



## Cookies & Candies



### Brittany's Extra Easy Chocolate Fudge

**Ingredients:** 2 cups milk chocolate chips, 2 ½ cups of chocolate frosting, 1 cup of chopped walnuts.

**Directions:** Line one 8 by 8 inch square pan with foil. Lightly butter the foil. In a small saucepan melt the chocolate chips over low heat, stirring constantly. Remove the melted chocolate from the heat and stir in the frosting and nuts stirring until smooth. Pour into the prepared pan and refrigerate until firm. Once firm cut in small squares.

**Special notes:** Thanks for being my mom

### Katherine's Mom's Oversea Fudge

**Ingredients:** 1 large can of evaporated milk, 4 cups sugar, ¼ pound butter, a pinch salt, 1 12oz package chocolate chips, 16 large marshmallows (cut up), 1 ½ cups chopped walnuts, and 1 teaspoon vanilla.

**Directions:** Mix evaporated milk, 4 cups of sugar, ¼ pound of butter and pinch of salt together in a large pan. Bring to a rolling boil; boil 5 minutes stir constantly. While doing that be mixing chocolate chips, chopped marshmallows, chopped walnuts, and vanilla at 350° on stove when done with both mix in pan then put in refrigerator for 1 hour.

### Kelsi's Mom's Snickers

**Ingredients:** 1 cup of milk chocolate chips, ¼ cup butterscotch chips, ¼ cup creamy peanut butter

**FILLING:** ¼ cup butter or margarine, 1 cup sugar, ¼ cup evaporated milk, 1-1/2 cups marshmallow creme, ¼ cup creamy peanut butter, 1 tsp. vanilla extract, 1-1/2 cups chopped salted peanuts

**CARAMEL LAYER:** 1 package caramels ¼ cup whipping cream, **ICING:** 1 cup milk chocolate chips, ¼ cup butterscotch chips, ¼ cup creamy peanut butter

**Directions:** Combine the first three ingredients in a small saucepan: stir over low heat until melted and smooth. Spread onto the bottom of a lightly greased 13 x 9 x 2 pan. Refrigerate until set. For filling, melt butter in a heavy saucepan over medium-high heat. Add sugar and milk. Bring to a boil; boil and stir for 5 min. Remove from the heat; stir in the marshmallow crème, peanut butter and vanilla. Add peanuts. Spread over first layer. Refrigerate until set. Combine the caramels and cream in a saucepan; stir over low heat until melted and smooth. Spread over the filling. Refrigerate until set. In another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 in. squares. Store in the refrigerator.

### Eva's Mom's Peppermint Bark

**Ingredients:** 1 Box candy canes, 1 Box almond Bark

**Directions:** Unwrap the candy canes and put them in a Gallon zip lock bag. Put the almond bark in a microwave safe bag and microwave for 30 seconds then stir. Repeat until thoroughly melted. Mix in candy canes and spread out 1¼ in. on a piece of parchment paper. Let it cool and break it into pieces.

**Special notes:** You can melt chocolate chips and add a chocolate drizzle or mix in with the peppermint bark when mixing everything together.

### Dominic's Grandma's Chewy Chocolate Chip Cookies

**Ingredients:** 1 cup of butter or margarine softened, ¾ cup of packed brown sugar, ¼ cup of sugar, 1(3.4 ounce) package of instant vanilla pudding mix\*, 2 eggs, 1 teaspoon of vanilla extract, 2 ¼ cups of all-purpose flour, 1 teaspoon of baking soda, 2 cups of semisweet chocolate chips, 1 cup of finely chopped walnuts (optional).

**Directions:** 1. In a mixing bowl, cream butter, sugars and pudding mix. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; gradually add to the creamed mixture. Stir in chocolate and walnuts (walnuts optional). 2. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350° F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.



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### Jessica's Mom's Chocolate Chip Chunk Cookies

**Ingredients:** ½ cup butter, softened, 1/3 cup chocolate syrup, 1 cup packed brown sugar, ½ cup white sugar, 2 eggs, 2 tablespoons corn syrup, 2 tablespoons vanilla extract, 2 ½ cups all purpose flour, 1 teaspoon baking soda, 1 (11.5 ounce) package semi-sweet chocolate chunks

**Directions:** preheat oven to 375° F. In a medium bowl, cream together the butter, chocolate syrup, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the corn syrup and vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture until just blended. Mix in the chocolate chunks by hand. Drop cookies by ¼ cupfuls onto ungreased cookies sheets. Bake for 12 to 14 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

### Stacey's Mom's Chocolate Chip Cookies

**Ingredients:** 1 cup white sugar, 1 cup brown sugar, 1 egg, 1 cup oil, 1 t milk, 1 tsp vanilla, 1 tsp baking soda, 4 to 5 cups of flour, one halve cup of nuts, 2 cups of chocolate chip.

**Directions:** Beat together the sugars. Beat milk egg and vegetable oil. Then add vanilla. Mix in 2 of the cups of flour along with baking soda. Then add 2 of the 3 cups of flour that is left until consistency is right. Bake 12 to 15 minutes at 350°. Set on sheet for a couple of minutes until the firm up. These cookies are very tender and have a soft dough. It may take a couple of tries. But the taste is worth it.

### Sage's Mom's Chocolate Chip Cookies

**Ingredients:** 2 sticks unsalted butter (softened), ¾ cup white sugar, ¾ cup brown sugar, 2 eggs, 2 cups all-purpose flour, ½ tsp. baking soda, ½ tsp. salt, 1 tsp. vanilla extract, 2 cups chocolate chips.

**Directions:** Preheat oven to 375°, Cream butter and sugars, Add eggs one at a time, Beat until well blended, Combine flour, Baking soda and salt in a bowl and add them to batter, Stir in vanilla and chocolate chips, Drop by spoonful onto baking sheet, Bake for about 10min. or until lightly browned.

**Special notes:** Use an electric mixer. You can use M&M's instead of chocolate chips or use both!

### Kellie's Mom's Chocolate Chip Cookies

**Ingredients:** 2 ¼ cups all-purpose flour, 1 teaspoon baking soda, 1 cup (2 sticks) butter softened, or 1 c Crisco shortening, ¾ cup granulated sugar, ¾ cup packed brown sugar, 1 teaspoon vanilla extract, 2 large eggs, 1 cup (12-oz. pkg.), 1 cup chopped nuts; if desired.

**Directions:** preheat oven to 375°f, combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar and vanilla extract in large bowl mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in four mixtures. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets

**Special notes:** if you want to put nuts in go ahead

### Jess's Mom's Chocolate Chip Cookies

**Ingredients:** 1 ½ cups stirred all-purpose flour, 1 teaspoon baking soda, dash salt, 1 cup butter- room temperature, ½ light brown sugar-firmly packed, 1 cup granulated sugar, 1 large egg, 1 teaspoon vanilla extract, 1 cup semisweet chocolate chips

**Directions:** Mix together flour, baking soda, and salt. Set aside. Beat together butter, brown sugar, and granulated sugar until light and fluffy. Beat in egg and vanilla extract. At low speed of mixer, beat in flour mixture, blending well. Fold in chocolate chips. Shape dough into 1-inch balls; place about 2 inches apart on greased baking sheets then flatten each chocolate chip cookie slightly. Bake at 350° for 10 to 12 minutes, or until chocolate chip cookies are set. Cool on baking sheets for a minute then transfer chocolate chip cookies to racks to cool completely.

**Special notes:** You may add oats and/or chopped walnuts.



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### Chad's Chocolate Chip Cookies

**Ingredients:** 1 package yellow cake mix, ½ cup butter softened, 2 eggs, 1 teaspoon vanilla extract, 2 cups semisweet chocolate chips

**Directions:** Preheat oven to 350 degrees, pour the cake mix into a large bowl. Stir in the butter, eggs and vanilla with an electric mixer until well blended. Stir in the chocolate chips. Drop by rounded spoonfuls onto cookies sheets. Bake for 11 to 15 minutes in the preheated oven, until the edges are golden. Cool on baking sheets for a few minutes before removing to cool on wire racks.

### Lindsey's Brother's Pizza Pan Chocolate Cookie

**Ingredients:** ½ cup packed brown sugar, ¼ cup granulated sugar, ½ cup margarine softened, 1 teaspoon vanilla, 1 egg, 1 ¼ cup flour, ½ teaspoon baking soda, 1 cup chocolate chips

**Directions:** preheat oven to 350°, beat sugars and butter in the mixer until creamy, add vanilla and egg and beat until well mixed, add flour and baking soda mix until combined, stir in chocolate chips, spread or pat dough in a greased 12 inch pizza pan, bake about 10-15 minutes or until golden brown cool in pan

**Special notes:** to turn it into a ice cream sandwich add ice cream in between two of the cookies.

### Kenna's Mom's Pizza Pan Cookies

**Ingredients:** 1 cup butter, softened, ¾ cup sugar, ¾ cup brown sugar, 8oz. cream cheese, softened, 1 teaspoon vanilla, 2 eggs, 2 ¼ cup flour, 1 teaspoon baking soda, ¼ teaspoon salt, 12oz. chocolate chip, 1 cup walnuts, if desired

**Directions:** preheat oven to 350°, lightly grease two 12" round pans, cream butter, sugars, cream cheese and vanilla, add eggs-beat until light, combine flour, baking soda and salt, add flour mixture to cream mixture and blend, stir in chocolate chips and nuts, if desired, divide dough in half and press each half into round pans, bake 20-25 minutes or until light brown around edges, cool in pans on wire racks

**Special notes:** ENJOY!

### Amber's Grandma's Christmas Cookies

**Ingredients:** 5 cups flower 1 teaspoon of baking soda , 1teaspoon of salt , 1 cup of shortening , 2cup of sugar , 2 eggs , 1 cup of sour milk , 1 teaspoon of Vanilla ,

**Directions:** cream: shortening, sugar eggs vanilla add flour baking soda salt add milk a little at a time bake ten minutes at 375

### Calarie's Mom's Cookie Marshmallow

**Ingredients:** cookie dough, marshmallow and one chocolate bar

**Directions:** Preheat oven 350° then put cookie dough and marshmallow spread in and one chocolate bar and done

**Special notes:** this year I made it on Christmas

### Chelsea's Mom's Cookie Pizza

**Ingredients:** 1 pkg. Refrigerator Sugar Cookie Dough, 6 oz. of chocolate chips, 6 oz. peanut butter chips, 6 oz. Mini M&M's, 2 c mini marshmallows.

**Directions:** Preheat oven for to 375 degrees. "Pat" Cookie dough into a 16" round pizza pan. Bake 10min. or until golden brown. While pizza is warm, sprinkle chocolate and peanut butter chips over surface. Turn oven off. Place pizza in oven for 5 min. to melt chips. With rubber scraper, spread mixture over surface of pizza. Sprinkle M&M's and marshmallows over the surface of pizza. Let cool. Cut into wedges and serve. Yield: 8 to 12 servings.

**Special notes:** I chose this recipe because my mom is the best cook in the world, and I love her!



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### Andrew's Mom's Cut Out Sugar Cookies

**Ingredients:** 1 cup butter or margarine, pinch of salt, 1 ½ cup sugar, ½ tsp cream of tartar, 4 cup flour, 2 TBSP milk, 1 ½ tsp baking soda and 2 eggs.

**Directions:** Whip dry ingredients together. In separate bowl, beat the butter, milk and eggs, then add dry mixture. Mix with hands until all flour is worked in. Chill 1 hour or until firm. Roll dough out to medium thickness in flour. Cut with cookie cutters. Bake at 350° for about 7-8 minutes. Let cool and frost with butter cream frosting.

**Special notes:** These cookies are good for the holidays, especially Christmas.

### Cameron's Aunt Sue's M&M Cookie Bars

**Ingredients:** 1 Package of Chocolate Chip cookie dough, Creamy Peanut Butter, Semi-sweet Chocolate Chips, M&M candies, 1 Large Snickers Candy Bar

**Directions:** Preheat oven to 350° degrees. Spray a 9x13 baking pan. Spread chocolate chip dough evenly in pan. Bake at 350° for about 15 to 20 minutes. (Cookie dough will still be soft and not completely baked.) Let set for about 5 minutes. While cookie dough is baking cut the snickers into candy into small pieces. Once the cookie dough has set for the 5 minutes drop 8 to 10 teaspoons of creamy peanut butter in various spots of the cookie dough. Let set for about another 3 minutes. Once the peanut butter is melted a little, spread peanut butter evenly over the cookie dough. Spread gently as the cookie dough is still soft and will uplift easily. Sprinkle about half the bag of chocolate chips over the peanut butter and bake for another 10 minutes. (Each oven temperature is different so be sure to watch to make sure they do not burn.) Once removed from the oven spread the chocolate chips evenly over peanut butter. Sprinkle Snickers candy bar pieces evenly over the chocolate chips. Let set for a couple of minutes before sprinkling M&M's: if the mixture is too hot, the M&M's will melt. Let it cool and serve.

**Special notes:** Enjoy your hard work

### Zachary's Grandma Paula's Monster Cookies

**Ingredients:** 1/2 C butter, softened, ½ C creamy peanut butter, ¾ C of granulated sugar, ¾ C packed brown sugar, 2 eggs room temperature, 1tsp of backing soda, 1 tsp of salt, 2 ¼ C of all – purpose flour, ½ C of butterscotch chips, 1 ¼ C of M&Ms, 1 C of chocolate chips, 1/2 C chopped nuts (optional)

**Directions:** Heat over to 375°, beat butter/peanut butter until light and fluffy. Add sugars and beat at medium speed until well mixed and fluffy. Add eggs and vanilla and beat for 2 minutes on medium speed. Add baking soda and beat for 30 seconds. Be sure to scrape sides and bottom to ensure all the butter is well mixed. Add flour and salt, a bit at a time until mixed but do not over mix. Fold in the remaining ingredients. Oil cookie sheet and scoop on rounded spoonfuls of dough and bake for 10-12 minutes or until lightly golden brown. Be sure to let cool an sheet before you move them. Recipe should make about 3 dozen cookies.

**Special notes:** enjoy!

### Justin's Mom's No Bake Cookies

**Ingredients:** 2 cups sugar, ¼ T of butter, ½ cup of milk, 4 T of coco, boil for about 3 min, then take off burner then add ½ cup peanut butter.

**Directions:** then dish out onto tinfoil.

**Special notes:** after you take it off the burner & add the ingredients you need to go fast or else it will sett on you.



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### Casey's Mom's No Bake Cookies

**Ingredients:** 2 cups sugar, 1 stick butter or margarine, 4 t cocoa, 1/2 c milk

**Directions:** put ingredients in pan and bring to a boil, cook 2 minutes. Remove from burner and add: 1/2 c peanut butter, 3 c oatmeal, 1 t vanilla stir well and drop by spoonful onto wax paper

### Kyle's Mom's No Bake Cookies

**Ingredients:** 1 Stick oleo, 1/3 cup Cocoa, 1/2 cup Milk, 2 cup Sugar, 1/2 Salt Optional, 3 1/2 cup Oatmeal, 1/2 cup Peanut Butter.

**Directions:** Melt oleo. Add cocoa milk & sugar. Bring to boil & boil 1min Remove from stove & add salt oatmeal peanut butter. Mix well put on waxed paper.

**Special notes:** This is my favorite snack!

### Michelle's Mom's No Bake Cookies

**Ingredients:** 2 cups of sugar 1 stick of butter or margarine 4 tsp cocoa powder 1/2 cup milk 1/2 cup peanut butter 3 cup oatmeal 1 tsp vanilla.

**Directions:** put ingredients in a pan and bring to a boil, cook 2 minutes, remove from burner. stir well and drop by spoon full way paper.

### Laurel's Mom's No Bake Cookies

**Ingredients:** 2 c sugar, 1 stick of butter or margarine, 4 table spoons of cocoa, 1/2 c milk.

**Directions:** put ingredients in a pan and bring to a boil, cook 2 minutes. Remove from burner and add, 1/2 c peanut butter, 3 c oatmeal, 1 tea spoon vanilla

**Special notes:** we only make these when we have a chocolate.

### Armando's Mom's No Bake Cookies

**Ingredients:** Sugar, Cocoa, A bit of salt, butter, milk, oats, vanilla, Peanut butter

**Directions:** Put in 2 cups of sugar, 4 teaspoons of cocoa, a dash of salt, then you put in 1/2 cup of butter, then 1/2 cup of milk, 1/2 cup of peanut butter, 3 cups of oats, 1 teaspoon of vanilla

**Special notes:** If you do all this step by step, you'll have the most delicious cookies. Thanks Mom!

### Jackie's No Bake Cookies

**Ingredients:** 2 cups white sugar, 1/4 cup unsweetened cocoa, powder, 1/2 cup milk, 1/2 cup margarine, 1 teaspoon vanilla extract, 1 pinch salt, 1/2 cup chunky peanut butter, 3 cups quick cooking oats.

**Directions:** In a saucepan over medium heat, combine the sugar, cocoa, milk and margarine bring to a boil stirring occasionally boil for 1 minute, then drop by rounded spoonfuls onto waxed paper. Allow cookies to cool for at least 1 hour. Store in an airtight container.

### Mikayla's Mom's No Bake Cookies

**Ingredients:** 2 cups of sugar, 1/2 cup of milk, 1/3 cup of cocoa 1 stick of butter, 1 tsp. of vanilla, 1/2 cup of peanut butter, 3 cups oatmeal

**Directions:** Bring sugar, milk, cocoa and butter to a boil for 1 min. remove from heat. Add vanilla, peanut butter and oatmeal. Mix well. Spoon onto wax paper. Let harden.



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### **Mrs. Zimmer's Oatmeal Banana Cookies**

**Ingredients:** 1/2 C butter, 1 egg, 1 C mashed banana, 1 1/2 C flour, 1 tsp cinnamon, 1/2 tsp vanilla, 1C sugar, 1 3/4 C oatmeal, 1/2 C chopped nuts, 1/2 tsp salt, 1/2 tsp soda

**Directions:** Cream butter and sugar well. Add egg and beat. Add oatmeal and banana. Mix thoroughly. Add nuts. Sift and measure flour with salt, cinnamon and soda. Add flour and vanilla mix well. Drop spoonfuls onto a greased cookie sheet. Bake at 350 degrees for 10-12 minutes. Makes 3 1/2 doz

**Special notes:** Cookies do not get brown. Done when bottom is slightly brown.

### **Samantha's Mom's Reeses Peanut Butter Cup Cookies**

**Ingredients:** 1/2 cup margarine, 1/2 cup peanut butter, 1 1/4 cups flour, 1/2 cup sugar, 1/2 cup of brown sugar, 1 egg, 1/2 teaspoon baking soda, 1/2 teaspoon of baking powder, 1/2 teaspoon of vanilla, 1 bag of Reeses Peanut Butter Cups.

**Directions:** Mix margarine and peanut butter, then add the rest of the ingredients except Reeses peanut butter cups. Fill muffin tin 1/2 way with cookie mix. Bake at 375° for 7 to 9 minutes. Right when they come out of the oven put a Reeses Peanut Butter Cup into the center of the cookie and quickly put in the freezer until the cookie and Reeses Peanut Butter cup cool. Then remove the cookies from the muffin tin. Enjoy!

### **Kamri's Neighbor's Cookies**

**Ingredients:** 1 cup packed brown sugar, 1/2 cup white sugar, 1 cup shortening, 2eggs, 1 1/2 teaspoons vanilla extract, 2 1/2 cups of all purpose flour, 1 teaspoon baking soda, 1 teaspoon salt, 1 1/2 cups candy-coated milk chocolate pieces.

**Directions:** In a large bowl, mix sugar, eggs, shortening, and vanilla thoroughly. Add flour, salt & baking soda to creamed mixture. Blend well. Add 3/4 cup of M&M candies. Drop dough by teaspoonful onto cookie sheet. Slightly push a few candies on top of each dough ball with remaining candies. Bake at 350° F (175° C) for 9 to 11 minutes, to your liking

**Special notes:** I love MOM

### **Leo's Snickerdoodles**

**Ingredients:** 1 cup shortening, 1 1/2 cup white sugar, 2 eggs, 2 3/4 cups sifted all-purpose flour, 1 teaspoon baking soda, 2teaspoon cream of tartar, 1/4 teaspoon salt, 2 tablespoon white sugar, 2 teaspoons ground cinnamon.

**Directions:** Preheat oven to 400° F. In a large bowl, mix together the shortening and 1 1/2 cups of white sugar until smooth. Stir in the eggs one at a time, blending well after each. Combine the flour, baking soda, cream of tartar and salt; stir into the batter until blended. Roll the dough into balls the size of small walnuts. Roll in a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on an ungreased cookie sheet. Bake in the preheated oven for 8 to 10 minutes or until lightly browned, but still soft.

### **Rielley's Mom's Sugar Cookies**

**Ingredients:** 1cup sugar, 1cup whipping cream, 1cupcrisco, 2eggs, 3cups flour, 1tsp baking powder, 1tspbaking soda, 1/2 tsp salt

**Directions:** Cream the first four ingredients then add the dry ingredients and mix well. Chill out for two hours and roll out on floured surface. Bake at 350° for ten minutes

**Special notes:** my family makes them for Christmas