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Wamego • St. Marys • Clifton



**December 2020**

Making spirits bright one goodie at a time!!



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# Anise Sugar Cookies

*From the kitchen of Lois Sauer*

## **Ingredients:**

1 egg	$\frac{1}{2}$ t. anise seed
$\frac{1}{2}$ c. unsalted butter	$\frac{1}{4}$ t. salt
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ t. baking powder
$\frac{1}{4}$ t. anise extract	$\frac{1}{2}$ t. baking soda
1 $\frac{1}{2}$ c. flour	

## **Instructions:**

Preheat oven to 375°.

In a large bowl cream butter and sugar until fluffy, beat in egg and anise extract.

Combine dry ingredients and gradually add to creamed mixture and mix well.

Shape into 1" balls and flatten with glass dipped in sugar.

Bake at 375° for 6-7 minutes. Cool on wire rack.

Decorate with colored icing and sanding sugar.

# Banana Oatmeal Cookies

*From the kitchen of Vaughndlee Caudill*

## **Ingredients:**

1 $\frac{1}{2}$ c. sifted flour	$\frac{3}{4}$ c. shortening (Crisco)
1 c. sugar	1 egg, well beaten
$\frac{1}{2}$ t. baking soda	1 c. banana, mashed
1 t. salt	1 $\frac{3}{4}$ c. quick oats
$\frac{1}{4}$ t. nutmeg	$\frac{1}{2}$ c. chopped nuts
$\frac{3}{4}$ t. cinnamon	

## **Instructions:**

Preheat oven to 400°.

Cut shortening into dry ingredients; add egg, banana, oats and nuts. Mix until well blended.

Drop by teaspoon 1  $\frac{1}{2}$  inches apart on ungreased cookie sheet.

Bake at 400° for 10-15 minutes until brown.

# Breakfast Cookies

*From the kitchen of Ruth Miller*

## **Ingredients:**

2 c. oatmeal	$\frac{1}{4}$ c. applesauce
$\frac{1}{2}$ t. salt	1 ripe banana, mashed
1 c. peanut butter	1 $\frac{1}{2}$ c. "MIX-INS"***
$\frac{1}{2}$ t. cinnamon	
$\frac{1}{4}$ c. honey	

## **Instructions:**

Preheat oven to 325°.

Line a baking sheet with parchment paper.

Combine all ingredients adding the "MIX-INS" last.

Scoop dough by spoonfuls onto baking sheet.

Bake at 325° for 15 minutes.

**\*\*MIX-INS:** raisins, nuts, seeds, chocolate chips, etc.

# Buffalo Chip Cookies

*From the kitchen of Kathy Dickey-Wilson*

## **Ingredients:**

1 lb. oleo, softened	2 c. raisin bran
2 c. brown sugar	1 pkg. chocolate chips
2c. sugar	1 c. coconut
4 eggs	1 t. salt
4 c. flour	2 t. baking powder
2 c. oatmeal	2 t. baking soda

## **Instructions:**

Mix all ingredients - let set for awhile.

Preheat oven to 350°.

Drop on cookie sheet with a large spoon & press slightly.

Bake at 350° for 10-15 minutes.

# Butterscotch Blondies

*From the kitchen of Peggy Miller*

## **Ingredients:**

$\frac{1}{4}$ c. butter	$\frac{1}{2}$ t. vanilla
1 c. brown sugar	1 c. chopped nuts
1 egg	$\frac{3}{4}$ c. butterscotch bits
$\frac{3}{4}$ c. flour	$\frac{3}{4}$ c. coconut
1 t. baking powder	

## **Instructions:**

Preheat oven to 350°.

Melt butter. Add brown sugar and egg mix well. Add flour, baking powder and vanilla.

Mix in  $\frac{3}{4}$  cup nuts,  $\frac{1}{2}$  cup butterscotch bits and  $\frac{1}{2}$  cup coconut. Pour into 8" pan.

Mix remaining nuts, coconut and butterscotch bits and add on top.

Bake at 350° for 20-25 minutes.



# Butterscotch Cookies

*From the kitchen of Phyllis Ladner*

## **Ingredients:**

2 c. brown sugar	1 t. maple flavor
1 c. butter, softened	1 t. vanilla
2 eggs, beaten	4 c. flour
1 t. baking soda	1 c. nuts
1 t. cream of tarter	

## **Instructions:**

Mix in order given and knead in long rolls.

Place in refrigerator overnight.

Preheat oven to 375°.

Slice thin and place on cookie sheet.

Bake at 375° for 20 minutes.

# Cake Mix Cookies

*From the kitchen of Mariann Affolter*

## **Ingredients:**

1 lemon or yellow cake mix  
2 eggs  
 $\frac{1}{2}$  c. oil  
powdered sugar

## **Instructions:**

Mix all ingredients. Chill.

Preheat oven to 350°.

Shape into balls and roll in powdered sugar.

Bake at 350° for 8-10 minutes.

**Optional:** Add chocolate chips and/or nuts.

# Cherry No-Bake Cookies

*From the kitchen of Erlene Knox*

## **Ingredients:**

2 c. sugar	$\frac{1}{2}$ t. vanilla extract
$\frac{1}{2}$ c. butter, cubed	$\frac{1}{4}$ t. almond extract
6 T. 2% milk	3 c. quick-cooking oats
3 T. baking cocoa	1 jar (10 oz.) maraschino cherries, drained & chopped
1 c. peanut butter	

## **Instructions:**

In a large sauce pan combine sugar, butter, milk and cocoa.  
Bring to a boil stirring constantly. Cook and stir for 3 minutes.

Remove from heat and stir in peanut butter and extracts until  
blended. Stir in oats and cherries.

Drop by tablespoonfuls onto paper-lined baking sheets.

Refrigerate until set.

# Chewy Peanut Butter Chocolate Chip Cookies

*From the kitchen of Vivian Ruckert*

## **Ingredients:**

2 $\frac{1}{2}$ c. flour	$\frac{1}{2}$ c. sugar
1 t. baking soda	2 eggs
$\frac{1}{2}$ t. salt	2 T. light corn syrup
$\frac{1}{2}$ c. butter, softened	2 T. water
$\frac{1}{2}$ c. peanut butter	2 t. vanilla
1 c. brown sugar	2 c. chocolate chips

## **Instructions:**

Preheat oven to 375°.

Stir together flour, baking soda and salt.

In a separate bowl, beat together water and peanut butter for 30 seconds. Beat in both sugars. Beat in eggs, syrup, water and vanilla. Beat in flour mixture, then fold in chocolate chips.

Drop by 3 tablespoon portions 3" apart on ungreased baking sheets.

Bake at 375° for 11-12 minutes.

# Chocolate Almond Crisps

*From the kitchen of Sharon Bairow-Riffey*

*(Source: Cooking Light Magazine December 2007 page 146)*

## **Ingredients:**

1 c. semisweet chocolate chips ( mini or regular)

$\frac{3}{4}$  c. white chocolate chips

1  $\frac{1}{2}$  c. rice cereal

$\frac{3}{4}$  c. dried cherries

$\frac{1}{3}$  c. slivered almonds

$\frac{1}{2}$  t. vanilla

## **Instructions:**

Cover a large baking sheet with wax paper.

In a medium glass bowl place semisweet and white chips; microwave on high for 45 seconds. Stir and microwave another 45 seconds or until melted.

Add cereal, cherries, almonds & vanilla; stir quickly.

Drop by tablespoon onto baking sheet. Chill for 1 hour or until firm.

Store in an airtight container in the refrigerator.

# Chocolate Chip Cookies

*From the kitchen of Deanna Meyer*

## **Ingredients:**

$\frac{3}{4}$ stick of Crisco	1 $\frac{3}{4}$ c. flour
1 $\frac{1}{4}$ c. brown sugar	1 t. salt
2 T. milk	$\frac{3}{4}$ t. baking soda
1 T. vanilla	1 (6oz.) bag chocolate
1 large egg	chips, about 1 c.

Note: I add more chocolate chips!!

## **Instructions:**

Preheat oven to 375°.

Beat Crisco and firmly packed brown sugar in a large bowl until light and fluffy.

Beat in milk, vanilla, and egg. Stir in flour, salt, and baking soda. Blend in chocolate chips.

Drop by tablespoon full 2" apart onto ungreased cookie sheet.

Bake at 375° for 8-10 minutes.

# Chocolate Chip Cookies

*From the kitchen of Johnette Looka*

## **Ingredients:**

1 yellow cake mix  
 $\frac{1}{2}$  c. oil  
2 T. water  
2 eggs  
1 c. chocolate chips  
 $\frac{1}{2}$  c. nuts (optional)

## **Instructions:**

Preheat oven to 350°.

Blend cake mix, oil, water and eggs. Stir in chips and nuts.  
Drop by spoonful on ungreased cookie sheet.

Bake at 350° for 10-12 minutes. (Top of cookies will look pale.)

Cool on cookie sheet about 1 minute. Then remove to rack to finish cooling.

# Chocolate Oatmeal Brownies

*From the kitchen of Janet Wohler*

## Ingredients:

$\frac{1}{2}$ c. butter, softened	$\frac{1}{2}$ t. baking powder
$\frac{1}{3}$ c. sugar	$\frac{1}{4}$ t. salt
$\frac{1}{3}$ c. brown sugar	$\frac{1}{2}$ t. cinnamon
1 egg	$\frac{1}{8}$ t. nutmeg
1 t. vanilla	1 c. quick-cooking oats
$\frac{1}{2}$ c. flour	1 c. chocolate chips

## Instructions:

Preheat oven to 350°.

Beat butter, sugar, brown sugar, egg and vanilla until light and fluffy. Blend in flour, baking powder, salt, cinnamon and nutmeg.

Stir in quick-cooking oats and chocolate chips.

Spread in ungreased 9" square pan.

Bake at 350° for 20-25 minutes or until light brown.



# Chocolate Peanut Treats

*From the kitchen of Kathie Barr*

## **Ingredients:**

- $\frac{3}{4}$  c. graham cracker crumbs
- $\frac{1}{2}$  c. butter or margarine, melted
- 2 c. confectioner's sugar
- $\frac{1}{2}$  c. chunky peanut butter
- 1 c. (6 oz.) semisweet chocolate chips

## **Instructions:**

In a bowl, combine cracker crumbs and butter; mix well. Stir in sugar and peanut butter. Press into a greased 8" square pan.

In a microwave or double boiler, melt the chocolate chips and stir until smooth. Spread over peanut butter layer.

Chill for 30 minutes; cut into squares. Chill until firm, about 30 minutes longer.

Store in the refrigerator.

Makes about 2 dozen.

# Christmas Wreaths

*From the kitchen of Paula Borgerding*

## **Ingredients:**

$\frac{1}{2}$ c. butter	4 c. cornflakes cereal
30 large marshmallows	2 T. cinnamon red hots
1 t. vanilla	
1 $\frac{1}{2}$ t. green food coloring	

## **Instructions:**

Melt butter in large sauce pan over low heat. Add marshmallows and vanilla. Cook until melted stirring constantly.

Remove from heat and add the food coloring, stirring well. Mix in cornflakes until they are well coated.

Drop on waxed paper in circles (approximately 2-3 tablespoons) and form into wreath shape.

Decorate with red hots and let cool.

# Coconut Cookies

*From the kitchen of Rachelle Routh*

## **Ingredients:**

18  $\frac{1}{2}$  oz. package yellow cake mix  
 $\frac{1}{2}$  c. oil  
 $\frac{1}{4}$  c. water  
1 egg  
1 t. coconut flavoring  
8 oz. pkg. flaked coconut

## **Instructions:**

Preheat oven to 350°.

Combine all ingredients except coconut together in a large mixing bowl. Blend well. Gradually stir in coconut and mix well.

Drop by tablespoonfuls onto ungreased baking sheets.

Bake at 350° degrees for 10 minutes.

Cool store in an airtight container.

Makes 4-5 dozen.

# Easy Peanut Butter Cookies

*From the kitchen of Anna Gehrt*

## **Ingredients:**

1 c. peanut butter

1 c. sugar

1 egg

## **Instructions:**

Preheat oven to 350°.

Mix all ingredients together in a bowl.

Drop by tablespoonfuls on cookie sheet.

Bake at 350° for 10-12 minutes.

# Easy Peppermint Cookies

*From the kitchen of Liz Feiden*

## **Ingredients:**

- 1 (24 oz.) pkg. almond bark
- 1 (14.3 oz.) pkg. chocolate sandwich cookies with cream filling
- 1 (5 oz.) pkg. peppermint bits

## **Instructions:**

Place almond bark cubes in a sauce pan over medium/low heat stirring until melted.

Dip the chocolate cookies in the almond bark one at a time and place on wax paper.

Top with peppermint bits before the almond bark dries.

Store in an airtight container, if you don't eat them all first!!

# Fudge Mint Cookie Bites

*From the kitchen of Megan Salfrank*

## **Ingredients:**

$\frac{3}{4}$ c. sugar	$1 \frac{3}{4}$ c. flour
$\frac{1}{3}$ c. **cocoa powder	1 t. baking powder
4 T. butter, softened	$\frac{1}{4}$ t. salt
4 oz. **applesauce	2 T. powdered sugar
1 t. vanilla	
1 t. mint extract	2pts each Weight Watchers
<b>** Unsweetened</b>	

## **Instructions:**

Preheat oven to 375°.

Line cookie sheets with parchment paper set aside. Beat sugar, cocoa powder, and butter in medium bowl. Beat in applesauce, vanilla, and mint.

In separate small bowl stir flour, baking powder, and salt. Stir into cocoa batter with wooden spoon.

Shape into 40 marble-sized balls. Place 1" apart on cookie sheets.

Bake at 375° until set, approximately 8-10 minutes.

Remove from oven and cool for 1 minute before moving to wire rack to cool completely.

Sprinkle cooled bites with powdered sugar

**or**

Place in large Ziploc bag with powdered sugar and shake until completely coated.

# Gumdrop Cookies

*From the kitchen of Ruth Ensley-Kunz*

## **Ingredients:**

1 c. shortening	1 t. baking powder
1 c. brown sugar	$\frac{1}{2}$ t. salt
1 c. sugar	1 c. coconut
1 t. vanilla	2 c. oatmeal
2 c. flour	1 c. gumdrops, cut up
$\frac{1}{2}$ t. baking soda	

## **Instructions:**

Thoroughly cream shortening and sugar. Add eggs and beat well, then add vanilla.

Sift dry ingredients together and add to creamed mixture. Add oatmeal, coconut and gumdrops.

Chill dough. Then roll into small balls and put on greased cookie sheet. Press flat with fork.

Bake at 350° for 10 minutes.

Makes 6 dozen.

# Kittencal's Buttery Cut Out Sugar Cookies with Icing that Hardens

*From the kitchen of Gloria Kahrs*

## **Ingredients:** Cookies

1 c. butter, softened	3 $\frac{1}{4}$ c. all-purpose flour
1 c. sugar	$\frac{1}{2}$ t. baking soda
2 eggs	$\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ t. vanilla	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ t. almond extract	

## **Instructions:** Cookies

In large bowl combine butter, sugar, eggs, vanilla, and almond extract. Beat using an electric mixer on high speed until light and fluffy.

In another bowl combine flour, baking powder, baking soda, and salt. Gradually stir into the butter mixture until well blended.

Cover bowl and chill for 2 hours.

Preheat oven to 400°.

Line cookie sheets with parchment paper. (Do not grease cookie sheets use parchment paper only.)

On a very lightly floured surface roll out the dough into about  $\frac{1}{4}$  inch thickness.

Cut into desired shapes using cookie cutters. Place cookies 2 inches apart on cookie sheet.

Bake at 400° for 4-6 minutes.

Remove cookies to wire racks to cool completely before icing.

**Recipe continued on next page**



**Ingredients:** *Icing*

2 c. confectioner's sugar, sifted  
1 T. milk  
1 T. light corn syrup  
 $\frac{1}{4}$  t. almond extract or  $\frac{1}{2}$  t. vanilla  
food coloring

**Instructions:** *Icing*

In a small bowl mix confectioner's sugar with milk.

(Start with 1-2 T., you will likely need more for the perfect spreading consistency.)

Beat in corn syrup and almond extract until icing is smooth and glossy.

(If the icing is too thick add a small amount of corn syrup.)

Divide into separate bowls as needed for different colors.

**Directions:** Add in food coloring until desired intensity is achieved. Paint the icing over the cookies using a brush or dip edges of cookie into icing.

Allow to set on waxed paper.

# Kukuk No Bakes ☺

*From the kitchen of Rebecca Williams*

## **Ingredients:**

2 c. sugar	2/3 c. peanut butter
$\frac{1}{2}$ c. butter	3 c. quick cooking oats
$\frac{1}{2}$ c. milk	1 t. vanilla
3 T. cocoa	

## **Instructions:**

Melt butter in saucepan. Add sugar, milk and, cocoa. Boil 2 minutes, then remove from heat and add peanut butter, oats, and vanilla. STIR.

Drop by spoonfuls onto wax paper.

If you want to make squares pour mixture into a 13x9 greased/wax paper lined pan.

Cool.

# No Bake Energy Bites

*From the kitchen of Phyllis Berges*

*(Originally from FHAAA Expo)*

## **Ingredients:**

1 c. dry old-fashioned oatmeal  
2/3 c. toasted coconut flakes  
1/2 c. semisweet chocolate chips  
1/2 c. peanut butter  
1/2 c. ground flax seed  
1/3 c. honey  
1 T. chia seeds (optional)  
1 t. vanilla extract

## **Instructions:**

Stir all ingredients together in a bowl until mixed.

Chill a few minutes.

Roll into balls whatever size you like.

Store in an airtight container in the refrigerator.

# No Bake Oreo Balls

*From the kitchen of Kylie Pruser*

## **Ingredients:**

1 (16 oz.) pkg. Oreo chocolate sandwich cookies, divided  
1 (8 oz.) pkg. Philadelphia cream cheese, softened  
2 (8 oz.) pkgs. white chocolate or almond bark, melted

## **Instructions:**

Crush 9 of the cookies to fine crumbs in food processor; reserve for later use.

**Tip:** Cookies can also be finely crushed in a resalable plastic bag using a rolling pin.

Crush remaining 36 cookies to fine crumbs; place in medium bowl. Add cream cheese and mix until well blended.

Roll cookie mixture into 42 balls, about 1" in diameter.

Dip balls in chocolate; place on wax paper-covered baking sheet. Sprinkle with reserved cookie crumbs.

Refrigerate until firm, about 1 hour.

Cover and store in refrigerator.

# Oatmeal Cookies

*From the kitchen of Alice Kimble*

## **Ingredients:**

$\frac{3}{4}$ c. shortening	3 c. oats uncooked
1 c. brown sugar	1 c. flour
$\frac{1}{2}$ c. sugar	1 t. salt
1 egg	$\frac{1}{2}$ t. baking soda
$\frac{1}{4}$ c. water	**see optional add ins
1 t. vanilla	

## **Instructions:**

Preheat oven to 350°.

Beat together shortening, packed brown sugar, sugar, egg, water and vanilla until creamy.

Add and combine remaining ingredients. Mix well. Drop by teaspoonfuls onto greased cookie sheet.

Bake at 350° for 12-15 minutes.

**\*\*Optional add ins:** nuts, raisins, or orange slices - put in middle!

# Orange Pecan Cookies

*From the kitchen of Vesta Varga*

## **Ingredients:**

1 c. butter	1 T. grated orange peel
$\frac{1}{2}$ c. sugar	2 $\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ t. baking soda
1 egg	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. chopped pecans	
2 T. orange juice	

## **Instructions:**

In a bowl cream butter and sugars until light and fluffy. Beat in egg, orange juice, and grated peels.

Combine dry ingredients and gradually add to cream mixture. Stir in pecans.

Shape into two 11  $\frac{1}{2}$ " rolls; wrap in saran wrap and refrigerate. Unwrap chilled dough and cut into  $\frac{1}{4}$ " slices place on greased cookie sheet.

Bake at 400° for 7-8 minutes.

# Peanut Blossoms

*From the kitchen of Nichole Roscovius*

## **Ingredients:**

1 $\frac{3}{4}$ c. flour	$\frac{1}{2}$ c. peanut butter
$\frac{1}{2}$ c. sugar	1 egg
$\frac{1}{2}$ c. brown sugar, packed	2 T. milk
1 t. baking soda	1 t. vanilla
$\frac{1}{2}$ t. salt	48 candy kisses
$\frac{1}{2}$ c. shortening	or chocolate stars

## **Instructions:**

Preheat oven to 375°.

In a large bowl combine all ingredients, except kisses/ stars.  
Blend well with mixer on low speed.

Shape dough into balls using a rounded teaspoon for each.

Roll balls in additional sugar. Place on greased cookie sheet.

Bake at 375° for 10-12 minutes.

Remove from oven. Top each cookie immediately with candy kisses/ stars. Press down firmly so cookie cracks around edges.

# Peanut Butter Cookies

*From the kitchen of Rebecca Williams*

## **Ingredients:**

$\frac{1}{2}$ c. butter	$1 \frac{1}{4}$ c. flour
$\frac{1}{2}$ c. peanut butter	$\frac{3}{4}$ t. baking soda
$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. brown sugar	
1 egg	
$\frac{1}{2}$ t. vanilla	

## **Instructions:**

Preheat oven to 375°.

In a bowl cream together butter, peanut butter, sugar, brown sugar, egg, and vanilla. Sift in dry ingredients and blend together.

Shape into 1" balls and roll in sugar.

Place on cookie sheet and flatten with a fork.

Bake at 375° for 10-12 minutes.



# Sally Anne Cookies

*From the kitchen of Sandy Dillingham*

## **Ingredients:**

1 c. sugar	2 t. cinnamon
1 c. brown sugar	1 t. baking soda
1 c. butter	1 t. baking powder
$\frac{1}{2}$ c. lard	1 c. nuts
3 eggs	
4 $\frac{1}{2}$ c. flour	

## **Instructions:**

Mix all ingredients until dough forms.

Shape the dough into a log form. Wrap in wax paper, refrigerate until firm or overnight.

Preheat oven to 350°.

Cut into thin slices and place on prepared cookie sheet.

Bake at 350° for 8-10 minutes or until golden brown.

# Snickerdoodles

*From the kitchen of Kayla Darden*

## **Ingredients:**

1 c. shortening	2 $\frac{3}{4}$ c. flour
1 $\frac{1}{2}$ c. sugar	2 t. cream of tartar
2 eggs	1 t. baking soda
2 t. vanilla or almond	1 t. salt

Note: you can use both vanilla and almond extract

## **Instructions:**

Preheat oven to 350°.

In a bowl cream together shortening, eggs and flavoring. Sift together dry ingredients and add to creamed mixture.

Roll dough into balls, and then roll in sugar/ cinnamon mixture (2 T. sugar, 2T. cinnamon).

Bake at 350° for about 10 minutes.

# Snow Balls

*From the kitchen of Colleen Beaumont*

## **Ingredients:**

1 c. butter  
1 c. sugar  
4 egg whites, beaten  
2 c. crushed pineapple  
1 large tub cool whip  
1 pkg. coconut  
1 bag vanilla wafers

## **Instructions:**

Mix butter and sugar together until creamy. Fold in beaten egg whites and add drained pineapple. Mix until well blended.

Spread mixture on two vanilla wafers and make a sandwich, coat with cool whip and sprinkle with coconut.

"We froze these then took them out an hour before eating; I used red and green sprinkles."

# Snowballs

*From the kitchen of Sharon Jensen*

## **Ingredients:**

1 c. butter  
2 c. flour  
1/3 c. sugar  
2 t. milk  
2 t. vanilla  
1/2 c. black walnuts, chopped  
powdered sugar

## **Instructions:**

Preheat oven to 375°.

Cream butter and sugar; add milk, vanilla and flour. Roll into small balls and place on baking sheet.

Bake at 375° for about 20 minutes.

When about cool, roll in powdered sugar.

# Springerle (Molded Anise Cookies)

*From the kitchen of Lois Spencer*

## **Ingredients:**

3 eggs	1 $\frac{1}{2}$ c. sugar
2 t. lemon peel, grated	$\frac{1}{2}$ t. pure vanilla extract
3 c. flour, sifted	$\frac{3}{4}$ t. baking powder
$\frac{1}{4}$ t. salt	3 T. anise seed

## **Instructions:**

In a large mixing bowl, beat egg until light and fluffy.

Gradually beat in sugar until mixture is very pale & thick.

Add lemon peel, vanilla and flour sifted with baking powder and salt, to egg mixture. Blend well (Dough should be smooth but not sticky.) Chill 1 hour.

Sprinkle pastry board with sugar or flour. Roll dough  $\frac{1}{2}$ " thick. Make design with springerle roller or molds. Cut into squares where marked (May just cut into squares) Place cookies on buttered cookie sheets, which have been sprinkled generously with anise seeds.

Set cookies aside for at least 24 hours.

Bake in a preheated slow oven at 325° for 15-20 minutes or until edges are pale gold. Do Not Brown.

Cool on wire racks.

Store cookies in an airtight container for at least 10 days before eating.

These cookies may be stored for several months.

Makes approximately 4 dozen.

# Spritz Cookies

*From the kitchen of Paula Borgerding*

## **Ingredients:**

1 $\frac{1}{2}$ c. butter	3 $\frac{1}{2}$ c. flour
1 c. sugar	1 t. baking powder
1 egg	1 t. salt
2 t. vanilla or almond extract	

## **Instructions:**

Preheat oven to 350°.

In a bowl cream butter and sugar. Add egg and vanilla mix well.  
Add dry ingredients and mix until smooth.

Put in cookie press and form on ungreased cookie sheets,  
decorate with sprinkles.

Bake at 350° for 8-10 minutes.

Do not chill.

# Strawberry Delight

*From the kitchen of Melverna Knoettgen*

## **Ingredients:**

8 oz. cream cheese

1 c. sugar

16 oz. cool whip

1 angel food cake

1 qt. strawberries

1 tub strawberry glaze

## **Instructions:**

Mix cream cheese and sugar; add cool whip.

Break cake into small pieces and add to cream cheese mixture.  
Spread into a 9x13 pan.

In a separate bowl mix strawberries and glaze, spread on  
cream cheese and cake mixture.

Chill in refrigerator.

# Sugar Cookies

*From the kitchen of Nichole Roscovius*

## **Ingredients:** Cookies

$\frac{1}{2}$ c. butter or oleo	5 c. flour
2 c. sugar	6 t. baking powder
4 eggs, slightly beaten	4 pinches of salt
$\frac{1}{4}$ c. milk	4 t. vanilla

## **Instructions:**

Preheat oven to 350°.

Cream butter and sugar add eggs. Add dry ingredients alternately with milk and vanilla. Roll out about  $\frac{1}{4}$ " thick. Cut into desired shapes.

Bake at 350° for 12 minutes. Do not bake too hard or dark. Cookies will be white when done.

## **Ingredients:** Icing

6 c. powdered sugar	$\frac{3}{4}$ c. butter, softened
$\frac{1}{4}$ c. shortening	6-8 T. milk
1 t. vanilla	

## **Instructions:**

Mix 3 cups of powdered sugar, butter, shortening, 3 T. milk and vanilla. Add remaining powdered sugar and milk.



# Sugar-free Cookies

*From the kitchen of Mary McCarter*

## **Ingredients:**

1 c. whole wheat flour	$\frac{1}{4}$ t. cloves
1 c. oatmeal	$\frac{1}{2}$ c. raisins
1 t. cinnamon	$\frac{1}{4}$ c. water
1 t. baking powder	$\frac{1}{3}$ c. vegetable oil
$\frac{1}{2}$ t. baking soda	2 eggs
$\frac{1}{4}$ t. nutmeg	1 t. vanilla
$\frac{1}{4}$ t. allspice	$\frac{1}{4}$ c. nuts, finely chopped

Note: I add  $\frac{1}{4}$  cup of Splenda or Stevia

## **Instructions:**

Preheat oven to 375°.

Combine all ingredients in a mixing bowl. Beat well. Drop by spoonful onto a lightly oiled baking sheet.

Bake at 375° for 10-15 minutes or until brown.

Makes 4 dozen cookies.

Food exchanges: 1 starch, 1fat. Calories 126 per 3 cookies; Protein 3 g; Carbs 15 g; Fat 6 g; Sodium 66 mg; Potassium 114 mg, Cholesterol 33mg.

# Super Energy Bars

*From the kitchen of Sara Umscheid*

## **Ingredients:**

2 T. melted butter

1 c. peanut butter

$\frac{1}{2}$  c. honey

$\frac{1}{2}$  c. dry powdered milk

$\frac{1}{2}$  c. chocolate chips (I always add a little extra)

2 c. cheerios

$\frac{2}{3}$  c. coconut

## **Instructions:**

Combine melted butter, peanut butter and honey in medium/large bowl.

Stir in powdered milk and chocolate chips. Add cheerios and stir until evenly coated.

Pour mixture into a container, flatten it out and sprinkle coconut on top.

Keep in an airtight container in the refrigerator.

Chill for several hours then cut into squares and enjoy!

# White Chocolate Cranberry Orange Cookies

*From the kitchen of Lisa Thompson*

## **Ingredients:**

1 c. butter, softened	1 t. baking soda
1 1/3 c. sugar	2 $\frac{3}{4}$ c. flour
2 large eggs	1 c. white choc. chips
2 T. fresh orange zest	1 c. dried cranberries
1 t. salt	

## **Instructions:**

Preheat oven to 375°.

Line two large cookie sheets with parchment or wax paper. Set aside.

Cream butter and sugar together until creamy. Beat in eggs and orange zest.

Gradually add salt, baking soda, and flour mix until just combined.

Stir in white chocolate chips and dried cranberries.

Drop cookie dough by spoonfuls onto the prepared cookie sheets.

Bake at 375° for 10 minutes. Yum!

# White Christmas Corn Pops

*From the kitchen of LaVon Rosell*

## **Ingredients:**

Arts & Mary's Corn Pops - Butter Flavor (Walmart) **or**  
Clancy Puffed Corn - Butter Flavor (Aldi's)  
1 pkg. white or chocolate almond bark  
colored sprinkles

## **Instructions:**

Pour half of the bag of corn pops in a large bowl, set aside.

Melt 4-5 squares of almond bark in the microwave for 40 seconds. Stir. Continue microwaving for 20 second intervals until melted.

Pour over corn pops and mix well.

Top with colored sprinkles. Mix and pour out onto wax paper, let it set a while.

Holiday color ideas: Christmas - red & green, Halloween - orange & black, Easter - pink, green & yellow.

# Winter Wonderland Snack Mix

*From the kitchen of Lisa Thompson*

## **Ingredients:**

20 oz. white almond bark  
7 c. Chex cereal  
1 c. dried cranberries or raisins  
2 c. mini pretzels  
2 c. mini marshmallows  
2 c. nuts  
2 c. M&M's, red & green

## **Instructions:**

Melt almond bark in large mixing bowl in the microwave.  
Stirring almond bark every 30 seconds until smooth.

Add all ingredients minus the M&M's and toss together.  
Spread mixture on wax paper and sprinkle with M&M's.

Let cool until set.

Store in airtight container

For a fun gift put in mason jars and tie with a ribbon!!

# Yum-Yums

*From the kitchen of Joyce Heigert*

## **Ingredients:**

1 c. butter  
2  $\frac{1}{4}$  c. graham crackers crumbs  
2 c. chocolate chips  
1 c. butterscotch chips  
1 can (4oz) condensed milk

## **Instructions:**

Preheat oven to 350°.

Mix butter with graham cracker crumbs, put in bottom of a 9x13 pan.

On top of the crust add remaining ingredients.

Bake at 350° for 25 minutes.

# Add your favorite recipe

*From the kitchen of:*

**Ingredients:**

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**Instructions:**

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**Thank you to all of the Heritage Club  
Members and KVSB Employees that  
submitted recipes for our fun little  
recipe exchange!!!**