



Debbie Pettit's 2009 Cookie Exchange Recipe Book



# Easy Italian Biscotti

In a large bowl sift together...

4 cups flour  
1-1/2 cups sugar  
4 tsp. baking powder

In same bowl form a well and add...

6 eggs  
1 cup oil  
Anise flavor  
(you may substitute flavoring to your taste)

Mix well.

Drop by tablespoon onto lightly greased baking sheet  
(forming a long log shape)

Bake at 350 degrees for 20 minutes

When cool cut into 1" slices

(Some recipes call for chopped nuts, minced candied fruit as well as anise seeds.)

Submitted by:

Mary Moul

# Tina's Peanut Butter Balls

1 stick margarine or butter (I use butter)

2 c. peanut butter

3 c. Rice Krispies

1 lb. box confectioners sugar (4 c.)

12 oz. chocolate chips

Put butter and peanut butter in pan. Place over low heat until melted. Remove from heat and add conf. sugar. I add a little at a time and keep on mixing until smooth. Then, add the Rice Krispies. It is easier to mix using your hands. Mix until all is blended. When cool, form small balls. Place in the refrigerator until cold. Melt chocolate chips in microwave. Dip top of each ball into the melted chocolate. Let cool.

Makes between 50 - 60 balls

# Refrigerator Thumbprint Fudgy Cookies

**1/2 stick (1/4 cup) salted butter, softened**  
**1/2 cup heavy cream**  
**1 cup granulated sugar**  
**1 teaspoon vanilla extract**  
**12 ounces semisweet chocolate chips (about 2 cups)**  
**2 1/2 cups quick oats (not instant)**  
**1 cup raspberry preserves**  
**1/4 cup confectioners' sugar**

**Yield: About 2 1/2 dozen**

In a 2-quart saucepan, combine butter, cream, and sugar. Warm over medium heat, stirring constantly, until sugar dissolves. Remove from heat; add vanilla and chocolate chips, 1 cup at a time, stirring until chocolate melts. To complete the dough, fold in the oats and stir until all ingredients are thoroughly combined. Shape dough into 1-inch balls and place on a cookie sheet lined with wax paper. Using the bottom of a glass, flatten cookies to 2 inches in diameter. Make a depression in center of each cookie with your thumb. Chill cookies in refrigerator 30 minutes or until set. Spoon 1/2 teaspoon of preserves into center of each cookie. Dust with confectioners' sugar.

**Submitted by: Dee Scull**

# **Mint Chocolate Delights**

2 cups all-purpose flour  
2/3 cup baking cocoa  
1 tsp baking soda  
1/2 tsp salt  
1 cup (2 sticks) butter, softened  
2/3 granulated sugar  
2/3 cup packed brown sugar  
1 tsp vanilla extract  
2 large eggs  
1 2/3 cups (10 ounce pg) Andes mint chips or dark choc & mint morsels

**Preheat** oven to 325 F

**Combine** flour, cocoa, baking soda and salt in bowl.

Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.

Add eggs, one at a time, beating well after each addition.

Gradually beat in flour mixture. Stir in morsels.

Drop by well-rounded tablespoon onto un-greased baking sheets.

**Bake** for 11 to 13 mins or until cookies are puffed and centers are set.

**Cool** on baking sheets for 2 minutes, remove to wire racks to cool completely.

Makes 4 dozen cookies.

Lou and Kristi Drake

# *Pecan Sandies*

Blend (cut in) with pastry blender:

2 cups flour  
2 sticks butter (1 cup)  
3 T sugar

Stir in:

1 cup chopped (small pieces) pecans

Add:

1 tsp. vanilla  
1 tsp. cold water

With floured hands shape into small balls and bake on un-greased cookie sheet, 17 – 19 minutes at 325 degrees.

Roll into powdered sugar when still warm and store.

Makes approximately 3 ½ dozen

Submitted by:  
Cheryl Schenkel

# Thumbprint Cookies

1 ½ cups flour  
½ cup sugar  
2/3 cup soft butter  
2 eggs separated  
1 tsp. vanilla  
1 cup nuts finely chopped, your choice  
Jam, your choice

Beat butter until blended, add sugar and beat until pale yellow. Beat in egg yolks and vanilla until combined. Add flour slowly, beating together. Cover and chill dough about an hour or more.

Shape dough into 1" balls (about 1 tsp.). Slightly beat egg whites. Roll balls in egg then in finely chopped nuts. Place 1" apart on cookie sheet. Press your thumb into the middle of each cookie and fill with any jam.

Bake 10 – 12 minutes at 375 degrees.

Makes approximately 3 ½ dozen

Submitted by:  
Erin Pettit

# Ricotta Cheese Cookies

## Ingredients:

1/2 lb. butter  
2 cups sugar  
3 eggs  
15 oz. ricotta cheese  
2 tsp. vanilla  
4 cups flour  
1 tsp. salt  
1 tsp. baking soda

***Cream*** together sugar and butter, then add eggs, ricotta cheese and vanilla. ***Blend*** in dry ingredients. ***Spoon*** teaspoon-sized cookie dough onto lightly greased cookie sheets and bake at 375 degrees for 10 minutes. ***Cool*** completely on wire rack.

## Icing:

1 stick butter  
16 oz. confectioners sugar  
3 tbsp. Milk

***Blend*** together with mixer on high speed for 2 minutes. ***Ice*** cooled cookies. ***Decorate*** with colored sugar and/or jimmies/sprinkles.

Submitted by: Christine DeGraff

## Glazed Toffee Bonbons - prep time: 1 hr 10 min start to finish 1 hr 30 min 4 dozen cookies

### Cookies

1/2 cup butter or margarine, softened

1/2 cup packed brown sugar

1/2 tps vanilla

1 egg

1 3/4 cups all-purpose flour

1/4 tps baking soda

1/4 tps salt

3 bars (1.4oz each) chocolate-covered English toffee candy, finely chopped

### Glaze

1/4 cup butter or margarine

1/2 packed brown sugar

3 tablespoon milk

1 1/2 cups powdered sugar

1/3 cup semisweet chocolate chips

1/3 cup white vanilla baking chips

Heat oven to 325 degrees F. In a large bowl, beat 1/2 butter, 1/2 cup brown sugar, the vanilla and egg with electric mixer on medium speed until light and fluffy. On low speed, beat in flour, baking soda and salt. Reserve 1/3 of the chopped candy for garnish. Stir remaining chopped candy in to dough. Shape dough into 1 inch balls. On un-greased cookie sheets, place balls inch apart.

Bake 11 to 14 minutes or until edges start to brown and tops of cookies feel set when tapped. Place cooling racks on waxed paper. Immediately remove cookies from cookie sheets to cooling racks.

Meanwhile in 1 quart saucepan, heat 1/4 cup butter, 1/2 cup brown sugar, and 2 tbs of the milk over medium low heat stirring frequently, until mixture just comes to a boil and sugar is dissolved. Stir in powdered sugar; beat with a wire whisk if necessary to remove lumps. Immediately dip tops of cookies into glaze or spread glaze onto top of cookies. (Cookies don't need to be completely cooled, just firm and set.) Place on rack; let stand about 10 minutes until glaze is set. If glaze starts to set in saucepan, reheat over medium low heat and beat with whisk until softened.

Place chocolate chips and vanilla in separate small microwavable bowls. Microwave each on High 1 1/2 to 2 minutes, stirring every 30 seconds, until melted and smooth. Using tip of spoon, drizzle each flavor generously over cookies. Sprinkle remaining candy. Refrigerate 20 minutes to set quickly.

1 cookie 100 calories total fat 4.5 g

tip: you don't need to wait to drizzle the second melted chip mixture over the first melted chip mixture -- just be sure to not touch the soft melted chocolate.

# Snowball Cookies

1/2 cup powdered sugar  
1/4 teaspoon salt  
1 cup butter, softened  
1 teaspoon vanilla extract  
2 1/4 cups flour  
8 oz. chopped walnuts  
additional powdered sugar

Cream butter, sugar and vanilla until fully mixed. Add flour with salt to creamed mixture; blend thoroughly. Add nuts and mix well. Chill dough for 1 hour. Preheat oven to 400F. Shape into 1 inch balls and bake 8-10 minutes. Do not brown. Cool 5 minutes, roll in powdered sugar while still warm and again when cool.

Submitted by:

Janice Ruge Johnson

# Chocolate Covered Pretzels

2 lbs. melting chocolate

2 bags Utz Sour dough pretzel twist

Melt chocolate in a double boiler pan until smooth. Dip each pretzel twist into chocolate and set on waxed paper.

Approx. 3 hrs. to cool.

May sprinkle nuts or toppings on pretzels before they dry.

# Peanut Blossoms II

*Contributed by Debbie Pettit*



Rated: ★★★★★

Submitted By: Rosemarie Magee

Photo By: larkspur

Prep Time: 30 Minutes

Cook Time: 12 Minutes

Ready In: 1 Hour 30 Minutes

Servings: 84

"I make these every year for our annual cookie open house. We make about 15 to 20 different kinds of cookies and have a 4 hour open house with friends. We then prepare cookie trays to take to shut ins and freeze the rest to enjoy all year long. My husband helps with this four day project! He's retired ... and I'm partially retired. It has been a long standing tradition that we enjoy every year!"

## INGREDIENTS:

1 cup shortening	2 teaspoons vanilla extract
1 cup peanut butter	3 1/2 cups all-purpose flour
1 cup packed brown sugar	2 teaspoons baking soda
1 cup white sugar	1 teaspoon salt
2 eggs	1/2 cup white sugar for decoration
1/4 cup milk	2 (9 ounce) bags milk chocolate candy kisses, unwrapped

## DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
2. In a large bowl, cream together the shortening, peanut butter, brown sugar, and 1 cup white sugar until smooth. Beat in the eggs one at a time, and stir in the milk and vanilla. Combine the flour, baking soda, and salt; stir into the peanut butter mixture until well blended. Shape tablespoonfuls of dough into balls, and roll in remaining white sugar. Place cookies 2 inches apart on the prepared cookie sheets.
3. Bake for 10 to 12 minutes in the preheated oven. Remove from oven, and immediately press a chocolate kiss into each cookie. Allow cookies to cool completely; the kiss will harden as it cools.

# OATMEAL CRANBERRY WHITE CHOCOLATE CHUNK COOKIES

Makes approximately 2 ½ dozen cookies

INGREDIENTS	DIRECTIONS	ADDED FUN!!
2/3 cup butter or margarine, softened	1. Preheat oven to 375 degrees	Select bottle of favorite wine or spirit
2/3 cup brown sugar	2. Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy	Uncork or unscrew bottle to decant
2 large eggs	3. Add eggs, mixing well	Pour small bit into glass, swirl and smell
1 cups flour	4. Combine oats, flour, baking soda and salt in a separate mixing bowl	Pour LARGE amount into glass so that you don't have to get the bottle dirty after the baking begins
1 teaspoon baking soda	5. Add to butter mixture in several additions, mixing well after each addition	Take sips as needed, ok reality, take sips in-between every ingredient added...maybe two sips
teaspoon salt	6. Stir in dried cranberries and white chocolate chunks or chips	Continue to smile at all the fun of baking cookies brings and the slight increase in your intoxication level
1 6-ounce package Ocean Spray Craisins Original Dried Cranberries	7. Drop by rounded teaspoonfuls onto un-greased cookie sheets.	Finish your last sip of wine and remember you need pot holders to take the cookie trays out of the oven
2/3 cup white chocolate chunks or chips	8. Bake for 10-12 minutes or until golden brown. *Cool on wire rack.	ENJOY your treats...if you can still stand

