

COOKIE BOOK

2023



Jan 2023

Amy Corcoran: Thumbprint Cookies

INGREDIENTS:

Cookies:

- * $1\frac{1}{2}$ c unsalted butter, softened
- * 1c sugar
- * 1tsp vanilla extract
- * $\frac{1}{2}$ tsp salt
- * $3\frac{1}{2}$ c flour
- * Jam-seedless strawberry, raspberry, or any flavor

Icing:

- * 1c powdered sugar
- * 1-2tbsp milk
- * 1tsp vanilla extract (optional)

INSTRUCTIONS:

1. Preheat oven to 350F
2. Cream butter and sugar. Stir in vanilla.
3. Mix salt and flour together.
4. Add flour mixture to butter mixture until dough is crumbly but holds together when pinched.
5. Take a walnut-sized piece of dough and gently knead 3-4 times. Roll into a ball and place on ungreased cookie sheet. Press a well into the center of each ball and fill with $\frac{1}{2}$ tsp jam.
6. Bake for 10-15 min. Set aside to cool.
7. Whisk together icing ingredients until smooth. Drizzle over cookies.

Becky Franzel: Hot Chocolate Cookies

INGREDIENTS:

- * 1c butter, softened
- * 1c sugar
- * 2/3c brown sugar
- * 2 large eggs
- * 1tsp vanilla
- * 3 1/4c flour
- * 4pkg or 3/4c hot cocoa mix (not sugar free-won't work)
- * 1tsp salt
- * 1tsp baking soda
- * 2tsp baking powder
- * 1c chocolate chips
- * 1c Mallow Bits, or any dehydrated marshmallow

INSTRUCTIONS:

1. Beat butter and both sugars together in large bowl until light and fluffy.
2. Add eggs and vanilla. Mix well.
3. In a separate bowl, combine dry ingredients. Gradually beat into butter mixture until blended.
4. Stir in chocolate chips and mallow bits. Cover and chill for 1hr.
5. Preheat oven to 350F. Drop heaping tbsp of dough 2in apart onto greased baking sheet.
6. Bake 9-11 min, or until edges are cooked. Cool on baking sheet for 5min, then place on wire racks to cool.

Don Schauf: Christmas Peanut Butter Balls (GF)

INGREDIENTS:

- * 2c peanut butter (crunchy or smooth)
- * $\frac{1}{2}$ c unsalted butter (1 stick, softened)
- * 3-4c powdered sugar, to taste
- * 1 tsp vanilla extract
- * 2c Rice Krispies or equivalent
- * 16 oz chocolate candy coating

INSTRUCTIONS:

1. Line a large baking sheet with parchment paper.
2. Combine peanut butter and butter together in a large mixing bowl; mix until well combined.
3. Stir in vanilla extract.
4. Gradually add in powdered sugar, half a cup at a time, until mixture is nice and smooth and you can easily form balls.
5. Stir in Rice Krispies; use your hands if necessary to thoroughly incorporate into peanut butter mixture.
6. Shape into 1in balls and refrigerate for 30 minutes.
7. Melt in chocolate coating, following melting instructions on package.
8. Dip the peanut butter balls into chocolate using toothpick.
9. Transfer to the parchment paper.
10. Let sit until the chocolate is firm.

Morgan Edwards: Grandma's Sugar Cookies

INGREDIENTS:

- * $1\frac{1}{2}$ c powdered sugar
- * 1c butter
- * 1tsp vanilla
- * 1tsp almond extract
- * 1 egg
- * $2\frac{1}{2}$ c flour
- * 1tsp baking soda
- * $1/4$ tsp baking powder

INSTRUCTIONS:

1. Mix powdered sugar, butter, vanilla, and almond together.
2. Add egg and mix.
3. Mix remaining ingredients (flour, baking soda, baking powder).
4. Cover and refrigerate for 2 hr.
5. Bake 7-8 min at 375F.

Nikki Wagner: Chocolate Peanut Butter Rice Krispie Rolls (GF)

INGREDIENTS:

- * 1pkg mini marshmallows (10.5oz, 297g, or about 6 2/3c)
- * 1/4c butter
- * 1/4c peanut butter
- * 5 1/2c Rice Krispies
- * 1 1/3c chocolate chips
- * 3/4c peanut butter chips

INSTRUCTIONS:

1. Line cookie sheet with wax paper. Generously spray with non-stick spray and set aside.
2. Mix mini marshmallows, butter, and peanut butter in large bowl. Microwave for 2 min.
3. Stir microwaved, melted ingredients, then add Rice Krispies.
4. Mix well, then spread mixture on greased wax paper. Coat hands with non-stick spray and flatten out Rice Krispie mix until it's even and compressed. Set aside.
5. Mix chocolate chips and peanut butter chips (if you don't have pb chips, use more chocolate or butterscotch. No white choc!)
- *Be careful, don't overcook. Sugar burns easily!
6. Spread melted peanut butter and chocolate onto Rice Krispie mixture.
7. Roll the Rice Krispie mixture into one log horizontally. Lift wax paper at one end to assist.
8. Refrigerate for approx. 30 minutes.
9. Slice and serve.

Shannon Clancy: Ranger Cookies

INGREDIENTS:

- * 1c flour
- * $\frac{1}{2}$ tsp baking soda
- * $\frac{1}{4}$ tsp baking powder
- * $\frac{1}{8}$ tsp salt
- * 1 stick butter, softened (20 seconds in microwave)
- * $\frac{1}{2}$ c granulated sugar
- * $\frac{1}{2}$ c brown sugar, packed
- * 1 large egg
- * 1tsp vanilla extract
- * 1c quick-cooking oats
- * 1c Rice Krispies
- * $\frac{1}{2}$ c chocolate chips (heaping)

INSTRUCTIONS:

1. Preheat oven to 375F.
2. Stir together flour, baking soda, baking powder, and salt in small bowl. Set aside.
3. Beat butter, granulated sugar, and brown sugar in bowl until well blended (about 2 min).
4. Beat in egg and vanilla.
5. Gradually add flour mixture and butter mixture until just blended.
6. Stir in rolled oats, Rice Krispies, and chocolate chips.
7. Scoop with rounded teaspoon, drop on lightly greased baking sheets.
8. Bake until cookies are golden brown, approx 10 min.
9. Cool on wire racks.

Emily Curley: Pumpkin Chocolate Chip Cookies (Vegan)

INGREDIENTS:

- * 1½c light brown sugar
- * ¾c vegan butter (melted and cooled)
- * ½c pumpkin puree
- * 1tsp vanilla extract
- * 2½c flour
- * 2tsp pumpkin pie spice (none on hand? combine 1tsp ground cinnamon, ½tsp ground nutmeg, ¼tsp ground ginger, ¼tsp ground cloves).
- * 1tsp baking soda
- * pinch of salt
- * 1c vegan chocolate chips

INSTRUCTIONS:

1. Preheat oven to 350F. Line 2-3 baking sheets with parchment paper
2. Add sugar, butter, pumpkin puree, and vanilla extract to large mixing bowl. Whisk until well combined.
3. Add flour, spices, and baking soda to mixing bowl. Use wooden spoon to mix until just before it's combined (should be slightly sticky).
4. Add chocolate chips and fold through.
5. Roll dough into balls, about 2tbsp or heaping cookie scoop.
6. Arrange on baking sheet with about 2in between each.
7. Bake for 13-15min or until edges are cooked and golden brown.
8. Let cookies cool on the baking sheet for 15min, then transfer to a cooling rack.