

## NANA'S SUGAR COOKIES

1 cup flour

1 teaspoon baking powder

1/4 teaspoon salt

1 egg

1/3 cup vegetable oil

1/2 teaspoon vanilla

1/3 cup sugar

Colored sugar crystals

Preheat oven to 350 degrees. Meanwhile, combine flour, baking powder, and salt in a small bowl. Whisk together egg, vegetable oil, and vanilla in a large bowl. Stir in sugar, then flour mixture until smooth. Dough will be very soft. Drop by level tablespoonfuls 2" apart onto a parchment paper lined baking sheet. Sprinkle with colored sugar crystals. Bake 10 minutes or until lightly browned. Carefully slide parchment paper off of baking sheet onto a wire cooling rack. Cool completely before storing in an airtight container. This recipe makes about 18 cookies.

**NOTE:** This is a great baking experience to share with children of all ages. Big kids learn cooking techniques while reinforcing reading and math skills. Little kids enjoy sprinkling the sugar crystals. And everyone loves to eat homemade cookies! Submitted by Denise Hull, Hope Community Library

## Pecan Bars (4-1 Cookie Dough)

1 8oz pkg cream cheese, softened

3/4 c butter, softened

1 c sugar

2 tsp vanilla

2 1/4 c flour

1/2 tsp baking soda

Beat cream cheese, butter, sugar and vanilla in large bowl until well blended. Add flour and baking soda, mix well.

Preheat oven to 350 degrees. Press dough firmly onto bottom of ungreased 15X10X1 baking pan. Bake for 20 minutes or until lightly browned.

Meanwhile, combine 2 eggs, 1 c firmly packed brown sugar, 2/3 c light corn syrup, 1/4 melted butter and 1 tsp vanilla until well blended. Stir in 3 cups chopped pecans.

Spread evenly onto warm crust. Bake an additional 20 to 25 min or until topping is firm around the edges and slightly soft in the center. Cool completely. Cut into 60 bars

Makes 5 dozen bars, 1 bar per serving

# Salted Caramel Pretzel Chocolate Chip Cookies Recipe



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Author: [www.bystephanielynn.com](http://www.bystephanielynn.com)

## Ingredients

- 3 Cups of Flour
- 1 Teaspoon of Baking Soda
- 1 Teaspoon of Salt
- 1½ Cup of Butter, Softened
- 1 Cup of Firmly Packed Light Brown Sugar
- 1 Cup of Granulated Sugar
- 2 Eggs
- 4 Teaspoons of McCormick Pure Vanilla Extract
- 3 Cups of Semi-Sweet Chocolate Chips
- 1 Cup of Caramel Chips
- 1 Cup of Crushed Pretzel Pieces
- Sea Salt

## Instructions

1. In a medium bowl sift together the flour, baking soda, and salt. Set aside.
2. In a large bowl beat the butter, brown sugar and granulated sugar with an electric mixer on medium speed until light and fluffy.
3. With the mixer on low speed, gradually add the eggs and vanilla. Mix well.
4. Slowly add the flour mixture and beat just until there are no streaks of flour showing.
5. Stir in the chocolate chips, caramel chips and pretzel pieces.
6. Cover and chill the batter in the refrigerator for 15 minutes.
7. Preheat the oven to 350°.
8. Using a cookie scoop drop rounded tablespoon portions of the dough, about 2 inches apart, onto an ungreased baking sheet.
9. Gently flatten the top of each rounded ball and sprinkle with sea salt.
10. Bake 10 to 12 minutes or until lightly browned.
11. Let the cookies cool on the baking sheet for 1 minute prior to moving to a wire rack to cool completely.

## Notes

Make 5 Dozen Cookies

## **Peanut Butter Cookies**

Bring to a boil – ½ Cup white sugar

½ Cup white corn syrup

Add -1 Cup peanut butter

2 ¼ Cups Rice Crispies Cereal

Mix altogether and drop on wax paper.



## Cappuccino Truffles Recipe



The dark chocolate, mocha and cinnamon is a delectable combination. Smooth and rich, I could eat them all in one sitting...So, make a lot because they also make great gifts. —Ellen Swenson Newport Center, Vermont

**TOTAL TIME:** Prep: 30 min. + chilling

**YIELD:** 18 servings

### Ingredients

- 1 tablespoon boiling water
- 2 teaspoons instant coffee granules
- 2-1/2 teaspoons ground cinnamon, divided
- 1/3 cup heavy whipping cream
- 6 ounces bittersweet chocolate, chopped
- 2 tablespoons butter, softened
- 3 tablespoons sugar

### Directions

1. In a small bowl, combine the water, coffee and 1 teaspoon cinnamon; set aside. In a small saucepan, bring cream just to a boil. Remove from the heat; whisk in chocolate and butter until smooth. Stir in coffee mixture. Press plastic wrap onto surface. Refrigerate for 1 hour or until easy to handle.
2. In a small bowl, combine sugar and remaining cinnamon. Shape chocolate into 1-in. balls; roll in cinnamon-sugar. Refrigerate for at least 2 hours or until firm. **Yield:** 1-1/2 dozen.

### Nutritional Facts

1 serving (1 each) equals 43 calories, 4 g fat (2 g saturated fat), 9 mg cholesterol, 15 mg sodium, 3 g carbohydrate, trace fiber, trace protein.

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# Chocolate Snow Balls

## Ingredients:

12 oz. Cool Whip

15 oz. Chocolate (Milk or Dark)

Coco powder & Powdered sugar

## Instructions:

1. Melt chocolate, let cool to room temperature.
2. Let Cool Whip thaw.
3. Mix chocolate into Cool Whip.
4. Spoon small amounts into cocoa powder or powdered sugar.
5. Roll in powders until coated. Freeze until firm.

## Egg Nog Cookies

2 1/4 flour

3/4c butter

1 tsp baking powder

1 1/4 sugar

1/2 tsp cinnamon

1/2 c egg nog

1 tsp. vanilla

2 large egg yolks

1 tbsp. nutmeg (for dusting)

Preheat oven 300

In a medium bowl combine flour, baking powder cinnamon and nutmeg. Mix and set aside. In a large bowl cream sugar and butter with mixer. Add eggnog vanilla and egg yolks beat until smooth. Add flour mixture and beat at slow speed until just combined - do not overmix. Drop by teaspoonfuls onto ungreased baking sheets, 1 inch apart. Sprinkle lightly with nutmeg.

Bake 23-25 minutes until light brown. Transfer to cool flat surface.

## *Gluten Free Peanut Butter Cookies*

- Ingredients
- 1 cup peanut butter
- 1 cup brown sugar
- 1 tsp baking soda
- 1 egg
- ½ cup chocolate chips
- (may add 1 cup)
- Mix all ingredients together. May add ½ cup chocolate chips.
- Bake at 350 for 10-12 minutes. Let sit for 2 minutes before removing from pan. They will fall apart if not let to set.



## *Cookies By Emma*

### Ingredients:

- 1c. Softened Butter
- 1c. White Sugar
- 1c. Brown Sugar
- 2 Eggs
- 2 Tsp. Vanilla extract
- 3c. Flour
- 1 Tsp. Baking Soda
- 2 Tsp. hot water
- 1/2 Tsp. Salt
- 2c. Semisweet Chocolate Chips
- 1c. Chopped Walnuts

1. Preheat oven to 350 degrees F
2. Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonful onto ungreased pans.
3. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.