



Cookie Exchange 2011



Cleo's Cookies

- 1 Can Eagle Brand Sweetened Condensed Milk
- ½ C. Chunky peanut butter (can also use creamy)
- 2 ½ C. Cut up Dates
- 2 ½ C. Walnuts, chopped

Mix all together, the mixture will be stiff. Drop by rounded teaspoon on parchment or wax paper covered cookie sheet. Bake at 350° for 12 min. Makes about 3 doz.

Jeanette Warren



Kisses Candy Cane Blossoms

- 48 HERSHEY'S KISSES Brand Candy Cane Mint Candies
- ½ cup (1 stick) butter or margarine, softened
- 1 cup granulated sugar
- 1 egg
- 1-1/2 teaspoons vanilla extract
- 2 cups all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 2 tablespoons milk
- Red or green sugar crystals, granulated sugar or powdered sugar

Desiree Jensen



1. Heat oven to 350°F. Remove wrappers from candies.
2. Beat butter, granulated sugar, egg and vanilla in large bowl until well blended. Stir together flour, baking soda and salt; add alternately with milk to butter mixture, beating until well blended.
3. Shape dough into 1-inch balls. Roll in red sugar, granulated sugar, powdered sugar or a combination of any of the sugars. Place on ungreased cookie sheet.
4. Bake 8 to 10 minutes or until edges are lightly browned and cookie is set. Remove from oven; cool 2 to 3 minutes. Press a candy piece into center of each cookie. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

Chocolate Waffle Iron Cookies

2 Squares unsweetened baking chocolate
1 tsp. Vanilla
½ C. Margarine
1 C. Flour
2 Eggs
Dash of salt
¾ C. sugar
½ t. Baking powder



Melt chocolate with margarine in saucepan over low heat, stirring constantly. Beat eggs, add sugar, vanilla, and dry ingredients. Blend well and add the chocolate mixture. Heat waffle iron to medium setting. Drop dough by teaspoons onto flat iron, about 3 inches apart. Bake about 1 minute. Place on rack to cool. Frost with chocolate frosting.

The Softest, Chewiest, Best Sugar Cookies

Mary Jane Ricks

5 ½ C. Flour
2 t. Baking soda
1 t. Baking powder
4 Sticks softened butter
3 C. White sugar
2 Eggs
2 t. Vanilla
6 T. Buttermilk



Preheat oven to 350°. In a mixer, cream together the butter and sugar until somewhat smooth. Beat in the egg and vanilla. In another bowl, stir together the dry ingredients: flour, baking soda, and baking powder. Add the dry ingredients to the creamed ingredients. Mix well. Add the buttermilk to make the dough soft, not wet. Roll into med/small balls. Place on ungreased cookie sheet and bake until done – After about 12 minutes, check them.. and wait until the edges barely start to show a golden color...could take up to 15 minutes depending on your oven.

Remove from oven and let them rest on the cookie sheet for several minutes. Then let cool on wire rack or towel. Frost

PS – You can turn these into Snickerdoodles by rolling the dough balls into a mixture of cinnamon and sugar before baking.

Cream Cheese Frosting

4 C. Powdered Sugar
8 oz. Cream Cheese
1 t. Almond extract

Beat together adding powdered sugar gradually.

Chewy Coconut Bars

(Sheet Pan Recipe)

Rebecca Harris

SIFT TOGETHER:

3 cups Flour
1 ½ tsp. Baking Powder
¾ tsp. Salt

CREAM SEPERATELY:

1 cup Butter (softened)
3 cups Brown Sugar (packed)
2 tsp. Vanilla
1 ½ tsp. Almond Extract
5 Large Eggs

FOLD IN:

2 cups Choc. Chips
2 cups Coconut
1 ½ cup chopped walnut or pecan – (optional)

*Preheat oven to 350° □ Grease sheet pan (with Crisco)

SIFT – dry ingredients together

CREAM – butter, brown sugar, eggs, vanilla & almond extract

Slowly add in dry mixture, and mix until well blended

FOLD – choc. Chips, coconut & nuts

SPREAD – evenly spread mixture into sheet pan

BAKE – 22- 25 min (until just starting to turn golden on top)

COOL – then cut into bars



Coconut M&M Santa Cookies

Cindy Tolman

Cream together:

2 Cubes Margarine, softened
½ C. Shortening
1 ½ C. Sugar
3 tea. Vanilla
¾ C. Brown Sugar
3 Eggs

Add:

4 ½ C. Flour
2 ½ tea. Salt
1 ½ tea. Soda

Mix and add :

One Package Coconut M&M's



Bake at 375° for 8-10 min. Place Cinnamon Santa's in Center of cookie while still warm.

Cool on pan for 5 min. Then remove and cool on wire racks or towel.

Cookies 'N Crème Cookies

Denise Harris

- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1 cup butter, softened
- 1/2 packed brown sugar
- 1/2 cup white sugar
- 1 (4.2 ounce) package Cookies n Crème pudding mix
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups white chocolate chips
- 15 Oreo cookies, very coarsly chopped



Preheat oven to 350°. Cream butter and sugars, add pudding, blend. Stir in the eggs and vanilla. In a separate bowl, combine flour and baking soda, add to the butter mixture. Stir in chocolate chips and Oreo cookies. Drop rounded spoonful's onto greased cookie sheet. Bake for 10 minutes. Cookie tops will barely have a touch of brown. Makes 3 dozen cookies.

Toffee Wedges

Joanne Stradling

- 1 C. Butter
- 1 C. Brown Sugar
- 1 Egg Yolk
- 1 t. Vanilla
- 2 C. Flour
- 1/4 t. Salt



Mix butter, sugar, egg yolk, and vanilla together. Combine flour and salt in separate bowl and add to butter mixture. Press into 9 X 13 ungreased pan. Bake at 350° for 20-25 min. While still hot, Sprinkle 1-2 C. Chocolate Chips on top. Let sit for about 5 min. – until soft. Spread chocolate. Cool and cut.

Chocolate Chip Cookies

Barbara Bean

- 1 1/4 C. Firmly Packed Light Brown Sugar
- 3/4 C. Butter Flavored Shortening
- 2 T. Milk
- 1 T. Vanilla
- 1 Large Egg
- 2 C. Flour
- 1 t. Salt
- 3/4 t. Baking Soda
- 2 C. Chocolate Chips



Cream brown sugar, shorting, milk and vanilla until fluffy. Add egg and beat until mixed in. Add dry ingredients and bake at 375° for 8-10 min.

Peppermint Crunch-Milk Chocolate Chip Cookies

Bonnie Jones

2 ½ C. Flour
¾ t. Baking soda
1/8 t. Salt
1 C. unsalted butter, at room temperature
1 cup packed light brown sugar
¾ cup granulated sugar
1 tsp. vanilla extract
2 large eggs, at room temperature
7 ounces milk chocolate chips
7 ounces Andes Peppermint Crunch Chips



In a small bowl, whisk together the flour, baking soda, and salt; set aside.

Using a stand mixer fitted with the paddle attachment (or in a bowl by hand), beat together the butter, brown sugar, granulated sugar, and vanilla on medium speed just until smooth, about 2 minutes.

Beat in the eggs one at a time until thoroughly incorporated, then stir in the flour mixture followed by the chocolate and peppermint chips.

On a lightly floured work surface, divide the dough into quarters. Shape each quarter into a log about 9 inches long. Wrap the logs in plastic wrap and refrigerate until firm, preferably for 24 hours (do this part for real please).

Position racks in the upper and lower thirds of the oven; preheat the oven to 350°F. Line 2 baking sheets with parchment paper or silicone baking mats.

Slice the logs into disks ¾ inch thick and place the disks 3 inches apart on the prepared baking sheets. If the chips crumble out (and they will), simply push them back in, they reshape nicely.

Bake, rotating the baking sheets midway through baking, until the cookies are very lightly browned in the centers, about 10 minutes. If you like soft chocolate chip cookies, as I do, err on the side of underbaking.

Let the cookies cool on the baking sheets until firm enough to handle, then use a spatula to transfer them to a wire rack.

Pumpkin Bars

Holly Larsen

4 Eggs
2 C. sugar
1 C. Oil
2 C. Pumpkin
2 C. Flour
1 t. Salt
2 t. Soda
2 t. Cinnamon



Mix all together. Bake on a greased until spongy to touch. About 350° for 25 min. Frost with Cream Cheese Frosting.

