

## **COOKIE BAKE-OFF RECEIPES**

### **1<sup>ST</sup> PLACE – Alice Limna**

#### **Cinnamon Logs**

Serves 40-50 pieces

- 24 oz. Airy White Bread
- 8 oz. Cream Cheese
- 1 Egg Yolk
- ¾ Cup Butter, melted
- 1 Cup Sugar
- ¼ Cup Cinnamon (mix sugar and cinnamon together)

Cut crusts from bread. Flatten each slice with rolling pin. Mix yolk w/cream cheese with beater. Spread cream cheese mixture on bread slices. Roll each slice like a jelly roll. Melt butter. Dip each roll in butter, then roll in sugar/cinnamon mixture. Cut into small pieces (about 3 per roll) Refrigerate about ½ hour (or longer) Bake 350 degrees for 15 minutes.

### **2<sup>nd</sup> Place – Teresa Simpson**

#### **Pumpkin Spiced and Iced Cookies**

Makes 5 dozen

- 2 ¼ cups all-purpose flour
  - 1 ½ tsp. pumpkin pie spice
  - 1 tsp baking powder
  - ½ tsp baking soda
  - ½ tsp salt
  - 1 cup(2sticks)butter or margarine, softened
  - 1 cup granulated sugar
  - 1 can(15oz) Libbys 100% Pure Pumkin
  - 2 large eggs
  - 1 tsp vanilla extract
  - 2 cups(12 oz) semi-sweet chocolate morsels
  - 1 cup chopped walnuts(optional)
- Vanilla Glaze(recipe follows)

Preheat oven to 375 degrees. Grease baking sheets.

Combine flour, pumpkin pie spice, baking powder, baking soda and salt in medium bowl. Beat butter and granulated sugar in large mixer bowl until creamy. Beat in pumpkin, eggs and vanilla extract. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto prepared baking sheets.

Bake for 15 to 20 minutes or until edges are lightly browned. Cool on baking sheets for 2 minute; remove to wire rack to cool completely. Drizzle or spread with Vanilla Glaze.

For Vanilla Glaze combine 1 cup powdered sugar, 1 to 1 ½ tablespoons milk and ½ teaspoon vanilla extract in small bowl: mix well

### **3<sup>RD</sup> PLACE WINNER – JENNA CLOVER**

#### **SNICKERDOODLES**

Makes 48 cookies

½ cup shortening – softened  
½ cup butter – softened  
1 ½ cups granulated sugar  
¼ tsp salt  
1 tsp cream of tartar  
1 tsp baking soda  
1 tsp vanilla  
2 eggs  
2 ½ cups unbleached all-purpose flour  
2 tbs sugar  
1 tsp cinnamon

Preheat oven to 375 degrees. In a large bowl, cream shortening, butter and the 1 ½ cups sugar, salt, cream of tartar, baking soda, and vanilla. Beat in eggs one at a time. Stir in flour. Mix together the sugar and cinnamon. Form dough ball about 1 inch diameter. Press into sugar cinnamon mix and place on cookie sheet. Bake for 10 minutes or until browned around edges.

#### **RASPBERRY BARS**

**Marie Hornstein**

¾ cups butter or margarine  
1 cup light brown sugar  
1 ¾ cups flour  
½ tsp baking soda  
½ tsp salt  
1 ½ cups rolled oats  
1 jar (18 oz) raspberry jam.

Cream butter and sugar until smooth. Stir together flour, baking soda, and salt. Add to creamed mixture. Stir in oats. Press half of the crumb mixture in greased 13 X 9" pan. Spread with jam. Sprinkle remaining crumb mixture over top; press lightly into jam. Bake at 400 degrees for 20 minutes or until lightly browned. Cool 5 minutes before cutting into bars. Let cool completely before removing from pan.

## **ALISON'S CHEWY CHAI MERINGUES**

**Beth Clover**

Makes 24 cookies

- 3/4 cup powdered sugar
- 1 tsp cinnamon
- 1/2 tsp cloves
- 1 tsp ground ginger
- 2 tsp cornstarch
- 4 egg whites
- 1/2 cup granular sugar
- 1/4 tsp cream of tartar
- pinch of salt
- 1 tsp white vinegar
- 1 cup white chocolate chips
- 3/4 cup chopped macadamia nuts

Preheat oven to 300 degrees. Line 2 baking sheets with parchment paper. Sift first five ingredients and set aside. Whisk egg whites & sugar in a bowl over a double boiler until just warm. Remove from heat. Add cream of tartar, salt and beat with mixer to stiff peaks, **about** 3 minutes. Add vinegar and mix until just incorporated. Gently fold in powdered sugar mixture, chips and nuts. Drop by large tablespoons onto baking sheets. Bake 30 minutes. Cool on rack.

## **THUMBPRINTS**

**ALICE LIMINA**

Makes 36 cookies

- 3/4 lb (3 sticks) unsalted butter, at room temperature
- 1 cup sugar
- 1 tsp vanilla extract
- 3 1/2 cups flour
- 1/4 tsp kosher salt
- 1 egg beaten with 1 tbs water, for egg wash
- 7 oz sweetened flaked coconut
- Raspberry and/or apricot jam

Preheat oven to 350 degrees. In an electric mixer with the paddle attachment, cream together the butter and sugar until just combined, and then add the vanilla. Separately, sift together the flour and salt. With the mixer on low speed, add the flour mixture to the creamed butter and sugar. Mix until the dough starts to come together. Dump on a floured board and roll together into a flat disk. Wrap in plastic wrap and chill for 30 minutes. Roll the dough into a 1 1/4 inch balls. Dip each ball into the egg wash and then roll it in coconut. Place the balls on an ungreased cookie sheet and press a light indentation into the top of each with you finger. Drop 1/4 tsp of jam into each indentation. Bake for 20 to 25 minutes, until the coconut is a golden brown. Cool and serve.

## **PRALINE CUPS**

**Marie Hornstein**

Makes 24

1 stick butter

1 cup flour

3 ounces cream cheese

Mix all ingredients. Form into small balls and press into small greased muffin pans. (Do not go over top) grease very sparingly.

Filling

$\frac{3}{4}$  cup brown sugar

1 egg

1 tbs butter

1 tsp vanilla

1 cup chopped walnuts or pecans

Mix ingredients well and put 1 teaspoon of mixture into each muffin cup  $\frac{3}{4}$  full. Bake at 375 degrees for 20 to 25 minutes until light brown. Put on rack and sprinkle with confectioner's sugar.

## **SPECULAASJES**

**THE GALLO FAMILY**

Makes 72 cookies

2 cups butter

2 cups sugar

4 cups sifted flour

4 tsp. cinnamon

$\frac{1}{2}$  tsp. nutmeg

$\frac{1}{2}$  tsp baking soda

$\frac{1}{4}$  tsp salt

$\frac{1}{2}$  cup sour cream

Cream butter with sugar, sift flour with spices, salt and baking soda. Alternately add the flour and the sour cream to the butter to make a creamy mixture. Add nuts and knead well. Shape into loaf in waxed paper. Chill overnight. Slice and bake 400 degrees until brown.

## **PEPPERMINT PECAN DELIGHTS**

**PAT SWANTON**

Makes 8 dozen

1 cup sugar  
1 cup powdered sugar  
1 cup soft butter or margarine  
1 cup oil  
1 tsp vanilla  
2 eggs  
4 ¼ cups all purpose flour  
1 tsp baking soda  
1 tsp cream of tartar  
1 tsp salt  
1 cup chopped nuts  
1 cup chopped peppermint candy canes  
1 cup chocolate morsels

Combine sugars and butter; beat lightly until fluffy. Add oil, vanilla and eggs; blend well. Add flour, baking soda, crème of tartar and salt; mix well. Add chopped nuts, candy canes and chocolate morsels. Cover with plastic wrap, refrigerate for at least 2 hours or overnight for easy handling. Heat oven to 375 degrees. Shape dough into 1 inch balls. Place 2 inches apart on a ungreased cookie sheets. Flatted with bottom of glass dipped in sugar. Bake at 375 degrees for 10 minutes or until set. Remove immediately from cookie sheets.

## **SWIRLED SHORTBREAD COOKIES**

**TERESA SIMPSON**

Makes 4 dozen

1 cup butter(softened)  
1 ½ cups flour  
½ cup confectioners sugar  
½ tsp almond extract

In a large bowl combine butter, flour and sugar. Beat with and electric mixer for 10 minutes. Add almond extract and beat in. Fill a pastry bag fitted with a star top and swirl cookies on baking sheet 2 inches apart. Bake 7 minutes in oven or until bottoms of cookies are lightly browned. Let cool on cookie sheet for 5-10 minutes. Transfer to wire rack to cool.

**BUCKEYE**  
**ALICE LIMINA**

Serves 100+

1 lb butter, melted

2 lbs peanut butter

3 lbs powdered sugar

Mix together- using hands at end to work all the sugar in. Roll into balls and refrigerate 1 hour.

24 oz. chocolate bits

¼ - ½ bar paraffin

Melt together in double boiler. Using toothpick dip balls into chocolate mixture to cover half to two thirds of ball.