

Rachelle's 14th Annual Cookie Party Recipes



1st Place

Brown Butter Chocolate Chip Cookies

by Joann



Joann and I met over the summer at the Kilbourn Park Garden Party. This was her first time at the Cookie Party and she took top prize! Joann said she browned the butter with her good luck charm, 4-month-old Scarlett, on her shoulder!

- 1 cup unsalted butter (2 sticks)
- 1 cup white sugar
- 1 cup brown sugar
- 1 tablespoon vanilla
- 2 eggs
- 2 1/2 cups + 2 tablespoons flour (see notes! if you like a thicker cookie, use 2 3/4 cup flour)
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 cups chocolate chips or chocolate chunks

Brown the butter: Cut the butter into small pieces for even melting. Melt the butter in a wide stainless steel skillet over medium heat. Swirl the pan a few times as the butter melts. It will get bubbly and then foamy – use a heat-proof spatula to scrape the butter across the bottom of the pan to prevent burning. You'll see the butter start to turn golden brown very quickly, and you'll be able to smell it (yum). When it is a nice golden brown color, remove from heat and transfer to a cool bowl or glass measuring cup, being careful not to burn it. The whole process should take about 5 minutes. Let the butter cool for another 5-10 minutes while you measure and prep everything else.

Add the butter, sugars, and vanilla to the bowl of an electric mixer. Beat on medium high speed for 2-3 minutes. Add the eggs and beat for 1-2 minutes until shiny and smooth. Add the flour, baking soda, baking powder, and salt. Mix until just combined into a dense, shiny dough. Let the dough



Date Filling: Mix 3 cups cut-up dates, 1/4 c. sugar, and 1 1/2 c. water in a saucepan. Rachel's note: Also add vanilla, cinnamon, and cardamom (measure with your heart!). Cook over low heat, stirring constantly, until thickened (about 10 min. Cool before using.



Gochujang Caramel Cookies

by Jen S.



Time: 45 minutes

Yield: About 8 large cookies

- 1/2 cup (8 tablespoons or 115 grams) unsalted butter, very soft
- 2 packed tablespoons dark brown sugar
- 1 heaping tablespoon gochujang (Korean red chili paste)
- 1 cup (200 grams) granulated sugar
- 1 large egg, at room temperature
- 1/2 teaspoon coarse kosher salt or 3/4 teaspoon kosher salt (such as Diamond Crystal)
- 1/4 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1 1/2 cups (185 grams) all-purpose flour

In a small bowl, stir together 1 tablespoon butter, the brown sugar and gochujang until smooth. Set aside for later, at room temperature.

In a large bowl, by hand, whisk together the remaining 7 tablespoons butter, the granulated sugar, egg, salt, cinnamon and vanilla until smooth, about 1 minute. Switch to a flexible spatula and stir in the baking soda. Add the flour and gently stir to combine. Place this large bowl in the refrigerator until the dough is less sticky but still soft and pliable, 15 to 20 minutes.

While the dough is chilling, heat the oven to 350 F and line 2 large sheet pans with parchment.

Remove the dough from the refrigerator. In 3 to 4 separately spaced out blobs, spoon the gochujang mixture over the cookie dough. Moving in long circular strokes, swirl the gochujang mixture into the cookie dough so you have streaks of orange-red rippled throughout the beige. Be sure not to overmix at this stage, as you want wide, distinct strips of gochujang.

Use an ice cream scoop to plop out 1/4-cup rounds spaced at least 3 inches apart on the sheet pans. (You should get 4 to 5 cookies per pan.) Bake until lightly golden at the edges and dry and set in the center, 11 to 13 minutes, rotating the pans halfway through. Let cool completely on the sheet pan; the cookies will flatten slightly and continue cooking as they cool. The cookies will keep in an airtight container at room temperature for up to 2 days.

From: New York Times Cooking



Peppermint Pretzels

by Rachelle



- Peppermint Candy Melts (from Michael's or Joann)
- Holiday Shaped Pretzels (I used Utz brand from Jewel)
- Sprinkles

Place the chocolate or candy melts in a microwave safe bowl. Microwave in 30 second increments or until chocolate is melted. Stir until smooth.

Use a fork to coat each pretzel in chocolate, then tap the fork against the side of the bowl to remove excess chocolate. Slide each pretzel off the fork onto parchment paper, then top each pretzel with sprinkles, while the chocolate is still wet.

Let the pretzels sit until dry. Serve, or store in an airtight container for up to 2 weeks.



Mini Pistachio Bundt Cakes

by Janet



Preheat oven to 350.
Grease and flour a bundt cake pan.

In an electric mixer, combine the following ingredients:

- 2 boxes of pistachio pudding mix
- 1 box of yellow cake mix
- 1/2 cup milk
- 1/2 cup water
- 1/2 cup vegetable oil
- 5 eggs

Pour into pan and bake for 50 minutes.



Sugar Cookies

by Halle



Secret recipe :D



Oreo Balls

by Jen Z.



- 1 pkg. Oreo cookies
- 1 (8 oz) pkg. cream cheese, softened
- 1 pkg. white almond bark

Crush oreo cookies in a food processor and combine them with cream cheese. Use your hands to mix. Put in the freezer for 15 minutes. Melt almond bark. Roll Oreo mixture into 1-2 inch balls and dip into the almond bark. Place on wax paper to harden.



Frosted and Unfrosted Gingerbread

by Jill J. and Halle



- 1 cup packed brown sugar
- 1/3 cup shortening
- 1 1/2 cups dark molasses
- 2/3 cup cold water
- 7 cups Gold Medal™ all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1/2 teaspoon salt

Frosting

- 4 cups powdered sugar
- 1 teaspoon vanilla
- About 5 tablespoons half-and-half

In large bowl, stir together brown sugar, shortening, molasses and water. Stir in remaining cookie ingredients. Cover and refrigerate at least 2 hours.

Heat oven to 350°F. Lightly grease cookie sheet. On floured surface, roll dough 1/8 inch thick. Cut with floured gingerbread cutter or other favorite shaped cutter. Place about 2 inches apart on cookie sheet.

Bake 10 to 12 minutes or until no indentation remains when touched (for a softer, chewier cookie, bake 8 to 10 minutes). Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

In large bowl, stir together all frosting ingredients until smooth and spreadable. Decorate cookies with frosting.



Dark Chocolate Peppermint Macadamia Nut Shortbread

by *Rachelle*



- 1 cup butter, room temperature
- 3/4 cup powdered sugar
- 1 tsp vanilla extract
- 2 cups flour
- 1 cup macadamia nuts, coarsely chopped
- 8 oz. dark chocolate
- 1/4 cup Andes or Ghirardelli peppermint candies chopped

Beat the butter until smooth and add in the powdered sugar and vanilla. Gradually add flour then mix in the 1 cup of chopped macadamia nuts. Transfer the batter to a sheet of parchment paper. Lay a second sheet over top and roll to 1/4 inch thickness. Try to shape into a rectangle as much as possible. Place it onto a cookie sheet and refrigerate for 2 hours.

Preheat oven to 300°F and remove dough from refrigerator. Slice the cookie batter into 1x2 inch rectangles. (Or use a cookie cutter!) Transfer to a cookie sheet lined with parchment and bake for 20 minutes. (Check often. Some of mine burned in less time.) The edges should be slightly browned but the middle may still be soft. Cool the cookies completely.

Melt your chocolate and dip the cookies or spoon the chocolate over the cookie. Gently remove any excess chocolate, lay it out on a sheet of parchment and sprinkle some chopped candy on. Place into the fridge to set the chocolate and then serve



Lemon Ricotta Cookies

by Emily



- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 stick unsalted butter, softened
- 2 cups sugar
- 2 eggs
- 1 (15-ounce) container whole milk ricotta cheese
- 3 tablespoons lemon juice
- 1 lemon, zested

Glaze

- 1 1/2 cups powdered sugar
- 3 tablespoons lemon juice
- 1 lemon, zested

Preheat the oven to 375 degrees F.

Cookies: In a medium bowl combine the flour, baking powder, and salt. Set aside.

In the large bowl combine the butter and the sugar. Using an electric mixer beat the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, 1 at a time, beating until incorporated. Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine. Stir in the dry ingredients.

Line 2 baking sheets with parchment paper. Spoon the dough (about 2 tablespoons for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes.

Glaze: Combine the powdered sugar, lemon juice, and lemon zest in a small bowl and stir until smooth. Spoon about 1/2- teaspoon onto each cookie and use the back of the spoon to gently spread. Let the glaze harden for about 2 hours. Pack the cookies into a decorative container.

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Gingerbread

by Rachel



Rachel experimented and modified the Betty Crocker's Cooky Book Ginger Creme recipe below:

- 1/3 c shortening
- 1/2 c sugar
- 1 egg
- 1/2 c molasses
- 1/2 c water
- 2 c Gold Medal Flour
- 1 tsp ground ginger
- 1/2 tsp salt
- 1/2 tsp soda
- 1/2 tsp ground nutmeg
- 1/2 tsp ground cloves
- 1/2 tsp ground cinnamon

Vanilla Icing

- 2 Tbsp butter, softened
- 1 1/2 c confectioners' sugar
- 3/4 tsp vanilla extract
- 1-2 Tbsp milk

Mix shortening, sugar, egg, molasses, and water thoroughly. Measure flour by dipping method or by sifting. Stir dry ingredients together and blend in. Chill dough.

Heat oven to 400 degrees. Drop dough by teaspoonfuls about 2" apart on lightly greased baking sheet. Cookies will spread slightly during baking. Bake about 8 min or until almost no imprint remains when touched lightly. While slightly warm, frost with icing. Makes about 4 dozen cookies.



Rice Krispies Wreaths

by Jill D.



I somehow did not get a photo of Jill's wreaths, but they looked just like this photo!

- 4 tablespoons butter
- 1 package (10 oz., about 40) JET-PUFFED Marshmallows
- 6 cups Rice Krispies cereal
- Green Food Coloring
- Twizzlers and Red Hot Candies for decoration

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat and stir in desired amount of green food coloring.

Add Rice Krispies cereal. Stir until well coated.

Form into wreaths on wax paper. Form Twizzlers into a bow, press onto wreaths. Finish with Red Hot candies pressed on for decoration.



Peanut Butter Chocolate No Bake Cookies -- "Reindeer Drops"

by Margaret



- 2 cups sugar
- 1/2 cup milk
- 1 stick (8 tablespoons) unsalted butter
- 1/4 cup unsweetened cocoa powder
- 3 cups old-fashioned rolled oats
- 1 cup smooth peanut butter
- 1 tablespoon pure vanilla extract
- Large pinch kosher salt

Line a baking sheet with wax paper or parchment.

Bring the sugar, milk, butter and cocoa to a boil in a medium saucepan over medium heat, stirring occasionally, then let boil for 1 minute. Remove from the heat. Add the oats, peanut butter, vanilla and salt, and stir to combine.

Drop teaspoonfuls of the mixture onto the prepared baking sheet, and let sit at room temperature until cooled and hardened, about 30 minutes. Refrigerate in an airtight container for up to 3 days.



Buddy the Elf Cookies

by Mary



- 1 (12-oz.) bag white chocolate chips
- 3 c. crispy chow mein noodles
- 1/2 c. marshmallow bits
- Crushed graham crackers
- Chocolate syrup
- Rainbow sprinkles

Step 1: Melt white chocolate in 30-second intervals in the microwave, stirring in between, until melted (about 2 minutes). Pour into a large bowl and toss with chow mein noodles and marshmallow bits.

Step 2: Drop spoonfuls of mixture onto a parchment-lined baking sheet. Sprinkle with graham cracker crumbs. Top with a drizzle of fudge sauce and rainbow sprinkles and refrigerate until set, about 15 minutes.



Ginger Molasses Latte Cookies

by Liz



- 1 1/2 sticks salted butter, at room temperature
 - 3/4 cup light or dark brown sugar
 - 2-4 tablespoons espresso powder or instant coffee powder
 - 2 teaspoons vanilla extract
 - 1 large egg
 - 1/3 cup blackstrap molasses
 - 2 1/4 cups, plus 1-2 tablespoons, as needed all-purpose flour
 - 1 1/4 teaspoons baking soda
 - 2 teaspoon ground ginger
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon kosher salt
 - granulated sugar, for rolling
- Brown Butter Icing

- 1 1/2 -2 cups powdered sugar
 - 2 teaspoons vanilla extract
 - 1 pinch cinnamon
 - sea salt
- 1 stick salted butter, at room temperature

Preheat the oven to 350° F. Line 2 baking sheets with parchment paper.

In a mixing bowl, beat together the butter, brown sugar, espresso, and vanilla until light and fluffy, about 3-5 minutes. Add the egg, mixing to combine. Then, add the molasses and mix to combine. Add the flour, baking soda, ginger, cinnamon, and salt, beating until combined. Place the sugar in a small bowl.

For drop cookies: Roll the dough into tablespoon-size balls (if the dough is too sticky, add 2-4 additional tablespoons flour), then roll through the sugar. Place on the prepared baking sheet, spacing the cookies 2 inches apart. Bake for 8-10 minutes or until the cookies are just starting to set around the edges, the centers should be a little doughy. Let cool on the pan.

For cutouts: Divide the dough in half. Roll out the dough on a floured piece of parchment paper to 1/4 inch thickness. Make sure you're using enough flour or your dough will stick. Cut out the cookies into desired shapes. Transfer the cookies to a parchment-lined baking sheet. I recommend using a floured spatula to lift the cookies. Cover the baking sheet and place in the freezer until firm, 15 minutes. Roll out the leftover scraps, and repeat with the remaining dough. Bake for 8-10 minutes, until just set.

[illegible]

by Christine



- In a small bowl, whisk together all purpose flour, baking soda, salt, and cornstarch.

Pop in the oven to bake for about 11 to 12 minutes until the edges are golden and the center is still a bit soft. The cookies will continue baking out of the oven on the hot pan. Leave them on the pan for about 10 minutes or until firm before transferring them to a cooling rack to finish cooling and enjoy!



Peanut Butter Cookies + Sugar Cookies

by Consuelo



These were Pillsbury ready to bake! If you didn't tell me I wouldn't know. Always solid in a pinch!



Chocolate Peanut Butter Pretzels

by Rachelle



- Dark Chocolate Candy Melts (from Michael's or Joann)
- Peanut Butter Pretzel Nuggets (I used Utz brand from Jewel)
- Sprinkles

Place the chocolate or candy melts in a microwave safe bowl. Microwave in 30 second increments or until chocolate is melted. Stir until smooth.

Use a fork to coat each pretzel in chocolate, then tap the fork against the side of the bowl to remove excess chocolate. Slide each pretzel off the fork onto parchment paper, then top each pretzel with sprinkles, while the chocolate is still wet.

Let the pretzels sit until dry. Serve, or store in an airtight container for up to 2 weeks.



Cream Cheese Cherry Thumbprints and Chocolate Cherry Thumbprints

by Aunt Connie



Cream Cheese Cherry Thumbprint

- 1 stick unsalted butter – softened
- 8 oz cream cheese – softened
- 1 cup light brown sugar – packed
- 1 egg
- 1 tsp. almond extract
- 1/2 tsp. vanilla extract
- 2 cups all purpose flour
- 1/2 tsp. salt
- 20 oz. jar maraschino cherries – drained and patted dry
- 1/2 cup white chocolate chips

Preheat oven to 350 degrees. In a large mixing bowl, add the butter, cream cheese, and brown sugar and mix until everything is creamed together.

Add in the egg, almond extract, and vanilla extract and continue to mix until well combined.

In a medium sized bowl, add the flour and salt and mix together. Slowly add the flour mixture into the wet ingredients and mix until well combined. Cover the bowl and chill for several hours.

Using a small cookie scoop, scoop 1-inch balls and roll them into balls. Place the dough onto your cookie sheet and press a small well into the tops of them with your thumb.

Grab a maraschino cherry and gently squeeze it in a paper towel, to make sure it's not wet, and place it into the well of your cookie.

**Note – If the cherries are still wet they will leave red stains around the top of your cookies. Bake for about 12 minutes and cool completely on a cooling rack.*

Once all of the cookies are baked and cooled, place the white chocolate chips into a microwave safe bowl. Microwave the chocolate for 20 seconds, stir and then microwave 5-7 seconds at a time until the chocolate is all melted. Pour the melted chocolate into a baggie, snip the end just very slightly and drizzle the chocolate all over your cookies. Let the cookies sit for a few minutes so the chocolate can set.

Chocolate Cherry Thumbprints

- 1/2 cup butter softened
- 1/2 cup sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 1/2 cups all purpose flour

- 2/3 cup cocoa
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon vanilla extract
- 2 teaspoons cherry juice (from maraschino cherry jar)
- 30–36 jarred maraschino cherries
- 1/4 cup semi sweet chocolate chips
- 2 tablespoons sweetened condensed milk
- 1 tablespoon cherry juice (from maraschino cherry jar)

Preheat oven to 350 degrees. Cream butter and both sugars with a mixer. Add eggs one at a time and mix in.

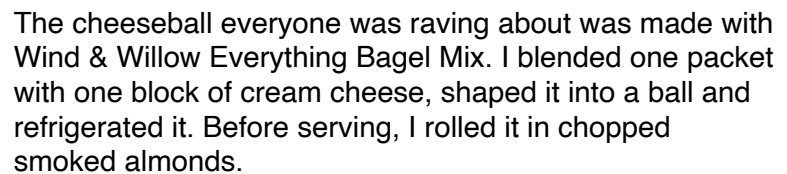
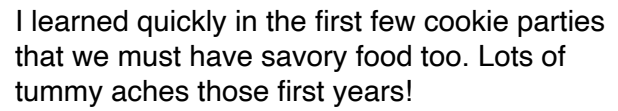
Combine flour, cocoa, salt, baking powder, and baking soda in a medium bowl. Add 1/2 cup dry mixture to butter mixture at a time. Blending after each addition just until combined and scraping the side of the mixer bowl as needed. Add vanilla and 2 teaspoons of cherry juice and mix just until combined. Remove bowl from mixer and refrigerate for 30 minutes

Butter hands and roll dough into 1-inch balls. Place on a cookie sheet covered with parchment paper. Using a thumb press a small indentation in the center of each cookie and place a maraschino cherry in the hole.

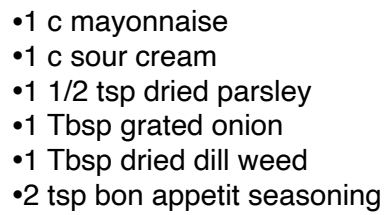
Bake for 10 minutes. Melt chocolate chips and sweetened condensed milk on low. When melted add 1 tablespoon of cherry juice. Drizzle over cooled cookies.

Notes:

- Cream the butter and sugars until light and fluffy.
- Use good quality cocoa. It really does make a difference.
- Cover baking sheets with silicone mats or parchment paper.
- Preheat the oven and load the cookies on the middle rack so the heat is as even as possible.
- Use your thumb to press a small indentation in the cookie before baking. You want the cherry to be very prominent so it is just a slight impression to get the cherry to cradle on the top of the cookie.
- The fudge topping is semi-soft so serve in a single layer.
- If you must have a stackable cookie replace the chocolate drizzle with melted chocolate. Melt 2/3 cup of chocolate morsels according to package instructions. Drizzle and then allow to cool until set.
- Store in an airtight container for up to 3 days at room temperature or up to 6 days in the refrigerator.

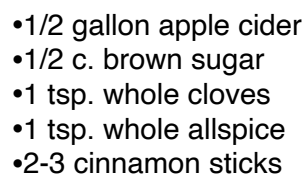


I was introduced to this wonder at Jess's baby shower and immediately found it online and bought it. You can get it on Amazon and there are two packets per package!



Abstract

Hot Apple Cider



Combine all ingredients. Simmer 20 minutes. Drink.

Helpful hints: Put spices in a tea ball so that they don't have to be strained out. Captain Morgan is fabulous to add to the cider. Also can be put into a crockpot and kept on low all day (after simmering). This will fill the house with a great spicy aroma.



JINGLE JUICE



- 4 c. Cran-Apple Juice
- 2 bottles red moscato
- 1 bottle prosecco
- 1/2 c. vodka
- 2 c. frozen cranberries
- 1/3 c. mint leaves
- 1/2 c. sugar, for rimming glasses
- 2 limes, sliced into rounds

Using a wedge of lime, wet the rim of your glasses. Dip in sugar until coated. Combine all ingredients in a punch bowl, stir together and serve.





