

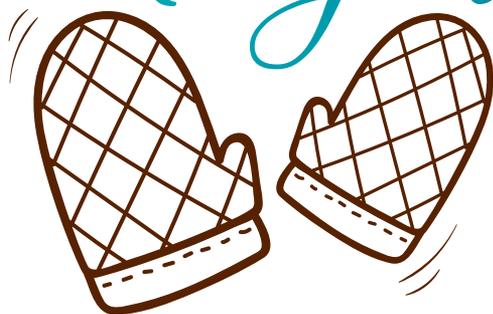


2017



Cookie **Baking Contest**

Recipes



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Thanks to our Friends of the Euclid Public Library for their support in making this contest possible.

BAR COOKIE



**AUSTIN
SCHWEIKERT**

Ten Layer Bars

- 2 cups Graham Cracker Crumbs
- 1/2 cup melted Butter (plus more for greasing dish)
- 1 cup Chocolate Hazelnut Spread
- 2 cups toasted chopped Pecans
- 2 cups crumbled Vanilla Wafer Cookies
- 2 cups crumbled salted Pretzels
- 1 cup Chunky Peanut Butter
- 2 cups crumbled Crispy Chocolate Chip Cookies
- 14 ounces Sweetened Condensed Milk
- 2 cups crushed Potato Chips
- 1 cup melted Semisweet Chocolate Chips

1. Preheat oven to 350°F. Prepare a buttered 9x13 inch baking dish.
2. In a food processor fitted with a blade, pulse graham cracker crumbs and butter until combined. Press the graham cracker mixture into the bottom of the greased pan. Bake the crust until golden brown, about 8 to 10 minutes. Let cool.
3. Warm peanut butter so it easily pours, drizzle over crust and spread into an even layer. Evenly sprinkle pecans over the chocolate hazelnut spread. Continue with remaining ingredients, ending with the potato chips, evenly distributing to create defined layers.
4. Finish by drizzling chocolate over the crushed potato chips. Place in refrigerator to cool for 1 hour. Cut into 1 1/2 x 3 inch bars.

Cheesecake Cranberry Bars

- 2 cups all-purpose flour
- 1 1/2 cups quick or old-fashioned oats
- 1/4 cup packed light brown sugar
- 1 cup butter or margarine, softened
- 2 cups Nestle Toll House Premier White Morsels
- 8 ounces cream cheese, softened
- 1 can (14 oz.) sweetened condensed Milk
- 1/4 cup lemon juice
- 1 teaspoon vanilla extract
- 1 can (14 oz.) Whole-Berry Cranberry Sauce
- 2 tablespoons cornstarch

1. **PREHEAT** oven to 350° F. Grease 13 x 9-inch baking pan.
2. **COMBINE** flour, oats and brown sugar in large bowl. Add butter; mix until crumbly. Stir in morsels. Reserve 2 1/2 cups morsel mixture for topping. With floured fingers, press remaining mixture into prepared pan.
3. **BEAT** cream cheese in large mixer bowl until creamy. Add sweetened condensed milk, lemon juice and vanilla extract; mix until smooth. Pour over crust. Combine cranberry sauce and cornstarch in medium bowl. Spoon over cream cheese mixture. Sprinkle reserved morsel mixture over cranberry mixture.
4. **BAKE** for 35 to 40 minutes or until center is set. Cool completely in pan on wire rack. Cover; refrigerate until serving time (up to 1 day). Cut into bars.



**DAINA
SCHWEIKERT**

Granny Annie's Luscious Lemon Bars

Crust:

- 2 cups flour
- 1 cup powdered sugar
- 1 cup butter

Topping:

- 4 eggs
- 2 cups sugar
- 1/3 cup lemon juice
- 2 tablespoons grated lemon peel
- 1/4 cup flour
- 2 teaspoons baking powder
- 1 cup flaked coconut

For Crust:

1. Sift together flour and powdered sugar. Cut in butter until mixture clings together.
2. Press into a 9x13 pan. Bake for 15 minutes at 350 degrees.

For Topping:

1. Beat together eggs, sugar, lemon juice, and zest.
2. Mix baking powder and flour together. Mix into the egg mixture with coconut.
3. Pour over the baked crust.
4. Return to oven and bake for an additional 20-25 minutes or until the top is slightly browned.
5. When cool, sprinkle with powdered sugar and cut.

Joann's Almond Bars

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup butter
1 cup sugar
1 egg
1/2 teaspoon almond extract
1/2 cup sliced almonds coarsely chopped
1 cup sifted powdered sugar
1/4 teaspoon almond extract
3-4 tablespoons milk

1. Stir together flour, baking powder and salt. In a large bowl beat margarine and sugar until fluffy. Add egg and the 1/2 teaspoon of almond extract. Beat well and then add dry ingredients.
2. Line a jellyroll pan with parchment paper. Flatten down and place on parchment. Cover with waxed paper and spread the dough using a rolling pin or hands until it covers the bottom of the pan. Brush dough with a little milk and sprinkle with almonds. Bake at 325 degrees for 16-18 minutes or until edges are lightly browned. Cut into squares while warm.
3. Cool completely on a wire rack. Stir together the powdered sugar, the 1/4 teaspoon of almond extract and enough of the 3-4 table-spoons milk to make a drizzling consistency for icing. Drizzle over the cooled bars.

S'mores Seven Layer Bars

- 2 1/2 C graham cracker crumbs
- 3/4 C butter, melted
- 1 (14 oz) can sweetened condensed milk
- 2 C mini marshmallows
- 1 C semi-sweet chocolate chips
- 1 C broken graham cracker pieces
- 2 (1.55 oz) chocolate bars, broken into pieces

1. Preheat oven to 350. Spray a 9x13 inch baking dish with non-stick cooking spray.
2. In a small bowl, mix together graham cracker crumbs and melted butter. Press mixture into prepared baking dish. Spread sweetened condensed milk over the top.
3. Sprinkle half of marshmallows, all of the chocolate chips, and graham crackers over the top.
4. Bake for 15 minutes. Remove from oven and sprinkle with remaining marshmallows. Bake for an additional 10-15 minutes or until marshmallows are browned and edges are golden.
5. Remove from oven to a cooling rack and place chocolate pieces on top. Allow to cool for at least 15 minutes before cutting into pieces and serving. Bars will still be gooey but will hold together. For best results, allow to cool completely.

Caroline's Double Decker Confetti Bars

3/4 cup (1 1/2 sticks) butter or margarine, softened

1 cup sugar

1 cup firmly packed light brown sugar

3 large eggs

1 teaspoon vanilla extract

2 1/2 cups all-purpose flour, divided

2 1/2 teaspoon baking powder

1/2 teaspoon salt

1/3 cup unsweetened cocoa powder

1 Tablespoon butter or margarine, melted

1 cup M&Ms baking bits, divided

1. Preheat oven to 350 degrees. Lightly grease 13 x 9 x 2-inch baking pan; set aside.

2. In large bowl, cream 3/4 cup butter and sugars until light and fluffy; beat in eggs and vanilla. In medium bowl, combine 2 1/4 cups flour, baking powder, salt. Blend into creamed mixture. Divide batter in half blend together cocoa powder and melted butter; stir into one half of the dough. Spread cocoa dough evenly into prepared baking pan.

3. Stir remaining 1/4 cup flour and 1/2 cup M&Ms into remaining dough; spread evenly over cocoa dough in pan (to make easier refrigerate for 15 minutes). Sprinkle with remaining 1/2 cup M&Ms on top. Bake 25-30 minutes, let cool, cut. Enjoy!

Chocolate Chip Cookie Bars

2 and 1/4 cups all-purpose flour (spoon & leveled)
1 teaspoon baking soda
1 and 1/2 teaspoons cornstarch
1/2 teaspoon salt
3/4 cup unsalted butter, melted and slightly cooled
1 cup packed light brown sugar
1/4 cup granulated sugar
1 large Eggland's Best egg plus 1 large egg yolk, room temperature
2 teaspoons pure vanilla extract
1 cup semi-sweet chocolate chip

1. Preheat the oven to 350°F. Line the bottom and sides of a 9-inch square baking pan with aluminum foil or parchment, leaving an overhang on all sides to easily lift the bars out of the pan when cool. Set aside.
2. Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. Set aside.
3. In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the egg, then the egg yolk. Finally, whisk in the vanilla extract. The mixture will be thick. Pour the wet ingredients into the dry ingredients and mix together until combined. The dough will be very soft, yet thick. Fold in the chocolate chips. The chips may not stick to the dough because of the melted butter, but do your best to combine them.
4. Transfer dough to the prepared baking pan and press/smooth into an even layer. Sprinkle the top with sea salt if desired. Also, I like to press a few more chocolate chips on top of the dough before baking (I do this just for looks!). Bake for 32-35 minutes or until lightly browned on the sides. Use a toothpick to test for doneness; if it comes out clean from the center of the pan, the bars are done.
5. Allow the bars to cool in the pan set on a wire rack for at least an hour. Once relatively cool, lift the foil out of the pan using the overhang on the sides and cut into squares. Store in an airtight container at room temperature for up to a week.

Blueberry Crumb Bars

Crumbs:

- 1 cup (200 grams) granulated sugar
- 1 teaspoon baking powder
- 3 cups (390 grams) all-purpose flour
- 1/4 teaspoon salt
- Zest of one lemon
- 1 cup (8 ounces) cold unsalted butter, cut into chunks
- 1 large egg

Berries:

- Juice of 1 lemon
- 1/2 cup (100 grams) granulated sugar
- 4 teaspoons cornstarch
- 4 cups fresh blueberries

1. Preheat the oven to 375 degrees F. Grease a 9×13 inch pan.
2. In a medium bowl, stir together 1 cup sugar, 3 cups flour, baking powder, salt, and lemon zest. Use a fork or pastry cutter to blend in the butter and egg. Dough will be crumbly. Pat half of dough into the prepared pan.
3. In another bowl, stir together the sugar, cornstarch and lemon juice. Gently mix in the blueberries. Sprinkle the blueberry mixture evenly over the crust. Crumble remaining dough over the berry layer.
4. Bake in preheated oven for 45 minutes, or until top is slightly brown. (This took an extra 10 to 15 minutes in my oven.) Cool completely before cutting into squares.

Chocolate Chip Cookie Brownie Bars

Chocolate Chip Cookies:

6 tablespoons butter, softened
1/4 cup brown sugar, packed
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup semi-sweet chocolate chips
(plus more to press on top)

Chewy Cocoa Brownies:

10 Tablespoon butter, melted
1/2 cup brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla
3/4 cup cocoa powder
3/4 cup all-purpose flour
1/2 teaspoon salt
1/2 cup mini chocolate chips
(optional)

1. Preheat oven 350 F.
2. Line a 8 X 8 pan with grease parchment paper, set aside.
3. To make the chocolate chip cookies dough, in a large bowl cream together butter, brown sugar and white sugar.
4. Beat in egg and vanilla extract.
5. Stir in flour, baking soda and salt until well combined.
6. Fold in chocolate chips. Set aside.
7. To make the brownie batter, in a large bowl cream together butter, brown sugar, and white sugar.
8. Beat in eggs and vanilla extract.
9. Stir in cocoa powder until combined.
10. Stir in flour and salt until all flour is incorporated.
11. Fold in mini chocolate chips if using.
12. Spread brownie batter into prepared pan into an even layer.
13. Drop the cookie dough by the spoonful over the batter until covered.
14. Stick additional chocolate chips into the cookie dough.
15. Bake for 35-40 minutes. (I prefer to remove them from the oven a bit early since I prefer my cookies a little on the undercooked side.) Remember it will continue to cook as it cools so be careful not to overbake. Check it at the 30-minute mark.
16. Remove from oven and place on a cooling rack to finish cooling.
17. Once cooled, cut into squares and serve.
18. Store in airtight container.

Oreo Cheesecake Bars

19.1 oz package regular Oreo cookies
1/4 cup (1/2 stick) salted butter, melted
3 (8 oz) packages cream cheese, softened
1/4 cup granulated sugar
3/4 cup sour cream, room temperature
1 teaspoon vanilla extract
1/2 teaspoon salt
3 large eggs, room temperature

1. Preheat oven to 325° F and line a 9x13 inch pan with aluminum foil, leaving a 2-inch overhanging on both sides. Spray with cooking spray and set aside.
2. Place 28 Oreos in a food process and pulse until finely ground. Add the melted butter and stir until the crumbs are completely coated.
3. Evenly press the cookie mixture firmly into the prepared pan. Bake for 10 minutes and transfer to a wire cooling rack.
4. Roughly chop the remaining Oreos, either by pulsing a few times in a food processor, or chopping by hand.
5. In a large bowl, use an electric mixer to beat the cream cheese on medium speed. Once smooth and creamy, add the sugar and blend well, about 2 minutes. Scrape down the sides as needed.
6. Beat in the sour cream, vanilla, and salt. Scrape the bowl and mix again.
7. Add the eggs, one at a time, beating well after each addition. Scrape down the sides and then beat again, making sure the mix-ture is fulling combined.
8. Gently fold in the Oreos and mix well.
9. Pour the cream cheese mixture over the crust and smooth out on top. Bake for 40 minutes, until filling is slight wobbly in the middle and set on the outside.
10. Move to a wire rack and let cool completely, about 1 hour. Once cooled, chill in the refrigerator for at least 3 hours.
11. Once cooled, lift from pan, using foil overhanging and cut into squares. Keep refrigerated until ready to serve.

ULTIMATE OATMEAL COOKIE

Cranberry White Chocolate Cookies



LIZ
KILROY

- 1 cup butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups flour
- 1 teaspoon cinnamon
- 2 cups rolled oats (1/2 may be ground)
- 1 cup ground pecans (optional)
- 1 cup dried cranberries (optional – boil for a few minutes for plumper cranberries)

1. Cream butter, sugar, add eggs and vanilla
2. Mix together flour, baking soda and cinnamon
3. Gradually add into butter mixture
4. Add oats
5. Add pecans
6. Stir and when mixed drop spoonful's on ungreased baking sheet.
7. Bake in 350 degree oven for 10-12 minutes.

ULTIMATE OATMEAL COOKIE

Chocolate Cherry Oatmeal Cookies



**KRISTEN
GIBSON**

3 cups all purpose flour
4 teaspoons baking soda
1 teaspoon salt
1 1/2 cups granulated sugar
1 1/2 cups packed brown sugar
1 1/2 cups butter
4 large eggs
4 teaspoons vanilla
6 cups old-fashioned oats, uncooked
2 cups dried tart cherries

1. Preheat oven to 350 degrees. Grease cooking sheets
2. In a small bowl, with wire whisk, stir flour, baking soda, and salt until blended
3. In large bowl, with mixer at medium speed, beat granulated and brown sugars until creamy. Beat in eggs, one at a time. Beat in vanilla. Reduce speed to low and gradually add in flour mixture, just until blended.
4. With a wooden spoon stir in oats, dried cherries, and chocolate chips.
5. Drop dough but rounded teaspoons, 2 inches apart, onto prepared sheets.
6. Bake for 8-10 minutes, or until just brown around the edges. Transfer to wire racks to cool.

ULTIMATE OATMEAL COOKIE

Oatmeal Chocolate Chip Cookies

1 1/2 cups brown sugar
1 cup butter
1 teaspoon vanilla
1 egg
3 cups quick cooking oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

(No instructions were provided by the baker.)

ULTIMATE OATMEAL COOKIE

Oatmeal Raisin Cookies

1/2 cup butter
1/4 cup Truvía® Cane Sugar Blend
1 Tablespoon molasses
1 egg
1/2 teaspoon vanilla
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/2 cup rolled oats
3/4 cup raisins

1. Preheat oven to 350° F.
2. In a large mixing bowl cream butter, Truvía® Cane Sugar Blend, molasses, egg and vanilla until smooth.
3. In a second bowl, combine the flour, baking soda, cinnamon and salt.
4. Add the dry ingredients to the creamed mixture, mixing until uniform. Stir in the oats and raisins.
5. Drop tablespoons of the dough onto an ungreased cookie sheet, leaving 2 inches between cookies.
6. Bake for 10 minutes or until just golden at the edges.
7. Remove from oven and let rest for 5 minutes, then remove cookies to a wire rack to cool completely.

ULTIMATE OATMEAL COOKIE

Oatmeal Craisin Cookies

1 cup butter or margarine
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
2 cups oatmeal
1 cup raisins
1 cup white chocolate chips

1. Mix butter and the two sugars until fluffy
2. Add eggs and vanilla
3. Add flour baking powder, and salt. Stir in oatmeal, raisins, and chocolate chips. Drop onto cookie sheet
4. Bake at 350° for 12-14 minutes.

ULTIMATE OATMEAL COOKIE

Butterscotch Orange Oatmeal Cookies

- 1 ¼ cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter or margarine, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 large eggs
- Grated peel of one orange
- 3 cups of quick or old-fashioned oats.
- 1 2/3 cups (11 ounce package) butterscotch chips

1. Preheat oven to 375 degrees

2. Combine flour, baking soda, salt, and cinnamon in a small bowl. Beat sugar, granulated sugar, brown sugar, eggs, and orange peel in large mixer bowl. Gradually beat in flour mixture. Stir in oats and morsels. Drop by rounded tablespoon onto ungreased cookie sheet.

3. Bake for 7-8 minutes for chewy cookies or 9-10 minutes for crisp cookies. Cool in baking sheets for 2 minutes; remove to wire racks to cool completely.

ULTIMATE OATMEAL COOKIE

Ultimate Oatmeal Raisin Cookies

- 1 1/4 cups brown sugar, packed
- 1 cup butter, softened
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon salt
- 2 eggs
- 3 cups oats (quick cooking or old-fashioned)
- 1 1/3 cups flour
- 1 cup raisins
- 1 cup craisins
- 1 cup walnuts, chopped

1. Preheat oven to 350 degrees
2. Mix together brown sugar and butter until smooth. Stir in baking soda, cinnamon, vanilla, and salt. Add eggs and stir until blended. Stir in oats, flour, raisins, craisins, and walnuts.
3. Drop by rounded tablespoonfuls onto ungreased cookie sheet, about 2-inches apart. Bake 9-11 minutes or until lightly browned.
4. Remove from cookie sheet at once and put on wire cooling racks

ULTIMATE OATMEAL COOKIE

Apple Cranberry Oatmeal Cookies

3/4 cup unsalted butter, softened
1 1/4 cups packed brown sugar
1 large egg
1/4 cup milk
1 1/2 teaspoons vanilla extract
1 cup flour
1 1/4 teaspoons ground cinnamon
1/2 teaspoon salt
1/4 teaspoon baking soda
3 cups quick oats (not instant or old-fashioned)
1 cup chopped peeled apple
1 1/2 cups dried cranberries

1. Preheat oven to 375° and grease baking sheets or line with parchment paper
2. Combine butter, egg, milk, and vanilla in a large bowl. Beat with mixer at medium speed until well blended.
3. Combine flour, cinnamon, salt, and baking soda in a small bowl and mix into creamed mixture at low speed until just blended.
4. Stir in oats, apples, and dried cranberries.
5. Chill cookie dough for one hour.
6. Drop rounded tablespoonfuls of dough about 2 inches apart onto prepared cookie sheets.
7. Bake for 12-15 minutes or until just set.
8. Cool for a minute on the cookie sheets, then remove to a wire rack to cool completely.

CANDY COOKIE

S'mores Cookie Cups

Cookie Dough:

3/4 cup (1 1/2 sticks) butter, softened

3/4 cup granulated sugar

1/2 cup dark brown sugar

1/4 cup honey

1 1/2 teaspoons baking powder

1 teaspoon ground cinnamon

1 teaspoon pure vanilla extract

1/2 teaspoon baking soda

1/2 teaspoon salt

1 egg

2 1/2 cups all-purpose flour

Cinnamon sugar coating:

1/4 cup granulated sugar

1/4 teaspoon ground cinnamon

S'mores Add-Ins:

Bag of mini marshmallows

6 Hershey bars

1. Cream together the butter, sugar, brown sugar, honey, baking powder, cinnamon, vanilla, baking soda, and salt. Add the egg and beat until incorporated into the creamed mixture. Stir in the flour.
2. Roll dough into 12 g. balls, (about 1 inch), roll them in the cinnamon sugar combo, and drop them in the mini cupcake liner.
3. Bake for 8 minutes at 375 degrees.
4. Break each Hershey bar into its 12, then with a sharp knife, cut each of those squares in half -each bar will be 24 pieces.
5. When the cookies come out, press two marshmallows and two chocolate halves into the dough.

Makes about 70 mini cookies cups.



**BRIAN
MIKELBANK**

CANDY COOKIE

Movie Candy Cookies

4 cups all-purpose flour
1 teaspoon baking soda
1 cup butter
1/2 cup peanut butter
2 cups light brown sugar, packed
1/2 cup granulated sugar
2 whole eggs, plus 2 egg yolks
2 Tablespoons vanilla
3 cups assorted candy (I used 1 cup Raisinettes, 3/4 cup Milk Duds, 3/4 cup Reese's Pieces, 1/2 cup Mini M&Ms)
*optional flaked or coarse sea salt for sprinkling

Instructions

1. Preheat oven to 325°F. Line a baking sheet with parchment paper and set aside.
2. Combine butter and peanut butter in a microwave safe bowl and melt together for 30 seconds. Remove and stir. Continue in 15 second increments until mixture is melted and smooth.
3. In a separate large bowl whisk together flour and baking soda. Set aside.
4. In your mixer combine eggs, egg yolks, vanilla and sugar. Mix until combined and smooth. Slowly pour in your butter/peanut butter mixture. Continue stirring until combined.
5. Gradually add your flour mixture until just combined. Batter will be thick.
6. Add in your assorted candies and stir until they are evenly distributed.
7. Using a large cookie scoop (3 tablespoon) drop dough two inches apart on your prepared baking sheet and sprinkle with sea salt flakes (if desired). You can also sprinkle the cookies with salt after they bake. Bake for 10-12 minutes.
8. Cookies will be puffy, but will be slightly golden at the edges. They might seem a little underdone in the middle, which is fine.



**DAINA
SCHWEIKERT**

CANDY COOKIE

Orange Candy Cookies

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup shortening
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups quick cooking oats
- 2 cups candy orange slices

Preheat oven to 350 degrees. Cream sugars and shortening. Add eggs and vanilla. Beat well. Stir together dry ingredients. Dust candy pieces in flour so they don't stick together. Add rest of flour to mixture, then remaining ingredients. Dough will be stiff. Drop by teaspoon or balls 1 inch in size on ungreased cookie sheet. Bake 10-13 minutes.

Mini Chocolate Peanut Butter Cup Cookies

- 1 package brownie mix
- 2 eggs
- 1/3 cup water
- 1/4 cup vegetable oil
- 8 ounce bag of unwrapped mini peanut butter cups

1. Preheat oven to 350 degrees. Place mini liners into mini muffin pans
2. Combine brownie mix, eggs, water, and oil in large bowl. Stir with spoon until well blended.
3. Fill each liner with 1 teaspoon scoop.
4. Bake for 10 minutes
5. Remove from oven, immediately place peanut butter cup in the center of each cookie. Push them down gently.
6. Bake 5 more minutes. Cool on wire rack.

Optional: Drizzle melted chocolate over cooled cookies.

CANDY COOKIE

Lemon Corn Cookies

1 cup butter melted to room temperature
1 1/4 cup brown sugar
3/4 white sugar
2 1/2 cups all purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 large eggs
2 teaspoon vanilla extract
Lemon zest and juice from 2 lemons
Candy corn

1. Whisk the lemon zest, flour, salt, and baking soda in a medium bowl and set aside.
2. Whisk both sugars in a large bowl, making sure to break up any large chunks. Add the melted butter and whisk until fluffy and fully incorporated.
3. Whisk in one egg to the butter mixture, stirring until fully mixed. Scrape the sides of your bowl with your spatula. Whisk in the second egg and vanilla. Fully mix in the lemon juice.
4. Add the dry ingredients to the wet ingredients and stir with the spatula to fully combine. Chill the dough for a minimum of 30 minutes or up to 2 hours.
5. Using a quarter scoop, measure scoop the dough bade into roughly 12-16 cookies.
6. When ready to bake preheat the oven to 375 degrees. Place the cookie on a larger parchment lined cookie sheet about 4 inches apart. Bake for 16 – 21 minutes until you can see it is doughy in the center but browning at the edge. Resist the urge to bake for longer as you will over bake and lose that gooey center.
7. Let cool on the sheet for 5 minutes then enjoy. Store in an airtight container for up to 3 days.

Note: if adding candy or nuts add in the step before chilling the dough

Snow Peanut Cookie Recipe

1 cup butter melted and cooled to room temperature
1 1/4 cup brown sugar
3/4 cup white sugar
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 large eggs
2 teaspoons vanilla extract
48-ounces mini white Reese's
Planter's Unsalted Dry Roasted Peanuts

1. Whisk the flour, salt, and baking soda in a bowl. Set aside.
2. Whisk both sugars in a large bowl, making sure to break up any large chunks. Add the melted butter and whisk vigorously for about 1 minute until fluffy and fully incorporated.
3. Whisk in one egg to the sugar-butter mixture stirring until it's fully mixed in. Scrape the sides of the bowl with your spatula. Whisk in the second egg and the vanilla and then scrape the sides of the bowl again.
4. Add the dry ingredients to the wet ingredients and stir with the spatula. Chill the dough for a minimum of 30 minutes to a max of 2 hours.
5. Using a quarter scoop, measure scoop the dough bade into roughly 10-12 cookies.
6. When ready to bake preheat the oven to 375 degrees. Place the cookie on a larger parchment lined cookie sheet about 4 inches apart. Bake for 10-12 minutes until you can see it is doughy in the center but browning at the edge. Resist the urge to bake for longer as you will over bake and lose that gooey center.
7. Let cool on the sheet for 5 minutes then enjoy. Store in an airtight container for up to 3 days.

CANDY COOKIE

Orange Slice Candy Cookies

2 sticks unsalted butter
1 cup packed brown sugar
1 cup granulated sugar
2 eggs
1 1/2 teaspoon pure vanilla extract
2 cups flour
1/4 salt
1 teaspoon baking soda
1 package orange slice candies
1 tablespoon flour
1 cup pecans
2 cup old fashioned oats
1 cup sweet coconut flakes

1. Preheat oven to 350 degrees
2. In a large bowl, beat butter, brown sugar, and granulated sugars until well blended. Add the eggs and vanilla and beat until combined.
3. In a separate bowl, mix together 2 cups flour, salt, and baking soda; add to the butter mixture and beat to combine.
4. Cut up the orange slice candies (cut each slice into 5 equal pieces) and toss them with a tablespoon of flour to keep from sticking together.
5. Add the candy slices, chopped pecans, oats, and coconut flakes to the cookie butter mixture. Mix until everything is combined. The dough will be really thick so use a heavy duty wooden spoon.
6. Scoop about 2 tablespoons of dough into a ball and place on cookie sheet. Leave dough balls about 2 inches apart.
7. Bake at 350 degrees for 15-20 minutes. (See note below). Cookies will start to brown around the edges when they are done. Cool on cookie sheet for 10 minutes before removing them to cool completely. Makes 4-6 dozen depending on the size of your dough balls.

Note: This recipe is similar to a chocolate chip cookie dough recipe, so bake time is a matter of preference. If you like them chewy, check after 12-15 minutes. If you like them crisper, check them after 15-20 minutes. You can also top each cookie with a thin slice of the orange candies.

Peanut Butter Cup Cookies

1/2 cup butter
1/2 cup creamy peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla
1 1/4 cups flour
1/3 teaspoon baking soda
1/2 teaspoon salt
20 ounce bag of Reese's Peanut Butter Cups

1. Preheat oven to 375 degrees F.
2. Cream together butter, peanut butter, and sugars.
3. Beat in egg and vanilla
4. In a separate bowl mix flour, baking soda, and salt.
5. Add flour mixture to sugar mixture and mix well.
6. Roll the dough into 1 inch balls and drop into small liner cups in a mini muffin tin.
7. Bake for 8 minutes and 30 seconds.
8. Immediately press unwrapped peanut butter cups into the balls.
9. Cool completely in the mini muffin tin

CANDY COOKIE

Christmas Cookies

1 cup brown sugar
1 cup sugar
1/2 cup butter
1/2 cup oil
2 eggs
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla
3 cups flour
1/2 cup sprinkles (or mini chocolate chips)
1 cup M&Ms

1. Preheat oven to 350 degrees F.
2. Cream butter, oil and sugars. Add eggs and beat until fluffy.
3. Add baking soda, salt, powder, vanilla and flour. Mix well.
4. Fold in sprinkles.
5. Use cookie scoop to put on greased cookie tray. Top with 4-5 M&Ms.
6. Bake at 350 for 7-8 minutes

HOLIDAY FLAVOR COOKIE

Snow Capped Ginger Cookies

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon cinnamon ground
1 teaspoon ginger ground
1/2 teaspoon cloves ground
1/4 teaspoon salt
3/4 cup unsalted butter room temperature
1 cup light brown sugar packed
1/4 cup molasses
1 large egg

1. Mix dry ingredients and set aside
2. Cream butter, egg, molasses, and sugar. Then beat in the dry ingredients until blended.
3. Drop spoonfuls on a cookie sheet covered with parchment paper. Bake 10 minutes.
4. When cool, dip in melted white chocolate. Add crystallized ginger if desired or other decorative sprinkles.



LIZ
KILROY

HOLIDAY FLAVOR COOKIE

Pumpkin Snickerdoodle Cookies

6 tablespoons unsalted butter, softened
1/4 cup pumpkin puree
1/2 cup sugar
1/2 cup brown sugar
2 large eggs
2 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
Pinch of salt
1/4 cup sugar
1 tablespoon cinnamon
1 teaspoon ground nutmeg



**DAWSON
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1. Preheat your oven to 325°F. Line a baking sheet with parchment or a Silpat.
2. In the bowl of a stand mixer (or in a large bowl with a hand mixer), cream together butter, the sugars, and the pumpkin puree until it's smooth. Mix in the eggs one at a time.
3. In a separate bowl, stir together flour, tartar, baking soda, and salt. Slowly stir in the dry ingredients into the creamed mixture. Mix it just enough to combine the ingredients, but try not to over mix the cookie dough.
4. In a small bowl, stir together sugar, cinnamon, and ground nutmeg.
5. Measure out heaping tablespoons of dough. Roll the cookie dough into a ball and then roll it in the sugar mixture. Place the rolled cookie on the baking sheet. Repeat until the dough is gone. You should get about 18 medium-sized cookies out of the batch.
6. Bake the cookies for 11 to 12 minutes until they are slightly puffed and golden brown around the edges. Let the cookies cool before serving. Keep extra cookies in an airtight container for up to 3 days.

HOLIDAY FLAVOR COOKIE

White Chocolate Chip Cookies

2 1/2 cups of all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
2 sticks salted butter, at room temperature
3/4 cup of firmly packed light brown sugar
1 teaspoon of vanilla extract
2 large eggs
12 ounces of white chocolate chips
Red and green M&M's

(No instructions were provided by the baker.)

HOLIDAY FLAVOR COOKIE

Double Chocolate Peppermint Cookies

2 1/2 cups bittersweet chocolate chips (do not exceed 61% cacao; 15 to 16 ounces), divided
1 1/2 cups all purpose flour
1/4 cup natural unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon instant espresso powder
1/2 teaspoon salt
1/2 cup (1 stick) unsalted butter, room temperature
1 cup sugar
1 teaspoon vanilla extract
1 teaspoon peppermint extract
2 large eggs
4 candy canes or 16 red-and-white striped hard peppermint candies, coarsely crushed

1. Preheat oven to 375°F. Line 2 large rimmed baking sheets with parchment paper. Stir 2 cups chocolate chips in medium metal bowl set over saucepan of simmering water until melted and smooth. Measure 2/3 cup melted chocolate; transfer to small metal bowl and reserve for drizzling.
2. Whisk flour, cocoa powder, baking powder, espresso powder, and salt in medium bowl. Using electric mixer, beat butter in large bowl until creamy. Add sugar and both extracts; beat until smooth. Add eggs; beat to blend. Beat in melted chocolate from medium bowl. Add dry ingredients; beat just to blend. Stir in remaining 1/2 cup chocolate chips. Measure 1 level tablespoonful dough; roll dough between palms to form ball. Place on prepared baking sheet. Repeat with remaining dough, spacing cookies 1 1/2 inches apart.
3. Bake cookies until cracked all over and tester inserted into center comes out with large moist crumbs attached, 8 to 9 minutes. Cool cookies on baking sheet 5 minutes. Transfer cookies on parchment paper to racks to cool completely.
4. Rewarm reserved 2/3 cup chocolate over small saucepan of simmering water. Using fork, drizzle chocolate over cookies. Sprinkle crushed candy canes over, arranging some pieces with red parts showing. Chill just until chocolate sets, about 20 minutes.

HOLIDAY FLAVOR COOKIE

Cranberry Pistachio Biscotti

1/2 cup butter (one stick) at room temperature
1 cup sugar
3 eggs
2 tablespoons vanilla
3 cups all purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup chopped and shelled pistachio nuts
1 cup dried cranberries (feel free to use flavored)

For Icing:

1 cup powdered sugar
1 tablespoon milk
1 tablespoon vanilla

1. Preheat oven to 375 and grease two baking sheets
2. Cream butter with sugar in a large bowl with electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition.
3. Beat in vanilla
4. Combine flour, baking powder, and salt then blend well. Add to vanilla mixture and mix through. Add nuts and cranberries. Turn dough out onto lightly floured surface. Divide into four parts. Shape each piece into a flat loaf (3" x 9"). Transfer loaves to prepared baking sheets.
5. Bake until golden (about 15 minutes). Let cool slightly.
6. Cut loaves crosswise into 1" slices. Arrange slices on their sides on the baking sheet and continue baking for 3-6 minutes until golden brown.
7. Transfer to wire rack to cool
8. Mix icing ingredients together thoroughly and drizzle lightly over completely cooled cookies.

HOLIDAY FLAVOR COOKIE

Mint Grinch Cookies

2 3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup butter (at room temperature)
1 1/2 cups sugar
1 egg
1 teaspoon mint extract
15-20 drops green food coloring
1 bag of Andes mints (chopped or broken apart)

1. Preheat oven to 375 degrees
2. Mix together the flour, baking soda, baking powder, and salt. Set aside.
3. In a large bowl, cream together the butter, and sugar until smooth.
4. Beat in egg and mint extract.
5. Gradually add the dry ingredients.
6. Add the green food coloring. Mix until evenly colored.
7. Fold in the mint pieces.
8. Drop rounded teaspoons of dough onto ungreased cookie sheets.
9. Bake for 7-10 minutes. Let stand on cookie sheets for 2 minutes before moving to wire racks to cool completely.

HOLIDAY FLAVOR COOKIE

Brownie Bon Bons

2 – 10 ounce jars of maraschino cherries
Cherry liqueur (optional)
4 squares unsweetened chocolate
3/4 cup margarine or butter
2 cups granulated sugar
4 eggs
1 teaspoon vanilla
1 cup all-purpose flour

Chocolate Fudge Filling:

3 ounces softened cream cheese
1 teaspoon vanilla
1/4 cup corn syrup
3 unsweetened chocolate squares, melted and cooled
1 cup confectioners' sugar

To Prepare Chocolate Fudge Filling:

1. Beat cream cheese and vanilla in small bowl until smooth.
2. Slowly pour in corn syrup and beat until well blended.
3. Add melted chocolate and beat until smooth.
4. Gradually add confectioner's sugar, beating until well blended.

To prepare Bon Bons:

1. Preheat oven to 350 degrees.
2. Microwave chocolate and butter on high for 2 minutes or until butter is melted.
3. Stir until completely smooth.
4. Stir granulated sugar into melted chocolate.
5. Mix in eggs and vanilla until well combined.
6. Stir in flour until well blended.
7. Fill greased or paper lined miniature muffin tins 2/3 full with batter.

HOLIDAY FLAVOR COOKIE

Brownie Bon Bons (continued)

8. Bake for 20 minutes or until toothpick test shows fudgy crumbs on toothpick
9. Cool slightly and remove from pans.
10. Place brownies on waxed papered tray and while still warm make an 1/2 inch indentation into each one with the end of a wood spoon.
11. Cool completely. Drain cherries, reserving syrup, on paper towels and press gently to remove any excess liquid.
12. Allow to dry.
13. Spoon 1 teaspoon of filling into each brownie indentation.
14. Gently press a cherry into filling.
15. Drizzle with glaze. - To make glaze just combine confectioner's sugar with enough cherry syrup to make a thin glaze.

HOLIDAY FLAVOR COOKIE

Holly Jolly Gingerbread Cookies with Cinnamon Icing

Cookies:

1 cup molasses

1/3 cup brown sugar

1/2 cup Fat Heads Holly Jolly Christmas Ale

1/8 cup butter, softened

3 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon ginger

1/2 teaspoon ground clove

1/2 teaspoon ground cinnamon

Icing:

2 cups powdered sugar

1 large egg white

2 tablespoons heavy cream

1/2 teaspoon ground cinnamon

1. In a medium bowl mix molasses, brown sugar, Christmas Ale, and softened butter until smooth.
2. In a separate bowl mix remaining dry ingredients. Combine wet and dry ingredients and mix until smooth. Wrap dough and chill for at least 3 hours.
3. Preheat oven to 350 degrees. Lightly flour a rolling pin and surface to roll out dough. For cut out cookies, dough should be about 1 1/4 inch thick. Cut dough into desired shapes and place about 1 inch apart on an ungreased cookie sheet.
4. Bake at 350 degrees for 8-10 minutes. Let cool completely on wire racks before frosting.

Icing: Combine all ingredients in a bowl and mix with an electric mixer until smooth.

HOLIDAY FLAVOR COOKIE

Peppermint Creams

- 1 - 12 oz. bag semisweet chocolate chips
- 1 - 12 oz bag dark chocolate chips
- 1/3 cup whipping cream
- 1 cup butter
- 1/4 cup dry vanilla pudding mix (not instant)
- 1/2 cup whipping cream
- 1/2 tsp. peppermint extract
- 1/2 tsp. vanilla
- 2 pounds of powdered sugar
- 1/2 cup coarsely chopped candy canes

1. Spray 15 x 10 pan with cooking spray.
2. In saucepan melt 1 1/2 cups semisweet chips, the dark chocolate chips, and 1/3 cup whipping cream over medium heat stirring constantly until melted (use a double boiler).
3. Pour into pan, spread evenly and refrigerate until cooled.
4. In saucepan heat butter, pudding mix, and 1/2 cup whipping cream to boiling over medium heat, stirring constantly. Remove from heat and add peppermint extract, vanilla and powdered sugar. Beat well until mixture is smooth.
5. Spread over cooled chocolate layer and freeze until firm. In microwave heat remaining chocolate chips. Drizzle over pudding layer and sprinkle with chopped candy canes.

HOLIDAY FLAVOR COOKIE

Pumpkin Cookies with Browned Butter Frosting

2/3 cup granulated sugar
2/3 cup packed brown sugar
3/4 cup butter or margarine, softened
1 teaspoon vanilla
1/2 cup (from 15-oz can) pumpkin (not pumpkin pie mix)
2 eggs
2 1/4 cups Gold Medal™ all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt

Browned Butter Frosting:

3 cups powdered sugar
1 teaspoon vanilla
3 to 4 tablespoons milk
1/3 cup butter (do not use margarine or spread; it will burn)

1. Heat oven to 375°F.
2. In large bowl, beat granulated sugar, brown sugar, 3/4 cup butter and 1 teaspoon vanilla with electric mixer on medium speed, scraping bowl occasionally, until well blended. Beat in pumpkin and eggs until well mixed. On low speed, beat in flour, baking soda, cinnamon and salt.
3. On ungreased cookie sheets, drop dough by heaping tablespoonfuls. Hint: Shape into cookie form because they will stay the way you lay them.
4. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheets to cooling rack. Cool completely, about 45 minutes.
5. In medium bowl, place powdered sugar, 1 teaspoon vanilla and 3 tablespoons milk. In 1-quart saucepan, heat 1/3 cup butter over medium heat, stirring constantly, just until light brown.
6. Pour browned butter over powdered sugar mixture. Beat on low speed about 1 minute or until smooth. Gradually add just enough of the remaining 1 tablespoon milk to make frosting creamy and spreadable. Generously frost cooled cookies.