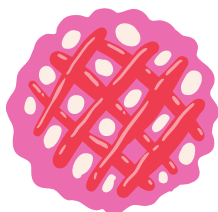
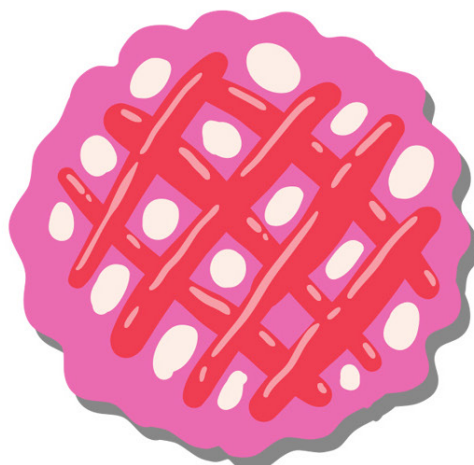


**ADELPHI NY STATEWIDE BREAST CANCER
HOTLINE & SUPPORT PROGRAM**



the
cookie
EXCHANGE
cookbook



December 2017
from our volunteers and staff

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SIMPLY SNICKERDOODLES

FROM THE KITCHEN OF: Elizabeth Van Praag

INGREDIENTS:

3 tbsp. sugar
1 tsp. ground cinnamon
1 pkg classic yellow cake mix
2 large eggs
¼ cup vegetable oil



DIRECTIONS:

Preheat oven to 375°F.
Grease or spray cookie sheets.
Combine sugar and cinnamon in a small bowl.
Combine cake mix, eggs, and oil in a large bowl until well blended.
Shape dough into 1" balls.
Roll in cinnamon-sugar mixture and place them 2" apart on the cookie sheets.
Flatten the balls with the bottom of a glass.
Bake at 375° for 8 - 9 minutes or until soft set.
Cool one minute on the cookie sheets.
Remove to a cooling rack to completely cool.

NUT BALLS/RUSSIAN TEA BALLS

FROM THE KITCHEN OF: Narges Rothermel

INGREDIENTS:

¼ cup of honey
1 cup of butter **or** canola oil
2 cups of flour
2 tsp. of vanilla
½ tsp. of salt
2 cups of chopped walnuts
confectioners' sugar as needed



DIRECTIONS:

Leave butter out to get soft.
Cream the butter with a mixer.
Add honey and beat till it is fluffy.
Blend in vanilla.
Add flour, salt and walnuts.
Mix it well.
Make small balls and put them on a greased baking sheet.
Bake them for 15-20 minutes at 350°F preheated oven.
Let it cool just a few minutes.
While the balls are still warm roll them in confectioners' sugar and let them cool.

“ *I was not good at making German-foods or baking cakes and cookies. My mother-in-law was kind enough to give me her recipes and show me how to cook and how to bake. Russian tea-ball was one of her recipes which was easy to follow.*

I am grateful for what I have learned from her. ”

ANGINETTI - ITALIAN COOKIES

FROM THE KITCHEN OF: Diane Ventimiglia

INGREDIENTS (Cookies):

½ cup butter or margarine
¼ cup shortening
¾ cup granulated sugar
4 eggs
3 cups all-purpose flour
5 tsp. baking powder
½ tsp. salt
2 tsp. anise extract
(can use vanilla or lemon extract instead)

INGREDIENTS (Glaze):

2 cups confectioners' sugar, sifted
2 - 4 tbsp. milk



DIRECTIONS (Cookies):

Melt butter and shortening together. Add the sugar; mix well. Add the eggs, one at a time, beating well after each addition. Mix in the anise extract. Sift or whisk together flour, baking powder and salt. Add to creamed mixture gradually. If the dough is too sticky to roll in the palm of your hand, add flour until firmer, but it should be very soft. Roll dough in small balls (these tend to really puff up with the baking powder in them!) and place on ungreased cookie sheets.

Bake at 375°F for 8-10 minutes (the bottom should be lightly browned but the tops should remain light). Remove cookies to wire rack and cool completely before glazing.

(Glaze):

Mix milk GRADUALLY into confectioners' sugar to make a thick glaze...make sure to keep it on the thick side. Dip top of each cookie into glaze. Sprinkle with colored nonpareils while glaze is still wet. (I usually dip 10-12 cookies, return them to the wire rack before starting to dip more).

Makes a lot of cookies, depending on how large you roll them.

“What makes a Holiday special? I really think it is a mix of the present with a heavy dose of the past. Baking is one of the areas to recreate those past memories. A week before Christmas, there was always a “designated day” to bake. Anginetti is an Italian cookie-biscuit from the Naples region with hints of anise extract, lemon, vanilla, and confectioners' icing. Each cookie was the same exact size – I still cannot figure out how this was done (guess one of those secrets they don't tell!). Waking up on Christmas morning was not complete without a cup of coffee and an Anginetti.”

BROWN SUGAR PECAN SHORTBREAD

FROM THE KITCHEN OF: Nina Foley

Makes 32 Cookies



INGREDIENTS:

1¼ cups all purpose flour

½ cup pecans, toasted

plus ⅓ cup untoasted chopped pecans for sprinkling at end

¼ tsp. fine salt

1¼ sticks unsalted butter (preferably European)
at room temp., extra for greasing the pan

¼ cup granulated sugar

¼ cup light brown sugar

1½ tsp. vanilla extract

coarse sugar for sprinkling

DIRECTIONS:

- Preheat oven to 325°F. Line 9x13 baking pan with foil, extend over two opposite sides of the pan. Lightly butter the pan.
- Place flour, toasted pecans, salt in food processor with metal blade, process until nuts are finely ground.
- In a stand mixer with a paddle, beat butter at medium speed until creamy, add both sugars and beat until light texture about 2 minutes. Add vanilla extract. At low speed, add flour mixture one third at a time, scrape down mixer bowl after each addition. Spread the dough into the prepared pan and smooth the top.
- Sprinkle the sugar and untoasted pecans on top. Bake shortbread until lightly brown on edges. About 40 minutes. Let cool for 15 minutes.
- Lift up foil edges and remove shortbread from the pan. Cut the shortbread with a knife into 8 squares. Cut each square diagonally into quarters. You should have 32 triangles.
- Cool on a wire rack.

“ I chose this recipe because my daughter goes to school in Scotland and I have gotten gifts from her of shortbread cookies and they are one of my favorite cookies. ”

ENGLISH CHOCOLATE CRISPS

FROM THE KITCHEN OF: Genevieve Picone

INGREDIENTS:

7¼ oz. milk chocolate
5½ oz. bittersweet chocolate
3 cups cornflakes
⅓ cup dried cranberries



DIRECTIONS

CHOP the 2 chocolates and place ¾ of them in a heat proof bowl.

Place the bowl in the microwave on high heat for 30 seconds, remove the bowl and stir the chocolate vigorously with a wooden spoon. Continue heating and stirring the chocolate in 30 second intervals, switching to 15 minute intervals as the chocolate starts to melt, continuing to stir vigorously with a wooden spoon in between each heating. Heat only until the chocolates are just melted. Add the remaining quarter of chocolate and stir vigorously until melted and smooth (*if the chocolate isn't completely melted, microwave it for another 5 or 10 seconds*).

PLACE the cornflakes in a medium bowl, pour the chocolate mixture over the cornflakes, and immediately fold them together with a rubber spatula, being careful not to break up the cornflakes. You'll want to work quickly so the chocolate doesn't harden. Fold in the cranberries.

LINE a sheet pan with parchment paper. Working with 2 soup spoons, spoon 8 mounds of chocolate crisps onto the paper, Set aside at room temperature to cool completely until hardened. Peel the crisps off the paper and serve.

“ I have a lot of family cookie recipes but they are very involved with a lot ingredients and a little bit of confusion and family arguing. That's the special ingredient. But I have one that I got off the TV years ago from Ina Garten. She made it sound so easy and it was. I knew it wouldn't be a holiday without chocolate. Everyone likes chocolate. So no family history on this but it's good. ”

MELOMAKARONA (Traditional Greek Christmas Cookies)

FROM THE KITCHEN OF: Christina Demosthenous

INGREDIENTS (Cookies):

- 2 cups of olive oil
- 1 cup of sugar
- 5½ cups of flour
- 2 tsp. baking powder
- 1 cup of fresh squeezed orange juice
- 1 grated orange peel
- ½ tsp. cinnamon
- 1 tsp. ground cloves
- 2 cups of finely chopped walnuts (for topping)

INGREDIENTS (Syrup):

- 1 cup honey
- 2 cups of sugar
- 2 cups of water



DIRECTIONS (Syrup):

In a saucepan, add water, sugar and honey over low heat. Once you bring to a boil, slowly simmer for 10 minutes. Keep it hot until cookies are baked.

DIRECTIONS (Cookies):

- In a large blender, beat olive oil and sugar for 10-15 minutes.
- Slowly add orange juice and orange peel.
- Add cinnamon and clove powder.
- Slowly add flour and baking powder.
- **Note:** after the first 2-3 cups of flour, use your hands to do the mixing, as the blender will be useless.
- Roll the dough into cylinders, about two inches long and one inch in diameter, flatten them with your hands, and place them on cookie sheets that have been greased with a little olive oil.
- Bake at 350°F for half an hour.
- Remove the cookies from the oven.
- Dip the cookies in batches directly into the hot syrup - keeping the syrup at the lowest possible simmer - and allow to soak in the syrup for 8-10 minutes; remove with a slotted spoon.
- Place in your prettiest serving platter, sprinkle each layer evenly with the finely chopped walnuts and wrap with plastic wrap (or put in an airtight container) and serve.

“ This is a traditional Greek Christmas cookie recipe. This one is my mom’s special recipe. Not only is it a family tradition to make these cookies around the holidays, but it is a very strong tradition in the Greek culture. During the holidays, if you walk into a Greek bakery, or if you are in Greece, I swear the environment smells like these cookies. When I think of the holidays, the first thing that comes to mind are these cookies!! ”

MANDEL BREAD/COOKIES

FROM THE KITCHEN OF: Randee Adan

INGREDIENTS:

¾ cup sugar
¾ cup vegetable oil
2 eggs beaten
1 tsp. vanilla
2 cups plus 2 tsp. flour
1 tsp. baking powder
pinch of salt
⅓ - ½ cup sugar/1 tsp. cinnamon mixture
1 small bag of semisweet chocolate chips
½ cup chopped walnuts (optional but they add flavor)



Note: the chocolate chips/walnuts may be substituted with white chips and raisins or any combo you desire.

DIRECTIONS:

Preheat oven to 350°F.

Mix sugar, oil, eggs and vanilla.

In a separate bowl combine flour, baking powder and salt.

Stir in the egg mixture.

Add the chips and nuts.

The dough will be very soft.

Make 2 loaves (long and thin, they barely rise during baking) and place on a cookie sheet.

Sprinkle the cinnamon/sugar mixture on top.

Bake 30 min.

Cool slightly and slice.

Turn pieces on side and sprinkle with the cinnamon/sugar mixture.

Bake 5-10 min.

Turn the slices over, sprinkle with cinnamon/sugar and bake an additional 5 min.

“ I was always a tiny bit jealous of my non-Jewish friends who baked for days/weeks prior to Christmas. And I happen to love cookies (cake too ...) ... so sad. Not being a great baker here is my offer. ”

MANDEL BREAD WITH CRANBERRIES

FROM THE KITCHENS OF: Hillary Rutter and Barbara Bornstein

INGREDIENTS:

2 lg. eggs
1 cup vegetable oil
1 cup sugar
1 tsp. almond extract
1 tsp. baking powder
½ cup sliced almonds
½ cup dried cranberries
½ cup chocolate chips
3½ cups flour
cinnamon



DIRECTIONS:

Preheat oven to 350°F.
Mix eggs, oil and sugar.
Add almond extract, baking powder, almonds, cranberries and chips.
Gradually add flour until well blended.
Put on wooden board and divide into four parts.
Roll out by hand each part to a 2 x 12-inch log.
Place on cookie sheet in oven.
Bake 35 minutes.
Remove, slice logs into 1-inch cookie.
Return to cookie sheets.
Sprinkle with cinnamon and sugar.
Bake 10 minutes more.

“ This is a recipe from our volunteer Barbara Bornstein. The recipe was printed in a cookbook our program created years ago. I made this recipe and it was a hit with my family. It has now become our family tradition to make the mandel bread. ”

MACAROONS

FROM THE KITCHEN OF: Debbie Langendorff

INGREDIENTS:

$\frac{3}{4}$ cup of condensed milk
3 cups shredded coconut
1 cup chocolate chips (mini or regular size)
1½ tsp. vanilla

DIRECTIONS:

Mix all the ingredients by hand and drop by spoonfuls (a large teaspoon) on a cookie sheet lined with parchment paper.

Bake at 350°F for 13 -15 minutes.

Cool.



“ Both the macaroon recipe and the flourless chocolate almond and coconut cookies are recipes I make for my family each Passover. ”

FLOURLESS CHOCOLATE ALMOND & COCONUT COOKIES

FROM THE KITCHEN OF: Debbie Langendorff

INGREDIENTS:

- 1 cup unsalted slivered or sliced almonds
- 1 cup sweetened shredded coconut
- ½ cup plus 3 tbs. unsweetened cocoa
- 3 cups powdered sugar
- ½ tsp. kosher salt
- 4 whole egg whites, at room temperature
- 1 tbsp. vanilla extract
- ¾ cup mini chocolate chips



DIRECTIONS:

Preheat the oven to 350°F. Spread almond slivers and shredded coconut evenly on a large rimmed baking pan. Place in the oven and toast for about 7-8 minutes, turning/tossing once halfway through, until golden brown and fragrant. Reduce heat to 325°F.

Meanwhile, in a large bowl whisk together cocoa (½ cup plus 3 tbsp. total), powdered sugar and salt. Continue whisking while adding egg whites and vanilla extract, mixing until just moistened. Don't over-whisk or the eggs will stiffen. Stir in almonds, coconut, and chocolate chips.

Line 2 large baking sheets with parchment paper. (I highly suggest using parchment paper). Spoon batter by the tablespoon onto the baking sheet (this makes 24) or by heaping tablespoons (this makes 18 large cookies).

Bake for 14-16 minutes, turning pans and shifting the top to bottom rack halfway through. Cookies are finished when tops are shiny and cracked. Slide the cookies off the pans and allow to cool completely before removing.

LINZER TARTS

FROM THE KITCHEN OF: Diana Muenzen

INGREDIENTS:

1 cup (2 sticks) unsalted butter
1 cup granulated sugar
2 eggs
1/2 tsp. almond flavoring
2½ cups all-purpose flour
2 tsp. baking powder
Raspberry preserves
Confectioners' sugar



DIRECTIONS:

Cream butter and sugar together until light and creamy. Beat in eggs one at a time and then add almond flavoring.

Sift together the flour and baking powder and stir into creamed mixture. Wrap dough in wax paper and chill overnight.

Roll out a small portion of the dough on a lightly floured board to ¼-inch thickness. Keep remaining dough refrigerated. Cut into 3-inch rounds. Cut out the centers of half the rounds using a small canape cutter or a round plastic pill container, about 1 inch in diameter. Or a doughnut cutter can be used to cut out the top cookie. Repeat with remaining dough.

Bake on an ungreased baking sheet in a 375°F oven about 8 to 10 minutes. Do not allow the cookies to brown. Remove from pan and cool on a rack.

To assemble tarts, spread 1 teaspoon of jam on a plain cookie and top with one with a hole. Dust with confectioners' sugar. Store in an air-tight container.
Makes 24 tarts.

RED VELVET CAKE MIX COOKIES

FROM THE KITCHEN OF: Kim Newman

INGREDIENTS:

- 1 (16.5 ounce box) red velvet cake mix
- 1/3 cup oil
- 2 large eggs
- 1 cup white chocolate chips



DIRECTIONS:

- Preheat oven to 350°F.
Line two large baking sheets with parchment paper or silicone baking mats and set aside.
- In a large mixing bowl, add the cake mix, oil, and eggs and mix until fully combined. Add in the white chocolate chips and fold into the dough until well combined. Scoop two tablespoon sized balls of cookie dough onto the prepared baking sheets, making sure to leave a little room between each one.
- Bake at 350°F for 10 -12 minutes or until the tops of the cookies are set. Remove from the oven and allow the cookies to cool for 5-10 minutes on the baking sheet, then transfer them to a wire rack to finish cooling.
- Serves 22 cookies

SUGAR COOKIES

FROM THE KITCHEN OF: Jessica Leibowitz

INGREDIENTS:

$\frac{3}{4}$ cup butter
1 cup sugar
1 tsp. vanilla
 $2\frac{1}{2}$ cups flour
1 tsp. baking powder
1 tsp. salt



DIRECTIONS:

In medium bowl, mix butter and sugar together with a fork.

Add eggs and vanilla and blend well.

Mix flour, baking powder and salt together in another bowl,
then add it slowly to butter mixture till blended.

Chill overnight.

Roll dough out to $\frac{1}{4}$ inch thickness.

Cut into desired shapes.

Bake at 400°F for 6-8 minutes.

Makes approximately 36 cookies.

BUCKEYE COOKIES

FROM THE KITCHEN OF: Michelle Lamberson

INGREDIENTS:

1 pouch (1 lb 1.5 oz) Betty Crocker™ double chocolate chunk cookie mix
Water, vegetable oil and egg called for on cookie mix package

½ cup creamy peanut butter
¼ cup powdered sugar
½ tsp. vanilla
¾ cup semisweet chocolate chips
¼ cup heavy whipping cream

STEPS:

Heat oven to 375°F.

In large bowl, stir cookie mix, water, oil and egg until soft dough forms.

Drop dough by slightly rounded tablespoons 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until edges are set. Cool 1 minute; remove from cookie sheet to cooling rack.

Meanwhile, in small bowl, mix peanut butter, powdered sugar and vanilla until well blended. Spread about 1 teaspoon mixture on top center of each cooled cookie.

In small microwavable bowl, microwave chocolate chips and cream uncovered on High 30 to 45 seconds; stir until smooth. Spoon generous teaspoonful on each cookie; spread gently over peanut butter layer. Allow chocolate to set until firm, about 1 hour.



WALNUT CRESCENT COOKIES

FROM THE KITCHEN OF: Carol Taraci

INGREDIENTS:

1 cup soft butter
¼ cup sugar
2 cups sifted flour
1 cup chopped walnuts
1 tsp. vanilla



DIRECTIONS:

Cream butter and sugar until light and fluffy.

Add remaining ingredients and mix well.

Chill until firm.

Shape in crescents.

Bake at 350°F for 10 - 12 minutes.

Cool.

Roll in powdered sugar.

CHOCOLATE COOKIES

FROM THE KITCHEN OF: Reva Rothenberg

INGREDIENTS:

½ cup shortening (I use margarine)

2 cups sifted flour

½ tsp. salt

4 eggs

4 squares Bakers unsweetened choc.

*(I use Scharffen Berger unsweetened dark chocolate,
which is divided into 5 pieces; I use 2)*

2 tsp. baking powder

2 cups sugar

2 tsp. vanilla.

confectioners' sugar



DIRECTIONS:

Sift flour; measure; sift again with powder and salt.

Melt chocolate & shortening together in double boiler. Add sugar to melted chocolate; mix in mixer until very smooth.

Add eggs one at a time, beating well after each addition. Add vanilla, flour mixture; blend thoroughly and form a dough (I just leave it in the mixing bowl). Chill for 2 or 3 hours. Take ½ tsp. of dough and form a ball. Put in plastic bag of confectioners' sugar. (I use two bags and make enough balls for a baking sheet and keep repeating).

Bake on greased cookie sheet 1¼" apart (Or use parchment paper on the cookie sheet). Do not overbake. Cookies should be soft when taken from oven. Put on rack to cool.

When storing, place wax paper between layers.

RICOTTA COOKIES

FROM THE KITCHEN OF: Marie Grisafi

INGREDIENTS:

2 cups sugar
1 cup butter
8 oz. ricotta cheese
2 tsp. vanilla
2 large eggs
4 cups flour
2 tsp. baking powder
1 tsp. salt

FOR ICING:

1½ cups confectioners' sugar, sifted
3 tbsp. milk
2 tsp. vanilla
candy sprinkles



DIRECTIONS:

In bowl or electric mixer, mix sugar and butter at high setting until light and fluffy, about 5 minutes.

Add ricotta, vanilla and eggs. Set mixer to medium speed and combine until well mixed.

In small bowl, combine flour, baking powder and salt. Add to bowl of mixer and mix at low speed until consistency is doughy. Cover dough with plastic and refrigerate 1 hour.

Preheat oven to 350°F.

With floured hands, roll into balls about 1½ inches in diameter. Place on parchment paper-covered cookie sheet 2 inches apart.

Bake at 350°F for about 15 minutes or until lightly brown on top. “
Cool cookies for 30 minutes.

For icing, mix together confectioners' sugar, milk and vanilla. Spread on cookies. Top with sprinkles. Makes about 4 dozen cookies.

BISCOTTI / MANDEL BREAD

FROM THE KITCHEN OF: Sandi Kafenbaum

INGREDIENTS:

Mix

5 eggs
1 cup sugar
1 cup oil (or melted butter)
2 tsp. vanilla

Combine with

3 cups whole wheat (or white) flour
2 tsp. baking powder
1 cup nuts
(sliced almonds, chopped pecans or walnuts)
1 cup chocolate chips
1/2 tsp. salt



DIRECTIONS:

Form into 4 loaves on 2 cookie sheets

Bake at 350°F for 30 minutes or until golden brown

Slice into strips, separate slices and bake another 15 minutes until crunchy on all sides.

BROWN SUGAR NUTMEG

FROM THE KITCHEN OF: Lydia Clarke

INGREDIENTS:

1 stick butter - room temperature
1 ¼ cup brown sugar
1 egg
1 ¾ cup flour
1 tsp. nutmeg
1 tsp. baking soda
½ tsp. salt



DIRECTIONS:

Cream butter and brown sugar.
Add egg.
Mix flour, nutmeg, baking soda and salt.
Add to wet ingredients.
Chill one hour.
Drop by teaspoonfuls to cooking sheet.
Bake at 350°F for 9 - 12 minutes.

PEANUT BUTTER REINDEER COOKIES

FROM THE KITCHEN OF: Reyna Machado

INGREDIENTS:

1 cup natural creamy peanut butter
1 cup sugar
1 egg lightly beaten
mini pretzels
small round candies such as M&M's or Red Hots
48 candy eyeballs



DIRECTIONS:

Preheat oven to 350°F. In a medium bowl beat the peanut butter and sugar with an electric mixer on medium speed until combined. Add the egg and beat to combine.

Divide and shape the dough into 24 balls. Place 6 dough balls on an ungreased cookie sheet. Press and shape dough balls to make elongated triangles.

Press the pretzels into the top of the cookies to make antlers. Bake for 8 minutes, or until just golden and set. While cookies are still warm, press a M&M® or Red Hot® onto the tip to make a nose, and press 2 candy eyeballs in the top center to make eyes. Let cool completely on wire racks. Repeat with remaining dough.

KATHLEEN'S CAKE SHOP BLONDIES

FROM THE KITCHEN OF: Lyn Dobrin



INGREDIENTS:

- 2¼ cup all purpose flour
- 1 teaspoon baking powder
- ¼ tsp. salt
- 1 cup butter
- 1¾ cups firmly packed light-brown sugar
- 2 eggs
- 2 tsp. vanilla extract
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips



DIRECTIONS:

- Preheat oven to 350°F. Grease a 12 x 9 inch baking pan.
- In a large bowl, stir together flour, baking powder and salt.
- In another large bowl, cream butter and sugar until light and fluffy. Beat in eggs, one at a time, until well blended. Mix in vanilla. Stir in flour mixture until well blended. Fold in walnuts and chocolate chips. Spread batter evenly in prepared pan.
- Bake for 35 minutes, or until top springs back when lightly tapped with fingers. Remove pan to a wire rack and let cool before cutting. (Blondies freeze well and can be mailed easily.)

Yield: 24 or more Blondies, depending upon how you cut them.

“ Years ago, I used to bake around 15 to 20 types of cookies for the holidays. I liked using new recipes every year. I would buy a couple of cookie cookbooks and bake from them. Then friends would come over for a cookie tasting and vote for their favorites. In 1998, I bought Kathleen's Bake Shop Cookbook, a compilation of recipes by Kathleen King of Southampton (Kathleen's went on to become Tate's Bake Shop and you can buy her baked goods in most supermarkets). The cookie that won the #1 place in 1998 was her Blondies. ”

PSYCHEDELIC LEMON BOMBS

FROM THE KITCHEN OF: Arlene Fell

INGREDIENTS:

½ cup sweet butter, cold, cubed
¼ cup confectioners' sugar (+~1 cup for glaze)
1 cup flour
2 xl eggs
1 cup white sugar
⅓ tsp. baking powder
2 tbsp. flour
3 tbsp. lemon juice (2 large heavy lemons) (+2 more tbsp. for glaze)
finely grated rind of 2 lemons (+1 more for glaze, optional)
¼ tsp. lemon extract (optional)



DIRECTIONS:

In a medium bowl, cut cold butter into confectioner's sugar and cup flour. Press into bottom of square 8" or 9" brownie pan. Bake at 350°F until it just begins to brown, about 15-20 minutes.

Meanwhile, mix eggs and sugar briefly, then add baking powder, 2T flour, lemon juice and rind, and mix until smooth. Pour custard over crust and put back in 350°F oven for 25-30 more minutes, until set.

Meanwhile, mix 2T lemon juice and (if desired) grated rind of 1 lemon with enough confectioner's sugar (and extract if desired) to make a thin glaze. After pan is done and COOL, pour this over the top and tilt to cover. When cold and set, cut into small squares.

In a medium bowl, cut cold butter into confectioner's sugar and cup flour. Press into bottom of square 8" or 9" brownie pan. Bake at 350°F until it just begins to brown, about 15-20 minutes.

Meanwhile, mix eggs and sugar briefly, then add baking powder, 2T flour, lemon juice and rind, and mix until smooth. Pour custard over crust and put back in 350°F oven for 25-30 more minutes, until set.

Meanwhile, mix 2T lemon juice and (if desired) grated rind of 1 lemon with enough confectioner's sugar (and extract if desired) to make a thin glaze. After pan is done and COOL, pour this over the top and tilt to cover. When cold and set, cut into small squares.

WHITE CHOCOLATE CRANBERRY COOKIES

FROM THE KITCHEN OF: Sherry Sullivan

INGREDIENTS:

- ½ cup butter, softened
- ½ cup brown sugar
- ½ cup white sugar
- 1 egg
- 1 tbsp. vanilla
- 1½ cups flour
- ½ tsp. baking soda
- ¾ cup white chocolate chips
- 1 cup dried cranberries
- ½ cup chopped pecans (optional)



DIRECTIONS:

- Preheat oven to 375°F and grease cookie sheet.
- In a large bowl cream together the butter & sugars until smooth. Beat in the egg and vanilla.
- Combine the flour and soda, stir into the sugar mixture, mix in the chips, and berries.
- Drop by spoonfuls on to the cookie sheet. Bake 8 minutes. For best results take out while they are still doughy.
- Allow to cool 3 minutes on cookie sheet before transferring to a wire rack. Makes 2 dozen

PUMPKIN PIE BANANA CHUNK OATMEAL COOKIES

FROM THE KITCHEN OF: Angelica Medina

INGREDIENTS:

- 1 Flax 'egg' (1 tsp. ground chia seeds or 2 tsp. ground flaxseed + 2 tbsp. water)
- 1 cup regular oats
- 1 cup whole grain spelt flour (or other flours will work too)
- ½ tsp. baking soda
- ½ tsp. baking powder
- 2 tbsp. chopped walnuts
- ½ tsp. sea salt
- 1 tsp. cinnamon
- 2 tbsp. cacao nibs
- ½ tsp. vanilla bean paste or 1 tsp. pure vanilla extract
- ½ cup pure maple syrup
- 1 small banana, chopped
- ¾ cup canned pumpkin



DIRECTIONS:

- Preheat the oven to 375°F. Mix flax or chia egg in a small bowl and set aside.
- Mix dry ingredients in a medium sized bowl and set aside.
- Mix wet ingredients in a small to medium sized bowl and then add flax or chia egg.
- Stir. Leave bananas chopped and chunky- this is key!
- Pour wet mixture into dry ingredients. Stir well and shape cookies onto a pan.
- Cook for 13 minutes at 375°F.

Makes 12 large cookies.

“ From the blog “Oh She Glows – Glow from the inside out”
<http://ohsheglows.com> ”

AUNT NINA COOKIES (Anise Cookies)

FROM THE KITCHEN OF: Erin Nau

INGREDIENTS:

½ cup butter, softened
½ cup sugar
3 large eggs
2 tsp. anise extract (or almond extract)
2 ½ cups all-purpose flour (may need up to 3 cups)
1 tbsp. baking powder
2 -3 tbsp. milk

ICING:

2 cups confectioners'; sugar
3 tbsp. milk
⅛ tsp. anise extract
food coloring
decorative candy sprinkles



DIRECTIONS:

- Preheat oven to 350°F. Line cookie sheets with parchment paper.
- For cookies, cream the butter and sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, mixing after each addition. Add anise extract.
- Blend flour and baking powder. Start by adding about ⅓ of these dry ingredients to the butter/sugar in your mixer, then add 1 T. milk. Add another third of the flour and another 1 T. milk. Finally, mix in enough of the remaining flour until your dough is like a brownie batter.
- Roll the dough into 1 inch rolls and make into a knot shape.
- Bake cookies 10-12 minutes (they won't be brown but the insides will be soft and cake-like).
- For icing: mix sugar, milk and extract to make a sugar glaze.
HINT: When I make the icing, I make it thick but then I microwave it for 10 seconds so it is thin enough for dipping. Also, I like to divide the mixture in thirds, and then add ONE DROP of food coloring to each batch (pink, green, yellow).
- Hold cookie in your hand and turn upside down so you can dip the top half in the glaze; turn over and immediately top with sprinkles so they will stick.
- Allow icing to harden overnight; then store in air-tight containers or freeze.

“ My mom used to make these cookies every year. We called them Aunt Nina Cookies, named after my mom's Aunt Nina. When I became an adult I found out that (a) Aunt Nina was not actually my mom's aunt, just a good friend to my Nana (b) they were in fact very popular Italian Christmas cookies. We still call them Aunt Nina cookies and love to make them every year. ”

CANDY CANE KISS COOKIES

FROM THE KITCHEN OF: Jill Fifield-Highland

INGREDIENTS:

- 1½ cups powdered sugar
- 1¼ cups butter, at room temperature
- 1 tsp. peppermint extract, optional
- 1 tsp. vanilla extract
- 1 large egg
- 3 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- ½ cup Candy Cane flavored Hershey's Kisses, finely chopped
- granulated sugar
- additional, unwrapped Candy Cane Kisses - about 30



DIRECTIONS:

- Preheat oven to 350°F. Make room in either refrigerator or freezer for your cookie sheet.
- In large mixer bowl, combine powdered sugar, butter, extracts and egg. Beat at medium speed, scraping bowl often until creamy (2 - 3 minutes). In a separate bowl, whisk together flour, baking powder and salt. Add to wet mixture and beat, scraping bowl often until well blended (1 - 2 minutes). The mixture will be a bit crumbly. Stir in chopped Kisses.
- Shape dough into ¾-inch to 1-inch balls: roll in granulated sugar. Place 1-inch apart on cookie sheet. Bake for 10-12 minutes or until set. As soon as they come out of the oven, press a Candy Cane Kiss in the center of each cookie. They'll crack a little around the edges, so just use your fingers to kind of hold the cookie together while you set the kiss inside. Put cookie sheet (with cookies) immediately into the freezer (preferred) or refrigerator so that the Kisses will set quickly. As soon as you press them into the cookie, they will begin to soften...so if you can get them into the freezer than they will keep their Kiss shape.
- Store in a covered container - at room temperature for up to a week. In the freezer they should be ok for a couple of weeks.

CRANBERRY HOOTYCREEKS

FROM THE KITCHEN OF: Sue Gerson Gross

INGREDIENTS:

5/8 cup all-purpose flour
1/2 cup rolled oats
1/2 cup all-purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
1/3 cup packed brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup white chocolate chips
1/2 cup chopped pecans



DIRECTIONS:

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.

Attach a tag with the following instructions:

- Preheat oven to 350°F (175°C).
- Grease a cookie sheet or line with parchment paper
- In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy.
- Add the entire jar of ingredients, and mix together by hand until well blended.
- Drop by heaping spoonfuls onto the prepared baking sheets
- Bake for 8 to 10 minutes, or until edges start to brown.

CHOCOLATE BLISS COOKIES

FROM THE KITCHEN OF: Linda DiDio

INGREDIENTS:

2 packages (8 squares each) Baker's Semi-Sweet Baking Chocolate, divided
¾ cup firmly packed brown sugar
¼ cup (1/2 stick) butter slightly softened
2 eggs
1 tsp. vanilla extract
½ cup flour
¼ tsp. baking powder
2 cups chopped walnuts



DIRECTIONS:

- Preheat oven to 350°F
- Coarsely chop 8 of the chocolate squares and set aside.
- Microwave remaining 8 chocolate squares in large bowl on HIGH 2 minutes stirring after 1 minute. Stir until chocolate is completely melted.
- Add sugar, butter, eggs and vanilla. Stir until well blended.
- Add flour and baking powder and mix well.
- Stir in chopped chocolate and walnuts.
(Note- if omitting nuts, increase flour to ¾ cup to prevent excessive spreading of cookies as they bake)
- Drop rounded tablespoonfuls of dough, 2 inches apart onto ungreased baking sheets.
- Bake 12-13 minutes or until cookies are puffed and shiny.
(Note-I do not bake them that long. Start checking after around 6 minutes depending on size.)
- Cool 1 minute. Remove from baking sheets and cool completely.

PRALINE CRISP COOKIES

FROM THE KITCHEN OF: Linda DiDio

INGREDIENTS:

- 1 cup (2 sticks) butter
- 2 $\frac{2}{3}$ cup loosely packed light brown sugar (1 pound)
- 2 eggs lightly beaten
- 2 $\frac{1}{2}$ cups unsifted all purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon baking powder
- Pinch of salt
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- 1 $\frac{3}{4}$ cups coarsely chopped pecans



DIRECTIONS:

- Preheat oven to 350°F
- Lightly grease baking sheets; set aside.
- Cream butter until light in large electric mixer bowl at medium speed.
Add sugar and cream again until light.
Beat in eggs
- Mix flour, baking soda, baking powder and salt in second large bowl then blend into brown sugar mixture. Stir in vanilla and pecans.
- Drop by teaspoonfuls on baking sheets spacing 2 inches apart.
- Bake 12- 15 minutes until soft firm and cookies smell irresistible.
(Note- I do not bake them that long. Start checking after about 6-7 minutes)
- Cool on wire racks.
- Makes about 4 $\frac{1}{2}$ to 5 dozen cookies.

TOLL HOUSE CHOCOLATE CHIP COOKIES

FROM THE KITCHEN OF: Cheryl Posillico

INGREDIENTS:

- 2¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp. vanilla extract
- 2 large eggs
- 2 cups Nestlé Toll House Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts



DIRECTIONS:

- Preheat oven to 375°F
- Combine flour, baking soda, and salt in a 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.

HOLIDAY COOKIES

FROM THE KITCHEN OF: Betty Rodriguez

INGREDIENTS:

- 2¾ cup cake flour (plus more for dusting)
- 1 tsp. baking powder
- ¼ tsp. salt
- 2 sticks of unsalted butter, at room temperature
- ¾ c. granulated sugar
- 1 egg
- 1 tsp. vanilla extract.



DIRECTIONS:

- In a bowl whisk together flour, baking powder, and salt. Beat butter and sugar at medium and high speeds until light and fluffy.
- Beat in egg and vanilla, reduce speed to low and gradually add flour mixture, beat until combined.
- Divide dough in half. Flatten into a disk and wrap each in plastic and freeze until firm about 20 minutes.
- Preheat oven to 325°F line 2 rimmed baking sheets with parchment.
- Remove 1 disk of dough, let stand 5 to 10 minutes.
- Roll out 1/8 inch thick between two sheets of floured parchment, dusting with flour, cut shapes 2½ inches, using a spatula transfer to prepared baking sheets.
- Bake cookies for about 12 minutes until they are golden.
- Let cool completely on wire racks.

PEANUT BUTTER BLOSSOMS

FROM THE KITCHEN OF: Regina Shields

INGREDIENTS:

- ½ cup granulated sugar
- ½ cup packed brown sugar
- ½ cup creamy peanut butter
- ½ cup butter or margarine, softened
- 1 egg
- 1½ cups Gold Medal™ all-purpose flour
- ¾ tsp. baking soda
- ½ tsp. baking powder
- Additional granulated sugar
- About 36 Hershey's® Kisses®
- Brand milk chocolates, unwrapped



DIRECTIONS:

- Heat oven to 375°F. In large bowl, beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.
- Shape dough into 1-inch balls; roll in additional granulated sugar. On ungreased cookie sheets, place about 2 inches apart.
- Bake 8 to 10 minutes or until edges are light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets to cooling rack.

CHOCOLATE NUGGETS

FROM THE KITCHEN OF: Susan Shulman

INGREDIENTS: *(recipe yields about 60 cookies)*

2 cups (350 grams) semi-sweet chocolate chips

¼ cup (2oz) unsalted butter

1 14oz can of sweetened condensed milk

¼ cup white sugar

1 tsp. vanilla extract

1 cup all purpose flour

½ cup chopped walnuts (optional)



DIRECTIONS:

- Melt chips, butter, sugar, condensed milk together in a sauce pan over medium heat stirring often. When everything is melted together, remove the pan from the heat source and add the vanilla extract; mix well.
- In a separate bowl combine the chocolate mixture with the flour - add the flour a little at a time; mix well. If you are adding nuts, this is the time to incorporate them into the batter; the batter will be very stiff.
- Drop by spoonfuls (I use a tablespoon size ice cream scoop) on a greased or silicone mat covered cookie sheet. Bake at 350° degrees F (175° degrees C) for about 10 to 12 minutes. I rotate the cookie sheets half way through. The cookies are soft at first; when cooled they are chewy and chocolaty.

Note: For a Gluten Free cookie, substitute the 1 cup of A/P flour with 1 cup of a G/F blend.

FUNFETTI CELEBRATION COOKIE CUPS

FROM THE KITCHEN OF: Angela Papalia

INGREDIENTS:

Crisco Original No-Stick Cooking Spray

1 package Pillsbury Funfetti Sugar Cookie Mix

3 Tablespoons Pillsbury BEST All Purpose Flour

½ cup butter, softened

1 egg

¾ cup Pillsbury Confetti Funfetti Vanilla Flavored Frosting

1 (8 oz.) package cream cheese, softened



DIRECTIONS:

- Heat oven to 350°F. Coat 36 mini muffin cups generously with no-stick cooking spray. Blend cookie mix, flour, butter and egg in medium bowl with electric mixer on medium speed until dough forms. Press 1-1/2 teaspoons dough onto bottom and sides of each mini muffin cup.
- Bake 10 to 12 minutes or until light golden brown. Let cool 15 minutes. Using tip of sharp knife, remove from pans to wire rack to cool completely.
- Beat frosting and cream cheese in medium bowl with electric mixer on medium speed until smooth. Place in decorator bag fitted with star tip. Fill cookie cups with frosting mixture. Sprinkle with candy bits from frosting just before serving.

FRANÇOIS PAYARD'S FLOURLESS CHOCOLATE WALNUT COOKIES

FROM THE KITCHEN OF: Alida and Roy Rubenstein

INGREDIENTS:

½ cup plus 3 tablespoons Dutch-process cocoa powder

3 cups confectioners' sugar

pinch of salt

2¾ cups walnuts, toasted and roughly chopped

4 large egg whites, at room temperature

1 tablespoon pure vanilla extract



DIRECTIONS:

- Place a rack each in the upper and bottom thirds of the oven and preheat the oven to 350°F.
- Line two baking sheets with parchment paper or silicone baking mats.
- Combine the cocoa powder, confectioners' sugar, salt and walnuts in the bowl of an electric mixer fitted with the paddle attachment. Mix on low speed for 1 minute.
- With the mixer running, slowly add the egg whites and vanilla.
- Mix on medium speed for 3 minutes, until the mixture has slightly thickened. Do not overmix it, or the egg whites will thicken too much.
- With a 2-ounce cookie or ice cream scoop or a generous tablespoon, scoop the batter onto the prepared baking sheet, to make cookies that are 4 inches in diameter.
- Scoop 5 cookies on each pan, about 3 inches apart so that they don't stick when they spread. If you have extra batter, wait until the first batch of cookies is baked before scooping the next batch.
- Put the cookies in the oven, and immediately lower the temperature to 320°F.
- Bake for 14 to 16 minutes, or until small thin cracks appear on the surface of the cookies.
- Switch the pans halfway through baking.
- Pull the parchment paper with the cookies onto a wire cooling rack, and let cool completely before removing the cookies from the paper. Store in an airtight container for up to 2 days.

OATMEAL RAISIN COOKIES

FROM THE KITCHEN OF: Jeff and Maureen Flynn

INGREDIENTS:

- ½ cup (one stick) plus 6 tbsp. butter, softened
- ¾ cup firmly packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- 1 tsp. vanilla
- 1-½ cups all purpose flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- ½ tsp. salt (optional)
- 3 cups Quaker Oats (We use Old Fashioned Oats)
- 1 cup raisins (or your preference of dried fruit)



DIRECTIONS:

- Heat oven to 350°F degrees
- In a large bowl, beat butter and sugars on medium speed of electric mixer until creamy
- Add eggs and vanilla; beat well
- Add combined flour, baking soda, cinnamon and salt; mix well
- Blend Oats in a blender for smoother cookies (optional)
- Add Oats and raisins; mix well
- Drop dough by rounded tablespoons onto un-greased cookie sheets
- Bake 8-10 minutes or until light golden brown. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered. Makes about 4 dozen cookies.

DOCES DA PÁSCOA

FROM THE KITCHEN OF: Catia Graca

INGREDIENTS:

Cookies

- 9 Eggs
- 2 Cups All-Purpose Flour
- 2 Cups Sugar
- Lemon Zest
- Cinnamon (to your liking)



Topping

- 3 egg whites (from the 9 eggs used for batter)
- Confectioners' sugar

DIRECTIONS:

- Preheat oven to 350°F
- For cookie batter: In a large bowl, combine flour, eggs, sugar, lemon zest, and cinnamon. Mix all ingredients together with electric mixer until batter forms a consistency similar to pancake mix. In a cookie tray, lay out batter two inches apart. Bake for 8-10 minutes.
- While cookies are baking, combine the 3 egg whites and confectioners' sugar, until creamy.
- When cookies are ready, place them on a flat surface and keep covered. Let cool. Once cookies are cooled off, spread sugar topping with fingers in circular motion on top of cookies. Sugar topping will harden once cooled off.

