

## **MINT CHOCOLATE YUMMIES – FIRST PLACE WINNER**

**Contestant: D. Muntzinger**

3/4 cup butter  
2 1/2 cups all-purpose flour  
1 1/2 cup brown sugar  
1 1/4 teaspoon baking soda  
2 tablespoons water  
1/2 teaspoon salt  
2 cups semisweet chocolate chips  
3 packages Andes Mints (4.5 oz each pkg.)  
2 eggs 1 teaspoon vanilla  
1 Cup sugar

Combine butter, and water in a saucepan over medium heat  
Stir occasionally until melted  
Remove from heat, stir in chocolate chips until melted.  
Stir in vanilla and cool for 10 min  
Pour chocolate mixture into a large bowl  
Beat in the eggs one at a time  
Combine dry ingredients and stir into the chocolate mixture

Cover and refrigerate for 1 hour

Drop by teaspoon or roll dough into 1 to 1 1/2 inch balls and place 2 inches apart onto greased or parchment lined cookie sheets

Bake 8 to 10 minutes. Do not over bake!

Unwrap the Andes Mints and place one on each cookie immediately when remove from oven  
Let sit 1 minute and then swirl the soft chocolate over the top of the cookie using the back of a spoon.  
Mints can be cut in half for smaller cookies.

Yield: 4-5 doz. depending on size of cookies

## CHOCOLATE CHIP COOKIES – SECOND PLACE WINNER

**Contestant: Donna L. Duggan**

2 cups butter flavored Crisco  
1 1/2 cups granulated sugar  
1 1/2 cups brown sugar  
2 teaspoons of vanilla  
4 tablespoons of water  
4 eggs  
4 1/2 cups flour  
2 teaspoons baking soda  
2 teaspoons salt  
1 large box (5.1 ounce) instant vanilla pudding (\*\*secret ingredient)  
12 ounce package of semi-sweet chocolate chips

Combine Crisco, sugars, vanilla and water until creamy

Beat in eggs

Add flour, soda, salt and instant pudding, mix well

Stir in chocolate chips

Drop onto ungreased cookie sheet

Bake at 375 for 10-12 minutes

Remove from oven just before they begin to look light brown

Let stand until cookie sheet cools

## **MOLASSES SUGAR COOKIES**

**Contestant: Amy VanHuisen – THIRD PLACE WINNER**

3/4 cup shortening  
1 cup sugar  
1 egg  
1/4 cup molasses  
2 cup flour  
2 teaspoon soda  
1 teaspoon cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ginger  
1/2 teaspoon cloves  
Sugar for rolling

Cream shortening; gradually add one cup sugar, beating until light and fluffy  
Add egg and molasses; mix well

In another bowl combine flour, soda, cinnamon, salt, ginger, and cloves; mix well.

Add about 1/4 of dry mixture at a time to creamed mixture, mixing until smooth after each addition.

Chill dough 1 hour. (place in sealed container if chilling overnight)

Roll dough into 1" balls and roll in sugar

Place 2" apart on ungreased cookie sheets.

Bake at 375 degrees for 10 minutes or 8 minutes for soft and chewy

Note: Tops will crack.

Yield: 4 1/2 dozen

## Lemon Bars – FOURTH PLACE WINNER

### Contest Winner

**Contestant: Bob Michel**

#### Crust

1 1/2 stick of butter  
1 3/4 cup of flour  
1/4 cup of cornstarch  
2/3 cup confectioners' sugar  
3/4 teaspoon salt

Preheat oven to 350 degrees; locate rack to the middle level  
Lightly butter 9 by 13 pan and line with parchment paper; dot paper with butter and lay second sheet of parchment paper over crosswise  
Pulse dry ingredients together  
Add butter and blend for 8-10 seconds; pulse until mixture looks like cornmeal  
Sprinkle mixture into pan and press flat with fingers to 1/4 inch thick and 1/2 inch on the sides  
Refrigerate for 30 minutes

Bake at 350 degrees for 20 minutes

Remove from oven  
Reduce oven to 325 degrees  
Once cooled top with filling and bake at 325 degrees for 20 minutes

#### Filling

4 large eggs  
1 1/3 granulated sugar  
3 tablespoons flour  
2 teaspoons finely ground lemon zest (2 lemons)  
2/3 cup lemon juice (2-3 large lemons)  
1/3 cup whole milk  
1/8 teaspoon salt

Wisk eggs flour and sugar together.  
Stir in lemon juice, lemon zest, milk and salt  
Pour into crust (crust above)  
Bake at 325 degrees for 20 minutes  
Transfer to wire rack using parchment paper to lift and transfer  
Cool for 30 minutes and dust with confectioner's sugar

## KEY LIME WHITE CHOCOLATE MACADAMIA NUT COOKIE – FIFTH PLACE WINNER

**Contestant: Marielle Lael**

1 cup butter or margarine  
1 cup firmly packed light brown sugar  
1/2 cup granulated sugar  
2 eggs  
1 teaspoon vanilla extract  
1 teaspoon key lime flavoring  
2 1/4 cup all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup macadamia nuts chopped  
2 cup white chocolate or almond bark broken into bite size pieces

Cream butter and sugars until light and fluffy.

Beat in eggs, vanilla and key lime flavoring.

Combine flour, baking soda and salt; gradually add to creamed mixture.

Stir in macadamia nuts and chocolate.

Drop by heaping teaspoons onto greased baking sheets.

Bake in a preheated 350-degree oven 10 to 12 minutes.

Cool slightly before removing from baking sheets

Yield: about 6 dozen cookies

## **AUNT JODY'S AMAZING CHOCOLATE CHIP COOKIES**

**Contestant: Jody Telando**

Preheat oven to 350 degrees

2 3/4 cup all purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 cup shortening  
1/4 cup margarine  
1 cup brown sugar  
1/2 cup white sugar  
2 teaspoons vanilla extract  
2 Eggs  
1 (12 ounce) package semi-sweet chocolate chips

Combine flour, baking soda and salt in small bowl.

Beat margarine, shortening, white sugar and brown sugar in large bowl until creamy.

Add vanilla and eggs one at a time, beating well after each addition.

Gradually beat in flour mixture.

Stir in morsels.

Drop by rounded teaspoons onto un-greased baking sheets.

BAKE for 6 minutes on middle rack then move to upper rack for 4-6 additional minutes until just barely golden brown.

Cookies may look not quite done but they will continue baking while they cool on baking sheets

Keep cookies on cookie sheet for a few minutes and then remove to wire racks to cool completely.

## **MRS. SMITH'S MOTHER'S COOKIES**

**Contestant: Audry Meyers**

1 cup butter or margarine  
1 cup sugar  
1 1/2 cup flour  
1/2 teaspoon soda  
2 teaspoon vanilla  
1 cup quick cooking rolled oats  
1/2 cup Nestlé's Quick Cocoa (holiday substitute – roll in red or green sugar)

Cream together butter/margarine and sugar  
Sift flour and soda and add to creamed mixture  
Add vanilla and oats  
Mix thoroughly.  
Form into slim roll and roll in Nestle Quick Cocoa  
Wrap loosely in wax paper and chill overnight.  
Slice 1/4 inch thick and place on lightly greased cookie sheet

Bake in preheated, 325 degree oven for 10 minutes  
Remove at once from cookie sheets and place on wax paper. Cool

Makes about 6 dozen cookies

## SPUMONI BARS

**Contestant: Bob Michel**

2 cups all purpose flour  
1/4 teaspoon baking powder  
1/8 teaspoon salt  
12 tablespoon (1 1/2 sticks) unsalted butter, softened  
2/3 cup sugar  
3 large egg yolks  
1 teaspoon vanilla extract  
12 maraschino cherries, drained, stemmed, and chopped fine  
1/4 cup walnuts, toasted and chopped fine  
1/4 cup semisweet chocolate chips, melted and slightly cooled

preheat oven to 375

Combine flour, baking powder, and salt in a bowl

In a second bowl beat butter and sugar until light and fluffy, about 2 minutes with electric mixer on med-high  
Add egg yolks and vanilla and mix until incorporated.  
Reduce speed to low, add flour mixture, and mix until just combined

Divide dough into thirds and transfer each to a separate bowl.

Add cherries to first bowl, and mix until incorporated.  
Add walnuts to second bowl and mix well.  
Add melted chocolate to third bowl and mix well.  
Refrigerate until dough's are slightly firm, about 10 minutes.

Line 2 baking sheets with parchment paper.  
Divide each type of dough in half.  
On a lightly floured surface, roll each dough half into 12 inch ropes.  
Place 1 rope of each type of dough side by side on floured surface and gently press together.  
Refrigerate until slightly firm, about 10 minutes

Roll combined dough into a 24 by 3 inch rectangle  
Cut crosswise into 1 inch cookies and place 3/4 inch apart on the baking sheet  
Repeat with remaining dough

Adjust oven racks to upper-middle and lower-middle positions

Bake until just set but not browned, 12-14 minutes at 375 degrees  
Switching and rotating sheets halfway through baking.  
Cool 5 minutes on sheets, and then transfer to wire rack to cool completely.

## **KEY LIME DROPS**

**Contestant: Barbara Comparet**

1 cup butter  
1 1/2 cup sugar  
2 eggs  
3 cups flour  
2 teaspoons baking powder  
1 teaspoon salt  
6 teaspoons key lime juice  
1 1/2 cup flaked coconut

In large mixer bowl, cream 1 C. soft butter & 1 1/2 C. sugar  
Add 2 eggs & mix well

In another bowl, sift together, flour, 2 teaspoon. baking powder and salt  
Gradually add the dry ingredients into the butter mixture.  
Add key lime juice and flaked coconut. Mix well

Drop by rounded teaspoonfuls onto greased cookie sheets.  
Bake in a preheated oven 10 to 12 minutes.

Frost while warm

### **Frosting**

16 Oz. Confectioners' sugar  
4 Tbs. Key Lime Juice  
4 teaspoon. water

Beat ingredients together. Add more water if necessary.  
Frost warm cookies. Cool completely & store in airtight container.

## SUMMIT COOKIES

**Contestant: Robin Hosford**

1 1/2 cup unsalted butter, softened  
2 cups all purpose flour  
1 teaspoon salt  
1/2 teaspoon nutmeg  
1 1/2 teaspoon cinnamon  
1 1/2 teaspoon baking soda  
1 cup white sugar  
2 cups brown sugar  
4 eggs, beaten  
2 teaspoons vanilla  
4 cups rolled oats  
1 cup white chocolate chips  
1 cup semi sweet chocolate chips  
2 teaspoons shortening, divided

In a small saucepan, brown 3/4 cup of the butter

Mix the flour, salt, nutmeg, cinnamon and baking soda in a medium bowl, set aside

Cream the remaining 3/4 cup softened butter, white and brown sugars, eggs and vanilla in a large bowl

Combine the flour mixture, browned butter (cooled to room temperature), and oats with the creamed butter mixture until  
Drop by rounded teaspoons onto a parchment paper lined cookie sheet  
Bake @ 350 degrees for 10 to 12 minutes.  
Cool completely on a wire rack

While the cookies are cooling, melt 1 cup of chocolate chip (white or semi-sweet) and 1 teaspoon of shortening in a sm  
Dip the edge of cookie into one bowl, return to cooling rack until chocolate is set.

When the first chocolate is set, repeat the process with the second chocolate (white or semi-sweet)  
Store in an air tight container.

## GRANDMA OTTNWELLER'S OLD FASHIONED SUGAR COOKIE

**Contestant: Leah Dwire**

1 1/2 cup butter  
2 1/2 cup sugar  
2 eggs  
1 teaspoon baking soda dissolved in a small amount of boiling water  
8 ounce carton of sour cream  
1/2 cup cream  
2 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon vanilla  
4 1/2 cups flour

Cream well together butter and sugar  
Add eggs, baking soda, sour cream, cream. Baking powder, salt and flour  
Slowly mix in flour

Chill batter overnight  
Roll out a portion of the dough on a floured surface  
Cut with biscuit cutter, sprinkle with sugar

Bake at 350 degrees for 12-15 minutes

Repeat until all dough is used.

## CHERRY COCONUT BARS

**Contestant: Roberta Deal**

1 cup flour  
1/2 cup butter (room temperature)  
3 TBS powdered sugar  
2 eggs, slightly beaten  
1 cup sugar  
1/4 cup flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 teaspoon. vanilla  
3/4 cup chopped walnuts  
1/2 cup coconut  
1/2 cup quartered maraschino cherries

Make the pastry first:

With hands, mix flour, butter and powdered sugar until smooth.  
Spread thin in an 8" square pan with your fingers.

Bake about 25 minutes at 350 degrees

Create the filling by mixing together eggs, sugar, flour, baking powder, salt, vanilla, chopped nuts, coconut and cherries  
Spread over the top of the baked pastry  
Bake 25 minutes longer

Cool and cut into bars

## **QUICK & EASY WATERGATE COOKIE**

**Contestant: Barbara Eager**

1 box of White Cake Mix\* (any brand)  
1 four serving box Instant Pistachio Pudding\* (any brand)  
1/2 cup cooking oil  
3 tablespoons clear soda pop  
2 large eggs

Preheat oven to 350 degrees.

Place all ingredients in large mixing bowl, mix well  
Drop by teaspoonfuls onto lightly greased cookie sheet  
Bake for 10-12 minutes until lightly browned  
Cool slightly before removing from cookie sheet  
Cool completely on wire racks  
Store in airtight container.

Makes 2 1/2 to 3 dozen.

Recipe is very easy to double and works well thru a cookie press for shaped cookies.

\* Do not prepare either of these according to their boxes instructions, they are used in dry form

## **RENAE'S CHOCOLATE CHIP COOKIES**

**Contestant: Renae Burton**

2 cups canola oil  
1 1/2 cups granulated sugar  
2 cups brown sugar (not packed)  
1/4 cup pancake syrup (any kind of pancake syrup)  
2 teaspoon vanilla  
2 teaspoon baking soda  
4 eggs  
5 1/2 – 6 cups flour  
1 1/2 – 2 bags of chocolate chips

Mix together canola oil, granulated sugar, brown sugar, pancake syrup and vanilla and eggs  
Add baking soda  
Slowly add in flour and chocolate chips

Drop on greased cookie sheet and bake at 350 degrees for 9-10 min.

Yields approx. 5 dozen.

## CHOCOLATE OATMEAL COOKIES

**Contestant: Hannah Michel**

1 cup all purpose flour  
3 tablespoon unsweetened cocoa  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 cup light butter  
1/2 cup brown sugar  
1/2 cup sugar  
1 large egg  
1 teaspoon vanilla  
1 1/4 cup rolled oats  
1/2 cup chocolate chips  
1/2 cup chopped walnuts

Preheat oven to 350.

Lightly coat a baking sheet with non-stick spray

In small bowl, combine flour, cocoa, baking powder, baking soda, salt, and cinnamon

In a large bowl, combine butter and both sugars  
Beat with an electric mixer until light and fluffy  
Beat in egg and vanilla

Stir in flour mixture and mix well with a wooden spoon

Stir in oats, walnuts, and chocolate chips

Drop by tablespoon onto lightly greased baking sheet, leaving 2 inches between cookies.

Bake for 10 minutes, or until very lightly browned.

Cool on wire rack.

## **GUM DROP COOKIES**

**Contestant: Pat Nuffer**

1 cup butter  
1 brown sugar  
1 white sugar  
2 eggs  
2 teas vanilla  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
2 cups oatmeal (non instant preferred)  
2 cups flour  
1 cup gum drops cut in half

Cream together butter, brown sugar, white sugar, eggs and vanilla.

then add baking soda, baking powder, salt and oatmeal  
Slowly add flour and then gum drops

Roll into balls and then flatten with fingers dipped in milk

Bake at 350 degrees for 12 minutes

## **PROPS**

**Contestant: Mary Nicholson**

1/2 cup butter  
1 cup sugar  
2 eggs  
6 tablespoons cocoa  
1 teaspoon vanilla  
2 cup flour  
2 teaspoons baking powder  
1 teaspoon Soda  
1/3 cup sour milk  
1/2 cup walnuts  
1 cup chocolate chips

Cream together butter and sugar;  
Add eggs, cocoa and vanilla.

Sift together flour, baking powder, and baking soda.  
Blend in milk and add to creamed mixture.

Add walnuts and chocolate chips.

Drop by tablespoons onto greased pan.

Bake at 350 degrees for 8 minutes.

## **ROLLIKY**

**Contestant: Linda Bartlett**

6 egg eggs (separate into 6 egg whites and 6 egg yolks)  
1 cup of sugar  
2 cups of ground nuts  
1/2 pound of butter  
1/4 cup of cream  
2 1/2 cups of flour

To make cookie dough combine 6 egg yolks, 1/2 pound of butter, 1/4 cup of cream and 2 1/2 cups of flour. Mix all ingredients and roll into little balls and set in refrigerator overnight. In the morning roll each ball in powdered sugar and then roll out (flatten) each ball. Place a small amount of filling on each piece of dough and fold and seal each into a crescent shape making sure to seal edges to keep filling inside cookie dough.

To create the filling beat egg whites until stiff and add 1 cup of sugar, and nuts.

Bake at 350 until light brown – approximately 8 minutes, Cool on wax paper and cover in powdered sugar

## **BUTTER CHRISTMAS COOKIES**

**Contestant: Jolene Whirrett**

1 cup soft butter  
1/2 cup sugar  
1 egg  
3 teaspoon vanilla  
3 cups flour  
1/2 teaspoon baking powder

Mix together thoroughly 1 cup soft butter, 1/2 cup sugar, 1 egg and 3 teaspoon vanilla

Sift together and stir in 3 cups flour and 1/2 teaspoon baking powder

Roll very thin (1/16"). Cut into desired shapes.

Place on ungreased baking sheet.

Bake at 425 degree oven until delicately browned, approx. 5-8 min.

Icing for cookies:

1/2 cup butter – softened  
1 pound confectioners' sugar  
4 tablespoons milk  
1 teaspoon vanilla

Combine, beat with mixer on medium speed for 1 – 2 minutes.

## **PRINCESS HEIDI COOKIES**

**Contestant: Chris Schenkel**

3/4 cup butter  
2 cups sifted flour  
3/4 cup finely ground pecans ( chop nuts in food processor or use pecan flour or pecan chips)  
3/4 cup sugar  
2 tablespoon cocoa  
1 tablespoon cream  
1 teaspoon vanilla extract  
1 teaspoon rum  
Raspberry jam or jelly

Cut butter into flour, using lowest speed of mixer  
Blend in remaining ingredients, except jam  
Form into a ball and roll out on floured surface to 1/8 inch thickness.

Cut with round cookie cutter

Place on ungreased cookie sheets

Bake at 350 degrees for 8 to 10 minutes

Cool 1 minute

Remove from sheets. Cool completely.

### **MAKE CHOCOLATE FROSTING:**

Melt 1 1/2 cups Nestles semi-sweet chocolate morsels with  
1/4 cup cream over hot water. (Don't let water boil.)  
Stir in 2 tablespoon butter,  
1 teaspoon rum and  
1/2 cup confectioners' sugar

Spread frosting between 2 cookies, sandwich style.  
Spread frosting with jam  
Spread frosting on top cookies.

Makes 2 1/2 dozen cookies

## **CANDY CANE DUSTED TWO CHIP AND NUT COOKIE**

**Contestant: Virginia Gard**

3/4 cup butter, softened  
1/2 cup shortening  
3/4 cup white sugar  
3/4 cup packed brown sugar  
1 large egg  
2 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoon baking soda  
1 cup chopped macadamia nuts  
6 ounce package semisweet chips  
6 ounce package white chocolate chips  
3 candy canes (red and white ones)

In a plastic bag crush the candy canes to very small pieces to be used for the dusting.

Cream butter and shortening and add sugars.

Mix well and add egg

Shift flour, salt, baking soda together and add a little at a time until well mixed.

Add the chips and nuts - mix together

Make small balls

Press each top of ball into the crushed candy canes

Place about 2 inches apart on ungreased cookie sheet

Bake at 375 degrees for 9 to 11 minutes and cool on wire rack.

## **PUMPKIN COOKIES**

**Contestant: Mary Jane Novosel**

1 stick soft butter/margarine  
1 1/4 cups sugar  
2 eggs  
1 1/2 cups pumpkin puree (use canned solid pack pumpkin NOT pumpkin pie filling)  
2 cups flour  
1/2 cup wheat germ  
2 teaspoon. baking powder  
1 teaspoon. baking soda  
1 teaspoon. cinnamon  
1/2 cup raisins  
1/2 cup chopped walnuts (optional)

Mix butter/margarine and sugar  
Add eggs and pumpkin puree  
Mix in flour and wheat germ  
Add baking powder, baking soda and cinnamon  
Add raisins and chopped walnuts

Mix everything well  
Drop the batter by teaspoons onto greased cookie sheets.  
Bake at 400 degrees for 12-15 minutes or until lightly browned

This recipe makes about 60 cookies (by teaspoons), or 36-40 cookies (by soup spoons)

## **BEST EVER RANGER CHIP**

**Contestant: Kay Ames**

1 cup butter  
1 cup granulated sugar  
1 cup brown sugar  
1 teaspoon vanilla  
2 eggs (beaten)  
1 teaspoon soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
2 Cups flour  
2 cups rice krispies  
1 cup flaked coconut  
2 cups oatmeal  
6 ounce chocolate chips  
6 ounce butterscotch chips

Cream butter, granulated sugar, brown sugar and vanilla  
Add eggs and then mix in baking soda, baking powder, salt and flour

Blend in rice krispies, flaked coconut, oatmeal chocolate chips and butterscotch chips

Drop 1 ounce cookie dough on greased cookie sheet  
Bake at 300 degrees for 15 – 18 minutes.

## **WORLDS BEST BUTTERSCOTCH BROWNIES**

**Contestant: Christine O'Rourke**

1/2 cup melted butter  
1-1/4 cups packed brown sugar  
1-1/2 teaspoons imitation maple flavoring  
2 eggs  
1-1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 cup coconut (optional)

In a large bowl, cream the brown sugar, butter and maple flavoring until light and fluffy.  
Add the eggs, one at a time, beating well after each addition.  
Combine flour and baking powder;  
Add to egg mixture.  
Optional: stir in coconut.

Pour into a greased 9-in. square baking pan. Bake at 350° for 30 minutes.

### **Frosting**

1/2 cup Butter  
1/2 cup light brown sugar  
1/4 cup heavy cream  
2 cups Powdered sugar  
1 teaspoon Vanilla

To make icing, melt butter and add brown sugar and continue cooking, stirring until sugar is completely melted.  
Pour in cream and stir. Add powdered sugar and vanilla. Mix until well blended. Ice brownies while warm.

## **WORLD'S BEST CHOCOLATE CHIP PAN COOKIES**

**Contestant: Lisa deLambert**

2 1/4 cup flour  
3/4 cup brown sugar  
1 teaspoon baking soda  
1 teaspoon vanilla  
1 teaspoon salt  
2 eggs  
1 cup butter  
2 cup Nestlé Semi-Sweet chips  
3/4 cup sugar

Combine flour, baking soda and salt in small bowl.  
Beat butter, sugar, brown sugar and vanilla in large mixing bowl.  
Add eggs one at a time, beating well after each addition; gradually beat in flour mixture.  
Stir in chocolate chips.

Spread dough into greased 15"x10" pan.

Bake at 375° for 20-25 minutes or until golden brown.

Sprinkle approx. 1/2 cup additional chocolate chips over top and allow to melt,  
then lightly smooth surface and chill for 20 minutes.

Cut into 1" bars and serve.

## **PINEAPPLE COOKIES**

**Contestant: Phyllis Hill**

1 cup margarine  
2 eggs  
2 cups of brown sugar  
1 teaspoon vanilla  
1 cup crushed pineapple (drained)  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
4 cups of flour  
1 cup of chopped nuts (optional)

Cream together margarine, eggs, brown sugar and vanilla

Add drained pineapple

Slowly add salt, baking powder, baking soda, salt and flour

Add nuts (Optional)

Drop by spoonful on greased cookie sheet

Bake at 375 degrees for 10-12 minutes

Frost with a mixture of orange juice, powdered sugar and butter

Yields 3 dozen

## **COCONUT CREAM DREAM**

**Contestant: Karla Aumsbaugh**

1 1/2 cup salted butter – softened  
1 1/2 cup granulated sugar  
1 1/2 teaspoon pure vanilla extract  
3 3/8 cups of all-purpose white flour

Cream together butter, sugar and vanilla

Mid in the flour and blend well – mixture will be crumbly

Filling

4 1/2 ounce Neufchâtel cheese – softened (substitute cream cheese)  
3/4 cup powdered sugar  
1 cup grated sweetened coconut

In a separate bowl, cream together the cheese, and powdered sugar – blend in the coconut

In your palm place a rounded one ounce scoop of cookie dough  
Press it into an approximate three inch circle at least 1/8 inch thick  
Spoon a rounded teaspoon of coconut filling into the center of dough  
Fold edges of dough to circle the filling and pinch close the seam  
Roll dough lightly between hands to form ball – 1 3/4 to 2 inch ball  
Place balls on ungreased cookie sheet 3 inches apart  
Bake at 325 degrees for 15 minutes  
Remove from oven leaving cookies on sheet for 3-5 minutes  
Transfer to wire rack to complete cooling

Makes 2 dozen cookies

**NEW – omitted by error on first posting**

## **PROPS**

**Contestant: Mary Nicholson**

1/2 cup butter  
1 cup sugar  
2 eggs  
6 tablespoons cocoa  
1 teaspoon vanilla  
2 cup flour  
2 teaspoons baking powder  
1 teaspoon Soda  
1/3 cup sour milk  
1/2 cup walnuts  
1 cup chocolate chips

Cream together butter and sugar;  
Add eggs, cocoa and vanilla.

Sift together flour, baking powder, and baking soda.  
Blend in milk and add to creamed mixture.

Add walnuts and chocolate chips.

Drop by tablespoons onto greased pan.

Bake at 350 degrees for 8 minutes.

**NEW – omitted by error on first posting**

## **APPLE NUT SCOTCHIES**

**Contestant: Barbara Aurand**

1 Stick Butter  
2 Eggs  
3/4 Cup granulated sugar  
1/8 Teaspoon Salt  
1/4 Teaspoon Vanilla  
1/4 Teaspoon Cinnamon  
1/2 Teaspoon Baking Soda  
1/2 cup Finely Diced Walnuts  
2 cups finely diced apples (suggest Jonathon)  
1 1/2 cups butterscotch chips  
2 1/4 to 2 1/2 cups all purpose flour

Cream together butter, eggs, granulated sugar, salt, vanilla, cinnamon and baking soda  
Add walnuts, diced apples, butterscotch chips  
Slowly add all purpose flour  
Flour will vary a bit with the type of apples used.  
Cookie dough part of recipe should be dry enough to spoon or roll into a ball with floured hands.

Size: 1 to 1 1/2 inch spoon size or ball size.  
OPTIONS: For a “cookie look”, LIGHTLY SPRAY baking sheet.  
For a “ball” type cookie, DO NOT SPRAY baking sheet.

Preheat oven. Bake at 375 Degrees for 12 minutes. Yield: 2 to 2 1/2 dozen cookies.