

Cookie Collection

*...a collection of
cookie recipes
from the team!*



*From the
warmth of our
home to yours.*



Table of Contents

4	Everything but the Kitchen Sink Cookies
5	Mama Bird's Famous Chocolate Chip Cookie Recipe
6	Cream Cheese Cookies
7	White Chocolate Macadamia Nut Cookies
8	Lemon Southern Tea Cakes
9	Afghan Butter Cookies (Kulche Birinjee) (Tested)
10	Raspberry Cheesecake Stuffed Cookies
11	Best Chewy Chocolate Chip Cookies
12	Walnut Snowball Cookies
13	Soft Chocolate or White Chip Cookies (Gluten-free cookies)
14	Toasted Coconut Cookies
15	Famous Shrewberry Cookies
16	Christmas Cracker Toffee
17	Mexican Wedding Cookies
18	Double Chocolate Chunk Cookies
19	Jello Dessert Recipe
20	Peanut Butter Protein Balls
21	Midnight Poppy
22	Cowboy Cookies
23	Classic Peanut Butter Blossoms
24	Pistachio Cookies (Easy & Delicious)
25	Chocolate Peanut Butter Cup Cookies
26	Mama Bird's Nutter Butter Knock-Offs
27	Sweet Blessings
28	Five Layer Bars
29	Mexican Pumpkin Empanadas Recipe
30	Old School Snickerdoodle
31	Saint Louis Specialty - Goopy Butter Cake Cookies
32	Cornbread Muffins
33	Candied Cranberries
34	Old Fashioned Wedding Cookies
35	Oatmeal Crispies
36	Divinity Cookies – No Bake
37	S'more Cookies
38	Red Velvet Cake
39	Chewy Coconut Cookies
40	No Bake Cookies
41	Chocolate Chip Cookie Muffins
42	Nestlé® Oatmeal Scotchies
43	Salted Sunflower Butter Cookies (nut-free)

Everything but the Kitchen Sink Cookies

Ingredients

- Unsalted Butter – These cookies were tested with unsalted butter. If using salted butter, skip adding the additional salt.
- Flour, Baking Soda, Kosher Salt, Light Brown Sugar, White Sugar, Egg, Pure Vanilla Extract – Just regular cookie-baking ingredients.
- Mix-Ins – These have a great sweet and salty balance with chocolate chips, toffee bits, potato chips, and chopped pretzels. See below for more ideas!
- Flaked Sea Salt – At our house, we love a light sprinkle of flaked sea salt on top of the warm cookies. It's totally optional but gives the cookies a hint of extra salt and a tiny bit of crunch.

How to Make Kitchen Sink Cookies

The process for making these cookies is similar to making chocolate chip cookies. A stand mixer really comes in handy for beating the butter, but you can absolutely use a hand mixer too.

1. Preheat the oven to 350°F.
2. Prepare a baking sheet by lining it with parchment paper or a baking mat. (This is highly recommended because the caramel in the cookie dough can melt and cause sticking.)
3. Whisk together dry ingredients (flour, baking soda, and salt).
4. Beat butter, white sugar, and brown sugar until light and fluffy (about 3 minutes).
5. Mix egg and vanilla extract into butter-sugar mixture.
6. Add dry ingredients to wet ingredients and mix on low just until combined. (Be careful not to over mix or your cookies will be cakey instead of soft.)
7. Stir in mix-ins like chocolate chips, toffee bits, potato chips, and pretzels.
8. Roll cookie dough into golf ball-sized balls. (These should be pretty large.)
9. Bake cookies until edges are crisp and centers are still soft, 10 to 12 minutes.
10. Cool on the pan for 5 minutes and then transfer to cooling rack.
11. Enjoy!

Roll Cookie Dough in Mix-Ins (Optional, but fun!)

It's purely aesthetic, but if I'm delivering these cookies to someone or serving them to friends and family, I like to roll the dough in some extra toppings. It means that before you take a bite, you get a sneak peek of all the delicious things inside.

Lalita Dixon

[Click Here to go back to the Table of Contents](#)

Mama Bird's Famous Chocolate Chip Cookie Recipe

Ingredients

- 1 ¼ cup Sugar
- 1 ¼ cup Light Brown Sugar
- 1 cup room temperature margarine
- 1 ½ cup room temperature butter *(Yes, you should use both)*
- 2 tsp. real vanilla
- 3 eggs
- 4 ¼ cups all purpose flour
- 2 tsp baking soda
- ½ tsp salt
- 2 cups chocolate chips of your choice (measure with your heart)

Instructions

***Preheat oven to 375 degrees

1. Cream together sugars, margarine and butter
2. Add vanilla and eggs and blend
3. Slowly add flour, baking soda and salt and combine
4. Stir in chocolate chips (M&M's toffee bits, walnuts, finely chopped candy bars are optional)
5. Bake 8-10 minutes. (I personally recommend 8 minutes, but ovens may vary)
6. Remove from oven and let sit 2 minutes.
7. It's ok if they don't look completely baked.
The temperature of the sugars in the dough will allow for the cookie to continue baking.
8. Place on cooling rack. Enjoy!

Jennifer Kaulback



[Click Here to go back to the Table of Contents](#)

Cream Cheese Cookies

Ingredients

- 2 cups all-purpose flour
- ¼ tsp. Kosher salt
- 1 cup (2 sticks) salted butter, at room temperature
- 4 oz. cream cheese, at room temperature
- ¾ cup granulated sugar
- 1 ½ tsp. Vanilla extract
- Powdered sugar, for dusting (optional)

Directions

Preheat the oven to 375°F. Line 2 baking sheets with parchment paper.

In a medium bowl, whisk together the flour and salt; set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and cream cheese on medium speed until thoroughly combined, about 1 minute. Add the granulated sugar and continue to beat on medium speed until light and fluffy, 3 to 5 minutes. Scrape down the sides of the bowl and beat in the vanilla. Reduce the speed to low and slowly add the flour mixture, mixing until just combined, about 1 minute. Give it a final stir with a rubber spatula to make sure there are no visible traces of flour.

Using a 1 ½ tablespoon cookie scoop, scoop the dough onto the prepared baking sheets, spacing the scoops about 1 inch apart. Bake the cookies 1 sheet at a time, rotating the pan halfway through, until just set on top and beginning to lightly brown on the bottom, 10 to 12 minutes.

Transfer the cookies to a cooling rack and allow them to cool completely.

Dust the cookies with powdered sugar, if you like.

Ivelisse Gonzalez



[Click Here to go back to the Table of Contents](#)

White Chocolate Macadamia Nut Cookies

Ingredients

Makes 18–24 cookies

- 2 ¼ cups (280 g) all-purpose flour
- ½ tsp baking soda
- ½ tsp salt
- ¾ cup (170 g) unsalted butter, softened
- ¾ cup (150 g) white sugar
- ½ cup (100 g) brown sugar, packed
- 2 large eggs
- 1 ½ tsp vanilla extract
- 1 cup white chocolate chips or chopped white chocolate
- 1 cup macadamia nuts, roughly chopped

Instructions:

1. Mix dry ingredients

In a bowl, whisk together:

Flour

Baking soda

Salt

2. Cream butter and sugars

In another bowl:

Beat butter, white sugar, and brown sugar for about 2–3 minutes until fluffy.

Add eggs one at a time.

Add vanilla extract. Mix well.

3. Combine

Add the dry ingredients to the wet ingredients.

Fold until just combined (do not over mix).

Add macadamia nuts and white chocolate.

4. Chill the dough

Refrigerate the dough at least 30 minutes (or up to 24 hours).

This step makes them thicker, chewier, and prevents spreading.

5. Bake

Preheat oven to 350°F (175°C).

Scoop dough into balls (about 1–2 tablespoons each).

Place on a parchment-lined baking tray.

Bake 10–12 minutes, until edges are lightly golden.

Let cool on the tray for 5–10 minutes before moving.

Tips for the BEST cookies

- Toasting the macadamia nuts for 5 minutes adds amazing flavor.
- If you like them extra soft, remove from the oven at 10 minutes while centers still look slightly underbaked.
- Add a pinch of sea salt on top after baking for a gourmet touch.

Christina Villegas

**Click Here to go back to
the Table of Contents**

Lemon Southern Tea Cakes

Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 1½ cups granulated sugar
- 2 large eggs, room temperature
- 1 tablespoon lemon zest (from 1–2 lemons)
- 2 tablespoons fresh lemon juice
- 1 tablespoon vanilla extract
- 3½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- Optional: ¼ teaspoon nutmeg (keeps that traditional tea cake flavor)
- ¼ cup buttermilk (or whole milk)

Makes 18–24
tea cakes

Instructions

- 1. Cream butter & sugar**
Beat the butter and sugar 3–4 minutes until creamy and fluffy.
- 2. Add eggs and lemon flavor**
Mix in the eggs one at a time.
Add:
 - lemon zest
 - lemon juice
 - vanilla extractThe zest is where the strongest lemon flavor comes from, so don't skip it!
- 3. Combine dry ingredients**
Whisk together:
 - flour
 - baking powder
 - baking soda
 - salt
 - nutmeg (optional)
- 4. Form the dough**
Slowly add the dry ingredients to the wet.
Pour in the buttermilk and mix until just combined.
The dough should be soft but not sticky.
- 5. Chill**
Wrap dough and chill 1 hour before rolling so the lemon flavor infuses and the dough firms.
- 6. Roll, cut & bake**
Preheat oven to 350°F.
Roll dough to ¼-inch thickness.
Cut with round cutters.
Bake 8–10 minutes, keeping them soft and pale with lightly golden edges.
- 7. Cool & (optional) drizzle**
Let cool completely.

Optional lemon glaze:

- ½ cup powdered sugar
- 1–2 tsp lemon juice
- Whisk and drizzle lightly over tea cakes.

Flavor Notes

- Add extra zest for a bold lemon punch.
- For a softer tea cake, increase buttermilk to ⅓ cup.
- For a more dessert-like tea cake, glaze them fully.

David C. Burkley

**Click Here to go back to
the Table of Contents**

Afghan Butter Cookies (Kulche Birinjee) (Tested)

These delicious butter cookies call for the addition of pistachios and cardamom, making them uniquely Afghan. The original recipe called for using rice flour and egg whites. After following the recipe faithfully though, I found that I didn't care for the texture of the cookies. And I never like to waste egg yolks if it's not necessary.

So, I've adapted this recipe by using all purpose flour, thereby saving you a trip to the store for specialty flour. And I've substituted one whole egg for two egg whites, no waste!

Ingredients

Makes 3 dozen

- $\frac{3}{4}$ cup butter (1 $\frac{1}{2}$ sticks), slightly softened
- $\frac{3}{4}$ cup sugar
- 1 egg
- 2 cups all-purpose flour
- $\frac{1}{2}$ tsp. ground cardamom
- $\frac{1}{4}$ cup coarsely chopped pistachios
- Pinch of salt
- 36 additional whole pistachios for garnish

Directions

- Preheat oven to 350 degrees.
- Add the butter and sugar to a mixing bowl and beat until light and fluffy. Add the egg and continue to mix until just incorporated.
- Gradually add the flour, cardamom, chopped pistachios, and salt.
- Refrigerate the dough for 30 minutes if it is too soft to work with, otherwise continue.
- Pinch off walnut-sized pieces of dough and roll into a ball. Place on an ungreased baking sheet and flatten lightly with your fingers.
- Make cross hatch marks on top of the cookie with a fork, as you would for a peanut butter cookie. Press a whole pistachio into the top of the cookie.
- Bake for 12 to 14 minutes. The cookie will still be pale, but should look set.



Najibullah Noor

Country: Afghanistan

Notes and Instructions

Recipe submitted by Linda McElroy, adapted from: <http://www.afghancultureunveiled.com>

Photo credit: Afghan Culture Unveiled, Creative Commons Attribution- NonCommercial-NoDerivs 3.0 Unported license.

**Click Here to go back to
the Table of Contents**

Raspberry Cheesecake Stuffed Cookies

Ingredients

Filling

- 113 g (4 oz) cream cheese
- ¼ cup powdered sugar
- ¼ tsp vanilla extract

Cookie Dough

- 115 g (½ cup) butter, room temperature
- ⅓ cup white sugar
- ½ cup brown sugar
- 1 egg
- 1 tsp vanilla extract
- ½ tsp baking soda
- ½ tsp salt
- 1½ cups all-purpose flour
- ¾ cup frozen raspberries



Oven: 170°C / 340°F for 22–25 minutes

Instructions

1. Make the filling

Beat the cream cheese until smooth.
Add the vanilla and mix.
Add the powdered sugar and beat until creamy.
Scoop small balls of the mixture onto a tray.
Freeze for at least 2 hours.

2. Make the dough

Beat the butter, white sugar, and brown sugar until creamy.
Add the vanilla and mix.
Add the egg and beat until combined.
Add the flour, baking soda, and salt. Mix with a wooden spoon until a thick dough forms.
Add the frozen raspberries, gently rubbing them between your fingers so they break a little—avoid crushing too much to keep the dough from turning overly pink.

3. Assemble the cookies

Scoop dough balls and flatten them slightly.
Place a frozen cheesecake center on top.
Cover with another flattened dough portion.
Seal the edges and shape into a large ball.
Repeat with the remaining dough.

4. Freeze and bake

Freeze the stuffed cookies for at least 1 hour.
Place them spaced out on a lined baking sheet.
Bake in a preheated oven at 170°C / 340°F for 22–25 minutes.

Let cool, serve, and enjoy.

Brenda Flores

[Click Here to go back to the Table of Contents](#)

Best Chewy Chocolate Chip Cookies

Ingredients

Makes 24 cookies

- 2¼ cups (280g) all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 1 cup (225g) unsalted butter, softened
- ¾ cup (150g) granulated sugar
- ¾ cup (165g) packed brown sugar (light or dark)
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract
- 2 cups (340g) semi-sweet chocolate chips or chunks
- Optional: 1 cup chopped nuts (walnuts or pecans)

Instructions

Preheat the oven: 375°F (190°C). Line baking sheets with parchment paper or a silicone baking mat. Mix dry ingredients: In a medium bowl, whisk together flour, baking soda, and salt. Set aside. Cream butter and sugars: In a large bowl, beat the butter, granulated sugar, and brown sugar until light and fluffy (about 2–3 minutes).

Add eggs & vanilla: Beat in eggs one at a time, then mix in vanilla until smooth.

Combine wet & dry: Gradually add the flour mixture to the butter mixture, mixing until just combined. Do not over mix.

Fold in chocolate chips: Gently fold in chocolate chips (and nuts, if using).

Scoop cookies: Drop dough by rounded tablespoons (or use a cookie scoop) onto the prepared baking sheets, about 2 inches apart.

Bake: 9–11 minutes, or until edges are golden but centers still look slightly underbaked.

Cool: Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack. They continue to set as they cool.

Tips for Extra Chewiness

- Brown sugar ratio: Using equal parts granulated and brown sugar gives soft chewiness.
- Do not over bake: Centers should look slightly underdone when you pull them out.
- Chill dough: Refrigerating for 30–60 minutes can help prevent spreading and improve texture.
- Butter: Use real unsalted butter for the best flavor and texture.

Patricia Villegas

[Click Here to go back to the Table of Contents](#)

Walnut Snowball Cookies

Ingredients

- 1 cup all-purpose or cake flour
- 1 ½ cups walnuts, finely chopped
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 1 stick (113g) unsalted butter, at room temperature
- Pinch salt
- Powdered sugar, to coat (about 1 cup)

Prep Time 10 mins

Cook Time 35 mins

Total Time 45 mins

Steps:

1. Make the dough:

Mix all the dry ingredients—flour, walnuts, salt, sugar—in a large bowl. Add the vanilla extract. Add the butter in little pieces, and combine everything together with your (clean!) hands until the mixture looks like a coarse meal with nut bits in it.

2. Chill the dough:

Chill the dough for at least 30 minutes in the fridge or up to overnight.

3. Preheat the oven to 300°F:

Line a baking sheet with parchment or silicon baking mats.

4. Form the dough into balls:

Form the dough into small balls no larger than a walnut and place on the cookie sheet, spaced at least an inch apart from each other.

5. Bake:

Bake the cookies for 35 minutes.

6. Roll in powdered sugar:

When cookies are still warm, but cool enough to touch, roll them in the powdered sugar. Set aside on a rack to cool completely. When cool, dust again in powdered sugar.

Vanessa Murillo

[Click Here to go back to the Table of Contents](#)

Soft Chocolate or white Chip Cookies

(Gluten-free cookies)

Ingredients

- 2 eggs
- 3 cups almond flour
- 1 tsp pure vanilla extract
- 4 tbsp coconut oil, softened
- ¼ - 1 cup pure organic maple or monk fruit
- ½ tsp baking soda
- ½ tsp sea salt
- 1 cup dark or white chocolate chips

Makes 12 Cookies
20 minutes

Instructions

In a bowl, combine all ingredients except the chocolate chips and mix until a creamy batter is made. Stir in chocolate chips. Make into cookie balls and place on an unbleached parchment paper-lined baking sheet. Put in the oven for approximately 5 minutes. Flatten the cookies to the desired thickness (cookies will not rise much and do not spread.) Bake at 350° F for approximately 10 more minutes, or until golden brown.

Jessica Gutierrez-Verduzco



[Click Here to go back to the Table of Contents](#)

Toasted Coconut Cookies

Ingredients

- 1 cup sweetened flaked coconut, toasted
- ½ cup (1 stick) unsalted butter, softened
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 large egg
- ½ tsp vanilla extract
- ½ tsp almond extract
- 1 ½ cups all-purpose flour
- ½ tsp baking soda
- ½ tsp baking powder
- ¼ tsp salt

Instructions

Before You Begin

Toast the sweetened flaked coconut on the stovetop or in the oven until lightly golden and fragrant. Let cool completely.

1. Cream Wet Ingredients

- Using an electric mixer, beat the softened butter, granulated sugar, and brown sugar together for 2–3 minutes until light and creamy.
- Add the egg, vanilla extract, and almond extract; mix until smooth.

2. Combine Dry Ingredients

- In a separate bowl, whisk flour, baking soda, baking powder, and salt.
- Add the dry mixture to the wet mixture and mix until just combined—avoid over mixing.

3. Fold in Coconut

- Stir the toasted coconut into the dough until evenly distributed.

4. Shape Cookies

- Scoop 1 ½ tablespoons of dough per cookie and place on a parchment-lined baking sheet, leaving at least 3 inches between each cookie.

5. Bake

- Bake at 350°F (177°C) for 10–12 minutes, or until the edges are golden and the tops are set.
- Let cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Veronica Jimenez

[Click Here to go back to the Table of Contents](#)

Famous Shrewberry Cookies

Ingredients

- 4 eggs
- $\frac{3}{4}$ cup butter
- A pinch of salt
- 2 cups sugar
- 1 teaspoon vanilla (add extra if you want!)
- 1 teaspoon baking soda
- $3\frac{3}{4}$ cups flour (add this last; you may need a little extra if the dough is too sticky)

Instructions:

- Preheat oven to 350°F (175°C).
- In a large bowl, mix the butter, sugar, eggs, vanilla, salt, and baking soda.
- Add the flour last, mixing until the dough comes together.
- If the dough is too sticky, add a little extra flour until manageable.
- Lightly flour your work surface to prevent sticking.
- Roll out the dough until it is about $\frac{1}{4}$ inch thick.
- Use a cookie cutter to cut out shapes and place them on a baking sheet.
- Bake for about 5 minutes.
- You may need to bake a little longer depending on your oven.
- Let the cookies cool completely.
- Ice with a light vanilla icing and allow to set.

Rylee Stanton

[Click Here to go back to the Table of Contents](#)

Christmas Cracker Toffee

I can't bake, but I make this every year, and it's kind of like a cookie... arguably better. ☺

Ingredients

- 1.5 sleeves saltine crackers (Enough to cover a baking sheet)
- 1 cup (2 sticks) salted butter, cubed
- 1 cup brown sugar, packed
- 2 cups semi-sweet chocolate chips
- Optional Toppings: M&Ms, chopped nuts, sprinkles, etc.

Instructions

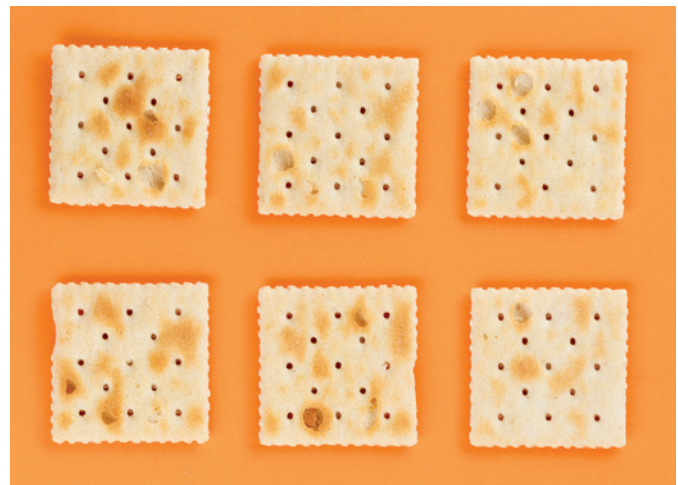
Preheat oven to 325°F. Line a baking sheet with parchment paper, or foil with non-stick spray. Line the bottom of the pan evenly with saltine crackers. You may need to break a few on the sides to fill in the gaps.

In a medium pot, combine butter and sugar over medium-low heat. Stir occasionally and bring to a rolling boil, and cook 3 minutes until bubbling and an amber color.

Remove pot from heat and pour mixture evenly over saltine crackers. Spread over with spatula. Bake 8 minutes. Remove pan from oven and sprinkle chocolate chips over the top. Once they start to melt, spread evenly with a spatula.

Sprinkle with toppings and let toffee sit until completely cool and hardened, in the refrigerator. Break into pieces and serve.

Ryann Koons



[Click Here to go back to the Table of Contents](#)

Mexican Wedding Cookies

Thought I would send you my mom's favorite cookies.

Ingredients

- 1 cup butter, softened
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2¼ cups sifted flour
- ¼ teaspoon salt
- ¾ cup chopped pecans
- Powdered sugar (for rolling baked cookies in)

Directions

1. Cream together butter and powdered sugar until light and fluffy; stir in vanilla.
2. Whisk together flour and salt; add gradually to butter mixture; stir in chopped nuts.
3. Chill dough if it seems too soft.
4. Form dough into 1" balls and place onto parchment-lined or un-greased baking sheets.
5. Bake at 400° for 10-12 minutes or just until the cookies start to turn light golden-brown; remove from oven and allow to cool slightly; while cookies are still warm (but NOT hot) remove them from baking sheets and roll, a few at a time, in powdered sugar until evenly coated; cool cookies completely on wire racks.
6. Roll cookies in powdered sugar a second time once cooled to room temperature.

Lynn Walsh

[Click Here to go back to the Table of Contents](#)

Double Chocolate Chunk Cookies

Ingredients

- ½ cup butter
- ¾ cup brown sugar
- ¼ cup granulated sugar
- 1 tsp vanilla extract
- 1 large egg
- 1 ⅓ cups all purpose flour
- ⅓ cup cocoa powder
- ½ tsp baking soda
- ½ tsp kosher salt
- ¾ cup chocolate chips (I prefer to roughly chop a milk chocolate bar)

Instructions

Preheat oven to 350F. Line cookie sheet with parchment paper.

To softened, mostly melted butter, whisk in sugars, vanilla, and egg until well combined.

Add all remaining dry ingredients to the mix.

Stir in chocolate chips/chunks.

Scooping consistent amounts of dough, place roughly 2in apart from each other on cookie sheet.

Bake cookies for 7-10 minutes; they'll be puffy and still gooey in the center — that is okay!

Important: top cookies with flakey salt for an amazing sweet and savory blend!

Birdie O'Brien



[Click Here to go back to the Table of Contents](#)

Jello Dessert Recipe

Ingredients for Jello Layer

- Standard size cake pan (9in x 13in)
- 2 boxes of Lemon Jello
- 1 can (20oz) Dole Crushed Pineapple in 100% pineapple juice
- 5-8 bananas (use as desired)
- 1 bag of small marshmallows

Ingredients for Topping

- 1 cup reserved pineapple juice (from canned pineapple)
- 1 cup sugar
- 1 tablespoon cornstarch (or flour, for thickening)
- 1 tub whipped cream (about 8 oz)

Optional: For a savory contrast to the sweetness, sprinkle shredded cheddar cheese over the topping just before serving to accentuate the flavors. Sometimes I add the cheese to half of the dish, people can decide which side to choose.

Instructions:

For the Jello Layer:

1. Prepare the Jello:
 - Heat 3 cups of water in a pot or microwave. Once the water is hot, dissolve 2 boxes of lemon Jello by stirring it into the hot water.
2. Assemble the Jello Layer:
 - Pour the dissolved Jello mixture into a cake pan.
 - Drain the crushed pineapple but save the juice (you will need it for the topping).
 - Add the drained pineapple evenly into the cake pan with the Jello.
 - Slice the bananas into small slices and add them to the cake pan. Use as many bananas as you need to comfortably fill the pan.
 - Gently stir the mixture in the pan to evenly distribute the pineapple and bananas.
3. Add Marshmallows:
 - Spread a layer of small marshmallows over the top of the Jello mixture, ensuring the entire surface is covered.
4. Chill the Jello:
 - Cover the cake pan with foil and place it in the refrigerator to set. This will take about 4 hours or until the Jello is firm.

For the Topping:

1. Prepare the Pineapple Syrup:
 - In a saucepan over medium heat, add 1 cup of the reserved pineapple juice.
 - Stir in 1 cup of sugar until dissolved.
 - Bring the mixture to a slight boil and then add 1 tablespoon of cornstarch (or flour) to thicken. Stir constantly until the mixture thickens into a syrup.
 - Once thickened, remove saucepan from heat and place it in the refrigerator to cool completely.
2. Combine with Whipped Cream:
 - After the pineapple syrup has cooled, fold it into the tub of whipped cream and gently stir until evenly combined.

Final Assembly:

1. Once the Jello has set and the topping is ready, remove the Jello from the refrigerator.
2. Spread the whipped cream with pineapple topping over the marshmallow-covered Jello layer, ensuring it covers the entire surface.
3. Cover the pan and refrigerate until ready to serve.

Serve and enjoy!

Sally Enteman

[Click Here to go back to the Table of Contents](#)

Peanut Butter Protein Balls

Ingredients

- 2 cups peanut butter
- 3 cups old fashioned rolled oats
- 1 cup protein powder (vanilla, chocolate, or peanut butter flavored)
- 1 cup raw honey
- 1 teaspoon vanilla extract
- ¼ teaspoon flaky salt
- 1 cup chocolate chips

Instructions:

In a large bowl, mix together all ingredients except the chocolate chips until well combined. Can use a stand mixer with a paddle attachment.

Stir in chocolate chips until evenly distributed.

Scoop 1TBSP of mixture into your hand and roll into a ball, placing on a parchment paper lined baking sheet.

Refrigerate at least 30 minutes to set.

Store protein balls in an airtight container in the refrigerator for up to 2 weeks.

Patti Adams



[Click Here to go back to the Table of Contents](#)

Midnight Poppy

Ingredients

Poppy Seed Filling:

- ½ pound poppy seeds
- ¾ cup white sugar
- ½ cup hot milk
- 1 tablespoon butter, melted
- 1 teaspoon lemon juice

Bread:

- ½ cup warm water (100° F/38°C)
- 2 tablespoons white sugar
- 1 (.25 ounce) package active dry yeast
- 2 cups all-purpose flour, or more if needed
- ½ teaspoon salt
- ¼ cup butter
- 1 large egg, separated - white reserved

Directions:

Step 1

Make the filling: Place poppy seeds into a food processor; process until seeds are ground, about 1 minute.

Step 2

Mix poppy seeds, ¾ cup sugar, hot milk, 1 Tablespoon melted butter, and lemon juice together into a bowl until combined; cover and refrigerate while making bread. The filling will set up and thicken as it chills.

Step 3

Make the bread; Pour warm water into a small bowl; add sugar and sprinkle yeast on top. Let stand until yeast softens and begins to form a creamy foam, about 5 minutes.

Step 4

Whisk flour and salt together in a bowl. Cut in butter with 2 knives or a pastry blender until the mixture resembles coarse crumbs. Add yeast mixture and egg yolk; stir to make a soft dough.

Step 5

Turn dough out onto a floured work surface and knead until smooth and slightly springy, about 5 minutes. If a dough is too sticky, knead in more flour, about 2 Tablespoons at a time. Cut dough into 2 equal pieces. Roll each piece out into a 12x16-inch rectangle.

Step 6

Spread half of the poppy seed filling over each rectangle, leaving a 1-inch border. Fold the 1-inch border back over the filling on all sides and press down. Pick up the shorter side of a dough rectangle and roll it like a jelly roll; repeat with second rectangle. Pinch ends together or tuck ends under to prevent filling from leaking out.

Step 7

Line a baking sheet with parchment paper; place filled loaves seam-side down on the baking sheet and allow to rise in a warm place until doubled, about 1 hour.

Step 8

Preheat the oven to 350 degree F (175 degrees C). Beat egg white in a bowl until frothy; brush loaves with a beaten egg white.

Step 9

Bake in preheated oven until dark and golden brown on top, 30-40 minutes. Remove loaves from the oven and cover with a clean kitchen towel until cool to keep crust soft. Cool completely before slicing.

Darren Lis

[Click Here to go back to the Table of Contents](#)

Cowboy Cookies

Cowboy cookies are a type of hearty, loaded drop cookie that are a variation of the classic oatmeal cookie, typically including oats, chocolate chips, pecans, and coconut. They are known for being thick, chewy, and substantial, serving as a filling snack.

Ingredients:

- 3 cups all-purpose flour
- 1 Tbsp baking powder
- 1 Tbsp baking soda
- 1 Tbsp ground cinnamon
- 1 tsp kosher salt
- 1½ cups butter, room temperature
- 1½ cups granulated sugar
- 1½ cups light-brown sugar, packed
- 3 large eggs
- 1 Tbsp vanilla extract
- 3 cups semisweet chocolate chips
- 3 cups old-fashioned rolled oats
- 2 cups sweetened flaked coconut
- 2 cups chopped pecans

Key Characteristics

Ingredients: The core ingredients that differentiate them from standard oatmeal cookies are shredded or flaked coconut and chopped pecans (sometimes substituted with walnuts or almonds). Many popular recipes, including a famous one from former First Lady Laura Bush, also call for a tablespoon of cinnamon.

Texture: The combination of ingredients gives them a unique texture that is a mix of chewy oats, crunchy nuts, and gooey chocolate.

Origin: The origin is not definitively known, but a popular theory suggests they were a sturdy, high-calorie, and portable treat for cowboys on long cattle drives in the Old West.

Popularity: The cookies gained significant modern popularity when Laura Bush submitted her recipe to a Family Circle magazine "Presidential Bake-Off" in 2000, where it won.

A Classic Recipe (Laura Bush's Version)

This widely-circulated recipe from Laura Bush makes a large batch of Texas-sized cookies.

Instructions:

- Preheat oven to 350°F (175°C) and line baking sheets with parchment paper.
- Whisk the dry ingredients (flour, baking powder, baking soda, cinnamon, salt) in a medium bowl.
- Cream the butter and both sugars in a large bowl until light and fluffy.
- Add the eggs one at a time, mixing after each, then beat in the vanilla extract.
- Gradually add the dry ingredient mixture to the wet mixture, mixing until just combined.
- Stir in the chocolate chips, oats, coconut, and pecans using a spatula until evenly distributed.
- Scoop ¼ cup of dough for each cookie, placing them about 3 inches apart on the baking sheets.
- Bake for 17 to 20 minutes, until the edges are lightly browned. The centers may look slightly underdone, but the cookies will continue to cook as they cool.
- Cool the cookies on the baking sheet for 10 minutes, then transfer them to a wire rack to cool completely.

Flynann Janisse "Flynn"

[Click Here to go back to the Table of Contents](#)

Classic Peanut Butter Blossoms

Ingredients

- 1 and ¼ cups (156g) all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup (8 Tbsp; 113g) unsalted butter, softened to room temperature
- ½ cup (100g) packed light or dark brown sugar
- ¼ cup (50g) granulated sugar
- 1 large egg, at room temperature
- ¾ cup (about 185g) creamy peanut butter
- 1 teaspoon pure vanilla extract
- 24 chocolate kiss candies, unwrapped

Coating

- ½ cup (100g) granulated sugar
- OR: ¼ cup (50g) green sanding sugar and ¼ cup (50g) red sanding sugar

Instructions

Whisk the flour, baking soda, and salt together in a medium bowl. Set aside.

In a large bowl using a hand mixer or a stand mixer fitted with paddle attachment, beat the butter for 1 minute on high speed until creamy. Switch to medium-high speed and beat in the brown sugar and ¼ cup (50g) granulated sugar until completely creamed and smooth, about 2 minutes. Add the egg and beat until combined, about 1 minute. Scrape down the sides and bottom of the bowl with a silicone spatula as needed. Add the peanut butter and vanilla extract and beat until combined.

Add the flour mixture to the wet ingredients and beat on low speed until combined. The dough will be very creamy and soft. Cover and chill the cookie dough in the refrigerator for at least 1 hour, and up to 3 days.

Preheat oven to 350°F (177°C).

Roll & Bake: Scoop and roll cookie dough, about 1 heaping Tablespoon of dough each. Roll each ball in the ½ cup of sugar (or sanding sugar) and arrange on the baking sheet about 3 inches apart. Bake for 11–13 minutes or until the tops begin to slightly crack. Remove cookies from the oven and allow to cool on the baking sheets for 5 minutes.

Set the chocolate: Press a chocolate kiss candy into the center of each, then, using a thin spatula, immediately transfer the cookies to a large plate or a few smaller plates (gently—they're soft). Place the plate(s) of cookies in the freezer for 10 minutes to quickly set the chocolate in the cookie.

Ivelisse Gonzalez

[Click Here to go back to the Table of Contents](#)

Pistachio Cookies (Easy & Delicious)

NOTE- I've never baked these, but they are my favorite. Also I buy them already made and just throw them in the oven. LOL!

Ingredients

- 1 cup (150 g) unsalted pistachios, shelled
- 1½ cups (190 g) all-purpose flour
- ½ tsp salt
- ½ tsp baking soda
- ½ cup (115 g) butter, softened
- ½ cup (100 g) white sugar
- ½ cup (100 g) brown sugar
- 1 large egg
- 1 tsp vanilla extract
- Optional: ½ cup white chocolate chips (pairs amazingly with pistachio)

Makes about
18–20 cookies

Instructions

- 1. Prepare the pistachios**
Add pistachios to a food processor.
Grind half into a fine powder.
Leave the other half chopped for texture.
- 2. Mix dry ingredients**
In a bowl, combine:
 - Flour
 - Salt
 - Baking soda
 - The finely ground pistachios
- 3. Cream the butter and sugars** In another bowl:
Beat butter with white and brown sugar for about 2 minutes until creamy.
Add the egg and vanilla. Mix well.
- 4. Combine everything**
Add the dry ingredients to the wet mixture.
Fold in the chopped pistachios (and white chocolate chips if using).
Chill the dough 30 minutes (highly recommended).
- 5. Bake**
Preheat oven to 350°F (175°C).
Scoop 1–2 tablespoons of dough into balls.
Place on a baking sheet with parchment paper.
Bake 10–12 minutes, until edges are slightly golden.

Let cool 10 minutes before moving.

Christina Villegas

Tips for perfect cookies

- Don't over bake — they should stay soft in the center.
- Add a few drops of almond extract for stronger flavor.
- If you want them greener, add ½ tsp matcha powder or a bit of food coloring.

[Click Here to go back to the Table of Contents](#)

Chocolate Peanut Butter Cup Cookies

Ingredients

For the cookies:

- 1 cup semi-sweet chocolate chips
- 2 ounces unsweetened baking chocolate
- 1 cup granulated sugar
- ½ cup butter or shortening
- 2 large eggs
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 ½ cups + 2 Tbsp all-purpose flour
- ½ teaspoon baking soda

For the garnish:

- ¾ cup finely chopped peanuts
- 36 miniature Peanut Butter cups, frozen and unwrapped
- 1 cup peanut butter baking chips
- ½ cup semi-sweet chocolate chips (optional, not pictured)

Directions

- Preheat oven to 350 F.
- Combine chocolate in bowl and microwave at 50% for about 2 minutes, stir and repeat until smooth and melted. Cool slightly.
- Combine sugar and butter or shortening in large bowl. Beat at medium speed with electric mixer until blended and crumbly. Beat in eggs, one at a time, then salt and vanilla. Reduce speed to low. Add chocolate slowly. Mix until well blended.
- Stir in flour and soda with spoon until well blended.
- Shape dough into 1-¼-inch balls. Roll in chopped peanuts.
- Place 2 inches apart on ungreased baking sheets. Bake for 8-10 minutes or until set. Press a frozen peanut butter cup into the center of each cookie immediately upon removing them from the oven.
- Press cookies up against peanut butter cup if desired for appearance, but do not touch the peanut butter cup again since it is now melted, it must remain intact. Cool completely.
- Melt the peanut butter chips and drizzle back and forth over the cookies using a parchment pouch or plastic bag with a little snip off the corner. If desired, repeat with the chocolate chips, only drizzling at another angle from the peanut drizzle.

Sheri Garcia

[Click Here to go back to the Table of Contents](#)

Mama Bird's Nutter Butter Knock-Offs

Ingredients

Cookies

- ½ cup shortening
- ⅔ cup granulated sugar
- 1 egg
- ½ teaspoon salt
- 3 tablespoons peanut butter
- ½ cup old fashioned oats
- 1 cup all-purpose flour

Filling

- ½ cups peanut butter (I prefer creamy peanut butter)
- ¾ cup powdered sugar
- 1 tablespoon fine graham cracker crumbs

Directions

- Preheat oven to 325°F degrees
- In a large bowl , cream together shortening and sugar.
- Add the egg, salt and peanut butter until well blended.
- Put the oats in a blender on medium speed until they are almost as finely ground as flour
- Add the oats and flour to the mixture and blend well.
- Pinch out small portions of dough and roll into 1-inch balls in the palm of your hand. Press these flat on an un-greased cookie sheet so that they form about 2-inch circles.
- Bake 8-10 minutes, or until light brown around the edges.
- While the cookies bake, combine the filling ingredients.
- When the cookies are cool, spread a thin layer of filling on the flat side of a cookie and press another on top.

ENJOY!

Jennifer Kaulback

**Click Here to go back to
the Table of Contents**

Sweet Blessings

Ingredients

- 1 $\frac{3}{4}$ cups white sugar
- 1 cup butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground nutmeg



Directions

- Beat sugar and butter together in a large bowl with an electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla extract. Combine flour, baking soda, salt, and nutmeg; stir into creamed mixture.
- Knead dough for a few turns on a floured board until smooth.
- Cover and refrigerate until firm, about 30 minutes.
- Preheat the oven to 325 degrees F (165 degrees C).
- On a lightly floured surface, roll the dough out to $\frac{1}{4}$ inch in thickness. Cut into desired shapes with cookie cutters. Place cookies $1 \frac{1}{2}$ inches apart onto cookie sheets.
- Bake in the preheated oven until edges are golden, about 8 to 10 minutes.
- Cool on the cookie sheets briefly before removing to a wire rack to cool completely.

Nikki Anderson

Nutrition Facts

Per Serving Calories 188
Total Fat 8g
Saturated Fat 5g
Cholesterol 36mg
Sodium 135mg
Total Carbohydrate 27g
Dietary Fiber 0g
Total Sugars 15g
Protein 2g
Calcium 7mg
Iron 1mg
Potassium 25mg

[Click Here to go back to the Table of Contents](#)

Five Layer Bars

Ingredients:

- 1½ cups graham cracker crumbs
- ½ cup butter, melted
- 1 cup butterscotch chips
- 1 cup semisweet chocolate morsels
- ½ cup chopped pecans
- 1 cup shredded coconut
- 1 (14-oz) can sweetened condensed milk

Directions:

- *Preheat oven to 350°F.*
- Combine graham cracker crumbs and melted butter.
- Press into the bottom of a 9"x13" baking dish.
- Sprinkle the butterscotch morsels over the crust. Then layer the chocolate morsels, pecans, and coconut – in the order given.
- Pour sweetened condensed milk over the layers.
- Bake for 30 minutes.
- Allow to cool and cut into bars.

Yum!

Makes 30 bars

Stephanie J Foster



[Click Here to go back to the Table of Contents](#)

Mexican Pumpkin Empanadas Recipe

Ingredients

Empanada Dough

- 3 cups all purpose flour
- 2 tablespoons sugar
- 2½ teaspoons pumpkin pie spice - optional
- 1½ teaspoons salt
- 10 tablespoons cold unsalted butter, cut into cubes
- 1 large egg
- ½ cup ice water
- 1 tablespoon distilled white vinegar

Pumpkin Filling

- 15-ounce can pure pumpkin puree
- ⅔ cup brown sugar
- 1 teaspoon pumpkin spice
- 1 teaspoon vanilla extract
- ½ teaspoon salt

Cinnamon Sugar Coating

- 1 egg
- 2 teaspoons water
- 1 tablespoon sugar
- 1 teaspoon ground cinnamon

Notes

- To store: Leftover empanadas can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in a 350°F (175°C) oven until warmed through.
- To freeze: Freeze unbaked empanadas on a baking sheet for about an hour, then transfer to a freezer-safe bag or airtight container. To bake, thaw slightly and bake as directed, adding a few extra minutes to the cooking time.

Prep Time.....30 minutes
Cook Time.....30 minutes
Cool.....30 minutes
Total Time.....1 hour 30 minutes
Servings.....15 empanadas

Instructions

Baked pumpkin empanadas are sweet empanadas, or pumpkin hand pies, that balance buttery empanada pastry and rich, spiced, sweet pumpkin filling for a delightful Mexican Dessert.

Make The Empanada Dough

1. Combine the flour, sugar, pumpkin pie spice and salt together in a large bowl.
2. Add the butter and cut it into the flour with a pastry cutter or forks until it resembles coarse sand.
3. Stir in the egg, ice water and vinegar.
4. Knead the dough for 2 minutes until smooth but tacky. Then wrap in plastic wrap and refrigerate for at least 30 minutes or up to 24 hours.

Make The Pumpkin Filling

1. Combine all the filling ingredients together in a bowl and stir until well combined.

Make The Empanadas

1. Heat the oven to 350°. Spray a cookie sheet with cooking spray or line with parchment paper.
2. Roll out the dough and cut into round circles using a 3 to 4 inch pastry cutter. You may wish to roll each circle out a little if desired.
3. Add a large spoon of the filling to the middle of the dough, then fold over and press the edges together tightly.
4. Use a fork to seal the edges.

Prepare The Coating

1. Stir the egg and water together and brush the empanadas well. Then combine the cinnamon sugar and sprinkle over the egg coated empanadas.

Bake The Empanadas

1. Bake the empanadas for 12 to 15 minutes until lightly golden.

Serve with LOVE
Alison Bradley



[Click Here to go back to the Table of Contents](#)

Old School Snickerdoodle

Ingredients

Makes about 5 dozen

- 1½ cups of sugar
- 1 cup of butter
- 2 eggs
- 2¾ cups of flour
- 1 tsp baking soda
- ¼ tsp salt
- 2 tsp cream of tartar

For rolling: • 3 Tbsp sugar
• 3 tsp cinnamon.

Steps

- Cream together sugar and butter.
- Add eggs and mix well.
- In separate bowl, mix dry ingredients (flour, baking soda, salt, cream of tartar)
- Add dry ingredients to wet, in two or three additions
- Chill dough for 30 min
- Roll dough into balls about 1½"
- Roll balls in cinnamon/sugar mixture
- Bake on ungreased cookie sheet at 400° F for 9 minutes

Matthew Curtis

[Click Here to go back to the Table of Contents](#)

Saint Louis Specialty - Goopy Butter Cake Cookies

Ingredients

- 1 box yellow cake mix (15.25 oz)
- 8 oz cream cheese, softened
- ½ cup (1 stick) unsalted butter, softened
- 1 large egg
- 1 teaspoon vanilla extract
- ½–1 cup powdered sugar (for rolling)

Instructions:

Preheat the oven

- Set to 350°F (175°C) and line a baking sheet with parchment paper.

Make the dough

- In a large bowl, beat together the softened cream cheese and butter until smooth and creamy.
- Add the egg and vanilla extract, and mix until combined.
- Add the cake mix and stir until a thick, sticky dough forms.

Chill (important!)

- Place the dough in the fridge for 30–60 minutes.
- This makes it easier to roll into balls and keeps the cookies soft and puffy.

Form the cookies

- Scoop about 1 tablespoon of dough and roll into a ball.
- Roll each ball in powdered sugar until fully coated.

Bake

- Place dough balls on the prepared baking sheet, leaving space to spread.
- Bake for 10–12 minutes, or until the edges are set but the centers still look slightly soft and goopy.

Cool

- Let cookies cool on the tray for 5 minutes before transferring to a wire rack.

Tips for Extra Goopy Cookies

- Do not over bake; take them out when they look slightly underdone.
- For variety, try using strawberry, red velvet, or lemon cake mix.

Lexi Roemer

[Click Here to go back to the Table of Contents](#)

Cornbread Muffins

Ingredients

- 1 cup cornmeal
- 1 cup All Purpose Flour
- ¼ cup granulated sugar
- 1 tbsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 2 eggs
- 1 cup milk
- ¼ cup vegetable or olive oil
- 2 tbsp honey

Steps

- Preheat oven to 400F.
- Mix together all dry ingredients.
- Mix together all wet ingredients in a separate bowl, then whisk into dry ingredients.
- In an oiled/buttered muffin tin, fill ¾ full of each dish.
- Bake for 14-16 minutes.
- Top muffin with spreadable butter + enjoy!

Birdie O'Brien



[Click Here to go back to the Table of Contents](#)

Candied Cranberries

Ingredients

- 1 lb cranberries
- Sprite or apple cider
- Powdered sugar

Instructions

My son saw this on TikTok, tested it at the house and now they are a family favorite!

- Wash cranberries, removing any squishy ones.
- Cover cranberries with Sprite or apple cider and soak for at least 24 hours in the refrigerator.
- Drain and lay out on a paper towel.
- Place up to 2 cups of cranberries at a time in a gallon sized plastic bag and coat with powdered sugar. Shake to coat.
- Place coated cranberries on a baking sheet.
- Repeat until all cranberries are thickly coated with powdered sugar.
- Heat oven to 200 degrees F, bake for 5 minutes.
- Remove and let them cool in the refrigerator for at least an hour.
- Store them in an airtight container in the refrigerator for up to 2 weeks.

Enjoy the pop!

Patti Adams

[Click Here to go back to the Table of Contents](#)

Old Fashioned Wedding Cookies

Ingredients

- 1 cup butter, softened
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2¼ cups sifted flour
- ¼ teaspoon salt
- ¾ cup chopped walnuts or ¾ cup pecans

Directions

- Cream together butter and powdered sugar until light and fluffy; stir in vanilla.
- Whisk together flour and salt; add gradually to butter mixture; stir in chopped nuts.
- Chill dough if it seems too soft.
- Form dough into 1¼" balls and place onto parchment-lined or ungreased baking sheets.
- Bake at 400° for 10-12 minutes or just until the cookies start to turn light golden-brown; remove from oven and allow to cool slightly; while cookies are still warm (but NOT hot) remove them from baking sheets and roll, a few at a time, in powdered sugar until evenly coated; cool cookies completely on wire racks.
- Optionally, cookies may be rolled in powdered sugar a second time once cooled to room temperature.

NOTE: Forming dough into 1" balls will increase yield to 48 cookies.

Colleen Fugate

**Click Here to go back to
the Table of Contents**

Oatmeal Crispies

Ingredients

- 1 cup shortening
- 1 cup sifted all-purpose flour
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 3 cups quick-cooking rolled oats
- 1 tsp vanilla
- ½ cup walnuts, finely chopped
- 1 tsp salt
- 1 tsp baking soda

Yield: 5 dozen cookies

My grandma sent these cookie recipes over with these tips:

Oatmeal Crispies is a crisp cookie that is really good for dunking in milk! And it is handy because you roll the dough and put in the freezer and then you can slice off however many you want to bake. They are high dollar calorie cookies!

Instructions

- In large mixing bowl, thoroughly cream shortening and sugars.
- Add eggs and vanilla. Beat well.
- In small bowl, sift together flour, salt and baking soda. Add to creamed mixture. Mix well. Stir in rolled oats and nuts. Mix well. Using inner layer of clear wrap and outer layer of aluminum foil, wrap dough into two long rolls, 11 inches long. Freeze.
- To Bake: Slice cookies about $\frac{3}{8}$ inch thick and place on un-greased cookie sheet about an inch apart. Bake in 350° F oven for 10 minutes or until lightly browned. Cool slightly on pan set on wire rack; then remove with spatula to wire rack to cool completely.

Gabriel Hackett

**Click Here to go back to
the Table of Contents**

Divinity Cookies – No Bake

Ingredients

- $2\frac{2}{3}$ cups granulated sugar
- $\frac{1}{2}$ cup light corn syrup
- $\frac{1}{2}$ cup water
- 2 large egg whites room temperature
- 1 teaspoon vanilla extract
- $\frac{2}{3}$ cup chopped pecans
- Toasted pecan halves optional topping

Directions

- Line baking sheets with parchment paper and grease 2 spoons with non-stick cooking spray. Set aside
- In a saucepan over medium-low heat, cook the sugar, corn syrup, and water, stirring constantly until all the sugar is dissolved and the mixture comes to a boil.
- Insert your candy thermometer. Continue cooking, without stirring, until the mixture reaches 260° (hard ball stage).
- Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites on medium-high speed until stiff peaks form.
- Once the hot sugar mixture reaches 260° , remove from heat. With the mixer on medium speed, carefully and very slowly mix the hot sugar syrup into the egg whites, pouring in a thin stream. Add vanilla extract.
- Increase to high speed and continue to mix for 5-10 minutes, or until the mixture holds its shape and loses its gloss. Do not over mix.
- Gently fold in the pecans.
- Quickly drop dollops of the mixture on the lined pans. Use one spoon to scrape the mixture off the other spoon. Optional: Top each with a pecan halve.
- Allow to set at room temperature overnight, or until the candies are dry and firm.

Notes

Store in an airtight container at room temperature for up to one week.

Colleen Fugate

[Click Here to go back to the Table of Contents](#)

S'more Cookies

Ingredients

- 1 cup salted butter (225g)
- $\frac{2}{3}$ cup granulated white sugar (140g)
- $\frac{2}{3}$ cup light brown sugar, packed (140g)
- 1 teaspoon vanilla extract
- 2 large eggs
- 3 cups flour (360g)
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- 1 teaspoon corn starch
- $\frac{1}{2}$ teaspoon kosher salt
- 1 cup chocolate chips, coarsely chopped (plus more whole chocolate chips for assembling)
- 12 to 16 graham crackers squares
- 12 to 16 marshmallows, regular sized

Makes: 12 large or 16 medium

Prep Time: 5 minutes

Active Cook Time: .. 20 minutes

Total Time: 1 hour 25 minutes

Instructions

- In a large bowl with an electric mixer, beat the butter, granulated white sugar, and light brown sugar until light and fluffy, 1 to 2 minutes. Beat in the vanilla and eggs until combined and light in color, 1 minute more.
- In a separate bowl, combine the flour, baking soda, baking powder, cornstarch, and salt. Using a wooden spoon or spatula, fold the flour mixture into the butter until almost combined. Add the chopped chocolate chips and mix until just combined (don't overmix).
- Scoop the cookie dough into 12 to 16 equally-sized balls and place on a parchment-lined plate. Chill the dough balls in the fridge for 30 min to an hour.
- Preheat the oven to 325°F and line a rimmed baking sheet with parchment paper. Working in batches, place 4 to 6 squares of graham crackers down on the rimmed baking sheet, at least 5 inches apart.
- Top each graham cracker with a few chocolate chips and a marshmallow. Then, one at a time, slightly flatten the cookie dough balls and place them over the marshmallow, carefully spreading the dough down the sides to cover the marshmallow and chocolate (this doesn't have to be perfect).
- Freeze the batch of s'mores cookies until mostly solid, 20 to 30 minutes. Bake until golden brown, gently slamming the sheet down against the rack to create wrinkles halfway through, 13 to 15 minutes total.
- Remove the cookies from the oven and immediately press the puffed marshmallow down with a spatula (careful, the marshmallow might want to stick).
- Repeat with the remaining s'mores cookies. Let them cool slightly and serve.

Tip: If your cookies don't look as round as you'd like them to, or if they've spread out a bit, you can use a large circular cookie cutter or glass to shape them into a more circular-looking cookie. Immediately after coming out of the oven, place it around the cookie and gently move it around in a circular motion. See video example below.

Happy Holidays!
Aunjanae Mitchell

**Click Here to go back to
the Table of Contents**

Red Velvet Cake

Here is my grandmas famous recipe for a red velvet cake.

Ingredients

- 1½ tsp baking soda
- 1 tbsp vinegar
- 1Tbsp water
- 3 tbsp cocoa
- 2 oz red food coloring
- 1¾ cups oil
- 1½ cups sugar
- 2 eggs
- 1 cup buttermilk
- 1 tsp vanilla
- 1 tsp salt
- 2 cups flour

Icing

- 3½ cups powder sugar
- 1 stick butter
- 1 -8-oz package cream cheese
- 1 tsp vanilla

Directions

1. In a medium bowl, sift the flour, salt, and baking soda together.
2. Cream the butter on medium speed in the bowl of a stand mixer fitted with a paddle attachment. Add in sugar and mix on medium until light and fluffy. Add the eggs in one at a time, beating each until well combined.
3. Beat in the vanilla, then sift the cocoa powder into the butter mixture. Beat just until combined. Scrape down the bowl.
4. In a liquid measuring cup, combine the buttermilk, vinegar, and red food coloring. (The more you use, the brighter the color when baked.)
5. With the mixer on low speed, add half of the flour mixture followed by half of the buttermilk mixture to the mixing bowl, beating just until combined. Repeat with the remaining flour and buttermilk. Stop and scrape down the bowl occasionally.
6. Divide the batter among three buttered 6-inch pans and bake for about 30 to 35 minutes or until the centers are springy to the touch.
7. To make the cream cheese frosting, beat the butter, cream cheese, vanilla, and salt together until smooth and fluffy. Gradually add the sifted powdered sugar to the mixer and continue mixing until incorporated. Set aside a cup. Place a cake layer on the cake stand and evenly spread ½ cup of frosting on top. Continue with the rest of the layers, then use the remaining frosting to coat the out side of the cake.
8. Place the cup of frosting into a piping bag with a decorative tip. Pipe a decorative border on top of the cake or as desired. Place the red velvet cake in the fridge and chill for about 1 hour or until the frosting is set.

Kalvina Matthews

[Click Here to go back to the Table of Contents](#)

Chewy Coconut Cookies

Ingredients

Makes 3 dozen

- 1 ¼ cups all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup butter
- ½ cup packed brown sugar
- ½ cup white sugar
- 1 egg
- ½ teaspoon vanilla extract
- 1 ⅓ cups flaked coconut

Directions

- Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C).
- Combine flour, baking soda, and salt together in a medium bowl; set aside.
- Beat butter, brown sugar, and white sugar together in a large bowl with an electric mixer until smooth. Add egg and vanilla; beat until light and fluffy.
- Gradually blend in flour mixture, then stir in coconut until well combined.
- Drop dough by teaspoonfuls onto ungreased cookie sheets, about 3 inches apart.
- Bake in the preheated oven until golden brown, about 8 to 10 minutes. Allow cookies to cool briefly on the baking sheet before transferring them to a wire rack to cool completely.
- Serve and enjoy!

Veronica Jimenez

[Click Here to go back to the Table of Contents](#)

No Bake Cookies

Ingredients

- 2 cups granulated sugar
- ½ cup salted butter
- ½ cup milk
- 4 Tablespoons unsweetened cocoa powder
- 1 cup creamy peanut butter
- 1 teaspoon vanilla extract
- 3 cups quick-cook oats

Directions

- Line two baking sheets with parchment paper or wax paper and set aside.
- Bring sugar, butter, milk, and cocoa powder to a rolling boil in a medium-size saucepan over medium heat, stirring often. Once it has reached a full boil allow it to boil for 60 seconds, stirring frequently.
- Remove the sugar mixture from heat and immediately stir in the peanut butter, vanilla extract, and oats until well combined.
- Drop spoonfuls (I like to use a cookie scoop) onto prepared baking sheets and allow to set at room temperature until cooled and hardened, about 30 minutes.

Notes

Store in an airtight container at room temperature for up to one week.

For long-term storage, freeze the cookies in an airtight container for up to 3 months. Thaw to room temperature before serving.

Colleen Fugate

[Click Here to go back to the Table of Contents](#)

Chocolate Chip Cookie Muffins

Ingredients

- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ cup (1 stick) unsalted butter, melted
- ½ cup brown sugar
- ¼ cup white sugar
- 1 large egg
- 2 tsp vanilla extract
- ½ cup milk
- 1 cup chocolate chips (or chunks)

Instructions

1. Preheat your oven to 375°F (190°C). Line a muffin tin with 10–12 liners.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt.
3. In a separate bowl, mix the melted butter, brown sugar, and white sugar until smooth.
4. Add the egg, vanilla, and milk to the butter mixture.
5. Stir the dry ingredients into the wet ingredients until just combined—don't over mix.
6. Fold in the chocolate chips.
7. Fill each muffin liner about ¾ full.
8. Bake for 12–15 minutes, or until the tops are golden and a toothpick comes out clean.
9. Let cool slightly... then enjoy warm like a cookie!

Diva Webb



[Click Here to go back to the Table of Contents](#)

Nestlé® Oatmeal Scotchies

Ingredients

Makes about 4 dozen 3" cookies

- 1 cup all-purpose flour
- 1 measuring teaspoon baking soda
- ½ measuring teaspoon salt
- ½ measuring teaspoon cinnamon
- 1 cup butter or margarine, softened
- ¾ cup sugar
- ¾ cup firmly packed brown sugar
- 2 eggs
- 1 measured teaspoon vanilla extract
- 3 cups oats, uncooked (Quick or Old Fashioned)
- One 12-oz pkg (2 cups) Nestle Butterscotch Flavored-Morsels

My grandma sent these cookie recipes over with these tips:

The Oatmeal Scotchies came about because I love the taste of Butterscotch but it is almost impossible to find Butterscotch Meringue pie or breads etc so when I found this receipt on a package of Butterscotch chips I saved it. Now when I get hungry for something Butterscotchy I make me some of these. I usually add a half cup of chopped walnuts to the recipe. They are delicious! Love, Grandma

Directions

- Preheat oven to 375° F. In small bowl, combine flour, baking soda, salt and cinnamon; set aside.
- In large bowl; combine butter or margarine, sugar, brown sugar, eggs and vanilla extract; beat until light and fluffy. Gradually add flour mixture. Stir in oats and Nestle Butterscotch Flavored Morsels. Drop by level measuring tablespoonfuls onto un-greased cookie sheet.
- Bake at 375°F. Time: 7-8 minutes for chewier cookies; 9-10 minutes for crispier cookies. Makes about 4 dozen 3" cookies.
- Pan cookie: Spread the Oatmeal Scotchie cookie dough into greased 15" x 10" x 1" baking pan. *Bake at 375° F for 20 – 25 minutes. Cool; cut into 35 two-inch squares.

*NOTE: For 10" x 15" x ¾" pan, omit baking soda and follow the above procedure.

Gabriel Hackett

**Click Here to go back to
the Table of Contents**

Salted Sunflower Butter Cookies (nut-free)

Ingredients

- 1 cup sunflower seed butter
- $\frac{3}{4}$ cup sugar
- 1 egg
- Pinch of sea salt

Tastes like a peanut butter cookie but even richer — nut-free.

Instructions

1. Mix all ingredients.
2. Roll dough into balls.
3. Press lightly with fork.
4. Bake at 350°F for 8–10 min.

Diva Webb



[Click Here to go back to the Table of Contents](#)



(888) 299-8915
rainbowhousing.org