Bar Cookie

Seven Layer Magic Bars

INGREDIENTS

½ cup butter

1 ¼ cup graham cracker crumbs

1 ½ cups semisweet chocolate chips

1 ½ cups butterscotch chips

1 cup flaked coconut

1 cup salted peanuts

1 (14 ounce) can sweetened condensed milk

DIRECTIONS

1. Melt the butter or margarine in a saucepan. Mix with the graham cracker crumbs. Press the mixture into the bottom of a 9x13 inch pan.
2. Layer the chocolate chips, butterscotch chips, coconut, and peanuts over the graham cracker crust. Pour the condensed milk over the layers.
3. Bake at 350 degrees F for 25 to 30 minutes. Cool. Cut into bars.

Rolled/Icebox Cookie

Cinnamon Roll

INGREDIENTS

Cookies

½ cup sour cream

1 cup sugar

½ cup butter, softened

2 eggs

½ tsp vanilla

3 cups flour

1 ½ tsp baking powder

½ tsp baking soda

½ tsp salt

Filling

½ cup butter, softened

1 cup packed brown sugar

1 tsp cinnamon

Frosting

8oz cream cheese, softened

½ cup confectioners’ sugar

1 tsp vanilla

1 tbsp milk if needed to be thinned

DIRECTIONS

1. Cream butter and sugar.
2. Add eggs, vanilla and sour cream.
3. Add baking soda, baking powder and salt. Then add flour one cup at a time.
4. Divide dough into tree equal parts, and roll reach part into a rectangle about 1/8 inch thick.
5. Combine filling ingredients and spread it equally on each dough rectangle.
6. Roll dough into a log shape and wrap in plastic wrap. Mark your group number and class hour and put into refrigerator at least 2 hours.
7. Using a sharp knife, cut dough into ½ inch pieces and then place on a greases baking or parchment lined baking sheet.
8. Bake cookies at 350 degrees F for about 8-10 minutes.
9. For frosting, combine cream cheese and confectioners’ sugar. Add vanilla and then thin out with milk. When cookies are cooled frost.

Drop Cookies

Chocolate Chip

INGREDIENTS

½ cup butter, softened

½ cup sugar

½ cup packed brown sugar

1 egg

1 tsp vanilla

1 ½ cup flour

½ tsp baking soda

1 tsp hot water

½ tsp salt

1 cup semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Cream together the butter, sugar, and brown sugar until smooth.
3. Beat in the egg, and then stir in the vanilla.
4. Dissolve baking soda in hot water. Add to batter along with salt.
5. Stir in flour, chocolate chips.
6. Drop by large spoonfuls onto ungreased pans.
7. Bake for about 10 minutes, or until edges are nicely browned.

Molded Cookie

Peanut Butter Blossoms

INGREDIENTS

48 Hershey’s Kisses milk chocolate

½ cup shortening

¾ cup Creamy Peanut Butter

1/3 cup sugar

1/3 cup packed brown sugar

1 egg

2 tbsp milk

1 tsp vanilla

1 ½ cup flour

1 tsp baking soda

½ tsp salt

Sugar

DIRECTIONS

1. Pre-heat oven to 375 degrees F. Remove wrappers from chocolates
2. Beat shortenings and peanut butter in large bowl. Add 1/3 cup sugar and brown sugar. Beat until fluffy.
3. Add egg, milk and vanilla, beat well. Stir together flour, baking soda and salt, gradually beat into mixture.
4. Shape dough into 1-inch balls. Roll in sugar, place on ungreased cookie sheet.
5. Bake 8-10 minutes or until lightly browned. Immediately press a chocolate kiss into center of each cookie. Remove from cookie sheet to wire rack. Cool completely.