



**A Special Thanks to all the 2019 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 2019: Heritage Cookie Recipes**

## **Table of Contents**

### **Stir and Drop Cookie**

Lori Huser pg. 1

### **Snickerdoodles**

Teresa McClelland pg. 2

### **Chewy Peanut Butter Chocolate Chip**

Kimberly Kemp pg. 3

### **Ginger-Lemon Cremes**

Eric Hooker pg.4

### **Hungarian Cookie**

Kahle Craney pg. 5

### **Eskimo Cookies**

Grace Vaught pg. 6

### **Nestle Tollhouse Chocolate Chip Cookies**

Nancy Tramell pg. 7

### **Maple Lovers Glazed Cookies**

Sue Purpura pg. 8

### **Date Nut Balls**

Lisa James pg. 9

### **Peanut Butter Blossoms**

Key Bank Employees pg. 10

### **Under the Big Top Circus Cookies**

Beverley Rossell pg. 11

### **Lemon Citrus Cookie**

Joy Myers pg.1

### **Cherry Almond**

### **White Chocolate Cookie**

Tura LaMar. pg. 2

### **Orange Sable**

Pam McDaniel pg. 3

### **Amish Sugar Cookie**

April & Emma Messmer pg. 4

### **White Chocolate Peppermint Cookies**

Kevin Craney pg. 5

### **Grandpa Cookie Cookie**

Karen & Kochelle Stumpf pg. 6

### **Snickerdoodle Cookies**

Katie Hobbs pg. 7

### **Kitchen Sink Cookies**

Bristi Walden & Willa Rockey pg. 8

### **Peanut Butter Balls**

Tessa Blacketter pg. 9

### **Buttermint Cookies**

Michael Weaver pg. 10

### **Gum Drop Cookies**

Russel Dove pg. 11

**Mint Thumbprint Double  
Chocolate Chunk Cookies**  
Jessica Dove pg. 11

**Chocolate Chip Cookies**  
Lynne Cox pg. 12

**Cream Cheese Brownie Bars**  
Denise Murphy pg. 13

**Jello Cookies**  
Ednette Slocum pg. 14

**Celebrations Sugar Cookie**  
Kristin Baar pg. 15

**Craisins Oatmeal Chocolate Chunk Cookie**  
Emma Webster pg. 16

**Almond Joy Cookies**  
Kate Knowles pg. 17

**Family Reunion Cookies**  
Lori Strohl pg. 17

**Peanut Butter Cookie**  
Amy Thompson pg. 18

**Coconut-Cranberry-Chip Cookie**  
Jo Ann Wetzel pg. 19

**Llama Shaped Eggnog Cookies**  
Amy & Donnicka Hicks pg. 20

**Candy Cane Cookies**  
Angie Shockney pg. 12

**Thumbprint Cookies**  
Beverly Thomas pg. 13

**Cranberry Bliss Bars**  
Jackie Cook pg. 14

**Sugar Cookie**  
Kristie Elkins pg. 15

**Jingle Bell Cookie**  
Tura LaMar pg. 16

**Peanut Butter Chocolate  
Fudge Pinwheels**  
Chapin Schnick pg. 16

**Banana Chocolate Nut Drops**  
Melissa Phillips pg. 17

**Galaxy Cookies**  
Thomas Power pg. 18

**Chocolate Chip Cookies**  
Lori Reams pg. 19

**4-H Sugar Cookies**  
Rena Sheldon pg. 20

**Mexican Wedding Cakes**  
Danielle Corrin pg. 20

**Vanilla Butter Melt-Away Cookies**

Aubrey Britt pg. 21

**Gingerbread Cookies**

Jan Walter pg. 22

**Oat-Rageous Chocolate Chip Cookies**

Helen Perry pg. 23

**Carrot Cake Cookies**

Matthew Harakal pg. 24

**Vanishing Oatmeal Raisin Cookie**

Jeannie Tedrow pg. 25

**Snickerdoodle Cookie**

Malisha D. Craney pg. 26

**Holiday Sprinkle Cookie**

Christine Clark pg. 27

**Oatmeal Chocolate Chip Cookie**

Nicole Henson pg. 27

**White Chocolate Cranberry Oatmeal Cookie**

Bruce Kohl pg. 28

**Spritz Cookies**

JoAnn Fischer pg. 30

**Craney's Chocolate Chip Cookies**

Karianne R. Craney pg. 31

**No Bake Cookies**

Adrian Britt pg. 21

**White Chocolate-Dipped  
Molasses Crinkles**

Monica Gallien pg. 22

**Oatmeal Scotchies**

Barbara Fleener pg. 23

**Stella's Cookie**

Patty Owens pg. 24

**Ultimate Chocolate Chip Cookie**

Nancy Arnold pg. 25

**Pecan Chocolate Chip**

Kathryn Maxwell pg. 26

**Reeces Cup Cookie**

Julie Callis pg. 27

**Lemon Pudding Sugar Cookies**

Bonnie Kohl pg. 28

**Gingerbread Men**

Brenda Zody pg. 29

**Butter Spritz Cookies**

Jessica Taylor pg. 30

### **Stir and Drop Cookies**

"These sugar cookies are my grandmothers recipe. We made them every time I visited."

2 eggs	2 cups sifted flour
2/3 cup oil	2 tsp baking powder
2 tsp. Vanilla	1/2 tsp salt
1 tsp. Grated lemon rind	
3/4 cup sugar	

Heat oven to 400. Beat eggs with a fork until well blended. Stir in the oil, vanilla, and lemon rind. Blend in sugar until mixed thickens. Sift flour, baking powder and salt together together into a mixture. Drop by teaspoon about two inches apart into a cookie sheet. Gently press each cookie flat with the bottom of a flat glass that has been moistened with oil and dipped in sugar. Repeat the process for each cookie. bake 8-10 mins. Remove immediately from the cookie sheet. Makes 3 dozen 3-inch cookies.

By Lori Huser

### **Citrus Mini Cakes**

1 pkg. Yellow cake mix (18/oz.).  
1-1/4 cups water  
3 eggs  
1/3 cup vegetable oil  
3 1/2 cups confectioners sugar  
1/2 cup orange juice  
1/4 cup lemon juice

In mixing bowl combine cake mix, water, eggs and oil. Beat on low speed 30 seconds. Beat on medium for 2 minutes. Fill well greased miniature muffin cups 2/3 full. Bake at 350 for 10-12 minutes.

Meanwhile combine sugar and juices until smooth. Cool cakes for 2 minutes and remove from pans. Immediately dip cakes into glaze, coating well.

This recipe was given me by Rick Hacker who was a member of our singing group for years called the "Silver Notes". He shared them with us and they were a big hit! This makes 6 dozen cakes.

By Joy Myers

## **Snickerdoodles**

YIELDS: 33

PREP TIME: 5 MINS

TOTAL TIME: 1 HOUR

1 cup (2 sticks) butter, softened	2-1/2 cups all-purpose flour
1 1/4 cups granulated sugar, divided	2 teaspoon cream of tartar
1/2 cup packed brown sugar	1 teaspoon baking soda
2 large eggs	1 teaspoon kosher salt
1 tablespoon ground cinnamon	

Preheat the oven to 350°. Line 2 large baking sheets with parchment paper.

In a medium bowl, whisk together flour, cream of tartar, baking soda, and salt.

In a separate bowl using a hand mixer, beat butter with 1 cup granulated sugar and the brown sugar until light and fluffy, about 2 minutes. Add the eggs, one at a time and beat to combine. Fold dry ingredients in until combined.

In a shallow bowl, combine remaining 1/4 cup of sugar with cinnamon.

Using a medium cookie scoop, scoop and roll the dough into 1 1/2"-inch balls, then roll balls in cinnamon sugar. Arrange about 2" apart on prepared baking sheets.

Bake until the cookies begin to crack, about 12 minutes. Let cool on the trays 5 minutes, then use a thin metal spatula to transfer cookies to a wire rack to cool completely. If you love large large snickerdoodles (who doesn't), use a large scoop (about 3 tbsp.) and bake for 13 minutes.

By Teresa McClelland

## **Cherry Almond White Chocolate Cookies**

1 cup unsalted butter softened (2 sticks)	3 -1/2 to 3 3/4 cups all-purpose flour
1/2 cup granulated sugar	3/4 tsp sea salt
1 1/2 cups brown sugar, packed	1 tsp baking powder
2 large eggs	1 tsp baking soda
2 1/2 tsp real vanilla extract	16 oz. Green Candied Cherries, diced
2 cups white chocolate chips	1 cup slivered almonds

Preheat oven to 350. Chop cherries, set aside. Mix butter, sugars, eggs, vanilla, salt, baking powder and baking soda in large bowl until smooth. Stir in flour, chopped cherries, white chocolate chips and almonds with a wooden spoon to combine. Shape dough into golf ball-sized balls and place 2" apart on greased cookie sheets. Bake for 13-15 min. or until edges cookie.

Makes 60 cookies.

By Tura LaMar

## Chewy Peanut Butter Chocolate Chip Cookies

“When I was a little girl the only type of cookies we made where chocolate chip. When we went to mama’s house, she would add peanut butter!” These are soft and thick just like your favorite chewy chocolate chip cookie, but packed with peanut butter flavor.

1 cup butter, slightly softened	3-1/4 cups all-purpose flour
3/4 cup peanut butter (Jiff Creamy)	1 cup cake flour
1-1/4 cups packed light brown sugar	1 teaspoon baking powder
1-1/4 cups granulated sugar	1 teaspoon baking soda
2 eggs	2 teaspoons cinnamon
1 tablespoon vanilla extract	10 oz semi-sweet chocolate, chopped (Guitard)

Preheat your oven to 350 degrees F. Whisk together the flour, can flour, baking soda, baking powder and cinnamon; set aside. Combine butter, peanut butter, granulated sugar and brown sugar, and beat until creamy. Add eggs one at a time and beat after each addition; add vanilla with the last egg. Slowly add flour mixture until just combined (5-7 additions); then stir in chocolate.

Make large balls of dough (about 1-1/2 inches in diameter) or you can use a 2-inch cookie scoop and roll them into balls.

Bake at 350 degrees F. for 15 minutes or until the outsides have browned but the centers still look soft. Cool for 10 minutes on the cookie sheet and then transfer to a wire rack to cool completely.

Notes: This dough is fabulous to freeze for those little moments when only a warm, chocolate chip cookie straight from the oven will do. Just make into balls and freeze in a zip-lock bag. Bake per the instructions but they will take an extra 3-5 minutes.

By Kim Kemp  
Peachy’s Place

Prep Time: 15 minutes

Cook Time: 30 minutes

Yield: 28

## Orange Sable Cookies

1-1/4 cups whole blanched almonds	1 large egg
1 cup confectioners’ sugar	1 tablespoon freshly squeezed lemon juice
3/4 cup (1-1/2 sticks) unsalted butter	1-1/2 cups all-purpose flour
3 tablespoons finely grated (2-3 oranges) orange zest	1 cup sanding or granulated sugar for rolling

Place almonds and sugar in the bowl of a food processor. Process until the mixture resembles coarse cornmeal, and set aside. Place butter and zest in the bowl of an electric mixer with a paddle attachment. Beat on medium speed until white and fluffy, about 2-3 minutes. On low speed, add the almond mixture, and beat until combined, 10 - 15 seconds. Mix in egg and lemon juice. Add flour; beat until combined.

Divide dough in half. Form a rough log with each half. Place on parchment paper and form 1-1/2 inch diameter logs. Chill for at least 3 hours.

Preheat oven to 350 degrees F. Line two baking sheets with parchment paper. Spread sanding sugar in a baking pan. Unwrap logs; roll in sugar to coat. Cut into scant 1/4-inch thick rounds; place on sheets, 1 inch apart. Bake until edges turn golden, about 15 minutes, rotating halfway through. Transfer to a wire rack to cool. Bake or freeze remaining dough. Store baked cookies in an airtight container for up to 2 weeks.

## Ginger-Lemon Creams

1-2/3 cups unbleached all-purpose flour  
1-1/2 teaspoons ginger  
1 teaspoon cinnamon  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/4 teaspoon nutmeg  
1/4 teaspoon black pepper

1/2 cup (1 stick) unsalted butter,  
room temperature  
3/4 cup packed dark brown sugar  
1 large egg yolk  
3 tablespoons molasses

Mix the dry ingredients except sugar. Beat the butter and brown sugar until light and fluffy, about 3 min. Add the egg yolk and molasses and mix until well blended, about 1 minute. Add the dry ingredients and mix on medium-low speed until the dough is well blended and forms moist pebbles, 30 to 60 seconds. Dump the dough onto an un-floured work surface; gently knead until it comes together. Shape into an 8-inch-long log about 1-1/2 inches in diameter and wrap in plastic. Refrigerate until firm, about 3 hours. Unwrap the dough and cut the log into 3/16-inch slices. Arrange the slices about 1 inch apart on the sheets. Bake at 350°, 10 to 12 min. Cool for 15 minutes on cookie sheet. Transfer the cookies to a rack and let cool completely.

### *For the cream:*

1/4 cup butter, softened  
1-1/2 cups confectioners' sugar

2 tablespoons lemon juice  
2 teaspoons grated lemon peel

In a small bowl, cream butter and confectioners' sugar. Beat in lemon juice and peel. Spread over the bottoms of half of the cookies; top with remaining cookies.

by Eric Hooker

## Amish Sugar Cookies

1 c granulated sugar  
1 c confectioners sugar  
2 large eggs, room temperature  
1 c (2 sticks) salted butter, room temperature  
2 tsp. McCormick Pure Vanilla Extract  
1 c (8 ounces) vegetable oil

4-1/2 cup (576g) all-purpose flour  
1 teaspoon baking soda  
1 teaspoon McCormick Cream of Tartar

Preheat oven to 375 degrees F. and line a few baking sheets with parchment paper. (I bake them at 350 degrees F. in a convection oven.). In a large bowl, whisk together the flour, baking soda, and cream of tartar. Set aside. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, oil, and sugars on medium-high speed until light and fluffy, scraping the sides as necessary. Reduce speed to medium and add the eggs, one at a time, mixing just until combined. Add the vanilla and mix until combined. Reduce speed to low and add the flour in three additions, scraping down the sides as necessary. Using a scoop that holds 2 tablespoons of dough, drop batter onto the baking sheet, spacing at least an inch apart. Bake for 8 to 10 minutes, just until the edges begin to darken. Let cool on baking sheet.

By April & Emma Messmer



## **Hungarian Christmas Cookies**

Preheat Oven: 375 degrees F

Yield: 4 doz.

1 cup butter, softened  
1 - 8 oz. package cream cheese, softened  
2-1/2 cups flour

In a large bowl cream butter and cream cheese until blended. Gradually beat flour into creamed mixture. Divide dough into three portions, shape each into a disk and wrap in plastic. Refrigerate on hour or until firm enough to roll.

Generously coat a work surface with powdered sugar. Roll one portion of dough into a 12 inch square about 1/3 inch thick. Cut into 16 - 3 inch squares. Place a small dab of your favorite jams or jellies in the center of each square. Pull each corner up and pinch together, resembling a Christmas package.

Bake until bottoms are golden brown, about 9 - 11 minutes. Once cooled, dust with powdered sugar.

by Kahle Craney

## **White Chocolate Peppermint Cookies**

“One of the most Christmassy cookies possible! White chocolate chips and flakes of candy cane held together by the tenderest cookie possible.”

Servings 18 cookies

Calories 140 kcal

1/2 cup unsalted butter, room temperature	1-1/4 cup all-purpose flour
1 egg, room temperature	1 pinch salt
1/2 cup sugar plus 1 tablespoon	1/4 teaspoon baking soda
1/2 teaspoon vanilla extract	1 pinch baking powder
1/4 teaspoon peppermint oil extract	3/4 cup white chocolate chips
	1/2 cup crushed candy canes, plus more for dipping

Whisk together flour, baking soda, baking powder and salt. In a large mixing bowl, cream together butter, egg, sugar, vanilla, and peppermint oil until fluffy. Mix and slowly add flour, salt, baking soda, and baking powder. Stir in chocolate chips and 1/2 cup crushed candy canes. Chill dough for 2 hours.

After dough is chilled, roll 1 tablespoons of dough of dough and dip into additional crushed candy canes. Place balls onto un-greased cookie sheet, about 2 inches apart. Bake at 350 degrees F. for 8-10 minutes. Cool on cookie sheet for 2 minutes. Remove and cool completely on cooling rack.

Submitted by Kevin Craney

## **Eskimo Cookies**

“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)  
1 tbsp. water  
3/4 cup granulated sugar.  
2 cups rolled oats

3 tbsp. unsweetened cocoa powder  
1/2 cup confectioners sugar  
1/2 tsp. vanilla extract

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.

By Grace Vaught  
Amazing Grace's Divine Baked Goods

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

“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 know 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.

By Karen & Kochelle Stumpf

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

“If I were to date to go home for family get-togethers without these cookies, they would turn me away! They try not to eat them right then because they know I will send any leftovers home with them. Fights have occurred!”

1 cup butter or margarine, softened (2 sticks)	2-1/4 cups all-purpose flour
3/4 cup brown sugar, packed	1 tsp. baking soda
3/4 cup granulated sugar	1 tsp. salt
2 eggs 1 tsp. vanilla	
11-oz. package ( or 1-1/2 to 2 cups) 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.

By Nancy Tramell

## **Snickerdoodle Cookie**

1 cup butter, softened	1 teaspoon baking soda
1 1/2 cups sugar	1/4 teaspoon salt
2 large eggs	3 tablespoons sugar
2 3/4 cups flour	3 teaspoons cinnamon
2 teaspoons cream of tartar	1 teaspoon vanilla extract

Preheat oven to 350 degrees F Mix softened butter, sugar, vanilla & eggs thoroughly in a large bowl. Combine flour, cream of tartar, baking soda and salt in separate bowl. Blend dry ingredients into butter mixture.

Chill dough, and chill un-greased cookie sheet for 10-15 minutes.

Mix 3 tablespoons sugar and 3 teaspoons of cinnamon in small bowl. Scoop 1 inch round dough into sugar/cinnamon mixture by gently rolling. Place on chilled cookie sheet and bake 10 minutes.

By Katie Hobbs

## Maple Lovers Glazed Cookies

"I am starting a new tradition using our maple products for the maple lover!"

1 cup butter, softened	2-1/2 cups flour
1/2 cup Maple sugar	1 teaspoon baking soda
1/2 cup brown sugar, packed	1 teaspoon salt
2 large eggs	1 cup pecans, chopped
2 teaspoons maple flavoring	

Preheat oven to 350 degrees F. Cream butter and sugars until fluffy. Beat in eggs and add flavoring. In separate bowl mix dry ingredients then gradually add to butter mixture at low speed. Stir in nuts. Drop by teaspoonful onto un-greased cookie sheet. Bake 10-12 minutes until golden brown.

Glaze:

1/2 cup maple cream  
4-5 Tablespoons powdered sugar  
1/2 teaspoons Maple flavoring  
Blend ingredients then spread or drizzle on cookies.

Makes 5 dozen

By Sue Purpura  
Pupura Farms

## Kitchen Sink Cookies

"I am a mother of four children and am always busy. This cookie is very simple, with a 5 star taste and a fun game! We love to bake them up and take them along on our camping trips!"

1 cup butter, softened	2-1/4 cups all-purpose flour
1 cup packed brown sugar	1 teaspoon baking soda
1/2 cup granulated sugar	1/2 teaspoon salt
1 teaspoon vanilla	3/4 cup semisweet chocolate chunks
1 egg	3/4 cup milk chocolate chips
3/4 cup chopped pretzels	1/2 cup toffee bits
1 teaspoon flaky sea salt	

Preheat oven to 350 degrees F. In large bowl, beat softened butter, sugars, vanilla and egg with electric mixer on medium speed or with spoon until light and fluffy. Stir in flour, baking soda, and salt (dough will be stiff). Stir in semi-sweet and milk chocolate chips, pretzels, and toffee bits.

On un-greased cookie sheets, drop 1/2 cup of rounded dough 4 inches apart. Flatten slightly. Sprinkle a few salt flakes on top of each cookie.

Bake 13 to 16 minutes or until light brown around edges (centers will be soft). Cool 5 minutes; remove from cookie sheet to cooling rack. Cool completely.

By Bristi Walden and Willa Rockey

## **Date Nut Balls**

*(Contains Tree Nuts)*

“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)  
1/3 cup chopped maraschino cherries  
3 cups Rice Krispies cereal  
1-1/2 cup chopped dates  
3/4 cup sugar  
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.

By Lisa James  
Heavenly Helping Baked Goods & Catering

## **Peanut Butter Balls**

“I made these cookies with my mom when I was a young girl at Christmas time.”

3 cups peanut butter  
3 cups powdered sugar  
1/3 cups plus 1 Tablespoon butter  
5 cups Rice Crisps  
2-14 oz bags of shredded coconut

Mix peanut butter, powder sugar, and butter together. Then add Rice Crispies. Form dough into walnut size balls.

Prepare a thin mixture of powdered sugar and water. Dip balls into thin powdered sugar mixture and then roll in shredded coconut. Chill overnight.

By Tessa Blacketter

## **Peanut Butter Blossoms**

*(Contains Peanuts, dairy)*

“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.”

*1 cup butter, softened (2 sticks)  
1 cup granulated sugar  
1 cup brown sugar, packed  
1 cup creamy peanut butter  
2 eggs  
1/4 cup milk  
2 tsp. Vanilla*

*3-1/2 cups flour  
2 tsp. Baking soda  
1 tsp. Salt  
granulated sugar  
Hershey's chocolate kisses, unwrapped*

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.

By Key Bank Employees

## **Buttermint Cookies**

Grandma Weaver always had betterment candies in a dish at her house. My sister duplicated the taste in a cake and then in cookies. I love them!

*3/4 cup salted butter, softened  
1 cup sugar  
2 eggs  
1/4 teaspoon vanilla  
1/2 teaspoon peppermint extract  
2-1/2 cups flour  
1 teaspoon baking powder  
1 teaspoon salt  
1 cup powdered sugar*

Cream butter and sugar. Add eggs and extracts. Mix well. Sift in flour, baking powder, and salt. Mix well. Chill 1 hour.

Shape into 1” balls. Bake 1” apart at 400 degrees F. for 8-10 minutes on greased cookie sheet or non-stick pan. Dust with powdered sugar.

By Michael Weaver

### **Under the Big Top Circus Cookies**

“This is the runner-up cookie I entered in the State Fair “Indiana Grown” competition.”

1 pkg refrigerated sugar cookie dough  
3 cups extra butter popcorn, popped and ground  
1-1/2 cups peanut butter morsels

Reserve 1/2 cup morsels then combine all ingredients. Form into balls and flatten slightly on ungreased baking sheet. Bake for 350 for 11-12 minutes. Drizzle cooled cookies with melted reserved morsels. Makes two dozen.

By Beverley Rossell

### **Ruth Dove’s Gumdrops Cookies**

“Christmas was spent in Pennsylvania on the family farm with lake effect snow, sledding, and Grandma’s cooking. This recipe comes from a family cook book of recipes handed down over the generations.”

1/2 cup shortening	1 cup flour
1/2 cup sugar	1/2 teaspoon baking powder
1/2 cup brown sugar	1/2 teaspoon baking soda
1 egg	1/4 teaspoon salt
1 teaspoon vanilla	1 cup oatmeal
	1/2 cup gum drops, cut up

Cream shortening, gradually add sugars, creaming well. Stir in egg and vanilla. Add dry ingredients. Stir in oatmeal and gum drops. Drop on cookie sheet. Bake at 375 degrees F. for 15 minutes. Makes 2 dozen cookies

By Russel Dove

### **Mint Thumbprint Double Chocolate Chunk Cookie**

“I love baking this cookie to be involved. The Cookie Stroll fosters a sense of community.”

1 (1 lb. 5 oz.) Betty Crocker double Chocolate Chunk Cookie Mix  
1/4 cup vegetable oil  
2 tablespoon water  
1 egg  
1 pkg (4.67 oz.) Andes Creme

Heat oven to 350 degrees F. In medium bowl, stir cookie mix, oil, water, and egg until soft dough forms. Drop dough by rounded tablespoonfuls, 2 inches apart on un-greased cookie sheets. Using thumb or handle of wooden spoon, Make indentation in center of each cookie. Bake 11-13 minutes or until edges are set. Remove from oven. Unwrap candy pieces and place on center of each cookie. Bake an additional 1-2 minutes, or until candy is slightly melted. Let cool 1 minute before removing from cookie sheet to wire rack. Cool Completely.

By Jessica Dove.

## Candy Cane Cookies

½ cup Shortening	2-1/2 cup flour
½ cup softened butter	1 teaspoon salt
1 cup powdered sugar	1 teaspoon vanilla flavoring
1 egg	1 teaspoon almond flavoring

Cream butter, shortening, and sugar. Add egg, then dry ingredients.

Split dough in half and color ½ red. Chill dough for 2 hours.

Use cookie scoop to make balls of the dough. Split dough ball in half and match with the opposite color. Roll in rope shape, twist to make candy cane look and place on un-greased cookie tray.

Bake at 350 degrees F for about 10-12 min. Sprinkle with sugar while warm.

By Angie Shockney

## Chocolate Chip Cookies

3/4 cups (1-1/2 sticks) butter or margarine, softened	1-3/4 cups flour
1/2 cup granulated sugar	3/4 teaspoon baking soda
1/2 cup firmly packed brown sugar	1/4 teaspoon salt
1 egg	1 package (12 oz.) Baker's Semi-Sweet Chocolate Chunks
1 teaspoon vanilla	
1 cup chopped Walnuts or Pecans	

Mix flour, baking soda and salt in medium bowl; set aside

Beat butter and sugars in large bowl with electric mixer on medium speed until light and fluffy.

Add egg and vanilla; beat well. Gradually beat in flour mixture. Stir in chocolate chunks and walnuts. Drop by heaping tablespoonfuls onto ungreased cookie sheets.

Bake at 375 degrees F. for 11-13 minutes or just until golden brown. Cool on cookie sheets 1 minute. Remove to wire racks and cool completely.

Makes about 3 dozen cookies.

By Lynne Cox



## Thumbprint Cookies

"This recipe was a part of a wedding present and my family's favorite. We always make them together. One rolled the balls, one dipped in egg whites, rolled in nuts and then the girls put their thumbprints in the cookies."

1/4 cup butter or margarine, softened	1 cup all-purpose flour
1/4 cup shortening	1/4 teaspoon salt
1/4 cup brown sugar, packed	1/2 cup finely chopped nuts
1 egg, separated	jelly or tinted confectioners sugar
1/2 teaspoon vanilla	

Heat oven to 350 degrees F. Mix shortening, sugar, egg yolk, and vanilla thoroughly. Work in flour and salt until dough holds together. Shape dough by teaspoonfuls into 1 inch balls. Beat egg white slightly. Dip each ball into egg white; roll in nuts. Place one inch apart on un-greased baking sheet; press thumb deeply into center of each. Bake about 10 minutes or until light brown. Remove from baking sheet and cool. Fill thumbprint with jelly.

Makes about 3 dozen cookies.

By Beverly Thomas

## Cream Cheese Brownie Bars

The first time I tasted this was on a family vacation. Each time I eat them, it takes me back to that time and reminds me of the person who lovingly baked them.

1 brownie mix box	Oil
Eggs	Water

Follow Directions to mix one box of brownies for a 9 x 13 pan. Spread half of the brownie mix in a pan greased on the bottom and sides.

### ***Mix the cream cheese topping:***

8 oz. cream cheese	2 tablespoons of flour
1/2 cup sugar	1/2 teaspoon of vanilla
2 eggs	

Spoon the cream cheese mixture over the first brownie mix layer in dollops. You don't want it to over the entire surface. Spoon the remaining half of the brownie mix into the pan, partially covering some of the cream cheese dollops. Pull knife through batter from one side of the pan to the other side of the pan. Turn the pan 90 degrees and pull knife through again to swirl and marbleize the batter. Bake at 350 degrees F. for approximately 30-35 minutes. Take out and cool. Once brownies are cooled, cut into squares using plastic knife.

Enjoy!

By Denise Murphy

## Cranberry Bliss Bars

Yield: 2-1/2 dozen bars

Prep Time: 35 min.

Cook Time: 20 mins + cooling time

A white-chocolate cranberry blondie recipe that is very reminiscent of Starbuck's Cranberry Bliss Bars.

### Blondie Layer

3/4 cup (1-1/2 sticks) salted butter, cubed

1-1/2 cups packed light brown sugar

2 larger eggs

3/4 teaspoon vanilla extract

1/2 cup dried cranberries

2-1/4 cups all-purpose flour

1-1/2 teaspoons baking powder

1/4 teaspoon salt

1/8 teaspoon ground cinnamon

6 ounces white baking chocolate, coarsely chopped

### Frosting:

1 package (8 ounces) cream cheese, softened

1 cup powdered sugar, sifted

6 ounces white baking chocolate, melted

1/2 cup dried cranberries, chopped

Preheat the oven to 350 degrees F. Spray a 13 x 9 inch baking dish with nonstick spray.

Prepare the blondie layer: In a medium bowl, melt butter for one minute in the microwave; stir in brown sugar. Scrape the butter and sugar into a large bowl and let cool to room temperature. Use an electric mixer to beat the eggs and vanilla. In a separate bowl, whisk together the flour, baking powder, salt and cinnamon, gradually add the dry mixture to the butter mixture. Stir in the cranberries and chopped chocolate (the batter will be thick).

Spread the blondie batter into the prepared pan. Bake for 18-21 minutes or until a toothpick inserted near the center comes out clean (do not overtake). Cool completely on a wire rack.

Prepare the frosting: In a large bowl, use an electric mixer to beat the cream cheese and powdered sugar until well-blended. Gradually add half of the melted white chocolate, beat until blended. Frost brownies. Sprinkle with cranberries. Drizzle with remaining melted white chocolate. Cut into bars - square or triangle- shaped. Store in the refrigerator until ready to serve.

If you'd like to add an orange flavor to these bars, add 1 tablespoon grated orange zest to the frosting.

By Jackie Cook

## Jello Cookie

2-1/4 cups flour

1/4 teaspoon baking powder

3/4 cup sugar

1 cup butter

1 egg

Mix all ingredients and add jello to your own taste. Drop onto ungreased pan. Bake at 350 degrees F. for 10 minutes.

Cool on a cutting board and enjoy.

By Ednette Slocum

## Sugar Cookie

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.

By Julia Ewing/ Kristie Elkins

## Celebrations Sugar Cookie

“I started baking cookies about 15 years ago—for friends and family.”

### **Cookie:**

2 sticks unsalted butter	4 cups flour
1 1/2 cups sugar	1/2 teaspoon baking powder
2 eggs	1/2 teaspoon salt
1 teaspoon vanilla	

Cream butter and combine all ingredients except flour: slowly add flour. Bake 6-9 minutes at 375 degrees F.

### **Icing:**

4 C powdered sugar  
5 t meringue powder  
1/2 C water

Mix to desired consistency; thin with additional water

By Kristin Baar

## **Jingle Bells Cookies**

*(Contains Tree Nuts)*

1 lb butter	3 cups flour
1-1/2 cups brown sugar	1 teaspoon soda
2 eggs	1 teaspoon cinnamon
1 teaspoon vanilla	1 cup pecans
1 cup walnuts	1 cup 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.

By Tura LaMar

## **Craisins Oatmeal Chocolate Chunk Cookies**

I love this recipe because the people I work with love these cookies.

2/3 cup butter or margarine, softened	1-1/2 cups flour
2/3 cup brown sugar	1 teaspoon baking soda
2 large eggs	1/2 teaspoon salt
1-1/2 cups old fashioned rolled oats	1-1/4 cups raisins dried cranberries
2/3 cup white or semi-sweet chocolate chunks or chips	

Preheat oven to 375 Degrees F. With electric mixer, beat butter and sugar in medium bowl until light and fluffy. Add eggs, mix well. Combine ohs, flour, baking soda and salt in a separate bowl. Add to butter mixture slowly, mixing well. Stir in dried cranberries and chocolate chips. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake 10 -12 minutes or until golden brown. Cool on wire rack.

Yield 2-1/2 dozen cookies

By Emma Webster

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

“How easy is this? Three ingredients. No baking. Perfect pairing of peanut butter and chocolate. My family has made this recipe for as long as I can remember. I love that it is so easy.”

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

Line a 15 1/2 “ x 10 1/2 “ 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.*

By Chapin Schnick

## Almond Joy Cookie

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

Blend first 5 ingredients until fluffy. In a separate bowl sift flour, baking soda, salt, Gradually blend two mixtures, add chocolate chips, coconut and almonds, Bake at 350 for 8-12 minutes.

By Kate Morgan Knowles

## Banana Chocolate Nut Drops

"I was given a cookbook as a wedding gift 24 years ago by a sweet lady that went to my church. She has since gone to be with the Lord and I think of her when I use this cookbook."

1 cup mashed bananas	2 cups flour
1 cup sugar	1/2 cup unsweetened cocoa
1/2 cup butter, softened	1 teaspoon baking soda
2 cups vegetable shortening	1/4 teaspoon salt
1 egg	3/4 cup macadamia nuts
1/2 teaspoon vanilla	1/2 cup mini semi-sweet chocolate chips

Heat oven to 350 degrees F. Lightly grease cookie sheets, set aside. In large mixing bowl, combine bananas, sugar, butter, shortening, egg, and vanilla. Beat at medium speed until well blended. Add flour, cocoa, baking soda, and salt. Beat at low speed until soft dough forms. Stir in nuts and chips. Drop dough by heaping teaspoons 2 inches apart onto cookie sheets. Bake for 12-14 minutes or until set. Let cool for 2 minutes before removing from cookie sheets. Cool completely before storing. Makes 2-1/2 dozen cookies (doubled).

Submitted by Melissa Phillips. Cookbook: Cookies! A cookie lover's collection Copyright 1994

## Family Reunion Cookies

"Why this recipe is special to me: My grandma is one of twelve children. Their family gatherings are quite large. They always make these "family reunion" cookies for their gatherings, partially because the recipe makes so many and partially because everyone in the family loves them!"

2 cups vegetable shortening	3 cups all purpose flour
2 cups sugar	2 teaspoons baking soda
2 cups firmly packed brown sugar	2 teaspoons salt
4 large eggs	4 cups quick cooking oats
2 teaspoons vanilla	2 cups shredded coconut

In a large bowl cream the shortening and sugar. Add eggs and vanilla and beat until blended. Add flour, baking soda and salt and mix until no traces of flour can be seen. Work in oats and coconut. Drop by 1 1/2 tablespoons onto cookie sheet 3 inches apart. Bake at 350 for 8 to 10 minutes. Recipe makes 7-8 dozen, depending on the size.

By Lori Strohl

## Galaxy Cookies

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 tbsp 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.

By Thomas Power

## Peanut Butter cookies

1/2 cup butter  
1/2 cup Peanut butter  
1/2 cup granulated sugar  
1/2 cup packed brown sugar  
1 egg  
1/2 teaspoon of vanilla

1-1/4 cups of all purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder

Granulated sugar

1. In a large mixing bowl beat the butter and peanut butter with an electric mixer on medium to high speed for 30 seconds. Add the granulated sugar, brown sugar, baking soda, and baking powder. Beat till combine, scraping sides of the bowl occasionally. Beat in the egg and vanilla till combined. Beat in as much flour as you can with the mixer. Stir in remaining flour. Chill until the dough is easy to handle.

2. Shape dough into 1 inch balls. Roll in additional sugar to coat. Place balls 2 inches apart on an un-greased cookie sheet. Flatten by making criss cross marks with the tines of a fork. Bake in a 375 degree oven for 7-9 minutes or until the bottoms are lightly browned. Transfer cookies to a wire rack and let cool

Makes about 36 cookies.

Amy Thompson

## **Chocolate Chip Cookies**

By Edith Lundin

This recipe has been in my family for 3 generations and the symbolization behind it is that there is always enough for another person. It's a large family recipe.

1 lb. Margarine	5 cups flour
1-1/2 lb brown sugar	1 teaspoon baking soda
1-1/2 cups white sugar	12 oz. chocolate chips
2 eggs	nuts
2 tablespoons vanilla	

Mix ingredients together. Drop by teaspoon onto cookie sheet. Bake at 350 degrees F. For 10 minutes.

Submitted by Lori Reams

## **Coconut-Cranberry-Chip Cookie**

"At Christmas time, I always bake lots of cookies. These are my absolute favorite. This is one addictive cookie!"

3 sticks (1-1/2 c) butter at room temperature	3-1/4 cup flour
2 cups sugar	1 teaspoon baking powder
1 Tablespoon fresh grated orange zest	1/4 teaspoon salt
2 teaspoons pure vanilla	1-1/2 cup dried cranberries
1-1/2 cup sweetened flaked coconut	12 oz. white chocolate Ghirardelli chips

In large bowl with mixer on medium speed, beat butter and sugar until light and fluffy. Add orange zest and vanilla Mix. Gradually add flour, baking powder, and salt (mixed together) to butter and sugar mixture. Beat on low speed until the dough "comes together", about 5 minutes. The mix will look dry until it comes together as dough. If it is too crumbly to form into balls, the dough needs to be mixed longer. It should be a smooth, homogenous mass. Mix in cranberries and chips.

Shape dough in 1" balls and place 2" apart on lightly buttered parchment paper on light colored cookie sheets. They will brown too much on dark sheets. Bake 8 - 10 min. at 350 degrees F. Shorter baking time will yield chewier cookies. Longer time will yield a crispier cookie. Switch from lower to upper racks half way through baking. cool 3 minutes before removing from cookie sheet to cooling rack.

by Jo Ann Wetzel

## 4-H Sugar Cookies

This is my mother, Hazel Katter's, go-to recipe for any occasion.

1 cup sugar	2-1/2 cups flour
2 eggs	1 teaspoon baking powder
3/4 cup melted butter	dash of salt
1 teaspoon lemon flavoring	

Combine and cream together sugar, eggs, butter, lemon flavoring in a mixing bowl. Sift together dry ingredients. Add dry ingredients slowly to mixing bowl while mixing. Once mixed, refrigerate dough overnight. Roll out 1/4 inch thick on floured plastic sheet. Cut into shapes with floured cookie cutter(s). Bake at 350 degrees F for 8 - 10 minutes. Cool on wire rack. Makes 8 - 12 cookies, depending on size.

By Rena Jo Sheldon

## Nana Shirley's Egg Nog Cookies

1 cup butter or margarine softened	5 1/2 cups all purpose flour
2 cups sugar	1 tsp baking soda
1 cup store bought eggnog	1/2 teaspoon ground nutmeg
1 egg white lightly beaten (optional)	Colored Sugar (optional)

Cream butter and sugar in a mixing bowl. Beat in egg nog, baking soda and nutmeg. Gradually add flour and mix well. Cover and chill for one hour. Roll half of the dough to 18" thickness on a lightly floured surface. Cut into desired shapes. Add place on on greased baking sheet. Repeat with remaining dough. Brush With beaten egg white and sprinkle with colored sugar if desired. Bake at 350° for 6 to 8 minutes or until edges are lightly browned. Cool on wire racks.

By Amy & Donnicka Hicks

## Mexican Wedding Cookies

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

Heat oven to 400 degrees F. In large bowl, mix 1 cup powdered sugar, the butter and vanilla. Stir in flour, nuts and salt until dough holds together. Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set but not brown. Roll into additional powdered sugar while warm. Cool completely on wire rack, about 30 minutes. Roll in powdered sugar again.

By Danielle Corrin



## Vanilla Butter Melt-Away Cookies

Aubrey enjoys being in the kitchen and being all kinds of cookies. Her favorite part is adding the sprinkles to each cookie.

1 cup unsalted butter	2 cups flour
1 cup sugar	1/2 teaspoon salt
1 egg	1/4 teaspoon baking soda
1 teaspoon vanilla	1/4 teaspoon baking powder

Mix ingredients and bake at 350 degrees F. for 7 minutes.

Frosting- Vanilla Butter:

1/2 butter at room temperature	1 tablespoon vanilla
1 lb. powdered sugar	3 tablespoons milk

Cream butter and sugar together. Add vanilla and milk. Once cookies have cooled, spread icing. Add sprinkles right away.

By Aubrey Britt

## No Bakes

*(Contains Dairy)*

"No Bake Cookies are a favorite for every family gathering and extra special to make with my great-great grandma Weezy."

1/2 cup milk	1/2 cup peanut butter
1/2 cup unsalted butter	3 cups quick oats
2 cups white sugar	1 tsp. vanilla
1/4 cup cocoa	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.

By Adrian Britt

## GINGERBREAD COOKIES

3/4 cup packed brown sugar	2 2/3 cup sifted flour
1/2 cup butter (room temperature)	1/4 teaspoon salt
1 egg	1 teaspoon baking soda
1/4 cup molasses	2 teaspoon ginger
1 teaspoon cinnamon	1/4 teaspoon nutmeg
1/2 teaspoon vanilla	3 Tablespoons cinnamon

Cream brown sugar and butter in large mixing bowl. Add egg, molasses and spices – mix well. Sift flour and add one cup at a time, finish with Spoon or mold with your hands. Chill dough.

In separate bowl take 3 tablespoons of cinnamon and 10 tablespoons flour. This will serve as the blended flour for your surface. Roll out dough onto the floured surface ¼ “ thick and use cookie cutter. Bake at 325 on your greased cookie sheet for 10-14 minutes . Cool. Decorate to your desire. I used Red Hots

### ***Frosting***

2 cups powdered sugar	1 Tablespoon butter
1/8 cup milk	1 Tablespoon vanilla

By Jan Walter

## White-Chocolate Dipped Molasses Crinkles

“My mother made these every year growing up. The smell that fills the house when they are baking and the chewy, crunchy taste of them means Christmas to me.”

3/4 cup shortening	2-1/4 cups all-purpose flour
1 cup packed brown sugar	2 teaspoons baking soda
1 cup brown sugar	1 teaspoon cinnamon
1/4 cup molasses	1 teaspoon ginger
1 egg	1/2 teaspoon cloves
1/4 teaspoon salt	

Mix shortening, brown sugar, molasses, and egg thoroughly in large bowl. Stir in remaining ingredients except granulated sugar. Cover and refrigerate at least 2 hours. Heat oven to 375 degrees F. Grease cookie sheet. Shape dough into 1 inch balls. Dip tops in granulated sugar. Place balls, sugared side up, 3” apart on cookie sheet. Sprinkle each with 2-3 drops of water. Bake 10-12 minutes or just until set but not hard. Remove from cookie sheet to cool on wire rack.

By Monica Gallien

## Oat-Rageous Chocolate Chip Cookies

“My family love these cookies because they can have all their favorites in one cookie.”

½ cup butter softened	1 cup all- purpose flour
½ cup creamy peanut butter	½ cup quick oats
½ cup sugar	1 teaspoon baking soda
1/3 cup packed brown sugar	¼ teaspoon salt
1 large egg	1 cup semi-sweet chocolate chips
½ teaspoon vanilla Extract	

In a bowl, cream butter, peanut butter and sugars, beat in the egg and vanilla extract. Combine flour, oats, baking soda and salt. Add to the creamed mixture and mix well. Stir in chocolate chips. Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 for 10-12 minutes or until lightly browned.

Makes about 3 dozen.

By Helen Perry

## Oatmeal Scotchies

1 cup (2 sticks) butter or margarine, softened	1-1/4 cups all-purpose flour
3/4 cup granulated sugar	1 teaspoon baking soda
3/4 cup packed brown sugar	1/2 teaspoon salt
2 large eggs	1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract or grated peel of 1 orange	3 cups quick or old-fashioned oats
1-2/3 cups (11-oz. Pkg.) Nestle-Toll House Butterscotch Flavored Morsels	

Preheat oven to 375 degrees F.

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

Bake for 7-8 minutes for chewy cookies or 9-10 minutes for crisp cookies. Cool on baking sheet for 2 minutes. Remove to wire racks to cool completely.

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

Submitted by Barbara Fleener

## **Carrot Cake Cookies**

“Carrot Cake is a favorite.”

1 cup butter (Sweet Cream Salted)	3 cups all-purpose flour
1/2 cup brown sugar	2-1/4 teaspoons cinnamon
1 cup granulated sugar	1 teaspoon baking powder
2 eggs	1 teaspoon baking soda
1 teaspoon vanilla	1/2 teaspoon salt
2 cups grated carrots	Cream Cheese Frosting
1 cup chopped candied pecans	

In a mixing bowl, cream butter, sugars, eggs, and vanilla together. Slowly mix in dry ingredients. Mix in grated carrots. Bake at 350 degrees F. for 9 minutes. Once cooled, ice with frosting and sprinkle on chopped candied pecans.

By Matthew Harakal

## **Stella's Cookies**

“My mother made these when we were very young. She said she put lots of love into every cookie:

1 cup margarine or butter	3 cups all-purpose flour
2 eggs	1 teaspoon baking powder
1-1/2 sugar	1 teaspoon baking soda
1 teaspoon vanilla	1/8 teaspoon salt
1/2 teaspoon lemon extract	

In large bowl, combine flour, baking powder, baking soda, and salt; mix well. Using fork or pastry blender, cut in 1 cup margarine until mixture is crumbly. In small bowl, beat eggs. Gradually add sugar, 1 teaspoon vanilla and lemon extract, beating until light. Add to flour mixture in large bowl. Stir by hand until dough forms. (If necessary, knead dough with hands to mix in dry ingredients.) Cover with plastic wrap; refrigerate 1 hour for easier handling. Bake at 375 degrees F. for 6 to 11 minutes or until edges are light golden brown. Immediately remove from cookie sheets. Cool 15 minutes or until completely cooled.

By Patty Owens

## Vanishing Oatmeal Raisin Cookie

1/2 cup (1 stick) plus 6 tablespoons butter, softened  
3/4 cup firmly packed brown sugar  
1/2 cup granulated sugar  
2 eggs  
1 teaspoon vanilla

1-1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon salt (optional)  
1 cup raisins  
3 cups quick or old fashioned oats

Heat oven to 350 degrees F. In large bowl, beat butter and sugars on medium speed of electric mixer until creamy. Add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon and salt; mix well. Add oats and raisins; mix well. Drop dough by rounded tablespoonfuls onto un-greased cookie sheets. Bake 8 to 10 minutes or until light golden brown. Cool 1 minute on cookie sheets; remove to wire rack. Cool Completely. Store tightly covered. Makes about 4 dozen cookies

Bar Cookies: Bake 30 - 35 minutes in uncreased 13 x 9-inch metal baking pan.

Submitted by Jeannie Tedrow

## Ultimate Chocolate Chip Cookies

3/4 cup butter flavor Crisco  
1-1/4 cup packed brown sugar  
2 tablespoon milk  
1 egg  
1 tablespoon vanilla

1-3/4 cups flour  
3/4 tsp baking soda  
1 tsp salt  
1 cup chocolate chips  
1 cup chopped pecans

Combine crisco, sugar, milk and vanilla. Beat on med. speed till blended. Add egg and beat. Combine flour, salt and soda. Mix into creamed mixture. Stir in the chips and nuts. Drop by rounded tablespoons onto un-greased baking sheet. 3 inches apart. Bake at 375 8-10 mins. for chewy, 11-13 for crispy.

Submitted by Nancy Arnold

## **Snickerdoodle Cookies**

Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 30 Minutes

1 cup unsalted butter  
1-1/2 cups granulated sugar  
2 large eggs  
2 teaspoons pure vanilla extract

2-3/4 cups all purpose flour  
1-1/2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/4 teaspoon salt

### ***For rolling:***

3 tablespoons granulated sugar  
1 tablespoon cinnamon

Preheat oven to 400 degrees F. If desired, line the cookie sheet with parchment paper. In a large mixing bowl or the bowl of a stand mixer, cream together butter, sugar, eggs, and vanilla until fluffy. Gradually add dry ingredients.

In a small bowl or plate, combine 3 tablespoons of granulated sugar and 1 tablespoon of cinnamon. Use 1-1/2" scoop to scoop out dough and roll into balls. Roll into sugar/cinnamon mixture and place 2 inches apart on cookie sheet.

Bake for 10 minutes or until set. Be careful not to over-bake. Let cool for 1-2 minutes on cookie sheet before transferring to cooling rack to cool.

*Notes: I tested these with and without chilling dough and found that it slightly increased bake time but did not change the appearance, taste, or texture of the cookies. If you're a dough chiller, go for it, but I did not find it necessary for this recipe.*

by Malisha D. Craney  
Clear Pathways

## **Pecan Chocolate Chip**

*(Contains Tree Nuts)*

"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 to 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  
1 cup brown sugar, packed  
1/2 cup granulated sugar  
1 cup butter-flavored Crisco  
1/2 tsp. almond extract (optional)

2-1/2 cups flour  
1 tsp. baking soda  
1 tsp. salt  
3/4 cup chopped pecans  
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.

By Kathryn Maxwell

## Holiday Sprinkle Cookies

16 tablespoons salted butter	3-1/3 cups flour
1 cup brown sugar	2 teaspoons baking soda
1/2 cup white sugar	1 teaspoon salt
2 eggs	1 cup chocolate chips
4 teaspoons vanilla	1 cup white chocolate chips
	1/2 cup sprinkles

Preheat 350 degrees F. Combine and mix brown sugar, white sugar, melted butter in mixing bowl. Beat in egg and vanilla. Add flour, salt, and baking soda, mixing well. Add chips and sprinkles.  
Use round stainless steel scoop to put onto cookie sheet. Bake for 11 minutes. Cool & store. Enjoy!

By Christine Clark

## Reeces Cup Cookies

*(Contains Peanuts)*

*"My grandkids and kids love these cookies. They are quick and easy to prepare."*

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.

By Julie Callis

## Oatmeal Chocolate Chip Cookies

"This is a recipe that my family and I make every Christmas".

1/2 cup plus 6 tablespoons butter, softened	1-1/2 cups all-purpose flour
3/4 cup brown sugar	1 teaspoon baking soda
1/2 cup granulated sugar	1 teaspoon cinnamon
2 eggs	1/2 teaspoon salt
1 teaspoon vanilla	1 cup chocolate chips
	3 cups oats

Preheat oven to 350 degrees F. In large mixing bowl, cream together butter, sugars, eggs, and vanilla until fluffy. Add flour, soda, cinnamon, and salt, mixing well. Stir in oats and chocolate chips.

Using small stainless steel scoop, place 2 inches apart on an un-greased cookie sheet. Bake for 9-10 minutes. Take out and cool for 2 minutes. Then cool completely on a large cutting board. Store in a Tupperware container. Enjoy!

Submitted by Nicole Henson

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

"I've been making these cookies for 30 years plus, and they seem to be a big hit wherever I take them. I'm not sure where I got the recipe." I brought them to an early Thanksgiving family gathering, and they were all gone by the end of the day. The kids love them!"

1 cup (2 sticks) butter, softened	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
1 cup vegetable oil (or canola oil)	
1-3.4 oz. package instant lemon pudding mix	

Preheat oven to 350 degrees F. In a large mixing bowl cream butter, oil, and sugars. 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 un-greased 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.

By Bonnie Kohl

### **White Chocolate Cranberry Oatmeal Cookie**

½ cup plus 6 Tablespoons softened butter	1 ½ cups all-purpose flour
¾ cup firmly packed brown sugar	1 teaspoon baking soda
½ cup granulated sugar	1 teaspoon cinnamon
2 eggs	½ teaspoon salt (optional)
1 teaspoon vanilla	1 cup dried cranberries
1 cup white chocolate chips ( I prefer Ghirardelli)	
3 cups Quick Oats uncooked	

Heat oven to 350 degrees.

In a large bowl, beat butter and sugars on medium speed of electric mixer until creamy. Add eggs and vanilla, beat well. Add combined flour, baking soda, cinnamon and salt, mix well. Add oats, dried cranberries and white chocolate, mix well.

Drop by rounded tablespoons onto un-greased cookie sheet. Press down slightly. Bake 8 to 10 minutes or until light golden brown. Cool 1 minute on cookie sheet, remove to wire rack. Cool completely. Store in tightly covered container.

Makes about 4 dozen cookies.

By Bruce Kohl



## Gingerbread Men

“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.”*

By Brenda Zody

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

Prep Time 1 hr. 5 Min

Total Time: 1 Hr. 15 Min.

Servings 72

1 cup butter, softened

½ cup sugar

1 egg

2-¼ cup Gold Medal all-purpose flour

¼ teaspoon Salt

¼ teaspoon almond extract or vanilla

#### *If Desired:*

food color

colored sugar

Candied Fruit/fruit peel

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 un-greased 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.

By JoAnn Fischer

### **Butter Spritz Cookies**

“These were passed down from my great-grandmother.”

1 cup softened sweet cream butter, unsalted

¾ cup granulated sugar

1 large egg, room temp

1 teaspoon vanilla extract

1 teaspoon butter extract

1 teaspoon almond extract

2-¼ cup all purpose flour

½ teaspoon salt

Sprinkles or course sugar for  
topping, optional

Preheat oven to 350 degrees. In large bowl cream together butter and sugar for 2 mins. Add egg and extracts. Beat on high until combined. Add in flour and salt slowly then beat on high speed until combined. Using a cookie press, press out cookies onto parchment covered baking sheets. Top with optional sprinkles or course sugar. If the cookie dough becomes too soft while working refrigerate for 10 minutes before baking. Bake for 7-9 mins or until the edges are lightly browned.

Baker: Jess Taylor

### **Craney's Chocolate Chip Cookie**

“My mom introduced me to this recipe when I was 13 years old and I have loved making them ever since then. Every time I bake, I think of her. I look forward to when I’m a mom and can pass this recipe down to my daughter.”

1/2 cup butter

1/2 cup Crisco

1/2 cup granulated sugar

3/4 cup brown sugar

1 egg

1 tsp vanilla

2 cup flour

1 tsp baking soda

1/2 tsp salt

12 oz semi-sweet chocolate

Mix dry ingredients first, gradually adding wet second. Drop by teaspoonfuls on ungreased cookie sheet. Bake 8-10 minutes in a 375 degrees oven.

Makes 3-4 dozen cookies.

By Karianne Craney