4-H



2020 Cookie Contest
Blue Ribbon Cookbook

4th & 5th Grade

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Shaped Cookies

Hot Cocoa Cookies

By Allyson Biggs

For the cookies:

½ Cup (1 stick) unsalted butter
1 ½ Cups flour
1 ½ Teaspoon baking powder
1 ¼ Cups brown sugar
1 ½ Teaspoons vanilla extract
12 oz. semi-sweet chocolate
¼ Cup unsweetened cocoa powder
¼ Teaspoon salt
3 Eggs
25 Large marshmallows

For the Icing:

2 Cups powdered sugar
¼ Cup unsweetened cocoa powder
½ Teaspoon vanilla extract
4 Tablespoons (1/2 stick) unsalted butter, melted
¼ Cup hot water
Assorted sprinkles

In a medium saucepan (or in a microwave safe bowl, using 50% power), melt the butter and chocolate, stirring frequently. Once melted set aside to cool slightly.

In a medium bowl, whisk together the flour, cocoa powder, baking powder, and salt. In the bowl of an electric mixer, beat the sugar, eggs, and vanilla on low speed until well combined. Add the cooled chocolate mixture and blend until just combined.

While mixing, add the flower mixture slowly and blend until just combined. Scrape down the sides of the bowl, then cover the dough and refrigerate at least 1 hour. The dough should be firm, if making the dough a day ahead, let sit at room temperature for 30 minutes before shaping.

Preheat your oven to 325F and line two baking sheets with parchment paper or a silpat type liner. Use a tablespoon to scoop the dough then roll the dough in your hands to create balls, arrange the balls about two inches apart on your baking sheets, then flatten slightly. Bake cookies about 12 minutes. While the cookies bake, cut the large marshmallows in half crosswise. When the cookies have baked remove from the oven and press one marshmallow half in to the center of each cookies. Return the cookies tot eh oven and bake about 2-3 minutes. Allow the pan of cookies to cool a few minutes, then transfer cookies to cooling rack.

Prepare icing by combining all ingredients in a medium bowl and mixing together with a whisk. Place wire cooling rack, with cookies on it over a baking sheet to catch any excess icing. Spoon a small amount of icing onto the top of each marshmallow, and use the back of the spoon to spread it a bit. After icing a couple of cookies, top with sprinkles before the icing dries.

Allow icing to set up before serving for the best results. Hope you enjoy your cookies!

Ryan's Peanut Butter Cookies

By Ryan Bledsoe

Oven Temp 375F
Baking Time: 7-9 Minutes

Ingredients:

½ Cup butter
½ Cup granulated sugar
½ Teaspoon baking powder
½ Teaspoon vanilla
1 ¼ Cup all-purpose flour
½ Cup peanut butter
½ Cup packed brown sugar
½ Teaspoon baking soda
1 Egg

In a large bowl blend together, butter and peanut butter. Then with a mixer, blend in granulated sugar, brown sugar, baking soda and baking powder. Once combined add vanilla and egg. Once combined gradually add flour to the mixture. Beat with mixer until combined. Chill for shaping if needed.

Make one-inch balls placing balls two inches apart on a cookie sheet. Pressing each ball with a fork in a crisscross fashion. Bake for 7-9 minutes. Cool cookies on a wire rack. Makes 1 ½ dozen cookies. Eat and enjoy Ryan's Peanut Butter Cookies with a glass of milk.

Peanut Butter Cookies

By Ramzi Brown

Ingredients:

1 Cup peanut butter
1 Cup white sugar
2 Eggs
1 Teaspoon baking powder
2 ½ Cups flour
1 Cup brown sugar
1 Cup butter or 1 Cup margarine, softened
1 Teaspoon baking soda
1 Teaspoon vanilla extract

Cream butter, peanut butter, and both sugars together. Add eggs one at a time, beating well. Add baking soda, powder, and vanilla. Stir in flour. Roll into balls, roll in sugar. Flatten cookies using a fork in a crisscross pattern. Bake on ungreased cookie sheet at 350F for 6-7 minutes or adjust to suit your oven and size of cookies.

Peanut Butter Cookies

By Hargis Cherry

1 Cup peanut butter
1 Cup sugar
1 Egg

Mix together and bake in oven 350F for 12 minutes. Before baking drop mix on a cookie sheet with a spoon, then press down on the top of cookies with a fork. Enjoy!

Peanut Butter Cookies

By Averi Conley

2 Sticks butter
1 Cup brown sugar
1 ½ Teaspoon vanilla
1 Cup white sugar
2 Eggs
1 Cup peanut butter

Mix these then add:

2 ½ Cup flour
½ Teaspoon salt.
2 Teaspoons baking soda

Pour slowly until well blended and drop dough by rounded tablespoons. Take fork and crisscross tops, sprinkle with sprinkles. Bake at 350F for 8-10 minutes.

Molasses Cookies

By Anniston Crockarell

½ Cup oil
2 Cups sugar
½ Cup molasses
2 Eggs
¾ Cups flour
4 Teaspoons soda
2 Teaspoons cinnamon
2 Teaspoons ginger
1 Teaspoon salt

Preheat oven to 350F. First wash your hands, then get out dry ingredients except sugar. Level off ¾ c flour, salt, ginger, baking soda, and cinnamon. Now put all ingredients back up to keep your area clean. Set mix aside.

In KitchenAid Mixer add eggs, oil, and sugar. Mix together. Add molasses.

Now double check all ingredients to make sure all have been used. With Kitchen Aid on low, spoon in your dry ingredients. Now mix on medium. Looking at our mix, we had to add a little more flour. The goal is your dough to not be sticky. Perfect.

Now chill for an hour. Roll into walnut sized ball, then roll in sugar. Place 3 inches apart and bake at 350 for 9-12 minutes.

Cool & Enjoy

Peanut Butter Truffle Cookies

By Kayden Downey

Filling:

1 Cup chocolate chips
¼ Cup creamy peanut butter

Cookie:

½ Cup butter
1 Cup brown sugar
1 Teaspoon vanilla
1 Teaspoon baking soda
1 Cup creamy peanut butter
1 Egg
1 2/3 Cup all-purpose flour
¼ Cup sugar

For the filling, place chocolate chips and peanut butter in bowl and microwave one minute. Stir. Place in refrigerator for 10 minutes to thicken.

For cookies, Mix butter, peanut butter, and brown sugar. Add vanilla, egg and sugar. Mix then add flour, baking soda and salt. Mix on low.

Roll cookie dough into balls then flatten. Put 2 tsp filling in center and wrap in a ball. Bake 350F for 10 minutes. Let cool 8-10 minutes. Enjoy

Peanut Butter Cookies

By Caeden Eads

Ingredients:

1 Cup peanut butter
1 Large egg
1 Cup sugar
1 Teaspoon vanilla extract

Stir together peanut butter, sugar, large egg, and vanilla extract in a large bowl until combined; shape dough into 1-inch balls. Place balls one inch apart on baking sheet with aluminum foil, and flatten gently with tines of a fork.

Bake at 350F for 12 minutes.

Pumpkin Spice Cookies

By Bailey Ealy

Ingredients:

2/3 Cup farm fresh pumpkin puree
½ Cup granulated sugar
1 Egg
¼ Teaspoon salt
½ Teaspoon baking soda
2 Cups all-purpose flour
½ Cup unsalted butter, softened
½ Cup dark brown sugar
1 Teaspoon maple syrup
½ Teaspoon pumpkin pie spice
½ Teaspoon ground clove

Topping ingredients: 2 Tablespoons sugar 1 Teaspoon ground cinnamon

In a medium bowl mix together the flour, baking soda, salt, clove and pumpkin spice and set aside. In a large mixing bowl cream together the butter, sugar, and brown sugar. Add the egg, mix then add the syrup. Once combined add the pumpkin puree and mix well.

Add dry ingredients into the wet ½ at a time, mixing in between. Cover and refrigerate for at least 30 minutes. Preheat oven to 350F and lightly spray two baking sheets with cooking spray. Sprinkle them with flour.

Using a tablespoon scoop dough into balls (roll with hands if you need to) and roll cookie into the cinnamon sugar topping. Place on cookie sheet leaving 2-3 fingers width in between. Bake for 8 minutes. Let cool and enjoy!

Chewy Sugar Cookies

By Marlee Epps

Ingredients:

1 Cup butter softened
1 egg
2 ½ Cups all-purpose flour
½ Teaspoon baking powder
1 ¼ Cups granulated sugar
2 Teaspoons vanilla extract
½ Teaspoon baking soda
¼ Teaspoon salt

Topping: ¼ Cup granulated sugar for dipping

Preheat oven to 350F. Line baking sheet with parchment paper or coat with baking spray. In a large bowl with a stand mixer or hand mixer, cream butter and sugar together until light and fluffy, about 1 minute. Add egg and vanilla extract; beat until combined.

Add flour, baking soda, baking powder, and salt. Mix until just combed, making sure the scrap down the sides of the bowl. Roll into 1-inch balls, roll in sugar. Place on baking sheet about 2 inches apart. Bake for 10-22 minutes or until cookies have set. Allow to cool and enjoy!

Mexican Cinnamon Sugar Cookies

By Adrien Florez

Ingredients:

2 ¾ Cup All-purpose flour
2 Teaspoons ground cinnamon
¼ Teaspoon salt
½ Cup butter softened
2 Teaspoons cream of tartar
1 ½ Cup sugar
½ Cup shortening
2 Eggs
1 Teaspoon baking soda
2 Tablespoons sugar

Set the oven to preheat at 400 degrees F. Mix the butter, eggs, shortening and 1 ½ Cups of the sugar with an electric mixer on medium speed until creamy or about 1 to 2 minutes. Sift together the flour, cream of tartar, baking soda and salt. Add it into the shortening mixture.

Mix the 2 tablespoons of sugar with the cinnamon in a small bowl or on a small plate. Roll about a tablespoon of dough into 1 ½ inch balls and roll them in the cinnamon sugar. Set them about 2 inches apart on an ungreased cookie sheet.

Bake until the cookie edges set, but the centers are still soft. That should be about 8-10 minutes. Cool on wire racks.

Chocolate Covered Cherry Cookies

By Graham Genz

1 ½ Cup flour
1 Cup sugar
1 Egg
1 ½ Teaspoon vanilla extract
1 – 10 oz jar maraschino cherries
1 – 6 oz package of semi-sweet chocolate morsels
½ Cup sweetened condensed milk
½ Cup cocoa powder
¼ Teaspoon salt
¼ Teaspoon baking powder
¼ Teaspoon baking soda
½ Cup butter
4 Teaspoons cherry juice

In a large bowl stir together flour, cocoa, salt, baking powder, and baking soda. In a mixing bowl beat butter and sugar. Add egg and vanilla, mixing well; add dry ingredients. Shape dough into 1-inch balls and place on ungreased cookie sheet. Press down center of dough with thumb and place cherry in the center.

In a small plan combined chocolate chips, condensed milk and heat until chips are melted. Stir in cherry juice. Spoon 1 teaspoon frosting over each cherry, spreading to cover cherry.

Bake 350F for 10 minutes.

Raspberry Almond Thumb Print Cookies

By Addi Ison

2 cups + 2 TBPS all-purpose flour ¼ Tsp salt
1 Cup unsalted butter, cold and diced into 1 TBSP
2/3 Cup granulated sugar ½ tsp almond extract
½ Cup seedless raspberry jam

Glaze:
1 Cup powdered sugar 1 Tsp almond extract
2-4 Tsp water

Preheat oven to 350F. In a mixing bowl whisk together, flour and salt. Set aside.
In the bowl of an electric stand mixer fitted with the paddle attachment, blend together butter and sugar until combined (it will take a bit of mixing since the butter is cold). Mix in almond extract then add in flour. Blend until mixture comes together (it will take a bit of mixing since the butter is cold, so be patient, it will seem really dry and crumbly at first.)

Shape dough into 1-inch balls, about 1 TBSP each, and place 2 inches apart on ungreased baking sheets. Make a small indentation with thumb or fore finger in each cookie (large enough to fit ¼ to ½ teaspoon of jam) Fill each with ¼ to ½ teaspoon jam.

Chill in refrigerator for 20 minutes or freezer for 10 minutes. Bake and cool on wire rack.

Mix all ingredients for the glaze together and drizzle over cookies.

Peanut Butter Chocolate Chip Cookies

By Andrew Johnson

¾ Cup butter softened 1 Cup sugar
1 Cup brown sugar 1 Cup peanut butter
2 Eggs 2 Tsp. vanilla
1 Tsp. baking soda ½ Tsp. salt
2 ½ Cups flour 12 oz. bag milk chocolate chips

Preheat oven to 350 degrees. Cream together butter, sugar, brown sugar, and peanut butter. Once well combined add eggs and vanilla. Slowly add in flour, salt, and baking soda. Fold in chocolate chips. Scoop round balls onto cookie sheet. Slightly flatten the cookie.

Bake for 10 minutes. Remove and allow to cool on the baking sheet for 5 minutes. Move cookies to a wire rack to cool completely.

Sugar Cookies

By Carlie Kuamo'o

Ingredients:

8 TBSP unsalted butter
1 Tsp. vanilla extract
2 Cups self-Rising flour
1 Cup granulated sugar
1 Large egg
¼ Cup granulated sugar

Beat together the butter, sugar, vanilla until fluffy. Mix in the egg, then the flour. Chill dough for 30 minutes or longer to make it easier to work with. Preheat oven to 375 degrees. Grease two baking sheets.

Place ¼ cup granulated sugar in a bowl. Make about a 1-inch ball and dip them into the sugar. Place balls sugar side up on a baking sheet, they will spread on their own. Bake for 8 to 10 minutes until lightly brown. Let them sit on the pan for 5 minutes transferring them to cool.

Somre Cookies

By Dallas Loeffler

Ingredients:

Marshmallow Fluff
¼ Cup sugar
½ Tsp. baking soda
15 Sheets graham crackers
2 TBSP dark brown sugar
¼ Tsp. salt
6 TBSP unsalted butter, melted and cooled
1 Egg lightly beaten
½ Tsp. vanilla extract

Preheat oven to 350 degrees. Crush graham crackers. Mix together sugar, brown sugar, baking soda and salt and whisk it. In a different bowl melt butter, then add egg and vanilla. Stir. Add crumbs to it and them mix to dough.

Roll into a ball. Spray a baking pan and put cookies on and cook for 8 to 10 minutes. Put marshmallow fluff on top and drizzle chocolate on top.

Apple Pie Cookies

By Sophia Miller

For the Filling:

2 TPSP freshly squeezed lemon juice	3 Pounds apples
2/3 Cup sugar	¼ Cup unsalted butter
¼ Tsp. ground cinnamon	1 Pinch nutmeg

For the Dough:

2 ½ Cup flour	4 TBSP granulated sugar
½ Tsp. sea salt	16 TBPS unsalted butter chilled
4 TBSP ice water	2 Tsp. cinnamon
1 Tsp. all-spice	½ Tsp. ginger

For the Egg Wash:

1 Egg	1 TBSP cream

For the Caramel:

1 Cup brown sugar	5 TBSP unsalted butter
½ Cup cream	1 TBSP vanilla extract

For the caramel combine all ingredients in small pot and heat over medium-low heat while whisking. Cook 7-8 minutes. You will notice when the caramel begins to thicken. Remove from heat and set aside.

For the filling, once your apples are roughly chopped, put them in a bowl and add the sugar, spices, and lemon juice. Toss them around to make sure they are evenly coated. Now in a large skillet, melt the butter over medium-high heat. Add the apples and cook stirring until the sugar dissolves and it begins to simmer, about 2 minutes. Cover it up, reduce the heat to medium-low and cook until the apples soften and release most of their juices, about 7 minutes.

Strain the apples in a colander over a medium bowl to catch all the juice. Shake the colander to get as much liquid as possible. Return the juices to the skillet, and simmer over medium heat until thickened and lightly caramelized, about 8-10 minutes. In a medium bowl, toss the applies with the reduced juice and spices. Set aside to cool completely. Chop into small pieces once cool and return to bowl.

For the crust, In a large bowl, combine flour, sugar, salt, and spices. Whisk together. Grate in chilled butter and drizzle in ice cold water. Mix using a fork. You can also whisk together in a food processor. Shape into two disks, wrap in plastic and chill for 20 minutes. Crack an egg into a small bowl and add a tablespoon of cream then mix well and chill until ready to use for egg wash.

Roll your pastry dough out to about ¼ inch thick. One half of the dough is for the bases and the other half is for the lattice tops. You will probably want to chill the dough for the lattice tops until just before cutting the strips and arranging on top. Cut into circles. Brush with caramel. Add about 1 tablespoon of the apple pie filling to the center of each circle. Brush edge with egg wash. Arrange the lattice top and brush with egg wash again.

Cut and remove excess with the same round cutter you used for the base. Sprinkle with sugar and cinnamon if desired and bake at 350F for about 20-25 minutes until golden brown.

Notes: It's easiest to assemble the cookies on the prepared baking sheet as they can be difficult to transfer.

If you're short on time you can use frozen pastry dough; pre-made caramel and/or even store-bought pie filling. That being said, all the components are easy to make and you will definitely taste the difference if you take the time to make these from scratch.

Small Batch Lemon Sugar Cookies

By Leah Omerza

Ingredients:

1 Stick butter, softened	1 Cup flour
1 Cup sugar	1 Tablespoon brown sugar
2 Tsp. vanilla extract	1 Egg yolk
Zest of 1 large or 2 small lemons	¼ Tsp baking soda
½ Tsp baking powder	¼ Teaspoon salt

Preheat oven to 350F. In a small bowl, combine flour, baking soda, baking powder, and salt. Whisk together to combine. In a medium bowl, using a hand or stand mixer, cream the butter and 3/4C sugar until light and fluffy, about two minutes or so. Add in egg, lemon zest, and vanilla and beat until combined.

Slowly pour in the dry ingredients and beat just until combined – do not over mix. Roll cookie dough into about 1 ½ inch balls and roll into the remaining ¼ cup sugar (add sugar into a small bowl first.) and place about 2 inches apart on a parchment lined baking pan.

Bake 9-11 minutes. Allow to cool before eating. Store in an air tight container or freeze.

Peanut Butter Cookies

By Malayna Owens

Ingredients:

½ Cup butter	½ Cup peanut butter
½ Cup brown sugar	¾ Cup sugar
1 Egg	2 TBSP milk
1 ¾ Cup flour	1 Tsp. baking soda
½ Tsp. salt	

Preheat oven to 350 degrees. Cream together butter, peanut butter, brown sugar, and sugar until creamy. Beat in egg, milk, and vanilla. Add flour.

Peanut Butter Cookies

By Giovanni Pantoja

Ingredients:

½ Tsp. Baking soda
½ Cup butter
¼ Cup sugar
1 Egg
3 TBSP sugar
¼ Tsp. salt
¾ Cup light brown sugar
¾ Cup peanut butter
1 Tsp. vanilla extract

Preheat oven to 350 degrees. Spread butter on cookie sheet and set aside. Mix together flour, baking soda and salt and set aside. Mix butter, brown sugar, and sugar for two minutes. Add peanut butter, egg and vanilla extract, mixing well. Add dry ingredients and mix well. Roll ingot two-inch balls and roll in sugar placed in a bowl. Bake 9-12 minutes.

Sugar Cookies

By Hanala Sealy

Ingredients:

2 ¾ Cup flour
1 Tsp. baking soda
1 Cup butter softened
1 Tsp. vanilla extract
1 Egg
½ Tsp. baking powder
1 ½ Cup white sugar

Preheat oven to 375 degrees. In a small bowl stir together the flour, baking soda, and baking powder and set aside. In a large bowl cream together, the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls and place onto ungreased cookie sheet.

Bake 8-10 minutes in oven. Let stand on cookie sheet for two minutes before removing to cool on wire racks.

Mini Chip Snowball Cookies

By Marjorie Seay

Ingredients:

2 Sticks of butter
1 TBSP vanilla extract
3 Cups all-purpose flour
¾ Cup powdered sugar
½ Tsp salt
2 Cups Nestle toll house semi-sweet chocolate mini morsels

Makes about 5 dozen cookies

Preheat oven to 375F. Beat butter, powdered sugar, vanilla extract, and salt in a large mixer bowl until cream. Gradually beat in flour, stir in morsels. Shape level tablespoons of dough into 1 ¼ inch balls and place on ungreased baking sheets.

Bake for 10-12 minutes or until cookies are set and lightly browned. Removed from oven and sift powdered sugar over hot cookies on baking sheets. Cool on baking sheets for 10 minutes, then remove to wire racks to cool completely. Sprinkle with additional sugar and store in air tight containers.

Peanut Butter Cookies

By Chloe Smith

Ingredients:

1 Cup creamy peanut butter
1 Egg
1 Cup granulated sugar

Preheat oven to 350 degrees. In a mixing bowl, combine all ingredients, using a mixing spoon, until well blended together. Roll cookie dough into 1-inch balls using your hands. Place onto a greased 9 x 13 cookie pan. Bake for 10 minutes or until edges start to crisp. Middles will be soft, but will harden some as the cookies cool. Remove from pan once completely cooled. Eat and enjoy.

Brookies Cookies

By Lilly Smith

BROWNIE COOKIE BATTER:

10 tablespoons butter, softened
2/3 cup lightly packed brown sugar (5 ounces)
2/3 cup granulated sugar (5 ounces)
1 large egg
1 large egg yolk
1 teaspoon vanilla extract
1 1/4 cups plus 3 tablespoons flour (7.25 ounces)
1/2 cup unsweetened natural cocoa powder (1.5 ounces)
1 teaspoon baking soda
1/4 teaspoon salt

CHOCOLATE CHIP COOKIE BATTER:

10 tablespoons butter, softened
2/3 cup granulated sugar (5 ounces)
2/3 cup light brown sugar (5 ounces)
1 teaspoon vanilla
1 large egg
1 large egg yolk
2 cups plus 2 tablespoons all-purpose flour (about 10.75 ounces)
1 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cup chocolate chips (mini size preferred)

Preheat the oven to 350 degrees F. Line baking sheets with silpat liners or parchment paper. Set aside.
For the brownie cookie batter, in a medium bowl with a handheld electric mixer (or in the bowl of an electric stand mixer), beat the butter, granulated sugar and brown sugar together until smooth and creamy, 1-2 minutes. Add the egg, yolk and vanilla and beat the mixture for 2-3 minutes until light in color.
In a separate small bowl, whisk together the flour, cocoa, soda and salt. Add the dry ingredients to the batter and mix until combined. Cover and refrigerate while making the chocolate chip cookie batter.
For the chocolate chip cookie batter, in the bowl of an electric stand mixer or with a handheld electric mixer, cream together the butter, granulated sugar, and brown sugar until smooth, 1-2 minutes.
Blend in the egg, egg yolk and vanilla, mixing for 2-3 minutes until the batter is very light in color. In a separate small bowl (you can use the same one as the brownie batter dry ingredients), whisk together the flour, baking soda, and salt. Add the dry ingredients to the batter with the chocolate chips and mix until no dry streaks remain and the chocolate chips are evenly distributed.
Portion both sets of dough into about 4 dozen equal pieces; they will be small teaspoon or so sized balls (if you want to be super precise, I weigh about .5-ounce balls for the brownie batter and .65-ounce balls for the chocolate chip cookie batter).
Grabbing one chocolate chip cookie ball and one brownie batter ball, press them together and use your hands to gently form into a cookie shape, flattening and turning to smooth the edges and form a flattish but still thick cookie shape; they'll spread out while baking. See the simple picture tutorial below the recipe, if needed.
Bake the cookies on the prepared baking sheets for 8-10 minutes. Don't overbake or they will be dry and crunchy - under bake just slightly for a soft, chewy texture. It's ok if the chocolate side crackles just a bit.
Remove from the oven and let the cookies cool on the pan for 1-2 minutes before scooping onto a cooling rack to cool completely.

Hot Cocoa Cookies

By Damien Spears

½ Cup butter
1 ½ Cups flour
1 ½ Tsp baking powder
3 Eggs
12 oz semi-sweet chocolate chips
¼ Cup unsweet cocoa powder
1 ¼ Cup brown sugar
1 ½ Tsp vanilla

Ina medium sauce pan melt butter and chocolate chips – stir frequently – once melted set aside to cool slightly.

In a medium bowl, whisk together flour, cocoa powder, and baking powder. In a mixing bowl whisk together sugar, eggs, and vanilla on low speed of mixer until well combined. Add cooled chocolate mixture and blend until just combined. While mixing add flour mixture slowly and blend until just combined. Scrape down side and cover the dough and refrigerate about one hour.

Line two baking sheet with parchment paper. Use spoon to scoop dough and roll to create a ball. Arrange about two inches apart and flatten slightly. Bake about 12 minutes at 350 degrees. Allow to cool then transfer to cooling rack.

Chocolate Chip Cookies

By Brayden Threatt

Wash hands first!

½ Cups chopped walnuts
2 ¼ Cup all-purpose flour
¼ Tsp ground cinnamon
1 Cup unsalted butter melted
¾ Cup brown sugar packed
½ Tsp lemon juice
3 Cups chocolate chips
½ Cup old fashioned oats
1 Tsp. baking soda
1 Tsp. salt
¾ Cup granulated sugar
1 TBSP vanilla extract
2 Large eggs

Place oats in a small food processor or blender and grind until they turn powdery. Place them in a medium sized bowl and whisk in the flour, baking soda, salt, and cinnamon and set aside.

Stir together melted butter, brown sugar, and granulated sugar until smooth. (no mixer needed just use a wooden spoon or spatula) Stir in vanilla, lemon juice, and eggs. Stir until smooth then stir in flour mixture. Mixture may be slightly lumpy because of the ground oats. Stir chocolate chips and walnuts in.

Line a cookie sheet with parchment paper or a silicone baking mat. Scoop ¼ cupful of the dough into balls and place on the cookie sheet, you do not space them; this is just for chilling. Cover well with plastic wrap and chill at least 4 hours or overnight before baking.
Preheat oven to 350 degrees and place well-spaced cookies on sheet lined with parchment paper or silicone baking mats. Slightly depress each ball wit the palm of your hand. Bake for 13-17 minutes.
Note: Do not overbake, these are best a bit under done.

Shaped Peanut Butter Cyclone Cookies

By Addasyn Vicars

½ Cup sugar
½ Cup peanut butter
¼ Cup Shortening
1 ½ Cup self-rising flour
½ Cup brown sugar
1 ¼ Cup butter softened
1 Egg

Heat oven to 375 degrees. Mix sugars, peanut butter, butter, shortening, and eggs until creamy, then mix in flour. Put in oven for 13-14 minutes. Then put chocolate on top as soon as they get out.

Peanut Butter Blossom Cookies

By Madisyn Waynick

½ Cup butter
½ Cup brown sugar
1 Egg
½ Tsp salt
Chocolate chips or Hershey Kisses
½ Cup peanut butter
½ Cup white sugar
½ Tsp baking soda
1 ¼ Cup flour

Mix, cream butter and peanut butter together. Add brown sugar and white sugar, then add egg and stir. Add baking soda, salt, and flour and stir. Refrigerate for at least 30 minutes, then make dough into ping pong sized balls. Bake at 350 degrees for 10-12 minutes. Add Hershey kisses or chocolate chips in the center right after they get out of the oven. Remove immediately from hot cookie sheet.

Flourless Fudge Cookies

By Mia Yasin

Non-stick vegetable cooking spray
3 Large egg whites
½ Cup unsweetened cocoa powder
¼ Tsp salt
1 ½ Cups chocolate chips
2 Cups powdered sugar
1 TBSP corn starch
Powdered sugar for rolling

Melt chocolate chips. Beat egg whites until soft peaks, then add sugar slowly (will look like fluff) Add cornstarch and salt. Add cocoa slowly then add melted chocolate chips. Ball with hands and roll in sugar to coat.

Bake at 375 degrees for 8 – 10 minutes.

Nutella Cookies

By MKenize Yasin

½ Cup unsalted butter at room temp	2/3 Cup light brown sugar
¼ Cup sugar	¾ Cup Nutella
1 Egg	1 ½ Tsp vanilla
1 ½ Cup flour	1 ½ Tsp cornstarch
½ Tsp baking powder	½ Tsp baking soda
½ Tsp salt	½ Cup chocolate chips / chunks

Mix all wet until creamy. Mix all dry and then mix both together. Place in fridge for 3 hours so it's chilled. Ball in 2 tablespoon balls and bake at 375 degrees for 10-13 minutes.

Rolled Cookies

Organic Oreo Cookies

By William Aponte

Cookie:

1 Cup unsalted butter
1 Cup white sugar
2 Tsp salt
2 Cups all-purpose flour
1 ¼ Cups dark cocoa powder

Cream Filling:

½ Cup unsalted butter softened
2 Cups powdered sugar
1 Tsp vanilla extract

In large bowl cream together softened butter with white sugar and salt. Beat eggs until fully incorporated. Sieve together the flour, cocoa powder, and baking soda into the mix and blend well. Add dry ingredients to the wet and mix together until combined. Turn the dough out onto surface and push together into flat square and wrap dough with press and seal. Refrigerate for one hour.

Preheat oven to 325 degrees. Remove the dough from the fridge and divide into 4 parts. Roll dough on parchment paper. Dough should be rolled to ¼ inch thickness. Use cookie cutter to cut cookies. Put on baking sheet and leave ½ inch space between each cookie. Bake in preheated oven for 15 minutes. Place cookie on cooling rack until fully cooled.

To make the filling, combine butter, powdered sugar and vanilla in a medium bowl. Beat together until light and fluffy. Put cookie together with a generous scoop of icing and sandwich with another cookie. Give light squeeze and scrape off excess on sides.

Cookies

By Allison Cotter

3 Cups all-purpose flour
1/8 Tsp baking soda
1/3 Cup maple sugar
1 ½ Tsp vanilla extract
¼ Cup unsweetened cocoa powder
¾ Tsp baking powder
2/3 Cup sugar
1/3 Cup margarine, softened
3 Egg whites

In a large bowl, combine flour, baking powder, and baking soda and mix well. Set flour mixture aside.
In another bowl, using an electric mixer set on medium speed, beat together sugar, maple syrup, margarine and vanilla. Beat in egg whites. Reserve ¾ cup batter.
On low speed, beat 1 ½ cups flour mixture into remaining batter until a soft dough forms, set aside.
In a medium bowl, beat together reserved batter, remaining flour mixture and cocoa until a soft dough forms. Shape each dough half into a log and wrap in waxed paper and chill for 30 minutes.

Roll out each log between two sheets of waxed paper in an 1/8-inch thick rectangle. Remove top sheet of waxed paper from both rectangles. Place one dough rectangle directly on top of the other rectangle.

Starting at one end, rollup layered dough, removing waxed paper as it rolls. Wrap rolled dough in wax paper and chill for about two hours.

Preheat oven to 350 degrees. Spray two baking sheets with vegetable cooking pray. Cut the dough crosswise into ¼ inch chick slices. Place slices two inches apart on prepared baking sheets. Bake cookies until golden, about 15 minutes. Transfer cookies to wire racks and cool.

Icing Ingredients:

1 ¾ Cup powdered sugar
3 TBSP milk
2 Tsp vanilla extract

In large bowl combine powdered sugar, milk and vanilla extract. Use rubber spatula to stir mixture until smooth. Spoon icing into plastic bag and cut one of the bottom corners to ice cookies. Allow to dry 2-3 hours until icing is firm.

Sugar Cookies

By Jackson Hawkins

½ Cup butter
1 Large egg
1 Tsp vanilla
2 Cups sugar
2 Cups all-purpose flour
½ Tsp baking powder
¼ Tsp salt

Cream first four ingredients together than add next three ingredients. Flour surface, roll out dough and cut cookies. Bake at 325 degrees for 10-12 minutes. Put jelly in center, top with 2nd cookie. Roll in powdered sugar.

Monster Cinnamon Roll Cookies

By Andrew Johnson

¾ Cup butter softened
½ Tsp vanilla
1 Tsp baking soda
1 Cup sugar
3 Cup flour
¾ Cup buttermilk

Filling:
2 TBSP butter softened
½ TBSP cinnamon
½ Cup brown sugar

Glaze:
2 Cups powdered sugar
3 – 4 TBSP milk
½ Tsp vanilla

In a mixing bowl, cream butter and sugar together until creamy then mix in the vanilla. In a small bowl, add the baking soda to the buttermilk and stir – set aside. Add once cup of the flour slowly to the butter mixture until combined. Pour in the buttermilk/soda and mix until combined. Finish by adding the rest of the flour. Mix until just combined (don't over mix). Put the dough into the refrigerator for at least one hour.

Preheat oven to 350 degrees. Prepare the cookie sheets with parchment paper or spray the sheets with cooking spray.

Generously flour your counter or baking marble. Turn out the dough onto the flour and shape into an approximately 12" x 8" rectangle, about ¼" thick. (Yes, it's a very sticky dough, be patient!) Spread the butter evenly over the dough then sprinkle with the brown sugar and cinnamon.

Roll the dough from the long side, slowly nudging up and as tightly as possible without breaking the dough. Don't worry if there are some little places that open up – just lightly pinch them closed.

Put in refrigerator for about 15 minutes, then slice into 1" slices, wiping the sharp knife between cuts. Place the cookies onto the cookie sheet, at least 2 ½ inches apart as they will spread. Lightly reshape cookies into circles if needed, making sure the cinnamon sugar is showing in spirals. Bake for 18-20 minutes until lightly browned. Transfer baked cookies to a wire rack immediately to cool.

After completely cooled, mxi the glaze ingredients together until smooth and desired texture. Spoon glaze to completely cover the cookie and give them enough time to set before serving.

Gingerbread Men Cookies

By Parker Reagan

30 oz AP Flour
1/4 tsp ginger
1/4 tsp cloves
7 oz vegetable shortening
16 oz molasses
3/4 tsp cinnamon
1/2 tsp nutmeg
3/4 tsp salt
6 oz granulated sugar
1 Large egg

Stiff Royal Icing Recipe

16 ounces powdered sugar sifted
1/4 teaspoon cream of tartar
2 ounces pasteurized egg whites
1 teaspoon vanilla extract

Sift your dry ingredients together, set aside
Microwave vegetable shortening (or melt on stovetop in pot) until liquid but not hot
In a stand mixer, whisk shortening, sugar and molasses together. Add the egg and mix until combined
Switch to the paddle attachment and add your dry ingredients. Mix on medium/low until a smooth ball starts to form, do not over mix

Roll out dough onto parchment paper or a baking mat to 1/4" thick. Try to make the dough as even in thickness as possible.
Freeze dough for 20 minutes (optional)
Cut shapes out using your templates. Remove excess dough (can be used to re-roll out and make more pieces)
Bake in an oven set to 300º F for 50-60 mins until very firm. Once gingerbread is done, remove from the oven and let fully cool before moving.

For The Royal Icing
Combine your egg whites, sifted powdered sugar, and cream of tartar in the bowl of your stand mixer with the whisk attached.
Mix on low to get the ingredients combined then bump up to high for 1-2 minutes. Add in your vanilla extract and whip until it's white. No need to mix for longer than 5 minutes.
Place the royal icing into a bowl or container with a lid. Your THICK royal icing is now ready to be thinned down to the consistency you desire.

Sugar Cookies

By Sawyer Rielly

2 Sticks butter
1 1/3 Cup sugar
1 Tsp baking soda
1 Tsp salt
2 ½ Cup flour
1 Egg
1 Tsp Baking Powder

Preheat oven to 350 degrees. Mix wet ingredients in one bowl. Mis dry ingredients in separate bowl. Mix both together. Knead dough, place on cookie sheet. Bake 11-13 minutes.

Cinnamon Bun Cookies

By Alexis Vicars

¾ Cup unsalted butter, room temp
1 ½ Tsp vanilla extract
1 ½ Cups all-purpose flour
1 TBSP water
1 ½ Tsp ground cinnamon
2 TBSP heavy whipping cream
½ Tsp ground cinnamon
½ Cup powdered sugar
½ Tsp salt
1 Large egg white
¼ Cup granulated white sugar
½ Cup powdered sugar
½ Tsp vanilla extract

Prepare the dough:
In a medium size mixing bowl, use an electric mixer to cream together the butter, sugar, vanilla, and salt. Add the flour, stirring until the dough comes together. Flatten the dough into a disk, wrap it in plastic wrap, and refrigerate until you're ready to use it (an hour is good)

Roll the dough:
Transfer the chilled dough to a floured piece of parchment or waxed paper. Roll it into a 9x12 inch rectangle. In a small bowl, whisk together the egg white and water until foamy. Brush onto the rolled-out dough. Get another small bowl, whisk together the sugar and cinnamon. Sprinkle it evenly over the dough. Starting with a long edge (if dough sticks to parchment gently use a spatula to guide it off of the paper). Wrap in plastic wrap or parchment and freeze until firm.

Bake the cookies:
Preheat the oven to 350 degrees. Lightly grease or line with parchment two cookie sheets. Remove the dough from the freezer and unwrap it. Using a sharp knife gently cut it into ½ inch slices. Take them to the prepared baking sheets. Bake the cookies for 12 to 15 minutes until they're a light golden brown. Remove them from the oven and transfer to a rack to cool.

Ice the cookies:
Sift or strain the powdered sugar into a medium-sized bowl to remove any lumps. Whisk the cream into the sugar to make a smooth icing. Drizzle or spread the icing onto the cookies or serve alongside in a bowl for dipping.

Drop Cookies

Oatmeal Scotchies Cookies

By Addison Arnold

1 ¼ Cup butter softened
½ Cup white sugar
1 Tsp vanilla
1 Tsp baking soda
1 Tsp cinnamon
3 Cups oats
¾ Cup brown sugar
1 Egg
1 ½ Cup flour
1 Tsp salt
¼ Tsp nutmeg
1 Cup butterscotch chips

Preheat oven to 375 degrees. Mix flour, salt, and baking soda in a small bowl, then set aside. In a large bowl, mix butter, sugars, egg, vanilla, cinnamon, and nutmeg until well blended. Beat in the flour mixture. Mix in oats until well mixed. Stir in butterscotch chips gently. Drop onto baking pan by using a spoon and bake for 7-9 minutes.

Chocolate Chip Cookies

By Eli Cathey

2/3 Cup unsalted butter, melted
2 Eggs
2 2/3 Cup self-rising flour
2 Cups brown sugar, lightly packed
2 TBSP hot water
1 ½ Cups chocolate chips

Preheat oven to 375 degrees. Mix butter, brown sugar, eggs and water together. Add flour and mix together. Mix in chocolate chips. Drop by teaspoonfuls on a lightly greased cookie sheet. Bake 8-10 minutes.

The BEST Chocolate Chip Cookies

By Jonah Cheatham

1 Cup cold butter cut into cubes
½ Cup + 2 TBSP sugar
2 Tsp vanilla
1 Tsp corn starch
¾ Tsp salt
1 Cup brown sugar
2 Large eggs
2 ¾ Cups flour
¾ Tsp baking soda
1 ½ Cups chocolate chips

Preheat oven to 400 degrees. In a large mixing bowl, cream butter, brown sugar, and sugar for 4 minutes until light and fluffy. Add eggs and vanilla and mix for 1 minutes longer. Stir in flour, cornstarch, baking soda, and salt. Mix just until combined. Fold in chocolate chips. If time permits wrap the dough tightly in plastic wrap and chill for 24 hours. If you chill the dough once you are ready to bake, let the dough sit out for at least 15-30 minutes to allow to come to room temp. If not scoop cookie dough onto baking sheets lined with parchment or silpat baking sheets. Bake for 8-11 minutes or until the edges just begin to turn a light golden color. Remove from oven and let set for 5 minutes before removing from the cookie sheet.

Ultimate Chocolate Chip Cookies

By Neely Cook

¾ Cup Crisco butter flavor shortening
2 TBSP milk
1 Egg
1 Tsp salt
1 Cup semi-sweet chocolate chips
1 ¼ Cup firmly packed light brown sugar
1 TBSP vanilla extract
2 Cups all-purpose flour
¾ Tsp baking soda
1 Cup coarsely chopped pecans (optional)

Heat oven to 375 degrees. Beat shortening, brown sugar, milk, and vanilla in large bowl with mixer on medium speed until well blended. Beat in egg. Stir flour, salt and baking soda in medium bowl. Gradually beat into creamed mixture until just blended. Stir in chocolate chips and nuts. Drop by rounded measuring tablespoonfuls 3 inches apart on baking sheet. Bake 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies. Cool 2 minutes. Remove to wire rack to cool completely. Makes 3 dozen.

Orange Coconut Macaroon Cookies

By Lane Costin

1 1/3 Cup shredded coconut
1/3 Cup sugar
1/8 Tsp salt
½ Tsp vanilla extract
½ Tsp orange extract
2 TBSP all-purpose flour
2 Egg whites

In a small bowl, combine the coconut, sugar, four and salt. Add egg white and vanilla, mix well. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 325 degrees for 18-20 minutes or until golden brown.

Chocolate Chip Cookies

By Wade Crutcher

2 ½ Cups All-purpose flour
½ Tsp sea salt
2 Cups packed light brown sugar
1 ½ Tsp pure vanilla extract
1 Heaping teaspoon baking soda
1 Stick unsalted butter at room temp
2 Large eggs
1 ½ Cups semisweet chocolate chips

Preheat oven to 350 degrees and line baking sheet with parchment paper. Whisk together flour, baking soda, and salt. Set aside. Beat the butter and sugar on medium-high speed until light and fluffy 2 to 3 minutes. Add the eggs and beat until blended. Add the vanilla and beat until blended. Add the flour mixture to the bowl and mix until a chunky dough forms. Add chocolate chips and beat on high for 5 seconds to mix in the chips.

Drop by large spoonfuls on the baking sheet. Bake 8 to 9 minutes. Transfer to rack to cool. Repeat until the dough is gone. Enjoy!

Sugar Cookies

By Laken Dority

1 ¼ Cup all-purpose flour
¼ Cup butter
½ Cup sugar
1 Egg
½ Tsp baking soda
¼ Cup shortening
¼ Cup brown sugar
1 Tsp vanilla

Combine and mix butter and shortening and egg and vanilla. Mix and combine dry ingredients. Drop on baking sheet lined with parchment paper. Bake at 375 degrees for 8-10 minutes. Let cool and decorate.

Chockfull-of Chips Cookies

By Karlie Fitzhugh

1 Cup Flour
¼ Tsp salt
¼ Cup vegetable shortening
½ Cup granulated sugar
¾ Tsp vanilla extract
1 ½ Tsp baking powder
¼ Cup butter
½ Cup brown sugar
1 Egg
1 ½ Cups semisweet chocolate chips

Preheat oven to 350 degrees. Mix together flour, baking powder, and salt. Combine butter, shortening, brown sugar and sugar using an electric mixer. Add the egg and vanilla and beat until well blended. Add flour mixture. Add the chocolate chips. Put on cookie sheet and bake for 12 to 14 minutes. Let Cool

Mammy's Brownie Drop Cookies

By Madeline Hines

2, 4oz pkgs bakers' German sweet chocolate
1 TBSP butter
2 Eggs
¼ Tsp baking powder
1/8 Tsp salt
¼ Cup finely chopped pecans
¾ Cup granulated sugar
¼ Cup all-purpose flour
¼ Tsp cinnamon
½ Tsp vanilla extract
½ Cup powdered sugar

Preheat oven to 350 degrees. Place chocolate and butter in a large glass bowl set over a pan of simmering water. Stir until melted. When the chocolate is just melted remove from the heat and stir to cool. In a separate bowl beat the eggs until foamy then slowly add the sugar. Beat until thickened, about 3 minutes. Blend in the chocolate, flour, baking powder, cinnamon, salt and vanilla. Stir in the pecans. Pour ½ cup powdered sugar onto a plate. Drop by spoonful onto the plate of powdered sugar. Roll in powdered sugar then place on a well-greased cookie sheet.

Bake for 8-10 minutes or until cookies feel firm when lightly touched. Let sit on pan for 5 minutes, then transfer to rack to cool. Enjoy!

Nestle Toll House Chocolate Chip Cookies

By Ruthanne Hollis

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

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Buttercream Frosting:
½ Cup shortening
½ Cup butter
3 Cups powdered sugar
1 TBSP flour
1 TBSP milk

Blend together until creamy.

Gluten Free Chocolicious Chocolate Cookies

By Emily Keagy

3 Cups powdered sugar
2/3 Cup processed cocoa powder
½ Tsp salt
3 Large egg whites
1 Tsp vanilla extract
1 ½ Cups semisweet chocolate chips

Line baking sheet with parchment paper, spray with nonstick spray. In large bowl, whisk together powdered sugar, salt, cocoa powder. Stir in egg whites and vanilla extract until batter is completely moistened. It will be very thick. Stir in chocolate chips. Spoon batter 1 TBSP per scoop. Let cookies rest 30 minutes before baking. Preheat oven to 350 degrees. Bake for 10-12 minutes until tops are glossy and highly cracked.

Chocolate Chip Cookies

By Patrick Lamb

2 ¼ Cups flour
1 Tsp salt
¾ Cup sugar
1 Tsp vanilla
2 Cups semisweet chocolate chips
1 Tsp baking soda
2 Sticks butter softened
¾ Cup brown sugar
2 Eggs

Preheat oven to 375 degrees. Combine all dry ingredients in a bowl then set aside. In a separate bowl, using a mixer, beat butter, sugar, brown sugar, and vanilla until combined. Add in eggs. Gradually add flour mixture and beat for 1 – 2 minutes. Stir in chocolate chip. Drop by rounded tablespoons onto a baking sheet covered with parchment paper. Bake for 9-11 minutes.

Best Big, Fat, Chewy Chocolate Chip Cookies

By Wyatt Michaels

2 cups all-purpose flour
1/2 teaspoon salt
1 cup packed brown sugar
1 tablespoon vanilla extract
1 egg yolk
1/2 teaspoon baking soda
3/4 cup unsalted butter, melted
1/2 cup white sugar
1 egg
2 cups semisweet chocolate chips

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets or line with parchment paper. Sift together the flour, baking soda and salt; set aside.

In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.

Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

Homemade Oatmeal Cream Pies

By Havoc Palmer

1 Cup unsalted butter softened
½ Cup white sugar
1 Cup white chocolate chips
2 Eggs at room temp
½ Tsp salt
1 Tsp cinnamon
¾ Cup light brown sugar
1 TBSP molasses
1 Tsp vanilla
1 ½ Cup all-purpose flour
1 Tsp baking soda
1 ½ Cup old fashioned oats

Filling:
½ Cup unsalted butter
1 Tsp vanilla
2 Cups confectioners' sugar
2 TBSP milk as needed

Preheat oven to 350 degrees. Sift together flour, salt, baking soda, and cinnamon. Cream butter and sugars, add vanilla, molasses, and eggs. Mix wet and dry ingredients. Stir in oats and chips.

Line cookie sheets with parchment paper. Drop or scoop batter by 1 TBSP, they will spread out so place about 6 per sheet. Bake 10-12 minutes only. Overbaking will make them too crispy. Cool 5 minutes on sheets then move to cooling rack.

Mix filling by creaming butter and sugar, add vanilla and only as much milk as needed. Spread by 1 TBSP on cookies. Place in zipper bags and refrigerate or freeze.

Chocolate Chip Cookies

By Riley Parr

3 Cups all-purpose flour
1 Tsp salt
½ Cup shortening
2/3 Cup regular sugar
1 TBSP vanilla extract
1 Tsp baking soda
½ Cup butter softened
1 Cup brown sugar
2 Eggs
1, 10 oz pkg. chocolate chips

In a small bowl, mix together flour, baking soda and salt. In a large bowl, mix together butter and shortening. Add sugars and beat for 4-5 minutes on high. Add eggs one at a time and vanilla, beat for 3 minutes. Stir in the flour mixture, then add in chocolate chips. Cover and refrigerate for 2 hours.

Preheat oven to 375 degrees and line baking sheets with parchment paper. Scoop mix with a medium scoop onto prepared cookie sheet. Bake for 8-10 minutes or until lightly browned on the edges. Remove from oven and let cool on baking sheet. Then enjoy!

Chocolate Peanut Butter Cookies

By Abraham Perez

2 Cups all-purpose flour
1 Tsp baking soda
1 ¼ Cup butter softened
2 Eggs
Peanut butter chips
¾ Cup cocoa powder
½ Tsp salt
2 Cups sugar
2 Tsp vanilla extract

Heat oven to 350 degrees. Stir together flour, cocoa, baking soda and salt. Set aside. Beat butter and sugar in large bowl until fluffy, add eggs and vanilla; beat well. Stir in peanut butter chips. Drop by rounded teaspoons to an ungreased cookie sheet. Bake 8 to 9 minutes. Do not overbake, cookies will be soft. They will puff while baking and flatten while cooling.

Chocolate Chip Cookies

By Patrick Lamb

1 cup butter softened
1 cup sugar
2/3 cup brown sugar
2 eggs
1 teaspoon vanilla
3 1/4 cups flour
4 packages or 3/4 cups hot cocoa mix - NOT SUGAR FREE VERSIONS
1 teaspoon salt
1 teaspoon baking soda
2 teaspoon baking powder
1 cup chocolate chips
1 cup Mallow Bits mini marshmallows do not work the same and can be a bit of a sticky mess

Beat butter and sugars in large bowl with standing mixer until light and fluffy. Add eggs and vanilla; mix well.
In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended. Stir in chocolate chips and Mallow Bits*. Cover and chill for 30 minutes.
When ready to bake, preheat oven to 350 degrees. Drop 2 tablespoons dough, 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper. Bake 9 to 11 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes; remove to wire racks and cool.

Chocolate Chip Cookies

By Addie Wallace

2 ¼ Cup all-purpose flour
1 Tsp baking soda
1 Tsp salt
1 Cup butter softened
¾ Cup granulated sugar
¾ Cup packed brown sugar
1 Tsp vanilla extract
2 Large eggs
2 Cups chocolate chips

Preheat oven to 375 degrees. In a small bowl combine flour, baking soda, and salt. In a large mixing bowl, beat butter, granulated sugar, brown sugar, and vanilla extract until creamy. Add eggs one at a time, beating well after each addition. Beat in flour mixture gradually. Stir in chocolate chips.

Drop onto ungreased baking sheets by rounded tablespoons. Bake for 9 minutes or until golden brown. Cool on baking sheets for 2 minutes. Remove to work rack to cool completely.

Breakfast Cookies

By Ryder Wallace

¾ Cup butter
½ Cup peanut butter
1 Cup white sugar
1 Cup brown sugar
2 Eggs
½ Cup milk
2 Cup flour
1 Tsp baking soda
1 Tsp cinnamon
1 Cup oatmeal
2 Cups rice krispies
1 Tsp vanilla

Cream butter, peanut butter and sugars. Add eggs one at a time and blend well after each. Blend in milk and vanilla. Sift together flour, baking soda and cinnamon. Combine with sugar mixture then add oatmeal and rice krispies. Drop by tablespoons, two inches apart. Bake at 350 degrees for 15 minutes or until golden brown.

Mini Chocolate Chip Cookies

By Lauran Wenske

¾ Cup unsalted butter
¼ Cup granulated sugar
2 Tsp vanilla
2 Tsp cornstarch
½ Tsp salt
¾ Cup light brown sugar packed
1 Egg
2 Cups all-purpose flour
1 Tsp baking soda
1 ¾ Cups mini chocolate chips

Mix flour, cornstarch, baking soda and salt and set aside. In mixing bowl beat butter on low speed until smooth, about one minute. Add the sugars and beat on medium speed until creamed and well combined, about 2 to 3 minutes. Add the egg, vanilla, and beat on medium high until light and fluffy, about 2 minutes. Add flour mixture until just combined, about 30 seconds to a minute. Add chocolate chips and beat with mixer for 1 minute. Bake at 350 degrees for 5 to 10 minutes. After baking add a few chocolate chips to each cookie for looks.

Cow Patties

By Jacob Williams

1 Stick melted butter
1 Egg beaten
1 Cup sugar
4 TBSP cocoa
1 ½ Cup flour
½ Tsp vanilla

Mix melted butter with cocoa. Add egg, flour, sugar, and vanilla. Mix well
Drop 1 tsp onto cookie sheet and bake at 350 degrees for 8 minutes.

Chocolate Chip M&M Cookies

By Abigail Witten

2 ¼ Cup all-purpose flour
1 Tsp salt
¾ Cup granulated sugar
1 Tsp vanilla extract
1 Cup M&M's
1 Tsp baking soda
1 Cup butter softened
¾ Cup packed brown sugar
2 Large eggs
1 Cup chocolate chips

Preheat oven to 375 degrees. Combine and beat butter, granulated sugar, brown sugar, and vanilla in large mixer. Add eggs one at a time. Add in dry ingredients and mix well. Add in chips and M&M's. Bake 9 to 11 minutes. Cool and enjoy

Bar Cookies

Pistachio Cookie Bars

By Annalia Bondi-prima

Cookie Bar Ingredients:

¾ Cup butter softened to room temp	6.8 oz. Instant pistachio pudding dry mix
½ Cup sugar	2 Eggs
1 ½ Tsp vanilla	2 Cups flour
¼ Tsp baking powder	Dash of salt

Frosting:

Cream Cheese Frosting	¼ Cup pistachio chopped for garnish

Cream together butter, dry pudding mix and sugar in a large mixing bowl. Beat in eggs and vanilla. Combine flour, baking powder, and salt in another bowl. Add dry ingredients to 1st large bowl and mix.

Press dough into the bottom of a greased 9 x 13 pan. Bake at 350 degrees for about 20 minutes. Cool completely then frost. Garnish with chopped pistachios.

Galaxy Goodie Bars

By Cara Bucciarelli

2 ¼ Cups all-purpose flour	1 Tsp baking soda
1 Cup butter softened	¾ Cup granulated sugar
¾ Cup packed brown sugar	1 Tsp vanilla extract
2 Large eggs	2 Cups semi-sweet chocolate morsels
1 Cup chopped pecans	6 Milky Way candy bars

Preheat oven to 350 degrees. In a small bowl, combine flour, baking soda, and salt. In a large mixing bowl beat butter, granulated sugar, brown sugar, and vanilla until creamy. Add eggs one at a time, beating well after each addition. Beat in flour mixture gradually. Stir in morsels. Spread evenly into a 13 x 9 baking dish. Bake for 18 minutes.

While dough is baking, place 6 Milky Way candy bars into a food processor and chop into small pieces. After baking, remove the dish from the oven and sprinkle chopped Milky Way's on top. Bake an additional 10 minutes. While that is baking, put pecans into a food processor and chop into small pieces. When finished baking, sprinkle with chopped pecans. Let cool and cut into squares.

Caramel Brownies

By Raegyn Dunnam

½ Cup shortening melted
2 Eggs beaten lightly
1 ½ Cup flour
1 Tsp salt
2 Cups brown sugar
2 Tsp vanilla
2 Tsp. baking powder

Mix in order. Bake 24-30 minutes at 300 degrees in 8x8 pan or 9 x 13 inch cake pan for 30 minutes at 350 degrees. Adjust oven to 325-350 for desired chewiness.

Cookies and Cream Cheesecake Bars

By Andrew Johnson

CRUST:
16 ounces Oreo cookies (28 Oreos)
4 tablespoons unsalted butter, melted
FILLING:
Three 8-ounce packages cream cheese, at room temperature
3/4 cup granulated white sugar
1 teaspoon vanilla extract
3 large eggs, at room temperature
3/4 cup sour cream, at room temperature
1/2 teaspoon salt

Preheat oven to 325°F. Line a 9 x 13-inch pan with foil, leaving a 2-inch overhang on two sides (I spray mine with cooking spray).

PREPARE THE CRUST:

Place 28 Oreos in a food processor and process until finely ground. Pour into a large bowl, add the melted butter, and stir with a flexible spatula until all crumbs are moistened. Place the cookie-crumb mixture in the lined pan and, using your fingers, press the mixture firmly and evenly into the bottom. Bake 10 minutes, then remove to a wire cooling rack (leave the oven on) while you make the filling. Snap the remaining Oreos in half, put them in the food processor, and turn on and off quickly a few times, just until the cookies are roughly chopped.

PREPARE THE FILLING:

In a large bowl, using an electric mixer on medium speed, beat the cream cheese and sugar until well blended, about 2 minutes. Scrape down the sides and bottom of the bowl with a flexible spatula and beat again until uniform. Beat in sour cream, vanilla and salt. Scrape down the bowl and mix again. Add the eggs, one at a time, beating well after each. After beating in the last egg, scrape down the sides and bottom of the bowl and beat one more time, to make sure the mixture is fully combined. Stir in chopped Oreos with the same spatula.

Pour the cream cheese mixture over the baked cookie crust, smooth the top with the spatula, and bake for 40 minutes, until the filling is set around the edges but still slightly wobbly in the center when you gently shake the pan. Remove the pan to a wire rack to cool to room temperature, about 1 hour. When cool, cover it with foil and refrigerate until well chilled, at least 3 hours. (I chill mine overnight)
To cut, use the foil overhang to lift the cheesecake out of the pan and place on a large cutting board. Use a sharp chef's knife to cut the cheesecake into bars, rinsing off the knife with hot water and wiping it dry between each cut. Keep refrigerated until ready to serve.

Deluxe Chocolate Marshmallow Bars

By Sabrina Parsons

¾ Cup butter or margarine softened
3 Eggs
1 1/3 Cups all-purpose flour
½ Tsp salt
½ Cup chopped nut, optional
1 ½ Cups sugar
1 Tsp vanilla extract
½ Tsp baking powder
3 TBSP baking cocoa
4 Cups miniature marshmallows

Topping:
1 1/3 Cups chocolate chips
1 Cup peanut butter
3 TBSP butter or margarine
2 Cups crisp rice cereal

In a mixing bowl, cream butter and sugar. Add eggs and vanilla and beat until fluffy. Combine flour, baking powder, salt and cocoa. Add to creamed mixture. Stir in nuts if desired. Spread in a greased 15 x 10 x1 pan. Bake at 350 for 15-18 minutes. Sprinkle with marshmallows evenly over cake. Bake 2-3 minutes longer. Using a knife dipped in water spread the melted marshmallows evenly over bars. Cool.

For the topping combine chocolate chips, butter and peanut butter in a small saucepan. Cook over low heat, stirring constantly until melted and well blended. Remove from heat, stir in cereal. Spread immediately over bars. Chill. Yields about 3 dozen bars.

Brownies

By Sidney Smith

1 Cup butter, melted and cooled
1 ¼ Cups white sugar
4 Large eggs at room temp
¾ Tsp salt
1 Cup unsweetened cocoa powder
2 TBSP vegetable oil
1 Cup packed light brown sugar
1 TBSP pure vanilla extract
1 Cup all-purpose flour
7 oz Bar chocolate chips

Preheat oven to 350 degrees. Lightly grease an 8x12 inch baking pan with cooking oil spray. Line with parchment paper and set aside. Combine melted butter oil, and sugars together in a medium sized bowl. Whisk well to combine. Add the eggs and vanilla; beat until lighter in color. Sift in flour, cocoa powder, and salt. Gently fold the dry ingredients into the wet ingredients until just combined. (Do not over beat as doing so will affect the texture of your brownies)

Fold in ¾ of the chocolate pieces. Pour batter into prepared pan, smoothing the top out evenly, and top with remaining chocolate chips. Bake 25-30 minutes or until the center of the brownies in the pan no longer wiggles and is just set to the touch. (the brownie will keep baking in the hot pan out of the oven) If testing with a toothpick, the toothpick should come out dirty for fudge textured brownies.

Brownies

By Natalee Wyatt

1 Cup butter, melted and cooled	2 TBSP vegetable oil
1 ¼ Cups white sugar	1 Cup packed light brown sugar
4 Large eggs at room temp	1 TBSP pure vanilla extract
¾ Tsp salt	1 Cup all-purpose flour
1 Cup unsweetened cocoa powder	7 oz Bar chocolate chips

Preheat oven to 350 degrees. Lightly grease an 8x12 inch baking pan with cooking oil spray. Combine melted butter oil, and sugars together in a medium sized bowl. Whisk well to combine. Add the eggs and vanilla; beat until lighter in color. Sift in flour, cocoa powder, and salt. Gently fold the dry ingredients into the wet ingredients until just combined.

Fold in ¾ of the chocolate pieces. Pour batter into prepared pan, smoothing the top out evenly, and top with remaining chocolate chips. Bake 25-30 minutes for just under-done brownies.

I PLEDGE
MY HEAD
to clearer *thinking*
MY HEART to greater loyalty

MY HANDS TO LARGER SERVICE
MY HEALTH
to better living
FOR MY CLUB
MY COMMUNITY
MY COUNTRY
& MY WORLD.

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