

Kathy Rietsch

YIELD: ABOUT 3 DOZEN

35-CALORIE CHOCOLATE CHIP MERINGUE COOKIES

These chocolate chip meringue cookies are simple to make, healthier, and melt-in-your-mouth delicious!

⌚ TOTAL TIME: 45 MINS ⌚ PREP TIME: 15 MINS ⌚ COOK TIME: 30 MINS

INGREDIENTS:

- 4 egg whites, room temperature (very important!)
- 1/4 tsp. salt
- 1/4 tsp. cream of tartar
- 1 Tbsp. vanilla extract, store-bought or homemade
- 1 1/4 cups granulated sugar
- 1 cup mini semisweet chocolate chips

DIRECTIONS:

Preheat oven to 300 degrees F. Line a baking sheet (or two) with parchment paper.

Using a stand mixer, beat egg whites, salt, cream of tartar and vanilla on medium-high speed until soft peaks form.* Slowly add sugar and beat until stiff peaks form, about 5 minutes. Gently fold in chocolate chips by hand until combined.

Drop batter by heaping tablespoon-fulls onto cookie sheet. Bake at 300 degrees for 25-30 minutes until the cookies are cooked and slightly golden. Turn the oven off, and let the cookies cool in the oven for an additional 20-30 minutes until cool.



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Raspberry Almond Shortbread Thumbprints

Thumbprint cookies with a buttery base, filled with raspberry preserves and drizzled with an almond glaze. These raspberry thumbprint cookies are special to serve, yet easy on your baking budget.



42
COOKIES



45 min
PREP TIME



02 hrs 40 min
TOTAL TIME

Ingredients

COOKIE

1 cup Land O Lakes® Butter, softened

$\frac{2}{3}$ cup sugar

$\frac{1}{2}$ teaspoon almond extract

2 cups all-purpose flour

$\frac{1}{2}$ cup raspberry jam

GLAZE

1 cup powdered sugar

2 to 3 teaspoons water

1 $\frac{1}{2}$ teaspoons almond extract

*Substitute $\frac{1}{2}$ cup of your favorite flavor jam.



GET INGREDIENTS

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How to make

STEP 1

Combine butter, sugar and $\frac{1}{2}$ teaspoon almond extract in bowl. Beat at medium speed, scraping bowl often, until creamy. Add flour; beat at low speed, scraping bowl often, until well mixed. Cover; refrigerate at least 1 hour or until firm.

STEP 2

Heat oven to 350°F.

STEP 3

Shape dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets. Make indentation in center of each cookie with thumb (edges may crack slightly). Fill each indentation with about $\frac{1}{4}$ teaspoon jam.

STEP 4

Bake 14-18 minutes or until edges are lightly browned. Let stand 1 minute on cookie sheets; remove to cooling rack. Cool completely.

STEP 5

Combine all glaze ingredients in bowl with whisk until smooth. Drizzle over cookies.

CHOCO-NUT DAINTIES

Preheat oven to 350. Makes about 4 dozen.

2 $\frac{1}{4}$ cups of sifted all-purpose flour

$\frac{1}{2}$ teaspoon salt

$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) margarine

$\frac{1}{4}$ cup sugar

1 egg

1 $\frac{1}{2}$ teaspoons vanilla


1 package (6 ounces) mini semisweet chocolate pieces

Chocolate coating semisweet chips melted in double boiler with a small amount of paraffin

Chopped walnuts

1. Sift flour and salt together.
2. Beat together margarine, sugar, egg, and vanilla in a large bowl.
3. Blend in flour mixture. Stir in chocolate pieces.
4. Shape dough on lightly floured surface into logs (2x1/2 inch). Place on ungreased cookie sheet.
5. Bake in preheated oven for 12-15 minutes or until cookies are set.
6. Dip end of cookie into chocolate coating and roll in chopped nuts.

CHOCOLATE PEANUT BUTTER NO BAKE COOKIES

 CUP SUGAR

4 TBL COCOA

1 STICK BUTTER

1/2 CUP OF MILK

1 CUP PEANUT BUTTER

1 TBL VANILLA

3 CUPS OATMEAL

IN A HEAVY SAUCE PAN BRING SUGAR, COCOA, BUTTER AND MILK TO A BOIL FOR 1 MINUTE , ADD PEANUT BUTTER, VANILLA, AND OATMEAL. DROP BY TEASPOON ON WAX PAPER AND LET STAND UNTILN COOLED AND HARDENED.

CREME DE MENTHE SQUARES

FIRST LAYER:

- 1/2 CUP BUTTER
- 1 CUP SUGAR
- 4 EGGS
- 1 CUP ALL-PURPOSE FLOUR
- 1/2 TEASPOON SALT
- 1 TEASPOON VANILLA
- 1 CAN (1 POUND) CHOCOLATE SYRUP

350 degree oven
9x13 pan

Combine first 3 ingredients in a mixing bowl. Add flour, salt, vanilla and syrup. Beat well. Pour into an ungreased 9x13 inch baking pan and bake at 350 degrees for 30 minutes. Cool in pan.

SECOND LAYER:

- 1/2 CUP BUTTER
- 2 CUPS CONFECTIONERS SUGAR
- 2 TABLESPOONS CREME DE MENTHE (purchase at a liquor store)

Combine ingredients for the second layer. Beat well. Spread evenly over cooled cake layer. Refrigerate until firm.

THIRD LAYER:

- 1 6-OUNCE PACKAGE SEMI-SWEET CHOCOLATE BITS (1 CUP)
- 6 TABLESPOONS BUTTER

Melt together chocolate bits and butter. Pour over second layer. Refrigerate to cool. At room temperature, cut into 1 inch squares. Yield: about 60

You can use a jelly roll pan (cookie sheet with sides) instead of a 9 x13 pan which will yield thinner squares. You will need to **change the second layer** to:

- 3/4 CUP BUTTER
- 3 CUPS CONFECTIONERS SUGAR
- 3 TABLESPOONS CREME DE MENTHE

FROM MOM'S KITCHEN—KAREN CALDWELL

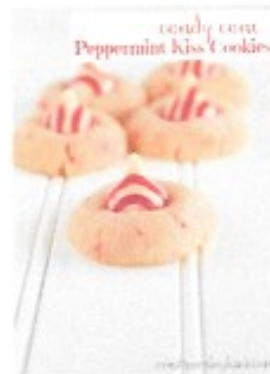
Yield: 3 dozen

Candy Cane Peppermint Kiss Cookies

Peppermint butter cookies rolled in sugar and topped with a peppermint kiss.

Prep Time	Cook Time	Additional Time
10 minutes	12 minutes	1 hour

Total Time
1 hour 22 minutes



Ingredients

- 1 cup butter, softened
- 1 tsp peppermint extract
- [10 peppermint candies](#)
- 2 cups flour
- 1/2 cup sugar
- 1/4 tsp salt
- 1/2 cup sugar for rolling
- [1 pkg. Candy Cane Hershey kisses](#)

Instructions

1. Cream together the butter and peppermint extract. Beat in the crushed peppermint candies. Add the flour, 1/2 cup sugar, and salt; stir well.
2. Chill for 30-60 minutes. Roll in 1" balls, then roll in sugar. Place on [silpat lined](#) or lightly greased cookie sheets. Bake at 350° for about 12 minutes. Immediately press a kiss in the middle of each cookie. Cool for several minutes on the pan before removing to cooling racks.

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lemon light drop cookies

MR. DAVID CATO

San Antonio, TX

Bake-Off® Contest 29, 1980

6 DOZEN COOKIES

PREP TIME: 1 hour 10 minutes

START TO FINISH: 1 hour 20 minutes

- 1½ cups sugar
- 1 cup butter, softened, or shortening
- 1 container (6 oz) lemon burst low-fat yogurt or 1 cup sour cream
- 1 tablespoon grated lemon peel
- 1 teaspoon lemon extract
- 2 eggs
- 3½ cups Pillsbury BEST® all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- Additional sugar (about 3 tablespoons)

- 1 Heat oven to 350°F. Grease cookie sheets with shortening or cooking spray. In large bowl, beat 1½ cups sugar and the butter with electric mixer on medium speed, scraping bowl occasionally, until light and fluffy. Beat in yogurt, lemon peel, lemon extract and eggs until well blended. On low speed, beat in flour, baking powder, baking soda and salt until dough forms. Let dough stand 10 minutes for easier handling.
- 2 Drop dough by rounded teaspoonfuls 2 inches apart onto cookie sheets. Sprinkle with additional sugar.
- 3 Bake 9 to 11 minutes or until edges are light golden brown. Immediately remove from cookie sheets to cooling racks. Cool completely, about 30 minutes. Store in airtight container.

High Altitude (3500-6500 ft): Decrease baking powder to 1 teaspoon.

I glazed with a lemon glaze after they cooled.

1 Cookie: Calories 70 (Calories from Fat 25), Total Fat 3g (Saturated Fat 1.5g, Trans Fat 0g), Cholesterol 15mg, Sodium 60mg, Total Carbohydrate 10g (Dietary Fiber 0g, Sugars 5g), Protein 0g % Daily Value: Vitamin A 0%, Vitamin C 0%, Calcium 0%, Iron 0% Exchanges: 1 Other Carbohydrate, ½ Fat Carbohydrate Choices: ½

1 Cr
200
1 Fat

Seven Layer Magic Bars



Ingredients

- 2 cups crushed graham crackers
- 1/2 cup butter, melted
- 2 cups semi-sweet chocolate chips
- 1 cup chopped pecans (or walnuts)
- 1 1/2 cup peanut butter chips (the whole bag)
- 1-1 1/2 cups shredded coconut
- 1 can sweetened condensed milk, 14 ounces

Instructions

1. Preheat oven to 350 degrees. Lightly spray a 9x13 baking pan with cooking spray, line with parchment paper for ease in removing bars after baking for cutting.
2. Combine graham cracker crumbs and melted butter until evenly moistened. Press crumb mixture into bottom of prepared pan to form the crust.
3. Layer the chocolate chips, pecans, peanut butter chips, and then coconut evenly over entire pan.
4. Drizzle sweetened condensed milk over top of the coconut layer until completely covered and all of the milk is used.
5. Bake for about 25 minutes, just until coconut starts to turn golden on edges. Remove from oven and let cool completely before cutting into bars. Store in an airtight container.

Notes

recipe source [ChocolateChocolateandmore.com](https://chocolatechocolateandmore.com)

<https://chocolatechocolateandmore.com/seven-layer-magic-bars/>

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FROM
MARCIA'S KITCHEN

Buckeyes

2 sticks butter (softened)
1 Small jar crunchy peanut
Butter

(Cream together)

add 1 Box Powdered Sugar
Roll in balls - Refrigerate
four hours (or in freezer for
2 hrs.) Put wax paper
on cookie sheet

In double boiler - melt

1 Bar German Chocolate

* ($\frac{1}{4}$ to $\frac{1}{2}$) stick paraffin

with toothpick - dip in

Chocolate



Raspberry-Coconut Pinwheels

PREP: 25 MINUTES **CHILL:** 6 HOURS

BAKE: 8 MINUTES PER BATCH

OVEN: 375°F **MAKES:** ABOUT 45 COOKIES

- 1/2 cup butter, softened
- 1 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 egg
- 1 teaspoon vanilla
- 1 3/4 cups all-purpose flour
- 1/2 cup flaked coconut
- 1/4 cup seedless raspberry jam
- 1/4 cup finely chopped pecans

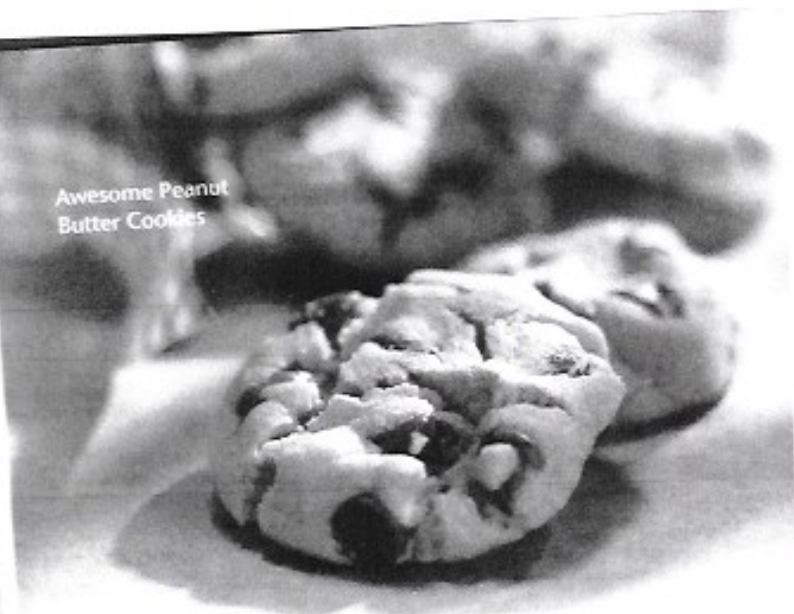
1. In a large bowl beat butter with an electric mixer on medium to high for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping bowl occasionally. Beat in egg and vanilla. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Cover and chill dough at least 2 hours or until easy to handle.
2. For filling, in a small bowl stir together coconut, jam, and pecans. Set aside.
3. On floured surface, roll dough into a 12-inch square. Spread with the filling, leaving a 1/2-inch border. Roll up dough. Wrap in plastic wrap or waxed paper and chill about 4 hours or until dough is firm.
4. Preheat oven to 375°F. Line a cookie sheet with ungreased parchment paper or lightly greased foil. Cut roll into 1/4-inch slices. Place on the prepared cookie sheet.
5. Bake for 8 to 10 minutes or until edges are golden brown. Cool on cookie sheet for 1 minute. Transfer cookies to a wire rack and let cool.

PER COOKIE: 71 cal., 3 g total fat (2 g sat. fat), 11 mg chol., 50 mg sodium, 10 g carbs., 0 g fiber, 1 g pro.



Raspberry-Coconut

Awesome Peanut Butter Cookies



AWESOME PEANUT BUTTER COOKIES

Kids have always gobbled up anything that contains peanut butter. When the favorite flavor is paired with chocolate chips, the cookie becomes a classic.

PREP: 25 min. **BAKE:** 10 min. per batch

- 1 cup peanut butter
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 teaspoon baking soda
- 1 egg
- 1/2 teaspoon vanilla
- 1/4 cup all-purpose flour
- 1 cup semisweet chocolate pieces

1. Preheat oven to 325°F. In a mixing bowl beat peanut butter, granulated sugar, brown sugar, and baking soda until combined. Beat in egg and vanilla until combined. Stir in flour and chocolate pieces with a wooden spoon.
 2. Shape dough into 1 1/2-inch balls. Place balls on an ungreased cookie sheet (do not use an insulated cookie sheet); flatten slightly with fingers.
 3. Bake in preheated oven about 10 minutes or until cookies are puffed and lightly browned around edges (centers will be soft). Cool on cookie sheet for 5 minutes. Transfer to wire racks; cool completely. Makes 24.
- TO STORE:** Place in layers separated by waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.