

# Turtle Cookies

## Ingredients

### Cookie:

1 c. all-purpose flour  
1/3 c. cocoa powder  
1/4 tsp. salt  
8 T. (1 stick) butter, softened  
2/3 c. sugar  
1 large egg, separated, plus 1 additional egg white  
2 T. milk  
1 tsp. vanilla extract  
1 1/4 c. pecans, finely chopped

### Caramel Filling:

14 soft caramel candies (I used Kraft Traditional Caramels)  
3 T. heavy cream

### Chocolate Drizzle (optional):

2 oz. semi-sweet chocolate (I used 2 squares of Baker's Semi-Sweet Baking Chocolate Squares)  
1 tsp. shortening

## Directions

### Prepare the Cookies:

1. Combine flour, cocoa, and salt; set aside.
2. With electric mixer on medium-high speed, beat butter and sugar until light and fluffy, about 2 minutes. Add egg yolk, milk, and vanilla; mix until incorporated. Reduce speed to low and add flour mixture until just combined.
3. Wrap dough in plastic wrap and refrigerate until firm, 1 hour.
4. Whisk egg whites in a bowl until frothy. Place chopped pecans in another bowl. Roll chilled dough into 1-inch balls, dip in egg whites, and then roll in pecans. Place balls about 2 inches apart on a baking sheet. Using a 1/2 teaspoon measuring spoon, make an indentation in the center of each dough ball.
5. Bake at 350 degrees until set, about 12 minutes.

### Prepare the Caramel Filling:

6. Microwave caramels and cream together in a small bowl, stirring occasionally, until smooth, about 1 to 2 minutes.
7. Once cookies are removed from the oven, gently re-press the indentations. Fill each indentation with about 1/2 teaspoon of the caramel mixture. Cool on the pan for 10 minutes, then transfer to a wire rack to cool completely.

### Prepare the Chocolate Drizzle (optional):

8. Place chocolate and shortening in a small zip-top plastic bag. Set bag in a bowl of warm water to soften. Gently knead the chocolate with your fingers until melted and smooth, placing back in the warm water for a minute or two as needed.
9. Snip a very small hole in the corner of the plastic bag. Drizzle chocolate over the cooled Turtle Cookies.

Makes about 30 cookies.

# Chocolate Covered Peanut Butter Crunch Balls

Serves: 4 dozen

## Ingredients

- 2 cups crunchy peanut butter
- ½ cup (1 stick) butter, softened
- 3 - 4 cups powdered sugar
- 1 tsp vanilla extract
- 2 cups crispy rice cereal
- 16 oz chocolate candy coating ([CandiQuik](#))
- ¼ cup roughly chopped salted peanuts (optional)

## Instructions

1. Combine peanut butter and butter together in a large mixing bowl and mix until well combined.
2. Stir in vanilla extract.
3. Gradually add in the powdered sugar, half a cup at a time until mixture is nice and smooth and you can easily form balls.
4. Stir in crispy rice cereal.
5. Shape into 1 inch balls and refrigerate for 30 minutes on a waxed paper lined baking sheet. (You can also freeze for 20 minutes.)
6. Melt candy coating following melting directions on package.
7. Dip the peanut butter balls into the chocolate using a toothpick or dipping tools ([I use these.](#))
8. Transfer to wax paper and sprinkle chopped peanuts on top immediately.
9. Let candy stand until the chocolate is firm.
10. Store in an airtight container.

# Red Velvet Truffles

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Yields 40

Red Velvet Truffles are bites of red velvet cake rolled up and dipped in white chocolate.

## Ingredients

box red velvet cake mix (plus ingredients listed on the box to prepare the cake)

8 oz cream cheese-softened

16 oz white chocolate

2 oz dark or semi-sweet chocolate

## Instructions

- Prepare the 9 x 13 inch cake according to package instructions, let it cool completely then crumble the cake in a large bowl.
- Add softened cream cheese and knead gently with your fingers until cream cheese is fully incorporated.
- Roll about 1 heaping tablespoon of the mixture into balls and place on a baking sheet lined with a parchment paper. You will get about 35-40 balls. Set in the fridge to chill.
- Melt white chocolate, remove cake balls from the fridge and using a fork dip them into melted chocolate. Place one ball at a time into the melted chocolate, roll the ball to coat evenly coat with the chocolate, then slightly tap the fork against the side of the bowl to trim the excess chocolate and place the truffle on the parchment paper. Set them back in the fridge until chocolate is firm.
- Melt dark chocolate, transfer into a small bag, cut the corner off and pipe melted chocolate on top of the truffles.
- Store in the fridge.

# Brown Sugar Fudge

– Submitted by Dianne Thompson

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YIELD: Makes 64 pieces

ACTIVE TIME: 45 minutes

TOTAL TIME: 1 1/4 hours

## INGREDIENTS

- 5 oz can of evaporated milk
- 2 cups packed light brown sugar
- 1 1/2 sticks butter, cut up
- 1/2 teaspoon vanilla extract
- 1 3/4 cups confectioners' sugar

## PREPARATION

1. Combine milk, brown sugar, butter, and salt in a 3-quart heavy saucepan and bring just to a boil over moderate heat, stirring until sugar is dissolved. Reduce heat to low and simmer, stirring frequently, until mixture registers 238°F on thermometer and a teaspoon of mixture dropped into a small bowl of cold water holds a soft ball when pressed between your fingers (this will take about 30 minutes).
2. Transfer to a heatproof bowl. Beat in vanilla with an electric mixer at medium speed, then add confectioners' sugar a little at a time, beating until fudge is thick and smooth, about 5 minutes.
3. Spread evenly in an ungreased 8-inch square baking pan. Refrigerate, uncovered, until firm enough to cut, about 30 minutes.
4. Cut fudge into 64 squares with a sharp paring knife.

# Confetti Candy

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## Ingredients:

1 pound white Ivory Bark

2 tablespoons vegetable shortening

1 package (16 oz.) sugared gumdrops (I use red and green spiced)

## Preparation:

Line an 8x8 inch baking dish with waxed paper. Set aside. Place white bark & shortening in large bowl or 2 quart casserole.

Microwave at 50% (medium) power 3-5 minutes or until pieces are soft, stirring after first three minutes (until smooth). Stir in gumdrops. Spread evenly in 8x8 prepared dish. Refrigerate until set. Cut into 1 X 1 inch pieces. Store in airtight container

Makes 2 lbs.

# Easy OREO Truffles

Prep Time: 20 min.

Total Time: 1hr. 30 min.

Servings 48 servings

## What You Need

1 pkg. OREO Cookies, finely crushed, divided

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened

4 pkg. (4 oz. each) BAKER'S Semi-Sweet Chocolate, broken into pieces, melted

## Make It

- Reserve 1/4 cup cookie crumbs. Mix cream cheese and remaining cookie crumbs until blended; shape into 48 (1-inch) balls. Freeze 10 min.
  - Cover rimmed baking sheet with waxed paper. Dip cream cheese balls in melted chocolate; place on prepared baking sheet. Sprinkle with reserved cookie crumbs.
  - Refrigerate 1 hour or until firm.
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# Gingerbread Wands

By [The Good Housekeeping Test Kitchen](#)

The magical things about these batons: They're the crispy, sophisticated version of gingerbread men.

**TOTAL TIME:** 0:45

**PREP:** 0:30

**LEVEL:** Easy

**YIELD:** 7 dozen wands

## Ingredients

- 1/4 c. granulated sugar
- 1/2 c. light (mild) molasses
- 1 tbsp. pumpkin pie spice
- 1/4 tsp. ground black pepper
- 2 tsp. baking soda
- 1/2 c. (1 stick) butter melted
- 1 large egg
- 3 1/2 c. all-purpose flour
- 1 large egg white, beaten
- Colored decorating sugar, edible glitter and sprinkles for decorating (all available at [wilton.com](http://wilton.com))

## Directions

1. Preheat oven to 325 degrees F. In 4-quart saucepan, combine granulated sugar, molasses, pumpkin pie spice and black pepper, heat to boiling on medium, stirring occasionally. Remove from heat; stir in baking soda, then butter. With fork, stir in egg, then flour until combined.
2. On floured surface knead dough until smooth; divide in half. Wrap 1 piece dough in plastic and set aside. With lightly floured rolling pin, roll remaining half of dough into 12-inch by 8-inch rectangle (should be about scant 1/4-inch thick). With pizza cutter, cut dough into 1/4-inch-wide, 8-inch-long strips. Transfer to large parchment-lined cookie sheet, spacing about 1 inch apart.
3. Lightly brush strips with egg white. Sprinkle with desired decorations. Bake 12 to 15 minutes or until set. Cool on cookie sheet on wire rack. Meanwhile, repeat rolling, cutting and decorating with remaining dough. Makes about 7 dozen wands. Cookies can be stored in airtight containers at room temperature for up to 2 weeks.
4. **To Make Gingerbread Men:** Follow recipe above, but in step 2, roll dough to scant 1/4-inch thickness. With floured 2-inch cookie cutters, cut shapes. Transfer to parchment-lined cookie sheet, 1 inch apart. Proceed with step 3, baking 15 to 17 minutes. Makes 3 dozen.

**EACH COOKIE** About 45 cal, 1 g protein, 8 g carbs, 1 g fat (1 g sat), 40 mg sodium.

## Chewy Dark Chocolate Gingerbread Cookies

by The Sweet Chick

**Prep Time:** 15 minutes

**Cook Time:** 10 minutes

**Keywords:** bake dessert snack ginger Gingerbread M&Ms dark chocolate cinnamon Christmas cookie American winter

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A spiced dark chocolate cookie with Gingerbread M&Ms.

### Ingredients (36 cookies)

- 2 1/4 cups all purpose flour
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/4 cup Hershey's Special Dark cocoa
- 3/4 cup (1 1/2 sticks) butter, softened
- 1 cup dark brown sugar
- 1/4 cup dark molasses
- 1/4 teaspoon grated fresh ginger
- 1 large egg
- 2 tablespoons milk
- 1 bag (9.90 oz.) Gingerbread M&Ms
- 1/4 cup granulated sugar for rolling dough in

### Instructions

Preheat oven to 375° F.

In a large bowl, sift together the flour, cloves, ginger, cinnamon, nutmeg, baking soda, salt and cocoa. In a stand mixer cream together the butter and sugar. Then add the molasses, grated ginger, egg, and milk.

Slowly add the dry ingredients to the wet ingredients and mix well. Don't forget to scrape down the sides of the bowl.

Chill the dough for about an hour. (Or if you are in a hurry, pop it in the freezer for 15-20 minutes)

Then with cookie scoop measure out dough and roll into balls.

Next roll the balls of dough into granulated sugar and place on greased cookie sheet about 2 inches apart.

Gently press M&Ms into the dough balls without flattening them out too much. (I used three M&Ms per cookie)

Bake 10 minutes at 375° F. Remove from the oven and place on cooling racks until completely cooled. You can eat the remaining M&Ms while you wait!



# Oatmeal Brownie Gems

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YIELD: Makes 48 bars

## INGREDIENTS

- 2  $\frac{3}{4}$  quick-cooking or old-fashioned oats, uncooked
- 1 cup all-purpose flour
- 1 cup firmly packed light brown sugar
- 1 cup coarsely chopped walnuts
- 1 teaspoon baking soda
- 1 cup (2 sticks) butter or margarine, melted
- 1  $\frac{3}{4}$  cups "M&M's" Semi-Sweet Chocolate Mini Baking Bits
- 1 (19 – 21 ounce) package fudge brownie mix, prepared according to package directions for fudge-like brownies

## PREPARATION

Preheat oven to 350\* F. In large bowl combine oats, flour, sugar, nuts and baking soda; add butter until mixture forms coarse crumbs. Toss in "M&M's" Semi-Sweet Chocolate mini baking bits until evenly distributed. Reserve 3 cups mixture. Pat remaining mixture onto bottom of 15x10x1 inch pan to form crust. Pour prepared brownie mix over crust, carefully spread into thin layer. Sprinkle reserved crumb mixture over top of brownie mixture; pat down lightly. Bake 25 to 30 minutes or until toothpick inserted in center comes out with moist crumbs. Cool completely. Cut into bars. Store in tightly covered container.

# Crock Pot Candy – Submitted by Barb Link

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## INGREDIENTS

- 1 (16 oz.) jar unsalted dry roasted peanuts
- 1 (16 oz.) jar salted dry roasted peanuts
- 3 pkg. German Chocolate Baking Bars (4 oz. each)
- 1 (12 oz.) bag of chocolate chips
- 1 (24 oz.) white chocolate bark
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## PREPARATION

Layer in crock in order of items listed above.

Cook on low for 2 hours. DO NOT STIR

After cooking, stir to completely combine.

Dip out on wax paper by spoonful's and let cool.

# Peanut Butter Temptations

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YIELD: 4 dozen

## INGREDIENTS

- ½ cup butter softened
- ½ cup creamy peanut butter
- ½ cup granulated sugar
- ½ cup firmly packed brown sugar
- 1 egg
- ½ teaspoon vanilla extract
- 1 ¼ cups flour
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 48 miniature peanut butter cups

## PREPARATION

1. Preheat oven to 350 degrees
2. In a large bowl, combine butter, peanut butter, sugars, egg and vanilla
3. Stir in flour, baking soda and salt until blended
4. Roll dough into 1 inch balls
5. Press each ball into 1 ½ inch mini muffin tins until slightly flattened
6. Bake 10 to 12 minutes until set
7. Remove from oven and immediately press one miniature peanut butter cup into each cookie
8. Allow to cool and remove from muffin tin

# Pistachio Thumbprints Recipe

## *Ingredients*

- 1 cup butter, softened
  - 1/3 cup confectioners' sugar
  - 1 egg
  - 1 teaspoon vanilla extract
  - 3/4 teaspoon almond extract
  - 2 cups all-purpose flour
  - 1 package (3.4 ounces) instant pistachio pudding mix
  - 1/2 cup miniature chocolate chips
  - 2 cups finely chopped pecans
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## *Directions*

Preheat oven to 350 degrees F. In mixing bowl, cream butter and sugar. Add egg and extracts; beat until combined. In separate bowl, combine flour and pudding mix; add to butter mixture; mix well. Stir in chocolate chips. Shape into 1-inch balls; roll in pecans. Place on greased cookie sheets; press down center of ball with finger or end of wooden spoon. Bake at 350 degrees for 9 to 11 minutes. Cool on wire racks. Soon filling into middle of cooled cookies. Drizzle with glaze makes about 4 dozen.

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- **FILLING:**

- 2 tablespoons butter, softened
  - 2 cups confectioners' sugar
  - 1 teaspoon vanilla extract
  - 2 to 3 tablespoons 2% mil
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## *Directions*

In medium bowl, beat powdered sugar, butter and vanilla; gradually add milk until desired consistency.

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- **Glaze:**

- 1/2 cup semisweet chocolate chips
  - 2 teaspoons shortening
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## *Directions*

In microwave-safe bowl, combine chocolate chips and shortening; microwave for 1 minute at 20 second intervals, stirring after each until chocolate is melted. Stir until smooth

# Mint Chocolate Chip Fudge

## Ingredients

- 3 1/4 cups white chocolate chips
- 2 tablespoons butter
- 1 can (14 ounces) sweetened condensed milk
- 2-3 teaspoons mint extract (not peppermint)
- green food coloring
- 3/4 cups mini chocolate chips, divided

## Instructions

1. Line an 8x8 square pan with foil and lightly spray with cooking spray. Set aside.
2. In a microwave safe bowl, microwave white chocolate chips and butter on high for 1 minute. Let rest for 1 minute then check to see if melted. If needed microwave for another 30-45 seconds. Stir chocolate until all lumps are gone.
3. Stir in sweetened condensed milk and mint extract. Add food coloring to desired color. Once completely incorporated, let cool for a few minutes then fold in 1/2 cup mini chocolate chips.
4. Press fudge into prepared pan. Sprinkle remaining mini chocolate chips on top and gently press into fudge.
5. Refrigerate for a minimum of 2 hours to set before cutting into squares.
6. Store in an airtight container.

# Rosemary's Oatmeal Cookies

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## INGREDIENTS

- 1 cup shortening
- 2 eggs
- 1 cup brown sugar
- 1 cup white sugar
- 2 cups flour
- 1 teaspoon baking soda
- 1 cup coconut
- 1 teaspoon vanilla
- 1 cup quick cooking oatmeal
- 2 teaspoons baking powder
- 1 cup Rice Krispies

Mix first four ingredients well. Then add the rest.

Bake @ 350\* for 12 minutes or until golden brown.

# SOFTBATCH CREAM CHEESE CHOCOLATE CHIP COOKIES

YIELD: *about 28 medium-small cookies*

PREP TIME: *10 minutes*

COOK TIME: *8 minutes*

TOTAL TIME: *3+ hours, for dough chilling*

## INGREDIENTS:

1/2 cup (1 stick) unsalted butter, softened

1/4 cup cream cheese, softened (use cream cheese in a [block](#) or [spreadable](#), don't use fat-free, light or whipped)

3/4 cup light brown sugar, packed

1/4 cup granulated sugar

1 large egg

1 tablespoon brewed coffee, optional but recommended (leftover from the morning brew okay)

2 teaspoons vanilla extract

1/2 cup unsweetened natural cocoa powder

1 teaspoon instant espresso powder, optional but recommended

1 3/4 cups all-purpose flour

2 teaspoons cornstarch

1 teaspoon baking soda

1/2 teaspoon salt, optional and to taste

2 cups semi-sweet chocolate chips or chunks (I used 1 cup chips and 1 1/4 cups chunks)

## DIRECTIONS:

1. To the bowl of a stand mixer fitted with the paddle attachment, (or large mixing bowl and electric mixer) add the butter, cream cheese, sugars, egg, optional coffee, vanilla, and beat on medium-high speed until well creamed, light and fluffy, about 4 to 5 minutes.
2. Stop, scrape down the sides of the bowl, and add cocoa powder, optional espresso powder and beat on medium-high speed until combined, 1 to 2 minutes.
3. Stop, scrape down the sides of the bowl, and add the flour, cornstarch, baking soda, salt, and mix until just combined, about 1 minute.
4. Add chocolate chips and beat on low speed until just combined, about 30 seconds.
5. Using a large cookie scoop, 1/4 cup measure, or your hands, form approximately 16 equal-sized mounds of dough, roll into balls and flatten slightly. Tip – strategically place a few chocolate chips right on top of each mound of dough by taking chips from the underside and adding them on top.
6. Place mounds on a large plate or tray, cover with plastic wrap, and refrigerate for at least 2 hours, up to 5 days. Do not back with unchilled dough because cookies will bake thinner, flatter and be more prone to spreading.
7. Preheat oven to 350 F, line a baking sheet with a silpat or spray with cooking spray. Place dough mounds on baking sheet, spaced at least 2 inches apart for about 10 minutes or until edges have set and tops are just set, even if slightly undercooked or glossy in the center; don't overbake which is easy to do. Allow cookies to cool on baking sheet for about 10 minutes before serving.
8. Cookies will keep airtight at room temperature for up to 1 week or in the freezer for up to 6 months.

# Carmel Pecan Turtle Bars

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Yields: 16 Bars

Prep Time: 25 minutes

Bake Time: 22- 26 minutes

Chill Time: 2 hours

## Crust Ingredients:

$\frac{3}{4}$  cup all-purpose flour

$\frac{1}{2}$  cup brown sugar

2 tablespoons corn starch

$\frac{1}{4}$  cup butter or margarine softened

$\frac{1}{2}$  cup finely chopped pecans

## Filling Ingredients:

15 (5.5 ounce package) Werther's Original

Chewey Caramels

2 tablespoons butter or margarine

2 tablespoons heavy cream

2 tablespoons light or dark corn syrup

$\frac{1}{2}$  cup semi-sweet chocolate chips

Line an 8x8 inch pan with aluminum foil and spray with cooking spray, let foil overhang edge of pan by 2 inches

Blend flour, brown sugar and corn starch in large bowl. Cut in butter with two forks or pastry blender under crumbly. Stir in pecans, press into prepared pan. Bake in preheated 350°F oven for 11 to 13 minutes or until crust is lightly browned. Remove from oven.

Heat unwrapped caramels, butter, cream and corn syrup in a large microwave safe bowl on high (100% power) for 1 to 2 minutes stirring frequently, until mixture is smooth. Carefully spread over baked crust. Bake for 11 to 13 minutes or until caramel is just starting to bubble. Remove from oven and place on wire rack.

Sprinkle bars with chocolate chips and let rest for 5 minutes until chocolate is melted. Carefully spread chocolate is melted. Carefully spread chocolate over the caramel using back of spoon for swirl effect, leaving portions of caramel exposed. Refrigerate for 2 hours or until chocolate is set. Remove from pan by lifting opposite ends of foil. Place on cutting board and peel away foil before cutting.



# CS Sugar Cookies

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## Ingredients:

1 cup sugar	2 teaspoons baking soda
1 cup powdered sugar	1 teaspoon cream of tartar
1 cup butter	1 teaspoon salt
1 cup oil	4 cups flour
2 eggs	Green and red food coloring
1 teaspoon vanilla	

Cream sugars with butter

Mix in oil, eggs and vanilla

Stir in baking soda, cream of tartar, salt and flour

Divide dough in half

Add red food coloring to one portion and swirl. Add green food coloring to the other portion and swirl

Chill dough

Roll in 1 ½ inch balls

Flatten slightly with sugared glass

Bake on ungreased cookie sheet at 350\* for 9-10 minutes

Watch...don't overbake.

## **Rabehl's Chocolate Drops**

½ c oil  
4 eggs  
4 squares unsweetened chocolate-melted (or pre-melted in boxes at the store)  
½ tsp salt  
2tsp baking powder  
2c sugar  
2 tsp vanilla  
2c flour

Mix first 5 ingredients and then add the last 3 mix all together. (Will be a soft dough.) Chill for at least 1 hour or overnight. Shape into balls and drop in powdered sugar and roll the balls in the p. sugar to coat.

Bake at 350 for 10-12 min on a greased cookie sheet (or cover sheet with parchment paper).

Submitted by Jen, Keith and Sharon

## **Peanut Butter Bars- taste like Reese's peanut butter cups**

2 sticks melted oleo or butter  
2 c powdered sugar  
1 c peanut butter  
1 ¾ c crushed graham crackers

Mix all and pat into a 9x13 pan.  
Melt 1 ½ c chocolate chips and frost the bars.  
Refrigerate 20 min and cut into bars.  
Keep refrigerated.

Submitted by Jen, Keith and Sharon

## Cherry Pecan Bites – Brenda Schegetz

Preheat oven to 325.

Cream: 1 c butter

1/2 c powdered sugar

1 t vanilla

Beat in 1c flour with mixer. Stir in another 1c flour with wooden spoon.

Fold in: 1 c chopped pecans

1/2 c finely chopped maraschino cherries (patted dry)

Shape into 1" balls. Place on parchment lined cookie sheet.

Bake 325 for 13-15 minutes. Cool

Drizzle with 1 1/2 c white chocolate melted.

ENJOY!!