

COOKIES

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Peanut Butter Kisses

Ingredients:

¼ c shortening
¼ c butter softened
½ c granulated sugar
½ c creamy peanut butter
1 egg
½ c brown sugar
1 ¼ c sifted flour
½ tsp baking powder
¾ tsp baking soda
¼ tsp salt

Directions:

Preheat oven to 375F. Combine first 6 ingredients, then mix in dry ingredients. Roll dough into balls and chill for 30min to 1 hour. Flatten with a floured fork and sprinkle with sugar. Bake 5-8 minutes. Press Hershey kiss into top of cooked cookie.

Alternative using mini reese's pb cups

Shape the dough into 1-inch balls (about 2 teaspoons worth of dough) and place in the cups of a miniature muffin pan (keep the dough in balls - do not press into the pan).

Bake for 8 to 10 minutes, or until light golden brown and slightly puffy. Remove from the oven and immediately press a miniature peanut butter cup in the middle of each cookie, pressing down so that the top of the peanut butter cup is even with the top of the cookie. Cool for at least 10 minutes before removing from the pans, and let cool completely. Store in an airtight container at room temperature.

Stace's Ooey Gooley Butter Cookie

Ingredients:

1 stick butter

8oz cream cheese

1 egg

½ tsp vanilla extract

1 box yellow cake mix (Duncan Hines butter recipe works well)

powdered sugar

Directions:

Combine ingredients; mix for 3 minutes. Chill mixture in freezer for 2 hours.

Spoon dough into balls and roll in powdered sugar. (it helps to coat your hands with non-stick spray) Bake at 350F on greased cookie sheet. Bake for 11 minutes

ONLY - cookies will be soft.

Peanut Butter Munchies

Ingredients

1 1/2 cups all purpose flour
1/2 cup unsweetened dutch processed cocoa powder
1/2 teaspoon baking soda
1/2 cup butter, softened
1/2 cup granulated sugar
1/2 cup packed brown sugar
1/4 cup peanut butter
1 egg
1 tablespoon milk
1 teaspoon vanilla
3/4 cup sifted powdered sugar
1/2 cup peanut butter
2 Tablespoons granulated sugar

Directions

Preheat oven to 350F. In a medium bowl stir together flour, cocoa, and baking soda; set aside. In a large bowl beat together butter, 1/2 cup granulated sugar, brown sugar, and the 1/4 cup peanut butter until combined. Add egg, milk, and vanilla; beat well. Beat in as much of the flour mix as you can. Stir in remaining flour mix. Form the chocolate dough into 32 balls about 1 1/4 inches in diameter. Set aside. For filling, combine powdered sugar and 1/2 cup peanut butter until smooth. Shape mixture into 32 (3/4) inch balls. On a work surface, slightly flatten a chocolate dough ball; top with a peanut butter ball. For each cookie, shape the chocolate dough over the peanut butter filling, completely covering the filling. Roll the dough into a ball. Place balls 2 inches apart on an ungreased cookie sheet. Lightly flatten with the bottom of a glass dipped in the 2 tablespoons of granulated sugar. Bake cookies in preheated oven for 8 minutes or until just set and surface slightly cracks. Let stand 1 minute. Transfer to wire racks; cool.

Kate's Rolled Sugar Cookies (Betty Crocker circa 1950)

Ingredients

1c. Sugar

1c. Butter (Softened)

3tbs Milk

1-2 tsp vanilla

1 egg

=====

3c. Flour

1 1/2 tsp baking powder

1/2 tsp Salt

Directions

Combine first 5 ingredients. Stir in remaining. Bake 400F 5-6 minutes until just golden on edges for softest cookies. Place cookie sheet atop cooling rack but keep cookies on pan for an additional 2-3 minutes to set before transferring.

Shortbread Cookies

Ingredients

1 1/2 c. All-purpose flour

1/3 c. White sugar

3/4 c. Butter

Directions

Preheat oven to 350F. Blend all ingredients well (dough will be stiff). Press into a 9 x 9 inch buttered dish. Prick top with a fork. Bake until pale golden brown on the edges.

Cool and cut into squares.

Optional: Can dip in melted chocolate, wipe bottom of cookie against edge of bowl to remove excess chocolate and allow to dry on wax paper.

Russian Tea Cakes (aka Mexican Wedding Cookies)

Ingredients

1 c. Butter
1 tsp. Vanilla extract
6 tbs. Confectioners' sugar
2 c. All-purpose flour
1 c. Chopped pecans
1/3 c. Confectioners' sugar for decoration

Directions

Preheat oven to 350F. In a medium bowl, cream butter and vanilla until smooth. Combine the 6 tbs. confectioners' sugar and flour; stir into the butter mixture until just blended. Mix in the chopped walnuts. Roll dough into 1 inch balls, and place them 2 inches apart on an ungreased cookie sheet. Bake for 12 min, when cool, roll in remaining confectioners' sugar twice.

Martha Stewart's White Chocolate Peppermint Cookies

Ingredients

1 c. All-purpose flour, plus more for surface
1/2 c. Unsweetened Dutch-process cocoa powder
1/2 tsp. Baking soda
1/2 tsp. Baking powder
1/2 tsp. Salt
5 tbs. Unsalted butter, softened
3/4 c. Granulated sugar
1 lg. Egg
1 lg. Egg yolk
3/4 tsp. Peppermint extract
8 lg. Candy canes or 30 peppermint candies, crushed
2 lbs. White chocolate, coarsely chopped

Directions

Preheat oven to 325F. Sift flour, cocoa powder, baking soda, baking powder, and salt into a bowl. Beat butter and sugar with a mixer on medium-high speed for 1 minute. Reduce speed to medium-low, and add egg, then yolk, beating well after each addition. Beat in peppermint extract. Slowly add flour mixture, and beat until just incorporated. Shape dough into 2 disks, wrap each in plastic, and refrigerate until firm, at least 1 hour. Roll out 1 disk of dough on a lightly floured surface to 1/8-inch thickness. Freeze until firm, about 15 minutes. Using a 2-inch round cutter, cut out circles, and place 1 inch apart on parchment-lined baking sheets. Bake until cookies are dry to the touch, about 12 minutes. Transfer parchment, with cookies, to wire racks, and let cool. Sift crushed candy, and separate larger pieces from dust, reserving both. Melt chocolate in a heatproof bowl set over a pot of gently simmering water. Remove from heat. Dunk cookies into melted chocolate. Using a fork, turn to coat, let excess drip off, and gently scrape bottom against edge of bowl. Place on parchment-lined baking sheets, and sprinkle 1/4 teaspoon of either candy pieces or dust on top. Repeat, sprinkling half the cookies with pieces and the rest with dust. Refrigerate until set, up to 3 hours. Best served same day.

Soft Ginger Cookies

Ingredients

4 c flour
1 c granulated sugar
2 tsp baking soda
3 tsp ginger
1/8 tsp ground cardamom
2 tsp cinnamon
1 tsp ground cloves
1/2 tsp salt
1 c dark molasses
1/2 c shortening
1 egg
1/2 c. boiling water

Directions

Combine first eight ingredients; add molasses, egg and shortening blend well. Beat in boiling water. Chill dough for at least an over or overnight (ps its very messy to work with but they turn out super moist/last long time). Roll dough into balls and sprinkle with sugar on top. Bake at 400F for 10 minutes.

Regina's Shortbread Cookies

Ingredients

1 1/2 c. All-purpose flour

1/3 c. White sugar

3/4 c. Butter

Directions

Preheat oven to 350F. Blend all ingredients well (dough will be stiff). Press into a 9 x 9 inch buttered dish. Prick top with a fork. Bake until pale golden brown on the edges.

Cool and cut into squares.

Chocolate Crinkles

Ingredients

2 1/4 c. Flour
1 1/2 c. Granulated sugar
2 tsp. Baking powder
1/2 tsp. Salt
3 lg. Eggs
1 tsp. Vanilla extract
4-1oz. Squares semi-sweet chocolate, melted
1/2 c. Butter

Directions

Heat oven to 350F. Mix flour, baking powder and salt together. Beat butter and sugar until fluffy. Beat in eggs until mixture is pale yellow, and then add vanilla, melted chocolate. Gradually add flour mixture, mixing just to blend. Refrigerate for 1 hour. Shape dough into 1 inch balls and place on lightly greased baking sheets. Flatten slightly. Bake about 10-12 minutes until tops are puffed and cracked. Optional: Dust the cookies with icing or powdered sugar once cooled

Chocolate-Ginger Cookies

Ingredients

1/2c. Packed light brown sugar
1 1/4 c. Castor 'superfine' sugar (can grind own from granulated)
1 c. Butter, softened
2 lg. Eggs
3 c. Sifted flour
1 tsp. Baking powder
7/8c. Crystallized ginger, finely chopped
1 3/8 c. Chocolate chips

Directions

Heat oven to 350F. Beat sugars and butter until light and fluffy. Mix in egg. Sift flour and baking powder and add to mixture, along with ginger and chocolate chips. Blend lightly but well. Drop rounded spoons of the mixture onto greased baking sheet, spacing well apart. Bake for about 18 minutes until light golden brown. Transfer to cooling rack and store when cool.

Spritz Cookies

Ingredients

1 c. Butter, softened
1/2 c. Granulated sugar
2 1/4 c. All-purpose flour (don't use self-rising)
1/2 tsp. Salt
1 Egg
1 tsp. Almond extract

Directions

Heat oven to 400F. Mix butter and sugar until light and fluffy. Mix in remaining ingredients. Place dough in cookie press and form desired shapes on an ungreased cookie sheet. If you don't have a cookie press you can roll small balls of dough in your hand and press them into generic cookie shape. Sprinkle with decorations if desired. Bake until set but not brown, 6-9 minutes. Immediately remove from cookie sheet. Makes about 5 dozen cookies. Variation: Chocolate Spritz: Stir 2 ounces melted and cooled unsweetened chocolate into butter mixture.

Sonal's Chocolate Chip Cookies

Ingredients

2 1/4c. All purpose flour
1 tsp. Baking soda
1 tsp. Salt
1 c. Butter, softened
3/4 c. Granulated sugar
3/4 c. Brown sugar
1 tsp. Vanilla extract
2 Eggs
12 oz. Guittard milk Chocolate chips

Directions

Heat oven to 375F. Combine flour, baking soda and salt and set aside. Beat together the butter, sugar, brown sugar, and vanilla extract until creamy. Beat in the 2 eggs. Add flour mixture and mix. Stir in chocolate chips. Traditionally you would drop these by the spoonful onto a ungreased cookie sheet and bake for 9-11 minutes. I like to make jumbo size cookies by using an ice cream scoop (leveled off) to drop the dough onto the cookie sheet and then baking for about 17 minutes. Makes 15-17 jumbo size cookies.

Kristen's Fudgy BonBons

Ingredients:

1 (12 oz) pkg semi-sweet chocolate chips
1/4 c butter or margarine
1 (14 oz) can sweetened condensed milk (not evaporated)
2 c flour
1/2 c finely chopped nuts (I use walnuts, as tiny as possible)
1 tsp vanilla
60 milk chocolate candy kisses or white & chocolate-striped kisses
20 oz white baking bar or vanilla-flavored candy coating
1 tsp shortening or oil

Directions:

Preheat oven to 350°F. In medium saucepan, combine chocolate chips & butter; cook & 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. It will look like fudge, rather than cookie dough. Shape 1 Tbl (use measuring spoon) around each candy kiss, covering completely. Place 1" apart on ungreased cookie sheets. Bake 6-8 min. Cookies will be soft and appear shiny but become firm as they cool. Do not over bake. They should not begin to spread. Remove from cookies sheets; cool. In small saucepan, combine white baking bar and shortening; cook & stir over low heat until melted and smooth. Drizzle over cookies once they have cooled. Store in tightly covered container. Makes 5 dozen. But this depends on how small you make them! Also, I like placing them in the tiny cupcake papers if you can find them. It makes them look even more like little candies.

Sara's Mint-Topped Chocolate Cookies

Ingredients:

1 package (18.25 oz) devil's food cake mix
1/2 cup shortening
2 eggs
1 tablespoon water
confectioner's sugar
40 chocolate-covered thin mints

Directions

Mix cake mix, shortening, eggs and water. Shape into 1in. balls. Roll in confectioner's sugar. Place 2in. apart on ungreased baking sheets. Bake at 350F, 8-10 min or until slightly firm to touch. Place a mint on each cookie, remove to wire racks to cool.

You need 90 grams of aged egg whites (room temp 24 hours, loosely covered). Whip the egg whites until they are foamy. Gradually add 2 tablespoons granulated sugar until you have a glossy meringue. Don't overbeat. Place 110 grams of ground almonds and 200 grams powdered sugar in a large bowl. Add your whipped egg whites and fold. You don't have to fold too gently, but you don't want to over fold either. If you want to color them, add the powdered food color about halfway through folding.

When the batter is ready, pour it into a large pastry bag with the #807 tip inserted. It will ooze out the end, so keep the bag folded or you can crimp the bottom until you are ready to pipe. Then make small piped circles on a baking sheet lined with a silicon mat or parchment paper. Once your tray is filled, let it sit for about an hour to harden the outer shell before baking. Bake at 300F for 18-20 minutes in a regular oven. Let them cool.

Mrs Field's M&M Sugar Cookies

Ingredients

1c unsalted butter softened
½ c. packed light brown sugar
1 ½ c. granulated sugar
2 eggs
2 ½ tsp vanilla extract
2 ½ c. all purpose flour
¾ tsp salt
1 tsp baking soda
1 tsp baking powder
6 Oz. M&Ms

Directions

Preheat oven to 350F. In a large mixing bowl, cream the butter, sugars, egg and vanilla. In a separate bowl, mix together the flour, salt, baking soda and baking powder. Combine the wet and dry ingredients and stir in M&Ms. With your fingers place golf ball sized dough onto ungreased cookie sheet. Slightly push a few extra candies on top of each dough ball. Bake for 9-11 minutes until edges are light brown—cookies will appear undercooked, but leave them on the pan to complete cooking while cooling on the rack.

Nestor Family Clothespin Cookies

Ingredients

2 sticks margarine

2/3 cups sugar

2 egg yolks beaten

2 cups flour

1 tsp vanilla

Red currant jelly & mint jelly

Directions

Cream butter, sugar, add egg yolks and beat and mix together thoroughly.

Add extract and flour. Roll into small balls (they spread) and make an indentation with the top of a clothes pin.

Fill with 1/4 tsp jelly before you bake them. Bake at 350-375F for about 15 minutes (until edges turn brown).

Cream Cheese Cookies

Ingredients

Butter, softened 1/2 cup

Granulated sugar 1/3 cup

Cream cheese, softened 1/4 cup

Vanilla 1/2 tsp

All-purpose flour 1 cup

Jam (or marmalade) ~1cup (I didn't use nearly that much)

Directions

Cream margarine and sugar. Add cream cheese. Beat well. Add vanilla. Beat until smooth. Add flour. Mix until no dry flour remains. Divide dough into 2 equal portions. Shape each portion into 5 inch long log. Wrap each log in waxed paper. Chill for at least 6 hours or overnight. Discard paper from 1 log. Cut into 1/4 inch slices and place on ungreased cookie sheets. Spoon about 1 tsp. jam onto center of each slice. Bake at 350 F for 8-10 minutes. Repeat with remaining log and jam.

Gina's No Bake Peanut Butter Bars

Ingredients

2c confectioners sugar
2c graham cracker crumbs
1c smooth peanut butter
10 tbsp butter, melted
2c (12oz bag) chocolate chips

Directions

I warmed the peanut butter to make for easier mixing.
Mix all but the chocolate chips until well blended. Press into an even layer in a wax paper lined 9x13 pan. Melt the chips (I chose milk chocolate as opposed to semi-sweet) & I just melt them in the microwave. Spread the melted chocolate over top of the pressed cookie bars and chill in the fridge for 1.5-2 hours until hard. I pop the whole thing out onto a cutting board to cut them into bars so I don't ruin a good pan and that's that.

Heidi's Buckeyes

Ingredients

2 c. Margarine
4 c. Peanut Butter
2 lb. Powdered Sugar
1 lb. Graham Crackers Crumbs

2 12oz bags of semi-sweet chocolate chips
¼ square of cake paraffin (household paraffin wax)

Directions

Mix ingredients well in a large bowl and roll into small balls. Refrigerate overnight. Melt 2 bags of chocolate chips and 1/4 cake paraffin. Dip balls and place on waxed paper until set. Keep in airtight container in the refrigerator.

Kelly's Icebox Penguin Cookies

Ingredients

Vanilla Icebox Cookie Dough

2 1/4 c + 2 tbsp. All-purpose flour

16 tbs. (2 sticks) Butter salted, softened
(if using unsalted just add 1/2 tsp salt to mix)

3/4 c. Granulated sugar

1/2 c. Powdered sugar

2 Egg yolks

2 tsp. Vanilla extract

To make Purple Cookie Dough

3 tbsp. Ube powder

Purple food coloring

Black nonpareils

To Decorate Cookies

White chocolate

Yellow Candy Melts (or white chocolate + yellow candy coloring)

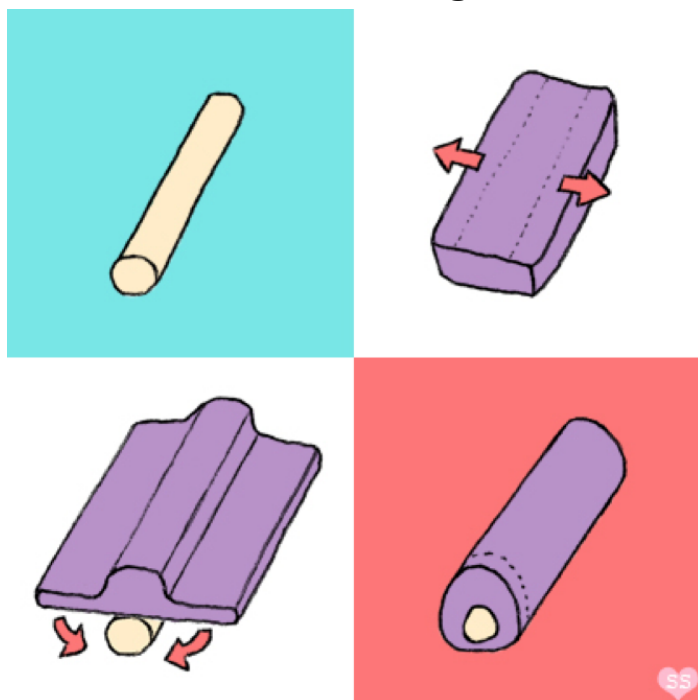
Directions

Cream the butter and the two sugars together. Mix in the egg yolks one at a time. Then, mix in the vanilla extract. Split the mixture that you have so far in thirds and set aside for now. Get two separate bowls. To one bowl, add 1 cup flour. Add one third of the previously split mixture. Mix until you get a dough.

To the other bowl, add 1 1/4 cup + 2 tbsp flour and 3 tbsp ube powder, mix. Then add the remaining two thirds of the previously split mixture and mix. Add purple food coloring. Now you should have one vanilla cookie dough and one purple ube cookie dough.

NOTE: Ube powder (purple yam powder) can usually be found at Asian supermarkets. If you can't find it, that's fine. Instead, replace the powder with 3 tbsp flour (in addition to the other flour) and add a bit more purple food coloring.

How to assemble Penguins:



Place the vanilla dough on a piece of plastic wrap. Roll it so it forms a log with a 2 cm diameter. Sandwich the purple dough between two sheets of plastic wrap. Use a rolling pin to roll it out to a 1.5 cm thick rectangle as long as the vanilla dough log. Now use the rolling pin to flatten the sides of the rectangle (as pictured above). The middle should remain thick and the sides should be able to wrap around the vanilla dough log.

Wrap the purple dough around the vanilla dough log. Use your fingers to smooth out the crease formed. Cover the entire log in plastic wrap and refrigerate for 15 minutes. Preheat oven to 325°F. Line two baking sheets with parchment paper. Once the dough is firm, remove from the refrigerator. Slice 1/4" thick slices from the dough logs and place the cookies onto the baking sheets. Chill cookie slices for 10 minutes. After the log is sliced and chilled, place 2 black nonpareils on each cookie on the top of the cookie where the purple dough is, as the eyes, then bake. Place in the oven to bake for 12-15 minutes. Let cool on the baking sheets for 3 minutes, then move the cookies to a cooling rack to finish cooling.

Decorating Penguin Cookies



Melt the yellow candy melts and use them to draw a small triangle beak and two semicircle feet. Then, melt the white chocolate and use a toothpick to trace two wings. Let the chocolate dry before serving.

Kelly's Cran-Pistachio Cookies

Ingredients

1 (1 lb 1.5 ounce) Pouch Betty Crocker Sugar Cookie Mix
1 box (4oz. serving size) Pistachio Instant Pudding Mix
1/4 c. All Purpose flour
1/2 c. Butter, melted
2 eggs
1 c. Dry Roasted Salted Pistachio Nuts, Chopped
1/2 c. Dried Cranberries, Chopped
Optional– Green food coloring

Directions

Preheat oven to 350 degrees. In a large bowl stir cookie mix, pudding, and flour. Add melted butter and eggs and stir until incorporated. Add pistachios and cranberries and mix well. Drop by rounded spoonfuls onto a parchment lined cookie sheet and slightly flatten with fingertips.

Bake for 8-10 minutes. The only way you can ruin these cookies is to over bake them! If you bake them too long you will lose the soft texture and they won't be as green. They will not look done but take them out and let them sit on the pan for about 2 minutes. Trust me.

Cool on a wire rack. Store in an airtight container. Makes about 2 dozen cookies.

Stephanie's Cinnamon Roll Cookies

Ingredients

For the cookie dough:

3/4 c. Unsalted butter, at room temperature
1/2 c. Granulated sugar
1 Egg yolk (reserve the egg white for the center filling)
1 tsp. Vanilla extract
1 1/2 c. All-purpose flour
1/2 tsp. Salt

For the filling:

1 Egg white
1 tbsp. Water
1 1/4 tsp. Ground Cinnamon
1/4 c. Granulated sugar

For the Glaze

1 c. Powdered sugar
2 tbsp. butter (unsalted), softened
1 tsp. Vanilla extract
Warm water, if necessary

Directions

Start with the dough. Using a mixer, cream the butter and sugar. Add egg yolk and vanilla. Add the flour and salt and mix until dough comes together. It may take a minute. Shape into a disc and place in plastic wrap. Refrigerate until you are ready to roll out. In the meantime, get the filling ready. In a small bowl, whisk together the egg white and water. Set aside.

In another small bowl, whisk together the sugar and cinnamon. Set aside.

Take out the dough and place on a sheet of parchment paper. Place another piece on top and roll out into an approximately 9X12 inch rectangle. Take off the parchment paper on top and brush on the egg white wash. Sprinkle the cinnamon sugar mixture evenly over the dough. Carefully roll the dough lengthwise into a log. Make sure you press the edges together so they do not come undone. Roll back into the plastic wrap and place in the freezer for about 30 minutes. (Or refrigerate overnight)

Cut into 1/2 inch circles. Place on a cookie sheet lined with parchment paper and bake at 350 degrees for about 15-17 minutes, or until just lightly golden on the bottom.

For the glaze, In small bowl, stir all powdered sugar, butter and vanilla until smooth. If necessary, add warm water, 1 tablespoon at a time, until desired consistency.

Lindsay's Chocolate Turtle Cookies

Ingredients

1 c. All-Purpose flour
1/3 c. Cocoa powder
1/4 tsp. Salt
8 tbs. (1 stick) Unsalted Butter, softened
2/3 c. Granulated sugar
1 large egg, separated, plus 1 egg white
2 tbs. Whole Milk
1 tsp. Vanilla extract
1 1/4 c. Pecans, chopped fine
14 Soft caramel candies
3 tbs. Heavy Whipping Cream

Directions

Combine flour, cocoa, and salt in bowl. With electric mixer on medium-high speed, beat butter and sugar until light and fluffy, 2 minutes. Add egg yolk, milk, and vanilla and mix until incorporated. Reduce speed to low and add flour mixture until just combined. Wrap dough in plastic wrap and refrigerate until firm, 1 hour.

Adjust oven rack to upper-middle and lower-middle positions and heat oven to 350 degrees F. Line 2 baking sheets with parchment paper. Whisk egg whites in bowl until frothy. Place pecans in another bowl. Roll dough into 1-inch balls, dip in egg whites, then roll in pecans. Place balls 2 inches apart on prepared baking sheets. Using 1/2-teaspoon measure, make indentation in center of each ball. Bake until set, about 12 minutes, switching and rotating sheets halfway through baking.

Microwave caramels and cream in bowl, stirring occasionally, until smooth, 1 to 2 minutes. Once cookies are removed from oven, gently re-press existing indentations. Fill each with 1/2 teaspoon caramel mixture. Cool 10 minutes, then transfer to wire rack to cool completely.

Lexie's Coconut Sandwich Cookie

Ingredients

2 c. All-purpose flour
1/2 tsp. Baking powder
1/2 tsp. Salt
1 package (7 oz.) Sweetened shredded coconut (about 2 1/4 c.)
3/4 c. (1 1/2 sticks) Unsalted butter, softened
1/2 c. Granulated Sugar
1/2 c. Packed Light-Brown Sugar
1 Large Egg
1 tsp. Vanilla extract

Vanilla Buttercream Filling

Ingredients

1/2 c. (1 stick) Unsalted Butter, softened
1 c. Confectioners' Sugar
1/2 tsp. Vanilla Extract

Cookie Directions

Preheat oven to 350F degrees with racks in upper and lower thirds. Whisk to combine flour, baking powder, and salt in a bowl. Reserve 1/2 cup coconut. Place remaining coconut in a food processor; pulse until coarsely ground. Beat butter and both sugars with an electric mixer on medium-high speed until fluffy, 3 to 4 minutes. Beat in egg and vanilla. Reduce speed to low, and gradually add flour mixture and ground coconut; mix until just combined. Drop dough by level tablespoons onto parchment-lined baking sheets, 1 to 2 inches apart. Bake, rotating sheets halfway through, until lightly golden around edges, 10 to 12 minutes. Transfer cookies to a wire rack to cool completely. Dividing evenly, spread filling on flat sides of half the cookies; sandwich with remaining cookies. Roll edges in 1/2 cup reserved coconut, and chill until ready to serve

Frosting Directions

Beat butter with an electric mixer on medium-high speed until creamy, about 2 minutes. Reduce speed to medium, and beat in confectioners' sugar, 1/2 cup at a time, scraping down side of bowl as necessary, until pale and fluffy, about 5 minutes. Add vanilla, and beat until smooth.

Chelsea's Chocolate Chip Cookie Bars

Directions

Make a double batch of your favorite chocolate chip cookie dough. Put a thin layer of cookie dough on the bottom of 10 x 15 baking pan. Melt one bag of chocolate chips, one can of sweetened condensed milk, and two tablespoons of butter, let sit for 10 minutes. Spread over cookie dough. Drop remaining cookie dough over chocolate layer. Bake at 350F for 25 minutes or until golden brown. Cut and serve.

Julie's Fudgy Peanut Butter Chip Cookies

Ingredients

1 Package Chocolate Cake Mix
2 Eggs
1/2 c. Vegetable oil
1 c. Peanut Butter Chips
1 tsp. Baking Powder

Directions

Preheat oven to 350F. Grease cookie sheets. Pour cake mix into a large bowl. Stir in the oil and eggs until well blended. Mix in peanut butter chips. Drop dough by teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Remove from pan to cool on wire racks.

Kerry's Chocolate Peanut Butter Chip Cookies

Ingredients

1 1/2 c. Unsalted butter, melted
2 c. Granulated sugar
2 Eggs
1 tsp. Vanilla extract
2 c. All-purpose flour
3/4 c. Unsweetened cocoa powder
1 tsp. Baking soda ginger
1/2 tsp. Salt
2 c. Peanut butter chips

Directions

Preheat oven to 350F. In a large bowl, cream butter and sugar. Beat in eggs and vanilla. In a separate bowl, combine flour, cocoa, baking soda, and salt; gradually stir into the butter mixture. Mix in peanut butter chips. Drop by rounded teaspoons onto ungreased cookie sheets. Bake 8 to 10 minutes in preheated oven. Cool for 1 minute before placing on wire racks to cool completely.

Peanut Butter Sandwich Cookies, aka "The Nora Ephron"

From: Epicurious | November 2012

by Tom Douglas and Shelley Lance
The Dahlia Bakery Cookbook

A sandwich cookie takes more effort than a drop cookie, because you have to make both cookies and filling. In addition, this recipe involves a chilling step and requires the cookies to be double-panned. But the results are worth it for the best-textured peanut butter cookie with the creamiest peanut filling.

After arranging the scoops of cookie batter on a baking sheet, slip another baking sheet underneath to double-pan so the cookies bake more slowly and evenly. Since you can bake only eight cookies per baking sheet, and the cookies must be double-panned, you'll have to bake them in batches. Be sure to let the baking sheets cool thoroughly before reusing them.

We use two different peanut butters in this recipe. Skippy creamy peanut butter makes the filling smooth and creamy. Adams crunchy peanut butter, which like other natural peanut butters must be well mixed before using to incorporate the oil, has just the right almost-runny consistency and crunchy bits of peanuts to give the cookies the perfect texture. To re-create our peanut butter sandwich cookies, we suggest you use the same or similar brands. We prefer moist brown sugar from a resealable plastic bag rather than from a box.

This recipe requires a 2-hour or longer chill of the shaped cookie dough, so plan accordingly. The amount of salt in the filling is a perfect balance to the creamy peanut butter, but if you are substituting table salt for the kosher salt called for in the recipe, be sure to cut the amount in half.

This recipe was inspired by the Bouchon Bakery.

Yield: Makes about 24 sandwich cookies (3 inches in diameter)

peanut butter filling

1 1/2 cups (14 ounces/400 grams) creamy peanut butter, such as Skippy
6 tablespoons (3/4 stick/3 ounces/168 grams) unsalted butter, softened
2 tablespoons powdered sugar
2 tablespoons honey
1 teaspoon kosher salt

peanut butter cookies

1 1/2 cups (8 ounces/227 grams) all purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder

1 2/3 cups (5 1/4 ounces/99 grams) rolled oats, such as Quaker old fashioned
1/2 teaspoon kosher salt
1 cup plus 2 tablespoons (2 sticks plus 2 tablespoons/11 1/4 ounces/320 grams)
unsalted butter,
softened
1/3 cup (3 1/2 ounces/125 grams) crunchy natural peanut butter, such as Adams, well
mixed
3/4 cup (5 1/4 ounces/150 grams) granulated sugar
2/3 cup (5 1/4 ounces/150 grams) packed brown sugar
2 large eggs at room temperature
1 teaspoon pure vanilla extract

1. To make the peanut butter filling, combine all the filling ingredients in a bowl using a whisk. Cover and chill the mixture until you are ready to fill the cookies.
2. To make the peanut butter cookies, in a bowl, sift together the flour, baking soda, and baking powder. Stir in the oats and salt. Set the dry ingredients aside.
3. In the bowl of an electric mixer with the paddle attachment, combine the butter, chunky peanut butter, and sugars and cream on medium-high speed until very fluffy and pale, at least 3 minutes, scraping down the mixing bowl as needed.
4. Turn the mixer to medium-low and add the eggs, one at a time, beating to incorporate each egg and scraping down the bowl as needed. Beat in the vanilla extract. Add the dry ingredients on low speed in 3 to 4 additions and mix until just combined. Do not overmix. Remove the bowl from the mixer and scrape down the bowl with a rubber spatula, going all the way to the bottom of the bowl to mix in the dry ingredients well.
5. Use an ice cream scoop to portion all the cookies in 1-ounce scoops (or use about 1 heaping tablespoon per cookie), placing the scoops on a parchment lined baking sheet. You should have about 48 cookies. (You can place all the cookies close together for the chilling step—you will space them for baking later.) Chill the scooped cookies for at least 2 hours or longer.
6. When you are ready to bake the cookies, preheat the oven to 375°F. Arrange 8 cookies, spaced evenly apart and staggered, on each parchment-lined baking sheet. (Note: Do not flatten the cookies; they will flatten as they bake.) Set the baking sheet inside another baking sheet to double pan and place it in the oven. Bake until evenly golden, about 12 minutes, rotating the pan halfway through the cooking time. If you have 2 double-panned pans in the oven at the same time, also switch them between the racks. Remove the pan from the oven and cool on a wire rack for about 10 minutes before removing the cookies with a metal spatula. Allow the cookies to cool completely before filling them.
7. To make a cookie sandwich, turn one cookie flat side up and spread with a little less

than 2 teaspoons of filling. (If you have a 1-ounce scoop, you can slightly underfill it to portion the filling or underfill a tablespoon.) Top with another cookie, flat side down, pressing gently.

Repeat until all the cookies are assembled into sandwiches.

12/05/12

I'm going to assume the oz. weight is more accurate since it was the first unit provided.

12/02/12

A Cook from Austin

I used a 1-oz. scoop, and, unlike the previous reviewer, I had to bake for 15-16 mins to achieve "evenly golden." The cooled cookies are crispy and chewy at the same time. (Must be all the butter. I calculated that each sandwich with filling contains 1 oz of butter!) I have a 2-teaspoon scoop, which I used for the filling. The 1-oz scoop would be way too much, even if underfilled, since $1 \text{ oz} = 2 \text{ Tbs} = 6 \text{ tsp}$.

snicker cookies

warning - makes a LOT of dough...

2 sticks butter
1 C creamy peanut butter
1 C light brown sugar
1 C sugar
2 eggs
1 tsp vanilla
3.5 C all purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 package snickers miniatures

- combine the softened margarine, peanut butter, and sugars using a mixer set to medium until light and fluffy
- slowly add eggs and vanilla until combine, then mix in flour, salt, and baking soda
- cover and chill dough for 2-3 hours
- Remove dough from refrigerator, divide into 1 tbs. pieces, and flatten
- Place a snickers miniature in the middle and wrap
- place on greased cookie sheet and bake at 300 for 10-12 minutes
- let cookies cool on baking rack or wax paper (drizzle with melted chocolate if desired)

Matty's Mexican Wedding Cookies

1 C softened butter or margarine
1/2 C powdered sugar
1 tsp. vanilla
1/4 tsp. salt
2.25 C all purpose flour
3/4 C finely chopped nuts

In a large bowl, combine first 4 ingredients at low speed for about 1 minute until well blended. Gradually add flour at low speed until combined, then stir in nuts. roll dough into 1 inch balls, place 1 inch apart, and bake at 350 for 8-10 minutes until firm to the touch but not brown (do not overbake). While still warm, roll in powdered sugar, allow to cool, then roll again in powdered sugar before serving.

Michael's Chocolate Chip with nuts cookies

$\frac{3}{4}$ cup granulated sugar
 $\frac{3}{4}$ cup packed brown sugar
1 cup butter or margarine, softened
1 teaspoon vanilla
1 large egg
2 $\frac{1}{4}$ cups all-purpose flour*
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup coarsely chopped nuts
1 bag (12 oz) semisweet chocolate chips (2cups)

1. Heat oven to 375 C
2. In large bowl, beat sugars, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.
3. On ungreased cookie sheet, drop dough by rounded tablespoonfuls about 2 inches apart.
4. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

*If using self-rising flour, omit baking soda and salt.

Tequila Lime Bars

Makes about a dozen

Ingredients

- 1 Box Graham Crackers
- 1/2 Cup Walnuts
- 1 + 1/2 Sticks Butter, melted
- 1 + 1/2 Teaspoons Lime Zest
- 1/2 Cup Fresh Lime Juice, about 4 limes
- 1/3 Cup Tequila
- 1 Can Sweetened Condensed Milk (14 ounce can)
- 5 Egg Yolks
- 2 Egg Whites
- 1 Tablespoon Sugar

Preheat oven to 350°F.

In a food processor, combine graham crackers and walnuts. Process until a fine crumb is produced. Pour in the melted butter and pulse until combined. Reserve about 1/2 cup of mixture. Press the rest of the mixture into a 9 x 13 greased pan and place in preheated oven and bake for about 15 minutes, until golden brown. Remove from oven and let cool.

While the crust is baking, prepare the filling.

Whisk together lime zest, lime juice, tequila, sweetened condensed milk, and egg yolks. Set aside.

In a mixing bowl, add the egg whites and sugar. Beat until soft peaks form. (don't overbeat or the egg whites will break and fall apart) Fold the egg whites into the lime juice/tequila mixture. (don't stir, but fold) Pour final mixture over the baked graham cracker crust. Sprinkle the reserved 1/2 cup of crust mixture onto the top of the filling. Bake for about 20 to 25 minutes, until the filling is set (when the pan is nudged it doesn't jiggle).

Remove bars from oven and let cool and then place bars in fridge for several hours or overnight to completely set. (I left mine overnight...they set perfectly). Cut bars into squares and enjoy!

P.S. The graham cracker crust is very thick (I was making these for graham cracker crust lovers). If you, like me, are not a true lover of graham cracker crust, then decrease the amount of graham cracker and butter by 1/3. Use only 2 out of the 3 sleeves of graham crackers in one box and only 1 stick of butter. And if you do not like graham crackers, then use vanilla wafers or any other cookie.

For swirled sugar cookies

Cookie Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter, softened
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract

Measure the flour, salt and baking powder into a bowl, mix and set aside. In a large bowl, cream together the softened butter and the sugar. Once smooth, add the eggs, vanilla and combine well.

Add the flour mixture to the butter / egg mixture a little at a time. Mix until the dough is smooth and flour is fully incorporated.

Cover the dough with plastic wrap so that it is touching the surface of the dough. Chill in the refrigerator for 1 hour. Overnight is fine too. If you want to freeze the dough, you can do so at this stage.

Working on a lightly floured surface, roll out your dough to the desired thickness. Don't go too thin... they are nicer when rolled thicker.

Bake in the centre of a preheated oven at 350 F for approximately 8 minutes (depending on the size and thickness). Here is the trick: As soon as the cookies no longer look 'wet' on the surface, they are done!

Make up a batch of sugar cookie dough, divide and place in two separate bowls.

Knead food colouring into one of the parts of dough. I made one half deep blue and left the other half as is. Chill the dough. On a lightly floured surface, roll out each ball of dough separately to about 1/4 inch thickness.

Using a pastry brush, apply a little water to the darker layer of dough. Roll the lighter colour of dough around the rolling pin and transfer it on top of the darker coloured layer of dough. The little bit of water will help them stick together.

Trim the edges so you end up with a neat and tidy rectangle. Save the scraps! You can still bake the scraps up into yummy cookies! They'll just look 'marbled'.

Gently start rolling your dough from one of the wider ends, brushing a we bit of water on the dough as you roll it up. Once it's rolled up, you can work the 'log' to even it out if the middle is thicker then the ends, and to work out any gaps.

Spill out some sprinkles onto the counter, brush the outside of the dough 'log' with a bit more water and roll it in the sprinkles. I used an entire container of sprinkles to coat the outside. Finally, wrap the dough in plastic wrap and refrigerate for an hour. You could also freeze the dough at this point to bake at a later date.

Once chilled, slice the dough into rounds to your desired thickness. I like them a little over 1/4 inch thick. The thinner the blade used to slice them, the better. A thick blade will tend to squish the dough.

Oreo Cookie Cookies

Recipe - Makes 20 - 30 cookies

Adapted from Sugarcooking (blogspot)

Ingredients:

- 2 cups AP flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, melted
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 1 tablespoon vanilla extract
- 1 egg
- 1 egg yolk*
- 2 cups semisweet chocolate chips**
- 20 oreos (double stuff is a must!), crushed into chunks

Directions:

1. Preheat the oven to 325 degrees F. Grease cookie sheets or line with parchment paper.
2. Sift together the flour, baking soda and salt; set aside.
3. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended.
4. Add in the crushed oreos. Beat on low speed for just a few seconds to break up the oreos

in the dough.

5. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at

a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.

6. Bake for 12-14 minutes in the preheated oven, or until the edges are lightly toasted.

Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.***

*Sometimes I forget it is 1 egg/1egg yolk and I accidentally add 2 eggs (plus I don't know what

to do with the leftover egg white and it seems wasteful.)

**I probably add only 1 cup choc chips, but Tim always tells me I should add more. I like to

taste the actual cookie though.

***The original recipe says 15-17 minutes, but mine never take that long. I may use slightly less than 1/4 cup.

Austrian raspberry shortbread

1 pound (4 sticks) unsalted butter, slightly softened

4 egg yolks

2 cups granulated sugar

4 cups all-purpose flour

2 teaspoons baking powder

1/4 teaspoon salt

Optional additions: 1 teaspoon vanilla extract or 1 teaspoon lemon zest

1 cup raspberry jam, at room temperature

1/4 cup confectioners' sugar

Cream the butter in a mixer fitted with a paddle attachment (or using a hand mixer) until soft and fluffy. Add the egg yolks and mix well.

Mix the granulated sugar, flour, baking powder, and salt together. Add to the butter and egg yolk mixture and mix just until incorporated and the dough starts to come together. Turn the dough out onto a floured work surface and form into two balls.

Wrap each ball in plastic wrap and freeze at least 2 hours or overnight (or as long as a month, if you like).

Heat the oven to 350 degrees.

Remove one ball of dough from the freezer and coarsely grate it by hand or with the grating disk in a food processor into the bottom of a 9×13-inch baking pan or a 10-inch tart pan with a removable bottom. Make sure the surface is covered evenly with shreds of dough.

With a piping bag with a wide tip or a zip-lock bag with the corner cut off, squeeze the jam over the surface as evenly as possible, to within 1/2 inch of the edge all the way around. Remove the remaining dough from the freezer and coarsely grate it over the entire surface.

Bake until lightly golden brown and the center no longer wiggles, 50 to 60 minutes. As soon as the shortbread comes out of the oven, dust with confectioners' sugar.

Cool on a wire rack, then cut in the pan with a serrated knife. I find that for this an all bar cookies, chilling the pan in the fridge makes it a lot easier to get clean cuts.

Soft and Chewy M&M Cookies

These are the best M&M Cookies I've ever had. They're soft, moist, and tender in the interior with perfectly chewy edges. The dough is buttery, with hints of vanilla. There's an abundance of M&Ms in every bite. I tweaked my favorite Chocolate Chip Cookie Recipe and added M&Ms. Cornstarch is the secret ingredient that keeps them extra soft. The dough can be made in advance, refrigerated, and baked off as desired, up to 5 days later. A great option to have for fresh, warm cookies without having to mix up dough.

YIELD: About 22 medium-sized cookies PREP TIME: 10 minutes COOK TIME: 8 minutes TOTAL TIME: 18 minutes

INGREDIENTS:

3/4 cup (1 1/2 sticks) unsalted butter, softened
 3/4 cup light brown sugar, packed
 1/4 cup granulated sugar
 1 large egg
 2 teaspoons vanilla extract
 2 cups all-purpose flour
 campaignIcon
 2 teaspoons cornstarch
 1 teaspoon baking soda
 pinch salt, optional and to taste
 campaignIcon
 1 1/2 cups milk chocolate M&Ms (or another variety of M&Ms, or chocolate chips may be substituted)
 Watch a Video for Chocolate Walnut Cookies

DIRECTIONS:

To the bowl of a stand mixer fitted with the paddle attachment, combine the butter, sugars, egg, vanilla, and beat on medium-high speed until well-creamed, light and fluffy, about 5 minutes (or use a hand mixer and beat for at least 7 minutes). Stop, scrape down the sides of the bowl, and add the flour, cornstarch, baking soda, optional salt, and mix until just combined, about 1 minute. Add the M&Ms and fold in by hand.

Using a medium 2-inch cookie scoop, form heaping mounds. Place mounds on a large plate, flatten mounds very slightly with your palm, cover with plasticwrap, and

refrigerate for at least 2 hours, or up to 5 days, before baking. Do not bake with warm dough because cookies will spread.

Preheat oven to 350F, line a baking sheet with a Silpat Non-Stick Baking Mat, parchment, or spray with cooking spray. and place them on the baking sheet, spaced at least 2 inches apart; I bake 8 cookies per sheet. Bake for 8 to 10 minutes, until edges have set and tops are just beginning to set, even if slightly undercooked, pale and glossy in the center. Do not bake longer than ten minutes as cookies will firm up as they cool (The cookies shown in the photos were baked with dough that had been chilled for two days, allowed to come to room temp for 15 minutes, and were baked for 8 1/2 minutes, with trays rotated at the 4-minute mark. They have chewy edges with soft pillowy centers). Allow cookies to cool on the baking sheet for 5 minutes before removing and transferring to a rack to finish cooling.

Store cookies in an airtight container at room temperature for up to 1 week, or in the freezer for up to 3 months. Alternatively, unbaked cookie dough can be stored in an airtight container in the refrigerator for up to 5 days, so consider baking only as many cookies as desired and save the remaining dough to be baked in the future when desired.

Twix Bar Chocolate Chip Cookies

Chocolate chip cookies are even better with Twix baked in. This cookie dough is my favorite chocolate chip cookie dough base, producing cookies that are so soft, moist, and tender with perfectly chewy edges. The dough is buttery, with hints of vanilla, and there's an abundance of Twix and chocolate chips in every bite. The dough can be made in advance, refrigerated, and baked off as desired, up to 5 days later. A great option to have for fresh, warm cookies without having to mix up dough. I highly recommend these cookies!

YIELD: about 28 medium cookies PREP TIME: 10 minutes COOK TIME: 8 minutes
TOTAL TIME: 18 minutes

INGREDIENTS:

3/4 cup (1 1/2 sticks) unsalted butter, softened

3/4 cup light brown sugar, packed

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1/4 cup granulated sugar

1 large egg

2 teaspoons vanilla extract

2 cups all-purpose flour

2 teaspoons cornstarch

1 teaspoon baking soda

pinch salt, optional and to taste

campaignIcon

1 1/2 cups Twix, diced small and loosely piled in measuring cup (I used 26 mini size (not Fun Size) Twix from an 11.5-ounce bag; each bar diced into 4 small pieces)

3/4 cup semi-sweet chocolate chips

Watch a Video for Chocolate Walnut Cookies

DIRECTIONS:

To the bowl of a stand mixer fitted with the paddle attachment, combine the butter, sugars, egg, vanilla, and beat on medium-high speed until well-creamed, light and fluffy, about 5 minutes (or use a hand mixer and beat for at least 7 minutes).

Stop, scrape down the sides of the bowl, and add the flour, cornstarch, baking soda, optional salt, and mix until just combined, about 1 minute.

Add the Twix, chocolate chips, and beat momentarily to incorporate, or fold in by hand.

Using a medium 2-inch cookie scoop, form heaping mounds (I made 28). Place mounds on a large plate, flatten mounds slightly with your palm, cover with plasticwrap, and refrigerate for at least 2 hours, or up to 5 days, before baking. Do not bake with warm dough because cookies will spread and bake thinner and flatter.

Preheat oven to 350F, line a baking sheet with a Silpat Non-Stick Baking Mat, parchment, or spray with cooking spray. and place mounds on baking sheet, spaced at least 2 inches apart (I bake 8 cookies per sheet). Bake for 8 to 9 minutes, or until edges have set and tops are just beginning to set, even if slightly undercooked, pale and glossy in the center. Do not bake longer than 10 minutes as cookies will firm up as they cool (The cookies shown in the photos were baked with dough that had been chilled overnight, allowed to come to room temp for 15 minutes, and were baked for 8 minutes, with trays rotated at the 4-minute mark. They have chewy edges with soft, pillowy centers). Allow cookies to cool on the baking sheet for 5 minutes before removing and transferring to a rack to finish cooling.

Store cookies airtight container at room temperature for up to 1 week, or in the freezer for up to 3 months. Alternatively, unbaked cookie dough can be stored airtight in the refrigerator for up to 5 days, so consider baking only as many cookies as desired and save the remaining dough to b

Brownie Roll-Out Cookies*

Recipe from Deb's mom

3 cups (375 grams) all-purpose flour

1/2 teaspoon (3 grams) salt

1/2 teaspoon baking powder

1 cup (225 grams) lightly salted butter, softened (Deb note: I don't really see "lightly salted" much these days, so I used one stick salted, one stick unsalted)

1 1/2 (300 grams) cups sugar

2 large eggs

1 teaspoon (5 ml) vanilla extract

2/3 cup unsweetened cocoa (approximately 60 grams — weights can vary a bit depending on brand. I use the "good" stuff—Droste, Galler or Valrhona —but I can assure you that my mother only used Hershey's growing up, so your choice)

Preheat oven at 350 degrees. Whisk dry flour, salt and baking powder in bowl and set aside. Mix butter, sugar, eggs, vanilla and cocoa in mixer. Gradually add flour mixture, and mix until smooth. Wrap in plastic and chill for at least one hour.

Roll out cookie dough on floured counter. Cut into desired shapes, brushing extra deposits of flour off the top. (It does disappear once baked, though, so don't overly fret if they go into the oven looking white.) Bake on a parchment-lined baking sheet for 8 to 11 minutes (the former for 1/8-inch thick cookies, the latter for 1/4-inch cookies) until the edges are firm and the centers are slightly soft and [puffed](#).

Transfer to a wire rack to cool.

* According to my mother's recipe, they're called chocolate sugar cookies but I do not feel that it does them justice.