

# Cookie Recipes

## COOKIES IN A JAR (10 recipes)

Layer ingredients as listed in a quart jar, attach directions shown below.

### CRUNCHY TOFFEE COOKIES

2/3 cup toffee chips  
1/2 cup chopped pecans, toasted and cooled completely  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

### CHOCOLATE LOVER'S COOKIES

1/3 cup milk chocolate chips  
1/3 cup white chocolate or vanilla milk chips  
1/3 cup semisweet chocolate chips  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

### HUSTLE-BUSTLE BUTTERSCOTCH-OATMEAL COOKIES

1/2 cup butterscotch chips  
1/2 cup packed dark brown sugar  
1 cup old-fashioned oats  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

### OUTRAGEOUS OATMEAL-RAISIN COOKIES

1/3 cup raisins  
1/3 cup chopped walnuts, toasted and cooled completely  
1/2 cup packed dark brown sugar  
1 cup old-fashioned oats  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

### WONDERFUL WHITE CHOCOLATE-MACADAMIA NUT COOKIES

1/2 cup chopped macadamia nuts  
1/2 cup white chocolate or vanilla milk chips  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix

1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

### CHUNKY CHOCOLATE COOKIES

1 cup chocolate chunks  
1/2 cup packed dark brown sugar  
1 cup biscuit and baking mix  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix

### HOLIDAY HAZELNUT COOKIES

1 cup chopped hazelnuts, toasted and cooled completely  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

### CRAZY FOR CRAISINS COOKIES

2/3 cup sweetened dried cranberries (Craisins)  
1/2 cup chopped pecans, toasted and cooled completely  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

### CHOCOLATE-COVERED RAISIN COOKIES

1/2 cup old-fashioned oats  
2/3 cup chocolate-covered raisins  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

### CHEWY COCONUT-ALMOND COOKIES

1 cup shredded coconut  
1/2 cup sliced almonds, toasted and cooled completely  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

Instructions for layering ingredients:

In 1-quart wide-mouth glass jar, gently layer and pack ingredients in the order listed. If there is any space left after adding the last ingredient, add more baking chips, dried fruits or nuts to fill the jar

Place lid on top. Cut an 8-inch circle of fabric to cover lid. Place fabric over lid; secure in place with a rubber band, then ribbon or raffia. Decorate as desired.

**Note:** When measuring brown sugar, crumble it between your fingers for uniform texture. Be sure to pack the brown sugar firmly in the jar to prevent the baking mix from sifting down through it.

Make a gift card to attach as follows: "Empty contents of jar into medium bowl. Stir in 1 stick of butter or margarine, melted; 1 egg, and 1 teaspoon vanilla until well combined. Shape into 1-inch balls. Place on baking sheets coated with cooking spray. Bake at 375 degrees for 10 to 12 minutes or until cookies are light golden brown.

Makes 2-1/2 dozen cookies

Substitute almond extract for vanilla in cookies containing almonds.

"To make cookies as bars: Empty contents of jar into medium bowl. Stir in 1 stick of butter or margarine, melted; 1 large egg, and 1 teaspoon vanilla until well combined. Press into an 8x8-inch baking pan coated with cooking spray. Bake at 350 degrees for 20 to 24 minutes or until bars are light golden brown and center is almost set

Makes 16 bar cookies."

### S'Mores on the Grill

Prep Time: 5 min

Total Time: 10 min

Makes: 4 servings, 1 s'more each

4 whole HONEY MAID Honey Grahams, broken crosswise in half (8 squares)

4 sheets (12x8-inch each) aluminum foil

1/2 cup BAKER'S Semi-Sweet Chocolate Chunks

4 JET-PUFFED Marshmallows

PREHEAT grill to medium-hot. Center each of 4 of the graham squares on sheet of foil. Top each with 1/4 of the chocolate chunks and 1 marshmallow. Cover with remaining graham squares to make a total of 4 s'mores.

BRING foil sides up around each s'more, then double fold top and both ends to seal each packet, leaving room for heat circulation inside.

**PLACE on grill; cover. Grill 4 to 5 minutes or until marshmallows are melted.**

#### **Size It Up**

**Sweets can add enjoyment to a balanced diet, but choose an appropriate portion..**

#### **Great Substitute**

**For extra chocolate flavor, substitute HONEY MAID Chocolate Grahams for the Honey Grahams.**

#### **Top of the Stove Cookies**

**2 cups Sugar  
1/2 cup Milk  
1/2 cup (1 cube) Margarine  
6 tbsp. Baking Cocoa powder  
1/2 tsp. Vanilla  
1/2 cup Chunky Peanut Butter  
3 1/2 to 4 cups Quick Oats**

**Add all ingredients to a large sauce pan, except for the Vanilla, Peanut Butter, and Oats. Bring to a boil. When melted turn to med. heat and add the Vanilla and Peanut Butter. Remove from heat and add Oats. Be careful not to add too many and make the mixture too dry. But you don't want it runny either.**

**Drop by tbsp. on waxed paper or aluminum foil. Let cool and set before eating.  
Makes about 2 dozen.**

#### **White Christmas**

**3 cups Rice Krispies (rice bubbles for you Aussies)  
1 cup dessicated coconut  
3/4 cup powdered milk  
1/2 cup powdered sugar  
60 g (2 oz) mixed candied fruit, chopped  
60 g (2 oz) red and green candied cherries, chopped  
1/4 cup raisins  
125 g (4.5 oz) white vegetable shortening (Chopha or Crisco)  
125 g (4.5 oz) white chocolate chips**

**Brush a 9 x 13" pan with oil. Line base and sides with paper. Combine Rice Krispies, coconut, powdered milk, powdered sugar, and all fruit in a large bowl. Chop up the shortening, place with the chocolate in the top of a double boiler over simmering water. Stir until mixture is melted and smooth. Combine chocolate and Rice Krispie mixture. Press into the prepared pan and refrigerate until set. Remove from the pan, allow to stand for 10 minutes. Cut into squares with a sharp knife.**

### Pecan Pie Bars

18 1/4 ounces (1 box) chocolate cake mix  
(set aside 1 cup of cake mix from package)  
1/4 cup butter, softened  
1 egg, slightly beaten  
3 eggs  
3/4 cup packed brown sugar  
3/4 cup dark corn syrup  
1 teaspoon vanilla  
1 1/4 cups coarsely chopped pecans

Preheat oven to 350°F. Lightly grease a 9x13-inch baking pan; set aside. Set aside second measure of the cake mix for the filling. For the crust, in a large mixing bowl combine remaining cake mix, butter, and slightly beaten egg. Stir with a fork until crumbly. Turn into prepared pan. With lightly floured hands, press evenly onto the bottom to form a crust. Bake for 12 minutes. Meanwhile, for filling, in a medium bowl combine the second measure of eggs, brown sugar, corn syrup and vanilla. Add the reserved cake mix; stir with a fork just until blended. Some tiny cake clumps will remain. Spread filling evenly over baked crust; sprinkle with pecans. Bake for 25 - 30 minutes or until filling appears set when pan is gently shaken. Cool completely on wire rack. Cut into bars. Cover and chill to store.

### Almond Chocolate Bars

1 (8-ounce) package cream cheese, softened  
3/4 cup butter or margarine, softened  
3/4 cup sugar  
1-1/2 teaspoon vanilla  
2 cups all-purpose flour  
1/2 teaspoon baking powder  
1 (6-ounce) package semisweet chocolate chips  
1/2 cup sliced almonds, toasted

Pre-heat oven to 375 F. Combine cream cheese and butter in mixing bowl, beat well. Gradually add sugar and vanilla, beating until light and fluffy. Combine flour and baking powder, add to batter, beating well. Spread mixture evenly in an un-greased 9 x 13-inch baking pan. Bake for 15 minutes. Sprinkle chips immediately over baked layer. Let stand 5 minutes, or until chocolate melts.. Spread chocolate evenly, to the edge of pan. Sprinkle with almonds. Cool and cut into bars.

### Bisquick Butterscotch Brownies

2 cups Bisquick (tm) baking mix  
2-1/3 cups light brown sugar, firmly packed

4 large eggs  
1/2 cup margarine, softened  
1 (3.5 ounce) can coconut  
1-1/2 cup chopped pecans  
1 teaspoon vanilla extract

Preheat oven to 350F. Mix all ingredients and bake in a 9x13-inch pan for 45 minutes.  
Cool on rack, cut while warm.

### Blockbuster Brownies

8 ounces unsweetened chocolate  
1-1/2 cups butter  
6 large eggs  
3 cups granulated sugar  
1-1/2 cups all-purpose flour  
1 tablespoon vanilla  
1 cup chopped walnuts  
1 cup semi-sweet chocolate chips

Preheat oven to 350F. Melt chocolate and butter over hot water or in microwave on medium 4 minutes; remove and stir well. Let cool. Beat the eggs until lemon colored. Gradually add sugar, beating until thick, about 3 minutes. Stir in chocolate. Fold in flour, vanilla, nuts, and chocolate chips. Pour into two greased and floured 8" square pans. Bake for 35 to 40 minutes. Do not over bake; they should be very moist in the center. When cool, cut into 2" squares. Freezes well.

### Caramel Candy Bars

Makes about 54

1 (14 ounce) package caramel candies, unwrapped  
1/3 cup milk  
2 cups unbleached flour  
2 cups quick-cooking or regular oats  
1-1/2 cups packed brown sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 large egg  
1 cup margarine or butter, softened  
1 (6 ounce) package semisweet chocolate chips  
1 cup chopped walnuts or dry roasted peanuts

Pre-heat oven to 350° F. Grease a 13 x 9 x 2-inch baking pan. Heat candies and milk in 2-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Mix flour, oats, brown sugar, baking

soda, salt and egg in large bowl. Stir in margarine with fork until mixture is crumbly. Press half of the crumbly mixture in pan. Bake 10 minutes. Sprinkle with chocolate chips and walnuts; drizzle with caramel mixture. Sprinkle remaining crumbly mixture over top. Bake until golden brown, 20 to 25 minutes. Cool 30 minutes. Loosen edges from sides of pan; cool completely. Cut into 2 x 1-inch bars.

### Cherry Mash Candy Bar

Makes about 117

1/2 cup butter or margarine  
2 cups granulated sugar  
2/3 cup evaporated milk  
12 large marshmallows  
dash of salt  
1 (6 ounce) package cherry chips  
1 teaspoon vanilla extract  
1 (12 ounce) package semi-sweet chocolate chips  
2 cups finely chopped peanuts  
3/4 cup creamy peanut butter

Combine butter or margarine, sugar, evaporated milk, marshmallows, and salt in saucepan. Bring to a boil, and boil 5 minutes. Remove from heat and stir in cherry chips and vanilla, stirring until well blended. Pour into a buttered 13 x 9-inch baking pan and chill for 2 hours. Melt chocolate chips and add the chopped peanuts and peanut butter. Stir until well blended. Spread evenly over the top of the first layer. Chill until firm, then cut into bite-size size squares.

### Chocolate Chip Brickle Bars

Makes about ! 36

1/2 cup margarine or butter  
1 1/2 cups graham cracker crumbs  
14 ounces sweetened condensed milk  
6 ounces almond brickle chips  
6 ounces semisweet chocolate morsels  
1 cup chopped nuts

Melt margarine in 13-by-9-inch pan in a preheated 350-degree oven (325 degrees for glass pan). Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top with almond brickle chips, chocolate morsels and chopped nuts; press down firmly. Bake until lightly browned, 20 to 25 minutes. Let cool; chill if desired. Cut into bars. Store, covered, at room temperature.

## Chocolate Mint Brownies

Makes about 60

If you can't find mint chocolate chips for the topping, use semi-sweet chocolate chips with a few drops of mint extract.

For the base:

1 cup all-purpose flour  
1/2 cup butter, softened  
1/2 teaspoon salt  
4 large eggs  
1 teaspoon vanilla extract  
1 (16-ounce) can chocolate-flavored syrup  
1 cup granulated sugar

For the filling:

2 cups confectioners' sugar  
1/2 cup butter, softened  
1 tablespoon water  
1/2 teaspoon mint extract  
3 drops green food coloring

For the topping:

1 (10-ounce) package mint chocolate chips  
9 tablespoons butter

To make the base:

Pre-heat oven to 350 F. Combine the ingredients for the base in a large mixing bowl; beat at medium speed for 3 minutes.. Pour batter into a greased 13 x 9 x 2-inch baking pan. Bake for 30 minutes (top of brownies will still appear wet). Cool completely.

To make the filling:

Combine filling ingredients in a medium mixing bowl; beat until creamy. Spread over cooled brownies. Refrigerate until set.

To make the topping:

Melt chocolate chips and butter over low heat in a small saucepan (then add mint extract, if using). Let cool for 30 minutes or until lukewarm, stirring occasionally. Spread over filling. Chill before cutting. Store in the refrigerator.

## Chocolate Peanut Butter Bars

Makes about 24



1 cup creamy peanut butter  
6 tablespoons butter, softened  
1 1/4 cups sugar  
3 eggs  
1 teaspoons vanilla extract  
1 cup flour  
1/4 teaspoon salt  
2 cups chocolate chips

Preheat oven to 350° F. In large mixing bowl, beat peanut butter and butter until smooth, about 1 minute. Add sugar, eggs and vanilla, and beat until creamy. Blend in flour and salt. Stir in 1 cup of the chocolate chips. Spread into ungreased 13x9 inch baking pan. Bake 25-30 minutes, or until edges begin to brown. Immediately sprinkle remaining morsels over cookie layer. Let stand 5 minutes until morsels become shiny and soft. Spread the rest of the chocolate chips evenly over top. Cool completely.

### English Cherubs

Makes about 36

These are a rich, chewy bar cookie that tastes like pecan pie.

1 cup firmly packed light brown sugar, divided  
1/2 cup butter or margarine, softened  
1 1/3 cups all-purpose flour  
1 dash salt  
2 eggs  
1/2 cup granulated sugar  
1 teaspoon vanilla  
1/4 teaspoon salt  
1/2 cup flaked coconut  
1 cup chopped pecans

Combine 1/2 cup brown sugar, butter, flour and dash salt; mix or knead with hands until well combined (mixture will look dry). Press in bottom of a greased 9-inch square pan. Beat eggs until foamy, about 2 to 3 minutes. Add remaining 1/2 cup brown sugar, granulated sugar, vanilla and 1/4 teaspoon salt; mix well. Stir in coconut and pecans. Spread mixture over layer in pan. Bake in preheated 350-degree oven 30 minutes, if using a glass baking dish; in a 375-degree oven 30 minutes, if using a metal pan. Top should be set and lightly browned. Do not underbake. Let cool. Cut in 1-1/2-inch squares.

### Knock You Naked Brownies

**Makes about 24**

**1 package German chocolate cake mix (18.5 oz)  
1 cup chopped nuts  
1/3 cup + 1/2 cup evaporated milk-divided  
1/2 cup melted butter  
60 vanilla caramels unwrapped (one 14 oz package)  
1 cup semisweet chocolate chips**

**In a large mixing bowl, combine dry cake mix, nuts, 1/3 cup evaporated milk and melted butter. Press half of the batter into the bottom of a greased 13x9x2 inch glass baking dish. Bake in a preheated 350 degree oven for eight minutes.**

**In the microwave or top of a double boiler melt caramels with remaining 1/2 cup evaporated milk. When caramel mixture is well mixed, pour over baked layer. Cover with chocolate chips. Chill for about an hour or until the caramel is hard. Press the remaining batter on top of morsels. Return to oven and bake 28 minutes (or less for gooier brownies). Let cool before cutting.**

**This recipe originated at the Salt Creek Restaurant in Breckenridge, Colorado and they are yummy in the tummy!!!**