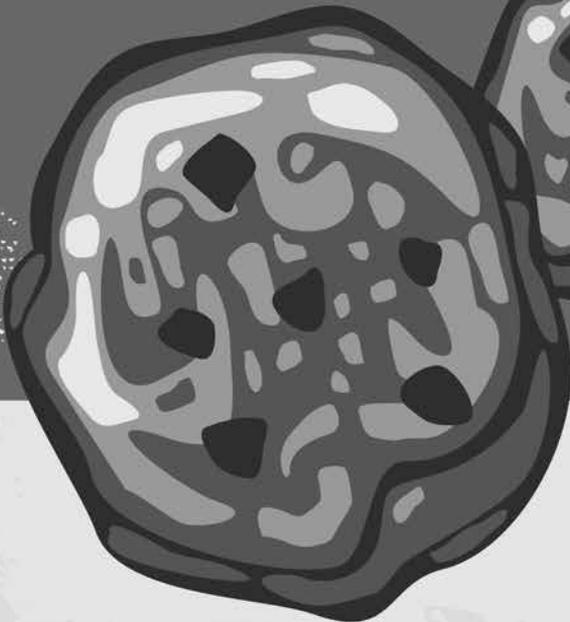
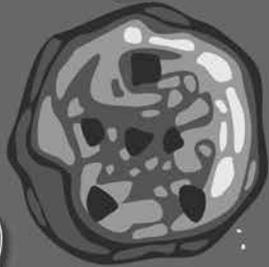


VIRTUAL

Cookie

& Dessert

SWAP



2020

Recipes submitted by Patrons, Staff & Volunteers of
FREDRICKSEN LIBRARY



**A Collection of Recipes submitted by
Fredricksen Library Patrons,
Staff & Volunteers
December 2020**

Table of Contents

Almond Biscotti - Abby S., Camp Hill	Page 1
Almond Brickle - Annie S.	Page 1
Almond Crescents - Tina vS., Etters	Page 2
Benne Wafers - JoAnn P. Enola	Page 2
Berry Shortcakes - Nate C., Harrisburg	Page 3
Best Ever Cookies - Laura R.	Page 3
Brigadeiro (Brazilian Caramel) - Melissa F.	Page 4
Buckeye Brownies - Stephanie M.	Page 4
Cherry Tarts - Beth K.	Page 5
Chinese Almond Cookies - Sandy S., Hampden Twp.	Page 5
Chocolate Cherry Cookies - Norma F., Carlisle	Page 6
Chocolate-Chocolate Cherry Cookies - Gloria B.	Page 6
Chocolate Covered Cherry Cookies - Jessica N., Harrisburg	Page 7
Chocolate Peanut Butter Ritz Cookies - Elizabeth F.	Page 7
Chocolate Raisin Clusters - D.L.D.	Page 8
Chocolatey Shortbread Cookie - Amanda D., Hampden Township	Page 8
Coconut Macaroons - Carol C., Camp Hill	Page 9
Cranberry-Vanilla Oatmeal Cookies - Lori L., Camp Hill	Page 9
Crescents - Kelsey M., Camp Hill	Page 10
Danish Puff - Jennifer G., Camp Hill	Page 10
Death by Chocolate Truffle Cookies - Joanna H., Mechanicsburg	Page 11
Easy Cinnamon Rolls - Michael C., Harrisburg	Page 11
Easy Peanut Butter Fudge - Laura W.	Page 12
Easy Macaroons - Sarah T.	Page 12
Eric's Cornflake Crunchies - Eric E.	Page 12

Gingerbread Chocolate Chip Cookies - Sakshi G.	Page 12
Gluten Free Dark Gingerbread Cookies - Amanda B - Camp Hill	Page 13
Grandma Dot's Soft Molasses Cookies - Lindsey M.	Page 14
Hershey's Blondies - Sarah C., Harrisburg	Page 15
Holiday Fruit Drops - Diane M., Camp Hill	Page 15
Holiday Pumpkin Cookies with Caramel Frosting - Michelle M.	Page 16
Homemade Star Crunch Cookies - Lori F., Port Royal	Page 16
Honey Almond Bear Hugs - Laura R.	Page 17
Ice Box Cookies - Loraine S.	Page 18
Italian Cheese Cookies - Jannice D.	Page 18
Kiffles - Kathy W., York Haven	Page 19
Lavender Lemon Sugar Cookies - Jeni H., Shiremanstown	Page 20
Layered Cranberry Salad - Monika R., Camp Hill	Page 20
Lemon-Currant Cookies - April G.	Page 21
Lemon Oat Lacies - Grace H., Mechanicsburg	Page 22
Library Delight - Eliyah C., Harrisburg	Page 22
Michigan Rocks - Margaret H.	Page 22
Microwave White Chocolate Treats - Mindy E.	Page 23
Molasses Oatmeal Cookies - Pamela R.	Page 23
Movie Night Cookies - Molly K., Camp Hill, PA	Page 24
My Aunt's Company Cake - Amy C., Harrisburg	Page 25
Orange Ricotta Chocolate Chip Cookies - Ramya S.	Page 25
Patsy's Orange Cookies - Carol M., Camp Hill	Page 26
Peanut Butter Buckeyes - Mo B., Mechanicsburg	Page 27
Peanut Butter Fudge - Naomi S. Camp Hill	Page 27
Peppermint Candy Shortbread Cookies - Kelly K.	Page 27
Peppermint Puff Cookies - Julie B. Mechanicsburg	Page 28
Perfect Chocolate Chip Cookies - Linda F.	Page 28
Perfect Gluten-Free Gingerbread People! - Sara K.	Page 29
Pineapple Delight Cookies - Jaime M., Etters	Page 30
Quick and Easy Peanut Fudge - Deb B., Lower Allen Township	Page 30
Ricotta Cheese Cookies - Lori H., Camp Hill	Page 31
Santa's Whiskers - Debra D. Camp Hill	Page 31
Seven Layer Bars - Caroline S.	Page 31
Simple Sand Tarts - Cindy S., Mechanicsburg	Page 32
Snickerdoodle Pinwheels - Janelle B., Enola	Page 32
Texas Cowboy Cookies - Rose S., Camp Hill	Page 33
Welsh Cookies - Kathleen M., Camp Hill	Page 34
BONUS RECIPE! Nut Roll - Kathy M.	Page 35

Almond Biscotti

Abby S., Camp Hill

- 2 cups all-purpose flour, spooned and leveled
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon kosher salt
- 2 large eggs
- 1 cup sugar
- ¼ teaspoon pure almond extract
- 1 cup sliced almonds

• Step 1

Heat oven to 350° F. Line a baking sheet with parchment. In a large bowl, whisk together the flour, baking soda, baking powder, and salt; set aside.

• Step 2

Using an electric mixer, beat the eggs and sugar on medium-high until light and fluffy, 4 to 5 minutes. Beat in the almond extract.

• Step 3

Gradually add the flour mixture, mixing by hand until just combined (do not over-mix). Fold in the almonds.

• Step 4

Shape the dough into two 2-by-10-inch logs and place 3 inches apart on the prepared baking sheet. Bake until golden and firm, 25 to 30 minutes.

• Step 5

When the logs are cool enough to handle, using a serrated knife, slice each log into ¾-inch-thick slices. Place the slices cut-side down on 2 baking sheets.

• Step 6

Bake, rotating the baking sheets and turning the biscotti over halfway through, until dry and firm, 8 to 10 minutes. Let cool completely on the baking sheets.

Almond Brickle

Annie S.

2 1/4 cup flour

1 cup sugar

1 tsp baking soda

1 cup (two sticks) softened butter or margarine. (I use one stick of each)

1 tsp vanilla

1 egg

1 bag of Skor or Heath pieces or almond brickle

Preheat oven to 350 degrees

In large mixer bowl, sift together the flour, sugar and baking soda.

Add the egg, butter and vanilla. Mix until combined into dough. Add the brickle pieces.

Shape the dough into 1-inch balls and place on a parchment lined cookie sheet Flatten the cookie with the bottom of a glass that has been sprayed with cooking spray and dipped in sugar

Bake for 8-10 minutes. Let cool on tray for a minute or so and then transfer to a cooling rack.

Almond Crescents

Tina vS., Etters

1 C (2 sticks) margarine or butter softened
¾ C powdered sugar
2 tsp almond extract; or 4tsp vanilla
1-¾ c flour
½ tsp salt
1 C oats, quick or old fashioned
½ C finely chopped almonds
Extra powdered sugar

Beat margarine, sugar, and almond extract until well blended. Add flour and salt; mix well. Stir in oats and almonds.

Use level measuring tablespoons, shape into crescents.

Bake on ungreased cookie sheet 14-17 minutes or until bottoms a lightly browned.

Remove to wire rack.

Sift additional powdered sugar generously over warm cookies.

Makes about 3 dozen.

Benne Wafers

JoAnn P., Enola

Benne Wafers are very popular in Charleston, SC and are a part of the Lowcountry cuisine.

1 cup sesame seeds, toasted
1 cup firmly packed dark brown sugar
4 tbsp. (½ stick) unsalted butter, softened
1 egg, lightly beaten
½ cup all purpose flour
¼ tsp. salt
1/8 tsp. baking powder
1 tsp. fresh-squeezed lemon juice
½ tsp. vanilla extract

1. Preheat oven to 325 degrees. Cover cookie sheets in parchment paper, silpat sheets, or lightly oil them. Toast the sesame seeds in a heavy skillet over medium heat until they are golden brown, about 3 to 5 minutes.

2. Beat the brown sugar and butter together until fluffy. Beat in the egg. Whisk together the flour, salt, and baking powder. Then add these dry ingredients to the butter, sugar, egg mixture and mix well. Stir in the toasted sesame seeds, vanilla extract, and lemon juice. (Optional): Chill the dough for 30 minutes in the refrigerator. This makes it easier to drop the cookies on the sheets.

3. Drop by very scant teaspoonful onto prepared cookie sheets, leaving space for the cookies to spread. Bake for approximately 15 minutes, or until the edges are slightly brown. Cool for a minute or two on the cookie sheets and then transfer them to a rack.

Makes 2-4 dozen, depending on the size of your spoonfuls.

Berry Shortcakes

Nate C., Harrisburg

To prepare berries:

1 quart berries, washed and sliced (if necessary)
1 cup sugar

Sprinkle berries with 1 cup sugar; let stand 1 hour.

To prepare shortcake:

2 cups all-purpose flour
2 tablespoons sugar
1 teaspoon salt
3 teaspoons baking powder
¾ cup milk
1/3 cup butter, melted

Heat oven to 450 degrees F.

Mix flour, sugar, salt, and baking powder in medium bowl. Stir in milk and butter just until blended.

Sprinkle a surface lightly with flour. Turn dough onto the surface. Gently smooth into a ball; knead 20 to 25 times. Roll or pat dough to thickness of ¼ inch. Cut into shortcakes with a floured 3-inch biscuit cutter (or a similarly-sized glass). Place on an ungreased cookie sheet. Bake until golden brown, 10 to 12 minutes.

To serve (approximately 8 servings):

Split warm shortcakes crosswise; fill and top with berries. Add whipped cream, if desired.



Best Ever Cookies

Laura R.

"My" easy holiday cookie for a crowd recipe, originally from my mother-in-law's 1995 copy of "Food for Friends" Recipes from the Friends of The State Museum of Pennsylvania.

½ lb. butter
1 c. sugar
2 eggs
2 Tbsp. milk
½ tsp. salt
1 tsp. vanilla
1 ¾ c. flour
½ tsp. baking soda
1 c. flake coconut
1 lb. walnuts, chopped
1 lb. dates

Mix together; drop by spoon onto cookie sheet. Bake at 350 degrees for 9 to 10 minutes. Makes 8 dozen.

Brigadeiro (Brazilian Caramel)

Melissa F.

Easy to make and always a crowd pleaser!

Ingredients:

- 3 tablespoons unsweetened cocoa
- 1 tablespoon butter
- 1 (14 ounce) can sweetened condensed milk
- choice of topping (sprinkles, crushed nuts, etc.)

Instructions:

In a medium saucepan over medium heat, combine cocoa, butter and condensed milk.

Cook until thickened (about 10 minutes) Stir constantly!

Remove from heat and let rest until cool enough to handle. (you can cool it in the fridge to speed up cooling)

Use cooking spray to lightly grease your fingers or a melon baller. Form the mixture into small balls. Roll the caramel balls in your choice of topping and eat at once or chill until serving.

Buckeye Brownies

Stephanie M.

A delicious delight for anyone who loves chocolate and peanut butter.

Ingredients

- 1 (18.25 ounce) package brownie mix (such as Pillsbury®)
- 2/3 cup vegetable oil
- 2 eggs
- ¼ cup water
- 2 cups confectioners' sugar
- 1 cup creamy peanut butter
- ½ cup butter softened
- 6 oz package of chocolate chips
- 6 tbs butter softened

Instructions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.
- Combine brownie mix, oil, eggs, and water together in a bowl until batter is smooth; pour into the prepared baking dish.
- Bake in the preheated oven until edges of brownies begin to pull away from the sides of pan, 28 to 31 minutes. Remove dish from oven and cool brownies.
- Beat confectioners' sugar, peanut butter, and 1/2 cup butter together in a bowl until smooth and creamy; spread over cooled brownies.
- Heat chocolate chips and 6 tablespoons butter together in a saucepan over low heat, stirring occasionally, until melted, about 5 minutes; spread over peanut butter layer. Cool and cut into squares.

Cherry Tarts

Beth K.

My mom's recipe - a yearly tradition for Christmas and the wedding cookie table in our family!

- 2 sticks of margarine or butter- cold or only slightly softened
- ½ cup sugar
- 2 ¼ cup flour
- 1 small jar of maraschino cherries- drain BUT keep the juice
- Chocolate chips - optional

Mix the first 3 ingredient until dough is crumbly.

Add 1-2 tablespoons of cherry juice (water can be used but juice is better)

Mold in your hands to a small walnut size. (It is easier with cold dough)

Indent the middle with your thumb and add a cherry (add 1 or 2 chocolate chips if desired)

Mold the dough over the cherry until its completely covered.

Place on a cookie sheet and bake at 350 degrees for 15-20 minutes until the bottom is golden brown (the rest of cookie may not brown)

Cool cookies completely then dip in icing

Icing:

- 1 c. confectioner sugar
- 4 tablespoons of softened butter or margarine
- 1-2 teaspoons cherry juice.
- Mix the above; add more juice or sugar to desired thickness- should be butter spread consistency
- Dip the cookies into the icing or spread it on with a butter knife.

Chinese Almond Cookies

Sandy S., Hampden Twp.

A recipe that my mom made for many years to include in her Christmas cookie boxes for friends and neighbors, originally from the Cleveland Plain Dealer home economics department back in the late 1960's.

- 2-3/4 c. Flour
- 1 c. Sugar
- 1/2 tsp. Salt
- 1/2 tsp. Baking soda
- 1 c. Margarine
- 1 egg, slightly beaten
- 1 tsp. Almond extract
- 1/3 c. Whole, unblanched almonds

Sift flour, sugar, salt and baking soda together. Cut in margarine until mixture looks like cornmeal.

Add egg and extract; mix well.

Shape dough into 1-inch balls and place on ungreased cookie sheet. Place almond on each and press down slightly. (I brush tops with slightly beaten egg yolks and 1 tsp. water. This makes the almond stick on better.) Bake at 325 degrees for 15-20 minutes.

Cool on rack. Makes about 4-1/2 dozen.

Chocolate Cherry Cookies

Norma F., Carlisle

Oven: 375 F.; Bake 8-9 minutes per batch

Yield: about 30 cookies

1/2 cup butter, softened	1/2 tsp. vanilla
1 3-ounce pkg. cream cheese, softened	1-3/4 cups all purpose flour
1-1/2 cups powdered sugar	1/2 cup cherry preserves
1/3 cup unsweetened cocoa powder	2 Tbsp. snipped dried cherries
1/2 tsp. baking powder	1 tsp. brandy
1/4 tsp. baking soda	4 ounces bittersweet or semisweet chocolate, chopped
1/4 tsp. salt	2 tsp. shortening
1 egg	sliced almonds

1. In a large mixing bowl, beat butter and cream cheese with an electric mixer on medium to high speed for 30 seconds. Add powdered sugar, cocoa powder, baking powder, baking soda, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Divide dough in half. Cover and chill dough about 2 hours, or until easy to handle.

2. Meanwhile, for cherry filling, in a small bowl stir together cherry preserves, dried cherries, and brandy. Set aside.

3. Preheat oven to 375. Line two cookie sheets with foil or parchment; set aside. Use a 1 Tablespoon measuring spoon to scoop dough. Roll each piece into a ball, and make a thumbprint in each. Spoon 1 scant teaspoon of the cherry filling into the center of each cookie. Bake for 8 to 9 minutes. Transfer to wire rack and let cool.

4. In a small heavy saucepan, heat and stir chocolate and shortening over low heat until smooth. Let stand until cool enough to handle. Drizzle chocolate mixture over cookies; sprinkle with almonds and let stand until chocolate sets.

Chocolate-Chocolate Cherry Cookies

Gloria B.

1 cup butter, softened	1/2 tsp. baking soda
2 cups sugar	4 10 ounce jars maraschino cherries (reserve 2 tblspn. and 2 tsp. juice)
2 eggs	1 12 ounce bag semi-sweet chocolate chips
4 tsp. vanilla extract	1 cup sweetened condensed milk
3 cups flour	
1 cup baking cocoa	
1/2 tsp. baking powder	

Cream butter and sugar. Add eggs and vanilla; beat well. Combine flour and next three ingredients in a separate bowl. Gradually add to creamed mixture. Shape dough into 1 inch balls, place on ungreased cookie sheets (I use parchment paper). Press thumb into each, press maraschino cherry into indentation. Combine cherry juice, chocolate chip morsels and sweetened condensed milk in saucepan. Cook over medium heat, stir constantly until melted. Spread 1 tsp. of mixture over maraschino cherry. Bake at 350° for 10 to 12 minutes. Let cool before removing from cookie sheets. Makes approximately 6 dozen cookies.

Chocolate Covered Cherry Cookies

Jessica N., Harrisburg

These Chocolate Covered Cherry Cookies are fudgy, brownie-like cookies with a sweet cherry peeking through a drizzle of cherry infused chocolate frosting.

Ingredients

For the Cookies:

1/2 cup butter softened	1/2 cup unsweetened baking cocoa
1/2 cup light brown sugar	1/4 teaspoon salt
1/2 cup granulated white sugar	1/4 teaspoon baking powder
1 egg	1/4 teaspoon baking soda
1 1/2 teaspoons vanilla extract	30 maraschino cherries blotted dry
1 1/2 cups all-purpose flour	

For the Frosting:

1 cup (6 ounces) semisweet chocolate chips
1/2 cup sweetened condensed milk
2 tablespoons reserved maraschino cherry juice, plus additional as needed

Instructions

In a large mixing bowl, use an electric mixer to cream together butter and sugars until fluffy; beat in egg and vanilla.

In a separate bowl combine the dry ingredients and then add to creamed mixture a little at a time, beating until well combined.

Shape into 24 balls, about 1" round, and place on ungreased or parchment paper lined baking sheets. Slightly indent each ball with one of your fingers and then push one cherry into each ball.

Bake at 350° for 10 to 11 minutes. Remove from oven and allow cookies to cool on baking sheets for about 5 minutes. Transfer cookies to wire racks to cool completely.

Meanwhile, melt chocolate chips and sweetened condensed milk in a small, heavy saucepan over low heat, stirring constantly.

Remove from the heat; add 2 tablespoons reserved cherry juice and stir until smooth. Add additional cherry juice if necessary to reach desired consistency.

Drizzle frosting over cooled cookies or alternately, transfer the frosting to a pastry bag and pipe over the cookies for a more uniform look.

Store cookies in an airtight container.

Chocolate Peanut Butter Ritz Cookies

Elizabeth F.

Yield: 24 Cookies

Prep time: 30 minutes

Total time: 30 minutes

Ingredients:

48 Ritz Crackers
3/4 cup Creamy Peanut Butter
8 oz. Chocolate Almond Bark
8 oz. Semisweet chocolate chips
Sea Salt Flakes (optional)

Instructions

In a medium heat-proof bowl, melt the chocolate almond bark and chocolate chips in the microwave on a low setting, stirring regularly, or set up a double boiler. Take care not to let the chocolate scorch.

While chocolates are melting, line a 15"x10" rimmed pan with wax paper. Place 24 of the Ritz crackers on the wax paper, leaving an inch of space between each one. Place a generous tablespoon of peanut butter onto the center of each cracker. There's no need to spread the peanut butter. Place another cracker on top of the peanut butter and gently sandwich them together. This will spread the peanut butter out in between the two crackers. Repeat until you have all sandwich cookies assembled.

After chocolates have melted, drop a sandwich cookie into the chocolate. Using two forks to maneuver the sandwich cookie, quickly turn the cookie to completely cover it with chocolate. Lift the cookie out with one of the forks, and tap the fork handle lightly on the side of the bowl to force the excess chocolate down through the fork's tines and back into the bowl. Slide the fork outward from the bowl, dragging the bottom of the tines along the rim of the bowl, letting any other excess chocolate drip down the inside of the bowl. Transfer the chocolate dipped cookie onto the wax paper, using a toothpick to aid in sliding the cookie off the fork. Repeat until all cookies are dipped. If the chocolate becomes thick and difficult to work with, simply warm it up a bit more.

If you wish to top the cookies with sea salt flakes or sprinkles, be sure to sprinkle the cookies before the chocolate sets up. These freeze really well. Keep layers separated with wax paper.

Chocolate Raisin Clusters

D.L.D.

12 oz. Semi-Sweet Chocolate Chips
1 can sweetened condensed milk
1 3/8 cups raisins

Melt chocolate in double boiler
Stir in sweetened condensed milk
Stir in raisins

Drop by teaspoon on cookie sheet covered with parchment paper
Unsalted dry roasted peanuts can be substituted for raisins

Chocolatey Shortbread Cookie

Amanda D., Hampden Township

Ingredients:

- 3/4 cup sugar
- 1 cup butter, softened
- 1 teaspoon vanilla
- 1 egg
- 2 1/4 cups all-purpose flour
- 1/4 cup unsweetened cocoa
- 1/2 teaspoon baking powder
- Sugar

Heat oven to 325°F. In a large bowl, beat 3/4 cup sugar and butter until light and fluffy. Add vanilla and egg; blend well. Stir in flour, cocoa, and baking powder; mix

well. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten each slightly with the bottom of a small, flat glass first dipped in water just to moisten then dipped in sugar. (Using colored sugar makes it more festive!)

Bake at 325°F for 8 to 13 minutes or until set. Cool 1 minute; remove from cookie sheets. Makes about 3 dozen cookies.

Coconut Macaroons

Carol C., Camp Hill

14 oz bag coconut
14 oz can sweetened condensed milk
1 t vanilla extract
1/2 t almond extract
3 drops red food coloring, optional

Preheat oven to 350 F. Line baking sheets(s) with parchment paper. Place coconut in bowl. Add food coloring. Toss thoroughly to incorporate color. Drizzle in sweetened condensed milk. Stir in extracts. Drop large tablespoon-sized portions onto the cookie sheet 3" apart. Bake 10-14 mins till desired color. Remove from oven. Cool on parchment. Store on waxed paper in containers for several days.

Note: It's best to make macaroons when there is no or low humidity

Cranberry-Vanilla Oatmeal Cookies

Lori L., Camp Hill

My most requested Christmas cookie for many years!

1 cup butter or margarine, softened
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups quick-cooking oats
1 cup coarsely chopped fresh or frozen cranberries, or 1 cup dried cranberries
1 tablespoon grated orange peel
1 package (12 ounces) vanilla chips

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, salt and baking soda; add to the creamed mixture. Stir in oats, cranberries and orange peel. Stir in vanilla chips. Drop by rounded teaspoonfuls, 2 inches apart onto greased (or non-stick) baking sheets. Bake at 375 degrees for 10-12 minutes or until the edges are lightly browned. Cool on wire racks and store in an airtight container.

Crescents

Kelsey M., Camp Hill

My grandmother's recipe, my favorite for the holidays.

1/2 lb soft butter	2 tsp vanilla
2 cups flour	1 tbsp water
2 cups chopped pecans	1/2 tsp salt
5 tbsps sugar	

Mix all ingredients together, then roll small amounts into shape of a crescent (crescent moon shape). Will not expand, so should be able to fit most/all on one cookie sheet.

Bake at 325 degrees for 25 minutes or until a light brown on top. After baking, roll in a bowl of powdered sugar.

Danish Puff

Jennifer G., Camp Hill

My family's absolute favorite holiday dessert. My grandmother made it for many years and my own mother has been sharing this for special festivities ever since I was a child.

Pastry	3 eggs
1 cup Gold Medal™ all-purpose flour	Glaze
1/2 cup butter or margarine, softened	1 1/2 cups powdered sugar
2 tablespoons water	2 tablespoons butter or margarine, softened
Topping	1/2 teaspoon vanilla
1/2 cup butter or margarine	1 to 2 tablespoons warm milk
1 cup water	
1 teaspoon almond extract	Chopped nuts of your choice as a garnish
1 cup Gold Medal™ all-purpose flour	

1. Heat oven to 350°F. Place 1 cup flour in medium bowl. Cut in 1/2 cup softened butter, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of coarse crumbs. Sprinkle 2 tablespoons water over mixture; toss with fork.

2. Gather pastry into a ball; divide in half. Pat each half into 12x3-inch rectangle, about 3 inches apart on an ungreased cookie sheet.

3. In a 2-quart saucepan, heat 1/2 cup butter and 1 cup water to a rolling boil; remove from heat. Quickly stir in almond extract and 1 cup flour. Stir vigorously over low heat about 1 minute or until mixture forms a ball; remove from heat. Add eggs; beat until smooth. Spread half of the topping over each rectangle.

4. Bake about 1 hour or until the topping is crisp and brown; remove from pan to cooling rack. Cool completely.

5. In a medium bowl, mix all glaze ingredients except nuts until smooth and spreadable. Spread over top of pastry; sprinkle with nuts.

Death by Chocolate Truffle Cookies

Joanna H., Mechanicsburg

Happy to share a yummy cookie recipe and looking forward to reading others! This one is always a favorite, from another cookie recipe exchange.

4 squares unsweetened baker's chocolate	1 1/2 teaspoons vanilla
2 cups semi-sweet chocolate chips	1/2 cup all purpose flour
1/3 cups butter	2 Tablespoons cocoa powder
1 cup sugar	1/4 teaspoon baking powder
3 eggs	1/4 teaspoon salt
	Confectioner's sugar for decoration

Melt in microwave: unsweetened chocolate, 1 cup of the chocolate chips and butter. Add vanilla.

In a separate bowl, beat together sugar and eggs. Add to chocolate mixture and stir.

Combine flour, cocoa powder, baking powder and salt, then add to chocolate mixture. Stir in remaining chocolate chips. Cover and chill 3 hours. After chilled (dough will be very stiff) roll into 1 inch balls and roll in confectioner's sugar. Bake in a preheated 350 degree oven for 10-12 minutes, preferably on parchment paper.

Easy Cinnamon Rolls*

Michael C., Harrisburg

To prepare dough, make Bread-in-a-Bag, which can be used for bread, buns, or cinnamon rolls:

1 gallon-size self-sealing plastic bag	1 cup very warm water
1 tablespoon dry yeast, heaping	1/4 cup margarine
1 1/2 cups flour	Another 1 1/2 cups flour
1/4 cup sugar	Extra flour if sticky
1 teaspoon salt	

Put yeast, 1 1/2 cups flour, sugar, and salt into bag. Add margarine and warm water. Press most of the air out of the bag and seal. Press and squeeze the bag with your hands until the dough becomes mixed.

Open bag and add another 1 1/2 cups flour. Re-seal bag, and keep squeezing until the flour is worked into the dough. Add 1/4 to 1/2 cup more flour if your dough is still sticky; re-seal, and squeeze some more.

Unzip the bag, and let dough rest and rise for 20 minutes.

To make cinnamon rolls:

Flour surface. Take dough out of bag, and put it on floured surface. Punch down dough, and then use a rolling pin to roll dough into large rectangle. Spread margarine on top. Sprinkle generously with brown sugar and cinnamon. Starting on long side, roll the dough into a log. Cut into 1-inch wide rolls. Place rolls, cut side up, into greased baking pan.

Heat oven to 375 degrees F. Let rolls rise another 20 minutes. Bake for 12 to 15 minutes. Top with icing, if desired.

*This recipe is great for children to help make.

Easy Peanut Butter Fudge

Laura W.

½ cup milk
1 lb confectioners' sugar (3 ½ cups)
7 oz marshmallow fluff
17 oz peanut butter (2 cups)

Boil sugar and milk in heavy pan gently for 2 minutes. Remove from heat. Add to fluff and peanut butter and beat with a mixer. Pour into 7x12 pan.

Easy Macaroons

Sarah T.

2/3 c. Flour
5 and 1/2 c. sweetened coconut flakes
1/4 tsp. Salt
14 oz. can sweetened condensed milk
2 tsp. vanilla extract OR 1 tsp. vanilla extract and 1 tsp. almond extract

Preheat oven to 350 degrees F.

Sift together flour, coconut, and salt. Mix in milk and extract(s).

Drop golf ball sized spoonfuls of dough onto a cookie sheet lined with foil or parchment paper.

Bake 12-15 min. until coconut is lightly toasted.

Eric's Cornflake Crunchies

Eric E.

1-12 oz. bag of milk chocolate chip morsels
1-11.5 oz bag of butterscotch morsels
1 c. peanut butter (crunchy or smooth)
10 c. cornflake cereal, crushed

Combine morsels and peanut butter in a large saucepan. Stir over low heat until smooth. Add cereal and stir until well coated. Pour onto wax paper lined baking pan with sides. Cool and cut into squares.

Gingerbread Chocolate Chip Cookies

Sakshi G.

10 tablespoon butter softened	¼ teaspoon nutmeg powder
½ cup brown sugar	¾ teaspoon ginger
½ cup granulated sugar	¾ teaspoon baking powder
1 tablespoon vanilla extract	½ teaspoon baking soda
5 tablespoon Molasses	2 cups all-purpose flour
½ teaspoon cinnamon	1 and ½ cup chocolate chips
½ teaspoon salt	

Steps

In a mixing bowl take 10 tbs butter, 1/2 cup butter and 1/2 cup granulated sugar then mix it until become lite and fluffy.

when everything is mixed well, add 1tbsp vanilla extract and 5 tbsp molasses and mix it well.

Now add ½ teaspoon cinnamon, ½ teaspoon nutmeg powder, ¾ teaspoon ginger, ¾ teaspoon baking powder, ½ teaspoon baking soda and mix it well.

Now add 2 cups flour mix and add 1 and 1/2 cup chocolate chips mix it.

Now put this dough into the refrigerator for 1 hour.

Now takeout the dough from refrigerator and put small balls into baking sheet and put into 350 degrees F preheated oven for 15 minutes.

Take the cookies out from oven and let them cool for 10 minutes. Now cookies are ready to serve.

Gluten Free Dark Gingerbread Cookies

Amanda B., Camp Hill

(derived from <https://glutenfreeonashoestring.com>)

Ingredients:

- 1 1/2 cups (210 g) all-purpose gluten free flour.

[I use Bob's Red Mill Gluten Free 1:1 Flour]

- 3/4 teaspoon xanthan gum

[NOTE: do not add if using a flour blend that already contains xanthan gum – Bob's Red Mill 1:1 does, so I omit it from this recipe]

- 1/4 cup + 2 tablespoons (56 g) cornstarch

- 1/2 teaspoon baking soda

- 1 1/2 teaspoons ground cinnamon

- 1 teaspoon ground ginger

[If you like a stronger ginger flavor add 1/2 or 1 additional tsp according to your taste]

- 1/4 teaspoon kosher salt – finely ground

[OMIT if using salted butter]

- 1/4 cup + 2 tablespoons (75 g) granulated sugar

- 1/3 cup (73 g) packed dark brown sugar.

[If you prefer a lighter cookie, use light brown sugar]

- 6 tablespoons (84 g) butter, at room temperature

[unsalted is best, but if using salted, omit the additional 1/4 kosher salt above]

- 4 tablespoons (63 g) unsulphured or blackstrap molasses

[If you prefer a lighter cookie, only use 3 tablespoons]

- 2 tablespoons (42 g) honey

- 1 egg (50 g, weighed out of shell) at room temperature, beaten

- 1/2 teaspoon pure vanilla extract

Instructions

1. Preheat your oven to 325°F.

2. Line rimmed baking sheets with unbleached parchment paper and set them aside. You can use a silicone baking mat, but for this recipe parchment works best.

3. In a large bowl combine the flour, xanthan gum (if using), cornstarch, baking

soda, cinnamon, ginger, granulated sugar, and salt (if using) and whisk to combine.

4. Once well combined, Add in brown sugar and whisk again, working out any clumps.
5. Create a well in the center of the dry ingredients.
6. Using a sturdy wooden spoon, begin to add in the wet ingredients one at a time, mixing well after each addition.
7. Once the butter, molasses, honey, egg, and vanilla have been added, it can be helpful to slightly knead the dough by hand wearing food safe gloves.
8. The dough will be thick and soft.
9. On a flat surface, sprinkle a large sheet of unbleached parchment paper lightly with flour, and place the dough on top of it.
10. Sprinkle with more flour, lay an additional piece of parchment on top of the dough, and gently roll into a rectangle about 3/8-inch thick (more than 1/4-inch, less than 1/2-inch).
11. Dip the cookie cutters in flour, and use it to cut out shapes from the cookie dough.
12. With each cut, jiggle the cutter back and forth to create a neat shape.
13. Once your shapes are created, peel the excess from around your cut out shapes, it can be helpful to use a knife to trim the excess
14. Collect the "scrap" pieces, re-roll between parchment, and cut out more cookie shapes until all the dough is used.
15. Place the cut-out dough on the lined baking trays, and place in the refrigerator or freezer for 5-10 minutes to allow the dough to firm up.
16. Once re-chilled, place the baking sheets in the center of the preheated oven and bake for 14-16 minutes* until dark brown.
17. Remove from the oven and allow to cool completely on the baking sheets.
18. Once cooled, these cookies are great with royal icing, frosting, and even plain.

*Note – this recipe can very easily be used to make gingerbread houses. Bake the dough for slightly longer to get a crunchy, build-worthy cookie, or if you plan to use the cookies as a crumb base for a pie or other dessert (trust me this is a delicious choice for pumpkin cheesecake).

Grandma Dot's Soft Molasses Cookies

Lindsey M., Mechanicsburg

Ingredients:

- 2 and 1/4 cup flour
- 1 and 1/2 tsp. baking soda
- 2 tsp. ground ginger
- 2 tsp. cinnamon
- 1/4 tsp. cloves
- 1/4 tsp. nutmeg
- 1/4 tsp. salt
- 3/4 cup unsalted butter (softened)
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1/4 cup dark molasses
- 1 egg
- 1 Tbsp. vanilla
- 1/2 cup coarse sugar, for rolling

Instructions:

1. Whisk flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt together until combined. Set aside.

2. In a large bowl using a mixer, beat the butter and both sugars together on high until creamy (about 2 minutes). Add molasses and beat until combined. Add egg and vanilla extract and beat until combined.
3. Mix the dry ingredients slowly into the wet until combined. The dough will be slightly sticky
4. Chill dough for at least 1 hour, or up to 3 days.
5. Preheat oven to 350 degrees.
6. Roll dough (approx. 1 Tbsp. each) into balls. Roll in coarse or granulated sugar and place on lined baking sheet.
7. Bake for 11-12 minutes or until edges appear set.
8. Remove from oven and allow cookies to cool on wire rack.

Hershey's Blondies

Sarah C., Harrisburg

- | | |
|-----------------------------------|--|
| 3/4 cup butter, softened | 1 teaspoon baking soda |
| 3/4 cup light brown sugar, packed | 1/2 teaspoon salt |
| 1/2 cup granulated sugar | 2 cups Hershey's butterscotch or chocolate chips |
| 2 eggs | |
| 2 cups all-purpose flour | |

Heat oven to 350 degrees F. Grease 13x9x2-inch baking pan.

Beat butter, brown sugar, and granulated sugar in large bowl until creamy. Add eggs; beat well.

In another bowl, stir together flour, baking soda, and salt; gradually add to butter mixture, blending well. Stir in butterscotch or chocolate chips. Spread into prepared pan.

Bake 30 to 35 minutes or until top is golden brown and center is set. Cool completely in pan on wire rack. Cut into bars.

Holiday Fruit Drops – Best cookie of 1945-50

Diane M., Camp Hill

Nation enjoys post-war boom – with the boys back home and sugar no longer rationed, Christmas holidays were happy indeed. Rich, colorful cookies like these were perfect for all types of holiday hospitality.)

- | | |
|--|---------------------------------|
| 1 cup shortening | 3 1/2 cups flour |
| 2 cups brown sugar packed | 1 tsp. soda |
| 2 eggs | 1 tsp. salt |
| 1/2 cup soured milk
buttermilk or water | 1 1/2 cups broken pecans |
| | 2 cups candied cherries, halved |
| | 2 cups cut-up dates |

Mix shortening, sugar, and eggs well. Stir in soured milk. Measure flour by dipping method or by sifting. Blend dry ingredients; stir in. Stir in pecans, cherries, and dates. Chill at least 1 hour.

Heat oven to 400 degrees (mod. hot). Drop rounded teaspoonful of dough about 2" apart on lightly greased baking sheet. Place a pecan half on each cookie, if desired. Bake 8 to 10 min., until almost no imprint remains when touched lightly. Makes about 8 dozen cookies.

Holiday Pumpkin Cookies with Caramel Frosting

Michelle M.

Sift together and set aside the following ingredients:

2 Cups flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp cinnamon

Mix together:

1 Cup butter (2 sticks)
1 Cup Sugar
1 Egg
1 Cup pumpkin

Add flour mixture to above ingredients and mix well.

Add:

1 tsp vanilla
1/2 Cup chopped dates (optional)
1/2 Cup finely chopped walnuts (optional)

Drop mixture by teaspoonful onto parchment paper or greased cookie sheet.

Bake at 350 degrees for 12 minutes.

Cool cookies completely

Caramel Frosting

Boil together for two minutes the following ingredients and stir constantly.

2 Tablespoons Butter
1/4 Cup Milk
1/2 Cup light Brown Sugar

Remove from heat and add:

1 Cup and 2 Tablespoons Powdered Sugar
1/2 tsp Vanilla

Stir together until icing consistency forms and ice each cookie.

Homemade Star Crunch Cookies

Lori F., Port Royal

5 cups Crispy Rice cereal
1 1/2 cups Chocolate Chips
1 cup Peanut Butter can use any nut or seed butter
1/4 cup Coconut oil
1/2 cup Maple Syrup

Line a large baking tray with parchment paper and set aside.

In a large mixing bowl, add your crispy rice cereal and set aside.

In a microwave safe bowl or stove top combined your chocolate chips, peanut butter, maple syrup and coconut oil. Melt until fully combined if you use a microwave, melt on medium power in 30 seconds spurts to avoid overheating.

Pour liquid mixture over the crispy rice cereal and mix until fully incorporated. Using a large spoon or cookie scoop, drop crunch cookie batter on the lined baking sheet, about 2 to 3 inches apart. Press each cookie and refrigerate until firm.

Honey Almond Bear Hugs

Laura R.

2 1/2 cups all-purpose flour, plus more for dusting
3/4 teaspoon baking powder
1/4 teaspoon salt
2 sticks unsalted butter, at room temperature
1/2 cup granulated sugar
1/4 cup orange blossom honey
1 large egg
1 teaspoon pure vanilla extract

About 46 whole plain almonds (small half walnut pieces or unsalted cashew halves also work well)



1.) Make the cookies: Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the honey, egg and vanilla until smooth. Reduce the mixer speed to low; beat in the flour mixture until combined. Divide the dough in half and shape each piece into a disk; wrap each disk in refrigerator wrap. Refrigerate until firm, at least 4 hours or overnight.

2.) Position racks in the upper and lower thirds of the oven; preheat to 350 degrees F. Line 2 baking sheets with silicone baking sheets or parchment paper.

3.) Working with 1 disk at a time, flour the dough and roll out with rolling pin until 1/8 inch thick on a lightly floured surface. Use a bear or other character (with arms!) cookie cutter to cut out the shapes. Arrange cookies 1 inch apart on the prepared pans. Poke two eyes and a nose in the dough for the faces (You can use the tine of a fork. I use a sterilized fine point knitting needle that has been set aside just for decorating.). Place the nut in the middle of the bear and then gently lift the arms to have the bears hug the nut tight. Reroll the scraps and cut out more cookies. (If the dough gets too soft to work with, refrigerate again until firm.)

TIP: Are a couple of the members of your recipient's household simply "not nuts" about nuts? Instead of making a nutty bear, skip making the face and make the back of a bare bear using a leftover scrap of dough to make a little tail. You could also substitute huggable M&Ms or cinnamon candy hearts for nuts.

4.) Bake, switching the pans halfway through, until the cookies are lightly browned, 15 to 20 minutes. (Watch carefully as the final few cookies tend to be rolled thinner and so will finish quicker.) Let cool on the pans. Makes about 46 little bears.

Modified from a Japanese chef on YouTube - <https://www.youtube.com/watch?v=MNz1jDY1qO0>

Ice Box Cookies

Loraine S.

1/2 Cup Butter
1 Cup light Brown Sugar
1 egg
1/2 tsp vanilla
1 1/4 cup flour
1/2 tsp Baking Soda
1/2 tsp Cream of Tartar
1/4 tsp salt
1/2 Cup Chopped Nuts

Cream butter and Sugar. Add Beaten Egg & Vanilla
Add Flour, Soda, Cream of Tartar and Nuts
Mix and form into rolls and roll in wax paper
Refrigerate overnight
Remove from wax paper and cut 1/4 inch thick
Bake at 325 degrees for 5 to 8 Minutes

Italian Cheese Cookies

Jannice D.

My favorite online cookie recipe for Italian Cheese Cookies

2 cups sugar
1 cup butter, softened
1 tablespoon vanilla extract
1 teaspoon salt
15 oz. container ricotta cheese
4 cups all-purpose flour
1 teaspoon baking soda

Sweet Vanilla Icing:

2/3 cup + 1 tablespoon sweetened condensed milk
1/2 cup butter, softened
1 teaspoon vanilla extract
2 cups powdered sugar
Optional: food coloring

1. Use an electric mixer on medium speed to blend sugar, butter, vanilla, salt and ricotta cheese.
2. Gradually stir in flour; mix in baking soda. Drop by teaspoonfuls onto ungreased baking sheets.
3. Bake at 350 degrees for 10 to 13 minutes. Cool on wire racks.
4. To prepare Sweet Vanilla Icing:
mix all icing ingredients with an electric mixer on low speed. Spread Sweet Vanilla Icing over cookies. Makes about 4 dozen
(from www.gooseberrypatch.com)

Kiffles

Kathy W., York Haven

This was one of my favorite recipes from my Grandmother. They are more work than chocolate chip or other drop cookies and the dough needs refrigerated, but they are delicious! I prefer the nut or poppy seed filling, but some like the jam filling. Small cans of nut, poppy seed, or fruit filling can be found in the baking aisle of the grocery store as an option to making your own filling.

Makes about 3 dozen.

INGREDIENTS

DOUGH

4 cups flour
2 (1/4 ounce) envelopes yeast
1 cup butter, softened
4 egg yolks, save whites
1 cup sour cream
1 cup powdered sugar
1/2 cup granulated sugar, plus 1 Tablespoon

NUT FILLING

2 cups ground nuts
1 cup sugar
4 egg whites, stiffly beaten 1 teaspoon vanilla

DIRECTIONS

1. Combine nuts, sugar and vanilla.
2. Fold in egg whites; set aside.
3. Add flour to large bowl.
4. Add yeast and 1 Tablespoon sugar to the egg yolks in a small bowl and let sit.
5. Cut butter into the flour until crumbly.
6. Add egg yolks and yeast and sour cream.
7. Mix well until it forms a smooth ball. (Do not overwork dough.)
8. Form into 10 balls and chill, overnight if possible.
9. Mix 1 cup granulated and 1 cup powdered sugar.
10. On counter top, sprinkle a spoonful of sugar mixture, place 1 chilled ball on the sugar, add more sugar on top, roll out ball into a circle until dough is approximately 1/8-inch thick. (Do not overwork dough.) Keep other balls refrigerated until you need them.
11. Cut circle into 8 triangular wedges. (Like slices of pie.) If dough gets too sticky, refrigerate until chilled.
12. Fill the wide end of each wedge with 1 teaspoon of filling.
13. Roll from wide end to the point, place on greased cookie sheets, and brush with saved egg whites for a golden color.
14. Continue with all the balls.
15. Bake at 325°F for 15 minutes.

Lavender Lemon Sugar Cookies

Jeni H., Shiremanstown

Ingredients

1 cup granulated sugar	1 tsp pure vanilla extract
zest of 1 large lemon	1 tsp baking soda
1 Tbsp. dried lavender	½ tsp salt
½ cup unsalted butter (room temp)	2 cups AP flour
2 Tbsp lemon juice	extra sugar for rolling
1 large egg	

Instructions

1. Preheat oven to 350 F
2. Line baking sheet with parchment paper
3. In a small bowl, combine sugar, lemon zest, and lavender, and rub all together between your fingers for about one minute.
4. Combine sugar, lemon zest, lavender, and butter in a large bowl with electric mixer and beat on high for one minute
5. Add lemon juice, egg, and vanilla extract and beat until well combined.
6. Add baking soda and salt and beat until well combined.
7. Add flour and beat until well combined.
8. Roll dough into approximately 1 tablespoon balls.
9. Roll balls in sugar and place on baking sheet, about 2 inches apart.
10. Bake in a pre-heated oven 10-12 minutes until edges are set.
11. Let cool for 5 minutes on tray.
12. Transfer to cooling rack.

Eat and Enjoy!

Layered Cranberry Salad

Monika R., Camp Hill

Recipe originally from my mother Erna T. and now a favorite of my grandson Noah

Serves 16 but can easily be divided in half.

1/4 cup cream cheese softened
1 cup heavy cream
16 large marshmallows - quartered
12 oz. bag of fresh or frozen cranberries
1 medium apple peeled, quartered and cut into medium size pieces
1 cup sugar
2 - (3oz) packages of cherry gelatin
2 cups boiling water
1/2 cup chopped walnuts (opt)
Green and red candied cherries (opt)

- Whip cream cheese in bowl until creamy using a mixer
- At low speed, gradually add heavy cream - do not over mix and produce butter

- Stir in marshmallows, cover and chill overnight
- Grind the cranberries and apple in food mill or food processor so it is a coarse mixture
- Add sugar and set aside
- Dissolve the gelatin in boiling water and chill until thick and syrupy
- Fold in the cranberry mixture and pour into a 12 x 8 x 2 inch glass dish - cover until set
- Whip chilled marshmallow mixture at high speed until thick and creamy
- Spread over the set gelatin. Cut into 16 squares
- Use the colored cherries to decorate each square - this is optional

(Recipe originally from my mother Erna Toensmeyer and now a favorite of my grandson Noah)

Lemon-Currant Cookies

April G.

Prep time: 20 minutes

Total time: 40 minutes

Ingredients

1/2 cup (1 stick) unsalted butter softened, plus more for baking sheets
1 cup sugar
1/4 cup sour cream
1 large egg
1 1/2 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup dried currants
1 Tablespoon grated lemon zest

Directions

1. Preheat oven to 350 degrees. Generously butter 2 baking sheets, or line them with parchment paper. Combine the butter and sugar in a mixing bowl; beat until light and fluffy. Beat in sour cream and egg.
2. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually beat the dry ingredients into the butter mixture until they are well combined. Stir in currants and lemon zest.
3. Drop heaping teaspoonfuls of dough about 1 1/2 inches apart onto prepared baking sheets. Bake until cookies are puffed and golden around the edges, about 20 minutes. Let cool 5 minutes on baking sheets before transferring cookies to wire racks to cool completely. (by Martha Stewart)

Lemon Oat Lacies

Grace H., Mechanicsburg

These cookies are "Oh So Good"!!

2 cups (4 sticks) margarine or butter, softened
1 cup sugar
2 cups all-purpose flour
3 cups quick OR old-fashioned oats, uncooked
1 tablespoon grated lemon peel
1 teaspoon vanilla.
Powdered sugar

Beat margarine and sugar until creamy. Add remaining ingredients except powdered sugar; mix well. Cover; chill 30 minutes. Heat oven to 350°F. Shape dough into 1-inch balls; place on ungreased cookie sheet. Flatten with bottom of glass dipped in powdered sugar. Bake 12 to 15 minutes or until edges are light golden brown. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely. Sprinkle with powdered sugar, if desired. Makes about 4 1/2 dozen.

Library Delight

Elijah C., Harrisburg

1 couch
1 cozy blanket
1 child
1 adult
1 library book each or to share

Place child and adult on couch. Cover with cozy blanket. Snuggle together while reading library books.

Michigan Rocks

Margaret H.

An old recipe that my mother made

1 1/2 brown sugar	1 teaspoon baking soda
1 cup butter	1/2 c hot water
3 eggs 1 cup chopped walnuts	1 teaspoon ginger
1 pound chopped dates	1 teaspoon cinnamon
3 cups flour	

Preheat oven to 375 degrees.

Cream butter and brown sugar until light. Beat in the eggs, one at a time. Sift flour, ginger, cinnamon and baking soda together. Add half of the dry ingredients to the creamed mixture. Add the hot water. Follow up with the other half of the dry ingredients. Then, add dates and nuts and stir well. Drop by teaspoons on parchment paper covered cookie sheet, and bake for about 10 minutes. Variation: eggs can be separated, with yolks being beaten into the brown sugar/butter mixture, and then egg whites whipped to stiff peaks and folded in after the dates and nuts are added to the batter, if you have the time and inclination.

Microwave White Chocolate Treats

Mindy E.

1-10 oz. pkg. mini pretzels
5 c. cheerios
5 c. corn Chex
2 c. salted peanuts
1 lb. pkg. M & M candies
2-12 oz. bags vanilla or white chocolate chips
3 T. vegetable oil

In a very large bowl, combine pretzels, cheerios, Chex cereal, peanuts & M & M candies. Set aside. In a microwave bowl, heat vanilla chips and oil on medium high for 2 minutes. Stir. Microwave 10 seconds on high. Stir until smooth. Pour over cereal mixture and toss to coat evenly. Spread onto waxed paper lined baking pan with sides. Allow to cool and break apart. Store in an airtight container. This makes a large amount. Now it's party time!

Molasses Oatmeal Cookies

Pamela R., Harrisburg

1 stick of butter (softened) you could substitute Crisco shortening I think
1 cup white sugar
1 egg
1/2 cup of Grandma's molasses
1 tsp vanilla
2 cups flour (unbleached is my usual choice)
1 tsp salt
1 1/2 tsp baking soda
1 tsp ginger
1 tsp cinnamon
1 cup quick oats

1/2 cup of turbinado sugar

Icing
1/3 c brown sugar
2 Tbsp butter
1/4 cup of milk
1 1/2 cup 10X sugar
1/2 tsp of vanilla

MIX SOFTENED BUTTER WITH WHITE SUGAR IN LARGE BOWL.
ADD EGG AND MIX
ADD MOLASSES AND VANILLA
ADD FLOUR SALT AND BAKING SODA, CINNAMON AND GINGER AND MIX
ADD OATS AND STIR
CHILL DOUGH FOR 1 HOUR MORE OR LESS
ROLL INTO 1 INCH BALLS
ROLL BALLS INTO TURBINADO SUGAR
BAKE AT 350 DEGREES FOR 10-12 MINUTES TILL SET AROUND EDGES
COOL ON WAX PAPER

ICING

MELT BUTTER AND BROWN SUGAR IN SMALL SAUCEPAN
BRING TO A BOIL OVER MED-HIGH HEAT WHILE STIRRING
BOIL 1 MINUTE AND REMOVE FROM HEAT
ADD MILK AND STIR
ADD 10X FLOUR AND VANILLA.
ADD MORE MILK IF TOO STIFF AND MORE 10X SUGAR IF TOO RUNNY
DRIZZLE OVER COOKIES WITH A SPOON
ICING WILL SET PRETTY QUICKLY

Movie Night Cookies

modified by Molly K., Camp Hill, PA

Submitting this cookie recipe on the behalf of my 10-year-old daughter, Molly K., a 5th grader at Eisenhower Elementary School. She loves to bake and to cook, especially this year, being at home. The kitchen is her happy place.

INGREDIENTS

- 1 cup unsalted butter
- 1 cup light brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup of Snyder's itty bitty mini hard pretzels or any mini hard pretzels
- 1 cup M&M's or red & green M&M's for the holidays.



INSTRUCTIONS

1. Preheat the oven to 375°F. Line two baking sheets with silicone baking mats or parchment paper.
 2. In a large bowl, using a mixer, cream together the butter and sugars for 1 minute. Add the eggs and vanilla and mix until combined.
 3. Add the flour, baking soda, and salt and stir mix just until combined. Fold in the pretzels and M&M's. Refrigerate dough for 15 to 30 minutes if time allows.
 4. Using a large cookie scoop (about 3 Tablespoons), scoop the cookie dough onto the baking sheet about 2 inches apart. Place extra M&M's on the top of the cookies if desired.
 5. Bake for 7-10 minutes, or until the edges are barely golden brown. Allow cookies to set on pan for 5 minutes, and then remove to a cooling rack.
 6. Put on your sweatpants, fire up your movie and enjoy!
- Original source: <https://www.iheartnaptime.net/best-mm-cookies/>

My Aunt's Company Cake*

Amy C., Harrisburg

Combine the following to make the batter:

- 1 box yellow cake mix
- 1 box instant vanilla pudding, dry
- 1 cup water
- 4 eggs
- 1 teaspoon vanilla
- 1/2 teaspoon baking powder
- 1/2 cup oil

In a separate bowl, mix the following to make the topping:

- 12 ounces chocolate chips
- 6 teaspoons sugar
- 2 teaspoons cinnamon
- 1 1/2 cups nuts (optional)

Preheat oven to 350 degrees F. Grease 13x9x2-inch pan. Mix 2/3 of the topping into the batter. Pour into pan. Sprinkle remaining topping onto batter. Bake approximately 45 minutes. (If using round baking pans, use 3 and adjust baking time accordingly.)

*Call her the week before you plan to visit, so that she has time to get the ingredients and have it ready for you.

Orange Ricotta Chocolate Chip Cookies

Ramya S.

Prep Time: 25 minutes

Chill Time: 1-2 hours

Cook Time: 45 minutes (assumes 3 separate batches of baking to make it through all the dough)

Yield: about 35 cookies

Cookie Ingredients:

- 2 cups (284g) all-purpose flour (scoop and level to measure)
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1 cup (200 g) granulated sugar
- 1/2 cup (113g) unsalted butter, softened
- 1 Tbsp + 1 tsp orange zest (from 2 large navel oranges) **can substitute orange, raspberry, or other extracts
- 1 large egg
- 1 cup (241g) whole milk ricotta cheese
- 1 tsp vanilla extract
- 1 cup (165g) mini semi-sweet chocolate chips

Glaze Ingredients:

- 1 1/4 cups (154g) powdered sugar
- 2 1/2 Tbsp fresh squeezed orange juice **can substitute water
- 1 tsp orange zest (about 1/2 navel orange) **can substitute orange or vanilla extract

Directions:

1. In a medium mixing bowl, whisk together the flour, baking powder, and salt for 20 seconds. Set aside.
2. In the bowl of an electric stand mixer fitted with the paddle attachment cream together sugar, butter and 1 Tbsp + 1 tsp orange zest until combined (scrape bowl as needed throughout mixing process).
3. Mix in egg then blend in ricotta and vanilla extract. Add in flour mixture and mix until nearly combined then mix in chocolate chip.
4. Cover bowl and chill 1-2 hours until the dough is not as sticky and easier to work with (if needed can freeze for a little bit).
5. Preheat oven to 350 degrees during the last 20 minutes of chilling. Note: do not use dark cookie sheets for this recipe or bottom will burn.
6. Scoop dough out using a medium cookie scoop or two spoons (so you have just about a heaping 1 Tbsp) and drop onto parchment paper or silicone lined baking sheet, spacing cookies 2 inches apart.
7. Leave remaining dough chilled. Bake cookies in preheated oven for 13-14 minutes until almost set.
8. Let cool on pan for several minutes and then transfer to a wire rack to cool complete. Repeat with remaining dough (placing dough on a cool baking sheet).
9. For the glaze, in a small mixing bowl, whisk together powdered sugar, orange juice, and orange zest. Spoon over cooled cookies.
10. Let glaze set at room temperature. Store cookies in an airtight container.

Patsy's Orange Cookies

Carol M., Mechanicsburg

My favorite recipe from my mom.

2 c sugar	1/3 c orange juice
1 c butter	1 tsp baking powder
2 eggs	1/2 tsp baking soda
2/3 c sour milk*	1/4 tsp salt
4 c flour	

Cream butter and sugar, add eggs and beat well. Add milk and flour alternately. Add orange juice, baking powder, baking soda and salt. Drop by teaspoon on pan Bake 350 degrees for 7 – 10 minutes. Ice cookies while hot. Let cool for 30 minutes *To make sour milk add 1/2 TBSP of lemon juice or vinegar to WHOLE milk

Icing

1 TBSP soft butter

Juice and grated rind of one orange

Add powdered sugar to absorb liquid

Icing should look like thick gravy.

Peanut Butter Buckeyes

Mo B., Mechanicsburg

- 1- 10oz package PB chips
- 1-16oz can creamy supreme frosting
- 1- 12oz pkg chocolate candy wafer melts

*Line cookie sheets with parchment or wax paper.

*Melt PB chips in double boiler or in the microwave (start with 1 min @50% power and stir).

*Remove from heat, stir in frosting. Let stand for about 30 min until cool.

* Roll mixture into 1' balls and place on prepped cookie sheet. Refrigerate at least 15 min.

*Melt candy wafers as directed on package.

*Using a skewer, dip the pb balls into the melted chocolate, leaving a circle of uncoated pb around the skewer.

*Using a fork, push the dipped ball off the fork and place on the wax paper. When chocolate

has cooled, smooth the skewer mark with a finger, if desired.

Makes around 6 dozen depending on how big you make the PB balls

Adapted from a Pillsbury holiday treats booklet from around 2001/2002

Peanut Butter Fudge

Naomi S., Camp Hill

5 Cups of Sugar

1 Can Evaporated Milk - 12 oz.

1/4 Lb. of Butter

Combine and bring to boil on medium heat for 7 to 9 minutes to soft ball stage, stirring constantly. Remove from heat and add:

1 Jar Marshmallow Creme - 7 oz.

1 Jar Peanut Butter - 12 oz.

If you want Chocolate Peanut Butter Fudge add:

1 Package of Chocolate Chips - 12 oz.

Beat until smooth - pour into greased pan or whatever container you choose.

Peppermint Candy Shortbread Cookies

Kelly K.

Cookies:

1 cup butter, softened

1/4 c granulated sugar

1/4 c crushed peppermint candy

1 tsp vanilla extract

2 c flour

1/4 c corn starch

Frosting:

- 1 c confectioners' sugar
- 1 - 2 Tbsp milk
- 1 tsp vanilla extract
- 2 Tbsp crushed peppermint candy

MIX butter, sugar, crushed candy and vanilla thoroughly using an electric mixer. Gradually blend in flour and corn starch.

FORM into 1 inch balls and place on parchment paper lined baking sheet. Gently press down on each cookie to flatten using fingers or a flat bottom glass (dipped in sugar to prevent sticking)

BAKE in preheated oven 300-degree oven for 25-30 min, or until bottoms begin to brown.

COOL for 5 min, remove to wire rack to cool completely. Combine confectioners' sugar, milk and vanilla and mix until frosting is smooth. Drizzle cookies with frosting and sprinkle with crushed candy.

Peppermint Puff Cookies

Julie B., Mechanicsburg
from Mrs. Wilkes Savannah, GA

Preheat oven to 375 degrees makes 24-36 cookies

Ingredients:

- 1/3 cup butter
- 1/2 cup white granulated sugar
- 1 pint vanilla ice cream, very soft
- 1 teaspoon baking soda
- 1 teaspoon peppermint extract
- 1/2 teaspoon salt
- 2 cups flour
- Small bag peppermint candy, crushed

Melt butter and put in a mixing bowl. Stir in softened ice cream and peppermint extract. In a separate bowl sift flour, sugar, baking soda, and salt together. Add flour mixture to ice cream mixture in mixing bowl. Beat on medium speed with mixer until smooth. Drop by teaspoon on a greased cookie sheet. Sprinkle with crushed candy. Bake at 375 degrees for 10 to 12 minutes until golden brown. Let cookies sit on cookie sheet for 2 to 3 minutes to firm before removing.

Perfect Chocolate Chip Cookies

Linda F.

Makes 16 cookies

- | | |
|---------------------------------------|--|
| 1 3/4 c. unbleached all-purpose flour | 1/2 c granulated sugar |
| 2 t. vanilla extract | 1 1/2 c. semisweet chocolate chips |
| 1/2 t. baking soda | 3/4 c. packed dark brown sugar |
| 1 large egg | 3/4 c. chopped pecans or walnuts,
toasted |
| 14 T unsalted butter | 1 t salt |
| 1 large egg yolk | |

1. Adjust oven rack to middle position and heat oven to 375 degrees. Line 2 large backing sheets with parchment paper. Whisk flour and baking soda together in medium bowl; set aside.

2. Heat 10 T. butter in 10-inch skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling pan constantly until butter is dark golden brown and has a nutty aroma, 1 – 3 minutes. Remove skillet from heat and, using a heatproof spatula, transfer browned butter to a large heatproof bowl. Stir remaining 4 T. butter into hot butter until completely melted.

3. Add both sugars, salt, and vanilla to bowl with butter and whisk until mixture is smooth with no sugar lumps remaining, about 30 seconds. Let mixture stand 3 minutes, then whisk for 30 seconds. Let mixture stand 3 minutes, then whisk for 30 seconds. Repeat process of resting and whisking 2 more times until mixture is thick, smooth, and shiny. Using rubber spatula or wooden spoon, stir in flour mixture until just combined, about 1 minute. Stir in chocolate chips and nuts (if using), giving dough final stir to ensure no flour pockets remain.

4. Divide dough into 16 portions, each about 3 T. (or use #24 cookie scoop). Arrange 2 inches apart on prepared baking sheets, 8 dough balls per sheet.

5. Bake cookies until cookies are golden brown and still puffy, and edges have begun to set but centers are still soft, 10 – 14 minutes, rotating baking sheets halfway through baking. Transfer baking sheet to wire rack. Courtesy of Cook's Illustrated

Perfect Gluten-Free Gingerbread People!

Sara K.

Ingredients

- 1/2 cup unsalted butter
- 1 cup dark brown sugar
- 1 egg
- 1 cup molasses
- 2 teaspoons vanilla
- 3 cups Bobs Red Mill Gluten-Free All Purpose Flour
- 1.5 teaspoons baking powder
- 1 teaspoon baking soda
- dash of salt
- 1 Tablespoon ground ginger
- 2 teaspoons cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon black pepper

Directions

In the bowl of a stand mixer, cream butter and sugar together until fluffy.

Beat in egg, followed by molasses and vanilla.

In a large bowl, sift together flours, baking powder, baking soda, xanthan gum, salt, ginger, cinnamon, cloves and black pepper.



Gradually mix the flour mixture into the butter mixture, stopping occasionally to scrap the sides and bottom of the mixer bowl. Dough will be on the dry side. At this point you can refrigerate the dough to make later, or bake the cookies immediately. If you refrigerate the dough, bring it back to room temperature before rolling out.

Preheat oven to 350F. Line 2-3 baking sheets with parchment paper.

Roll out the dough to 1/8" thick; cut into shapes and bake for 7-9 minutes or until the edges are just starting to brown. Cool completely before icing!

Pineapple Delight Cookies

Jaime M., Eters

1 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
4 cup flour
1/2 teaspoon baking soda
2 teaspoon baking powder
1 teaspoon salt
1-8oz crushed pineapple, drained (don't squeeze)
1/2 cup chopped maraschino cherries (can add a little more)

Step 1: Cream butter and sugars, add eggs one at a time. Beat well.

Step 2: Beat in vanilla.

Step 3: In a separate bowl, mix flour, baking powder, baking soda, and salt.

Step 4: Stir in pineapple and cherries

Step 5: Drop on ungreased sheet by tablespoon 2 inches apart. Bake at 425 for 7-9 minutes or until lightly brown.

Quick and Easy Peanut Fudge

Deb B., Lower Allen Township

2 cups sugar
3 tbsp butter or margarine
1 cup evaporated milk
1 cup miniature marshmallows
12 oz peanut butter (Weis brand creamy peanut butter works best)
1 tsp vanilla

Combine sugar, butter, and milk in an electric skillet. Set thermostat at 280 degrees. Bring to a boil; boil for 5 minutes, stirring constantly. Turn off skillet. Add marshmallows, peanut butter, and vanilla. Stir until marshmallows and peanut butter are melted and blended. Pour into buttered 8-inch square pan. Cool.

Makes about 2 pounds of candy.

Ricotta Cheese Cookies

Lori H., Camp Hill

A favorite recipe in our home, shared with me from my good friend, Sue, many years ago. You can add food coloring to the icing and make this cookie for any time of the year! Enjoy!

(Makes 61/2 dozen)

2 sticks butter (softened) 4 cups flour
2 cups sugars 1 tsp. baking soda
16 oz. ricotta cheese 1 tsp. salt
2 eggs
2 tsp, vanilla



Cream butter, add sugar. Add remaining ingredients. Drop on cookie sheet lined with parchment paper. Bake 350 for 10 -12 minutes.

Icing: 3 1/2 c. 10x sugar, 2 Tbsp. butter (softened), 1/4 c. milk (little less), 3 oz. cream cheese. Mix and spread on cookie!

Santa's Whiskers

Debra D., Camp Hill

A favorite of our family's. My mother made these cookies for years. Whenever we take a cookie tray with Santa's Whiskers on it, everyone wants the recipe.

1 cup butter
1 cup sugar
2 teaspoons milk
1 teaspoon vanilla or rum extract
2 1/2 cups sifted all-purpose flour
3/4 cup finely chopped red and green candied cherries
1/2 cup finely chopped pecans
3/4 cup flaked coconut

In a mixer bowl, cream together butter and sugar; blend in milk and vanilla. Stir in flour, candied cherries, and nuts. Form into two rolls, each two inches in diameter and eight inches long. Roll in coconut. Wrap and chill several hours or overnight. Slice 1/4 inch thick; place on ungreased cookie sheet. Bake in 375-degree oven for 12 minutes or until edges are golden.

Seven Layer Bars

Caroline S.

Combine in 9" x 12" pan:

1 1/2 C finely crushed thin pretzels
3/4 C (1 1/2 sticks) melted butter
Add in microwavable bowl:
1 can condensed milk
(4) 1 oz. bars unsweetened baking chocolate broken in pieces

Microwave 1-1 1/2 minutes on high; stir until smooth
Pour on top of pretzel mix

Top with 2 C miniature marshmallows
1 C sweet coconut flakes
1 C coarsely chopped pecans
Press down firmly; bake 25-30 minutes at 350 degrees til lightly browned
Cool; cut into bars; store in airtight container

Simple Sand Tarts

Cindy S., Mechanicsburg

Perfect paper - thin sand tarts!

Ingredients:

1 1/2 C Sugar
1 C Melted Butter
2 Eggs
2 C Flour
1/2 tsp Baking Soda

For Topping:

Cinnamon & Sugar mix

Slivered Almonds and/or Walnut Pieces (optional)

Mix the 5 ingredients and let stand 15 minutes in refrigerator. Drop by 1/2 teaspoon (no larger, cookies get much larger in oven) on slightly greased cookie sheet. Flatten each cookie with bottom of a glass dipped in Cinnamon/Sugar and press in Almond slices or Walnut pieces in the center. Bake at 350 for 5 minutes or til edges brown. Makes 6-8 dozen thin Sand Tarts

Snickerdoodle Pinwheels

Janelle B., Enola

A whirl of cinnamon is at the center of this crisp cookie inspired by the homey flavor of one of America's favorite native treats.

Ingredients

1/3 cup sugar
1 tablespoon ground cinnamon
1/2 cup butter, softened
1 3-ounce package cream cheese, softened
1 cup sugar
1/2 teaspoon baking powder
1 egg
1 teaspoon vanilla
2 2/3 cups all-purpose flour
1 tablespoon butter, melted

Prep: 25 minutes Chill: 4 hours Bake: 8 to 10 minutes

1. For cinnamon-sugar mixture, in a small bowl combine the 1/3 cup sugar and the cinnamon; set aside.

2. In a large mixing bowl beat the 1/2 cup butter and the cream cheese with an electric mixer on medium to high speed for 30 seconds. Add the 1 cup sugar and baking powder. Beat until combined, scraping sides of bowl occasionally. Beat in egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in remaining flour.

3. Divide dough in half. Roll half of dough between 2 sheets of waxed paper into a 12x8-inch rectangle. Remove top sheet of waxed paper. Brush dough with half of the melted butter. Sprinkle with 2 tablespoons of the cinnamon-sugar mixture.

4. Starting from one of the short sides, roll up jelly-roll style, removing waxed paper as you roll. Seal edges. Repeat with remaining dough, butter, and 2 tablespoons of the cinnamon-sugar mixture. Roll each log in remaining cinnamon-sugar mixture. Wrap each log in plastic wrap or waxed paper. Chill in the refrigerator about 4 hours or until firm.

5. Using a sharp knife, cut dough into 1/4-inch-thick slices. Place slices 1 inch apart on an ungreased cookie sheet.

6. Bake in a 375° oven for 8 to 10 minutes or until edges are firm. Cool on cookie sheet for 1 minute. Transfer to a wire rack; cool. Makes about 60 cookies.

Texas Cowboy Cookies

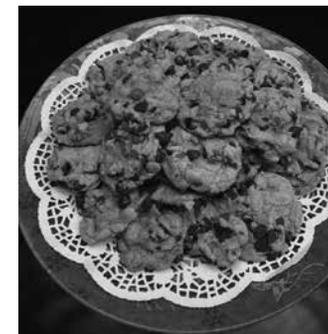
Submitted by Rose S., Camp Hill

Preheat oven to 325 degrees

Ingredients:

1/2 cup butter (melted & cooled)
2 1/4 cup flour
1 cup brown sugar (lightly packed)
1/2 teaspoon baking soda
1/2 cup white granulated sugar
1 bag chocolate chips
1 whole egg
8 slices bacon (cooked & crisp)
1 egg yolk
2 tablespoons bacon grease
1/4 cup whiskey

Whisk butter, brown sugar, & white sugar in a bowl. Whisk in egg, egg yolk, & whiskey. Add flour & baking soda. Fold in bacon grease. Fold in chocolate chips & bacon (chopped fine). Line the cookie sheet with parchment paper. Drop by spoonful on sheet. Space the cookie dough 2 to 3 inches apart. Bake at 325 degrees for 10 to 12 minutes. Let sit on cookie sheet for 2 minutes before removing.



Welsh Cookies

Kathleen M.

INGREDIENTS:

3 1/2 cups flour
1 cup sugar
1 1/2 tsp baking powder
1 tsp salt
1/2 tsp baking soda
1 tsp nutmeg
1 cup shortening
1 beaten egg
1/2 cup milk
1/2 cup raisins

INSTRUCTIONS:

Preheat electric griddle to 350 degrees
Mix flour, sugar, baking powder, salt, baking soda, nutmeg and shortening.
Mix beaten egg and milk, then raisins.
Combine all ingredients
Roll out to approximately 1/4 inch thick
Cut in circles, approximately 3 inches in diameter
Cook on griddle until golden brown on each side.

Bonus Recipe! Nut Roll

Kathy M.

Nut Roll

Recipe By	Kathy M.		
Servings	20	Preparation Time	2:30
Categories	Miscellaneous		

Amount	Measure	Ingredient	Preparation
2	packages	Dry Yeast	
1/2	cup	Warm Water	
3/4	cup	Soft Butter	
1/2	cup	Scalded milk	
2	teaspoons	Salt	
3	whole	Eggs	
5 1/2	cups	Flour	
1/2	cup	Sugar	

Soften the yeast in the warm water. Combine the following in a mixing bowl 1/2 Cup Sugar, 1/2 Cup of Butter (save the rest to put on the top), Milk and Salt. Let the Milk cool prior to adding it. Then blend in the Eggs and Yeast with a mixer. Gradually add the flour. Pour some additional Flour on a table and knead the dough until smooth (about 5 minutes). Put into a greased bowl for 1 to 1 1/2 hours in a warm place. Punch the dough down every 1/2 hour. Divide the dough into 2 or 3 or 4 parts and roll them out thin. Spread equal parts of the the melted butter and filling on the rolled out dough and roll them up. Put them on a greased cookie sheet and pinch the ends and turn them under. Cover them and let rise for 30 minutes. Brush with milk before baking at 350 degrees for 20 to 30 minutes.

Filling
1 Pound of chopped Walnuts
1 Cup of Sugar
Mix Together

Thank You
to all that participated, by submitting a recipe
or by just enjoying them! Let us know through
facebook if you give any a try!



Cleve J. Fredricksen Library
100 N. 19th Street Camp Hill, PA 17011
(717) 761-3900 | fredricksenlibrary.org