

## Iced Shortbread Thumb prints - Christel Peterson

### Cookie dough

1 cup Butter, Softened

$\frac{2}{3}$  cup Sugar

1 teaspoon Vanilla

2 cups Flour

$\frac{1}{2}$  cup Fruit preserves

### F icing

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

1 tablespoon Milk

$\frac{1}{2}$  teaspoon Vanilla

- 
- Preheat oven to  $350^{\circ}$
  - Cream together butter and sugar. Add vanilla. Gradually add flour until soft dough forms.
  - Roll dough into  $1\frac{1}{2}$ " balls and place on ungreased cookie sheet. Using thumb, make an indentation in the center of each cookie.
  - Spoon fruit preserves into a ziploc bag or piping frosting bag & cut off tip. Squeeze fruit into center of each cookie.
  - Bake for 15 minutes or until lightly brown. Cool on pan for 2-3 minutes. Remove to cooling racks or wax paper.
  - In small bowl, mix powdered sugar, milk, & vanilla. Drizzle over warm cookies.
  - Enjoy!

## Apple Oatmeal Cookies

- 1  $\frac{3}{4}$  cups all-purpose flour
- 1 cup Packed Brown Sugar
- 2 eggs
- 1  $\frac{1}{2}$  cup raisins
- 1 cup Apple, peeled and Chopped
- $\frac{1}{2}$  cup quick Oats
- $\frac{1}{2}$  cup Softened butter
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon baking Soda
- $\frac{1}{2}$  teaspoon Ground Cinnamon
- $\frac{1}{2}$  teaspoon Salt

Preheat oven to 375°. In large bowl

Wisk flour, baking powder and Soda, Cinnamon and Salt together Set aside. In separate bowl cream butter and sugar. Then add eggs mix well. Stir in Oats, raisins and Apples. Add flour mixture until combined. Drop by Tablespoonfuls onto greased baking Sheets. Bake at 375° for 10 to 12 mins.

## Cream Cheese Spritz Cookie

Preheat 325°

bake 15 mins

- 1 cup butter softened
- 1 (3.2) pkg. Cream Cheese
- 1 c. white sugar.
- 1 egg yolk
- 1/2 t. vanilla
- 2 1/2 c. all-purpose flour.

Beat Butter, Cr. Cheese, & Sugar, until light & fluffy Beat in vanilla & egg yolk. Stir in flour until well blended.

Drop dough by spoonfuls or use cookie press.

Bake 15 mins in preheated oven  
Cookies should be pale.

## Hot Cocoa Cookies

Yield: Makes 35-45 cookies

*Rich, chocolaty and delicious, these are a perfect cookie for Christmas, or any time of year!*

### ingredients:

#### For the cookies-

- 1/2 cup (1 stick) unsalted butter
- 12 oz. semi-sweet chocolate
- 1 1/2 cups flour
- 1/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/4 cups brown sugar
- 3 eggs
- 1 1/2 teaspoons vanilla extract

25 (apx.) large marshmallows

#### For the icing -

- 2 cups powdered sugar
  - 4 tablespoons (1/2 stick) unsalted butter, melted
  - 1/4 cup unsweetened cocoa powder
  - 1/4 cup hot water
  - 1/2 teaspoon vanilla extract
- Assorted sprinkles

### directions:

#### Make the cookies-

- 1.) In a medium saucepan (or in a microwave safe bowl, using 50% power), melt the butter and chocolate, stirring frequently. Once melted, set aside to cool slightly.
  - 2.) In a medium bowl, whisk together the flour, cocoa powder, baking powder and salt.
  - 3.) In the bowl of an electric mixer, beat the sugar, eggs and vanilla on low speed until well combined.
  - 4.) Add the cooled chocolate mixture and blend until just combined.
  - 5.) While mixing, add the flour mixture slowly and blend until just combined.
- Scrape down the sides of the bowl, then cover the dough and refrigerate about 1 hour. If making the dough a day ahead, let sit at room temperature for 30 minutes before shaping.
- 6.) **Preheat oven to 325°F.** and line 2 baking sheets with parchment paper or a silpat type liner. Use a tablespoon (or a tablespoon sized cookie scoop) to scoop the dough, then roll the dough in your hands to create balls. Arrange the balls about 2 inches apart on your baking sheets, then flatten slightly.



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**Bake cookies about 12 minutes.**

7.) While the cookies bake, cut the large marshmallows in half (crosswise). When the cookies have baked, remove from oven and press one marshmallow half (cut side down) into the center of each cookie. **Return the cookies to the oven and bake another 2-3 minutes.** Allow the pan of cookies to cool a few minutes, then transfer cookies to cooling rack.

8.) **Prepare cookie icing** by combining all ingredients in a medium bowl and mixing together with a whisk. Place wire cooling rack (with cookies on it) over a baking sheet (to catch any excess icing). Spoon a small amount of icing onto the top of each marshmallow, and use the back of the spoon to spread it a bit. After icing just a couple cookies, top with sprinkles before the icing dries.

9.) Allow icing to set up about 30 minutes before serving.

*Cookies can be stored in an airtight container up to 2 days. Change the sprinkles to coordinate with various holidays.*

*Recipe source- Cookie base adapted from [Rachael Ray](#), final cookies by Glorious Treats*

© Glorious Treats - <https://www.glorioustreats.com/2013/12/hot-cocoa-cookies.html>

## Recipe for Fudgy Chocolate Cookie Bars

$1\frac{3}{4}$ cup flour	1-12oz pkg choc chips
$\frac{3}{4}$ cup Confectioners Sugar	1-14oz Sweetened cond. milk
$\frac{1}{4}$ cup cocoa	1 teaspoon Vanilla
1 cup cold butter	1-cup chopped nuts

Preheat oven to  $350^{\circ}$ . In medium bowl combine flour, sugar & cocoa. Cut in butter until crumbly (mixture will be dry.) Press firmly in bottom of 13x9 inch pan. Bake 15 minutes.

Meanwhile, in medium saucepan, over medium heat, melt 1 cup chips, Sweetened condensed milk & Vanilla. Pour evenly over prepared crust. Top with nuts & remaining

Nestle Toll House  
Chocolate chip recipe  
but instead of choc. chips  
there's Ghirardelli peppermint  
chunks in this cookie

# No Bake Caramel Pretzel Crack Bars

## Ingredients:

- 11.5 oz bag of Hershey's Milk Chocolate Chips(I used dark chocolate chips)
- 11 oz bag of Kraft Caramel Bits
- ½ Cup Reese's Peanut Butter Chips
- 8 oz of Mini Twist Pretzels

## Instructions:

1. In a small glass bowl, add the Hershey chocolate chips (Reserve about ¼ cup of chips for later). Melt in microwave in 20 second intervals until melted.
2. Spread the melted chocolate on a parchment lined cookie sheet.
3. Place pretzels on top of the chocolate, they can overlap.
4. Place the Kraft caramel bits in a bowl with 2 Tablespoons of water and melt in microwave for 1 ½ minutes to 2 minutes. Once melted drizzle and spread over the pretzels. Let Cool.
5. Melt the reserved ¼ cup of chocolate chips in the microwave and drizzle over the cooled caramel. Repeat with the Reese's peanut butter chips.
6. Let Bars cool completely then Enjoy!!



Yield: 3 dozen

# Candy Cane Peppermint Kiss Cookies

Peppermint butter cookies rolled in sugar and topped with a peppermint kiss.

Prep Time	Cook Time	Additional Time
10 minutes	12 minutes	1 hour

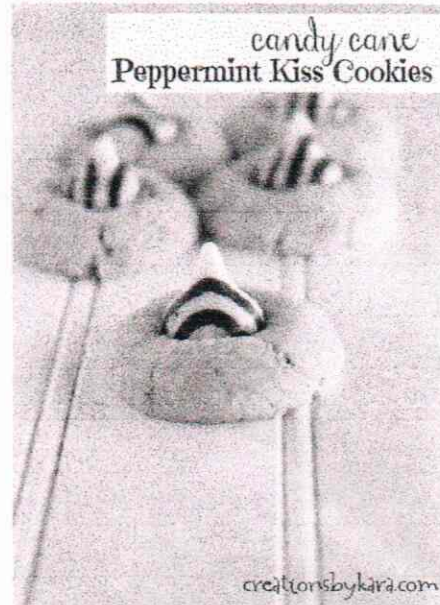
**Total Time**  
1 hour 22 minutes

## Ingredients

- 1 cup butter, softened
- 1 tsp peppermint extract
- 10 peppermint candies
- 2 cups flour
- 1/2 cup sugar
- 1/4 tsp salt
- 1/2 cup sugar for rolling
- 1 pkg. Candy Cane Hershey kisses

## Instructions

1. Cream together the butter and peppermint extract. Beat in the crushed peppermint candies. Add the flour, 1/2 cup sugar, and salt; stir well.
2. Chill for 30-60 minutes. Roll in 1" balls, then roll in sugar. Place on silpat lined or lightly greased cookie sheets. Bake at 350° for about 12 minutes. Immediately press a kiss in the middle of each cookie. Cool for several minutes on the pan before removing to cooling racks.



## Crunchies

11 oz. pkg. Butterscotch chips  
1/2 cup Peanut Butter, smooth or chunky  
3-4 cups Cornflakes

Melt chips & peanut butter over low heat til smooth.

Add the cornflakes; stirring til coated.  
(start w/ 3 cups if you want a thicker coating)  
Drop into mounds on foil, parchment, wax paper, etc.

Can refrigerate or leave in a cool spot (kitchen, basement, backporch ☺) to harden.

Store at room temp.

**Six Sisters Stuff**

Serves: 36

# Cookies and Cream Cookies

These cookies are loaded with Oreo's and the secret ingredient is a box of cookies and cream pudding, making them so soft and full of flavor!

**15 min**

Prep Time

**10 min**

Cook Time

**25 min**

Total Time

## Ingredients

- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1 cup butter, softened
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1 (4.2 ounce) package Cookies 'n Creme pudding mix (do not make according to package directions - you just need the dry pudding mix)
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups white chocolate chips
- 15 Oreo cookies, very coarsely chopped

## Instructions

Preheat oven to 350 degrees.

In a large bowl, cream butter and sugars together and then add pudding mix until blended. Stir in the eggs and vanilla.

In a separate bowl, combine the flour and baking soda with a whisk then add it to the wet ingredients. Stir in the chocolate chips and Oreo cookies. Drop cookies by rounded spoonfuls onto greased cookie sheet.

Bake for 10 minutes in preheated oven until cookies tops barely have a touch of brown (do not over bake).

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<https://www.sixsistersstuff.com/recipe/cookies-and-cream-cookies/>

Six Sisters Stuff

# RED VELVET CREAM CHEESE THUMBPRINT COOKIES

3-4 Dozen  
350° OVEN

## INGREDIENTS:

### FOR THE COOKIES:

1 cup butter, softened  
1/2 cup brown sugar  
1 egg yolk\*  
1 tsp vanilla extract  
2 cups all-purpose flour  
4 tsp red food coloring  
2 tsp cocoa powder  
1/2 cup granulated sugar or sanding sugar\*

### FOR THE FILLING:

4 ounces cream cheese, softened  
1 egg yolk\*  
1/4 cup sugar  
1/8 tsp salt  
1/4 tsp vanilla

## DIRECTIONS:

Preheat oven to 300°F.

Prepare a baking sheet by lining it with parchment paper or a silicone baking mat.

Beat together the butter, brown sugar, egg yolk, and vanilla until light and fluffy. Mix in the flour, food coloring, and cocoa powder until soft dough forms.

Scoop out the dough by heaping <sup>teaspoons</sup> ~~tablespoons~~ and roll them in the sugar\* before placing on the prepared baking sheet (about 2 inches apart). Use the back of a round teaspoon to make a small indentation in the cookie dough.

Bake for 10 minutes.

Meanwhile, make the filling: using an electric mixer or small food processor, beat together the cream cheese, egg yolk, sugar, salt, and vanilla until smooth.

After the first 10 minutes of baking, use the back of a round teaspoon to deepen the indentation in the cookies. Spoon a teaspoon of the filling into each indentation. Bake for an additional 12 minutes, until filling is set.

Let cool completely before serving. Store covered and chilled.

POTATO CHIP COOKIES

- 1/2 lb. margarine
- 1/2 C. sugar
- 1 tsp. vanilla
- 1 3/4 C. flour
- 1 C. potato chips crushed
- Mix ingredients in order given
- Drop by spoonfuls
- Sprinkle with colored sugar,
- I added red & green M&Ms
- Bake at 350 for 10 minutes



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(pictured on left)

- 1 (12-oz.) pkg. (2 cups) semi-sweet chocolate chips
- ¼ cup butter or margarine
- 1 (14-oz.) can sweetened condensed milk (not evaporated)
- 2 cups Pillsbury BEST® All Purpose or Unbleached Flour
- ½ cup finely chopped nuts, if desired
- 1 teaspoon vanilla
- 60 milk chocolate candy kisses or white and chocolate-striped candy kisses, unwrapped
- 2 oz. white baking bar or vanilla-flavored candy coating
- 1 teaspoon shortening or oil

Heat oven to 350°F. In medium saucepan, combine chocolate chips and butter; cook and stir over very low heat until chips are melted and smooth. Add sweetened condensed milk; mix well.

Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, nuts, chocolate mixture and vanilla; mix well. Shape 1 tablespoonful (use measuring spoon) of dough around each candy kiss, covering completely. Place 1 inch apart on ungreased cookie sheets.

Bake at 350°F. for 6 to 8 minutes. Cookies will be soft and appear shiny but become firm as they cool. **DO NOT OVERBAKE.** Remove from cookie sheets; cool.

In small saucepan, combine white baking bar and shortening; cook and stir over low heat until melted and smooth. Drizzle over cookies. Store in tightly covered container. 5 dozen cookies.

HIGH ALTITUDE - Above 3500 Feet: Increase flour to 2¼ cups. Bake as directed.

**NUTRITION INFORMATION PER SERVING:**

<b>1 COOKIE</b>		<b>PERCENT U.S. RDA</b>	
CALORIES	110	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	14 g	VITAMIN C	*
DIETARY FIBER	1 g	THIAMINE	2%
FAT	5 g	RIBOFLAVIN	4%
POLYUNSAT.	1 g	NIACIN	*
SATURATED	3 g	CALCIUM	2%
CHOLESTEROL	6 mg	IRON	2%
SODIUM	20 mg	*Less than 2% U.S. RDA	
POTASSIUM	75 mg		
DIETARY EXCHANGES: 1 Fruit, 1 Fat			

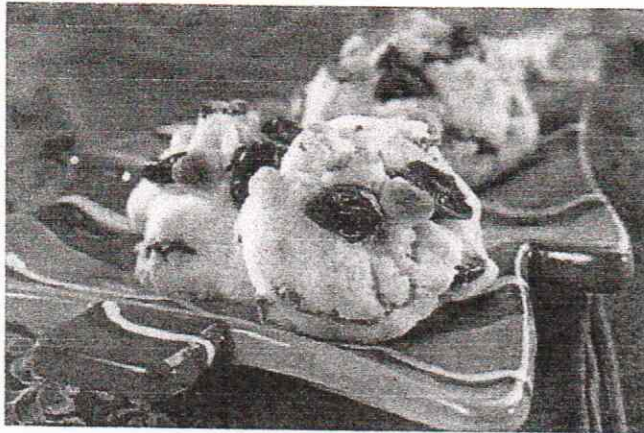
**Caramel Swirl Cheesecake Brownies p. 74,  
Fudgy Bonbons**



**ANOTHER QUICK & EASY RECIPE**  
From MrFood.com



**Cranberry Shortbread Drops**



MAKES	COOK TIME
3 dozen	10 Min

These cookies are melt-in-your-mouth delicious. No, honestly, pop one of these Cranberry Shortbread Drops into your mouth and experience everything a buttery shortbread cookie should be, with the added bonus of creamy white chocolate pieces and flavorful dried cranberries. Yum!

**What You'll Need:**

- 2 sticks butter, softened
- 1/2 cup sugar
- 1 egg yolk
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon salt
- 2 cups all-purpose flour
- 1 cup dried cranberries
- 1 cup white chocolate chips
- 1/2 cup chopped walnuts

**What to Do:**

1. Preheat oven to 400 degrees F. Coat 2 baking sheets with cooking spray.
2. In a large bowl, cream butter and sugar. Beat in egg yolk, vanilla, and salt. Add flour; mix well. Stir in dried cranberries, white chocolate chips, and walnuts. Drop by small teaspoonfuls onto baking sheets.
3. Bake 10 to 12 minutes, or until lightly browned on bottom.

**Notes:**

Up Next::

[Cranberry Hot Cross Buns](#)

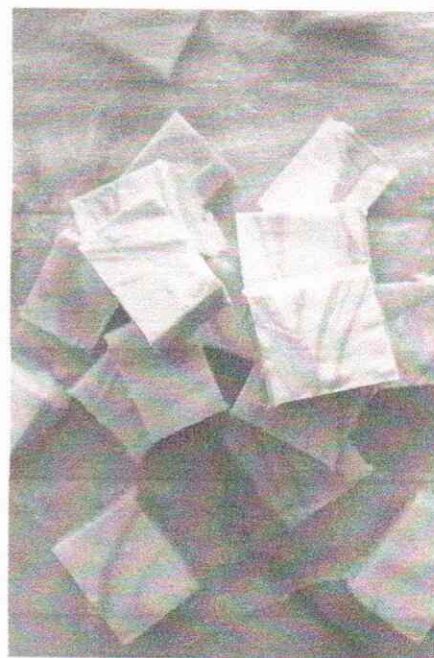
**"OOH IT'S SO GOOD!!"**

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# Easy Orange Creamsicle Fudge

## Ingredients

- 1 (15 oz) container vanilla frosting
- 1 (10 oz) bag vanilla baking chips
- 1 tsp orange extract
- Yellow Food Coloring
- Orange Food Coloring



## Instructions

1. Line a 8" x 8" pan with tin foil.
2. In a medium saucepan melt the vanilla frosting over low heat until frosting is glossy.
3. Add vanilla chips to saucepan and cook, while stirring, until chips are melted and blended with the frosting.
4. Reserve 1/2 c. of mixture for later.
5. Mix remaining fudge mixture in saucepan with the orange extract.
6. Add yellow and orange food coloring and stir until completely combined. You will use about 5 drops of orange and 7 drops of yellow food coloring. Please adjust as this will depend on the brand and type of food coloring you use.
7. Pour orange fudge into the bottom of the lined pan.
8. Drop spoonfuls of white fudge you reserved on top of the orange fudge.
9. Drag butter knife through fudge to swirl it.
10. Refrigerate at least four hours until it set.
11. Store in fridge.

<https://chocolatechocolateandmore.com/easy-orange-creamsicle-fudge/>





## ricotta mini cakes

**MAKES** about 3 dozen **PREP** 15 minutes  
**BAKE** at 350° for 14 minutes

"Everyone loves these—they seem to be a hit wherever I bring them!"

—Chris White, Bordentown, NJ

### COOKIES

2¼ cups all-purpose flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
¾ teaspoon salt  
½ cup (1 stick) unsalted butter, softened  
1 cup granulated sugar  
1 egg  
1 cup ricotta  
1 teaspoon vanilla extract

### GLAZE

2 cups confectioners' sugar  
3 tablespoons milk

- 1 Cookies:** Heat oven to 350°. Coat 2 baking sheets with nonstick cooking spray. Whisk flour, baking powder, baking soda and salt together; set aside.
- 2** Beat butter and granulated sugar together until blended. Add egg, ricotta and vanilla, beating until combined.
- 3** On low speed, add flour mixture and beat until blended. Drop by tablespoonfuls onto prepared pans. Bake at 350° for 14 minutes or until lightly browned around edges. Let cool on sheets 3 minutes, then remove to rack to cool completely.
- 4 Glaze:** Beat confectioners' sugar and milk together until well blended. Dip tops of cookies into glaze and set aside until glaze has hardened.



## Chocolate Butter Logs

1 cup butter, softened  
1/2 cup powdered sugar  
1 teaspoon vanilla extract  
1 teaspoon almond extract  
2 cups all-purpose flour  
Multicolored nonpareils or sprinkles, optional  
2/3 cup semi-sweet chocolate chips

Preheat oven to 350 degrees F. In mixing bowl, beat butter and sugar; add extracts, mixing well. Gradually add flour; mix well. Shape teaspoonfuls of dough into 2-1/2 x 1/2-inch logs; place on ungreased cookie sheets. Flatten logs diagonally with fork dipped in flour; sprinkle tops with nonpareils or sprinkles, if desired. Bake at 350 degrees for 10 to 12 minutes or until lightly browned on bottom edges. Cool on wire cooling racks. In saucepan or microwave, melt chips; spread thin layer over bottom of each cookie. Place top side down on waxed or parchment paper; let stand until chocolate hardens. Makes about 4 dozen.

## Homemade Turtle Candies

Yield: 18 servings

Prep Time: 10 minutes

Cook Time 5 minutes

### Ingredients

8 ounces pecans broken in small pieces. Don't chop them.

12 ounces caramels pieces

1 tablespoon water

12 ounces semisweet chocolate

Make 18 small mounds of pecans on parchment paper

Add the caramels and water to a microwave safe bowl and microwave in 30 second increments until fully melted and stirred together fully.

Scoop 2 teaspoons of caramel over each set of pecans then let it set for 2-3 minutes before adding melted chocolate.

Melt the chocolate in a microwave safe bowl in 30 second increments until mixed completely and smooth and scoop 2 teaspoons of chocolate over each caramel cluster.

Sprinkle with sea salt.

Allow to chill in refrigerator.

### Oreo truffles:

36 Oreo cookies finely crumbled.

1 8oz. Pkg. Cream cheese

Milk chocolate almond Bark

Or white chocolate almond bark

1 Mix cream cheese and cookie crumbs until blended; shape into 48 (1-inch) balls. Freeze 10 min.

2. Cover rimmed baking sheet with waxed paper. Dip cream cheese balls in melted chocolate; place on prepared baking sheet.

3. Sprinkle with cookie crumbs, seasonal sprinkles, cocoa powder or other

4. Refrigerate 1 hour or until firm then serve.

## TRADITIONAL COOKIE/CO

### CHOCOLATE-DIPPED CREAMS

**1 cup butter**  
**1/2 cup powdered sugar**  
**1 teaspoon vanilla**  
**1/8 teaspoon salt**  
**1 cup cornstarch**  
**1 cup sifted all-purpose flour**  
**Powdered sugar**  
**1 cup chocolate bits, melted**  
**Chopped nuts, coconut, chocolate jimmies**

**3/4 cup butter**  
**3/4 cup sugar**  
**1 egg yolk**  
**1/2 teaspoon va**  
**1 3/4 cups sifted**  
**1 1/2 teaspoons b**  
**1/2 teaspoon sa**  
**3 tablespoons**  
**1 square unsa**

**C**ream butter; add sugar gradually; add vanilla. Sift salt, cornstarch and flour together. Blend into creamed mixture. Chill 2 or 3 hours. Shape into balls, triangles, crescents or bars. Place on greased cookie sheets. Bake at 375 degrees about 12 minutes. Cool. Roll in powdered sugar; dip part of each cookie in chocolate, then in nuts, coconut or jimmies. Allow chocolate to harden before storing. ABOUT 6 DOZEN.

**C**R  
**b**  
 in sifted dry ingr  
 HALF



AB  
 CHOCOLATE-DIPPED

## Chocolate dipped creams

1 cup butter

½ cup p sugar

1 tsp vanilla

1/8 tsp salt

1 cup cornstarch

1 cup sifted all-purpose flour

Topping:

P sugar for rolling

1 cup chocolate bits melted

Jimmies or other decorations

Cream butter, add p sugar gradually & add vanilla. Sift salt, cornstarch & flour together blend into creamed mixture. Chill 2-3 hours shape into balls, triangles, crescents or bars.

Place on greased cookie sheets. Bake at 375 about 10-12 min. Cool. Can be rolled in p sugar. Dip part of each cookie in chocolate and jimmies.