



Virtual Cookie Exchange

2020 Recipe Book



Hopewell Valley Senior Services

201 Washington Crossing Pennington Road
Titusville, NJ 08560

CRUNCHY JUMBLES

from Madeleine Mansier

- 1 $\frac{1}{4}$ cups flour
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup softened butter
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- 2 cups Rice Krispies
- 6 oz. package chocolate chips
- $\frac{1}{2}$ cup raisins

DIRECTIONS:

1. Stir together flour, soda and salt. Set aside.
2. In large mixing bowl, beat together butter and sugar until light and fluffy. Add egg and vanilla. Beat well. Add flour mixture, missing until combined.
3. Stir in Rice Krispies, chocolate chips and raisins. Drop by level tablespoon onto baking sheets coated with cooking spray
4. Bake at 250* for 12 minutes. Remove immediately. Cool on wire racks. Store in airtight container.

APPLESAUCE COOKIES

from Irene Rose Wildgrube

- 1 box spice cake mix
- 1 cup raisins
- 1/2 cup vegetable oil
- 1/2 cup applesauce
- 1 egg

DIRECTIONS:

- 1) In a large bowl, combine cake mix, raisins, oil, applesauce and egg.
- 2) Beat at medium speed of electric mixer for one minute.
- 3) Drop by spoonful onto ungreased cookie sheet.
- 4) Bake in 350 degree oven for 12-15 minutes.

GREEK HONEY DANTIES

from Marianne Trautman

COOKIES:

1 3/4 cup flour
1 tsp baking powder
1/2 tsp baking soda
1 stick softened unsalted butter
1/3 cup sugar
1/3 cup oil
1 tablespoon orange juice
About 1/3 cup finely chopped walnuts for decorating.

SYRUP:

3/4 cup sugar
1/2 cup water
1/3 cup honey

DIRECTIONS:

Bake 350 degrees. Line baking sheet with parchment paper.

Beat butter and sugar together with mixer about 3 minutes. Slowly pour in oil, followed by orange juice and beat until creamy. Turn off mixer and add dry ingredients; pulse until blended, then mix on low speed until flour is fully incorporated. You'll have very soft dough.

You need about 2 teaspoons of dough for each cookie. Gently shape each piece into a ball and then an oval. Place on lined baking sheet with about 2 inches between each cookie. Pat cookies down lightly and poke a few holes in each one with a toothpick (don't poke all the way down to the baking sheet).

Bake cookies 15 to 17 minutes, rotating the pan after 8 minutes. Gently transfer each cookie to a rack to cool completely.

Stir sugar, water, and honey together in a small pot, bring to boil over medium heat; lower heat and simmer for 5 minutes. Pour syrup into heatproof measuring cup and let cool to room temperature.

Line baking sheet with aluminum foil and place rack of cookies over sheet. Spoon syrup over cookies, using as much of the syrup as you can. Sprinkle some walnuts down center of each cookie, pressing the nuts down lightly. Let cookies rest for about 1 hour before serving or storing.

Store between layers of parchment or wax paper at room temperature for up to 3 days--or can be frozen, airtight for up to 2 months.

BON BON COOKIES

from Sue Methot

- 1 box Betty Crocker Pie Crust
- 1 cup finely chopped walnuts
- 1 egg
- 1 cup confectioner sugar
- 1 tsp vanilla
- Candied cherries

DIRECTIONS:

- 1) Mix one box Betty Crocker Pie crust with one cup finely chopped walnuts and one cup confectioner sugar
- 2) Add one egg and one tsp vanilla
- 3) Knead on a floured board and roll into a ball
- 4) Tear off a small portion
- 5) Put candied cherry in center of each cookie
- 6) Place on cookie sheet
- 7) Bake 8-10 minutes at 400 degrees (don't let them get too brown on bottom)

Icing - use recipe on bag or box of confectioner sugar. Put into two small bowls and put red and green food coloring (separately) into bowls. You can also use the plain white icing. Dip top of cookie into the icing and let dry on cookie sheet.

Enjoy!

GOLDEN LASSIES

(A Family Favorite)

from Jo Ann Sufnar

COOKIES:

- 1/4 lb. of margarine
- 1 cup flour
- 1- 3 oz. pkg. of cream cheese

DIRECTIONS:

- 1) Blend softened margarine and cheese until creamy.
- 2) Add flour gradually, blending thoroughly.
- 3) Divide evenly into 24 balls.
- 4) Shape and press into small muffin pans.

FILLING:

- 1/2 cup walnuts or pecans (chopped)
- 1 egg,
- 3/4 cup of light brown sugar
- 1 tsp. vanilla,
- 1 tablespoon margarine (melted)

DIRECTIONS:

- 1) Beat egg, sugar, melted margarine and vanilla
- 2) Sprinkle half of nuts in cups
- 3) Add filling
- 4) Spoon in remainder of nuts on top of filling.
- 5) Bake in 350 degree oven for 15 to 18 minutes
- 6) Reduce heat to 250 degrees for 10 minutes.

Enjoy!!!

RICOTTA COOKIES

from Jo Ann Sufnar

COOKIES:

- 1-15 oz. container of ricotta cheese
- 2 eggs
- 2 sticks of margarine
- 2 cups of sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp. salt
- 4 cups flour

ICING:

- 1/2 stick margarine
- 1 tablespoon of milk or more
- 1 teas. vanilla
- 2 cups confectionery sugar
- Decorate with sprinkles or jimmies

DIRECTIONS:

- 1) Blend together the ricotta cheese, eggs, margarine and sugar
- 2) Add in the baking powder, baking soda, salt and flour
- 3) Place dough into balls on baking sheet
- 4) Bake at 350 degrees for 10-15 minutes
- 5) Decorate cookies after cooled with icing

FLOURLESS CHOCOLATE PEANUT BUTTER COOKIES

from Angeline Martin

- 1 cup Smooth Peanut Butter
- 3/4 cup Light Brown Sugar
- 1/2 tsp Baking Soda
- Pinch of Salt
- 1 large Egg
- 1 tsp. Vanilla Extract
- 1/2 cup Chocolate Chips

DIRECTIONS:

- 1) Preheat oven to 350 degrees
- 2) Beat peanut butter, sugar, baking soda at medium speed with mixer until well blended
- 3) Add egg and vanilla
- 4) Blend on low speed until incorporated
- 5) Stir in chocolate chips
- 6) Scoop dough by tablespoon onto parchment lined baking sheet
- 7) Bake for 8-10 minutes
- 8) Remove from oven and cool on the pan, the tops of the cookies will begin to crinkle, pull them out before they begin to brown the edges

ENJOY!

* Makes about 18 cookies

CHOCONUT CHIPPERS

from Brenda Savidge

- 3/4 cup sugar
- 3/4 cup firmly packed brown sugar
- 1/4 cup oil
- 1 teaspoon vanilla
- 2 egg whites or one whole egg
- 1 (5oz) package chocolate fudge pudding and pie filling mix (not instant)
- 1 8 oz container sour cream
- 2 cups flour
- 1-1/2 cups rolled oats
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups chopped pecans
- 1 12oz pkg semi-sweet chocolate chips (2cups)

DIRECTIONS:

- 1) Heat oven to 350.
- 2) Grease cookie sheets
- 3) In large bowl combine sugar, brown sugar, oil, vanilla, egg whites, pudding mix and sour cream at low speed until moistened; beat 2 minutes at medium speed.
- 4) Add flour, rolled oats, baking soda and salt; mix at low speed until blended.
- 5) By hand stir in pecans and chocolate chips.
- 6) Drop by small scoop 2 inches apart onto greased cookie sheet.
- 7) Bake 8 minutes and cool 1 minute and remove from cookie sheet. 72 cookies using small scoop.

BANANA SNACK CAKE

from Brenda Savidge

- 1 cup sugar
- 1 cup butter
- 2 eggs
- 1/2 cup buttermilk
- 1 cup mashed banana
- 1 teaspoon vanilla
- 2 cups flour
- 1 cup rolled oats
- 1 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chocolate chips
- 1/2 cup chopped nuts

DIRECTIONS:

- 1) In large bowl mix sugar, butter and eggs until combined.
- 2) Stir in butter, buttermilk, bananas and vanilla until well blended.
- 3) Stir in flour, oats, baking soda, salt, until well combined.
- 4) Fold in chocolate chips.
- 5) Spread batter evenly in pan.
- 6) Sprinkle nuts over top.
- 7) Bake at 350 degrees in 13x9 pan for 30-35 minutes

M&M GRAM'S COOKIES

from Randi Knechel

COOKIE DOUGH:

1 cup (2 sticks) Butter
1½ cups sifted confectioner's sugar
1 egg
1 tsp vanilla
¼ tsp Salt
2½ cups sifted Flour
1 tsp Baking Soda
1 tsp Cream of Tartar

DIRECTIONS:

- 1) Preheat oven to 400°
- 2) Cream butter & sugar until fluffy
- 3) Add egg and vanilla.
- 4) Sift flour, salt, baking soda & cream of tartar.
- 5) Blend with creamed mixture.
- 6) Divide dough in half (only if you want to make both types of cookies).

SNOWBALLS:

- 1) Chill dough (makes it easier to roll into ball).
- 2) Add ¾ cup ground walnuts to dough.
- 3) Roll into marble-size balls.
- 4) Bake 8-10 minutes.
- 5) Roll at once into confectioner's sugar.
- 6) Cool.
- 7) Roll again

BUTTER COOKIES:

- 1) Chill dough.
- 2) Roll on well-floured pastry cloth.
- 3) Cut with floured cookie cutters.
- 4) Brush top with egg whites, add sprinkles.
- 5) Bake about 6 minutes.



Thank you to all who shared
their recipes!

Happy Baking!



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