

## LEMON SNOWFLAKES RECIPE

### Ingredients

1 package lemon cake mix

2 1/4 cup whipped topping

1 large egg

confectioners sugar

### Directions

1. In a large bowl combine all but the sugar until well blended. Batter will be very sticky.
  2. Drop by teaspoonfuls into the sugar: roll lightly to coat. Place on ungreased baking sheet. bake at 350 for 10-12 minutes or until lightly browned and tops are cracked. Remove to wire racks to cool. Yield: 33 cookies
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**Crock Pot Candy – submitted by Barb Link**

**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**

**Layer in the 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 to wax paper by spoonfuls and let cool.**

## Graham Cracker Toffee

10-12 graham crackers

2 sticks butter

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

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

$\frac{1}{4}$  tsp salt

1 tsp vanilla extract

1 cup chopped nuts

1 cup mini baking m&ms (optional)

Spray an 11"x15" metal baking sheet with non-stick cooking spray. Arrange graham crackers in one layer on the baking sheet. Set aside. In a small saucepan, melt butter with sugars, salt and vanilla extract. Cook over medium heat for 2 minutes after the mixture has come to a boil, stirring constantly. Pour mixture over graham crackers and spread to edges with a rubber spatula. Sprinkle nuts and m&ms on top. Bake in a preheated 350°F oven for 12 minutes. Wait for toffee to cool before breaking into graham-cracker-square-sized or smaller pieces.

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## RASPBERRY-CHOCOLATE CRINKLES

1-1/2 cups freeze-dried raspberries  
2 cups white sugar  
1 cup unsweetened natural cocoa powder (not Dutch-process)  
½ cup vegetable oil  
2 teaspoons baking powder  
1 teaspoon vanilla extract  
½ teaspoon kosher salt  
4 eggs  
2 cups flour  
½ cup powdered sugar (separated)

Pulse raspberries in a blender or food processor until reduced to a powder.

Put white sugar, cocoa powder, oil, baking powder, vanilla, salt and ¼ cup powdered raspberries in a large bowl. Beat together with a mixer until well blended. Mix in eggs 1 at a time, waiting until each addition is incorporated before adding the next. Add flour; mix on low speed until incorporated. Cover with plastic wrap. Chill 4-8 hours (overnight).

Preheat oven to 350°F. Line a baking sheet with a silicone baking mat or parchment paper. Put powdered sugar in a small bowl and remaining powdered raspberries in another small bowl.

Roll walnut-size pieces of dough into a ball, then roll each ball partly in powdered raspberries and partly in powdered sugar. Arrange on prepared sheet and bake until barely set and crackled on top, 10-12 minutes. Cool on sheet 10 minutes. Transfer to a wire rack to cool completely. (Cookies keep up to 3 days in an airtight container at room temperature or up to 3 months frozen.)



## Kellogg's Corn Flakes

### Cherry Dot Cookies

2 ¼ cups all-purpose flour

2 teaspoons baking powder

½ teaspoon salt

¾ cup margarine or butter (softened)

1 cup sugar

2 eggs

2 tablespoons fat-free milk

1 teaspoon vanilla

1 cup chopped nuts

1 cup finely chopped, pitted dates

1/3 cup finely chopped maraschino cherries

2 2/3 cups Kellogg's Corn Flake cereal

15 maraschino cherries cut into quarters

1. In mixing bowl, stir together flour, baking powder and salt. Set aside
2. Beat margarine/butter and sugar until light and fluffy. Add eggs. Beat well. Stir in milk and vanilla. Add flour mixture, combining thoroughly. Stir in nuts, dates, and 1/3 cup cherries.
3. Portion dough using level tablespoon. Shape into balls. Roll in crushed Kellogg's Corn Flakes cereal. Place about 2 inches apart on baking sheets coated with cooking spray. Top each cookie with a cherry quarter.
4. Bake at 350 degrees F about 10 minutes or until lightly browned. Remove immediately from baking sheets and cool on wire racks. Store in an airtight container.

Makes about 4 dozen

## **Bestest Cranberry Bars**

**(Makes 45 small bars)**

½ cup (1 stick) butter, room temperature

1 ½ cups sugar

2 eggs

1 teaspoon vanilla extract

1 ½ cups flour

½ teaspoon salt

1 teaspoon baking powder

2 cups whole fresh cranberries

½ cup chopped pecans

Frosting (see recipe)

Preheat oven to 350 degrees. Grease and flour 13 X 9 inch baking pan.

In bowl, cream together butter and sugar. Beat in eggs and vanilla. Add flour, salt, baking powder, cranberries and nuts.

Pour batter into pan. Bake in preheated oven 35 to 40 minutes. Cool completely.

Spread with frosting and cut into small bars

### **Frosting**

2 ½ cups powdered sugar

4 ounces cream cheese, room temp.

2 teaspoons milk

¼ cup (1/2 stick) butter, room temp.

1 teaspoon vanilla extract

In bowl, beat together all ingredients

## The BEST Soft & Chewy Cranberry White Chocolate Chip Cookies

Author: Hayley Parker, The Domestic Rebel

Recipe type: Cookies

Prep time: 1 hour 15 mins    Cook time: 10 mins    Total time: 1 hour 25 mins

Serves: 24

Soft, chewy and perfectly tender Cranberry White Chocolate Chip Cookies will be a hit with your family! Tart, bright cranberries and smooth, sweet white chocolate make for the ultimate irresistible flavor combination.

### Ingredients

- $\frac{3}{4}$  cup unsalted butter, at room temperature
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  cup white sugar
- 1 Tbsp vanilla extract (I like to use Madagascar Bourbon)
- 1 egg
- 2 cups all-purpose flour
- 2 tsp cornstarch
- 1 tsp baking soda
- Pinch salt
- 1 cup dried cranberries
- 1 cup white chocolate chips

### Instructions

1. In the bowl of a stand mixer, beat together the butter, brown sugar & white sugar with the paddle attachment until light and fluffy. Beat in the vanilla and egg to combine. Lastly, beat in the flour, cornstarch, baking soda and pinch of salt until a soft dough has formed. Stir in the cranberries and white chips by hand.
2. Refrigerate the cookie dough for AT LEAST 1 HOUR. You can chill it overnight if you'd like, but one hour chill time is mandatory to prevent cookies from spreading and to create that light, soft and chewy texture.
3. Preheat oven to 350 degrees F. Line two baking sheets with silicone liners or mist lightly with cooking spray. Remove chilled dough from fridge and roll into Tablespoon-sized balls. Place onto the cookie sheets about 1-2" apart from one another.
4. Bake for approx. 8-10 minutes, rotating pans halfway through baking time to ensure an even cook. Cookies may appear slightly undone, but do not over-bake them! They will continue to set up more as they cool. Allow cookies to set on the baking sheets for about 10 minutes or so before carefully transferring to a wire rack to cool completely. If you'd like to make them prettier, garnish cookies with additional white chips on top of still-warm cookies before serving.

Recipe by The Domestic Rebel at <https://thedomesticrebel.com/2014/12/10/the-best-soft-chewy-cranberry-white-chocolate-chip-cookies/>



## Rolo Delights

Round pretzels

Rollos

Pecan halves

### Directions

1. Heat oven to 250° Line cookie sheet with parchment paper or foil.
2. Place pretzels on parchment & top with a Rollo 3. Bake 3-5 min or 'till Rollo begins to soften, but not melt. Remove from oven; top with pecan halves. Cool completely.

## Cranberry Cinnamon Chip Cookies

2 1/2 C flour

1tsp b soda

1tsp salt

1 C butter-softened

3/4 C sugar

3/4 C b sugar

1 tsp vanilla

2 eggs

1 1/2 C cinnamon chips

1 1/2 C raisins

1 C chopped pecans-optional

Preheat oven to 375°

Combine flour, b soda, & salt in sm bowl. Beat butter, sugar, b sugar & vanilla in lg bowl until creamy. Add eggs 1at a time, beating well after each. Gradually beat in flour mixture. Stir in chips, raisins & pecans. Drop by spoonfuls onto baking sheets. Bake for 9-11 min or 'til golden brown.

### Sea Salt Butterscotch Pretzel cookies

2 eggs

1 tsp baking soda

1 ½ Cups light brown sugar

2 ½ Cups flour

1 tsp Sea Salt – course

¾ cup Semi-Sweet chocolate chips

2 tsp vanilla

1 cup pretzels

1 cup butter

¾ cup Butterscotch chips

Optional flaked sea salt

In a medium saucepan, melt butter over medium heat, then bring it to a boil, swirl the pan constantly until the butter passes the foamy phase and becomes a deep amber color. Remove the pan from the heat and allow the butter to cool for 20 minutes.

While the butter is cooling preheat the oven at 350 line a baking sheet with parchment paper and set aside.

In a large bowl whisk together flour, baking soda and sea salt. Set aside.

Add brown sugar, eggs, and vanilla into the cooled butter in the saucepan and stir to combine. Pour this mixture into the bowl with the flour mixture. Stir using a rubber spatula or wooden spoon until the dough comes together.

Stir in butterscotch and chocolate chips along with Pretzels (need to be smashed).

Using a medium cookie scoop (2 tbsp) drop the dough on the baking sheet 2" apart and bake 10 – 12 minutes until the edges are lightly golden brown.

Allow cookies to cool 2 – 3 minutes and transfer to cooling racks. If desired at this time sprinkle with flaked sea salt.

Store in airtight container.

# Red Velvet Christmas Cookies

**Prep time:** 10 minutes

**Total time:** 35 minutes

**Servings:** 24

## INGREDIENTS

**Cookies:**

- 1 package **Krusteaz Butter Vanilla Sugar Cookie Mix**
- 1 stick (1/2 cup) butter, softened
- 1 egg
- 1/3 cup cocoa powder
- 4 oz cream cheese, softened
- 3 tsp red coloring

**Cream Cheese Frosting:**

- 4 oz cream cheese, softened
- 2 tsp butter, softened
- 1 cup powdered sugar
- 2-3 Tbsp milk
- 1/2 tsp vanilla extract
- Holiday sprinkles



## DIRECTIONS

**Cookies:**

1. Heat oven to 375°F. In medium bowl, stir together cookie mix, butter, egg, cream cheese and red coloring until well blended.
2. Place rounded tablespoons dough 2-inches apart onto parchment lined cookie sheet. Spray the bottom of a glass jar with non-stick spray. Press down each ball of cookie dough gently until a 2 1/2" diameter circle of dough forms.
3. Bake 9-10 minutes. Cool cookies completely.

**Cream Cheese Frosting:**

1. With an electric mixer, beat cream cheese and butter until smooth.
2. Add in powdered sugar, milk and vanilla, mixing until smooth.
3. Spread on each cookie and top with holiday sprinkles.

YIELDS 40+ COOKIE BARS

# NO FLOUR CHRISTMAS COOKIE BARS

Celebrate the holidays and make Santa's favorite Christmas cookie bars! No flour Christmas cookie bars are loaded with oats, peanut butter, chocolate, and festive green & red mini m&m's. Thick, chewy bars that everyone loves and they only take minutes to make.

10 minPrep Time

18 minCook Time

28 minTotal Time

## Ingredients

- 1/2 cup (1 stick) salted butter, softened
- 1 cup packed brown sugar
- 1 cup granulated sugar
- 1 1/2 cups creamy peanut butter
- 3 large eggs
- 1 tablespoon vanilla extract
- 1 1/2 cups quick oats
- 3 cups old-fashioned oats
- 1 teaspoon baking soda
- 1 cup mini chocolate chips
- 1 bag (11 oz) Christmas mix mini m&m's



## Instructions

- Heat oven to 350 degrees. Prepare a cookie sheet by lining with parchment paper, silpat liner, or spraying with cooking spray.
- In a large bowl, or bowl of stand mixer with the paddle attachment, combine butter, brown sugar, granulated sugar, and peanut butter. Mix until fluffy and pale in color. About 1-2 minutes.
- Add the eggs and vanilla extract. Mix together.
- Add in the oats and baking soda. Blend until combined.
- Add in mini chocolate chips and 1 1/2 cups of the mini m&m's (reserve the rest for the top) and blend together just until combined.
- Dump dough onto the cookie sheet and spread out with a spatula or back of a silverware spoon.
- Sprinkle the reserved m&m's and additional chocolate chips on top. Press down slightly into dough.
- Bake for 17-20 minutes.
- The edges will be lightly browned and the middle will still look pale and underdone, but it will finish baking as it cools. Let cool for AT LEAST 1 HOUR so the bars can firm up and come together. You do not want to over-bake these! They will be very soft and loose right out of the oven, but I promise they come together perfectly while cooling.

## Notes

An easy way to spread the cookie dough into the pan is by using the back of a spoon (the kind you use for dinner, regular silverware spoon) that's been lightly sprayed with cooking spray OR use a spatula.

I have also found that it helps to dump the cookie dough all over the tray instead of just dumping it out in one pile on the cookie sheet.

I have never baked these longer than 18 minutes!

# Salted Caramel-Pecan Pie Bark

- Prep 25 min
- Total 1 hr 40 min
- Ingredients 8
- Servings 35



## Ingredients

- 1** box Pillsbury™ refrigerated pie crusts, softened as directed on box
- 1 1/2** cups coarsely chopped pecan halves
- 1** cup packed brown sugar
- 1/4** cup water
- 1** teaspoon vanilla
- 1/2** cup (from 11.5-oz jar) salted caramel topping
- 1/2** cup semisweet chocolate chips
- 1/2** teaspoon coarse salt

1. Heat oven to 450°F. Line rectangular pan, 15x10 inches, with cooking parchment paper, allowing edges to overhang 2 inches on 2 sides. Unroll pie crusts. Press crusts in bottom, cutting to fit; moisten seams with finger dipped in water, and press seams firmly to seal. Once bottom of pan is covered, use any additional crust, cut into 1/2-inch strips, along edges of pan to thicken edges (using same method as above). DO NOT PRICK CRUST. Bake 11 to 13 minutes or until golden brown.
2. Meanwhile, in 2-quart saucepan, heat pecans, brown sugar, water and vanilla to boiling over medium heat, stirring constantly. Boil and stir 3 minutes. Immediately spread evenly over hot crust. Drizzle caramel topping evenly over pecan mixture.
3. Bake 3 to 5 minutes or until caramel is bubbly in center. Sprinkle with chocolate chips and salt. Cool pan on cooling rack 30 minutes. Place pan uncovered in refrigerator about 30 minutes or until chocolate chips are set. Lift from pan by parchment edges. Peel parchment from bark; cut or break bark into about 2-inch pieces.