



Cookies & Candies



Christi's Mom's Blonde Brownies

Ingredients: 1 cup sifted all purpose flour, ½ tsp baking powder, ½ tsp salt, 1/3 cup, margarine or butter, 1 cup packed brown sugar, 1 egg, 1 egg yolk, 1 tsp vanilla, ½ cup chopped nuts & ½ cup chocolate chips.

Directions: Preheat oven to 350. Grease 9x9 in. pan. Sift together, Flour, baking powder, and salt. Melt in sauce pan, Margarine or butter. Remove from heat and stir in egg, egg yolk, and vanilla separately. Add dry ingredients and nuts. Stir until mixed. Put mix in pan and sprinkle chocolate chips over top. Bake 25-30 min.

Brandon Ortiz' Mom's Chocolate Chip Cookies

Ingredients: 2 ½ cups of flour, 1 tsp. of baking soda, 1 tsp. of salt, 1 cup of Land o Lakes butter, softened, (2sticks) ¾ cup of sugar, ¾ cup of packed brown sugar, 1 tsp. of vanilla extract, 2 large eggs, and 3 cups of chocolate Chips.

Directions: Preheat oven to 375 degrees, Combine flour, baking soda and salt in a small bowl, set aside. Beat butter, granulated sugar, brown sugar and vanilla extract in a large mixer bowl until creamy. Add eggs and beat well. Gradually beat in flour mixture. Stir in chocolate chips. Drop by rounded tablespoon onto an ungreased baking sheet. Bake 9 to 11 minutes

Kayla's Mom Chocolate Chip Cookies

Ingredients: ¼ all purpose flour, ½ cup packed light brown sugar, ¼ cup sugar, 1 egg
1 tsp vanilla extract, ½ tsp baking soda, 16 oz. package semisweet-chocolate pieces
½ cup of walnuts (optional)

Directions: 1. Preheat oven to 375 degrees. Grease cookie sheet. Into large bowl, measure all ingredients except chocolate pieces and walnuts.
2. with mixer at medium speed, beat until well mixed, scraping bowl. 3. Add the chocolate pieces (and chopped walnuts.) 4. Drop by rounded teaspoonfuls, 2 inches apart, on cookie sheet. Bake 10 to 12 minutes until cookies are lightly browned.
5. With spatula, remove cookies to wire rack; cool.

Special Note: Mom always makes these on special days!

Kalie's Grandma's Chocolate No Bake Cookies

Ingredients: ¼ lb or 1 stick of butter, 2 Cups sugar, ½ Cup cocoa
½ cup milk. 2 cups quick oats. 1 tsp vanilla, ½ cup peanut butter. *Directions:* In a saucepan, bring to a boil: butter, sugar, cocoa and milk. Remove from heat, add peanut butter and vanilla. Stir in quick oats, mix well. Drop by spoonfuls onto wax paper. Then let them cool. After you let them cool, you can eat and enjoy the goodness of the "No Bake Cookies!"

Mrs. Pety's Class/Chocolate Chip, Oatmeal, Coconut Cookies

Ingredients: 1 cup butter softened, 2 eggs, 1 teaspoon vanilla, 1 teaspoon baking soda
¾ brown sugar, ¾ white sugar, 1/2 teaspoon of salt.
Cream the above ingredients together and add: 2 cups flour, 1 cup oatmeal (quick cook)
1 cup chocolate chips, 1 cup coconut flakes.

Directions: Mix the dry ingredients into the creamed ingredients thoroughly.
Drop by tablespoons onto a cookie sheet and bake at 350 degrees for 10 min. or until golden brown.



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Ethan's Mom's Cookie Pizza

Ingredients: 1 tube of refrigerated sugar cookie dough ½ {12oz} packaged chocolate chips. ½ {12oz} packaged peanut butter chips. 2 cups mini marshmallows. 1 cup mini baking m&m's. * Optional toppings coconut and peanuts

Directions: 1. Preheat oven to 375 degrees. Remove dough from tube and place onto 12" foil pan. Pat down into pan until even. Bake dough 12-15 minutes, or until center is baked through and crust is golden. Turn off oven, remove crust to cooling rack. Sprinkle chocolate and peanut butter chips evenly over crust. Place in oven for 2 minutes to melt the chips. Remove. Spread evenly with a rubber scraper. Sprinkle m&m's and marshmallows evenly and lightly press into chocolate mixture. Let cool to set.

Mrs. Klunzinger's Easy Petit Fours

Ingredients: ¼ cup Philadelphia Whipped Berry Cream Cheese Spread

12 Oreo White Fudge Covered Chocolate Sandwich Cookies

6 Strawberries halved. 1 square Baker's Semi-Sweet Baking Chocolate melted.

Directions: Spread 1 tsp. cream cheese onto each cookie. Top each with strawberry half. Drizzle each strawberry-topped cookie with melted chocolate. Oh my...

Danielle's Mom's Elephant Ears Recipe

Ingredients: ¼ cup of margarine or butter, 1 cup of Gold Medal all-purpose flour, 2 tablespoons of sugar, ½ teaspoon of baking powder, ½ teaspoon of salt

1/3 cup of milk, 3 tablespoons of sugar, 1 teaspoon of ground cinnamon sugar

Directions: Heat the oven to 425. Grease a cookie sheet with shortening.

1. Heat margarine until melted; set aside. Stir flour, 2 tablespoons sugar, the baking powder and salt in a medium bowl. Stir in milk and 3 tablespoons of melted margarine until dough forms. Sprinkle a surface lightly with flour; turn dough onto surface. Knead 10 times. Roll dough with rolling pin or pat with hands into a rectangle, 9 by 5 inches. Brush with remaining melted margarine, using pastry brush; sprinkle with mixture of 3 tablespoons sugar and the cinnamon. 5. Roll dough up tightly, beginning at narrow end. Cut in 4 equal pieces with sharp knife. Place cut sides up on cookie sheet; pat each into a 6-inch circle. Sprinkle with more sugar. Bake until golden brown, about 8 to 10 minutes. Immediately remove from cookie sheet with a spatula. Let cool on wire rack. Makes 4 elephant ears..

Mike Lindsay's Marshmallow Cream Fudge

Ingredients: 1 12 oz pkg. of the large marshmallows, ¾ cup sugar, 2/3 cup evaporated milk, ¼ cup butter, ¼ tsp salt, 1 12oz pkg. semi-sweet chocolate chips, ½ cup chopped walnuts, 1 tsp Vanilla

Directions: Place the first five ingredients in a lg saucepan. Bring to a full boil. Boil for 5" stirring constantly. Remove from heat. Add the semi-sweet chocolate chips and stir until melted. Stir in the chopped nuts and vanilla. Pour onto a greased 8" square pan. Cool for several hrs. Makes about 2 1/4 lbs

Katy's Mom's Peanut Butter Blossoms

Ingredients: 1 ¾ cups of flour, 1 tsp. soda, ½ tsp. salt, ½ cup white sugar, ½ cup brown sugar, ½ cup oleo (butter without salt) ½ cup peanut butter, 1 egg, 1 tsp. vanilla, 1 Pkg. chocolate kisses.

Directions: Mix oleo (butter), sugars and egg. Add milk and peanut butter. Then add flour, soda and salt. Bake 10 to 12 minutes at 350 degrees. When done, press chocolate kiss in center until they crack at edge. Bake approximately 1 more minute.

Special Notes: Great for parties and get togethers



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Jo's Peanut Butter Fudge

Ingredients: 2 cups sugar, 2/3 cup milk, 1 cup marshmallow cream
1 cup peanut butter, creamy or chunky, 1 teaspoon vanilla,

Directions: Boil sugar and milk in a medium saucepan, stirring occasionally, to soft Ball stage*, or about 236 degrees on a candy thermometer. Remove from heat and stir in remaining ingredients. Pour candy into a greased 8x8-inch pan and chill. Cut peanut butter fudge into squares when cool and firm.
*To Test for Soft Ball Stage a small amount of syrup dropped into chilled water forms a ball, but is soft enough to flatten when picked up with fingers (234 - 240 degrees on the thermometer).
http://www.dianaskitchen.com/page/recipes03/0826_fudge.htm

Miranda's Mom's Microwave Divinity

Ingredients: 4 cups sugar, 1 cup corn syrup, 3/4 cup water, dash of salt, 1 tsp vanilla, 1 cup nuts. 3 egg whites.

Directions: Mix together first four ingredients. Place in a big microwavable bowl and microwave for 19-22" stirring every 5 minutes. In a separate small bowl, beat egg whites until stiff. Add to cooked mixture. Beat for 12 minutes on high until thick. Stir in vanilla and nuts. Spoon onto waxed paper

No-Bake Chocolate Cookies

Ingredients: 2 cups oatmeal, 1 teaspoon salt, 2 teaspoon vanilla, 1/3 cup peanut butter, 1/4 cup cocoa, 1 cup sugar, 1/3 cup milk, 2 tablespoons margarine.

Directions: 1. In a mixing bowl, add the oatmeal, salt, vanilla, and peanut butter.
2. In a small pot, add the cocoa, sugar, milk and margarine. Over medium to low heat, bring mixture to a boil for three minutes, stirring constantly. 3. Add the boiled mixture to the mixing bowl and mix until well blended. 4. Divide mixture in dollops of cookie dough onto greased baking sheet. Let stand until firm. Serves 8

Kevin's Mom's No Bake Cookies

Ingredients: 2 cups sugar, 1/2 cup milk, 1/4 cup margarine, 3 tbs. Cocoa, 3 cups quick oatmeal, 1/2 cup peanut butter, 2 teaspoons vanilla.

Directions: In a med-lg saucepan, combine the sugar, margarine, cocoa, and milk. Boil for 1 minute. Remove from heat, and then add the oatmeal, peanut butter, and vanilla. Stir thoroughly and drop onto wax paper by spoonfuls and let cool for 1/2 hour.

Kymira's Mom's Microwave Peanut Brittle

Ingredients: 1c. sugar, 1/2 c. light corn syrup, 1/8 tsp. salt, 1 to 1 1/2 c. roasted salted peanuts 1 tbsp. butter or margarine 1 tsp. vanilla, 1 tsp. baking soda

Directions: Combine sugar, syrup and salt in a 2 quart casserole or mixing bowl (microwave safe) microwave on HIGH for 5 minutes. Stir in peanuts; microwave for 3 to 5 minutes, stirring after 3 minutes, until syrup and peanuts are lightly browned.
Stir in butter, vanilla and soda until light and foamy. Spread to 1/4 inch thickness on large, well buttered cookie sheet. Cool mixture on cookie sheet for 3 to 5 minutes. Lift from sheet and pull or stretch mixture to desired thinness.

Nick's Mom's Peanut Butter Cookies

Ingredients: 1 cup peanut butter, 1 egg, 1 cup sugar, 1 tsp. vanilla

Directions: Mix all. Roll into 1 inch balls. Press with a fork. Bake @ 375 degrees (F) for 10 min. Let stand for 5-10 minutes before placing on wax paper.

*contains no flour



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Mrs. Zimmer's Peanut Butter Squares

Ingredients: 2 1/2 sticks butter, 1 1/3 cups graham crackers (8 full crackers)
1 cup peanut butter 1 large pkg of chocolate chips

Directions: Mix together peanut butter, crackers and 2 sticks of butter, pat into a 9x13 pan. Set in refrigerator at least 2 hrs or overnight. Melt together 1/2 stick of butter and chocolate chips, spread on peanut mixture. Refrigerate about 2 hrs. Cut into squares. Store in refrigerator.

Tyler's Grandma's Snicker Doodle Cookies

Ingredients: 2 3/4 cups flour, 1/4 tsp. salt, 1 tsp. baking powder, 2 tsp. cream of tartar
1 1/2 cups of white sugar, 1 cup butter, 2 eggs

Directions: Preheat oven to 350 degrees, Mix first 4 ingredients together. Next add sugar, butter, and eggs. Mix all together until a dough forms. In a small bowl, add 1/2 c. sugar, and 1Tbs cinnamon/ mix with fork. Shape dough into 1 inch balls. Then roll in sugar, cinnamon mixture. Place balls two inches apart on un-greased cookie sheet.

Bake cookies in middle of oven for 10-15 minutes.