



A Special Thanks to all the 2025 Martinsville Cookie Stroll Bakers!

What is Rediscover Martinsville?

A not-for-profit, all-volunteer organization committed to enhancing the perception, quality of life, and long-term economic growth of the entire Martinsville community through a concentrated and sustained effort to revitalize the city's downtown district. Projects that have brought noticeable change include flower beds, outdoor films and concerts, seasonal fun events; Adopt-a-Post holiday decorations. So much more is planned!

Who benefits from Rediscover Martinsville?

The entire Martinsville community! "Downtown revitalization brings exponential benefits to every resident. If merchants benefit from revitalization through growth and expansion, we benefit. Property values increase, residents have access to greater services and goods, employment increases, tax revenues increase, the cost of municipal services decreases, and the community is pre-served."

How can you help?

Be a part of Rediscover Martinsville's efforts to revitalize downtown Martinsville through membership, sponsorship, and volunteering for events, activities, and special projects. Your membership dues provide base level funding. Additional sponsorships finance important projects. Volunteering makes all things happen!

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Chewy Snickerdoodle Cookies

Submitted by Alissa & Jordan Erikson

2-3/4 C. (358g) All-Purpose Flour
2 tsp. Cream of Tartar
1 tsp. Baking Soda
1/2 tsp. Salt
1 T. Ground Cinnamon

3/4 C. (168g) Unsalted Butter, room temp.
1-1/2 C. (310g) Sugar, plus 3 tbsp for rolling
2 large Eggs
1-1/2 tsp. Vanilla Extract

Preheat oven to 400°F. Prepare a cookie sheet (I recommend a darker cookie sheet) with a silicone baking mat or parchment paper. Combine the flour, cream of tartar, baking soda and salt in a medium sized bowl. Set aside.

Add the butter and 1-1/2 cups of sugar to a large mixer bowl and cream until light in color and fluffy in texture, about 2-3 minutes. Add the eggs one at a time, mixing until combined after each. Scrape down the sides of the bowl, as needed. Add the vanilla extract and mix until well combined. Add the dry ingredients and mix until combined. Combine the remaining 3 tablespoons of sugar with the cinnamon in another small bowl.

Create balls of one tablespoon of cookie dough each. Roll each ball of cookie dough in the cinnamon sugar mixture, then set on the prepared cookie sheet with about 2 inches between them. Bake for 6-8 minutes. Remove cookies from the oven and allow to sit for 2-3 minutes, then move to a cooling rack. Store cookies in an airtight container.

Spice Cookies

Submitted by: Amy Reynolds

Yield: about 20 dozen

Ingredients

1 1/2 C. Butter, softened
2 C. Sugar
2 Eggs
1/2 C. Molasses
4 C. All-Purpose Flour

4 tsp. Baking Soda
2 tsp. Ground Cinnamon
1 tsp. Ground Ginger
1 tsp. Ground Cloves
1 tsp. Salt

In a mixing bowl, cream the butter and sugar. Add the eggs, one at a time, beating well after each addition. Add molasses; mix well. Combine flour, baking soda, cinnamon, ginger, cloves and salt; add to creamed mixture and mix well. Cover and refrigerate overnight. Shape into 1/2-inch balls; roll in sugar. Place 2-inches apart on un-greased baking sheets. Bake at 375°F for 6-minutes or until edges begin to brown. Cool for 2 minutes before removing to wire racks.

Chocolate Chip Craisins

By: Amy Twardoski

"This was always a cookie my grandmother made."

2 C. All-Purpose Chips	1 C. Light Brown Sugar
1 C. Quick-Cooking or Old-Fashioned Rolled Oats	1/2 C. Granulated Sugar
1 tsp. Baking Powder	1 large Egg, at room temp.
1 tsp. Baking Soda	1 T. Pure Vanilla Extract
1 tsp. Kosher Salt	1-1/2 C. Semisweet or White Chocolate Chips
2-1/2 Sticks Unsalted Butter (10 oz.), at room temp.	1-1/2 C. Dried Cranberries

Preheat the oven to 325 degrees F. Line two baking sheets with parchment paper.

In a medium bowl, mix the flour with the oats, baking powder, baking soda, and salt. In a standing mixer fitted with the paddle, beat the butter and both sugars at medium speed until cream. Add the egg, then the egg yolk and vanilla, beating well between additions and scraping down the side of the bowl as necessary. Beat in the dry ingredients, then add the chocolate chips and cranberries and beat until incorporated.

Spoon heaping teaspoons of the dough onto the baking sheets, 2 inches apart. Bake for 12 to 15 minutes, until the cookies begin to brown at the edges. Let the cookies partially cool on the baking sheets, then transfer them to a rack to cool completely.

Peanut Blossoms

Submitted by Angel Holmes

"This cookie has been a family favorite for years! My sister always requests this cookie at the holidays. She is battling stage four breast cancer. "

1-3/4 C. Flour	1/2 C. Peanut Butter
1/2 C. Granulated Sugar	2 Tbsp. Milk
1/2 C. Brown Sugar	1 tsp. Vanilla
1 tsp. Baking Soda	1 egg
1/2 tsp. Salt	Sugar & Kisses
1/2 C. Shortening	

Heat oven to 375 Degrees F. Lightly spoon flour into measuring cup and level off. In large bowl, combine flour, 1/2 c. Sugar, brown sugar, baking soda, salt, shortening, peanut butter, milk, vanilla, and egg at low speed until stiff dough forms. Roll into balls; roll in sugar. Place on uncreased cookie sheet and bake for 10-12 min. Immediately top each cookie with a kiss. Makes 4 dozen.

Spritz Cookies

By Ann Lankford

“These are made using a 70 year old cookie press.”

1 C. Shortening	2-1/4 C. Sifted All-Purpose Flour
3/4 C. Sugar	1/4 tsp. Salt
1 Egg	12 tsp. Baking Powder
1 tsp. Vanilla	

Cream shortening until soft. Add sugar gradually, continuing to cream until light and fluffy. Add egg and vanilla; beat. Sift flour, salt, baking powder together; add in 3 additions; beat well after each addition. Chill dough 10 minutes. Pack into Wear-Ever Cookie Gun; make into desired shapes on un-greased Wear-Ever Cookie Sheet. Bake 8-10 minutes in hot oven at 400 degrees F. Yield: 7 dozen when dial is set between thin and medium.

Frostbite Cookies

Submitted by Anna Vaught

My grandma loved oatmeal cookies, treats made with cornflakes, and white chocolate. This cookie recipe combines all three for a fun, new holiday take on classic oatmeal cookies.

2 c. All-Purpose Flour	1 C. Crisco Shortening
2 tsp. Baking Soda	3/4 C. Granulated Sugar
1 tsp. Baking Powder	3/4 C. firmly packed Light Brown Sugar
1/4 tsp. Salt	2 Large Eggs
1-1/2 C. Uncooked Oatmeal	1 tsp. Vanilla Extract
1-1/2 C. Cornflakes Cereal	8- oz Almond Bark or White Chocolate
1 Tbsp. Crisco Shortening	

Preheat oven to 325 degree F. Line a baking sheet with parchment paper. Combine flour, baking soda, baking powder, and salt; stir well until blended. Beat 1 cup shortening at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add eggs and vanilla; beat well. Add flour mixture, mixing just until blended. Stir in oats and cornflakes. Drop dough by heaping tablespoonfuls, 2" apart, onto lightly greased baking sheets; flatten slightly. Bake for 12 to 14 minutes. Cool slightly on baking sheets. Transfer cookies onto wire racks to cool completely. Microwave almond bark/white chocolate and shortening in a medium-size microwave-safe bowl on high for 1 minute or until white chocolate melts, stirring once. Dip flat bottom of each cookie into melted bark, letting excess drip back into bowl. Place dipped cookies, dipped side up, on wax paper; let stand 1 hour or until the almond bark sets.

Hoosier Persimmon Cookies

By Barbara Boys

1 C. Persimmon Pulp	1 Egg
2-1/2 C. Flour	1 tsp. Soda
2 C. Sugar	1 tsp. Salt
1 C. Butter, softened	1 tsp. Cinnamon

Mix persimmon pulp, sugar, butter, and egg together. Sift flour, soda, salt, and cinnamon. Add to the mixture. Best if you chill several hours, as mixture is soft. I make mixture night before, let it set overnight. Then bake the next day.

Form into balls the size of a walnut. Place on a buttered cookie sheet. Dip into a mixture of sugar and cinnamon before you bake at 375 degrees F for 12 minutes or less for a softer cookie.

Molasses Cookies

Submitted by Becky Smith

1/2 C. white sugar	1/2 tsp. ground cloves
1/2 C. brown sugar	1/8 tsp. ginger
3/4 C. shortening	1/4 tsp. salt
1/4 C. Brer Rabbit molasses (mild)	1 tsp. cinnamon
1 egg	2 C. flour
	2 tsp. soda

Mix all ingredients together and chill. Make into balls and roll in white sugar. Place on un-greased cookie sheet. Do not flatten cookies. Bake at 350 degrees for 8 to 10 minutes.

Coconut Mounds

Submitted by Beverley Weaver Rossell

This recipe is a family heirloom recipe.

1 stick salted Butter, softened	1 C. Flaked Coconut
1 Egg	1(6-oz.) pkg. Dark Chocolate Chips
1 (17.5-oz.) pkg. Sugar Cookies	

Combine ingredients and bake on un-greased cookie sheet at 375F for 8 to 10 minutes.

Andes Mint Chocolate Cookies

Submitted by Beth Sewell

My family really likes these cookies.

These crinkly chocolate cookies are soft and rich like a fudge brownie, and topped with a melted Andes chocolate mint swirl. Chilling the cookie dough for 2 hours is imperative.

Prep Time: 2 hrs, 30 min. Cook Time: 11 min. Total Time: 3 hrs. Yield: 22-24 cookies

Ingredients

1/2 C. Unsalted Butter, softened to room temp.	1-1/4 C. All-Purpose Flour
1/2 C. Granulated Sugar	1/2 natural unsweetened Cocoa Powder
1/2 C. Packed Brown Sugar	1 tsp. Baking Soda
1 large egg, at room temperature	1/8 tsp. Salt
1 tsp. Pure Vanilla Extract	2 tsp. Milk (any kind or nondairy, is fine)

Coating & Topping

1/2 c. Granulated Sugar	22-24 Andes Chocolate Mints, unwrapped
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1. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter, granulated sugar, and brown sugar together on medium high speed until fluffy and light in color, about 2-3 minutes. Add the egg and vanilla extract, and then beat on high speed until combined. Scrape down the sides and bottom of the bowl as needed.
2. In a separate bowl, whisk the flour, cocoa powder, baking soda and salt together until combined. With the mixer running on low speed, slowly pour into the wet ingredients. Beat on low until combined. Scrape down the sides and bottom of the bowl as needed.
In a separate bowl, whisk the flour, cocoa powder, baking soda and salt together until combined. With the timer running on low speed, slowly pour into the wet ingredients. Beat on low until combined. The cookie dough will be quite thick. Switch to high speed and beat in the milk. The cookie dough will be thick and sticky.
3. Cover dough tightly and chill in the refrigerator for at least 2 hours and up to 3 days. Chilling is imperative for this sticky cookie dough.
4. Preheat oven to 350 degrees F. Line large baking sheets with parchment paper or silicone baking mats. Set aside.
5. Remove cookie dough from the refrigerator. Scoop and roll dough, 1 heaping Tablespoon of dough each, into balls. Roll each in granulated sugar and arrange 2-3 inches apart on the baking sheets.
6. Bake the Cookies for 10-12 minutes or until the edges appear set. Tip: If they aren't spreading by minute 9, remove them from the oven and lightly bang the baking sheet on the counter 2-3x's. This helps initiate that spread. Return to the oven to continue baking.
7. Cool cookies for just 2 minutes on the baking sheet. Press 1 Andes chocolate mint into the top of each warm cookie. Let the chocolate sit for 5 minutes, and then use a knife, icing spatula, or toothpick to gently swirl/spread the melted chocolate.
8. Transfer frosted cookies to a cooling rack to cool completely. The cookies will slightly deflate as they cool. Andes chocolate sets in less than an hour, so you can easily store, stack, and transport the cookies.
9. Cover leftover cookies tightly and store at room temperature for up to 1 week.

Notes: make ahead & Freezing instructions: You can make the cookie dough and chip it in the refrigerator for up to 3 days (step 3). Baked cookies with Andes chocolate mint topping freeze well for up to 3 months. Unbaked cookie dough balls (before rolling in sugar) will freeze well for up to 3 months Let sit at room temperature for 20-30 minutes, preheat the oven, then roll in granulated sugar. Bake as directed.

Gluten-Free Brown Butter Chocolate Chip Cookies

By Alina Eisenhauer. Submitted by Brittany Cole

“It is a delicious Gluten Free version of a traditional cookie. I have to be gluten free and it’s nice to enjoy a cookie that I remember from my past.”

3/4 C. unsalted butter	1/3 C. granulated sugar
2-1/2 C. 1:1 gluten-free flour blend	1 large egg
1 tsp. baking powder	2 large egg yolks
1/2 tsp. baking soda	2 tsp. vanilla
1/2 teaspoon salt	1 1/2 cups chocolate chips or chunks
1 C. brown sugar	1/2 tsp. flaky sea salt
3/4 cup chopped walnuts or pecans (optional)	

Melt the butter in a small saucepan over medium-low heat. Cook about 10 minutes, stirring occasionally, until butter starts to foam and turn brown. Immediately pour into the bowl of your stand mixer, and set aside to cool for 10 minutes.

Combine the flour, baking powder, baking soda and salt, and set aside.

In the bowl of a stand mixer with the paddle attachment, add the brown sugar and granulated sugar. With the mixer on medium-high speed, slowly add the browned butter and mix for about three minutes, until well combined.

Add the egg, egg yolks and vanilla; beat on medium speed until well combined. With the mixer running on low speed, gradually add the flour mixture, beating just until combined, about a minute. Fold in the chocolate (and nuts if using).

Roll a scant 1/4-cup of the dough into a ball. Hold the dough ball with the fingertips of both hands, and pull into two equal halves. Rotate the halves 90 degrees and, with jagged surfaces facing up, join the halves together at their base, again forming a single ball, being careful not to smooth the dough's uneven surface.

Refrigerate the dough for at least an hour. It's even better if you can wait longer or overnight.

Adjust the oven racks to the upper- and lower-middle positions, and preheat oven to 325 degrees. Line two baking sheets with parchment paper.

Place the formed dough balls on the prepared baking sheets, jagged surface up, spacing them 2 1/2 inches apart. Sprinkle with flaky sea salt, if desired.

Bake for about 15-18 minutes, until the cookies are light golden brown, and the edges start to set, but the centers are still a bit soft and puffy. Rotate the baking sheets halfway through the baking time. Cool the cookies on the baking sheets. Once cool, store in an airtight container at room temperature for up to four days.

Jingle Bell Bites

Submitted by Christen Burns

“It’s a fun nostalgic cookie for adults and every kid loves them! The red and green mini-M&M’s get you in the Christmas mood!”

2-1/4 C. All-Purpose Flour	1 tsp. Vanilla Extract
1 tsp. Baking Soda	2 Large Eggs
1/2 tsp. Salt	1-1/2 C. Holiday M&M’s (red, green, and white)
1 C. Unsalted Butter, softened	1 C. Semi-Sweet Chocolate Chips (optional)
3/4 C. Granulated Sugar	1/2 C. White Chocolate Chips (optional)
3/4 C. Packed Light Brown Sugar	

Preheat your oven to 350°F (175°C). Line two baking sheets with parchment paper.

In a medium bowl, whisk together the all-purpose flour, baking soda, and salt. Set aside. In a large mixing bowl, cream the softened butter, granulated sugar, and brown sugar together using an electric mixer until light and fluffy. This should take about 2-3 minutes.

Beat in the eggs one at a time, ensuring each is fully incorporated before adding the next. Stir in the vanilla extract. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Avoid over-mixing to keep the cookies soft. Gently fold in the holiday M&M’s, semi-sweet chocolate chips, and white chocolate chips if using.

Using a cookie scoop or tablespoon, drop rounded balls of dough onto the prepared baking sheets, spacing them about 2 inches apart.

Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden but the centers are still soft. Allow the cookies to cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely.

Jello Cookie

Submitted by Ednette Swatts

“My mom always used to make these cookies growing up.”

2-1/4 C. Flour	1 C. Butter/ Margarine
1/4 tsp. Baking Powder	1 Egg
3/4 C. Sugar	

Mix all ingredients and add jello to your own taste. Drop onto uncreased pan. Bake at 350 degrees F. for 10 minutes.

Cool on a cutting board and enjoy.

Peanut Butter Cookies

Submitted by Christina Martins

I used to make these cookies with my mom and grandma every year.

1 C. Unsalted Butter	2-1/2 C. All-Purpose Flour
1 C. Crunchy or Creamy Peanut Butter	1-1/2 tsp. Baking Soda
1 C. White Sugar	1 tsp. Baking Powder
1 C. Packed Brown Sugar	1/2 tsp. Salt
2 Large Eggs	

- 1) Gather all ingredients
- 2) Beat butter, peanut butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth; beat in eggs
- 3) Sift flour, baking soda, baking powder, and salt into a separate bowl; stir into butter mixture until dough is just combined. Chill cookie dough in the refrigerator for 1 hour to make it easier to work with
- 4) Preheat the oven to 375 degrees F. Roll dough into 1 inch balls and place 2 inches apart into un-greased baking sheets. Flatten each ball with a fork, making a crisscross pattern
- 5) Bake in the preheated oven until edges are golden, about 7 to 10 minutes
- 6) Cool on the baking sheets briefly before removing to wire rack to cool completely

Cream butter, sugar, egg and vanilla and almond extract together. Slowly add flour and salt. Divide dough in half. Add red food coloring to half of dough.

Wrap in plastic wrap and press into a 1-inch thick disk. Refrigerate for 4 hours or until firm to the touch. Cut dough into 1-inch cubes.

Roll each cube into a ball. Lightly flour the surface and gently roll the dough balls into a 5-inch strip by rolling the ball up and down on the counter with your palm. Place strips side by side and carefully twist them together. Curve one end down an inch or so to create the handle of the candy cane.

Bake at 350 degrees F. for 10 minutes or until cookie appears dry. Immediately sprinkle the cookie with sparkling sugar. Let cool on the baking sheet for a few minutes and then transfer to a wire rack to cool completely. Enjoy!

Christmas Carol's Cookies

Submitted by Jackie Cook

1 C. Flour	1 C. Rolled Oats
1 tsp. Baking Powder	1/4 C. Oil
1/2 tsp. Salt	2 Tbs. Milk
1/2 tsp. Cinnamon	1 Egg
1/2 tsp. Ginger	3/4 C. M&M's
1 C. Packed Brown Sugar	

Combine first 7 ingredients into a bowl. Add oil, milk, egg and M&M's mixing thoroughly. Drop 2" rounded spoonful on lightly greased cookie sheet. Bake at 350 degrees Fahrenheit for 10 minutes.

Kolacky Cookies

By Elena Hurst

“This recipe is a traditional polish recipe my great grandmother made.”

1 C. Butter or Margarine, softened	1-1/2 C. All-Purpose Flour
1 pkg.(8 oz) Cream Cheese, softened	1/2 tsp. Baking Powder
1 T. Milk	1 can Solo filling (any flavor)
1 T. Sugar	confectioners sugar
1 Egg Yolk	

To bake this Kolacky, beat butter, cream cheese, milk, and sugar in medium-size bowl with electric mixer until thoroughly blended. Beat in egg yolk. Sift flour and baking powder and stir into butter mixture to make stiff dough. Cover bowl and refrigerate several hours or overnight.

Preheat oven to 400° F. Roll out dough on lightly floured surface 1/4-inch thickness. Cut dough with floured 2-inch cookie cutter. Place cookies on un-greased baking sheets about 1 inch apart. Make impressions in center of cookies with thumb or back of spoon. Spoon 1 teaspoon fruit filling into center of cookies.

Bake 10 to 12 minutes or until lightly browned. Remove from baking sheets and cool completely on wire racks.

Sprinkle with confectioners sugar just before serving.

Amish Sugar Cookies

Submitted by Emma Suter

So many years I have baked these for the Cookie Stroll. My mama used to bake thee for the Cookie Stroll.

4 1/2 C. (576g) all-purpose flour	1 C. (200g) granulated sugar
1 tsp. baking soda	1 C. (125g) confectioners sugar
1 tsp. McCormick Cream of Tartar	2 (3.50 ounces - 4.0 ounces) large eggs, room temperature
1 C. (2 sticks or 226g) salted butter, room temperature	1 tsp. McCormick Pure Vanilla Extract
1 C. (224g or 8 ounces) vegetable oil	

Pre-heat oven to 375°F and line a few baking sheets with parchment paper. (I bake them at 350°F in a convection oven). In a large bowl, whisk together the flour, baking soda, and cream of tartar. Set aside. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, oil, and sugars on medium-high speed until light and fluffy, scraping the sides as necessary. Reduce speed to medium and add the eggs, one at a time, mixing just until combined. Add the vanilla and mix until combined. Reduce speed to low and add the flour in three additions, scraping down the sides as necessary. Using a scoop that holds 2 tablespoons of dough, drop batter onto the baking sheet, spacing at least an inch apart. Bake for 8 to 10 minutes, just until the edges begin to darken. Let cool on baking sheet.

AMO'S ROCKS

Submitted by Eric Hooker

Amo (Ah-Moe) was my great grandmother. This recipe has been in my mother's recipe box as long as I can remember and long has been a holiday favorite.

1-1/2 to 2-1/2 C. Raisins
1/2 C. Water
t tsp. Baking Soda

1 C. Butter
2 Cu Sugar
3 Eggs
1 tsp Lemon juice
1 tsp. Vanilla
Milk or Sour Cream

4 C. Flour
1-1/2 tsp. Baking Powder
1/2 tsp. Salt
1 tsp. Cinnamon
1/4 tsp. Nutmeg
1/4 tsp Allspice
1-1/2 C. Chopped Nuts

Cook raisins for 2 - 3 minutes with 1/2 cup water. Add 1 tsp soda to the liquid. Drain and save liquid.

Cream together: 1 cup butter, 2 cup sugar, 3 eggs, 1 tsp lemon juice, 1 tsp vanilla. Add milk or sour cream to raisin liquid to make 1/2 cup and mix in.

Blend 4 cups flour, 1 1/2 tsp. baking powder, 1/2 tsp salt, 1 tsp cinnamon, 1/4 tsp nutmeg, 1/4 tsp allspice together, and mix into wet ingredients.

Stir in raisins and 1 1/2 cups chopped nuts. Chill 1 hour. Drop by spoonful onto a parchment covered baking sheet. Bake at 350 for 12 - 15 minutes.

CHOCOLATE CRINKLES

Submitted by Ian Hooker

This is my go-to recipe for any special occasion. I have made this since my early teens.

1/2 C. Vegetable Oil
4 oz. Unsweetened Chocolate, melted
2 C. Granulated Sugar
4 Eggs
2 tsp. Vanilla

2 C. Flour
2 tsp. Baking Powder
1/2 tsp. Salt
1 C. Powdered Sugar

Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Stir flour, baking powder, and salt into the oil mixture. Chill several hours or overnight.

Heat oven to 350 degrees F. Drop spoonfuls of dough into powdered sugar. Roll in sugar; shape into balls. Place about 2" apart on parchment paper on a baking sheet. Bake for 10 to 12 minutes. Do not overbake!

Dark Chocolate Cherry Thumbprint Cookies

Submitted by Grace Vaught

Growing up, my great grandma always gave everybody a box of cherry cordials at Christmastime. They were always too sweet for me, but she had a sweet tooth and loved them. These cookies are cherry cordials reimagined, combining the delicious flavors of chocolate and cherrie, but leaving out the sickly sweet cream that used to give me a toothache.

1-1/2 C. All-Purpose Flour, spooned and leveled
1/2 C. Cocoa Powder, Dutch process
1/2 tsp Salt
1/2 tsp Baking Powder
1-1/2 tsp Vanilla Bean Paste or Extract

3/4 C. Unsalted Butter, softened
3/4 C. Light Brown Sugar, packed
1/4 C. Granulated White Sugar
2 Egg Yolks, at room temperature

For the filling

1 C. Semi-Sweet Chocolate Chips
1/2 C. Heavy Whipping Cream

1 Jar of Cherry Preserves
Nonpareils for sprinkling on top, opt.

Line two baking sheets with parchment paper and set aside. Add flour, cocoa powder, salt and baking powder to a medium sized bowl. Whisk to combine, then set aside.

Add butter, brown sugar and granulated white sugar to a large bowl. Cream together with an electric mixer for two minutes. Add the egg yolks and vanilla to the butter/sugar mixture and mix until pale in color and fluffy, 1-2 minutes. Add in the dry ingredients and mix just until combined. Scoop the dough into 34 portions, then roll into balls. (About 1 tablespoon of dough.) Transfer the dough to the baking sheets.

Using a 1/4 tsp, press down on the dough balls to create an indent. Chill the prepared indented dough balls for at least one hour. (You can chill all the dough together on one baking sheet and then separate it out on multiple baking sheets when ready to bake.)

Baking the Cookies- Preheat the oven to 350 degrees. Arrange the prepared dough about 1-1/2 inches apart on the baking sheets. Bake the cookies for 9-11 minutes. (I think 10 minutes is perfect.). When the cookies are done baking, lightly press down on the centers again with a 1/4 tsp. (They may have lost their indent a little as they baked.) Go around them in a circular motion with a circular cookie cutter/biscuit cutter while they are still hot to give them a perfect circular shape, and to get them back to their original smaller size. Then let the cookies cool on the baking sheet for 5 minutes. Transfer them to a cooling rack to completely cool.

For the Chocolate Ganache - Add the chocolate chips to a small bowl. Heat the heavy cream in the microwave, or on the stove, until just about boiling. Pour the heavy cream over the chocolate chips and let sit for 1 minute. Stir to combine the cream and chocolate together.

Assembling the Cookies - Fill each well of the cookies with about 1/2-1 tsp cherry preserves, then top with 1 tsp of ganache, more if it'll fit. Sprinkle sprinkles over the cookies if you wish. Chill the cookies in the fridge for 10-15 minutes to allow the ganache to set. Store left overs in an air tight container for up to three days.

Crackled Cranberry Pecan Cookies

Submitted by Jackie Shields

1/4 C. Boiling Water	1 tsp. Vanilla
1/4 C. Orange Juice	1 tsp. Grated Orange Zest
3/4 C. Dried Cranberries	1-1/2 C. Flour
1/2 C. Butter, softened	1/2 tsp. Salt
1/2 C. Sugar	1/2 tsp. Cream of Tartar
1/2 C. Brown Sugar, packed	1/2 tsp. Baking Soda
1 Large Egg, room temp.	3/4 C. Toasted Chopped Pecans

Preheat oven to 350 degrees F. Pour boiling water and orange juice over cranberries in small bowl. Let stand for 5 minutes. Drain

In large bowl, cream butter and sugars until light and fluffy. Beat in egg, orange zest and vanilla. In another bowl, whisk flour, salt, cream of tartar, and baking soda. Gradually beat into creamed mixture. Stir in cranberries and pecans.

Drop dough by tablespoon 3 inches apart onto un-greased baking sheet. Bake until edges are brown for 10-12 minutes. Yield 2 dozen.

Goopy M-n-M Cookie Bar

By Jade Reed

2-3/4 C. All-Purpose Flour	1 C. Packed Brown Sugar
1-1/2 tsp. Cornstarch	1/2 C. Granulated Sugar
1 tsp. Baking Soda	2 tsp. Pure Vanilla Extract
1/2 tsp. Salt	1-1/4 C. Mini or Regular-sized M&Ms
1 C. Unsalted Butter, melted & cooled 5 min.	3/4 C. Semi-Sweet Chocolate Chips
2 large Eggs, room temp.	

Preheat the oven to 350 Degrees F. Adjust the oven rack to the center rack position. Line the bottom and sides of a 9x13-inch metal or glass baking pan with parchment paper, leaving an overhang on the sides to easily lift the bars out of the pan. Set it aside. Whisk the flour, cornstarch, baking soda, and salt together in a large bowl. Set it aside.

In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the eggs and vanilla extract. Pour this into the flour mixture and mix together with a large spoon or silicone spatula. The dough will be very soft, slick, and thick. Fold in the M&Ms and chocolate chips. The M&Ms and chips may not stick to the dough because of the melted butter but do your best to combine them.

Transfer dough to the prepared baking pan and press/smooth into an even layer. Bake for 26-30 minutes or until lightly browned on the sides and top, and a toothpick inserted in the center comes out mostly clean with a few moist (not wet) crumbs. Do not over-bake. If you notice the bars browning too much before 25 minutes, tent the pan with foil. Bars puff up in the oven but settle as they cool.

Allow the bars to cool in the pan and set on a wire rack for at least an hour. While they're warm, I like to press a few more M&Ms and chocolate chips into the tops, just for looks (optional!). Once relatively cool, lift the bars out of the pan using the overhang on the sides and cut into squares.

Cover leftover bars and store at room temperature of r up to 1 week.

Butterscotchies

By Jenn Clements

My mom and I would make these furor family every Christmas.

1 C. Butter	1-1/4 C. All-Purpose Flour
3/4 C. Sugar	1 tsp. Baking Soda
3/4 C. Brown Sugar	1/2 tsp. Salt
2 Large Eggs	1/2 tsp. Cinnamon
1 tsp Vanilla	3 C. Oats

1 bag Butterscotch Chips

Preheat oven to 375 Degrees F. In a sand mixer, blend butter and both sugars. Add in eggs and vanilla. Mix well. Next, add flour, baking soda, salt and cinnamon. Blend Well. Add Oats. Blend. Stir in chips. Place on a greased baking sheet, at least 2 inches apart. They will spread out. Bake for 8 minutes. Take off pan. Cool on plate.

Andes Mint Cookies

Submitted by Jennifer L. Renfro

1/2 C. Butter	2 tsp. Vanilla Extract
3/4 C. Brown Sugar	2 Large Eggs
1/2 C. Granulated Sugar	1 (10oz.) pkg. Andes Mints
1 tsp. Baking Soda	2-2/3 C. All-Purpose Flour
1 tsp. Baking Powder	

Preheat oven to 350 degrees F.

Cream butter, sugars, eggs, and vanilla together. Add dry ingredients gradually. Stir in andes mints. Using small cookie scoop, place on uncreased cookie sheet. Bake for 9-10 minutes. Cool. Enjoy.

Grandma's Best Chocolate Chip Cookies

Submitted by Kaylee Howser

My grandma would make these cookies at all holidays and special events.

1-1/4 C. Light Brown Sugar	1-3/4 All-Purpose Flour
3/4 C. Butter Flavored Crisco	1 tsp. Salt
2 Tbsp. Milk	3/4 tsp Baking Soda
1 Large Egg	3/4 C. Semi-Sweet Chocolate Chips

Heat oven to 375 degrees F. Combine brown sugar, shortening, milk, and vanilla in mixing bowl. Beat until fluffy. Beat egg and then slowly add remaining ingredients, saving the chocolate chips for last. Bake 10 minutes.

PUMPKIN SNICKERDOODLES

By: Simply Creative Chef Rob Scott Submitted by Jessica Proctor

“ This recipe is a family favorite. It combines the taste of pumpkin with snickerdoodle”

1/2 C. Unsalted Butter, melted & cooled for 10 min.
1/2 C. Sugar
1/2 C Light Brown Sugar, packed
1/4 C. Pumpkin Puree
1 large Egg Yolk
3/4 tsp. Vanilla Extract

1/2 C. All-Purpose Flour
1-1/2 tsp. Pumpkin Pie Spice
1/2 tsp. Baking Soda
1/4 tsp. Cream of Tartar
1/2 tsp. Salt

Topping:

1/4 C. Sugar
2 tsp. Ground Cinnamon

Combine butter, sugar, and brown sugar and stir until well-combined. Add pumpkin and stir well Stir in egg yolk and vanilla extract. In a separate bowl, whisk together flour, pumpkin spice, baking soda, cream of tartar, and salt until well-combined. Gradually add dry ingredients to wet until ingredients are well-combined. Cover cookie dough with clear wrap and place in the refrigerator to chill for at least 45 minutes.

Once dough is nearly finished chilling, preheat oven to 350 degrees F and prepare a cookie sheet by lining it with parchment paper. Prepare your cinnamon sugar mixture by whisking together 1/4 cup sugar and 2 teaspoons ground cinnamon in a small bowl. Remove dough from refrigerator and scoop into 1 1/2 teaspoon-sized balls. Roll briefly between your palms until smooth and then roll through the cinnamon sugar and transfer to prepared cookie sheet, about 2 inches apart. Bake cookies in the oven for 10-12 minutes. Allow baked cookies to cool completely on a cookie sheet before enjoying. Cookie dough: Yields 12 servings

Grandpa Cookie Cookies (Scottish Shortbread Cookie)

By Karen & Kochelle Stumpf

“ This recipe was handed down from ancestors from Scotland generation to generation. My father became known as Grandpa Cookie because he made many, many of the cookies for others. It is a family tradition to carry it on.”

1 lb butter
1 C. sugar

5 C. flour
Peppermint can be added.

Make sure butter is on the cold side, but soft enough to mix. Whip butter and sugar until well blended and fluffy (about 5 minutes). Begin adding flour a scoop at a time until mixed into butter and sugar mixture until dough is consistent to roll. Take a chunk of dough and roll under wax paper or plastic sheeting until desired thickness. Use cookie cutter to cut dough. Using a flat spatula pick up cut cookie and place on baking sheet.

Bake 11-12 minutes 350 degrees F. Remove cookies and place on paper to cool. The paper absorbs the oil from the butter. Cookie is soft until cooled. Store the cookies in a cool place. The longer the cookies age, the better they taste (keep in cool place).

You can also use a cookie press, dough must be just a little softer than for cut out cookies. You can keep cookies for a few weeks, or three to six months and they will taste wonderful. Bake a little longer if you like them crispier.

Grandpa Cookie has a special ingredient that he puts into his cookies that makes them taste so good. Besides the butter, sugar and flour, he put in LOVE.

Cookie Butter Sugar Cookie

By Jodi Green

1/2 C. salted butter melted	1-1/4 C. all-purpose flour
1/4 C. granulated sugar	1 T. corn starch
3/4 C. light brown sugar	1/2 tsp. baking soda
2 tsp. vanilla extract	1/2 tsp. baking powder
1 C. cookie butter	1/2 tsp. kosher salt
1 egg room temperature	1/2 C. granulated sugar for rolling

In the bowl of a stand mixer combine the melted butter, granulated sugar, light brown sugar and vanilla extract. Add in the egg and cookie butter, and whisk until incorporated. Next add in the flour, corn starch, baking soda, baking powder and salt. Mix on low until just combined.

Line a baking sheet with parchment paper (you can also use wax paper, but do not bake with the wax paper) Use a medium sized cookie dough scoop, about 2- 2.5 tablespoons of dough per ball, to scoop 16 even cookies and place on the prepared baking sheet. Refrigerate for 30 minutes to chill the cookie dough. This will help to enhance the flavor and prevent spreading. Preheat the oven to 350°.

Once the cookie dough has chilled, roll each in the remaining granulated sugar. Space about 2 inches apart on a cookie sheet lined with parchment paper. Use a fork to flatten the cookie dough balls in a criss-cross pattern. Bake for 9-10 minutes, or until the edges are just set. Let the cookies cool on the baking sheet for 5 minutes before transferring to a cookie rack to cool completely.

Nestle Toll House Chocolate Chip Cookies

By Julie Hoppel

“This cookie is special because our grandma would make them every year and they were requested by Santa.”

1 C. (2 sticks) Butter, softened	2-1/4 C. All-Purpose Flour
3/4 C. Granulated Sugar	1 tsp. Baking Soda
3/4 C. packed Brown Sugar	1 tsp. Salt
1 tsp. Vanilla Extract	2 C. (12 oz.) Semi-Sweet Chocolate Chips
2 large Eggs	

Preheat oven to 375 degrees.

In a small bowl, combine flour, baking soda and salt. In a separate large mixing bowl, beat butter, granulated sugar, brown sugar and vanilla extract until creamy. Add eggs, one at a time, beating well after each addition. Beat in flour mixture gradually. Stir in chocolate chips. Drop dough onto un-greased baking sheet by rounded tablespoons.

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Soft and Chewy Sugar Cookies

Submitted by Kevin Craney

Prep Time: 25 minutes 16 large cookies

2-1/2 C.(318 grams) all-purpose flour	1-1/4 C. granulated sugar, plus 1/4 C. for rolling
2 tsp.baking powder	1 C unsalted butter, at cool room temp.
3/4 tsp. fine sea salt	1 large egg plus 1 egg yolk
1 tsp. vanilla extract	

Preheat the oven to 350°F. Line baking sheets with parchment paper.

In a medium bowl, whisk together the flour, baking powder, and salt to combine. In a large bowl, use an electric mixer fitted with a paddle attachment on medium-high speed to beat the butter and 1 1/4 cups sugar until light and fluffy, 2 to 3 minutes. Scrape down the sides and bottom of the mixing bowl. Add the egg, egg yolk, and vanilla, and beat until combined, scraping the bowl down as needed. Slowly beat in the flour mixture.

Place the remaining 1/4 cup sugar in a shallow dish. Using a large (3-tablespoon) spring-loaded scoop, divide the dough into balls, then roll in sugar to coat evenly. Place the dough balls on the prepared baking sheets, spacing 2 inches apart, and flatten slightly with the bottom of a measuring cup.

Bake for 10 to 12 minutes, or until the cookies set and begin to brown. Cool for 5 minutes before removing to a wire rack to cool completely. Cookies can be stored in an airtight container at room temperature for up to 3 days.

Notes: If you live in a warmer/humid climate, or if you prefer a thicker cookie, feel free to chill the dough balls prior to baking.

Peanut Butter Chocolate Kiss

Submitted by: Laurie Tackett

These are still the cookies I make for my kids every Christmas & they're ages 25-39.

1/2 C. Shortening	1/2 tsp. Salt
3/4 C. Resse's P.B.	1-1/2 C. All-Purpose Flour
1/3 C. Granulated Sugar	1/3 C. Additional Sugar for rolling
1/3 C. Packed Light Brown Sugar	1 tsp. Baking Soda
1 Egg	
2 Tbsp. Milk	
1 tsp. Vanilla Extract	

Preheat oven to 375 degree F. Combine shortening and peanut butter. Mix in eggs until fluffy. Whisk flour, baking soda, and salt in separate bowl. Add to wet ingredients.

Unwrap Hershey Kisses & Set aside. Shape dough into 1-2" balls, roll in extra sugar, and place on un-greased cookie sheet.

Bake for 9-12 minutes until edges are lightly browned. Immediately after removing from oven, press a kiss into the center of each cookie.

Cool completely on wire rack.

If transporting and you want flat kisses, once they've set on top of a warm cookie for a few minutes, press down lightly on each kiss with a spoon until flattened to desired shape.

Whipped Shortbread Cookies

Submitted by Laura Harrison

My grandmother loved all shortbread type of cookies. We would make shortbread cookies all of the time.

2 C. All-Purpose Flour, plus additional for tamping	3/4C. Powdered Sugar
1/3 C. Cornstarch	1-1/2 tsp. Pure Vanilla Extract
1/4 tsp. Kosher Salt	Red and Green Sprinkles, if desired
1-1/4 C. Unsalted Butter, room temperature	

Preheat oven to 300 degrees F. and line a cookie sheet with a piece of parchment.

In a medium mixing bowl, whisk together all purpose flour, cornstarch and salt and put aside. Using stand mixer with the paddle attachment, beat the softened butter, powdered sugar, and vanilla together until light and fluffy (about 3-5 minutes). Scrape down the sides and bottom of the bowl as needed. Gradually add in the flour mixture, about ½ cup at a time, mixing until fully incorporated.

Using a 1 tablespoon cookies scoop, place dough about 1 inch apart on a baking sheet. Lightly dip a fork in flour and tap any excess off. Flatten the cookies about 1/3 of the way down. Add Sprinkles and bake for 12-13 minutes. Allow them to cool for at least 15 minutes on the cookies sheet before transferring to a wire rack.

No Bake Chocolate Peanut Butter Cookies

By Lindsey Foutz

“My mom and grandma always made these cookies and now they are some of my kids favorites too.

2 C. Sugar	2 T. Cocoa
1/4 lb. Butter	1/2 C. Milk
1 tsp. Vanilla	2 C. Instant Oatmeal
1/2 C. Peanut Butter	

Bring sugar, cocoa, butter and milk to a boil. Boil one minute. Remove from heat and add vanilla, oats, and peanut butter. Stir well and drop by teaspoons on parchment paper. Let set.

Ginny Fendell's Chocolate Chunk Cookies

Submitted by Leah Shields

“My school counselor made these delicious cookies for students who came to see her. I had a lot of them!”

1-3/4 C. all-purpose flour	1-1/4 sticks softened butter
3/4 tsp. baking soda	3/4 C. dark brown sugar
3/4 tsp baking powder	1/2 C. sugar
1 tsp kosher salt (use 1/2 if table salt)	1 egg
1 tsp. vanilla extract	1 bag Nestle's Chocolate Chunks

Mix flour, baking soda, baking powder, salt together in a medium bowl. Set the bowl aside. In another bowl, cream together: butter, brown sugar, sugar. Then add egg and vanilla extract to the butter sugar mixture until combined. Slowly add the flour mixture to the butter mixture and stop beating when it looks mostly combined. Add Nestle's Chocolate Chunks

Scoop the dough using a small ice cream scoop to make sure cookies are the same size. Place a few inches apart on cookie sheets that have been lined with parchment paper.

Bake in a 350 degree pre-heated oven (on convection setting if available). If not, bake at 375 on regular bake setting. Bake for 6-7 minutes on convection setting and about 8+ minutes on regular oven setting.

For soft and chewy cookies, remove from oven when they are puffed and just beginning to lightly brown (they will flatten as they cool). For hard crisp cookies, remove from oven once cookies have already flattened (they will get crispier as they cool).

For Compost Cookies, add the following ingredients Instead of the chocolate chunks:

1/2 C. potato chips	1/2 C. mini chocolate chips (or cut chunks in half)
1/2 C. pretzels	1/2 C. Golden Grahams cereal (or graham crackers)
1/2 C. mini salted caramel chips (Hershey's brand)	2 T rolled oats

Fancy Cookies

Submitted by Nyla Reynolds

“I made these cookies at Christmas with my mother ever since I was a child. I now make them every year with my own daughter.”

1 C. Oleo	2-1/2 C. Flour
1 Egg	1 C. Powdered Sugar
1/2 tsp. Vanilla	

Cream oleo and sugar, add egg and 1/2 cup flour, beat well. Add vanilla and remaining flour. Mix until smooth. Add food coloring of choice. Put through cookie press and add sprinkles (optional). Bake at 375°F until edges are light brown.

Oatmeal White Chocolate Cranberry Cookies

By Lori Strohl

1 C. unsalted butter, softened	1-1/2 C. all purpose flour
1 C, packed brown sugar	1 tsp. baking soda
1/4 C. granulated sugar	1-1/2 tsp. ground cinnamon
2 large eggs	1/2 tsp. salt
1 Tbsp. vanilla extract	3 C. old-fashioned rolled oats
1 Tbsp. molasses	6 oz. dried cranberries
2/3 C. white chocolate chips	

Cream softened butter, brown sugar and granulated sugar until combined. Add eggs and mix until combined. Add vanilla and molasses and mix until combined.

In separate bowl, mix together flour, baking soda, cinnamon and salt. Add to the wet ingredients and mix until combined. Mix in oats, cranberries and white chocolate chips. Refrigerate dough for 30 minutes.

Drop by rounded tablespoon full onto cookie sheet. Bake at 350 degrees for approximately 10-12 minutes. Makes approximately 24-30 cookies.

Cranberry Walnut Cookies

Submitted by Michael Weaver

1 C. sugar	3 C. all-purpose flour
3/4 C. brown sugar	1 tsp. baking powder
1/2 C. butter, softened	1/4 tsp. baking soda
1/4 C. cream	1/2 tsp. salt
2 Tb. orange juice concentrate	1 tsp. cinnamon
1 Tb. grated orange zest	2 Tb. candied ginger, minced
1 egg, beaten	2-1/2 C. dried cranberries
2 tsp. vanilla extract	1 C. walnuts, chopped

Heat oven to 375 degrees F. Line baking sheets with parchment paper

Cream butter and sugars together. Add egg, cream, OJ, zest and vanilla. Mix well. Sift dry ingredients into wet. Mix well. Fold in cranberries, ginger and walnuts. Chill dough for one hour. Drop by tablespoonful 2" apart on prepared sheets. Bake for 12-15 min until edges begin to brown. Cool on baking sheets for 2 min then remove to cooling racks.

Makes 2 dozen cookies.

Chocolate Chip Cookies

Submitted by Michelle Scott

1 C. Butter, softened	2-¼ C. Flour
¾ C. Brown Sugar, packed	½ tsp Baking Soda
¾ C. Granulated Sugar	½ tsp Baking Powder
1 tsp Vanilla	1 tsp Salt
2 Large Eggs	2 C. Chocolate Chips

Preheat oven to 350°. Combine dry ingredients in a small bowl. In large bowl, cream butter and sugars until fluffy. Beat in eggs 1 at a time. Add vanilla. Mix in dry ingredients. Stir in morsels. Drop by spoonful on baking sheet. Bake 9-11 minutes. Transfer to cooling rack. Cool completely.

Oatmeal Scotchies

Submitted by Michelle Scott

1-¼ C Flour	1 C. Butter, softened
½ tsp Baking Soda	¾ C. Brown Sugar, packed
½ tsp Baking Powder	¾ C. Granulated Sugar
1 tsp Salt	1 tsp Vanilla
½ tsp Cinnamon	2 Large Eggs
3 C. Oats	1-⅔ C. Butterscotch Morsels

Preheat oven to 350°. Combine dry ingredients minus oats in a small bowl. In large bowl, cream butter and sugars until fluffy. Beat in eggs 1 at a time. Add vanilla. Mix in dry ingredients. Gently mix in oats. Stir in morsels. Drop by spoonful on baking sheet. Bake 9-11 minutes. Transfer to cooling rack. Cool completely.

Ultimate Chocolate Chip Cookies

By Nancy Arnold

¾ C. butter flavor Crisco	1-¾ C. flour
1-¼ C. packed brown sugar	¾ tsp. baking soda
2 tsp. milk	1 tsp. salt
1 egg	1 C. chocolate chips
1 T. vanilla	1 C. chopped pecans

Combine crisco, sugar, milk and vanilla. Beat on med. speed till blended. Add egg and beat. Combine flour, salt and soda. Mix into creamed mixture. Stir in the chips and nuts.

Drop by rounded tablespoons onto un-greased baking sheet. 3 inches apart. Bake at 375 8-10 mins. for chewy, 11-13 for crispy.

Toll House Chocolate Chip Cookies

Nancy Trammell

My family loves to eat, and they love desserts more! So, after I got married, I started baking chocolate chip cookies to bring to the family dinners. They LOVED them!! If I ever didn't bring them, there was trouble. Then when everyone had kids, the kids would almost make themselves sick eating them. The last few years, they would eat the rest of the desserts and take home my cookies. And, it had better be an equal distribution.

When we are deciding now who is bringing what, they always say, "And of course your cookies."

I use the regular Toll House cookie Recipe, but I take them out of the oven a little earlier so that they are soft. My nephew, who is a chef, tried to duplicate mine, but couldn't. I guess I just have the touch.

Recipe:

2-1/4 C. of all-purpose flour	3/4 C. packed brown sugar
1 tsp. baking soda	1 tsp. vanilla
1 tsp. salt	2 large eggs
1 C. (2 sticks) butter, softened	2 C. (12 oz) Nestle Toll House
3/4 C. sugar	Semi-Sweet Chocolate Morsels

Preheat oven to 375 degrees F. In Kitchen Aid mixer, beat butter, both sugars, vanilla, and then eggs. Add the baking soda, salt, and flour until combined. Add chocolate chips. Drop onto ungreased baking sheet by rounded tablespoon. Bake for 9 to 11 minutes. Take off of cookie sheet immediately onto wire rack. Allow to cool completely.

Bits 'O Bricks Cookies

Submitted by Nick Teeters

6 oz. (1 C.) Bits 'O Bricks	1/2 tsp. Salt
1-1/2 T. Liquid Shortening	1/2 tsp. Baking Soda
1/2 C. Sugar	1-1/4 C. Plus 2 T. Flour (sifted)
1/2 C. Brown Sugar (packed)	1/2 tsp. Vanilla
1 Egg	

Preheat oven to 325 degrees F. In a small bowl, mix Bits 'O Brick with liquid shortening until evenly coated. Then stir in 6 tablespoons flour until well coated. Set aside. In a large bowl, combine butter, sugar, brown sugar, and vanilla. Beat until creamy. Beat in egg. Gradually add salt, baking soda and flour. Mix well. Stir in coated Bits 'O Brickle. Drop by rounded teaspoonfuls onto greased cookie sheets. Bake at 325 degrees F for 10-12 minutes. Makes 50 (2-inch) cookies.

Bourbon Toffee Cookies

Submitted by Nick Teeters

2-1/4 C. All-Purpose Flour	7 T. Unsalted Butter, melted
3/4 tsp. Baking Powder	1/4 C. Bourbon
1/2 tsp. Baking Soda	1 Large Egg
1/2 tsp. Kosher Salt	1-1/2 tsp. Pure Vanilla Extract
1-1/2 C. Granulated Sugar	8 oz. Toffee Chips
2 oz. Cream Cheese, room temp.	1/2 C. Pecan pieces, chopped small

Preheat oven to 350 degrees F., and line a baking sheet or sheets with parchment paper. In a small bowl, whisk together the flour, baking powder, baking soda, and salt. In a mixing bowl, beat the cream cheese and sugar until smooth and well combined, about 2 minutes. Add the melted butter, bourbon, egg, and vanilla. Mix thoroughly. Batter should be smooth and creamy. Before continuing, be sure to scrape the bottom of the mixing bowl to make sure everything is blended.

Gradually add the dry ingredients until just combined. Again, scrape down the sides and bottom of the bowl before adding the toffee chips and pecans. Mix until blended. Cover the bowl and place into the refrigerator for at least two hours. Using a medium cookie scoop or 2 tablespoons of dough, place scoops onto prepared cookie sheets about two inches apart. Bake cookies for 12-15 minutes or until just slightly golden. Allow to cool on baking sheet for 1-2 minutes before transferring to a wire rack.

Unapologetically Her Cookies: Ube Crinkle Cookie

By Nick Teeters

Ube: is a purple yam from the Philippines

1-3/4 All-Purpose Flour	1/4 C. Light Brown Sugar
1-1/2 tsp Baking Powder	1-1/2 C. Granulated Sugar
1/2 tsp Kosher Salt	1/2 C. Ube Hayala
1 Large Egg	3 tsp. Ube Extract
1/2 C. (1 stick) Unsalted Butter	1 C. Confectioners Sugar

Preheat oven to 350 degrees F. In a medium bowl Whisk flour, baking powder, and salt until combined. In large bowl, whisk egg, butter, brown sugar, and 1/2 cup granulated sugar. Add Ube Hayala and Ube extract and whisk until incorporated. Add the dry ingredients to the Ube mixture and mix with spatula until dough is shine. Cover bowl and refrigerate for at least 1 hour or overnight.

In a separate bowl, place the confectioners sugar and the remaining granulated sugar. Scoop out dough into large dough balls. Roll balls in confectioners sugar then granulated sugar. Arrange balls between two sheets of parchment paper. Bake 9-11 minutes till the edges set but center is still soft. Let cool 10 minutes and then transfer to wire rack.

Chocolate Crinkle Cookies

Submitted by Rachael Elikar

“This recipe is one of our holiday favorites.”

1 C. Unsweetened Cocoa Powder
1-³/₄ C. Granulated Sugar
½ C. Vegetable Oil
4 large Eggs, room temperature
2 tsp. Vanilla Extract

2 C. All-Purpose Flour
2 tsp. Baking Powder
³/₄ tsp. Salt
1 C. Powdered Sugar

In a large mixing bowl using a hand mixer or the bowl of a stand mixer fitted with the paddle attachment, combine the sugar, cocoa powder, and oil. Beat on medium speed until well combined and shiny.

Add the eggs one at a time, beating until well combined. Beat in the vanilla.

Combine the flour, baking powder, and salt in a medium bowl, stirring to combine. Add the flour mixture to the cocoa mixture and mix on low speed just until combined.

Cover the dough in plastic wrap and refrigerate for at least 4 hours or up to overnight.

Once the dough has chilled, preheat oven to 350°F. Line two large baking sheets with parchment paper. Place the powdered sugar in a small bowl.

Using a small ice cream scoop or tablespoon, scoop the chilled dough and roll into roughly one-inch balls. Roll the dough balls in powdered sugar until well coated and place on the prepared baking sheet about 2 inches apart. (Only coat as many dough balls as you can fit on the baking sheets at one time. Refrigerate the remaining dough balls and roll in powdered sugar just before baking.)

Bake for 10 to 12 minutes or until the edges of the cookies are firm and the center is puffed but still appears slightly wet. Let them cool on the baking sheets for a few minutes then transfer to a wire rack to cool completely.

***Recipe adapted from Preppy Kitchen website

Peanut Clusters

By Rebecca Swinney

“This is a holiday favorite. Everyone loves them and they’re so easy!”

12 oz Butterscotch Morsels
2 Tbsp. Gulf Wax. (optional)

6 oz Chocolate Chips
One jar or tin Spanish Peanuts (12-16 oz)

Melt wax in pan on stove. Add chips and morsels to melt. When melted, take off heat and quickly dump in peanuts. Stir to coat peanuts. Drop in spoonfuls onto a waxed paper lined baking sheet and place in fridge for 30 minutes to harden.

Peanut Butter and Jelly Thumbprint Cookies

By Rena Sheldon

This is my favorite peanut butter cookie recipe. It is from the Prince of Peace Lutheran Church recipe book, and was submitted by Penny Rinehart. At Christmastime, I make this recipe into thumbprints with jelly. You can't beat the peanut butter and jelly combination! I don't let them bake too long so they are softer.

Beat together in a large bowl with an electric mixer, adding eggs last:

1 C. peanut butter	3 C. flour
1 C. brown sugar	2 tsp. baking soda
1 C. sugar	1/2 tsp. salt
2 eggs	1 tsp. vanilla
1 C. shortening	

Beat together peanut butter, sugars, and shortening in a large bowl with an electric mixer, adding eggs last. Sift together dry ingredients in a separate bowl and add gradually to the above mixture, stirring by hand. Add vanilla and mix.

Line cookie sheets with parchment paper. Roll into heaping teaspoon-sized balls, and then in a separate bowl, roll in an additional 1/4 cup of sugar and 1/4 cup of finely chopped peanuts (optional). Place on lined cookie sheet and carefully press halfway through each one with flour-covered thumb or finger into the center of each cookie. Fill with 1/4 tsp. of jelly. Bake for 8-10 minutes at 350° F., rotating pans a half turn in the last four minutes. Cool on a wire rack.

Gluten Free Spritz Cookie

By Roxie McNelly

"This recipe was always a favorite when my mom made these press cookies. Now I can eat them gluten free!"

1/2 C. Softened Butter	1/4 tsp. Salt
1/4 C. Shortening	1 Large Egg
3/4 C. Granulated Sugar	2 tsp. Vanilla
2 C. Gluten Free Cup for Cup King Arthur Flour	(Can add food color or extracts)
1/4 tsp. Baking Powder(GF)	

Cream together butter and shortening in large bowl on high speed. Add sugar gradually. Beat until light and fluffy, about 5 minutes. Add egg and vanilla and mix well.

In a separate bowl, combine flour, baking powder, and salt. Add this mixture to butter/sugar mix in 3 additions and mix well after each addition. Place stiff dough in cookie press. Press cookies on ungreased cookie sheet. Bake at 375 degrees F for 10-12 minutes until lightly browned.

Chocolate Crinkle Cookies

Submitted by Samantha Renfro

2 C. Unsweetened Cocoa Powder
3-1/2 C. Granulated Sugar
1 C. Vegetable Oil
8 Large Eggs, room temp.
4 tsp. Vanilla Extract

4 C. All-Purpose Flour
4 tsp. Baking Powder
1-1/2 tsp. Salt
2 C. Powdered Sugar

In a large mixing bowl using electric mixer, combine sugar, cocoa powder, and oil. Beat on medium speed until well combined and shiny. Add eggs one at a time, beating until well combined. Beat in vanilla. Combine the flour, baking powder, and salt in a medium bowl, stirring to combine. Add the flour mixture to the cocoa mixture and mix on low speed just until combined. Cover the dough in plastic wrap and refrigerate for at least 4 hours or overnight.

Once the dough has chilled, preheat oven to 350 degree F. Line two large baking sheets with parchment paper. Place the powdered sugar in a small bowl. Using a small ice cream scoop or tablespoon, scoop the chilled dough and roll into roughly one-inch balls. Roll the dough balls in powdered sugar until well coated and place on the prepared baking sheet about 2-inches apart. (Only coat as many dough balls as you can fit on the baking sheets at one time. Refrigerate the remaining dough balls and roll in powdered sugar just before baking.)

Bake for 10 to 12 minutes or until edges of the cookies are firm and the center is puffed but still appears slightly wet. Let them cool on the baking sheets for a few minutes then transfer to a wire rack to cool completely.

Notes:

- Don't rush the chilling time. This dough is quite sticky when it's first made, so it needs time to firm up before you can roll and coat balls. Also, a warm dough will result in flat cookies, so don't let it sit out too long either.
- The cookies will naturally deflate in the center when cooling. Don't let this send you into a panic that they are underbaked! This means the cookies will be deliciously fudge in the center.
- Add other extracts. You can add 1 teaspoon of peppermint extract or orange extract to the cookie dough for a twist of flavors!
- To enhance the chocolate flavor, add 1 teaspoon of instant espresso powder to the sugar and oil mixture.

Russian Tea Cakes

By Shannon Kohl

“This is my mother-in-law’s recipe and she always used to make these at Christmas.”

1 C. unsalted butter, very slightly softened and sliced	½ tsp table salt
½ – 1 C. powdered sugar, see notes	2 C. all purpose flour
1 tsp pure vanilla extract	½ C. real fruit preserves
1 tsp almond extract, see notes	

In the bowl of a stand mixer fitted with paddle attachment on low speed, beat butter and sugar 10 seconds, or until lightly combined. Switch to high speed and beat until creamy and light, 2 to 3 minutes – do not rush this part. Add extracts and salt. Beat on medium-low speed for 10 seconds, scraping down bowl as needed. Gently mix in flour, just until combined, about 1 minute. Dough will be somewhat sticky. Use a rubber spatula to scrape down sides; form dough into a ball, cover, and chill 30-60 minutes.

Preheat oven to 325°F with rack on middle position. Line a baking sheet with parchment paper or silicone baking mats. Roll tablespoonfuls of dough into 1-inch balls. Place dough balls on lined baking sheets. Press down the center of each ball with round end of a wooden spatula or use your finger, making a deep well in the middle – deep but not very wide – it helps to hold the dough ball in palm of hand while forming the well. Fill cookie centers with roughly 1/2 tsp preserves – easiest to use a piping bag or a 1/4-teaspoon-sized measuring spoon. Place sheet of cookies in fridge 5 minutes to re-chill before baking. Bake 20-23* minutes or until golden brown and puffy. Let cool 5 min. on baking sheet, then gently transfer to finish cooling on wire rack.

Mexican Wedding Cakes

Submitted by Sue Purpura

“This recipe has been a family favorite for nearly 50 years. It is the first cookie the family asks for when I ask what cookies to bake!”

1 C. Butter, softened	1/4 tsp. Salt
1/2 C. Powdered Sugar	3/4 C. Finely Chopped Walnuts
1 tsp. Vanilla	Powdered Sugar
2-1/4 C. All-Purpose Flour	

Preheat oven to 400 Degrees F. Mix butter, 1/2 cup sugar and vanilla until creamy. Mix in flour, salt, and nuts until dough holds together. Using a small scoop, scoop out dough balls, shape with hands then place on un-greased cookie sheet. Bake until set, about 9 minutes. Roll in powdered sugar while warm. Let cool then roll in powdered sugar again w more times until well coated.

Red Velvet Thumbprint Cookies

Submitted by Sharon Goodin

“This is a recipe that I can do with my granddaughters. I remember doing a similar recipe with my grandmother.”

1-1/2 C. All-Purpose Flour	1/2 C. Granulated Sugar, plus more for rolling
2 Tbsp. unsweetened Cocoa Powder	1 large Egg
3/4 tsp. Baking Powder	2 tsp. Vanilla Extract
1/2 tsp. Kosher Salt	2 tsp. Red Gel Food Coloring
1 stick salted Butter, at room temperature	1 8-ounce package Cream Cheese, at room temp.
1/2 C. packed light Brown Sugar	1 C. Powdered Sugar

Whisk together the flour, cocoa powder, baking powder, and salt in a medium bowl; set aside. Combine the butter, granulated sugar, and brown sugar in a large bowl and beat with a mixer on medium speed until light and fluffy, scraping down the sides of the bowl as needed. Add the egg and vanilla and beat until combined. Add the food coloring and beat until fully incorporated. Reduce the mixer speed to low and gradually beat in the flour mixture until combined. Refrigerate the dough until firm, about 20 minutes.

Preheat the oven to 350° and line 2 baking sheets with parchment paper. Roll tablespoonfuls of the dough into balls. Pour some granulated sugar onto a plate and roll the dough balls in the sugar. Arrange on the prepared baking sheets, about 2 inches apart. Make an indentation in the center of each ball with your thumb. Refrigerate until firm, about 20 minutes.

Bake the cookies, rotating the pans halfway through, until set and the bottoms are light golden brown, 12 to 14 minutes. Let cool 5 minutes on the pans, then remove the cookies to racks to cool completely.

Meanwhile, beat the cream cheese and powdered sugar in a large bowl with a mixer on medium speed until combined. Pipe or spoon about a teaspoon of the cream cheese filling into the indentation of each cookie.

Yields: 3 dz.

Prep Time: 35 mins

Total Time: 1 hr 30 mins

Gingerbread Cookies

Submitted by Susan Brubeck

6 C. Flour	1 C. Butter
1 T. Ginger	1 C. Brown Sugar, firmly packed
1 T. Cinnamon	2 large Eggs
1/2 tsp. Cloves, powdered	1 C. Molasses
1 T. Baking Soda	2 T. Vinegar

Combine flour, ginger, cinnamon, and cloves in bowl. In a separate mixing bowl, cream butter, add sugar, then eggs - one at a time. Add the molasses and vinegar. Gradually add in the flour mixture.

Roll out about 1/4 inch thick and use cookie cutters. Place on Cookie Sheet. Bake 9-10 minutes at 350°F. Makes about 6 dozen 4-5 inch cookies

Hard Decorator's Icing

1 C. Powdered Sugar	2 tsp. Light Corn Syrup
2 tsp. Milk	Food Coloring
1/4 tsp. Vanilla or Almond Extract	

In a mixing bowl, stir the powdered sugar and the milk until smooth. Beat in corn syrup and vanilla until the icing is smooth and glossy. If it's too thick, add more corn syrup. Divide icing into separate bowls and stir in food coloring as desired.

Pipe icing onto cookies using icing piping tips or smooth on with a knife and add decorations while wet. The icing will harden as it dries.

Molasses Angel Cookies

Submitted Suzanne Horan

This recipe was shared with me by my step mother Sue Macdonald. It was a special cookie her girl scout leader made at Christmas for her loved ones. She shared her recipe with my step mom who also inherited her angel cookie cutter.

3 sticks of Butter	1-1/2 tsp Cinnamon
1-1/2 C. Sugar	1/2 tsp. Ginger
1 Egg	1/2 tsp Salt
2 C. Molasses	7-1/2 C. Flour
	4 tsp Soda

Cream 3 sticks of butter, add and mix sugar, egg, Molasses, cinnamon, ginger, and salt. In separate bowl - sift flour and soda together. Mix with creamed mixture.. Sprinkle flour over top and refrigerate over night. Roll out 1/8", cut out shapes. Bake 375 degrees F for about 8 minutes.

Chocolate Chocolate Chip Cookies With Peppermint Sprinkles

By Suzann Smith

2-1/4 C. all-purpose flour	1 C. butter, softened
3/4 C. unsweetened cocoa powder	2 large eggs
1 tsp baking soda	2 tsp vanilla extract
1/2 tsp salt	1-2/3 C. semi-sweet chocolate chips
2/3 C. white sugar	Peppermint sprinkles
2/3 C. brown sugar	(or crushed peppermint candies)

Gather all ingredients. Preheat oven to 350 degrees F (175 degrees C). Beat sugar and butter with an electric mixer in a large bowl until smooth and creamy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Combine flour, cocoa, baking soda, and salt in a bowl. Stir into the creamed mixture. Fold in chocolate chips. Drop by spoonfuls onto the ungreased baking sheets.

Bake in the preheated oven until set, 8 to 10 minutes. Remove from oven. Sprinkle immediately with peppermint sprinkles. Let cool on baking sheet 5 minutes then transfer to wire rack to cool completely.

Yields about 4 1/2 dozen cookies

Family Reunion Cookies

Submitted by Veronica Cohen

“Why this recipe is special to me: My grandma is one of twelve children. Their family gatherings are quite large. They always make these “family reunion” cookies for their gatherings and reunions, partially because the recipe makes so many and partially because everyone in the family loves them!”

2 C. vegetable shortening	3 C. all purpose flour
2 C. sugar	2 tcp. baking soda
2 C. firmly packed brown sugar	2 tsp. salt
4 large eggs	4 C. quick cooking oats
2 tsp. vanilla	2 C. shredded coconut

In a large bowl cream the shortening and sugar. Add eggs and vanilla and beat until blended. Add flour, baking soda and salt and mix until no traces of flour can be seen. Work in oats and coconut. Drop by 1 1/2 tablespoons onto cookie sheet 3 inches apart. Bake at 350 for 8 to 10 minutes. Recipe makes 7-8 dozen, depending on the size.

Cranberry White Chocolate Oatmeal Cookies

Submitted by: Tina Knoy

Yields 2 dozen cookies

1/2 C. Unsalted Butter, softened	1/2 tsp. Salt
1/2 C. Granulated Sugar	3/4 tsp. Cinnamon
1/2 C. Light Brown Sugar	3/4 C. All-Purpose Flour
1 Large Egg	1-1/2 C. Old Fashion Oats
1-1/2 tsp. Vanilla Extract	3/4 C. White Chocolate Chips
1/2 tsp. Baking Powder	3/4 C. Dried Cranberries
1/2 tsp. Baking Soda	

In a large bowl or stand mixer, cream together butter with granulated sugar and light brown sugar. Beat until light and fluffy. Mix in egg and vanilla, followed by next four ingredients. Scrape bowl as needed. Mix in flour, followed by old fashioned oats. Mix until just combined and no streaks remain. Stir in white chocolate chips and dried cranberries by hand. Refrigerate dough for 30 – 60 minutes.

Preheat oven to 350 degrees F. Line a baking sheet with a silicone baking mat or parchment paper. Scoop dough using a medium cookie scoop. Space 2 – 3 inches apart on prepared baking sheet. If desired, top off with additional white chocolate chips and dried cranberries. Lightly press down on each cookie to flatten slightly. Bake for 10 – 12 minutes or until the edges are just set. Allow cookies to rest on the baking sheet for 3 – 5 minutes, then transfer to a wire rack to cool completely. Store in an airtight container for up to a week.

Note: Recipe obtained from “BAKED BY *Rachel*”