



Recipes

*Marshall Avenue
Christian Church*

*Cookie
Exchange*

2014

Milk Chocolate Chip Peanut Butter Cookies

Dorothy Gano

1/2 cup butter, softened	1 teaspoon vanilla extract
1/2 cup creamy peanut butter	1-1/3 cups all-purpose flour
1/2 cup sugar	1/2 teaspoon baking soda
1/2 cup packed light brown sugar	1/4 teaspoon salt
2 eggs	1-3/4 cups (10 oz. package) milk chocolate chips

Heat oven to 350°F. Lightly grease cookie sheet. In large mixer bowl cream butter and peanut butter until light and fluffy; gradually blend in sugar and brown sugar. Beat in eggs and vanilla.

In small mixing bowl combine flour, baking soda and salt; stir flour mixture and milk chocolate chips into batter until well blended.

Drop by rounded tablespoonfuls onto prepared cookie sheet. Bake 9-12 minutes or until light brown. Cool slightly; remove from cookie sheet onto wire rack. Cool completely.

Makes about 3 dozen cookies.

Monster Cookies

Susan Cole

1 lb butter	1 Tablespoon white syrup
3 lb peanut butter	8 Tablespoons baking soda
2 lb brown sugar	18 cups oatmeal
4 cups granulated sugar	1 lb plain M&M's
12 eggs	1 lb chocolate chips
1 Tablespoon vanilla	

Heat oven to 350°F. Lightly grease cookie sheet. In large dishpan cream butter and peanut butter until light and fluffy; gradually blend in sugar and brown sugar. Beat in eggs, vanilla and syrup. Add baking soda and oatmeal, combining well, then chocolates.

Drop by rounded tablespoonfuls onto prepared cookie sheet. Bake 9-12 minutes or until light brown. Cool slightly; remove from cookie sheet onto wire rack. Cool completely.

Makes about 20 dozen regular size cookies, or make monster sized and adjust baking time.

Overnight Cookies

Cindy Williams

1 cup shortening
1 cup granulated sugar
3 cups brown sugar

Cream above then beat in:

4 eggs
1 Tablespoon vanilla

Sift the following and add to the above:

6 cups flour
1 Tablespoon cream of tartar
1 Tablespoon soda

Add 1 cup of nuts

Roll into logs, cover and refrigerate overnight. Slice and bake at 350 for 10-12 minutes

Chocolate Peanut Butter M&M Cake Mix Cookies

Jessica Drummond

1 box Betty Crocker Chocolate Fudge Cake Mix (15.25 oz.)
1 bag Peanut Butter M&M's (11.4 oz.) - you'll use about 3/4 of the bag
1/2 cup canola or vegetable oil
2 eggs

Heat oven to 350°F. Combine cake mix, eggs and oil in large mixing bowl; beat well. Stir in approximately 3/4 of the bag of M&M's. Chill dough in refrigerator for 45 minutes to an hour.

Drop onto ungreased nonstick cookie sheet in rounded balls and bake for approximately 8-9 minutes (or until done). Cool on cooling racks and ENJOY!

Lemon Crinkle Cookies

Karen Taylor

1/2 cup butter, softened
1 cup granulated sugar

Cream together & add:

1/2 teaspoon vanilla
1 egg
1 teaspoon lemon zest
1 Tablespoon fresh lemon juice
1/4 teaspoon salt
1/4 teaspoon baking soda
1/8 teaspoon baking soda added 1 to 1-1/2 cup flour

Pour 1/2 cup powdered sugar in shallow bowl. Roll a small tablespoon of dough into a ball and roll that in powdered sugar. Bake in 350°F oven for 9-11 minutes. Cool 3 minutes in the pan before transferring to cooling rack.

Snickerdoodles

Karen Taylor

Mix together
1 cup butter
1-1/2 cup granulated sugar
2 eggs

Sift together & stir in:

2-3/4 cups flour
1 teaspoon baking soda
2 teaspoons cream of tartar
1/2 teaspoon salt

Chill dough, make one inch balls and roll in
2 Tablespoons sugar + 2 teaspoons cinnamon

Place 2 " apart on cookie sheet and bake in 400°F oven for 8-10 minutes.

Snickerdoodles

Margaret Waggoner

Mix together

1 cup soft shortening

1-1/2 cup sugar

2 eggs

Sift together:

2-3/4 cups flour

1 teaspoon baking soda

2 teaspoons cream of tartar

Make dough, chill and roll into balls. Roll in mixture of:

2 Tablespoons sugar

2 teaspoons cinnamon

Place 2 " apart on ungreased cookie sheet and bake in 400°F oven for 10 minutes.

No Bake Cookies

Margaret Waggoner

2 cups sugar

1 stick oleo

1/2 cup milk

1/2 cup cocoa

Bring to a full boil. Cook for one minute. Remove from heat and add:

1 teaspoon vanilla

1/2 cup peanut butter

3 cups oats

Stir until melted. Drop by spoonfuls on wax paper and let set until cool.

Thumb Print Cookies

Martha Herrin

Mix together thoroughly:

1/2 cup shortening
1/4 cup brown sugar
1 egg yolk
1/2 teaspoon vanilla

Sift together and stir:

1 cup flour, sifted
1/4 teaspoon salt

Separately, prepare:

Egg whites, slightly beaten
3/4 cup nuts, finely chopped

Roll into 1" balls. Dip in slightly beaten egg whites, then roll in finely chopped nuts. Place about 1" apart on ungreased baking sheet. Bake 5 minutes at 375°F; remove from oven. Quickly press thumb gently on top of each cookie. Return to oven and bake 8 minutes longer. Cool. Place a bit of chopped fruit, jelly or icing in thumbprint. Makes 2 dozen.

Caramel Pecan Pretzels

Vickie Nevius

Small pretzels
Rollo candies
Pecan halves

Put foil on a cookie sheet. Heat oven to 350°F. Set out pretzels on cookie sheet; put a Rollo on each pretzel. Put in oven for 4 minutes, then as soon as you take them out of the oven, press a pecan half on top of the Rollo. Let cool.

Snowy Cocoa Crinkles

Cindy May

2 cups granulated sugar

3/4 cup canola oil

1 cup Hershey's cocoa

4 eggs or 2/3 cup liquid eggs
(like all whites)

2 teaspoons vanilla extract

2-1/3 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

1/3 cup powdered sugar for rolling

Combine granulated sugar and oil in large bowl; add cocoa, beating until well blended. Beat in eggs and vanilla. Stir together flour, baking powder and salt. Gradually add to cocoa mixture, beating well.

Cover; refrigerate until dough is firm enough to handle, at least 6 hours.

Heat oven to 350°F. Grease cookie sheet or line with parchment paper. Shape dough into 1" balls; roll in powdered sugar to coat. Place about 2" apart on prepared cookie sheet.

Bake 10-12 minutes or until almost no indentation remains when touched lightly and tops are crackled. Cool slightly. Remove from cookie sheet to wire rack. Cool completely. Makes about 6 dozen cookies.



Zucchini Cookies

Hazel Kroenlein

Cream together:

- 1 cup sugar
- 1/2 cup butter
- 1 egg

Sift together:

- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt

Mix well. Add:

- 1 cup raisins
- 1 cup nuts
- 1 cup zucchini, grated

Drop by teaspoonfuls onto greased cookie sheet. Bake at 350°F for 8-10 minutes.

Sugar Cookies

Ruth McLain

1 cup stick oleo

1 cup oil

1 cup sugar

1 cup brown sugar

1 egg

1 cup coconut

3-1/2 cups flour

1 teaspoon baking powder

1 teaspoon cream of tartar

1/2 teaspoon salt

3 cups Rice Krispies

1 cup pecans

Mix in order and drop by teaspoonfuls onto baking sheet. Bake at 360°F for 12 minutes. Don't over bake.

Andes Mint Grinch Cookies

Ellyn May

2-3/4 cups flour	1-1/2 cups sugar
1 teaspoon baking soda	1 egg
1/2 teaspoon baking powder	1 teaspoon mint extract
1/2 teaspoon salt	15-20 drops green food coloring
1 cup butter at room temperature	1 bag of Andes mints, chopped or broken

Preheat oven to 375°F. Sift together the flour, baking soda, baking powder and salt and set aside. Unwrap the Andes mints.

In a large bowl, cream together the butter and sugar until smooth. Beat in egg and mint extract. Gradually blend in the dry ingredients and add the green food coloring. Mix until evenly colored. Lastly, fold in the chopped Andes mints. (I also added milk chocolate chips just because I love milk chocolate!) Put into the refrigerator until dough is cool.

Roll rounded teaspoonfuls of dough into balls. To make them more rounded when they come out, flatten the balls as you place them onto ungreased cookie sheets. Bake 8-10 minutes. Let stand on cookie sheet for 2 minutes before moving to wire racks to cool.

Pecan Tarts

Ruth McLain

Pastry:

8 oz. cream cheese
2 cups flour
2 sticks oleo

Mix together and chill. Place small amount in tart pan and shape around edge.

Filling:

3 eggs, beaten
2-1/4 cups brown sugar
3 Tablespoons butter, melted
1/2 teaspoon vanilla
1/4 teaspoon salt

Fill shell about half full and sprinkle chopped pecans on top. Bake 10 minutes at 400°F, then bake 15 minutes at 325°F.

Buffalo Chip Cookies

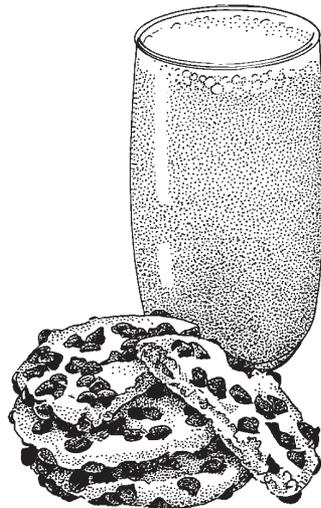
Lilly Boyer

- | | |
|--------------------------------------|--|
| 1 cup (2 sticks) butter or margarine | 2 teaspoons baking soda |
| 1 cup solid vegetable shortening | 2 teaspoons baking powder |
| 2 cups firmly packed brown sugar | 1 cup flaked coconut |
| 2 cups granulated sugar | 1 cup chopped pecans |
| 4 eggs | 2 cups Rice Krispies cereal |
| 2 teaspoons vanilla extract | 6 ounces chips (vanilla, chocolate or
butterscotch) |
| 2 cups uncooked quick oats | |
| 4 cups all purpose flour | |

Preheat oven to 350°F. In a very large mixing bowl, cream the margarine and shortening with the brown sugar and granulated sugar. Add the eggs and vanilla and mix well. Stir in the oats, flour, baking soda and baking powder. When well blended, stir in the coconut, pecans, Rice Krispies, and flavored chips of your choice. (This batter is very heavy and will require using your hands to mix it.)

When the batter is thoroughly mixed, drop ping pong sized balls for each cookie on a large, ungreased cookie sheet. Bake for 10-12 minutes, or until the edges are golden, if you prefer chewy cookies. For a crispy cookie, bake longer, about 12-15 minutes.

Allow the cookies to cool slightly while still on the baking sheet. They are large and break easily while warm.



Date Filled Cookies

Ruth McLain

1 cup soft shortening
2 cups brown sugar
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla

3-1/2 cups flour
1/2 teaspoon salt
1 teaspoon soda
1/2 teaspoon cinnamon

Cream shortening and sugar; add eggs. Stir in remaining ingredients. Drop by teaspoonfuls onto cookie sheet. Place 1 teaspoon filling (recipe below) on dough and cover with another 1/2 teaspoon dough.

Bake at 400°F for 10-12 minutes.

Filling:

2 cups chopped dates
3/4 cup water
3/4 cup sugar

Cook until dates are soft, then add 1/2 cup chopped pecans.



Cookie Exchange Party

Do you love setting the table with a huge assortment of cookies but can't stand the thought of spending several days baking? Then a cookie exchange party is the perfect party for you!

The Basics

Ask each guest to bring a big batch of cookies: estimate 1 dozen multiplied by the total number of guests. Provide guidelines to each baker so that you get a good cookie assortment: rolled cookies, bar cookies, drop cookies, decorated cookies. Your friends may have family recipes they wish to share.

Each guest should also bring copies of their cookie recipe and containers to take cookies home. Heavy duty plastic freezer bags will work for sturdy cookies, but decorated cookies and more delicate shapes should be packaged in tins or sealable plastic containers. Provide waxed paper or parchment for separating layers of cookies.

Party Nibbles

You may want to sample the cookies you're swapping, or you can stay away from sweet treats and set out an array of savory snacks. Coffee, hot cider or punch are always good choices for a cookie exchange party.

To Make Your Cookie Exchange Party Extra Special

1. Extend Your Circle of Sharing - Have guests to bring an unopened package of store-bought cookies or canned food. You can then collect the packaged food and bring them to a homeless shelter or food pantry.
2. Share Cookie Stories - During the actual cookie-swap segment of the party, tell stories. It could be a story about the cookie's origin, where the cook learned the recipe, or just holiday baking memories.
3. Create Cookie Recipe Booklets - Ask your guests to mail (or e-mail) their cookie recipes to you, or collect the recipes on the day of the party. Assemble a booklet of recipes for everyone to take home with them.



Marshall Avenue Christian Church

(Disciples of Christ)
620 South 26th Street
Mattoon, Illinois 61938
217.234.2519



Layout and Printing by:
KIWI Productions
PO Box 1964 • Mattoon, Illinois 61938
217.276.0325
www.saykiwiandsmile.com