



Advent
Cookie Blast

Recipes Worth
Repeating

Emmanuel Presbyterian
Church

Recipe for Choc. Chip Cookies

From: mpbake.com

4 1/2 C. unsifted flour

2 t. baking soda

2 t. salt

2 C. unsalted butter

1 1/2 C. sugar

1 1/2 C. br. sugar

2 t. vanilla

3 eggs

24 oz. Choc. Chips

Combine dry ingredients ~~side~~

Beat butter, sugars, & vanilla

until creamy. Beat in eggs

Gradually add flour mixture,

mix well - stir in choc. chips.

Refrigerate overnight.

Drop by generous tablespoons

onto ungreased cookie sheets.

Bake at 375° for 12 min.

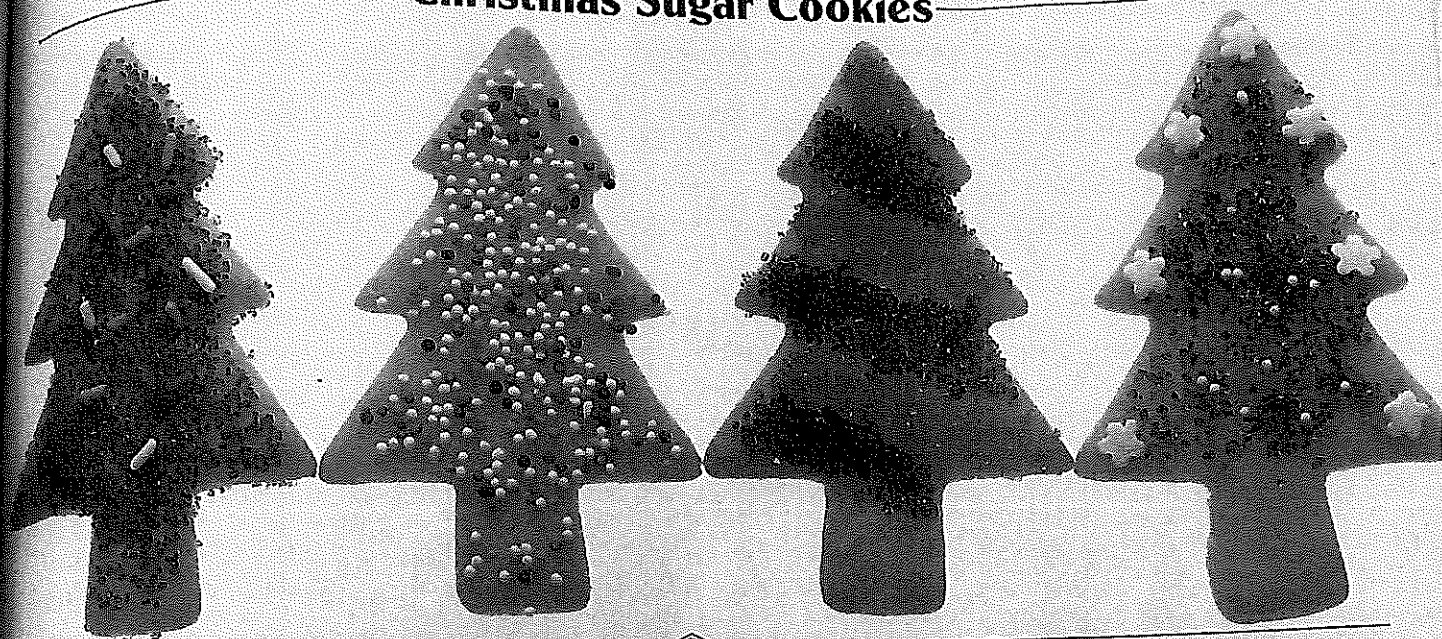
Cookies should look slightly

under baked when

removed from oven.

Makes: 1 1/2
3 dozen

Christmas Sugar Cookies



Preheat oven to 325° F.

In a medium bowl combine the flour and salt with a wire whisk.

In a large mixing bowl cream the butter and sugar with an electric mixer on medium speed. Add the egg and vanilla, and beat until well mixed. Scrape down sides of bowl, then add the flour mixture. Blend on low speed just until combined. Do not overmix.

Gather dough into a ball. Flatten the ball into a disk and wrap tightly in plastic wrap or a plastic bag. Refrigerate 1 hour until firm.

On a floured surface, roll out dough to a 1/4-inch thickness. With cookie cutters, cut dough into desired shapes and place on ungreased cookie sheets. Decorate with colored sugars or sprinkles.

Bake for 13-15 minutes, being careful not to brown. Immediately transfer cookies with a spatula to a cool, flat surface.

2 cups all-purpose flour
1/4 tsp. salt
3/4 cup salted butter, softened
3/4 cup white sugar
1 large egg
1 tsp. pure vanilla extract
Colored sugars or other decorations

Yield: 3 dozen cookies

Icing for cookies

2 lbs powdered sugar
5 tbs meringue powder
1/4 c corn syrup
Warm water until correct consistency

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Valerie

Sullivan's magical Cookies

1. Procrastinate
2. Google cookie recipes
3. Consider baking
4. Laugh & laugh & laugh
5. decide baking isn't your thing
6. Laugh again
7. Stop at Ralphs on the way & buy 3 packs of whatever looks yummy
8. show up 5 minutes late
9. Feel supremely accomplished
10. Enjoy 😊

YIELD: 1 DOZEN

Hot Cocoa Cookies

Hot cocoa cookies with marshmallows on top.

PREP TIME	COOK TIME	TOTAL TIME
20 minutes	11 minutes	31 minutes



Ingredients

- 1/2 cup (3 ounces) semi-sweet chocolate chips
- 6 tablespoons unsalted butter, softened
- 3/4 cup light brown sugar
- 1 large egg
- 1/4 teaspoon peppermint extract*
- 1/4 cup + 2 tablespoons unsweetened cocoa powder
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 6 large marshmallows
- crushed candy canes or peppermints, for decorating

Instructions

1. Preheat the oven to 350, and line two baking sheets with parchment paper. These cookies spread a lot, so it's best to only bake 6 on a sheet.
2. Next, melt the chocolate chips. I do this in a double boiler: place a metal bowl with the chocolate chips over a pan of gently simmering water. Stir until the chips are fully melted, and then set aside to cool slightly.
3. In a medium bowl, beat together with an electric mixer the softened butter and brown sugar. Beat until light and fluffy, about 2-3 minutes.
4. Beat in the melted chocolate chips.

5. Next, add the egg and peppermint extract and beat until combined.
6. Sprinkle the cocoa powder, flour, baking powder and salt evenly over the bowl, and beat gently just to combine.
7. Using a large cookie scoop, divide the dough into 12 equal portions. Place only 6 scoops of dough on each cookie sheet for a total of 12 cookies. If you want to use a scale, 42 grams of dough per cookie is perfect!
8. Bake the cookies for 8 minutes.
9. Meanwhile, snip the large marshmallows in half and set aside.
10. After the cookies have baked for 8 minutes, pop a marshmallow on top of each cookie (sticky side down does the best), and slide the cookies back into the oven for 3-4 minutes--just until the cookies start to crack slightly and the marshmallow puffs and starts to melt.
11. Remove the cookies from the oven; allow to cool on the rack for 1 minute before moving to a wire rack to cool completely.
12. Decorate cookies with crushed candy canes.

Notes

*You can make these with 1/2 teaspoon of vanilla extract instead of peppermint extract if you want traditional hot cocoa cookies.

Nutrition Information: YIELD: 12 SERVING SIZE: 1

Amount Per Serving: CALORIES: 184 TOTAL FAT: 9g SATURATED FAT: 5g TRANS FAT: 0g
UNSATURATED FAT: 3g CHOLESTEROL: 31mg SODIUM: 79mg CARBOHYDRATES: 26g
FIBER: 1g SUGAR: 18g PROTEIN: 2g

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CUISINE: American / **CATEGORY:** Chocolate Desserts for Two

<https://www.dessertfortwo.com/hot-cocoa-cookies/>

Exclusive Member of Mediavine Food

Chinese Almond Cookies

Ingredients

- red food coloring
- 1 cup vegetable shortening, plus
- 3 tablespoons vegetable shortening
- 1 cup sugar
- 1 egg, beaten
- 1 teaspoon almond extract
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Pour a few drops of red food coloring into a small bowl, and set aside.
2. With an electric mixer, beat the shortening together with the sugar in a mixing bowl until creamy. Beat in the egg and almond extract.
3. In another bowl, sift together the flour, baking soda, and salt. Stir the flour mixture into the sugar-shortening mixture, and mix well. Scoop up a scant tablespoon of dough with a spoon, and form into a walnut-sized ball. Place the ball onto an ungreased cookie sheet, and press the ball slightly with your thumb to create a flat spot on top (don't flatten the cookie). Dip the end of a bamboo chopstick into the red food coloring, and touch the center of each cookie to make a red dot.
4. Bake in the preheated oven until slightly browned, 15 to 18 minutes. Cool on a rack.

Molasses Spice Cookies Recipe

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 2 teaspoons of baking soda
- 1/2 teaspoon of salt
- 1 teaspoon ground ginger
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground allspice
- 3/4 teaspoon ground cloves
- 3/4 cup (1 1/2 sticks) unsalted butter, softened
- 1/2 cup dark brown sugar, packed
- 1/2 cup granulated sugar, plus 1/3 cup for rolling cookies
- 1 large egg
- 1 teaspoon vanilla extract
- 1/3 cup molasses

1 Whisk together flour, baking soda, spices: Preheat oven to 375°F. Vigorously whisk together the flour, baking soda, salt, cinnamon, ginger, cloves, allspice in a bowl and set aside.

2 Prepare butter, sugar, and wet ingredients: Use an electric mixer and beat the butter for 2 minutes. Add the brown sugar, and 1/2 cup granulated sugar and beat until light and fluffy, about 3 minutes with mixer set at medium speed. Add egg, vanilla extract, and molasses. Beat until combined, about 30 seconds. Scrape down sides of bowl with a rubber spatula.

3 Add dry ingredients to wet ingredients: Add dry ingredients and beat at low speed until just combined, about 30 seconds.

4 Make dough balls, roll them in sugar: Place remaining 1/3 cup of granulated sugar in a shallow bowl. Working with 2 Tbsp of dough each time, roll dough into 1 3/4 inch balls. Roll balls in sugar and place on un-greased cookie sheets, spacing them 1 1/2 to 2 inches apart.

5 Bake: Bake at 375°F until the outer edges of the cookies begin to set and centers are soft and puffy, about 11 to 13 minutes. Cool cookies on sheets for 2 to 3 minutes before transferring them to cooling racks. *Do not overcook!* The centers of the cookies should be somewhat soft and spongy when you take them out of the oven, otherwise they will end up hard and dry.

Optional Glaze

When cookies have cooled, lay out over a sheet of wax paper. Sift 1 1/4 cups of confectioner's sugar (powdered sugar) and then whisk with 2 Tbsp of milk until smooth. Dip spoon into glaze and dribble over cookies.

Coco Loco Cookies

INGREDIENTS

- 2 1/4 cups buckwheat flour or all-purpose flour (350g)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened at room temperature
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 10 oz. bag of mini chocolate chips

Mix butter and sugar in stand mixer until fluffy, add vanilla and eggs and continue mixing until combined.

Whisk together flour, baking soda and salt and add slowly to the wet ingredients in the mixer on low speed.

Add chocolate chips and mix for a few minutes until evenly distributed.

Scoop batter into large mounds on a parchment lined tray and bake at 375 degrees for 15 minutes.

Frosted Turtle Cookies

Turtle Cookie

1.5 cup all purpose flour

¼ tsp baking soda

¼ tsp salt

½ cup butter, softened

½ cup brown sugar, packed

1 egg

1 egg separated

¼ tsp vanilla extract

½ lb pecan halves (80 halves)

Chocolate Frosting

3 Tbsp butter, softened

1.5 cup powdered sugar, sifted

6 Tbsp baking cocoa

¼ cup whipping cream

Stir together flour, soda, salt. Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add egg and egg yoke, beating well. Gradually add flour mixture, mixing well. Stir in vanilla. Cover and chill 30 min.

Arrange pecan halves in groups of 5 on a greased baking sheet.

Shape dough in 1 inch balls. Flatten ball in you hand. Dip tip of pecan in egg white. Place 5 pecans to resemble head and feet. Flip cookie over.

Bake at 350 degrees for 12-14 min (Do not overbake)

Make frosting. Beat butter in small mixing owl at medium speed with an electric mixer until creamy. Gradually add sugar, cocoa and whipping cream. Beat until smooth.

Cool completely on wire rack. Generously spread frosting on top of cookies

PUMPKIN COOKIES

In a bowl work 1 cup Butter or Shortening until it is creamy. Gradually work in 1 cup Sugar until the mixture is smooth. Add 1 cup Pumpkin, 1 Egg, and 1 teaspoon Vanilla and beat the batter well.

Sift together 2 cups Flour, 1 teaspoon each of Baking Powder, Baking Soda and Cinnamon, and $\frac{1}{2}$ teaspoon Salt and blend it into the creamed mixture. Stir in $\frac{1}{2}$ cup each of chopped dates, (or raisins) and chopped Nuts until they are well distributed.

Drop the batter from a teaspoon onto greased cookie sheets and bake in a moderately hot oven (375 F) for 10 to 15 minutes, or until they are golden brown. Cook the cookies on a rack and spread with the icing (below) for pumpkin cookies. Makes about 50 cookies.

ICING FOR PUMPKIN COOKIES

In a saucepan combine $\frac{1}{2}$ cup Brown Sugar, $\frac{1}{4}$ cup Milk, and 3 tablespoons Butter. Cook the mixture for 2 minutes, remove it from the heat, and let it cool. Stir in $\frac{3}{4}$ teaspoon of Vanilla and 1 cup Confectioners Sugar. If the icing seems too thick, stir in a little Milk; if it is too thin, add more Confectioners Sugar.

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Drop the batter from a teaspoon onto greased cookie sheets and bake in a moderately hot oven (375 F) for 10 to 15 minutes, or until they are golden brown. Cook the cookies on a rack and spread with the icing (below) for pumpkin cookies. Makes about 50 cookies.

ICING FOR PUMPKIN COOKIES

In a saucepan combine $\frac{1}{2}$ cup Brown Sugar, $\frac{1}{4}$ cup Milk, and 3 tablespoons Butter. Cook the mixture for 2 minutes, remove it from the heat, and let it cool. Stir in $\frac{3}{4}$ teaspoon of Vanilla and 1 cup Confectioners Sugar. If the icing seems too thick, stir in a little Milk; if it is too thin, add more Confectioners Sugar.

Thumbprint cookies

Wednesday, November 20, 2019 10:00 PM

1/2 c butter
1/4 c brown sugar
1 egg yolk
1/2 t vanilla

1 c sifted flour
1/4 t salt

Roll into 1 inch balls. Dip in slightly beaten egg whites.
Roll in finely chopped nuts, 3/4cup, Place about 1 inch apart
On ungreased cookie sheet. Bake 5 min. Remove from oven.
Quickly press thumb gently on each cookie. Return to oven
And bake 8 min. longer. Cool. Place into indentation a bit of jelly.

375 degrees
Makes about 2 dozren

Brownie Mix Cookies

18 oz boxed brownie mix

2 eggs

1/4 cup canola oil

1/4 cup flour

* Mix-ins optional (e.g. 3/4 c. choc chips)

375°, 9 minutes

c/o

Bechtel Family (Laura, Ava, Sienna)

Pecan Chocolate Caramel Shortbread Cookies

Ingredients:

1 cup butter

1/2 cup granulated sugar

1/4 cup brown sugar

1/2 tsp almond extract

1 tsp vanilla extract (or a few drops you have left)
(\approx 1/2 tsp salt)

24 halved pecans

Some chocolate chips/caramels for melting

Directions:

Pre-heat oven 350 F. Mix/beat butter, sugar, almond extract, vanilla extract and salt. Add flour in two batches, mix until combined.

Scoop cookies using about two tablespoon-sized scoops. Roll into ball and press gently flat. Put one half pecan in middle of each cookie.

Bake about 15 min. While cooling melt chocolate chips/caramels in separate small bowls in microwave. Use fork to drizzle each on top. Finish with pinch of salt.

Oatmeal Chocolate Chip Cookies

Modified from the internet by Debbie Barber

Ingredients:

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 2 ½ cups flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 3 eggs (or egg substitute)
- 1 teaspoon vanilla
- 2 cups oatmeal
- 2 cups chocolate chips

1. Cream together butter and sugars.
2. Add flour, salt, and baking soda.
3. Blend in eggs, vanilla, oatmeal, and chocolate chips.
4. Bake at 350 degrees for 10 to 12 minutes.

Lemon bars

(Down Zeelings Garcia)

ingredients:

crust:

2 c. flour

1 c. powdered sugar

pinch salt

2 sticks butter at room temp

filling:

4 eggs

2 c. sugar

6 tbsp. flour

6 tbsp. lemon juice

preheat oven to 350°. Lightly grease a 9x13 in pan.

Make the crust by combining the flour, powdered sugar and salt in a large bowl. Cut in the butter to make a crumbly mixture. Press the mixture into the pan. Bake for 20 min.

Meanwhile, to make the filling, mix the eggs, sugar, flour and lemon juice. Pour this over the baked crust and bake another 25 min. longer. Sprinkle with powdered sugar.

Potato Chip Cookies

From Stacy McClamma

Ingredients:

1 cup unsalted butter (room temp)
1/2 cup sugar, plus 1/2 cup more for coating
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon cinnamon
3/4 cup potato chips, crushed
1/2 cup pecans, chopped

Heat oven to 375 degrees F. Cream the butter and 1/2 cup sugar in a large bowl with an electric mixer on high speed. Lower to medium speed and add the vanilla. Add the flour and cinnamon to the butter mixture. Beat on low speed until incorporated. Crush the potato chips (I put them in a ziplock and smash them with my hands before measuring). Fold in the potato chips and pecans. Form into approximately 1.5 inch balls. Dredge in the remaining sugar. Place on parchment lined baking sheets, inches apart. Bake until golden brown around edges, about 13 minutes. Let cool on sheets 5 minutes, then transfer to wire racks.

PEANUT BUTTER CHOCOLATE CHIP COOKIES

INGREDIENTS:

- 1 CUP CREAMY PEANUT BUTTER
- 1 CUP LIGHT BROWN SUGAR
- 1 EGG
- 1 TEASPOON BAKING SODA
- 1 CUP CHOCOLATE CHIPS

*peanut butter
3 cups*

MIX PEANUT BUTTER, BROWN SUGAR, EGG AND BAKING SODA TOGETHER. THEN ADD CHOCOLATE CHIPS.

I USED 2 CUPS CHOCOLATE CHIPS FOR THE SAMPLES. (ONE 12 OZ BAG)

USE SPOON TO PUT ON COOKIE SHEET 2 INCHES APART AND BAKE FOR 9 MINUTES THESE COOKIES DONT FALL THE WAY REGULAR CHOCOLATE CHIP COOKIES DO, SO DONT MAKE BIG ROUND BALLS, PAT THEM DOWN JUST A LITTLE

WHEN YOU TAKE THEM OUT OF THE OVEN, LET THEM COOL FOR A FEW MINUTES BEFORE PUTTING THEM ON A COOLING RACK. THESE COOKIES WILL BE VERY SOFT AND CRUMBLY.

I LIKE THEM BECAUSE THEY TASTE LIKE PEANUT BUTTER COOKIES, BUT THEY ARE SOFT AND CHEWY LIKE CHOCOLATE CHIP COOKIES. THE MORE CHOCOLATE CHIPS YOU ADD, THE RICHER THEY WILL BE.

