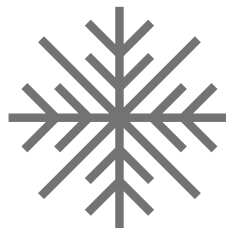


Recipes from BSCC Virtual Mixer: HOLIDAY TIPS, TRICKS, AND TREATS
2021 Edition

The BSCC's Best Cookie Baking Tips

- 1 - Measure precisely
- 2 - Bring butter and egg to room temperature
- 3 - Use the right size egg
- 4 - Invest in baking mats or use parchment paper
- 5 - Bake a single sheet of cookies at one time
- 6 - Check your oven temperature for accuracy
- 7 - Let cookie sheet cool completely before adding more cookie dough
- 8 - Add small package of instant vanilla pudding mix for softer cookies
- 9 - Chill dough before baking
- 10 - Look at the dates of your ingredients (e.g., baking powder)



Recipes from BSCC Virtual Mixer: HOLIDAY TIPS, TRICKS, AND TREATS 2021 Edition

FROM CINDY GILLIS:

Chocolate Cherry Thumbprints

Prep 20 min

Bake 12 min

Makes 3 Dozen cookies

- 1 cup butter, softened
- 2 cups white sugar
- 2 eggs
- 2 tsp vanilla
- 3 cups flour
- 1 cup cocoa
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1 can cherry pie filling
- ½ cup chocolate chips

Preheat oven to 350 degrees.

Cream butter and sugar until light and fluffy. Mix in eggs, one at a time. Add vanilla and mix until combined. Add flour, cocoa, salt, baking soda and baking powder. Mix until combined.

Roll the dough into two-inch balls. Place on greased baking sheet or baking sheet lined with parchment paper. Press thumb into center of cookie to make a well. Place cherry pie filling into each cookie.

Bake for 12 minutes. Allow cookies to cool.

Melt chocolate according to package directions. Drizzle over cookies. Let chocolate set and serve or store in an airtight container.

Cherry Pie Cookies

Prep 10 min

Bake 15 min

Makes 2 dozen cookies

- ½ cup butter, softened
- ½ cup margarine, softened
- 2 cups flour
- ¾ cup powdered sugar
- 1 teaspoon vanilla
- 1 can cherry pie filling
- ½ cup white or milk chocolate chips

Preheat oven to 350 degrees.

Mix butter and margarine until fluffy. Add flour, powdered sugar, and vanilla until just combined and a soft dough is formed.

Roll the dough into two- inch balls. Place on greased baking sheet or baking sheet lined with parchment paper. Press thumb into center of cookie to make a well. Place cherry pie filling into each cookie.

Bake for 12-15 minutes. Allow cookies to cool.

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Melt chocolate according to package directions. Drizzle over cookies. Let chocolate set and serve or store in an airtight container.

No Roll Sugar Cookies

Prep 1 hour 20 minutes

Ready in 3 hours 20 minutes

Makes 10 dozen cookies

- 1 cup granulated sugar
- 1 cup powdered sugar
- 1 cup butter or margarine, softened
- 1 cup vegetable oil
- 1 teaspoon vanilla
- 2 eggs

- 4 $\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 teaspoon salt
- Colored sugars

1. In a large bowl with electric mixer, beat granulated sugar, powdered sugar, and butter (or margarine) on medium speed until light and fluffy. Beat in oil, vanilla, and eggs until well blended.
2. On low speed, beat in flour, baking soda, cream of tartar, and salt until a dough forms. Cover with plastic wrap and refrigerate at least 2 hours or overnight for easier handling.
3. Heat oven to 375 degrees. Shape dough into one-inch balls; place 2 inches apart on ungreased cookie sheets. Flatten each with the bottom of a glass dipped in colored sugar.
4. Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheets.

Recipes from BSCC Virtual Mixer: HOLIDAY TIPS, TRICKS, AND TREATS 2021 Edition

Andies Candies Cookies

Andies Candies Cookies

Makes approx. 10 dozen

Anonymous



Cookies

Ingredients

3/4 cup butter or margarine
1 1/2 cup brown sugar
2 Tablespoons water
2 eggs
2 cups chocolate chips
2 1/2 cup flour
1 1/4 teaspoon baking soda
1/2 teaspoon salt
3 boxes Andes candies

little more flour

small balls

Spread

Directions

In sauce pan over low heat, melt butter; add sugar and water. Then add chocolate chips. Stir until partially melted. Remove from heat; stir, then cool for 5 minutes. Add eggs and dry ingredients; mix with a mixer on low speed until blended. Chill 1 hour. Make into little balls and bake on an ungreased cookie sheet at 350 degrees for 10-13 minutes. While still hot, put Andies candy mint on each cookie, let it get soft then swirl mint with spoon. Cool on baking rack.

Babe Ruth Bars

Double

Mom

Bring to boil:

1/2 cup white sugar

1/2 cup brown sugar

1 cup Karo syrup (white)

Take off burner and add 1 cup peanut butter. Mix in 6 cups cornflakes.

Put in greased 9x13 pan.

Melt 2 extra large Hershey candy bars and spread over bars.

Recipes from BSCC Virtual Mixer: HOLIDAY TIPS, TRICKS, AND TREATS 2021 Edition



Soft & Chewy Chocolate Drops

Prep: 20 min. Total: 1 hr. 20 min. (including refrigerating)

COOKIE

- 4 squares BAKER'S Unsweetened Baking Chocolate
 $\frac{3}{4}$ cup (1- $\frac{1}{2}$ sticks) butter
2 cups sugar
3 eggs
1 tsp. vanilla
2- $\frac{1}{2}$ cups flour

GLAZE

- 1 tub (8 oz.) frozen COOL WHIP Whipped Topping
6 squares BAKER'S Semi-Sweet Baking Chocolate

COOKIES: Preheat oven to 350°F. Microwave unsweetened chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Add sugar; mix well. Blend in eggs and vanilla. Add flour; mix well. Cover and refrigerate 1 hr. or until dough is easy to handle.

SHAPE dough into 1-inch balls; place 2 inches apart on greased baking sheets.

BAKE 8 min. or just until set. (Do not over bake.) Let stand on baking sheet 1 min.; transfer to wire racks. Cool completely.

GLAZE: Place frozen whipped topping and semi-sweet chocolate in microwaveable bowl. Microwave on HIGH 1-1/2 min. or until chocolate is melted and mixture is shiny and smooth, stirring after 1 min. Let stand 15 min. to thicken. Spread over cookies. Let stand until glaze is set.

MAKES 5 dozen or 30 servings, 2 cookies each.



**Recipes from BSCC Virtual Mixer: HOLIDAY TIPS, TRICKS, AND TREATS
2021 Edition**

SOFT SUGAR COOKIES

Cookies

Anna Lubinski

- | | |
|------------------------|--------------------------|
| 5 cups flour | 2 eggs |
| 1 teaspoon baking soda | 1 teaspoon vanilla |
| 1 teaspoon salt | 1 cup evaporated milk |
| 1 cup shortening | 1 teaspoon white vinegar |
| 2 cups sugar | |

Mix flour, baking soda and salt; set aside. Cream together the following until light and fluffy: shortening, sugar, eggs, vanilla, milk and vinegar. Add dry ingredients Mix well. Chill several hours in a covered bowl. Take out small portions and roll and cut out. Bake at 375° for 6-10 minutes or until done. (Makes 10+ dozen cookies).
(continued)

in refrigerator or freezer. Can take bits and flatten on cookie sheet with fork instead of candy mold.

CHERRY CHOCOLATE KISSES

Cindy Gillis

- | | |
|-------------------------------------|--|
| 1 cup powdered sugar | ½ teaspoon salt |
| 1 cup margarine or butter, softened | ½ cup maraschino cherries, drained and chopped |
| 2 teaspoons maraschino cherry juice | About 48 milk chocolate candy kisses |
| ½ teaspoon almond extract | 2 ½ cups flour |
| Few drops red food coloring | |

Heat oven to 350°. In large bowl, combine powdered sugar, margarine, cherry juice, almond extract and food color. Blend well. Lightly spoon flour into measuring cup; level off. Stir in flour and salt; mix well. Stir in cherries. Shape dough into 1 inch balls. Place 2 inches apart on ungreased cookie sheets. Bake at 350° for 8-10 minutes or until edges are light golden brown. Immediately top each cookie with a candy kiss; pressing firmly; remove from cookie sheets. 4 dozen cookies.

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FROM MARIAN STIMSON:

5-Minute Chocolate Fudge

- 2 cups dark chocolate chips
- 14 ounces sweetened condensed milk
- ¼ cup butter
- 1 teaspoon vanilla extract
- 1 cup chopped pecans plus about 2 tablespoons for topping

Combine the chocolate, the milk, and the butter in a medium-sized glass bowl and heat in the microwave for 90 seconds. Stir to combine and heat another 15 seconds if needed.

Add the extract and stir until smooth.

Stir in 1 cup of pecans. Scoop into a parchment lined loaf pan.

Spread with a spatula to approximately 1 inch thickness.

Top with the remaining chopped pecans.

Chill until ready to serve.

Slice into 1-inch squares and store in an airtight container in the refrigerator for up to a week.

Walnuts work just as well for the nuts as pecans.

Also, I sometimes substitute some of the dark chocolate chips with some chopped up dark chocolate candy bar and semi-sweet chocolate chips (like Nestle).

Recipes from BSCC Virtual Mixer: HOLIDAY TIPS, TRICKS, AND TREATS 2021 Edition

Chocolate bark



Dark Chocolate Candy Bar Bark

Prep: 15 minutes Chill: 30 minutes

- 6 ounces chocolate-flavor candy coating, chopped (1 cup)
- 6 ounces dark chocolate, chopped (1 cup)
- 1 tablespoon shortening
- 2 cups chopped assorted chocolate candy bars or candy, such as chocolate-coated caramel-topped nougat bars with peanuts, chocolate-covered English toffee, or malted-milk balls
- $\frac{1}{2}$ cup salted peanuts, chopped

1. Line a baking sheet with heavy foil; grease foil. In a large microwave-safe bowl combine candy coating, chocolate, and shortening. Microwave, uncovered, on 100 percent power (high) for $1\frac{1}{2}$ minutes or until chocolate melts, stirring every 30 seconds.
2. Stir 1 cup of the assorted chopped candy bars and the peanuts into melted chocolate mixture. Pour mixture onto prepared baking sheet. Spread mixture evenly in a layer about $\frac{1}{4}$ inch thick. Sprinkle with the remaining chopped candy bars; lightly press into chocolate mixture. Chill for about 30 minutes or until firm. Use foil to lift candy out of pan. Cut or break into pieces. Makes about 36 pieces.

WHITE CHOCOLATE CANDY BAR BARK: Prepare as directed above, except substitute vanilla-flavor candy coating for the chocolate-flavor candy coating; chopped white baking chocolate for the chopped dark chocolate; and chopped, toasted slivered almonds for the peanuts.

TO STORE: Layer pieces between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 2 weeks.

Instead of chopped nuts, I sometimes increase the amount of candy bars I'm adding to 1 cup and then sprinkle some coarse sea salt on top.

Recipes from BSCC Virtual Mixer: HOLIDAY TIPS, TRICKS, AND TREATS 2021 Edition

Thumbprint cookies

We have tried 4-5 of these cookie variations and enjoyed them all. Our favorites are the Choco-Loco and the Festive Thumbprints.



Almond-Cherry Thumbprints
Prepare as directed for Basic Thumbprint Cookies, except add ½ teaspoon almond extract with egg yolks and vanilla. Omit walnuts. Roll balls in egg whites and then in 1 cup finely chopped slivered almonds. Bake and cool as directed. Fill each thumbprint with a heaping teaspoon of cherry pie filling, placing a pie-filling cherry on each cookie. **Makes about 30 cookies.**



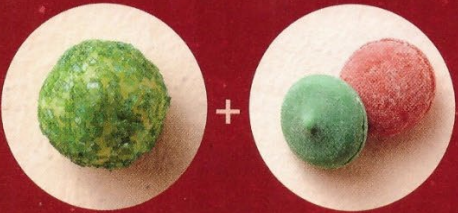
DOUGH ROLLED IN ALMONDS + CHERRY PIE FILLING

Choco-Loco Thumbprints
Prepare as directed for Basic Thumbprint Cookies, except reduce flour to 1¼ cups. Add ¼ cup unsweetened cocoa powder with flour. Omit walnuts. Roll balls in egg whites and then in 1 cup chocolate-flavor sprinkles (jimmies). Bake as directed. Omit jam. Immediately after removing cookies from oven, press a Kisses milk chocolate with caramel into each thumbprint. Let cool. **Makes about 30 cookies.**



DOUGH ROLLED IN SPRINKLES + KISSES MILK CHOCOLATES WITH CARAMEL

Festive Thumbprints
Prepare as directed for Basic Thumbprints, except add ¼ teaspoon mint extract with egg yolks and vanilla. Do not grease cookie sheets. Omit egg whites and walnuts. Roll balls in coarse red, green, and/or white sugar. Bake as directed. Omit jam. Immediately after cookies come from oven, place a red candy coating disk in center of half of the cookies. Place green candy coating disks in centers of remaining cookies. Return cookies to oven for 1 minute. If desired, use a toothpick to slightly swirl melted candy. **Makes about 30 cookies.**



DOUGH ROLLED IN COLORED SUGARS + CANDY COATING DISKS

PB and J Thumbprints
Prepare as directed for Basic Thumbprint Cookies, except omit walnuts. Roll dough balls in egg whites and then in 1 cup finely chopped cocktail peanuts. Bake and cool as directed. Spoon about ½ teaspoon creamy peanut butter into each thumbprint indentation. Top the peanut butter in each indentation with about ¼ teaspoon grape jelly or strawberry jam. **Makes about 30 cookies.**



DOUGH ROLLED IN PEANUTS + PEANUT BUTTER AND JELLY

...Christmas Cookies... 43

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2021 Edition



Basic Thumbprint Cookies

Prep: 40 minutes Chill: 1 hour Bake: 10 minutes per batch Oven: 375°F

- ¾ cup butter, softened
- ½ cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- 1½ cups all-purpose flour
- 2 egg whites, lightly beaten (optional)
- 1 cup finely chopped walnuts (optional)
- ½ to ½ cup desired-flavor jam or preserves

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar. Beat until combined, scraping bowl occasionally. Beat in egg yolks and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Cover and chill for about 1 hour or until dough is easy to handle.

2. Preheat oven to 375°F. Grease cookie sheets. Shape dough into 1-inch balls. If desired, roll balls in egg whites, then in walnuts to coat. Place balls 1 inch apart on prepared cookie sheets. Using your thumb, make an indentation in each dough ball.

3. Bake in the preheated oven for 10 to 12 minutes or until bottoms are light brown. If cookie centers puff during baking, re-press centers with the rounded side of a measuring teaspoon. Transfer to a wire rack; cool completely. Just before serving, fill centers with jam. **Makes about 30 cookies.**

TO STORE: Layer unfilled cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

Lemon-Coconut Thumbprints

Prepare as directed for Basic Thumbprint Cookies, except add 1 teaspoon finely shredded lemon, lime, or orange peel to dough with egg yolks and vanilla. Omit walnuts. Roll dough balls in egg whites and then in 1 cup toasted shredded coconut. Bake as directed. Omit jam. Fill each thumbprint with ½ teaspoon lemon curd or lime curd. **Makes about 30 cookies.**



DOUGH ROLLED
IN COCONUT



LEMON CURD

Linzer Thumbprints

Prepare and bake as directed for Basic Thumbprint Cookies, except omit egg whites and walnuts. Place ¾ cup powdered sugar in a large plastic bag. Add cooled cookies; shake to coat. Remove cookies from bag, shaking off excess powdered sugar. Fill each thumbprint with about ½ teaspoon raspberry preserves. Top preserves with toasted sliced almonds. **Makes about 30 cookies.**



BASIC DOUGH



JAM

Creamy-Dreamy Thumbprints

Prepare as directed for Basic Thumbprint Cookies, except do not grease cookie sheets. Omit egg whites and walnuts. Roll dough balls in assorted colored nonpareils or sprinkles. Bake and cool as directed. Omit jam. Spoon ¾ cup purchased vanilla frosting or cream cheese frosting into a decorating bag fitted with a small star tip. Pipe frosting into each thumbprint. If desired, sprinkle with additional nonpareils or sprinkles. **Makes about 30 cookies.**



DOUGH ROLLED
IN NONPAREILS



VANILLA FROSTING

Recipes from BSCC Virtual Mixer: HOLIDAY TIPS, TRICKS, AND TREATS 2021 Edition



FROM MARGARET HOFFMAN:

Mom's Sugar Cookies

- 1 cup shortening
- 1 cup sugar
- 1 cup sour cream
- 3 egg yolks, beaten
- 1 tsp vanilla
- 3 cups flour
- 1 tsp salt
- 1 tsp baking powder
- ½ tsp baking soda

Cream shortening and sugar together until fully incorporated. Add sour cream, beaten egg yolks and vanilla.

Sift flour, salt, baking powder and baking soda. Mix slowly with wet ingredients. Chill dough for several hours.

Shape into balls and roll out to 1/8 inch thick on lightly floured surface. Cut with favorite cookie cutters; sprinkle with sugar if desired or frost later and decorate. Bake on greased sheet for 10-12 minutes on 375.

Makes 6 dozen if small.

Honey Macaroonies

- 1 1/2 cups quick-cooking rolled oats
- 1/2 cup flaked coconut
- 1/2 cup chopped walnuts or pecans
- 1/2 cup flour
- 3/4 cup packed brown sugar
- 1/2 cup butter or margarine
- 2 tbsp honey
- 36 red or green candied cherries

In large mixing bowl stir together rolled oats, coconut, chopped nuts and flour; set aside. In saucepan combine brown sugar, butter or margarine, and honey. Bring mixture to boiling, stirring frequently. Pour over oat mixture, blending well.

For each cookie, press one level tablespoon mixture into greased 1 3/4 inch muffin pan. (For flatter, crispier cookie, place in 2 inch muffin pan.) Top each cookie with a candied cherry.

Bake at 350 until brown – approx. 13-15 minutes. Cool 10 minutes in pan - remove to rack. Makes 3 dozen.

Peanut Butter Treats

- 2 ½ cups white corn syrup
- 2 cups peanut butter
- 3 cups dry milk powder
- 2 cups confectioner's sugar
- 3 cups cake crumbs (or I substitute 12 oz box of Vanilla Wafer Cookies - crushed up in blender)

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Mix until well blended and smooth.
Need muscles! Press into 9 x 13 pan.
May need to add more corn syrup if needed.
Cut into 1 x 1 inch pieces (like fudge).

Banana Bread

- 2 cups flour
- 1 ¾ cups sugar
- ½ cup oil (I usually use canola)
- 2 eggs
- 4 very ripe bananas, mashed
- 1 tsp vanilla
- ½ cup sour cream
- 1 tsp baking soda
- ½ tsp salt
- 1-2 cups mini chocolate chips

Mix all together. Bake 325 for one hour in a 9x5 pan.
I divide mine into two pans - but it still takes almost that long to bake.
Check doneness with a knife starting at 45 minutes.



FROM KARIE MANHART:

Sugar Cookies (cut-outs)

- 1 ½ cups powdered sugar
- 1 cup butter, softened
- 1 tsp. vanilla
- ½ tsp. almond extract
- 1 large egg
- 2 ½ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar

1. Beat powdered sugar, butter, vanilla, almond extract, and egg in a large bowl with electric mixer on medium speed. Stir in remaining ingredients. Cover and refrigerate at least 2 hours.

2. Heat oven to 375 degrees. Divide dough into halves. Roll each half ¼ inch thick on lightly floured surface. Cut into desired shapes with 2-2 ½ inch cookie cutters. Place about 2 inches apart on cookie sheet.

3. Bake 7-8 minutes or until edges are light brown. Cool on wire rack. Frost with vanilla frosting, decorate with sprinkles.

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Vanilla Frosting (for sugar cookies)

- 3 cups powdered sugar
- 1/3 cup butter, softened

Combine!



Grandma's Cornflake Wreaths

- ½ cup unsalted butter
- 10 ounces miniature marshmallows
- ½ teaspoon almond extract
- 1 teaspoon green food coloring
- 6 cups Cornflakes cereal
- Crisco for hands
- Garnish with Cinnamon Red Hots

Pour 6 cups of Cornflakes into a large bowl and set aside.

Melt a stick of butter in a saucepan, on low heat. When completely melted, add a bag of mini marshmallows.

Stir until the marshmallows are completely melted.

Add the almond extract and the teaspoon of green food coloring. Stir until the mixture is completely green

Pour the green mixture on the cornflakes. Mix until the cornflakes are completely coated and green.

Put Crisco on your fingers or wear gloves.

Place a small handful of the cornflake mixture on a parchment paper-lined baking sheet and form a wreath by making a hole in the center with a wooden spoon.

Let the wreaths rest on the baking sheet until they are set, about 1 hour.



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FROM SUE PASKEY:

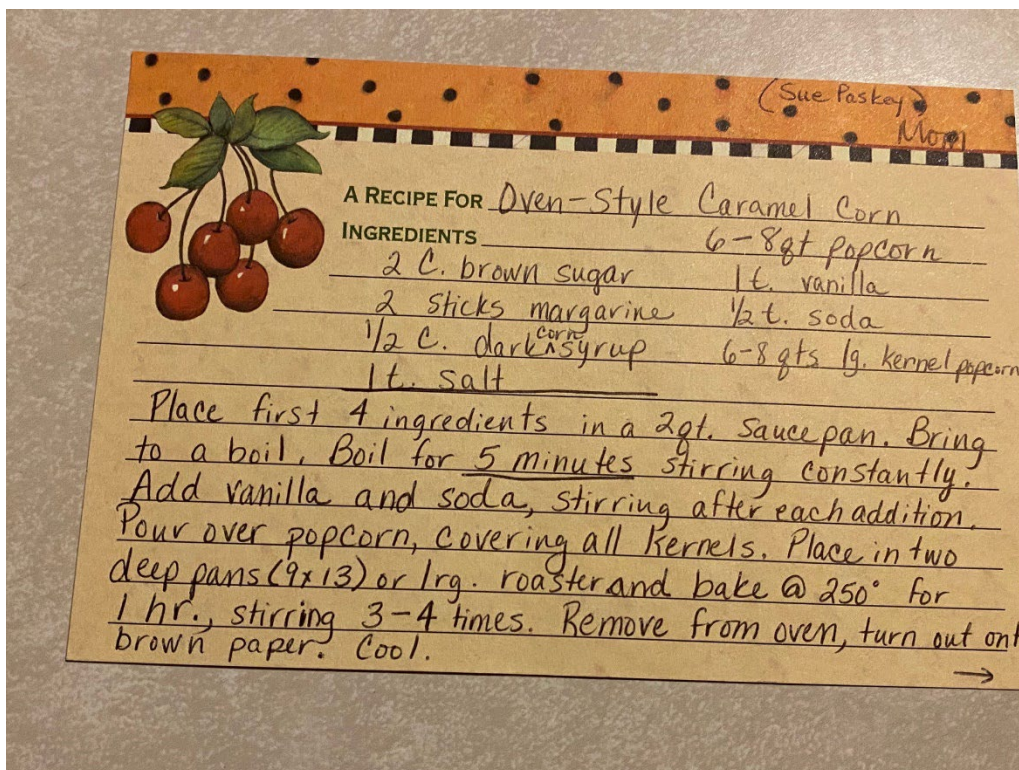
Rice Whiskey Treats (Dangerous if kids are in the house)

- 5-6 cups crispy brown rice cereal or rice krispies cereal
- 10 oz. bag marshmallows
- $\frac{1}{4}$ cup unsalted butter
- $\frac{1}{4}$ tsp. cinnamon
- dash of cayenne
- 2 pinches of fine sea salt
- 2 tbsp. of your favorite bourbon whiskey

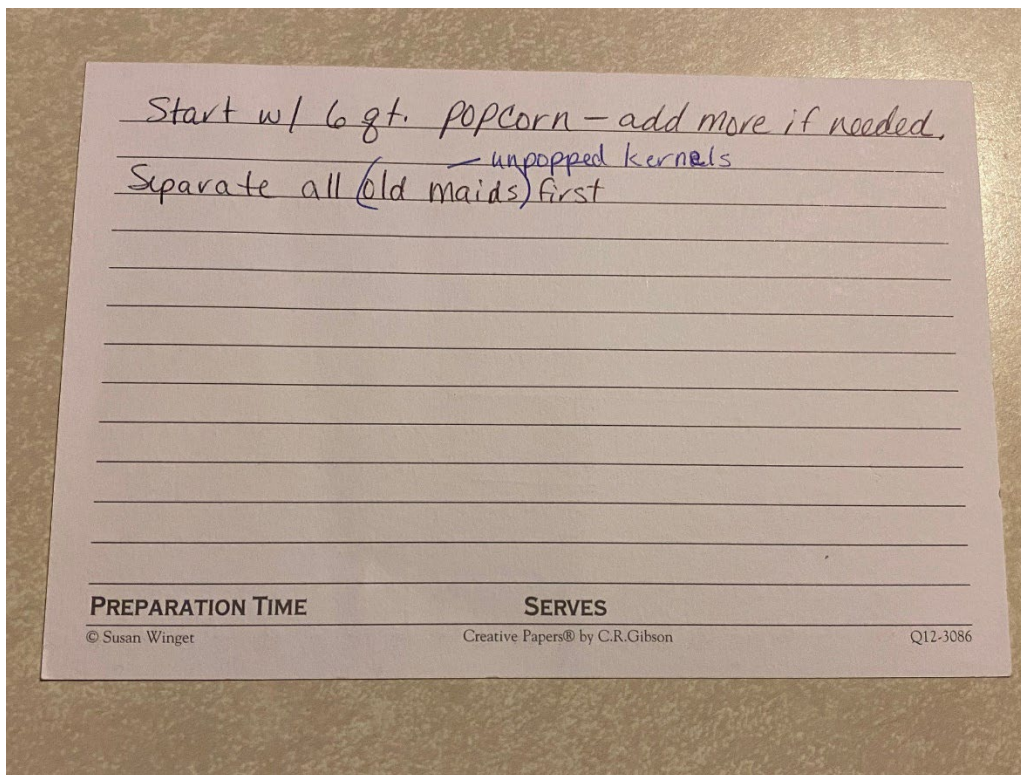
MAKES 9 BIG SQUARES

Butter an 8 x 8" glass baking pan. Melt butter in a saucepan with the cinnamon and cayenne. After the butter is hot and melted, add the marshmallows. Stir gently until the marshmallows have melted completely. Remove mixture from heat, adding the whiskey and a dash of salt while stirring continuously. Add 5 cups of the rice and keep stirring until all the rice is evenly coated. If too soggy just add a bit more rice. Pour into the buttered pan and press gently with wax paper to even thickness all around. Sprinkle top very lightly with salt. Allow to cool a bit then cut treats into squares with a sharp knife for serving.

Caramel Corn



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Sea Salt Caramels

- Butter for greasing pan
- 1 cup unsalted butter
- 2 ¼ cup packed brown sugar
- 1 cup light-color corn syrup
- 1 14 ounce can sweetened condensed milk
- ⅛ teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon flaky sea salt - Be sure to use crunchy coarse salt that doesn't melt into the candies

Line a 3-quart rectangular baking dish with foil, extending foil over edges. Butter the foil; set aside. Place butter, brown sugar, corn syrup, condensed milk and 1/8 teaspoon salt in a large microwave-safe bowl. Microwave on 100% power (high) for 4 to 5 minutes or until butter is melted, stirring every minute. Microwave for 9 to 16 minutes more or until a candy thermometer inserted in center of mixture* registers 245° (firm-ball stage).** (In a 1000-watt microwave, begin checking temperature at 8 minutes; in a 850-watt microwave, start checking at 12 minutes.)

When candy reaches firm-ball stage, stir in vanilla. Pour into prepared dish. Sprinkle top of caramel mixture with sea salt. Refrigerate 2 to 3 hours or until firm. To slice, use foil to lift caramel out of the dish. Cut into 100 pieces with a buttered knife. Wrap caramels in squares of waxed paper, twisting ends. Store at room temperature for up to 2 weeks.

*Thermometer tip: To get an accurate reading, gently swirl the thermometer through the mixture to stir it slightly, then hold it in the center. Do not leave the thermometer clipped to the bowl.

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****To test for firm ball stage:** Shortly before reaching temperature, dribble a small spoonful of the hot mixture into a bowl of cold water. Using your fingers, form the mixture into a ball. Out of the water, it should hold its shape but will flatten quickly. If mixture is too soft, microwave for 1 minute more, then retest using a clean spoon and fresh water.

Tips: They're delicious on their own, but they play well with flavor variations—when you stir in the vanilla, consider adding a teaspoon of orange zest or a half-cup of finely chopped walnuts, dried apple or pretzels.



FROM VIKI PROCHASKA:

Pumpkin Bars

- 2 cups sugar
- 4 eggs
- 2 cups (1 can) pumpkin
- 1 cup oil (veg)
- 2 cups flour
- 2 tsp baking powder
- 1 tsp baking soda
- ½ tsp pumpkin pie spice
- Dash of salt
- ½ cup walnuts (optional)

Mix together sugar, eggs, pumpkin, oil and salt. Add remaining ingredients – mix well. Pour into greased ½ sheet pan. Bake at 325 for 35 minutes.

Frosting

- 1 8oz cream cheese
- 6 tbl butter
- 4 cups powdered sugar
- 1 tsp vanilla

Cream together – spread on cooled bars.



FROM TRISH COUGHLIN:

Peanut Butter Balls

- 2 cups crunchy Peanut Butter
- 2 cups Powdered Sugar
- 3 cups Rice Krispies
- 4 Tbsp melted butter

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- 1 – 1 ½ pounds Chocolate Bark

Mix all ingredients except bark in a large bowl. Form dough into walnut sized balls. Chill
Melt chocolate bark in double boiler or microwave (1 microwave and check and stir in 1-2 minute increments). Dip chilled dough balls in chocolate bark. Place on cookie sheet or waxed paper until set.



FROM DENISE MCDEARMON:



EGGNOG QUICK BREAD

2 eggs
1 cup sugar
1 cup dairy eggnog (not canned)
½ cup margarine or butter, melted
2 teaspoons rum extract
1 teaspoon vanilla
2¼ cups Pillsbury's BEST® All Purpose or Unbleached Flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon nutmeg

Heat oven to 350°F. Grease bottom only of 9x5-inch loaf pan. * Beat eggs in large bowl. Add sugar, eggnog, margarine, rum extract and vanilla; blend well. Lightly spoon flour into measuring cup; level off. Add flour, baking powder, salt and nutmeg, stirring just until dry ingredients are moistened. Pour into greased pan. Bake at 350°F. for 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. 1 (16-slice) loaf.

TIP: *If desired, recipe can be baked in two 5¾x3¼-inch disposable or metal loaf pans, greased on bottoms only. Bake at 350°F. for 35 to 40 minutes.

HIGH ALTITUDE—Above 3500 Feet:
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CALORIES

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NEW COOKIES AND TREATS - 2021 ADDITIONS

“A good cookie has to be more than two bites.” – David Hoffman

FROM MARGARET HOFFMAN:

Cranberry Orange Cookies

- 1 ½ cups firmly packed brown sugar
- 1 cup butter, softened
- 1 tsp vanilla
- 2 eggs
- 2 ¼ cups flour
- 2 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 2 cups old fashioned oats (do not use quick cooking)
- 1 cup sweetened dried cranberries
- 1 cup chopped orange slice candies

Glaze:

- ¾ cup powdered sugar
- 2-3 tsp orange juice

Heat oven to 350. In large bowl, combine brown sugar and butter. Beat until light and fluffy. Add vanilla and eggs; blend well. Add flour, baking powder, baking soda and salt; mix well. Stir in oats, cranberries and orange slices. Drop dough by rounded teaspoonfuls 2 inches apart on ungreased cookie sheets. Bake at 350 for 9-11 minutes or until golden brown. Cool 1 minute and remove from cookie sheets. Cool 15 minutes or until completely cooled. In small bowl, combine glaze ingredients; adding enough orange juice for desired drizzling consistency. Drizzle glaze over cooled cookies. Makes 5 dozen.



FROM CAROLYN WOLFF:

Mexican Hot Chocolate Cayenne Crinkle Cookies

Yields approximately 20 cookies

- 3 cups powdered sugar
- ¾ cup unsweetened cocoa powder
- 1 Tbsp cornstarch
- ¼ tsp salt
- ½ tsp cayenne pepper (*can scale down based on personal preference*)
- 2 large egg whites
- 1 large whole egg
- 1 tsp vanilla extract
- 1 cup chocolate chips

1. Preheat the oven to 350 degrees. In a large bowl, stir together the powdered sugar, cocoa powder, cornstarch, salt, and cayenne pepper until evenly combined.
2. Add the egg whites, whole egg, and vanilla extract to the powdered sugar mixture. Carefully stir the mixture until all of the powdered sugar has dissolved into the eggs and a very thick batter forms. It may

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seem like there is not enough moisture to stir in all the powdered sugar, but keep stirring and it will eventually melt in. The mixture will be very thick and stiff, so use a strong spoon. Add the chocolate chips and stir until incorporated.

3. Line two baking sheets with parchment paper. Spoon the batter, one heaping tablespoon at a time, onto the baking sheets. Be sure to leave a couple inches between each cookie because they will spread. (Suggested ten cookies per sheet.)
4. Bake one cookie sheet at a time for 14 minutes or until the cookies are puffed and cracked over the surface. Allow the cookies to cool before removing from the parchment.



RESOURCES

King Arthur Baking Company website:

<https://www.kingarthurbaking.com/>

How to ship cookies:

<http://www.kpcookiecafe.com/shipping.html>

How to freeze cookie dough:

<https://sallysbakingaddiction.com/baking-basics-how-to-freeze-cookie-dough/>