

Hopewell Valley Senior Services
presents...

1st Annual Senior Center Cookie Exchange Recipe Book 2017



CHOCOLATE TOPPED OATMEAL BARS

Dorothy Bryan

1 cup Butter (soften)
1/2 cup Brown Sugar
1/2 cup Sugar
1 Egg
1 cup Flour
1 cup Rolled Oats

TOPPING

6 oz Milk Chocolate
2 tsp Butter

DIRECTIONS:

Cream butter and sugars
Beat in the egg
Add flour and rolled oats
Mix
Spread in greased 13" x 9" pan
Bake at 350 degrees for 20 minutes
Melt the topping ingredients together
Let the bars cool before spreading on topping
Sprinkle with nuts if desired

CHOCOLATE WALNUT KISSES

Edna & Nils Stout

1 cup Butter
1 package of Hershey's Kisses (about 40)
1/2 cup Confectionary Sugar
1 tsp Vanilla
2 cups Flour
1 cup Walnuts or Pecans (finely chopped)

DIRECTIONS:

1. In a large bowl let butter soften while removing wrappers from the kisses
2. Beat butter, sugar, vanilla until light & fluffy
3. Beat in flour & nuts (low speed)
4. Divide dough in pieces and shape around Hershey's kisses and make a ball, cover candy completely.
5. Place on ungreased cookie sheet
6. Bake at 375 degrees for 12 minutes
Wait 1 minute and remove from cookie sheet onto cooling rack
7. Cool slightly and roll in sugar
8. Re-roll the cookies when they cool.

CHRISTMAS COOKIES

Ann Kintzel

2/3 cup Shortening
1 1/4 cup Sugar
2 Eggs
3 cups Flour
1 1/2 tsp Salt
2 tsp Baking Powder
1 tsp Vanilla

DIRECTIONS:

Mix ingredients together in a large bowl.
Roll dough out and use cookie cutters to shape
or roll into small balls
Spread out on cookie sheet
Bake at 350 degrees for 15 minutes
Decorate with red and green sugar

COCONUT BALL COOKIES WITH MARASCHINO CHERIES

Anne Litecky

2 cups Butter
1 1/3 cup Sugar
4 Eggs (separated)
1 tsp Vanilla
1 tsp Almond Extract
4 cups Flour
2 tsp Salt
1 bag (14oz +) Coconut Flakes

DIRECTIONS:

1. Cream butter, beat in sugar, egg yolks and extracts
2. Add flour and salt
3. Form into small balls
4. Dip in beaten egg whites. Roll in coconut.
5. Top with cherries. *note: cut maraschino cherries in half-push gently in center of ball cookie dough to make a little flat.
6. Bake at 350 degrees for 10-12 minutes.

This recipe will make approximately
6 1/2 dozen cookies

CUT-OUT COOKIES

Madeleine Mansier

1 cup Butter (softened)
1 cup Sugar
1 Egg
3 tsp Vanilla or Almond Extract
3 cups Flour
1/2 tsp Baking Powder
Pinch of Salt
Cookie Cutters

DIRECTIONS:

Heat oven to 425 degrees

Cream butter, add sugar, egg and mix thoroughly then add vanilla or almond extract

Mix together flour, baking powder and salt in a separate bowl and add gradually to batter

Divide dough into 4 balls, chill for 1 hour.

Sprinkle flour on work surface, preferably large wooden cutting board.

Dust rolling pin with flour and roll dough, one ball at a time as thin as desired

Cut with cookie cutters in desired shapes

Place on ungreased baking sheet

MODELBROT *(Sweet Almond Slices)*

Cindy Saperstein

3 Eggs

1 Sugar

1/2 cup Vegetable Oil

1/2 tsp Almond Flavoring

1/2 tsp Vanilla

2 tbsp Orange Juice

3 cups Sifted Flour

1/4 tsp Salt

4 tsp Baking Powder

1 cup Almonds, blanched and slivered

DIRECTIONS:

Beat eggs until thick and light, add sugar gradually, beating as you add, add oil slowly, beating as well. Add flavorings.

Sift dry ingredients together mix with nuts

Add to egg mixture about 1/3 at a time, mixing well. Knead on flour board for 10 to 12 turns.

Divide dough into several pieces and with the hand, roll each piece into strips about 3" wide, 1" thick and 10" long.

Place on shallow baking pan that has been greased and floured.

Bake on 350 degrees for 35 to 45 minutes or until golden brown.

Remove from oven and cut into 1/2" slices while warm. Return to oven to brown delicately.

Makes approximately 5 dozen

PECAN SANDIES

JoAnne Stransky

1 lb Butter
1 cup Sugar
1 tsp Salt
2 tsp Vanilla Extract
4 cups Flour
1 cup Pecans

DIRECTIONS:

1. Beat butter, sugar and salt until light in color and fluffy
2. Add vanilla, then flour, then pecans (don't mix too long)
3. Roll into logs as thick as a half dollar coin
4. Wrap and chill overnight
5. Cut 3/4" thick, lay on baking pan about an inch apart
6. Bake at 350 degrees for 18-20 minutes until golden brown

Makes approximately 4 dozen cookies

PEPPERMINT HEARTS

Irene Rose

4 1/2 cups All Purpose Flour
3/4 tsp Baking Soda
1/2 tsp Salt
3/4 cup Butter
3/4 cup Vegetable Shortening
3/4 cup Sugar
3/4 cup Firmly Packed Brown Sugar
2 Eggs
1/4 cup Milk
1 1/2 tsp Peppermint Extract

DIRECTIONS:

COOKIES: Combine flour, baking soda and salt in a small bowl. Beat together butter, shortening, sugar and brown sugar until fluffy. Beat in eggs, milk and peppermint. Gradually beat in four mixture. Divide dough in fourths, cover and chill 1 hour. Preheat oven to 375 degrees. On lightly floured surface roll each fourth to 1/4" thick. Cut with 2 1/2" heart shaped cutter. Place half the cutouts on ungreased cookie sheets. Spread with teaspoonfuls of filling. Top with remaining cutouts and seal edges. Bake at 375 degrees for 10 minutes. Cool and drizzle with icing and chocolate drizzle.

FILLING:

Combine over hot (not boiling water) 1 3/4 cups of Nestlé's Milk Chocolate Morsels and 2 tbsp vegetable shortening, stir until smooth, cool

PEPPERMINT ICING:

Combine 1 cup confectioners sugar, few drops of peppermint extract and a few drops of food coloring. Stir in enough milk to make a thin pink icing

CHOCOLATE DRIZZLE:

Combine over hot (not boiling) water, 1/4 cup of Nestlé's Milk Chocolate Morsels and 2 tsp vegetable shortening. Stir until mixture is smooth.

PFEFFERNUSSEN (*Black Pepper Cookies*)

Eileen Geoghan

2 Eggs

1/2 tsp Cloves

1/4 tsp Black Powder

1/4 tsp Baking Soda

1/4 tsp Baking Powder

1/2 cup Brown Sugar

1 cup All Purpose Flour

1/4 tsp Salt

1 cup Seeded Raisins an nuts

1/8 or less Anise Extract

GLAZE:

2 1/4 cup powdered sugar, sifted

Few drop of Lemon Extract

2 tbsps Corn Syrup

DIRECTIONS:

Beat egg whites and yolks separately then together

Combine all other ingredients, Add more flour if needed.

Dough should be stiff

Drop by tablespoon or less (I used 2 tsp size) on greased baking sheet or parchment paper.

Bake on 350 degrees for 7 minutes for 7-15 minutes, as desired.

Mix glaze ingredients with a fork, adding milk in small amounts

SNOW COVERED FIELDS, PEACEFUL RIVERS

Ruth DeGrange

8 oz Cream Cheese
1 1/2 cup Margarine
3 cups Flour, sifted
3 tbsp Butter, melted
2 1/4 cups Brown Sugar
3 Eggs
3 tsp Vanilla
1/2 tsp Salt
2 1/3 cup Coarsely Chopped Pecans

DIRECTIONS:

Blend room temperature cream cheese, margarine and flour; chill for at least 1-2 hours. Divide dough into 50 small balls, 1" in size

Press into bottom and 1/2" up the side of small (2") buttered muffin cups; chill.

Blend remaining ingredients; place 1 tsp mixture in each pastry shell.

Bake 325 degrees for 25 minutes.

Makes 50 tarts

Store in air tight container.

Hint: You can use tart dough to make peanut butter-chocolate tarts. Add 1/2 tsp peanut butter to shell, put piece of chocolate candy or chocolate chips on top , and bake as directed.

VANILLEKIPFEL (*Vanilla Crescents*)

Luise Watson

1/2 lb Unsalted Butter, softened
1/2 cup Sugar
2 cups All Purpose Flour, sifted
1 1/4 cups Ground Unblanched Almonds
1 tsp Vanilla Extract
1/2 tsp Salt
Confectioners' Sugar

DIRECTIONS:

Cream the butter and sugar together by beating them against the sides of a bowl with a wooden spoon or with an electric mixer set at medium speed until light and fluffy. Beat in the flour 1/2 cup at a time, then add the almonds, vanilla extract and salt, continuing to beat until the mixture becomes slightly stiff dough. Shape the dough into a ball, wrap it in wax paper or plastic wrap and refrigerate for about an hour.

Preheat the oven to 350 degrees. Lightly butter (2) 12"x15" baking sheets. Pinch off walnut size pieces of chilled dough, place on floured board, roll each one into a strip 1" wide 1/2" thick about 2 1/2" long. Shape each into a crescent by pulling it into a semi-circle. Arrange the crescents at least 1/2" apart on baking sheets, bake for 15 to 20 minutes or until lightly colored. Cool for 5 minutes before removing, transfer to cake rack and sprinkle with confectioners sugar and cool for about 15 minutes before serving.

Thank you to all who baked
and shared their recipes!

Stay Tuned for our
2018 Cookie Exchange!

