

• 2018 •

Cookie Baking Contest Recipes



EUCLID PUBLIC LIBRARY

The recipes included are exactly as the Cookie Bakers provided to us. The library takes no responsibility for accuracy of ingredients or quantities included in these recipes.

Remember, the library has a multitude of cookie cookbooks that can be found in the 641 section of the nonfiction area.

Thank You Friends!



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

BROWNIE COOKIES



LIZ
KILROY

Saucepan Brownies with Festive Touch

Ingredients:

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 2 tsp vanilla
- 1/3 cup unsweetened cocoa powder
- 3/4 cup flour
- 1 tsp baking powder
- 1 tsp salt
- optional: chopped pecans - mix in or on top
- optional but included in these: 1 cup dark chocolate morsels

Directions:

- Melt butter in saucepan
 - Remove from heat and beat in sugar and eggs
 - Add vanilla
 - Combine cocoa powder, flour, baking powder and salt. Add to melted mixture gradually
 - Pour into 8x8 pan (greased)
 - Bake 350° for 30 minutes. Don't over bake.
- Optional: Drizzle melted chocolate or decorate

BROWNIE COOKIES

Cookie Dough Brownies

Brownies:

- 4 large eggs
- 1 cup canola oil
- 2 cups sugar
- 2 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 cup baking cocoa
- 1/2 cup chopped walnuts (optional)

Filling:

- 1/2 cup butter, softened
- 1/2 cup packed brown sugar
- 1/4 cup sugar
- 2 Tbsp 2% milk
- 1 tsp vanilla extract
- 1 cup all-purpose flour

Glaze:

- 1 cup (6 ounces) semi-sweet chocolate chips
- 1 Tbsp shortening
- 3/4 cup chopped walnuts

Directions:

1. Preheat oven to 350°. In a large bowl beat eggs, oil, sugar, and vanilla until well blended. Combine flour, cocoa, and salt in a small bowl; gradually beat into egg mixture. Stir in walnuts if desired.
2. Pour into 9x13 inch baking pan. Bake 30 minutes or until toothpick inserted in center comes out with moist crumbs. Cool completely.
3. For filling, in large bowl, cream butter and sugars until light and fluffy. Beat in milk and vanilla. Gradually beat in flour. Spread over brownies. Chill until firm.
4. For glaze, in a microwave, melt chocolate chips and shortening; stir until smooth. Spread over filling, immediately sprinkle with nuts, pressing down slightly. Let stand until set.



**DAWSON
OWENS**

BROWNIE COOKIES

Brownie Caramel Bites

Ingredients:

2/3 cup butter

5 oz unsweetened baking chocolate, cut into pieces

1 3/4 cups sugar

3 eggs

1 cup all-purpose flour

soft caramels

Directions:

- Heat oven to 350°. In 1-quart saucepan, melt butter and chocolate over low heat, stirring constantly. Cool slightly.
- In medium bowl, beat sugar, vanilla, and eggs with electric mixer on high speed 5 minutes. Beat in chocolate mixture on low speed. Beat in flour until just blended.
- Put liners in mini muffin tray, and put one small scoop of batter in each. Press one caramel into the top of the batter and push down so that the top of the caramel is even with the top of the brownie batter.
- Bake 10 minutes. Leave in the pan until cool.

HOLIDAY FLAVOR



**JO ELLE
BARATH**

Holiday Snowballs

Ingredients:

- 2 cups all-purpose flour
- 2 cups of raw walnuts
- 1/2 tsp of almond extract
- 1/2 tsp of cinnamon
- 1 cup (2 sticks) of butter - softened
- 1 oz of dark rum
- 1/2 cup confectioners' sugar - plus extra for dusting

Directions:

- Preheat oven to 350°
- Finely chop walnuts in food processor
- Put the chopped walnuts, flour, and cinnamon in bowl and combine
- Put butter, confectioners' sugar, almond extract, and rum in a mixer and cream for 3-4 minutes
- Slowly add the flour mixture to the butter mixture until combined
- Using a cookie scraper, spoon out dough and place on parchment lined baking sheet
- Bake for 15 minutes
- Dust with confectioners' sugar when cool and serve

Makes 3 dozen

HOLIDAY FLAVOR

Peppermint Crescents

Ingredients:

1 cup butter
1 2/3 tsp peppermint extract, divided
1/8 tsp salt
2 cups AP flour
sifted powdered sugar
2 Tbsp milk
Hard peppermint candies, crushed

Directions:

Beat butter at medium speed with electric mixer until creamy. Gradually add 2/3 cup powdered sugar, 1 tsp peppermint extract, and salt, beating well. Gradually add flour, beating until blended.

Divide dough into 3 portions; divide each portion into 12 pieces. Roll each piece into a 2" log, curving ends to form a crescent.

Place crescents 2" apart on lightly greased or parchment lined baking sheet.

Bake at 325° for 15-18 minutes or until lightly browned. Cool 5 minutes. Carefully roll warm cookies in sifted powdered sugar. Cool completely on wire racks.

Stir together milk, remaining 1 cup powdered sugar, and remaining 1/4 tsp peppermint extract until smooth. Drizzle cookies with icing, and sprinkle with crushed candies, gently pressing on top. Store in airtight container.

Yield: 3 dozen



**CONNIE
CINKOLE**



**HEATHER C.
MIRANDA**

Chocolate Fudge and Salted Toffee Whoopie Pies w/Crunchy Peanut Butter Filling

Ingredients:

1 cup butter, softened
1 1/2 cups sugar
2 large eggs
2 tsp vanilla extract
4 cups all-purpose flour
3/4 cup baking cocoa
2 tsp baking soda
1/2 tsp salt
1 cup water
1 cup buttermilk

Prep: 15 min.

Bake: 5 min/batch

Filling:

2 cups confectioners' sugar
1 cup marshmallow cream
8 ounces cream cheese, softened
1 cup crunchy peanut butter
2 tsp vanilla extract

Garnish:

Chopped peanuts
Toffee chips
Melted chocolate and caramel
Crunchy peanut butter
2 tsp vanilla extract

Directions:

1. In a large bowl, cream butter and sugar until light and fluffy.
2. Beat in eggs and vanilla. Combine with flour, cocoa, baking soda and salt; add to creamed mixture alternately with water and buttermilk, beating well after each addition.
3. Drop by tablespoons, or mini scoops, 2 inches apart onto greased, or parchment lined, baking sheets. Bake at 350° for 10-14 minutes, turning tray halfway through baking time, or until set. Remove to wire racks and cool completely.
4. In a small bowl, beat filling ingredients until fluffy. Spread on the bottoms of half of the cookies; top with remaining cookies.
5. Roll sides in chopped peanuts and toffee chips; drizzle with melted chocolate and caramel.

Yield: 1 1/2 dozen

Cran-Rosemary Cookies

Ingredients:

- 2 cups all-purpose flour
- 1/4 cup stone ground cornmeal or polenta
- 1/2 tsp salt
- 1 cup (8 ounces) unsalted butter (room temperature)
- 10 Tbsp sugar
- 2 large egg yolks
- 1 1/2 Tbsp finely chopped fresh rosemary leaves (or more - personal preference)
- 1/4 cup dried cranberries/Craisins chopped

Directions:

In a small bowl, whisk together flour, cornmeal, and salt.

In a stand mixer fitted with a paddle attachment (or in a bowl by hand) beat together the butter and sugar on medium speed until just smooth. Mix in the egg yolks, then add the rosemary and dried cranberries. Add the flour mixture and mix until the dough is smooth and holds together.

On a lightly floured surface, divide the dough in half. Shape each half into a log about 6 inches long and 1 3/4 inches in diameter. Wrap the logs in plastic wrap and refrigerate until chilled and firm, at least 1 hour.

Position racks in the upper and lower thirds on the oven - preheat oven to 350°F.

Line two baking sheets with parchment or silicone baking mats.

Slice the logs into disks 1/4 inch thick and place about 1/2 inches apart on the baking sheets.

Bake rotating sheets midway through the baking time, until the edges of the cookies are lightly browned - about 12 minutes. Let cool completely.

Storage: The dough can be frozen for up to 1 month. The cookies in an airtight container 1 week.



**DARLYNNE
ZGODINSKE**

Salted Butter and Chocolate Chunk Shortbread

Ingredients:

- 1 cup plus 2 tablespoons salted butter (see Note), cut into 1/2-inch pieces
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar
- 1 teaspoon vanilla extract
- 2¼ cups all-purpose flour
- 6 ounces semi-sweet morsels
- 1 large egg, beaten
- Demerara sugar, for rolling
- Flaky sea salt for sprinkling

Directions:

1. Line a rimmed baking sheet with parchment paper.
2. Using an electric mixer and a medium bowl or a stand mixer fitted with the paddle attachment, beat the butter, both sugars, and vanilla on medium-high till it's super light and fluffy, 3 to 5 minutes. Using a spatula, scrape down the sides of the bowl and, with the mixer on low, slowly add the flour, followed by the chocolate chunks, and beat just to blend.
3. Divide the dough in half, placing each half on a large piece of plastic wrap. Fold the plastic over so that it covers the dough to protect your hands from getting all sticky. Using your hands (just like you're playing with clay), form the dough into a log shape; rolling it on the counter will help you smooth it out, but don't worry about getting it totally perfect. You can also do this using parchment paper, if you prefer, but I find using plastic wrap easier when it comes to shaping the log. Each half should form two logs 2 to 2¼ inches in diameter. Chill until totally firm, about 2 hours or freeze for 1 hour.
4. Preheat the oven to 350°F
5. Brush the outside of the logs with the beaten egg and roll them in the Demerara sugar.
6. Slice each log into ½-inch-thick rounds. Place them on the prepared baking sheet(s) about 1 inch apart (they won't spread much), and sprinkle with flaky salt. Bake until the edges are just beginning to brown, 12 to 15 minutes. Let cool slightly before eating.

Note: If using unsalted butter and add 3/4 teaspoon kosher salt to the flour.

Gluten Free Lemon Cookies

Prep Time: 15-20 minutes

Makes 24-28 Cookies

Ingredients:

- 1/2 cup butter, softened
- 1 cup granulated sugar
- 1/2 tsp vanilla
- 1 egg
- 1 Tbsp lemon zest
- 1 Tbsp lemon juice
- 1 1/2 cups gluten free flour*
- 3/8 tsp xanthan gum*
- 1/4 tsp baking powder
- 1/8 tsp baking soda
- 1/4 tsp salt
- 1/2 cup powdered sugar

Directions:

1. Pre-heat oven to 350 degrees.
2. Cream butter and granulated sugar together in large mixing bowl.
3. Beat in vanilla, egg, lemon zest, and lemon juice.
4. Slowly add flour, xanthan gum, baking powder, salt, and baking soda. Mix well.
5. Roll dough into 1-inch balls then roll in powdered sugar.
6. Place balls 1 1/2 - 2 inches apart on cookie sheet lined with parchment paper.
7. Bake at 350 degrees for 9 - 11 minutes until dough is set and crackly on top.
8. Remove from oven and allow to set on sheet for 3 minutes before transferring to a cooling rack.

*1 1/2 cup of traditional all purpose flour can be used in place of gluten free flour and xanthan gum.

ANYTHING GOES

Chocolate Chip Cookies with a Chocolate Chip Cookie Inside

Ingredients:

7/8 cup shortening like Crisco
3/4 cup granulated sugar
3/4 cup brown sugar
1 egg
1 tsp vanilla
2 1/4 cups all-purpose flour
1 tsp baking soda
1 tsp salt
12 oz bag of chocolate chip morsels

Directions:

The ingredients above are very, very similar to what is on the chocolate chip morsel's bag. I have found the above amounts to work best for me whether I am making regular chocolate chip cookies or the ones with a cookie inside.

Combine the first 5 ingredients in the way that works best for you. I now use my stand mixer. On a dinner-size plate I combine the flour, baking soda, and the salt. When the first 5 ingredients are well combined, I add the ingredients on the plate. Finally I add the bag of morsels.

I make about 13 small balls out of the mixture and put them in the freezer for approximately 10 minutes. I take them out of the freezer, put a bit of the remaining mixture in my hand, add the frozen ball, and then cover it with more of the mixture until it is a bigger ball that is all sticking together. They go onto an ungreased baking sheet and bake at 375 degrees for as little as 6 minutes depending on what kind of baking sheets you have. I check them at 6 minutes and almost always give them another 2 or 3 minutes. I am looking for a few very light brown spots on the cookies. When I see those, I take them out of the oven to cool.

Bottom of the Cereal Box Cookies

Ingredients:

- 2 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 cup butter, softened
- 1 1/2 cups white sugar
- 1 egg
- 1 tsp vanilla extract
- 3 cups of mixed cereal

Directions:

1. Preheat oven to 375°. In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
2. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Add cereal. Roll rounded teaspoonfuls of dough into balls and place onto ungreased cookie sheets.
3. Bake 8 to 10 minutes or until golden brown. Let stand on cookie sheet 2 minutes before removing to cool on wire racks.

Chocolate Chip Cookies

Ingredients:

2 1/4 cups unbleached flour
1 tsp baking soda
1/2 tsp salt
1 cup butter flavored Crisco
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 1/2 tsp vanilla extract
2 large eggs
1 1/2 cups chocolate chips

Directions:

Preheat oven to 370°

Combine flour, baking soda, and salt in small bowl. Beat Crisco, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs and beat well. Gradually beat in flour mixture. Stir in chips. Drop on parchment covered baking sheets.

Bake for 9 minutes and cool on baking sheets for 2 minutes before moving to wire rack to cool completely.

Makes about 5 dozen cookies.

Outrageous Trail Mix Cookies

Ingredients:

- 1 cup margarine or butter, softened
- 1 cup sugar
- 2/3 cup packed brown sugar
- 1 cup peanut butter
- 1 tsp vanilla
- 2 cups all-purpose flour
- 1 cup rolled oats, quick or old fashioned
- 2 tsp baking soda
- 1/2 tsp salt
- 2 1/2 cups trail mix

Directions:

Heat oven to 350°

Beat margarine, sugars, peanut butter, vanilla, and eggs in large bowl until well blended. Stir in flour, oats, baking soda and salt. Stir in trail mix.

Drop dough by rounded tablespoons about 2" apart onto parchment paper lined cookie sheets. Bake 12 - 13 minutes until golden brown. Cool 1 minute and remove to wire rack.

Oatmeal Sandwich Cookies

Cookie:

1 1/2 cups shortening
2 2/3 cups packed brown sugar
4 large eggs
2 tsp vanilla
2 tsp ground cinnamon
1 1/2 tsp baking soda
1 tsp salt
1/2 tsp ground nutmeg
4 cups old fashioned oats

Filling:

3/4 cup shortening
3 cups confectioners' sugar
1 jar (7oz) marshmallow creme
1 to 3 Tbsp 2% milk

Directions:

In a large bowl, cream shortening and brown sugar until light and fluffy. Beat in eggs and vanilla. Combine the flour, cinnamon, baking soda, salt and nutmeg. Gradually add to the creamed mixture and mix well. Stir in the oats.

Drop 12-gram balls onto a silpat/parchment/lightly greased sheet and bake at 350° for 9 minutes, or until edges start to brown. Let sit on the sheet for 1 - 2 minutes to firm up before removing.

For the filling, cream shortening, sugar, and marshmallow creme. Add enough milk to reach a spreading consistency. Spread filling on the bottom half of the cookies and top with remaining cookies.

NO-BAKE COOKIES

No-Bake Samoa Cookies

Yields 3 dozen

Ingredients:

For the cookie:

2 cups sugar

1/2 cup butter

2/3 cup milk

1 box instant butterscotch pudding (3.4 oz)

2 1/2 cups quick cooking oats

1 cup sweetened shredded coconut

1 tsp vanilla

Toppings:

1/2 cup chocolate chips

3/4 cup sweetened shredded coconut (for toasting)

1 tsp butter or margarine

Instructions:

1. To toast coconut: Place coconut in a small dry pan. Heat over medium heat, stirring occasionally (stir more frequently towards the end) until coconut is light golden brown. Set aside.
2. To prepare drizzle: In a small bowl, melt together chocolate and margarine. Pour chocolate into a Ziploc bag to use for drizzle later.
3. For cookies: In a large pot, bring sugar, butter, and milk to a boil. Boil for 2 minutes.
4. Turn off the heat and add in the pudding mix, oat, coconut and vanilla.
5. Scoop onto wax-paper lined cookie sheets. Snip a tiny piece of the bag's corner and drizzle with melted chocolate. Sprinkle with toasted coconut.



**STEPHANIE
BUKVIC**

NO-BAKE COOKIES

Ohio Buckeyes

Directions:

1. Mix together 3 cups creamy peanut butter, 1 1/2 sticks softened butter, 2 pounds confectioners sugar.
2. Form into small balls, using toothpick, dip balls into 16 oz melted dipping chocolate until almost covered, leaving top exposed.
3. Refrigerate and enjoy!



DAINA
SCHWEIKERT