



Women's Ministry Presents
**CHRISTMAS CAFE AND
COOKIE EXCHANGE**

Recipes gathered on 12/10/16

Thanks for those sharing their favorite recipe:

Barbara Brown	Vicky Brozovich
Margie Craig	Barb Dwyer
Irene Lee	Missie Fennell
Marjie Fischer	Nancy Lennartsson
Lyn Pasqua	Marian Starkey
Daryl Winslow	

BCC*Sisters*

Compliments of:

Vicky Chou-Brozovich

Chocotate Peppermint Blossoms



Chocolate Peppermint Blossoms



20 MIN
Prep Time

1 HR 30 MIN
Total Time

5
Ingredients

36
Servings



Ingredients

- 1 roll (16.5 oz) Pillsbury™ refrigerated sugar cookies
- 4 oz sweet baking chocolate, melted, cooled 10 minutes
- 2 tablespoons all-purpose flour
- 1/4 cup sugar
- 36 Hershey's™ Kisses™ candy cane flavored candies, unwrapped (from 10-oz bag)

Directions

1. Heat oven to 350°F. Let dough stand at room temperature 10 minutes to soften.
2. In large bowl, break up cookie dough. Add cooled chocolate and flour; stir with spoon or hands until well blended.
3. Shape dough into 36 (1 1/4-inch) balls. Roll balls in sugar.* Place balls 1 inch apart on ungreased cookie sheet.
4. Bake 7 to 9 minutes or until edges are set. Immediately top each cookie with 1 candy,** pressing down firmly so cookie cracks around edges. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.

Notes

* Instead of white sugar, I used Red & Green color sugar crystal

** In addition to Candy Cane Kisses, I used the Christmas Hat Kisses as the topping.

Ginger Molasses Cookies

Compliments of:

Marian Starkey

Ginger Molasses

3/4c. butter, melted, cooled	<i>continued</i> Dry Ingredients
1c. white sugar	2c. flour
1/4c. molasses	1/2 t. cloves
1 egg	1/2 t. ginger
Beat above 4 ingredients together	
Dry Ingredients	1 t. cinnamon
2 t. soda	1/2 salt
	(over)

Sift dry ingredients together then add to first 4 ingredients + mix well. Chill in refrigerator. Form into inch balls + roll in sugar. Bake on greased cookie sheet @ 375°F for 8-10 min. Cool on rack. Store in air tight container with pieces of bread in container for soft cookies or in container with no bread for crisp ginger snaps.

Compliments of:

Nancy Lennartsson

Gianna's Secret Santa/Draegers
Almond Butter



Compliments of:

Lyn Pasqua

Gum Drop

Gum Drop Cookies

2 C. Flour
1 C. Shortening
1 C. Brown Sugar
1 C. White Sugar
1 C. Coconut
1 C. Colored Gum Drops
2 C. Oatmeal
2 Eggs
¼ tsp Salt
1 tsp Soda
1 tsp Baking Powder
1 tsp Vanilla

Cream Shortening, Add Sugars and Cream Well.

Add Eggs, Salt, Vanilla and Beat Well.

Add Flour Sifted With Baking Powder and Soda.

Stir in Oatmeal, Coconut, and Cut-up Gum Drops

Drop Heaping Teaspoonfuls onto a Parchment Lined Cookie Sheet

Bake at 375 degrees for 12 Min or until Golden Brown

Cool for 1 Minute before Moving Cookies to Cooling Rack

Makes 6 Dozen

Pecan Sandies

Compliments of:

Missie Fennell

Pecan Sandies/Lime Meltaways

Ingredients

- **1/3** cup granulated sugar
- **1** tablespoon water
- **1** teaspoon vanilla
- **2 ¼** cups all-purpose flour
- **1** cup finely chopped pecans
- **1** cup sifted powdered sugar or granulated sugar
- **1** cup butter (room temp)

Directions

1. Beat butter in a mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add the 1/3 cup granulated sugar, the water, and vanilla and beat until combined. Beat in as much flour as you can. Stir in remaining flour and pecans.
2. Shape into 1-inch balls or 2x1/2-inch crescents. Place on an ungreased cookie sheet. Bake in a 325 degree F oven about 20 minutes or until bottoms are lightly browned. Cool cookies on a wire rack. Gently shake cooled cookies in a bag containing the powdered sugar.
3. Or, before baking, roll balls in granulated sugar and flatten by crisscrossing with a fork. Bake as directed. Do not roll in powdered sugar. Makes about 36 cookies.

From the Test Kitchen

Prepare dough and chill overnight. Shape and bake following recipe directions. Or, freeze baked cookies in a freezer container up to 1 month. OR shape into a large log and refrigerate. Slice into ¼ in discs and bake until bottoms are lightly browned.

INGREDIENTS for LIME (or Lemon) MELTAWAYS

- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
- 1 cup confectioners' sugar
- Finely grated zest of 2 limes
- 2 tablespoons fresh lime juice
- 1 tablespoon pure vanilla extract
- 1 3/4 cups plus 2 tablespoons all-purpose flour
- 2 tablespoons cornstarch
- 1/4 teaspoon coarse salt

DIRECTIONS

1. Put butter and 1/3 cup confectioners' sugar in the bowl of an electric mixer fitted with the whisk attachment, and mix on medium speed until pale and fluffy. Add lime zest and juice and vanilla, and mix until fluffy.
2. Whisk together flour, cornstarch, and salt in a bowl. Add to butter mixture, and mix on low speed until just combined.
3. Divide dough in half. Place each half on an 8-by-12-inch sheet of parchment paper. Roll in parchment to form a log 1 1/4 inches in diameter, pressing a ruler along edge of parchment at each turn to narrow log. Refrigerate logs until cold and firm, at least 1 hour.
4. Preheat oven to 350 degrees. Remove parchment from logs; cut into 1/4-inch-thick rounds. Space rounds 1 inch apart on baking sheets lined with parchment paper. Bake cookies until barely golden, about 13 minutes, rotating sheets halfway through. Transfer cookies to wire racks to cool slightly, 8 to 10 minutes. While still warm, toss cookies with remaining 2/3 cup sugar in a resealable plastic bag. Cookies can be stored in airtight containers at room temperature up to 2 weeks.

Compliments of:

Pecan Shortbread Squares

Marjie Fischer

By Jennifer Segal – Once Upon A Chef

Pecan Shortbread Squares

Servings: 16 2-inch squares (Marjie recommends 1 inch squares)

Total Time: 1 Hour

Ingredients

For the Crust

- 3/4 cup all-purpose flour, spooned into measuring cup and leveled-off
- 1/4 cup corn starch
- 1/2 cup Confectioners' sugar
- 1/2 teaspoon salt
- 1/2 cup (1 stick) cold unsalted butter, cut into 1-inch pieces

For the Filling

- 12 tablespoons (1-1/2 sticks) unsalted butter
- 3/4 cup light brown sugar
- 3 tablespoons honey
- 1/2 teaspoon vanilla extract
- Generous pinch salt
- 2 tablespoons heavy whipping cream
- 3 cups coarsely chopped pecans

Instructions

For the Crust

1. Cover a 9-inch square baking pan with heavy duty aluminum foil. Push foil neatly into corners and up sides of the pan, using two pieces if necessary to ensure it overlaps all edges (the overhang will help removal from pan). Spray foiled pan with nonstick cooking spray.
2. Place the flour, corn starch, confectioners' sugar and salt in a bowl of a food processor fitted with the blade attachment. Pulse a few times to mix. Add the butter and pulse until the mixture resembles coarse meal with pea-size clumps of butter within. Dump mixture into prepared pan and press firmly with your fingers into an even layer over the bottom. Refrigerate for 15 minutes. While the crust is in the refrigerator, adjust an oven rack to the middle position and preheat the oven to 350 degrees. Bake the crust until crust is set but not browned, about 17 minutes. Set on rack to cool. Leave oven on.

For the Filling

1. In a heavy medium saucepan over medium-low heat, combine butter, brown sugar, honey, vanilla and salt. Stir with a wooden spoon until sugar dissolves. Turn up the heat and boil gently for 3 minutes. Stir in heavy cream and chopped pecans.

To Assemble and Bake

1. Pour pecan mixture over crust (it's fine if crust is still warm). Bake until filling is bubbling and caramel in color, about 20 minutes. Cool completely on rack. To cut, use the foil overhang to lift baked square out of pan and onto cutting board. Loosen the foil from the edges, then cut with a sharp knife into 2-inch squares. Store finished pecan squares in air-tight container and serve at room temperature.

Compliments of:

Barb Dwyer

Potato Chip Cookies

Potato chip cookies

Makes 7 dozen

- 3 sticks margarine or butter
- 1 cup sugar, plus sugar to coat cookies
- 2 egg yolks
- 3 cups flour
- 1 teaspoon vanilla
- Few drops almond flavoring
- ½ cup grated coconut
- 2 cups crushed potato chips
- ½ cup chopped walnuts

Cream margarine or butter with 1 cup sugar:
Add egg yolks, flour; vanilla and almond flavoring. Mix well. Add coconut, potato chips and nuts. Mix again.

Preheat oven to 350 degrees. Shape dough into small balls, rolling in sugar to coat. Flatten slightly with a fork and bake on an ungreased cookie sheet for 10 minutes or until lightly browned.

– Theresa Larner, Milwaukee Sentinel

Real Chocolate Chip Cookies

1 cup Butter, softened
 1 cup Sugar
 1 cup Brown Sugar, Packed
 2 tsp. Vanilla Extract
 2 large Eggs

3-1/4 cups All Purpose Flour, unsifted
 1 tsp. Baking Soda
 1/2 tsp. Salt
 2 cups (12oz.) Fresh Finds
 Semi-Sweet Baking Chips

Preheat oven to 350°F. In a large bowl, combine butter, sugar, brown sugar, and vanilla extract; beat until creamy. Beat in eggs, one at a time. In a separate bowl, combine flour, baking soda, and salt. Gradually add flour mixture, hand mix until fully combined. Fold in Fresh Finds Semi-Sweet Baking Chips. Drop dough by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes, or until golden brown. Makes 4-5 dozen 2 inch cookies.

Compliments of:

Daryl Winslow

Real Chocolate Chip / Oatmeal
 Scotchies

OATMEAL SCOTCHIES

1 1/4 cups all-purpose flour	3/4 cup granulated sugar
1 tsp. baking soda	3/4 cup packed brown sugar
1/2 tsp. ground cinnamon	2 large eggs
1/2 tsp. salt	1 tsp. vanilla extract or grated peel of 1 orange
1 cup (2 sticks) butter or margarine, softened	3 cups quick or old-fashioned oats
	1 2/3 cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels

PREHEAT oven to 375°F.

COMBINE flour, baking soda, cinnamon and salt in small bowl. Beat butter, granulated sugar, brown sugar, eggs and vanilla extract in large mixer bowl. Gradually beat in flour mixture. Stir in oats and morsels. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 7 to 8 minutes for chewy cookies; 9 to 10 minutes for crisp cookies. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. **Makes about 4 dozen cookies**

PAN COOKIE VARIATION: Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread dough into prepared pan. Bake for 18 to 22 minutes or until light brown. Cool completely in pan on wire rack. Cut into bars. **Makes 4 dozen bars**



Compliments of:

Barbara Brown

Thumbprint

Thumbprint Cookies

(Pictured on facing page)

A sweet "jewel" of jelly sparkles in the center of each of these nutty morsels. It rests in a small indentation made by your thumb—or the tip of a spoon, if you prefer.

- 1 cup (½ lb.) butter or margarine, softened
- ½ cup firmly packed brown sugar
- 2 eggs
- ½ teaspoon vanilla
- 2½ cups all-purpose flour
- ¼ teaspoon salt
- 1½ cups finely chopped walnuts
- 3 to 4 tablespoons red currant jelly or raspberry jam

In large bowl of an electric mixer, beat butter and sugar until creamy. Separate eggs. Place whites in a small bowl, lightly beat, and set aside; then beat yolks and vanilla into butter mixture. In another bowl, stir together flour and salt. Gradually add to butter mixture, blending thoroughly.

To shape and fill cookies, follow steps 1 through 4 on facing page. Bake in a 375° oven for 12 to 15 minutes or until lightly browned. Let cool on baking sheets for about a minute, then transfer to racks and let cool completely. Store airtight. Makes about 3½ dozen.

Thumbprint Cookies *(Recipe on facing page)*



1 With your hands, roll dough into balls about 1 inch in diameter.



2 Dip each ball in egg whites, then roll in finely chopped walnuts to coat. Place on greased baking sheets, spacing 1 inch apart.



3 With your thumb or the tip of a spoon, make an indentation in the center of each ball.



4 Neatly fill each indentation with about ¼ teaspoon red currant jelly or raspberry jam.

Walnut Crescents

300°F

- 1 c. butter
- powdered sugar
- 2 tps. vanilla
- 1/4 tsp. salt
- 1 c. Chopped walnuts
- 1 3/4 c. all-purpose flour

Compliments of:

Margie Craig

Walnut Crescents

1. Cream butter
 2. Add 1/2 c. powdered sugar, vanilla and the salt and beat until light.
 3. Stir in nuts and flour until well blended
 4. Wrap dough in waxed paper and chill well
 5. Divide dough in 8 equal pieces.
 6. Shape in thin rolls about 1/2" in diameter on lightly floured board
 7. Cut in 2" pieces, taper off ends and shape in crescents
 8. Put on baking sheets with parchment paper and bake 18 to 20 min. 300°F.
 9. Remove to rack to cool.
 10. Sift powdered sugar over tops.
- Makes about 5 doz.
- Store in airtight container in cool place.

Irene Lee

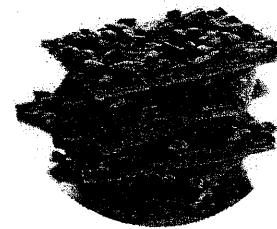
5 Ingredient Graham Cracker Toffee

🍴 YIELD: ABOUT 24 PIECES

5-INGREDIENT GRAHAM CRACKER TOFFEE

This 5-Ingredient Graham Cracker Toffee is quick and easy to make, and feel free to sprinkle it with whatever topping sounds good!

🕒 PREP TIME: 5 MINS 🕒 COOK TIME: 18 MINS 🕒 TOTAL TIME: 25 MINS

**INGREDIENTS:**

- 14-16 sheets of graham crackers
- 1 cup packed brown sugar
- 1 cup (2 sticks) salted butter
- 1 cup mini semisweet chocolate chips
- 1 cup chopped pecans, toasted

DIRECTIONS:

Preheat oven to 350 degrees F.

Line an 11 x 15-inch baking sheet (or jelly roll pan) with parchment paper or aluminum foil. (If using aluminum foil, mist it with baking spray.) Arrange graham crackers touching side by side in a single layer, breaking some of the graham crackers in half if need be so that they fit. Set aside.

In medium saucepan, heat the butter over medium-high heat until melted. Add brown sugar and stir to combine. Continue cooking until the mixture reaches a boil, stirring constantly. Let the mixture boil for about 2 minutes, then remove from heat and pour over graham crackers. Use a spatula or spoon to spread the mixture evenly over the graham crackers. Bake for 6-7 minutes or until the butter mixture is bubbly.

Remove pan and immediately sprinkle the the chocolate chips evenly on top of the graham crackers. Let sit for a few minutes until the chocolate is melted, then use a spoon to spread the chocolate around as much as you'd like. Sprinkle nuts (or your desired topping) evenly on top of the melted chocolate.

Let sit for about two hours and then cut and serve. Sometimes, if I am in a hurry, I will cool the cookies in the freezer for a quicker serve time.

🍴 DIFFICULTY: EASY 🍴 CATEGORY: QUICK 🍴 INGREDIENTS: BROWN SUGAR, BUTTER, GRAHAM CRACKERS, MINI SEMISWEET CHOCOLATE CHIPS, PECANS

This delicious recipe brought to you by GIMME SOME OVEN

<http://www.gimmesomeoven.com/graham-cracker-toffee-recipe/>