



Birmingham Bake & Cook Company
3rd Annual Holiday Cookie Swap
Monday, November 14, 2011

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Savannah Cheesecake Cookies

Lisa Wallace

Preheat oven to 350 degrees

Crust: 1 cup all-purpose flour, 1/4 cup packed light brown sugar, 1 cup finely chopped nuts (pecans or macadamia nuts), 1 stick melted butter

Filling: 2 (8-ounce) packages cream cheese (softened), 1 cup granulated sugar, 3 eggs, 1 tsp. pure vanilla extract, 1 tsp. almond extract, 1 tbsp. fresh lemon juice

Method, Crust: Combine flour, brown sugar, finely chopped nuts and butter in bowl. Press dough into ungreased 13 X 9 X 2 inch pan. Bake for 12-15 minutes or until lightly browned.

Method, Filling: Beat cream cheese and granulated sugar together in a bowl until smooth, using a handheld electric mixer; add eggs and vanilla and almond extracts and fresh lemon juice, beat well. Pour over crust. Bake for 20 minutes. Cool completely. Cut into squares before refrigerating.

Double Almond Biscotti (Dipped in Chocolate)

Linda Mothersbaugh

Yields: 22 biscotti

Ingredients:

| | |
|---|---------------------------------|
| 7 oz. almond paste (grated) | 1/4 tsp. salt |
| 8 T. very cold butter | 1 c. slivered or sliced almonds |
| 1 3/4 c. flour | 4 large egg whites |
| 1/2 c. sugar | 1/2 tsp. vanilla extract |
| 1 tsp. baking powder | |
| milk chocolate (bars or almond bark) for dipping biscotti (optional) | |
| white chocolate (bars or almond bark) for drizzling biscotti (optional) | |

Equipment:

Box grater or food processor (with grater blade)

Wire rack for cooling and allowing chocolate to harden

parchment paper

Directions:

Preheat oven to 350 degrees.

1. Grate almond paste and butter into a medium-sized bowl.
2. Add flour, sugar, baking powder and salt. Mix together well with a fork or pastry cutter until crumbly. Add slivered or sliced almonds.
3. Whisk together egg whites and vanilla until frothy. Add to mixture. Mix until dough holds together. Turn out onto a lightly floured surface.
4. Roll dough into a 2 inch thick log. Cut in half and roll each piece to 10 inches long.
5. Transfer rolls onto an ungreased parchment-lined cookie sheet. Flatten to 3/4 inch thick each.
6. Bake 35 minutes or until golden. Cool on cookie sheet on wire rack for 10 min.
7. Cut into 3/4 inch diagonal slices. Return to cookie sheet, cut side down. Bake 12 minutes. Flip and bake 12 minutes more.
8. Cool biscotti on wire rack.
9. Melt milk chocolate - dip one side of each biscotti in the chocolate and let the chocolate harden.
10. Melt white chocolate - with a spoon, drizzle white chocolate on milk chocolate-coated side of biscotti and let the chocolate harden.
11. Store in air-tight container.

White Chocolate-Almond Cookies with Fleur de Sel

Resa Calloway

Yield: Approximately 3 dozen

Ingredients:

1½ cups all-purpose flour
1 teaspoon baking soda
¼ teaspoon kosher salt
1 cup butter
1¼ cups light brown sugar, packed
¾ cup granulated sugar
2 eggs
2 teaspoons vanilla extract
3 cups quick oats
1½ cups roasted salted almonds, coarsely chopped
7 ounces white chocolate, coarsely chopped
6 ounces white chocolate chips
Fleur de Sel sea salt

Preparation:

1. Place chopped almonds in colander to sift out excess salt and small fragments.
2. Whisk flour, baking soda, and salt together; set aside.
3. Cream butter and sugars just until fluffy.
4. Add eggs and vanilla and beat until incorporated.
5. Add flour mixture; mix just until incorporated.
6. Add oats; mix just until combined.
7. Stir in almonds, chocolate, and chips in 2 additions.
8. Using a #30 scoop, place mounds of cookie dough on parchment lined cookie sheets.
9. Lightly sprinkle flakes of Fleur de Sel sea salt on top of each mound of dough.
10. Bake at 350 degrees for 11-12 minutes.
11. Let cookies remain on cookie sheet until set before removing to wire cooling racks.

Ghirardelli Caramel Cookies

Susan Pockstaller and Ghirardelli Chocolate Co!

Ingredients

1 box of Ghirardelli Carmel Turtle Brownie Mix (1 pouch mix and 1 pouch caramel)
4 tablespoons (1/2 stick) butter, softened
1 egg
18 pecan halves

Method

1. Preheat oven to 350°F degrees.
2. In large bowl, place brownie mix, butter and eggs. Using an electric mixer, mix on low speed 1 minute or until dough forms
3. Drop by rounded tablespoons, 1 inch apart, onto ungreased cookie sheet.
4. With thumb or handle of wooden spoon, press indentation into center of cookie dough and fill with caramel.
5. Place 1 pecan half on top of caramel
6. Bake 11-13 minutes.

Cinnamon French Toast Cookies
Tamitha Lynch and www.bakersroyale.com

Preparation: Heat oven to 350°F degrees. Line bake sheet with parchment

Ingredients

2 1/2 cups of flour
1 teaspoon baking powder
1/4 teaspoon salt
2 teaspoons of cinnamon, plus 2 tablespoon of cinnamon for divided use
1/2 cup unsalted butter, softened
1/2 cup cream cheese
3/4 cup dark brown sugar,
1/2 cup granulated sugar, plus 1/4 cup sugar for divided use
1 large egg
1 large egg yolk
1 1/2 tablespoon maple syrup
1 teaspoon vanilla extract

Instructions:

1. Sift flour, baking powder, salt and cinnamon into a bowl; set aside. Cream butter, cream cheese and both sugars until pale and fluffy. Lightly mix egg and egg yolk in a separate bowl and add to creamed butter, mix until combined. Add in maple syrup and vanilla extract, mix until combined. Add flour mixture in and using a wooden spoon or a sturdy spatula fold until incorporated.
2. Divide dough in half and shape into flat rectangles. Refrigerate for at least 2 hours. Remove chilled dough and on a lightly floured surface, start rolling dough from one long length side edge to another. Return rolled logs to chill for another two hours or overnight.
3. Mix remaining cinnamon and sugar and place inside a fine mesh shaker or in a fine mesh sieve.
4. Using a knife slice dough into 1/4 inch thick rounds. Place cookies 1 inch apart on parchment lined bake sheet. Using a sieve or a fine mesh shaker lightly cover cookies with cinnamon and sugar mixture over sliced cookies. Bake for 10-12 minutes.

A few notes on the Cinnamon French Toast Cookies:

1. The dough can be made ahead of time and frozen for up to a month.
2. The dough will be wet and sticky right after mixing and will need to be chilled before rolling into a log.
3. Since this dough is best handled as a log and then sliced, don't forget to turn the log as you slice to keep a round cookie shape.
4. Make two logs so that the log doesn't become too soft from the warmth of your hand while slicing.
5. Baked cookies can be stored in an airtight container on the counter for 3-5 days.

NILLA Turtle Cookie Balls

Cheryl Azrin

Yield: 42 each

Ingredients:

1 pkg. (8 oz.) Cream Cheese, softened
70 NILLA Wafers, finely crushed (about 2-1/3 cups)
2 pkg. (8 squares each) BAKER'S Semi-Sweet Chocolate, melted
3 Tbsp. caramel ice cream topping
1/4 cup chopped Pecans

Directions:

1. MIX first 3 ingredients until well blended.
2. SHAPE into 42 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow, waxed paper-lined pan. Sprinkle with nuts (or candy sprinkles, coconut flakes, whatever you like).
3. REFRIGERATE 1 hour or until firm.

Magic Cookie Bars

Karen Williamson

1/2 cup margarine or butter
1 1/2 cups graham cracker crumbs
1 (14 ounce) can sweetened condensed milk
1 6 ounce package semi sweet chocolate chips
1 3 1/2 ounce can flaked condensed coconut (1 1/3 cups)
1 cup chopped nuts

DIRECTIONS

1. Heat oven to 350 degrees F (325 degrees for glass dish). Coat 13x9-inch baking pan with no-stick cooking spray.
2. Combine graham cracker crumbs and butter. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with a fork.
3. Bake 25 minutes or until lightly browned. Cool. Cut into bars or diamonds.
4. Store covered at room temperature.

Variations

1. 7-Layer Magic Cookie Bars: Substitute 1 cup (6-ounces) butterscotch flavored chips for 1 cup semi-sweet chocolate chips and proceed as directed above.
2. Peanut butter flavored chips or white chocolate chips may be substituted for butterscotch flavored chips.
3. Magic Peanut Cookie Bars: Substitute 2 cups (about 3/4 pound) chocolate-covered peanuts for semi-sweet chocolate chips and chopped nuts.
4. Magic Rainbow Cookie Bars: Substitute 2 cups plain candy-coated chocolate candies for semi-sweet chocolate chips.

Chocolate Surprise Mint Cookies

Mindi Norris

Ingredients

| | |
|---------------------|--------------------------------------|
| 1/2 cup brown sugar | 1 tsp peppermint extract |
| 1/2 cup shortening | 3 1/2 cup flour |
| 1/2 cup butter | 1 tsp baking soda |
| 1 cup white sugar | 1 tsp salt |
| 2 eggs | 2 king size Hershey's chocolate bars |
| 1 tsp vanilla | |

Method

1. Mix wet ingredients together.
2. Mix in dry ingredients.
3. Break chocolate up into squares.
4. Put a spoon-full of dough onto cookie sheet and place a chocolate square in the center and rap the dough around it, making sure to cover it completely.
5. Bake at 350 degrees for 6-8 minutes.

White Star Cookies

Lindsey Korth



Yield: 16 cookies

Ingredients:

12 ounces white chocolate morsels
2 tablespoons peanut butter (smooth or crunchy)
1 1/2 cups Rice Krispies
1 cup miniature marshmallows
1 cup salted, dry roasted peanuts

Directions:

Melt the white chocolate morsels and peanut butter together in double boiler or microwave.
Add all other ingredients and mix together.
Drop by spoonfuls onto wax paper.
Refrigerate until hardened.

Seven-Layer Cookies

Shannon Lescarini and Gourmet Magazine, December 2005

Time: These take at least 11 hours from beginning to end, most of it inactive, but make sure you have a good 2 to 3 hour window

Ingredients

4 large eggs, separated
1 cup sugar
1 (8-oz) can almond paste
2 1/2 sticks (1 1/4 cups) unsalted butter, softened
1 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon salt
25 drops red food coloring
25 drops green food coloring
1 (12-oz) jar apricot preserves, heated and strained
7 oz fine-quality bittersweet chocolate (not unsweetened), chopped

Equipment

A small offset spatula,
A heavy-duty stand mixer if you have one; a hand-mixer should work as well
Wax and parchment paper
13-by-9 baking pan
Couple baking sheets

Method

1. Put oven rack in middle position and preheat oven to 350°F. Butter a 13- by 9-inch baking pan and line bottom with wax paper, leaving a 2-inch overhang on 2 ends, then butter paper.
2. Beat whites in mixer fitted with whisk attachment at medium-high speed until they just hold stiff peaks. Add 1/4 cup sugar a little at a time, beating at high speed until whites hold stiff, slightly glossy peaks. Transfer to another bowl.
3. Switch to paddle attachment, then beat together almond paste and remaining 3/4 cup sugar until well blended, about 3 minutes. Add butter and beat until pale and fluffy, about 3 minutes. Add yolks and almond extract and beat until combined well, about 2 minutes. Reduce speed to low, then add flour and salt and mix until just combined.
4. Fold half of egg white mixture into almond mixture to lighten, and then fold in remaining whites gently but thoroughly.
5. Divide batter among 3 bowls. Stir red food coloring into one and green food coloring into another, leaving the third batch plain. Set white batter aside. Chill green batter, covered. Pour red batter into prepared pan and spread evenly with offset spatula (layer will be about 1/4 inch thick).
6. Bake red layer 8 to 10 minutes, until just set. (It is important to undercook. They'll look like they're not done, but a tester does come out clean.)
7. Using paper overhang, transfer layer to a rack to cool, about 15 minutes. Clean pan, then line with wax paper and butter paper in same manner as above. Bake white layer in prepared pan until just set. As white layer bakes, bring green batter to room temperature. Transfer white layer to a rack. Prepare pan as above, then bake green layer in same manner as before. Transfer to a rack to cool.
8. When all layers are cool, invert green onto a parchment or wax-paper-lined large baking sheet. Discard paper from layer and spread with half of preserves. Invert white on top of green layer, discarding paper. Spread with remaining preserves. Invert red layer on top of white layer and discard wax or parchment paper.
9. Cover with plastic wrap and weight with a large baking pan. Chill at least 8 hours.

APPLE PIE COOKIES

Shannon Lescarini

CRUST

2 1/2 cups all-purpose flour, plus more for dusting surfaces, dipping fork
2 tablespoons granulated sugar
1 teaspoon table salt
1 teaspoon apple cider vinegar
2 sticks unsalted butter, very cold
1/2 cup water, very cold

FILLING

3 medium apples, your choice!
Squeeze of lemon juice (optional)
1/3 cup granulated sugar
1 teaspoon ground cinnamon
Few gratings fresh nutmeg

FINISHING

1 large egg
Coarse sugar for garnish

Equipment

A couple baking sheets covered with parchment paper

Rolling pin, pastry brush (for egg wash), fork (for crimping and dipping) and sharp knife (to make slits)

Two round cookie cutters of different sizes. I used 2 1/2-inch and 1 1/2 to 1 3/4-inch rounds. You'll want to make sure there's at least a 3/4-inch difference in the sizes, as you'll need the extra margin to crimp your dough.

Make your pie dough:

1. Whisk together flour, sugar and salt in the bottom of a large, wide-ish bowl. Using a pastry blender, two forks or your fingertips, work the butter into the flour until the biggest pieces of butter are the size of small peas. (You'll want to chop your butter into small bits first, unless you're using a very strong pastry blender in which case you can throw the sticks in whole) Gently stir in the ice water and vinegar with a rubber spatula, mixing it until a rough mass forms. Get your hands in the bowl and knead it just two or three times to form a ball. Divide dough in half. Wrap each half in plastic wrap and flatten a bit, like a disc. Chill in fridge for at least an hour or up to two days.
2. Meanwhile: Get everything else together: Line up six small dishes. In the first one, pour some water. Leave the second one empty; you'll use it for your apples in a bit. In the third one, mix the sugar, cinnamon, nutmeg and any other spices you like in your pie, such as a pinch of cloves. In the fourth one, place a little bit of flour to dust your surface and dip your fork for crimping. In the fifth one, whisk an egg with one teaspoon of water until smooth. In the last one, add some coarse sugar for decorating the tops of the pies.
3. On a well-floured counter, roll out your pie dough pretty thin, a little shy of 1/8-inch thick. Lift and rotate your dough as you roll it, to ensure that it rolls out evenly and so you can be sure it's not sticking in any place. Use the larger of your two cookie cutters (mine was 2 1/2-inch) to cut as many rounds as you can from the dough. Transfer them to parchment-lined baking sheets and keep them in the fridge until you need them. Once you've finished the first packet, repeat the process with the second packet of dough
4. Prepare your apples: Peel your apples. Cut thin (1/8-inch thick) slices from one side of whole apple, stopping when you hit the core. Repeat on opposite side. I got about 10 usable slices from each side of my small-medium-ish apples. Use the smaller of your two cookie cutters (mine was about 1 2/3-inches) to cut the apples into cute little discs that will fit inside your pie cookies. Place them in your second bowl, covering them with a few drops of lemon juice if you find that they're browning quickly.
5. Preheat oven to 350 degrees.

And now, assemble away!

6. Grab your first disc of chilled dough and lightly dampen it on one side with the water. This is to help it seal. Take your first disc of apple and toss it in the cinnamon spice sugar. Place it on the damp side of the bottom disk. Place a second disc of dough on top; I found it easiest to seal it by picking the whole thing up (this is when you'll be glad that your dough is cold and semi-firm; if it's soft and getting sticky, chill it until it's easy to pick up) and press the tops and bottoms around the apple with your fingers. Back on the floured counter, cut decorative slits in your "pies". Dip your fork in the flour and use it to create a decorative crimp on the sealed edges. Brush your cookie with egg wash and sprinkle with coarse sugar. Replace on baking sheet and chill while you prepare the others. The first couple are slow and the rest come together very quickly.
7. Bake for 25 minutes, or until puffed and bronzed and very pie-like. (If this is your first batch, peer in at them at 20 minutes, to make sure your oven doesn't run hot.) Transfer to a cooling rack.
8. These will keep for a few days at room temperature. You could also make a larger batch of these, doing everything but brushing them with egg and sprinkling them with sugar, and keep them frozen until needed. Bake them directly from the freezer, just adding a couple minutes to the baking time.

Russian Tea Cakes

Barbara Kelsoe

Mix together thoroughly: 1 cup soft butter
1/2 cup sifted confectioners' sugar
1 teaspoon vanilla

Sift together and stir in: 2 1/4 cups sifted all purpose flour (I use
White Lily)
1/4 teaspoon salt

Mix in: 3/4 cup finely chopped pecans

Chill dough. Roll into 1" balls. Place them 2 1/2" apart on an ungreased baking sheet.
Bake until set, but not brown. While still warm, roll in confectioners' sugar. Cool.
Roll in sugar again.

Temperature: 400 degrees

Time: Bake 10 to 12 minutes

Amount: About 4 dozen 1 1/2" cookies

Salted Double Chocolate Peanut Butter Cookies

Heather Jeffcoat

1 1/4 cup all-purpose flour
1/2 cup cocoa powder
1/2 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter, room temperature
1 cup sugar
2 large eggs
2 teaspoons pure vanilla extract
3/4 cups creamy peanut butter
1 cup semi-sweet chocolate chips
coarse sea salt

1. Preheat oven to 350 degrees F. Line two large baking sheets with parchment paper.
2. In a medium bowl, whisk flour, cocoa, baking soda, baking powder, and salt.
3. In a large bowl, beat butter and sugar with an electric mixer on medium-high speed. Beat in eggs and vanilla. Beat in peanut butter until just combined. Beat in dry ingredients until just combined. Stir in chocolate chips.
4. Drop 1 heaping tablespoon of cookie dough two inches apart. Top each cookie with a few sea salt crystals. (I love them salty so I am very generous.)
5. Bake cookies for 12-14 minutes, until the edges are firm.
6. Transfer to a wire rack to cool. Cool completely before. Can store for up to 5 days.

CHEESE STRAWS

Jamie Preston

Ingredients:

1 stick of margarine – softened, not melted
½ lb. extra sharp cheddar cheese – shredded
1 ½ C flour – un-sifted, all purpose, plain
½ tsp. salt
1/8 tsp. cayenne pepper

Directions:

1. Using an electric mixer or food processor cream margarine and cheese.
2. In a separate bowl, add salt and cayenne pepper to flour and whisk it in. Add seasoned flour in small amounts to cheese butter mix.
3. Put dough in a cookie press that has been fitted with the bar plate.
4. Roll out on ungreased cookie sheets and cut in 2-inch strips.
5. Bake in a 325 degree preheated oven for 10-12 minutes on the next to the bottom shelf.

Recipe Notes:

1. If you smell them cooking they're probably already burned! When finished baking allow to sit a minute or two before loosening them with a spatula or knife and allow them to finish cooling on the sheet. Store them in an air-tight container. These also freeze well.
2. This is one of my favorite and often requested recipes because they look great and taste even better. Perfect for entertaining. Handle baked cheese straws carefully because they are light, wafer-like, and delicate.

Oatmeal Raisin Cookies

Maggie Czeskleba

Original Baker: Wilmoth Odom

| | |
|--|--|
| 1c. Oleo (Butter, Sweet Cream, Salted) | ¾ tsp. Cinnamon |
| 1c. Brown Sugar (firmly packed) | ½ tsp. Salt |
| 1c. White Sugar | 1 tsp Baking Soda |
| 2 Eggs (unbeaten) | 3c. Oatmeal |
| 1 tsp. Vanilla | 1 ¼ c. Plain Flour |
| | 1c. (of each) chopped pecans and raisins |

1. Cream butter and sugars until light and fluffy
2. Add eggs and vanilla; mix well
3. Blend in combined dry ingredients
4. Stir in nuts and raisins
5. Drop by tablespoon UN-greased cookie sheet
6. Bake at 350° for approx. 12 minutes

Chocolate Truffles

Mary Kennedy

Yield: 3 dz

7 oz. Bittersweet Chocolate, Chopped
¼ C Heavy Cream
2 TBSP Amaretto*
1 tsp. Vanilla Extract
1 Cup Unsweetened Cocoa Powder

1. In a metal bowl or on top of a double boiler pan set, combine the chocolate, heavy cream and Amaretto. Set over barely simmering water and cook, stirring occasionally, until the chocolate is melted and mixture is smooth.
2. Remove the mixture from the heat and stir in the vanilla.
3. Cover and place in the refrigerator about 30 minutes or until mixture is partially set and can be formed into truffle balls.
4. Place a fine-mesh sieve over a plate and press the cocoa powder through with the back of a large spoon.
5. Remove the truffle mixture from the refrigerator and roll 1 teaspoonful between your palms to make an unevenly shaped ball. Transfer to a baking sheet and repeat until all truffle mixture is used.
6. Roll each truffle into the cocoa powder. Store the truffles in an airtight container, in the refrigerator for up to one week.
7. Remove the truffles 15-30 minutes prior to serving!

*Amaretto may be substituted with Grand Marnier, dark rum, cognac, Chambord liqueur or Kahlua.

Chocolate Dipped Oatmeal Chocolate Chip Cookies

Jill Norris

Preheat oven to 350.

Ingredients

1 1/2 cups flour
1 tsp salt
1 tsp baking soda
1 cup solid veg. shortening (butter or white solid crisco)
1/2 c. sugar
1 c. light brown sugar
1 tsp vanilla
2 eggs
2 cups rolled oats
12 oz package chocolate chips
chocolate bark- for dipping
white chocolate bark- for drizzling

Method

1. Combine flour, salt, baking soda. Beat together shortening, sugar, vanilla, until creamy. Add eggs beating until fluffy.
2. Gradually beat in flour mixture and rolled oats. Add chocolate chips.
3. Bake 8-10 minutes. Let cool.
4. Melt desired amount of bark. Dip 1/2 cookie in the chocolate and place on a waxed paper cookie sheet. Cool until hard. Melt white chocolate and pour into a zip lock bag. Cut a tiny hole in the corner of the sealed zip lock bag. Drizzle chocolate over 1/2 of cookie. Cool.
5. These cookies are great stacked on top of each other in cellophane bags as teacher gifts. I usually include 8-12 in a bag. Enjoy!

Nutella Cookies

Gail Batchelor

Whisk: 2 C all-purpose flour, 1/4 C unsweetened cocoa powder, 1/2 tsp. each baking soda and salt.

Beat: 1 stick unsalted butter softened, 1-1/2 C sugar, 2 eggs, 1 C Nutella 1 tsp. vanilla extract.

1. Have finely chopped hazelnuts on hand for later.
2. Whisk together the flour, cocoa, baking soda, and salt in a bowl and set aside.
3. Beat butter and sugar with a mixer on medium speed, 5 minutes.
4. Add eggs one at a time, beating incorporate before adding the next.
5. Add Nutella and vanilla; beat until combined.
6. Add flour mixture; mix just until combined. Chill dough for 4 hours.
7. Preheat oven to 350 degrees. Line baking sheets with parchment paper.
8. Scoop dough approximately 3 T. Roll into balls and roll in hazelnuts. Bake cookies 6 at a time until edges are set, about 15 minutes. Cool on baking rack. Makes 2 dozen 3 inch cookies. For chewy centers, remove cookies from oven when centers look under done.

Original NESTLÉ® TOLL HOUSE® Chocolate Chip Cookies

Tracy Franklin and Toll House!

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

Directions

1. PREHEAT oven to 375° F.
2. COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.
3. BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Date Nut Balls
Lynn McCrackin

Ingredients

| | |
|---------------------|------------------------------------|
| 1 1/2 sticks | butter (no substitute) |
| 1 cup | chopped pecans |
| 1 cup | sugar |
| 1 10 oz. (or 8 oz.) | package chopped dates |
| pinch | salt (DO NOT OMIT) |
| 2 1/2 cups | rice crispies |
| 1 lb. | powdered sugar (2 boxes is easier) |

Method

1. Put first 5 ingredients in a large, heavy pan. Stir over medium heat until mixture comes to a boil (about 5 minutes). Be careful to stir often enough so the bottom doesn't burn.
2. As soon as it boils remove from heat and stir in rice crispies. Form balls from the hot mixture about as big as a nickle and drop into a container of powdered sugar. Roll to coat.
(Lynn wears cheap white cotton gloves under beauty-supply non-latex gloves to roll the balls so that her hands don't get burnt or sticky. When she gets through, she throws away the outer gloves and washes the cotton ones.)
3. To avoid powder mess, after rolling the balls in sugar initially, I put them in a big baggie (or bowl with a lid) that has about a half a cup of powdered sugar in it.
4. After all the balls have been rolled and put in this bag, turn the bag over every so often and let it sit overnight. Before you serve the balls the next morning, remove them from the baggie with tongs or a slotted spoon so you can shake off the excess sugar.
5. Put the balls in your serving dish. The balls will be pretty and white and won't be nearly as messy as freshly made ones.

WORLD'S BEST COOKIES

Rita Wood, from the Kitchen of Elsie Medders

Ingredients

- 1 cup real butter
- 1 cup white sugar
- 1 cup brown sugar
- 1 whole egg
- 1 cup oil
- 1 cup crushed corn flakes
- 3 ½ cups flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup quick cooking oats
- 1/2 cup coconut
- 1/2 cup chopped pecans
- 1 tsp. vanilla

Method

1. Cream first 5 ingredients.
2. Add dry ingredients; mix well.
3. Add remaining ingredients; mix well.
4. Drop by teaspoon onto ungreased cookie sheet.
5. Bake at 325 degrees for 12-15 minutes (depending on oven).
6. Makes about 120 cookies. May cut recipe in half but still using 1 whole egg.

Swedish Cookies

Baker: Jamie Czeskleba

Original Baker: Marguerite McCoy Odom

Ingredients

- | | |
|-----------------------------------|--------------------------------|
| ½ c. Shortening (Crisco) | 2 c. All Purpose Flour |
| ½ c. Butter (Sweet Cream, Salted) | 1 Tbsp Water |
| 1 c. Powdered Sugar (Sifted) | 1 tsp vanilla |
| ½ tsp. salt | ¾ c. chopped pecans or peanuts |

Method

1. Cream shortening and butter until light and fluffy
2. Add powdered sugar and salt; mix well
3. Blend in Flour
4. Stir in water, vanilla & nuts
5. Shape dough into 1" (inch) balls, place on UN-greased cookie sheet and flatten slightly.
6. Bake at 325° for 12-15 minutes
7. Dredge cookie in additional powdered sugar while still warm.

Molasses Crinkles

Richard Helling and AMANDA HESSER, NY Times

Yield: about 4 dozen cookies

Ingredients

| | |
|----------------------------------|--|
| 3/4 cup vegetable shortening | 1/4 teaspoon salt |
| 1 cup packed dark brown sugar | 1/2 teaspoon ground cloves |
| 1 large egg | 1 teaspoon ground cinnamon |
| 1/4 cup molasses | 1 teaspoon powdered ginger |
| 1 tablespoon grated fresh ginger | 1/2 cup finely chopped crystallized ginger |
| 2 1/4 cups flour | 1/4 to 1/2 cup white nonpareils. |
| 2 teaspoons baking soda | |

Method

1. Preheat the oven to 375 degrees. Set two racks, one high and one low, in the oven. In a mixer fitted with a paddle, blend the shortening, brown sugar, egg, molasses and fresh ginger. In a large bowl, sift together the flour, baking soda, salt, cloves, cinnamon and powdered ginger. Stir in the crystallized ginger and blend into the shortening mixture until just combined.
2. Using your hands, form the dough into 1-inch balls. Dip the cookie tops in the nonpareils and place them on baking sheets, about 1 1/2 inches apart.
3. Bake one sheet at a time on the lower oven rack for 5 minutes. Rotate the cookie sheet and bake on the upper oven rack for 5 to 7 minutes more.
4. Set the sheet on a cooling rack.

White Chocolate Covered Peanut Butter Crackers

Jamie Willett

Ingredients:

1 box crackers (Ritz or Townhouse work really well)
1 jar creamy peanut butter
1 bag melting chocolate or package of Almond Bark
white sanding sugar (optional)

Directions:

1. Spread peanut butter on one cracker, and top with a second cracker. Repeat until you have as many peanut butter cracker sandwiches as you want, or you run out of crackers or peanut butter.
2. Melt the chocolate according to the package directions.
3. Carefully dip the peanut butter sandwiches into the white chocolate, then lay them on wax paper to cool.
4. While the chocolate is still melted, sprinkle the tops with sanding sugar, for some extra bling. If you're making these for a holiday gathering, or birthday party you can use sprinkles or colored sugars to fit the occasion.

Molasses Spice Cookies
Dawn Nelson and Baking Illustrated

Yield: about 22

Ingredients

11 ¼ ounces lower-protein unbleached all-purpose flour; e.g. Gold Medal or Pillsbury
1 teaspoon baking soda
1 ½ teaspoons ground cinnamon
1 ½ teaspoons ground ginger
½ teaspoon ground cloves
¼ teaspoon ground allspice
¼ teaspoon finely ground black pepper
¼ teaspoon salt
12 tablespoons unsalted butter, softened but still cool
1/3 cup packed dark brown sugar
1/3 cup granulated sugar plus ½ cup for rolling the dough
1 large egg yolk
1 teaspoon vanilla extract
½ cup light or dark molasses

Method

1. Adjust oven rack to the middle position and heat the oven to 375 degrees F. Line a large baking sheet with parchment paper or spray it with nonstick cooking spray.
2. Whisk the flour, baking soda, spices and salt in a medium bowl until thoroughly combined; set aside.
3. Either by hand or with an electric mixer, beat the butter with the brown sugar and the 1/3 cup granulated sugar at medium-high speed until light and fluffy, about 3 minutes.
4. Reduce the speed to medium-low and add the yolk and vanilla; increase the speed to medium and beat until incorporated, about 20 seconds.
5. Reduce the speed to medium-low and add the molasses; beat until fully incorporated, about 20 seconds, scraping the bottom and sides of the bowl once with a rubber spatula.
6. Reduce the speed to the lowest setting; add the flour mixture and beat until just incorporated, about 30 seconds, scraping the bowl down once.
7. Give the dough a final stir by hand to ensure that no pockets of flour remain at the bottom. The dough will be soft.
8. Place the ½ cup sugar for rolling in a shallow bowl.
9. Fill a medium bowl halfway with cold tap water. Dip your hands into the water and shake off the excess (this will prevent the dough from sticking to your hands and ensure that the sugar sticks to the dough). Using a tablespoon measure, scoop a heaping tablespoon of dough and roll it between your moistened palms into a 1 ¼ to 1 ½-inch ball.
10. Drop the ball into the sugar and repeat to form about 4 balls. Toss the balls into sugar to coat and set them on the prepared baking sheet, spacing them about 2 inches apart. Repeat with the remaining dough, moistening your hands with the water as necessary.
11. Bake until the cookies are browned, still puffy, and the edges have begun to set, but the centers are still soft (the cookies will look raw between the cracks and seem underdone), about 11 minutes, rotating the sheet from front to back halfway through the baking time. Do not overbake.
12. Cool the cookies on the baking sheet for 5 minutes, then use a wide metal spatula to transfer the cookies to a wire rack; cool the cookies to room temperature.

Nanaimo Bar Recipe
Gail Schmitt

Bottom Layer

½ cup unsalted butter (European style cultured)
¼ cup sugar
5 tbsp. cocoa
1 egg beaten
1 ¼ cups graham wafer crumbs
½ c. finely chopped almonds
1 cup coconut

Second Layer

½ cup unsalted butter
2 Tbsp. and 2 Tsp. cream
2 Tbsp. vanilla custard powder
2 cups icing sugar

Third Layer

4 squares semi-sweet chocolate (1 oz. each)
2 Tbsp. unsalted butter

Method

1. Melt first 3 ingredients in top of double boiler. Add egg and stir to cook and thicken.
2. Remove from heat. Stir in crumbs, coconut, and nuts. Press firmly into an ungreased 8" x 8" pan.
3. Cream butter, cream, custard powder, and icing sugar together well. Beat until light.
4. Spread over bottom layer.
5. Melt chocolate and butter over low heat. Cool. Once cool, but still liquid, pour over second layer and chill in refrigerator.

PISTACHIO THUMBPRINT COOKIES

Cyndi Wheeler and Taste of Home Recipes



Yield: 7 Dozen

INGREDIENTS:

1 cup butter, softened
1/3 cup confectioner's sugar
1 egg
1 teaspoon vanilla extract
3/4 teaspoon almond extract

2 cups all-purpose flour
1 package (3.4 oz) instant pistachio pudding mix
1/2 cup miniature chocolate chips
2 cups finely chopped pecans

FILLING:

2 tablespoons butter, softened
2 cups confectioner's sugar

1 teaspoon vanilla extract
2 to 3 tablespoons milk

GLAZE:

1/2 cup semisweet chocolate chips
2 teaspoons shortening

INSTRUCTIONS:

1. In a large bowl, cream butter and sugar until smooth and fluffy. Beat in egg and extracts.
2. Combine flour and dry pudding mix; gradually add to creamed mixture and mix well. Stir in chocolate chips.
3. Shape into 1-inch balls; roll in nuts.
4. Place 2-inches apart on greased baking sheets; make a thumbprint in center of cookie.
5. Bake at 350° for 10-12 minutes. Remove to a wire rack to cool.
6. For filling, beat the butter, confectioner's sugar, vanilla and enough milk to achieve desired consistency. Spoon into the center of cooled cookies.
7. For glaze, if desired, melt chocolate chips and shortening in a zip-lock bag in the microwave; seal the top and "smooch" the bag to mix the shortening and chocolate well; squeeze bag to move chocolate toward one corner; snip a tiny bit off the corner and drizzle over cookies. Let stand until chocolate is set.

Pecan Brownies with Toffee Topping:

Paige Harris

Ingredients

1/2 cup Butter
1 cup Sugar
1 tsp. Vanilla
2 Eggs
6 Tbsp. Cocoa
2 Tbsp. Oil
3/4 cup sifted All Purpose Flour
1/2 cup chopped Pecans
Chopped Toffee Bits

Method

Melt butter, cocoa and oil in saucepan. Remove from heat and stir in sugar. Blend eggs one at a time, then add vanilla. Stir in flour and nuts and mix well. Spread in a greased 8x8x2 pan. Top batter with chopped toffee bits and bake in a preheated 350 degree oven for 22 minutes. Be careful not to over-bake. These are firm but gooey!

Mexican Wedding Cookies

Amanda Burke

Ingredients

| | |
|---------------|--------------------------|
| 1 C | Pecan halves |
| 1 C | AP flour |
| ¼ C | Granulated sugar |
| 1/8 tsp | Salt |
| ½ C (1 stick) | Butter, room temperature |
| ½ tsp | Vanilla extract |
| 1 C | Confectioner's sugar |

Directions

1. In a food processor, pulse pecans, flour, granulates sugar and salt until the mixture resembles a coarse meal; add butter and vanilla and pulse until a dough forms. Shape dough in to a disc and wrap tightly in plastic. Refrigerate until firm, 30 – 6- minutes.
2. Preheat oven to 325°F degrees. Pinch off and roll the dough into balls, each equal to about 1 tablespoon.
3. Space 1 ½” apart on two baking sheets and bake, switching sheets from top to bottom halfway through, until the cookies are just golden around the edges, 20 – 25 minutes.
4. Cool 5 minutes on sheets; transfer to wire rack to cool completely. Place confectioner's sugar in a bowl and roll the cookies in the sugar twice to coat thoroughly, tapping off excess.

Alfajores

Susan Green and The South American Table, Maria Baez Kijac

Yield: approximately 24

Ingredients

| | | | |
|-------|------------------------------------|-----------|--|
| ½ C | Butter, unsalted, room temperature | 2 C + | AP flour |
| ¼ C + | Confectioner's sugar | 1 tsp | Baking powder |
| 2 ea | Egg yolks, large | 1 C | Dulce de leche (recipe follows) |
| 1 T | Lemon zest, grated | As needed | Coconut, fresh, finely grated (optional) |
| 2 T | Cognac or brandy | | |

Method

1. Cream together the butter and confectioner's sugar until smooth. Beat in the egg yolks.
2. Add the zest and the cognac and mix to combine.
3. Sift the flour and baking powder together and add it to the wet ingredients to make a dough that is soft but not runny. If it is too soft, add additional flour.
4. Form the dough into a ball and refrigerate for 30 minutes.
5. Preheat the oven to 350°F degrees and line your baking sheets with parchment.
6. On a lightly floured work surface, roll out the dough to a 1/8th thickness. Cut into rounds, 1 ½" in diameter.
7. Place on prepared baking sheets and bake for approximately 10 minutes or until set. The cookies should remain "blonde" with no color at all.
8. Remove the cookies from the sheet and cool on wire racks. Spread the bottom side on a cookie with the dulce de leche and place another cookie on top creating a sandwich, flat sides in.
9. If you choose to use the coco nut, spread some of the dulce de leche around the sides of the cookie and roll in the coconut. If not, sift the confectioner's sugar over the tops liberally.

Note: Will keep, refrigerated, for several days. Will keep, frozen, for up to 3 months.

Dulce de Leche

Susan Green and The South American Table, Maria Baez Kijac

Yield: approximately 3 C

Ingredients

| | | | |
|-------|------------------|-------|---|
| 4 C | Milk | 1 ea | Vanilla bean <i>or</i> 1 tsp pure vanilla extract |
| 1 ¼ C | Granulated sugar | ¼ tsp | Baking soda |

Method

1. Mix together the milk, sugar, vanilla bean and baking soda in a heavy 4 qt saucepot. Bring to a boil over medium heat.
2. Reduce heat to low and simmer, stirring occasionally with a wooden spoon to prevent sticking.
3. As it begins to thicken, stir constantly and cook until caramel-colored and very thick – this will take about an hour.
4. If using vanilla extract, add it at this point,
5. Transfer to a jar. Store in refrigerator for up to a few weeks.

Variations

1. From Borden a manufacturer of sweetened condensed milk:
Pour one 14 – oz can of sweetened condensed milk into a pie plate. Cover with aluminum foil, place in a shallow pan of hot water and bake in a preheated 425°F degree oven until thick and caramel-colored, about 1 hour. Do not let the water evaporate! Remove the foil and cool. Refrigerate before using. Yield: 1 C.
2. Place an unopened can of sweetened condensed milk in a deep stockpot. Add water to cover the can by a minimum of 3". Bring the water to a boil over a medium heat then reduce the heat to a strong simmer. Cook for about 3 hours, adding additional water as needed. ***It is imperative that the can remains covered with water at all times. Otherwise it will rupture and potentially explode.*** After 3 hours turn off the heat and when the water has cooled sufficiently, remove the can. When the can is completely cool, open it and scoop out the dulce de leche and store it in the refrigerator.