

PREPARED BY THE WOMEN
OF THE ALPHA DELTA PI
TRI COUNTY ALUMNAE
ASSOCIATION

THE SUPER COOKIE GUIDE

**20+ COOKIE AND
DESSERT RECIPES**

CREATED FOR THE VOLUNTEERS
OF RONALD MCDONALD HOUSE
CHARITIES



THE ULTIMATE COOKIE GUIDE

THIS COOKIE BOOKLET WAS CREATED FOR
THE VOLUNTEERS OF THE RONALD
MCDONALD HOUSE CHARITIES OF THE
CAROLINAS BY THE WOMEN OF THE TRI
COUNTY ALUMNAE ASSOCIATION OF ALPHA
DELTA PI SORORITY.

THE TRI COUNTY ALUMNAE ASSOCIATION
OF ALPHA DELTA PI SORORITY IS MADE UP
OF SISTERS LIVING IN BUT NOT LIMITED TO
THE COUNTIES OF YORK, CHESTER AND
LANCASTER, SC.

THESE SISTERS HAVE TAKEN THEIR
FAVORITE COOKIE RECIPES AND
COALLATED THE MATERIAL INTO THIS
BOOKLET.



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Banana Chocolate Chip Cookies



Recipe donated by Emily Brandt

ingredients

- 4 ½ cups of flour
- 2 tsp of baking soda
- 2 cups of butter
- 1 ½ cups of packed brown sugar
- ½ cup white sugar
- 2 (3.4oz size) banana cream instant pudding
- 4 eggs
- 2 tsp banana extract
- 4 cups chocolate chips

instructions

- Preheat oven to 350 F.
- Sift together flour and baking soda (set aside).
- In a large bowl cream together butter, brown sugar, and white sugar.
- Beat in the instant pudding mix until blended.
- Stir in eggs and banana extract.
- Blend in flour and baking soda mixture.
- Add in chocolate chips.
- Drop by round spoonful on increased cookie sheet.
- Bake 10-13 minutes.



Cream Cheese Raspberry Cookies



Recipe donated by Necie Wald

ingredients

- 1 ¼cup all-purpose flour
- ½ teaspoon baking powder
- ⅛ teaspoon salt
- ¼ cup unsalted butter-softened
- 4 oz cream cheese-softened
- ¾ cup sugar
- 1 egg
- 1 teaspoons vanilla extract
- ¾ cup raspberries
- 2 tablespoon lemon juice
- 1-2 tablespoon flour
- 5 oz white chocolate-chopped
- sanding sugar

instructions

- Preheat the oven to 350 F and line pans with parchment paper.
- Pour fresh lemon juice over raspberries, drain them after a few minutes.
- Whisk together 1 1/4 cup all-purpose flour, salt and baking powder and set aside.
- Beat butter with sugar and cream cheese until it's light and fluffy.
- Add egg and vanilla and mix well.
- Gradually add flour mixture and mix until it's well combined.
- Stir in chopped white chocolate.
- Sprinkle raspberries with 1-2 tablespoon flour, toss them until all raspberries are coated with thin layer of flour and then stir them really gently in the batter.
- Drop heaping tablespoon of batter onto pan leaving an inch space between.
- Set the cookies in the refrigerator for 5-10 minutes before baking.
- Bake for 13-15 minutes (until the edges become golden brown).
- Let them cool a few minutes in the pan than transfer them to a wire racks to cool completely.

Rolo Cookies



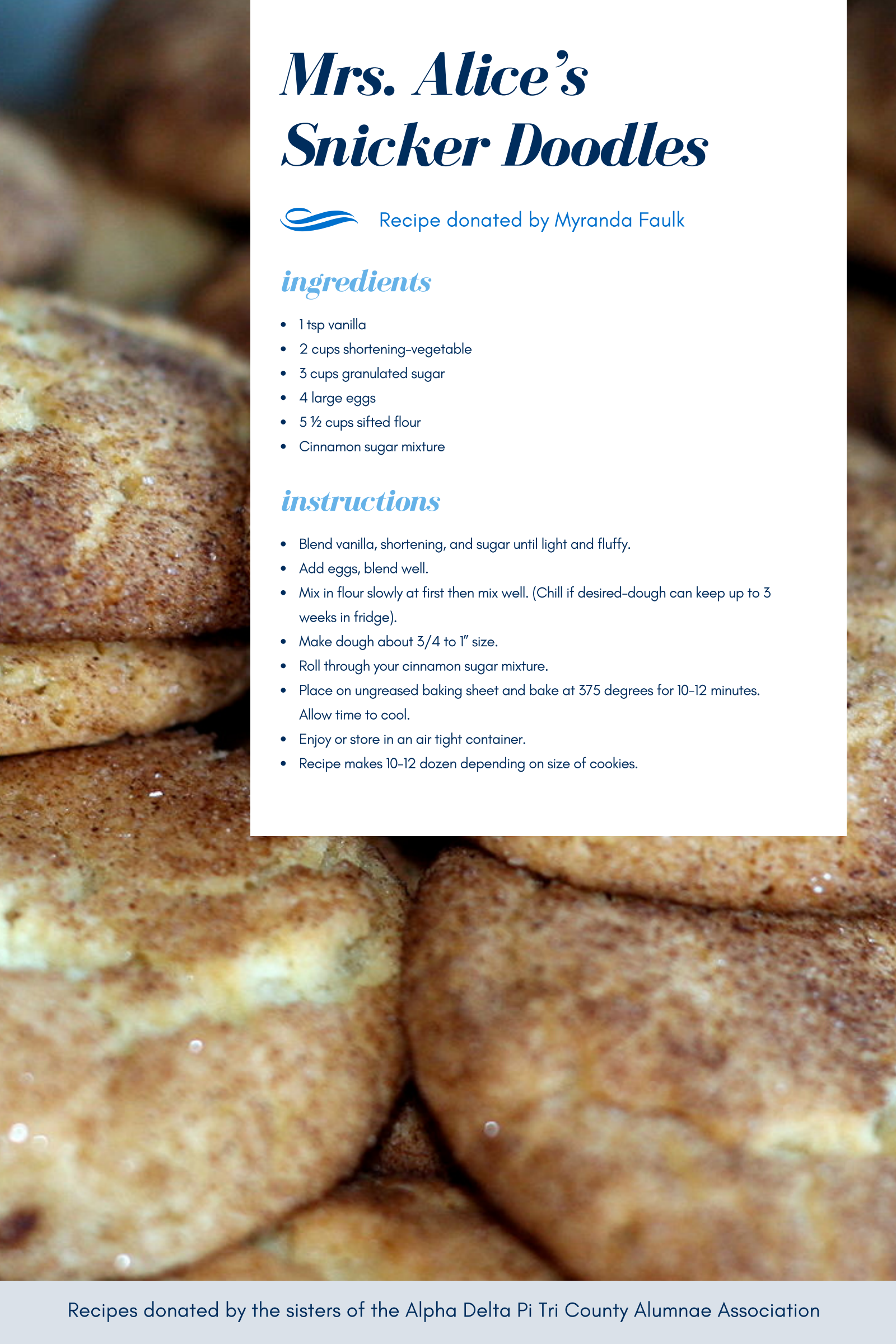
Recipe donated by Abby Ayers

ingredients

- 2 ½ cups flour
- 2 eggs
- ¾ cup unsweetened cocoa
- 1 Cup firmly pressed brown sugar
- 1 tsp. baking soda
- 48 milk chocolate ROLOS (unwrapped)
- 1 Cup margarine softened
- 1 Cup sugar
- 2 tsp. vanilla

instructions

- Heat oven to 375 F
- Lightly spoon flour into measuring cup, level off.
- In small bowl combine: flour, cocoa and baking soda. Blend well.
- In large bowl: beat 1 cup sugar, brown sugar and margarine until light and fluffy.
- Add vanilla and eggs. Beat well. Add flour mixture, blend well.
- For each cookie with floured hands, shape about 1 Tbsp dough around 1 caramel candy, covering completely.
- Place 2 inches apart on ungreased cookie sheets.
- Bake for 7-10 minutes or until set and slightly cracked.
- Cool 2 minutes. Remove from cookie sheets. Cool completely on wire rack.



Mrs. Alice's Snicker Doodles



Recipe donated by Myranda Faulk

ingredients

- 1 tsp vanilla
- 2 cups shortening-vegetable
- 3 cups granulated sugar
- 4 large eggs
- 5 ½ cups sifted flour
- Cinnamon sugar mixture

instructions

- Blend vanilla, shortening, and sugar until light and fluffy.
- Add eggs, blend well.
- Mix in flour slowly at first then mix well. (Chill if desired-dough can keep up to 3 weeks in fridge).
- Make dough about 3/4 to 1" size.
- Roll through your cinnamon sugar mixture.
- Place on ungreased baking sheet and bake at 375 degrees for 10-12 minutes. Allow time to cool.
- Enjoy or store in an air tight container.
- Recipe makes 10-12 dozen depending on size of cookies.

Reese's Pieces Cookies



Recipe donated by Elizabeth Stoffelen

ingredients

- ½ cup unsalted butter melted
- ⅓ cup granulated sugar
- ½ cup light brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups all-purpose flour
- 1 ½ cups Reese's Pieces Candy

instructions

- Note: This dough requires chilling.
- Place melted butter in the bowl of a stand mixer fitted with the paddle attachment (or a large bowl if using a hand mixer).
- Add granulated and brown sugars and mix on low speed until the mixture is smooth.
- Mix in egg and vanilla extract and mix on medium speed until combined.
- Mix in baking soda and salt, then slowly mix in flour and mix just until the batter is smooth and comes together. Be sure to scrape the sides of the bowl during mixing. Slowly mix in Reese's Pieces.
- Line a cookie sheet with a silicone baking mat or parchment paper.
- Scoop 2 tablespoon balls of dough onto the cookie sheet. Cover with plastic wrap and chill for at least 2 hours.
- Preheat oven to 350°F. Line a second cookie sheet with parchment paper or a silicone baking mat.
- Remove the chilled cookie dough balls from the refrigerator and space them 2-inches apart on the cookie sheets.
- Bake (2 tablespoon sized cookies) for 11-15 minutes, or until the edges are a light golden and the tops are no longer glossy. Let cool on the cookie sheets at least 10 minutes before removing.

Cake Batter Oreo Cookies



Recipe donated by Hannah Hopfensperger

ingredients

- 1 ¼ cups all-purpose flour (spoon & leveled)
- 1 ¼ cups yellow or vanilla boxed cake mix (I typically use vanilla cake mix)
- ½ teaspoon baking soda
- ¾ cup unsalted butter, softened to room temperature
- ½ cup granulated sugar
- ½ cup (packed) light brown sugar
- 1 egg, at room temperature
- 1 ½ teaspoons pure vanilla extract
- ⅔ cup semi-sweet chocolate chips
- ½ cup sprinkles
- 10 Oreos, crushed into pieces (any flavor you like)

instructions

- In a large bowl, sift together flour, cake mix, and baking soda. Set aside.
- Using a hand mixer, cream the softened butter and both sugars together on medium speed until smooth. Add the egg and mix well, about 1 minute. Add the vanilla and beat on high until combined. Add the flour mixture to the wet ingredients and mix on low-medium speed until just combined. Add the chocolate chips, sprinkles, and crushed Oreos. Mix on low until the add-ins are evenly disbursed.
- Cover tightly with plastic wrap and refrigerate dough for at least 2 hours, or up to 3 days. If you chill longer than 2 hours, make sure you roll the cookie dough into balls after the 2 hour mark. Place dough balls on a plate, cover tightly, and store in the refrigerator until ready to bake.
- Once chilled, preheat oven to 350°F (177°C). Line two large cookie sheets with parchment paper or silicone baking mats.
- Scoop rounded balls of the cold dough onto an ungreased baking sheet. Use about 2 Tablespoons of cookie dough per cookie. Shape your cookie dough balls to be “taller” than they are wide. Press a few chocolate chips or crushed Oreo pieces into the tops of the cookie dough balls, if desired. That makes a pretty cookie. Make sure to keep dough chilled when working in batches.
- Bake the cookies for 10-12 minutes until edges are slightly browned. The centers will still appear very soft, but the cookies will set as they cool. You may also press a few more chips into the tops of the cookies at this point (the chips will melt down and stick from the warm cookies).
- Allow the cookies to cool on the baking sheet for 4 minutes and transfer to a wire rack to cool completely.

Magnolia Table: Chocolate Chips Cookies



Recipe donated by Morgan Evans

ingredients

- 2 ½ cups all-purpose flour
- 1 heaping teaspoon baking soda
- ½ teaspoon sea salt
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 2 cups packed light brown sugar
- 2 large eggs
- 1 ½ teaspoons vanilla extract
- 1 ½ cups semisweet chocolate chips

instructions

- Arrange a rack in the center of the oven and heat to 350°F. Line a baking sheet with parchment paper.
- Place the flour, baking soda, and salt together in a medium bowl; set aside.
- Place the butter and sugar in a stand mixer fitted with the paddle attachment. (Alternatively, use an electric hand mixer and large bowl.) Beat on medium-high speed until light and fluffy, 2 to 3 minutes. Add the eggs and beat until blended. Add the vanilla and beat until blended.
- Turn the mixer off and add the flour mixture. Mix on medium speed just until the flour is mixed in, then turn the mixer to high speed for a few seconds to pull the dough together; it will be chunky. Add the chocolate chips and beat on high speed to thoroughly and quickly mix in the chips, about 5 seconds.
- Drop the dough by large spoonfuls onto the prepared baking sheet; don't flatten them. Bake until lightly browned on top, 10 to 11 minutes. Cool on the pan on a rack for 1 minute, then transfer the cookies to the rack to cool completely. Repeat with the remaining dough.

Red Velvet Cookies



Recipe donated by Madison Harper

ingredients

- $\frac{3}{4}$ cup unsalted butter, room temperature
- 4 ounces cream cheese, room temperature
- 1 cup white sugar
- 1 cup packed dark brown sugar
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 teaspoons vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 tablespoon red food coloring, preferably McCormick brand
- $2\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup natural cocoa powder (not Dutch process)
- 2 cups white chocolate baking chips, divided

instructions

- Preheat the oven to 350 F.
- Line two baking sheets with a silicon baking mat or parchment paper.
- Place the butter, cream cheese, both sugars, baking soda, salt, and vanilla extract in the bowl of a stand mixer fitted with a paddle attachment. Mix on medium speed until the mixture is creamy, uniform in color, and clings to the side of the bowl, about 1 to 2 minutes.
- Add the egg and egg yolk: Scrape down the sides of the bowl. Mix to incorporate on medium speed. Repeat with the egg yolk, and then the red food coloring, mixing on slow speed to avoid splattering the red food coloring.
- Add the flour and cocoa powder: Mix on low
- Add the white chips: Add $1\frac{1}{2}$ cups of the baking chips to the dough, reserving $\frac{1}{2}$ cup of chips for topping the cookies.
- Shape the cookies: roll out 1-inch balls (heaping tablespoons) of dough, placing them on the prepared baking sheet.
- Bake the cookies, one baking sheet at a time, for 11 to 13 minutes or until the edges of the cookie are dry and set. The cookies will look a bit puffy and plump.
- While the cookies are still warm, press several white chips into the top of the cookies while they are still hot and puffy. Let the cookies cool on the baking sheet for 5 minutes before transferring the cookies to a wire cooling rack.

4 Ingredient Coconut Macaroons (GF)



Recipe donated by Dawn Turner

ingredients

- 14 oz. sweetened coconut
- 2 tsp. vanilla
- 14 oz. can condensed sweetened milk (Eagle Brand recommended)
- 1-2 cups chocolate chips
- Optional: melting chocolate

instructions

- Line a baking sheet with parchment paper.
- Mix the ingredients together.
- Roll into small, very tight balls.
- Bake at 350. Since all ovens vary the timing may run 15-25 minutes – be sure to bake until the tops are golden brown. Let them cool before removing from the baking sheet and then move to a wire rack to finish cooling, otherwise they may fall apart.
- Optional: Dip in chocolate.

Neiman Marcus

Cookie



Recipe donated by Jillian Viola

ingredients

- 2 ½ cups all-purpose flour
- 1 heaping teaspoon baking soda
- ½ teaspoon sea salt
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 2 cups packed light brown sugar
- 2 large eggs
- 1 ½ teaspoons vanilla extract
- 1 ½ cups semisweet chocolate chips

instructions

- Arrange a rack in the center of the oven and heat to 350°F. Line a baking sheet with parchment paper.
- Place the flour, baking soda, and salt together in a medium bowl; set aside.
- Place the butter and sugar in a stand mixer fitted with the paddle attachment. (Alternatively, use an electric hand mixer and large bowl.) Beat on medium-high speed until light and fluffy, 2 to 3 minutes. Add the eggs and beat until blended. Add the vanilla and beat until blended.
- Turn the mixer off and add the flour mixture. Mix on medium speed just until the flour is mixed in, then turn the mixer to high speed for a few seconds to pull the dough together; it will be chunky. Add the chocolate chips and beat on high speed to thoroughly and quickly mix in the chips, about 5 seconds.
- Drop the dough by large spoonfuls onto the prepared baking sheet; don't flatten them. Bake until lightly browned on top, 10 to 11 minutes. Cool on the pan on a rack for 1 minute, then transfer the cookies to the rack to cool completely. Repeat with the remaining dough.



Peanut Butter Chocolate Chip Cookies



Recipe donated by Isabelle Newton

ingredients

- 1 cup Brown Sugar
- 1 cup Peanut Butter
- 1 large Egg
- 1 tsp Baking Soda
- ½ cup Mini Chocolate Chips

instructions

- Mix all ingredients together in a bowl.
- Line a cookie sheet with foil or parchment paper.
- Bake at 350 F for 8-10 minutes.
- Recipe yields 12 cookies.

Accordion Treats



Recipe donated by Whitney Shea

ingredients

- $\frac{3}{4}$ cup margarine
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 1 tsp vanilla
- 1 cup all purpose flour
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup chopped walnuts (optional)

instructions

- Line an ungreased cookie sheet with tinfoil. Then take a second piece of tinfoil and create 1 inch pleats to make an accordion-pleated pan.
- In a large bowl beat the butter with the sugar until light and fluffy.
- Add vanilla and eggs and beat well.
- Mix in flour and salt and then stir in walnuts.
- Drop rounded teaspoonfuls of dough into each fold of foil.
- Bake at 325 F for 18-26 minutes or until golden brown.
- Remove cookies from foil and cool completely.
- Cookies can be sprinkled with powdered sugar.

Thumbprint Cookies



Recipe donated by Griffin Rohrer

ingredients

- 1 $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp kosher salt
- $\frac{3}{4}$ cup of butter, softened
- $\frac{1}{2}$ cup sugar
- 1 large egg
- 1 tsp vanilla extract
- $\frac{1}{3}$ cup assorted jams for filling

instructions

- Preheat oven to 350 F.
- Line baking sheets with parchment.
- In a large bowl, whisk together the flour, baking powder and salt.
- In a second bowl, beat the butter and sugar until pale and fluffy. Beat in an egg and vanilla.
- Start to mix in the dry ingredients until well incorporated.
- Create 1 inch balls on the baking sheets.
- Press a thumbprint into the center of each ball, $\frac{1}{2}$ inch deep.
- Fill indent with a small spoonful of jam.
- Bake 13-14 minutes until golden brown.

S'mores Cookies



Recipe donated by Rachel Brown

ingredients

- 11 Tablespoons unsalted butter , softened
- 1 cup brown sugar , packed
- ½ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- ½ teaspoon sea salt
- optional 1 teaspoon cinnamon
- 2 ½ cups flour
- 1/2 cup semi-sweet chocolate chips
- 1 cup mini marshmallows
- 3 regular sized Hershey's bars , broken into pieces
- 1-2 packages graham crackers , broken into squares

instructions

- Preheat the oven to 375 degrees.
- In a medium bowl, whisk together the flour, baking soda, sea salt and cinnamon to combine. Set aside.
- In the bowl of an electric mixer, cream butter with white and brown sugar until light and fluffy. Add the eggs and vanilla and mix until combined.
- Add the flour mixture to the butter mixer and combine on low speed.
- Fold in the chocolate chips and marshmallows. Chill dough in refrigerator for 1 hour to overnight.
- Line baking pans with parchment paper.
- Lay out graham crackers side by side on the pans as close as possible (they should be touching). You may have to add or remove graham crackers according to how much dough you have. If you want your cookies thicker you will use more dough and less graham crackers.
- Place tablespoons of dough on graham crackers about 1 - 1 ½ inches apart. I averaged about 1 1/2 tablespoons of dough per graham cracker square. Press down slightly with fingertips.
- Bake for 5 minutes then remove from oven to press Hershey's bar pieces on to the top. You can place as many pieces or as little as you want depending how much chocolate flavor you want.
- Bake for an additional 5 - 7 minutes or more if your cookies are thicker. They will be done when the edges begin to turn golden brown. Remove to a wire rack to cool. For clean cutting make sure cookies are completely cool and cut with a sharp knife.

Cake Mix Cookies



Recipe donated by Myranda Faulk

ingredients

- 1 yellow cake mix
- 2 eggs
- ½ cup vegetable oil
- ½ bag of chocolate chips

instructions

- Preheat oven to 350 F.
- Mix all ingredients together.
- Bake in the oven for 15 – 18 minutes.



Salted Brownie Cookies



Recipe donated by Harper Powell

ingredients

- 2 ½ cups all-purpose flour
- 1 heaping teaspoon baking soda
- ½ teaspoon sea salt
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 2 cups packed light brown sugar
- 2 large eggs
- 1 ½ teaspoons vanilla extract
- 1 ½ cups semisweet chocolate chips

instructions

- Arrange a rack in the center of the oven and heat to 350°F. Line a baking sheet with parchment paper.
- Place the flour, baking soda, and salt together in a medium bowl; set aside.
- Place the butter and sugar in a stand mixer fitted with the paddle attachment. (Alternatively, use an electric hand mixer and large bowl.) Beat on medium-high speed until light and fluffy, 2 to 3 minutes. Add the eggs and beat until blended. Add the vanilla and beat until blended.
- Turn the mixer off and add the flour mixture. Mix on medium speed just until the flour is mixed in, then turn the mixer to high speed for a few seconds to pull the dough together; it will be chunky. Add the chocolate chips and beat on high speed to thoroughly and quickly mix in the chips, about 5 seconds.
- Drop the dough by large spoonfuls onto the prepared baking sheet; don't flatten them. Bake until lightly browned on top, 10 to 11 minutes. Cool on the pan on a rack for 1 minute, then transfer the cookies to the rack to cool completely. Repeat with the remaining dough.

Iced Pumpkin Cookies



Recipe donated by Ellie Stacey

ingredients

- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp vanilla
- ½ tsp salt
- 2 cups flour
- 1 cup shortening
- 1 cup brown sugar
- 1 cup canned pumpkin
- 1 egg
- Optional: pecans and raisins

instructions

- Preheat the oven to 325 F.
- Hand mix the baking powder, baking soda, cinnamon, salt, flour and brown sugar together in a medium mixing bowl and set it aside.
- In a new mixing bowl blend together the shortening and sugar. Once creamy add the pumpkin, egg and vanilla.
- Add dry ingredients into the creamy batter in a large bowl
- Bake cookies for 12 minutes.

icing ingredients

- 4 Tbsp margarine
- 5 Tbsp milk
- ⅔ cup brown sugar
- 1 ⅓ cup powdered sugar
- ¾ tsp vanilla

icing instructions

- While cookies bake, prepare the icing
- Boil the margarine, milk and brown sugar for two minutes in a small pot, stirring constantly, until completely melted
- Let the boiled mixture cool for 20-30 minutes
- Once cooled, stir in vanilla.
- Sift the powdered sugar into the mixture gradually and blend well.
- Once finished, ice the cooled cookies.

Rich Chocolate Cookies



Recipe donated by Sarah Wilcox

ingredients

- 3 ½ oz of butter, at room temperature
- ¼ cup sugar
- 1 cup all purpose flour
- ¼ cup cocoa powder
- Melted dark or milk chocolate to drizzle (optional)

instructions

- Preheat oven to 350 F.
- Line two baking sheets with parchment paper.
- In a bowl, mix the butter and sugar together with an electric mixer until pale and creamy.
- Sift in the flour and cocoa powder, and beat until mixture comes together to form a dough. You may need to bring it together with your hands at the end.
- Roll the dough into 16 balls, each about the size of a walnut, and place on the baking sheets.
- Press the middle of each one with your thumb to flatten it, or use a fork, which will be to decorate it at the same time. Bake for 20 minutes, then transfer to a wire rack to cool completely.
- Drizzle over the melted chocolate (if using), and allow to set before serving.



No Bake Chocolate-Peanut Butter Cookies



Recipe donated by Justine Hill

ingredients

- 2 cups sugar
- ½ cup milk
- 1 stick (8 tbsp) unsalted butter
- ¼ cup unsweetened cocoa powder
- 3 cups old fashioned rolled oats (quick oats work too!)
- 1 cup smooth peanut butter
- 1 tablespoon pure vanilla extract

instructions

- Line a baking sheet with wax paper or parchment.
- Bring the sugar, milk, butter and cocoa to a boil in a medium saucepan over medium heat, stirring occasionally, then let boil for 2 minutes. Remove from the heat. Add the oats, peanut butter, vanilla and salt, and stir to combine.
- Drop teaspoonfuls of the mixture onto the prepared baking sheet, and let sit at room temperature until cooled and hardened, about 30 minutes.
- Refrigerate in an airtight container for up to 3 days.

Banana Oatmeal Chocolate Chip Cookies



Recipe donated by Ximena Perez

ingredients

- 1 cup quick oats — I recommend quick oats over rolled oats, as the rolled oats will have a much firmer texture that is harder to chew
- $\frac{3}{4}$ cup whole wheat pastry flour — or substitute white whole wheat flour or all-purpose flour
- 1 $\frac{1}{2}$ teaspoons baking powder — I recommend aluminum free
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon kosher salt
- 1 large very ripe banana — enough to yield $\frac{1}{2}$ cup mashed
- 2 tablespoons virgin coconut oil — at room temperature (not melted) or unsalted butter
- 1 large egg — at room temperature
- $\frac{1}{4}$ cup plus 2 tablespoons light brown sugar
- 1 teaspoon pure vanilla extract
- $\frac{3}{4}$ cup dark chocolate chips

instructions

- Line a large baking sheet with parchment paper or a silicone baking mat.
- In a medium mixing bowl, stir together the oats, whole wheat pastry flour, baking powder, cinnamon, and salt until combined. Set aside.
- In a large mixing bowl or the bowl of a standing mixer fitted with the paddle attachment, mash the banana (I use the mixer to do this), checking to make sure you have $\frac{1}{2}$ cup. Add the coconut oil (or butter), egg, brown sugar, and vanilla extract and beat on medium high until very well combined, at least 3 minutes, stopping to scrape down the bowl as needed. The batter will be a little bit chunky and wet.
- Add dry ingredients, mix on low speed. Mix in the chocolate chips. The batter will be wet, somewhat loose, and sticky.
- With a large cookie scoop or a measuring cup, portion the dough in $\frac{1}{4}$ -cup amounts and drop them on the baking sheet. Refrigerate for at least 2 hours to allow the dough to firm up (the cookies will spread and not set properly if baked immediately), or cover the cookie sheet with plastic wrap and refrigerate for up to 2 days.
- Preheat the oven to 350 degrees F. Bake cookies for 10-13 minutes, until the cookies are dry set on the edges and feel set on top and a toothpick inserted in the center comes out clean.
- Let the cookies cool on the baking sheet for 10 minutes, then transfer to a wire rack to finish cooling completely

Chocolate Hazelnut Biscotti



Recipe donated by Sydney Whitman

ingredients

- 2 1/4 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 1/2 tsp. baking powder
- 1/2 tsp salt
- 1/2 cup(1 stick) unsalted butter, room temperature
- 3/4 cup sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 cup chopped hazelnuts
- 1/2 cup white chocolate chips

instructions

- Preheat oven to 350 degrees.
- Spray a large baking sheet with cooking spray.
- Whisk together flour, cocoa, baking powder and salt in a medium bowl.
- Beat butter, sugar, eggs, and extract in a large bowl until light and fluffy, three minutes.
- Stir in flour mixture into butter mixture, then add nuts and chips.
- Divide dough in half. With lightly floured hands, shape each half into 12 x 2 inch slightly flattened loaf. Place loaves 2 inches apart on the sheet.
- Bake for 25 minutes until lightly browned. Let cool on a sheet on a rack for 10 minutes.
- Place loaves on a cutting board. Slice diagonally 3/4 inch thick.
- Place slices on a baking sheet. Bake for 15 minutes until lightly browned. Cool on racks.



Red Velvet Cupcakes



Recipe donated by Mary Graham

ingredients

- 1 box red velvet cake mix
- 1 package instant chocolate pudding
- 1 cup sour cream
- ½ cup milk
- ½ cup canola oil
- 4 eggs
- 1 tsp vanilla
- 1 cup mini chocolate chips

frosting

- 1 package of cream cheese (8 oz)
- ½ cup unsalted butter
- 1 tsp vanilla
- 5 cups powdered sugar
- 2 tbsp milk

instructions

- Beat eggs in a separate bowl from the dry ingredients
- Add all the dry ingredients into a mixing bowl
- Combine all ingredients
- Scoop 2 tablespoons of batter into individual lined cupcake pan
- Bake at 350 F for 16-18 minutes

frosting instructions

- Cream the cream cheese and butter for about 1 minute until blended together
- Add the vanilla, milk and 1 cup of the powdered sugar
- Slowly mix in the rest of the powdered sugar



Butter Finger Cookies



Recipe donated by Mason Tomberlin

ingredients

- 1 stick of butter (or ½ butter and ½ margarine)
- 1 cup flour (self-rising)
- ⅓ cup sugar
- 1 cup nuts
- ¼ cup powdered sugar

instructions

- Cream the butter and sugar.
- Mix a little flour with the nuts.
- Add the rest of the flour to the creamed mixture.
- Add the nuts.
- Shape into oblong cookies.
- Bake in a slow oven at 300 F.
- Remove from oven and let sit for a few minutes too cool.
- Roll in sifted powdered sugar.

Chewy Lemon Cookies



Recipe donated by Necie Wald

ingredients

- - 1 box lemon cake mix
- - 2 eggs
- - 1/3 cup vegetable oil
- - 1 tsp lemon extract
- - (Optional: powdered sugar for decoration)

instructions

- Preheat oven to 375 degrees.
- Pour cake mix into a large bowl.
- Blend in eggs, oil, and lemon extract.
- (Optional) Drop teaspoonfuls of dough into a bowl of powdered sugar.
- Place on on an un-greased cookie sheet.
- Bake for 6 to 9 minutes until bottoms are light brown.