate
1 tsp vanilla	

Cream wet ingredients together and add the dry. Drop by teaspoonfuls on ungreased cookie sheet. Bake 8-10 minutes in a 375 degrees oven.

## **Eskimo Cookies**

Grace Vaught

Amazing Grace's Divine Baked Goods

“These rich no-bake cookies were made only around Christmastime by generations of women on my mom's side of the family. They are rich and decadent, but they're also super simple and no frills,” Grace says. “They're called Eskimo Cookies because they look snow, like the climate Eskimos live in. they taste pretty great frozen, as well. I remember making these cookies with my mom, grandma, and siblings around Christmas to deliver to people when I was little. These are our trademark traditional Christmas cookies. We leave them out for Santa, and he loves them! I'm excited to carry on our Eskimo Cookie tradition!”

3/4 cup butter, softened (1-1/2 sticks)	3/4 cup granulated sugar.
3 tbsp. unsweetened cocoa powder	1/2 tsp. vanilla extract
1 tbsp. water	2 cups rolled oats
1/2 cup confectioners sugar	

Beat butter. Add sugar and mix well. Add cocoa, vanilla and water. Then add oatmeal. Shape into 36 balls and roll in confectioners sugar. Keep in refrigerator. Makes 3 dozen.

### **Mexican Wedding Cakes** (*Contains Tree Nuts*)

Carolyn Clark

“I enjoy making these, and have made them for years,” Carolyn says. “When my kids were little, they loved to help roll out the dough and roll them in powdered sugar. It was pretty messy, but it was fun family thing to do.” The addition of almond extract is an unexpected flavor twist.

2 rounded tbsp. Confectioners sugar	½ cup butter, softened (1 stick)
1 cup flour	1 cup chopped pecans
1 tsp. Vanilla	½ tsp. almond extract
confectioners sugar	

Preheat oven to 324 degrees F. Cream the butter and add the sugar. Add nuts, flour, vanilla, and almond extract. Roll into 1” balls and flatten slightly. Place on ungreased cookie sheet and bake for 20 minutes. Remove from oven. Allow to cool. Roll cooled cookies in confectioners sugar. (Carolyn usually rolls them twice in the powdered sugar.) Makes 3 dozen.

### **Pecan Chocolate Chip** (*Contains Tree Nuts*)

Kathryn Maxwell

“I’ve made these cookies since I was a ten-year-old in 4-H,” Kathryn says. “My brothers would eat them as fast as I got them out of the oven, so I had to bake them when they weren’t around.” Kathryn modified the recipe on the back of the Nestle Morsels package because she would bake cookies all the time, and sometimes some of the ingredients were either missing or there wasn’t enough. She discovered that using more brown sugar than white made a softer, chewier cookie that her brothers preferred. “These cookies won first place in the White County Fair, but they didn’t go tot the State Fair because the judges believed I had rolled them to get them that round. They wouldn’t believe I had just dropped them from a spoon,” Kathryn remembers.

2 eggs	2-1/2 cups flour
1 cup brown sugar, packed	1 tsp. baking soda
½ cup granulated sugar	1 tsp. salt
1 cup butter-flavored Crisco	¾ cup chopped pecans
½ tsp. almond extract (optional)	6 oz. semisweet chocolate chips

Preheat oven to 350 degrees F. Stir by hand the eggs, brown sugar, granulated sugar, and Crisco until well mixed. (If you desire, add the optional almond flavoring to the sugar mixture.) Don’t overbeat. Add the flour, salt, baking soda and mix until blended. Drop the dough by teaspoonful onto an ungreased cookie sheet. Bake for 12-15 minutes depending on how brown you like your cookies. Makes about 42 2-inch cookies.



**Butterscotch Cookies** *(Contains Dairy)*

Addi Wray

1/2 c margarine	2-1/2 cups sifted flour
1 1/2 Brown sugar	2 1/2 tsp baking powder
2 eggs	1 tsp baking soda
1 cup soured cream....not commercial	1/2 tsp salt
1 tsp vanilla	

Cream butter sugar add eggs. Sift together dry ingredients add to first mixture alternately with soured cream. Blend In vanilla and nuts. Chill drop by teaspoon to lightly greased baking sheet 2" apart at 350 degrees F. for 10 to 12 minutes.

**Brown Butter Icing :**

6 tbsp real butter	1 1/2 cups powder sugar
1 tsp vanilla	4 Tbsp hot water

Heat butter in heavy pan until it is lightly browned. Add other ingredients and frost cooled cookies. Double this frosting it can be skimpy. From the 1930's.

**Snowman Cookies** *(May have peanut oil)*

Mary & Eli Lawrence

Oreo Cookies/ HoHo's dipped in white chocolate and decorated.

**Date Nut Balls** *(Contains Tree Nuts)*

Lisa James

Heavenly Helping Baked Goods & Catering

“These yummy no-bake cookies were always served at the Holiday Open House of a friend. The first time I attended, I loved them, and her mother was kind enough to share the recipe,” Lisa says.

1/2 cup butter (1 stick)	1-1/2 cup chopped dates
1/3 cup chopped maraschino cherries	3/4 cup sugar
3 cups Rice Krispies cereal	1 cup pecans, chopped

Combine butter, dates, sugar, and cherries. Cook over medium heat, stirring until mixture is smooth and a stiff paste. Remove from heat. Add cereal and nuts and stir gently until evenly mixed. Roll tablespoonfuls of the mixture into balls. Place on waxed paper or baking sheet coated with no-stick spray. Allow to cool and set. Store in airtight container. Makes 3-1/2 dozen.

## Oatmeal Raisin Cookies

Tess Blacketter & Marianne Staten

Makes 45 cookies

3 sticks unsalted butter, softened  
1 cup granulated sugar  
1 cup brown sugar  
2 large eggs  
1 tsp. Vanilla extract  
3 cups old-fashioned oats

2 cups all-purpose flour  
1 tsp. Baking powder  
1 tsp. Salt  
 $\frac{3}{4}$  tsp. Cinnamon  
 $\frac{1}{4}$  tsp nutmeg  
1-1/2 cups raisins

Preheat oven to 375 degrees F. Line several baking sheets with parchment paper. In a medium bowl, combine flour, baking powder, salt, cinnamon, and nutmeg.

In another bowl with an electric mixer, cream the butter and both sugars on high until light and fluffy, about 3-4 minutes. Scrape the bowl with a spatula, then beat in eggs and vanilla. Turn the mixer on low and slowly add the flour mixture. Scrape the bowl again and then turn the mixer on low and mix in the oats and raisins.

Using a  $\frac{1}{2}$  tablespoon cookie scoop, scoop the dough into equal portions and place the balls two inches apart. Bake for 12-14 minutes, until slightly golden around the edges. Cool for 5 minutes on the baking sheets before moving.

Note: For thicker, puffier cookies, chill the dough for 30-60 minutes and then bake for 15 extra minutes.

## Peanut Butter & Jelly Thumbprint Cookies *(Contains Peanuts)*

Rena Sheldon

“This is my favorite peanut butter cookie recipe,” Rena says. “It is from the Prince of Peace Lutheran Church recipe book and was submitted by Penny Rinehart. At Christmastime, I make this recipe into thumbprints with jelly. You can't beat the peanut butter and jelly combination!” I don't let them bake too long so they are softer.

1 cup peanut butter  
1 cup shortening  
1 cup brown sugar  
1 cup sugar  
1 tsp. Vanilla  
2 eggs

3 cups flour  
2 tsp. Baking soda  
 $\frac{1}{2}$  tsp. Salt  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  cup peanuts, chopped (optional)  
jelly of your choice

In a large bowl using an electric mixer, beat together peanut butter, shortening sugars (1 cup each), and vanilla adding eggs last. In a separate bowl, sift together the flour, baking soda, and salt and add gradually to the above mixture, stirring by hand.

Preheat oven to 350 degrees. Line cookie sheets with parchment paper. In a small bowl, combine  $\frac{1}{4}$  c. sugar and chopped peanuts (if you choose to use them). Roll dough into heaping teaspoon-sized balls. And then in a separate bowl, roll balls in sugar and peanut mixture.

Place on lined cookie sheet. Using your flour-covered thumb, carefully press halfway through the center of each ball. Fill with  $\frac{1}{4}$  tsp. Jelly.

Bake for 8-10 minutes, rotating pans a half turn in the last four minutes. Cool on a wire rack. Makes about 3 dozen depending on size of balls. Store cookies in a single layer in a sealed container.

## **Gluten-Free Monster Cookies** *(Contains Peanuts)*

Judy Williams

2 sticks butter, softened  
1 c. granulated sugar  
1 c. packed brown sugar  
3 large eggs  
1 tsp. Vanilla  
½ tsp. Corn syrup

2 tsp. Baking soda  
1 ¼ c. creamy peanut butter  
4 ½ c. gluten-free rolled oats  
2 c. chocolate chips  
2 c. dark M&M's

Preheat oven to 350 degrees F. In a large bowl, cream butter and sugars. Add eggs, one at a time, mixing between each addition, then add vanilla, corn syrup, baking soda, and peanut butter. Mix until smooth. Add oats and mix well, scraping sides of bowl. Add the chocolate chips and mix until they are evenly distributed throughout the batter. Add M&M's and mix well. Roll batter into balls about 1 tablespoon each. Place 2 inches apart on ungreased baking sheets. Bake until the edges are golden brown, 10 – 12 minutes. Let cool on baking sheets for 2 minutes before transferring to cooling racks. Cool cookies on a wire rack or a plate and then put into sealed containers. Cookies will stay fresh for up to 5 days. Makes 6 dozen cookies.

### **Congratulations to the 2018 Holiday Cookie Contest Winners:**

**Business Division:** Holy Smoke

**Gluten-Free Monster Cookies**

**Adult Division:** JoAnn Wetzel

**Santa's Christmas Tree Brownies**

**Children's Division:** Adrian Britt

**No Bakes**

**Runner Up:** Thomas Powers

**Galaxy Cookies**

**Runner Up:** Aubrey

**Christmas Snickerdoodles**