

The Virtual Cookie Exchange

Presented by The Hillbilly Housewife and Spectacular Eats

2009



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About Us:



<http://www.HillbillyHousewife.com>

Susanne Myers is the Hillbilly Housewife. The focus of her website is on homemade cooking from scratch. You will find plenty of frugal recipe, tips and articles as well as a weekly newsletter.

Follow Susanne at <http://www.Twitter.com/HBHW>



<http://www.SpectacularEats.com>

Bridgett Raffenberg is full time blogger and a self-proclaimed “foodie”. Bridgett enjoys anything food related, from cooking to cookbooks to food blogs. Visit her site today to find “tried and true” family-friendly recipes and cooking tips, including Slow Cooker Recipes, Freezer Cooking and Make Ahead Dishes.

Follow Bridgett at <http://www.Twitter.com/SpectacularEats>

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Old Fashioned Snickerdoodles

From Susanne of <http://www.HillbillyHousewife.com>

- 1/2 cup margarine (1 stick)
- 3/4 cup sugar
- 1 medium egg
- 1 teaspoons baking powder
- 1/4 teaspoon salt
- 1-2/3 cups flour
- 2 tablespoons white sugar mixed with 1-1/2 teaspoons cinnamon

In a large bowl, cream together the margarine and sugar. Add the egg and beat until everything is creamy. Add the baking powder, salt and flour. Stir it up until you have a nice thick dough. Combine the cinnamon and 2 tablespoons sugar.

Now comes the fun part; let the kids help. Make sure everyone's hands are clean and then shape the dough into balls the size of a walnut, or an egg yolk. Roll them in the cinnamon-sugar mixture. Place the coated balls on an oiled cookie sheet. Using the bottom of a smooth cup or glass, press the dough down to flatten the cookies slightly. Bake them at 400° for 10 minutes. If your oven runs hot, turn it down to 375°. These cookies are great in lunch boxes and for after school snacks. These are an old favorite of mine.

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Chocolate Thumbprints

From Bridgett of <http://www.SpectacularEats.com>

Cookie Ingredients

2 ounces unsweetened chocolate

1 cup butter

1 cup sugar

1 tsp. vanilla

1/4 tsp. salt

1 egg

2 1/2 cups flour

(RECIPE FOR FILLING IS ON THE NEXT PAGE)

Melt the chocolate and cool. Cream butter and sugar. Add vanilla, salt, melted chocolate and egg and mix. Add flour and mix well. Cover dough and chill at least one hour.

Preheat oven to 375degrees. Roll chilled dough into 1" balls. Using your thumb, press an indentation into the top. Bake 8-10 minutes, or just until edges are set. Cool on a rack.

Note: If the indentation comes out during baking, push it back in while cookies are still warm.

Notes:

If you really want a true red in the icing, stop at the local cake decorator's supply store and buy the food coloring there. It is much more concentrated.

The peppermint really makes this cookie. If you want to make these cookies without messing with the peppermints you could sprinkle on Christmas decorations and flavor your icing with a bit of peppermint extract.

Chocolate Thumbprints - Filling

(goes with cookie recipe on previous page)

1/4 cup butter

2 cups confectioner's sugar

1 to 2 Tbsp. milk

1/2 tsp. vanilla

2-3 drops red food coloring

1/2 cup crushed peppermint hard candies

For the filling:

Cream butter and sugar. Add the milk, vanilla and food coloring. Mix well. Fill the indentation of each cookie with 1/2 tsp. of filling and sprinkle with crushed peppermint candies.

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Maple-Walnut Shortbread

From Tracy Roberts of <http://www.momsinablog.com>

1 cup unsalted butter
1/2 cup packed light brown sugar
1/2 cup maple syrup
1 egg, separated
2 cups all-purpose flour
1 tablespoon Cinnamon
1/4 teaspoon salt
1 1/2 cups chopped walnuts

Heat oven to 300 degrees F. Using an electric mixer, beat the butter, brown sugar, maple syrup, and egg yolk until smooth. Stir in the flour, cinnamon, and salt until combined. Spread the dough into an ungreased 15 1/2-by-10 1/2-inch jelly-roll pan or cookie sheet with sides.

Beat the egg white in a small bowl until foamy. Spread evenly over the dough. Sprinkle on the nuts and press them gently into the dough.

Bake 35 to 40 minutes or until the shortbread shrinks slightly from the sides of the pan. Do not overcook; you want them to be a little chewy. Cut diagonally into 3-by-1 1/2-inch bars. Yield 36 bars.

Owner of Moms In A Blog, Tracy Roberts is a 40-something mother of four, living in Central Florida with her husband, Jeff and an English Bulldog. In addition to her duties at Moms In A Blog, Tracy helps online business owners get exposure for their business and provides services for Affiliate Programs at [Easy Affiliate Toolbox](#)

Pecan Snowballs

From Tracy Roberts of <http://www.momsinablog.com>

2 cups all-purpose flour
1 cup pecan halves, toasted
2 sticks (1 cup) butter, softened
1-1/2 cups confectioners' sugar
1 teaspoon finely grated fresh lemon zest
1-1/2 teaspoons Watkins Vanilla Extract

1. Place 1 cup flour and the pecans in a food processor; pulse until nuts are finely ground. Transfer to a medium bowl. Whisk in remaining 1 cup flour and the salt.
2. Beat together butter, 1/2 cup sugar, the zest and extract in a large bowl on high speed until light and fluffy, about 2 minutes. Reduce speed to low and slowly add flour-nut mixture, beating until just combined. Chill dough until firm but still pliable, about 1 hour.
3. Preheat oven to 350 degrees F.
4. Shape dough into 1-inch balls. Place 1 inch apart on ungreased baking sheets.
5. Bake cookies until bottoms are golden brown, 12-15 minutes. Transfer cookies on sheets to racks and let stand until just cool enough to handle but still warm.
6. Place remaining 1 cup sugar in a bowl. Roll cookies in sugar, coating well. Transfer to rack and cool completely. Roll cooled cookies in sugar one more time. (Can be stored at room temperature in an air-tight container, in single layers separated by waxed paper, up to 2 weeks.) Makes about 30 cookies.

Almonds, macadamia nuts, or walnuts may be substituted for the pecans.

Holiday Nut Horns

From Loretta of <http://www.JustNotMartha.com>

Dough Ingredients:

2 cups butter, softened
2 (8 ounce) packages cream cheese, softened
2 egg yolks
4 1/2 cups all-purpose flour
2 teaspoons baking powder

Nut Filling Ingredients:

4 cups finely chopped walnuts
1 1/2 cups sugar (*you can also use 1 cup white sugar and 1/2 cup brown sugar, depending on your taste preference*)
6 tablespoons evaporated milk
1 1/2 teaspoons vanilla extract

Cream together the butter and cream cheese first. Add the egg yolks and blend. Combine flour and baking powder and then gradually add that the creamed mixture. Cover this and chill it overnight.

The next day when you're ready to make cookies combine the filling ingredients in a mixing bowl before you start. Split the dough up into 3 or 4 chunks so that it's easier to work with. You don't want to over handle the dough, so work in chunks according to how much space you have to work on.

Throw down some sugar and roll dough out into rectangles and cut the dough into 2 inch squares. Spoon some filling into the middle and fold two opposite corners over, sort of as if you were making an envelope, overlap those to seal.

Place the cookies about 2 inches apart on a cookie sheet and bake at 350 degrees F for 15-18 minutes or until lightly browned. Cool on wire racks and then enjoy!

Almond Bars

From Christine Steendahl of <http://www.DineWithoutWhine.com>

Cookie Dough:

1/2 cup butter
1 cup white sugar
1 egg
1/2 teaspoon almond extract
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup sliced almonds
2 tablespoons milk

Glaze:

1 cup confectioners' sugar
1/4 teaspoon almond extract
1/4 cup milk

Directions

Preheat oven to 325 degrees.

In a medium bowl, cream butter and sugar. Add egg and almond extract; mix until fluffy. Stir in flour, baking powder and salt; mix well.

Divide dough into 4 pieces, and roll each one into a log about 12 inches long. Place 2 logs per cookie sheet 4 to 5 inches apart. Flatten each roll by hand until it is about 3 inches wide. Brush flattened roll with milk and sprinkle with sliced almonds.

Bake in preheated oven 12 to 15 minutes or until edges are slightly browned. While the cookies are still warm, cut them crosswise at a diagonal, into slices about 1 inch wide. When cool, drizzle with almond icing.

Almond icing: In a small bowl, stir together powdered sugar, almond extract, and milk until smooth. Drizzle over the cookies.

7 Ingredient Lemon Drop Cookies

From Christine Steendahl of <http://www.MenuPlanningCentral.com>

This is a great cookie recipe for kids to help bake. It's not complicated and they smell so yummy! If your kids have nut allergies, this is a nice way to include them in the holiday baking and to have a special treat just for them!

1 1/2 cups flour
1 cup sugar
1/4 teaspoon salt
1 teaspoon baking powder
1/2 cup butter
1 egg
1 teaspoon lemon extract

Mix butter and sugar in large bowl until creamy. Mix in egg and lemon extract. In another bowl sift together flour, baking powder and salt. Add flour mixture to butter mixture and mix well.

Drop by teaspoonfuls onto lightly greased cookie sheets. Bake at 350F for 9 to 10 minutes or until lightly golden. Cool for 5 minutes before removing to wire rack to cool completely.

Christine Steendahl, "The Menu Mom" is a family menu planning expert! Be sure to check out her menu planning service (with a free sample menu) at www.dinewithoutwhine.com and www.MenuPlanningCentral.com

Aunt Babs' Tiny Green Wreaths

From Patti of <http://www.RemarkableWrinklies.com>

These treats are special in my family for two reasons. My older sister owns a nice wreath shop, at which, after our cookie baking day is over, we complete the day with a trip to the wreath shop where each youngster decorates their own real green wreath and takes it home. And, my younger sister developed her own version of the corn flake wreath, which is not only yummy, but she prides herself in having hit on the perfect project to keep lots of little hands very, very busy!

- 1 stick butter
- 1 (10.5 oz) bag of miniature marshmallows
- 1 teaspoon green food coloring (or more to achieve your desired green color)
- 1 teaspoon vanilla extract
- 4 cups corn flakes
- 1 cup rice krispies

Melt a stick of butter in a very large pot over low heat. Add the whole bag of miniature marshmallows and stir until marshmallows dissolve. Then, stir in the green food coloring, adding more if you want until you get the right shade of green. Add the vanilla extract and stir until the color is evenly distributed.

Stir in corn flakes and rice krispies until mixed thoroughly.

To form wreaths, spray everybody's fingers with some cooking spray or rub them with butter. Drop golf ball size portions onto parchment or waxed paper on a cookie sheet. Form into circle then using your finger to make the wreath center. Decorate with cinnamon candies (Red Hots) to look like holly berries. Work quickly so the wreaths are still warm enough that the candies stick.

This is an assembly line job for little hands; one youngster makes wreaths, another quickly puts berries on. I've also seen where you can use a dab of prepared vanilla frosting to hold the candies in place.

Place in a cool area to dry completely. These treats are awfully gooey and will stick to each other, so be sure to separate them with parchment paper when you store them.

Can you have fun and get wrinkly at the same time? You sure can! Swing by RemarkableWrinklies.com to explore the feelings and fun of reaching that "wrinklies" age, while getting no-nonsense, practical advice for staying sane and feeling healthier than you have in ages. I hope you'll take time to visit RemarkableWrinklies.com and share this crazy journey with me!

Basic Spritz Cookies

From Stacy Jansma of <http://www.StaciJansma.com>

1/2 cup butter or margarine, softened

1/2 cup vegetable shortening

3/4 cup granulated sugar

1 large egg

2 teaspoons vanilla

2 cups all-purpose flour

1/4 teaspoon baking powder

1/4 teaspoon salt

Place butter and shortening in large mixing bowl. Cream together on medium high speed. Add sugar gradually. Beat until light and fluffy, about 5 minutes. Add egg and vanilla; mix well using medium speed. Combine flour, baking powder and salt in separate bowl. Add to butter/sugar mixture in three (3) additions. Dough will be stiff. Assemble and fill cookie press with dough; using desired Christmas disc. Press cookies on ungreased, uncoated baking sheet. Bake at 375° F 10-12 minutes or until lightly brown around the edges. Do not overbake.

About Stacy Jansma

Staci is an internet entrepreneur focusing on helping others by providing assistance virtually. She delivers excellent service in proofreading articles, article and press release marketing, search engine optimization, shopping carts, affiliate programs, autoresponders, blogging, and creative projects. Staci is always eager to tackle a project. Staci is Your Online 24/7 Virtual Assistant ready to help when needed. She welcomes you to join her blog to learn what she has discovered about various online systems and how you can market your business. Check out Staci's blog today.

NORWEGIAN OATMEAL LACE COOKIE

From Judy Faulkner of <http://www.youravon.com/jfaulkner>

1/2 c. butter or margarine
1 1/2 c. regular rolled oats
1 egg
2/3 c. sugar
1 tsp. baking powder
1 Tbs. all-purpose flour

Melt the butter in a small saucepan and stir in the oatmeal. Beat egg until foamy with the sugar. Mix together the baking powder and flour and stir into the egg mixture along with the oatmeal mixture.

Drop batter, 1 level tablespoon at a time, onto greased and floured baking sheets, 2-3" apart.

Bake at 375°F for 10 minutes or until golden brown.

Place baking sheets on wire racks to cool, about 1 minute (cookies should still be hot and flexible, but cooled until firm enough to move). Quickly lift cookies with a spatula; drape them over a horizontal broomstick covered with foil; press gently into saddle shape. (If cookies harden and stick to pan, return to oven until softened.)

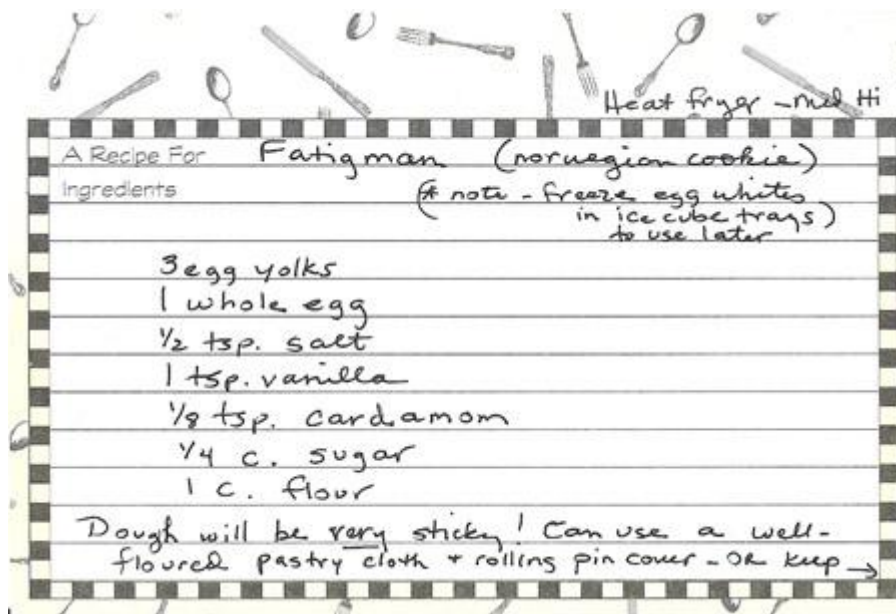
When cool, lift off broomstick. Store airtight at room temperature 2 or 3 days; freeze for longer storage. Makes about 2 dozen.

My name is Judy and I am sort-of a stay at home mom. I run a small home-based daycare so I can stay at home with my own children (18 & 10 now). I also sell Avon to help make ends meet. I also love to bake and hope to turn that into a money-maker one day. My great-grandfather was born in Norway, so the recipe I'm sharing is a Norwegian Oatmeal Lace Cookie. I hope everyone enjoys it. It is very easy to make.

Norwegian Fatigman

From "Gidget" J.L. O'Hara-Barrett of <http://www.allsewnup.com/>



Here is our family's seasonal favorite, Norwegian Fatigman (fot - ee - mon). I have in the recipe to cut them into triangles. You can make them that way. However, the tradition is a diamond shape.



Surface well floured.

Roll to @ 1/16" thick (thinner is good)

Cut into 1" Bottom width triangles w/ sharp knife or can use a fatigman cutter.

cut slit bottom of triangle =   fold tip into slit

+ gently pull tip to the other side -

Drop into med - Hi oil - cooking a few at a time. Drain on paper towels 'til golden. (will continue to cook a bit) only takes a short time.

Sprinkle w/ confectioner's sugar if desired.

Stored in a baggy - will keep for a month.

Preparation Time

Serves

(Yield @ 2 tins)

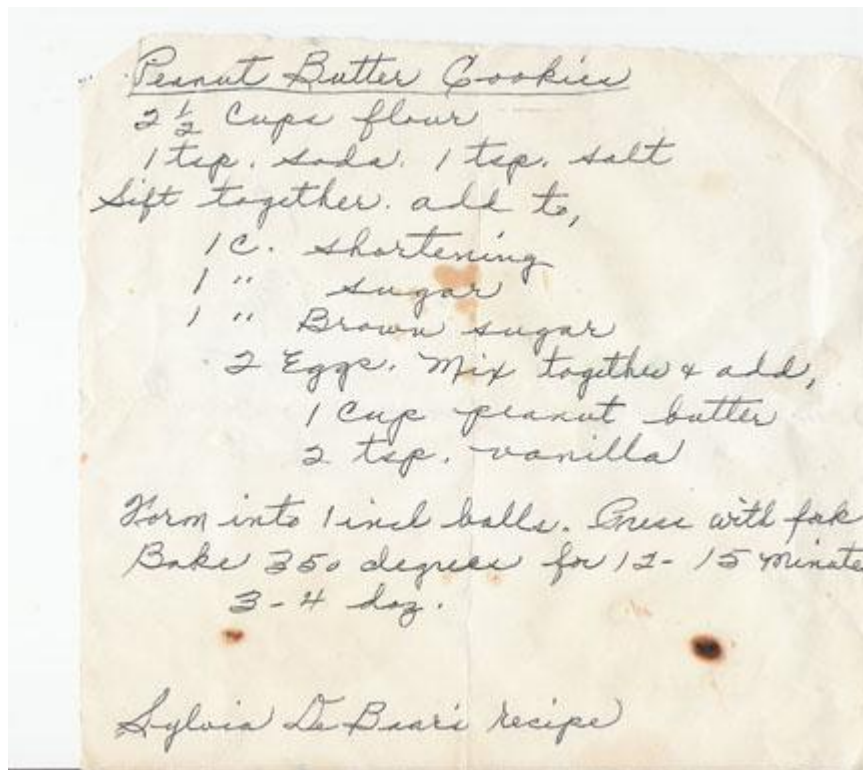
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Sylvia DeBaar's recipe for Old-Fashioned Peanut Butter Cookies

From Gidget at <http://www.allsewnup.com/>



Fatigman on the left (see recipe in this recipe compilation) and "Santa's favorite" (especially when made with Ghiradelli Chocolate Chips added) on the right.



I am married to Slobokan, a Homeschooling mom to three terrific boys and two ornery dogs, all of whom love hiking, birding, and photography. In my spare time, I'm an artist, Unix and Pick coder, seamstress, printmaker, knitter, crocheter, and owner of Buttercup 149... and yes, occasionally we do get to sleep. So, *HEY* to all ya'll out there from us folks in Georgia.

Oatmeal Date Bars

From Debbie of <http://debbiellbriskincare.blogspot.com/>

Ingredients

- 1 cup chopped dates
- 1/2 cup water
- 1/4 cup sugar
- 1-1/2 cups quick-cooking oats
- 1 cup all-purpose flour
- 1 cup packed brown sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup butter, melted
- 1 egg white
-

Directions

- In a small saucepan, combine the dates, water and sugar. Cook and
- stir until mixture comes to a boil. Reduce heat; simmer, uncovered,
- for 5 minutes or until mixture is thickened, stirring constantly.
-
- In a large bowl, combine the oats, flour, brown sugar, baking soda
- and salt. Stir in the butter and egg white until blended. Pat half
- of the mixture into an 8-in. square baking dish coated with cooking
- spray. Carefully spread with date mixture. Gently pat remaining oat
- mixture over date mixture.
-
- Bake at 350° for 20-25 minutes or until lightly browned. Cool on
- a wire rack. Cut into bars. Yield: 16 servings.

My blog is Debbie's L'bri. L'Bri is an Aloe based skincare company. On my blog I talk about natural skincare and natural food, herbs etc.

Easy Sugar Cookies

From Stefanie at <http://www.IttyBittyBums.com>

1 C. butter
1 1/2 C. sugar
2 eggs
2 2/3 C. flour
2 t. baking soda
1/2 t. salt
1 t. vanilla
sugar for rolling

Optional: sprinkles, colored sugar

Cream butter and sugar until creamy. Add eggs and vanilla beating well. In separate bowl, combine dry ingredients. Gradually add to wet ingredients about 1/3 at a time, mixing until well combined. Roll dough into 1 inch balls, roll in granulated sugar and place 1 inch apart on ungreased cookie sheet. To decorate you can roll balls into colored sugar or sprinkles prior to baking. Slightly flatten with a glass dipped in sugar. Bake at 400 for about 15 minutes or until slightly browned on the edges. Cool on wire racks.

My name is Stefanie and I am a WAHM of 9 children and wife to one fabulous husband! My husband and I just relocated our family from Memphis, TN to Alaska- big change but well worth it. I suddenly do not stick out for making our food, laundry detergent and cloth diapering. I started my own diaper business one year ago and am so happy to be doing so well. My goals this year include advertising, boosting business by about 25%, and adding a new diaper and cover to my line.

Peanut Butter Criss Cross Cookies

From Debbie Sue Hill of <http://www.fusionhandcrafts.blogspot.com>

Cream together:

1/2 cup butter

1/2 cup lard

1 cup brown sugar

Add:

1 cup peanut butter

2 well beaten eggs

1 tsp. vanilla

Stir in:

3 cups flour

1 tsp. baking soda

1/3 tsp. salt

Roll into walnut size balls. Roll in sugar. Place on baking sheet at least two inches apart. Press with fork, in criss-cross pattern. Bake at 350* for about 12 min.

Peanut butter cookies is one of my husband's favorites. And, my grandma used to make the best. These aren't quite hers, but they are nice and peanuty. I got this recipe from a cookbook that my husbands great aunt put out for a family reunion.

Enjoy

Cherry Pecan Delights

From Loretta Craig at <http://www.lcraig.webs.com>

1 roll of sugar cookie dough (or homemade)
1 jar of maraschino cherries
1 cup finely chopped pecans

Place you sugar cookie dough in a bowl; add 2 to 3 Tbsp. cherry juice along with 1 cup diced maraschino cherries and 1 cup chopped pecans.

Mix well together and roll in a log to chill for about an hour. Slice and place one cherry on each cookie.

Bake for 12 to 15 minutes at 350 degrees.

This is a simple and delicious treat for the holiday season!

I prefer making the cookie dough from scratch, but I have used the refrigerator cookie dough when I needed something fast, and it works great!

My name is Loretta Craig. I am a wife, mother and grandmother, who loves to cook and bake. I'm a writer with 6 novels in print, writing everything from romance, to mystery and suspense, to a murder mystery series entitled; Killer Instincts. My books are available online and in bookstores.

I have just finished writing Vol. three to my Killer Instincts series, entitled, THE LAST LIE. I am now working on a coffeetable cookbook and hope to have it out this year as well. The title is, IT ALL STARTS IN THE KITCHEN. This book is based on family recipes, photos and life in the country. I'm very excited about it! My passion is writing and cooking.

Rich Rolled Sugar Cookies

From Valerie Neal of <http://www.walkininsunshine.blogspot.com>

I retrieved this from a forum; the person who posted it said it was from the original "Joy of Cooking". This makes soft cookies, we are not fans of "crunchy" cookies here. I also use this with GREAT success when making cookie bouquets which require thicker cookies, and make great gifts for about \$5 your cost.

Using an electric mixer, beat until very fluffy and well blended:

1 cup (8 ounces) unsalted butter, softened

2/3 cup (4.75 ounces) sugar

Add and beat in until evenly incorporated:

1 large egg

1/4 teaspoon baking powder

1/8 teaspoon salt

1 1/2 teaspoons vanilla

(Make sure you scrape down the sides of the bowl during this step to get a totally homogenized mixture before going on to the next step)

Stir in until well blended and smooth (I just use the mixer to mix it in; no need to hand stir):

2 1/3 cups (11.75 ounces) all-purpose flour

You will end up with between 24-26 ounces of dough. Divide the dough in half (12-13 ounce pieces) and roll flat (about a 12 inch circle) between two pieces of wax paper.

Now, here's my two cents: before I cut out my cookies, I put the rolled-out dough in the freezer for 10-15 minutes. I then immediately cut out my cookies (believe me, this dough softens quickly) and pop them in the oven for 12-14 minutes at 350 degrees. EVERY cookie I have ever made keeps a perfect shape. I swear. If you adhere to the recipe and use the freezer trick, you will get perfect results every time. Happy baking!

I am a stay at home, home school mom, and I love to try new recipes that are for limited budgets. My husband and I have been married 24 years, we have 4 children (who are spoiled from Hillbilly Housewife's bread recipe), and 2 grandsons.

Glaze for Decorating

From Valerie Neal of <http://www.walkininsunshine.blogspot.com>

Goes great with Valerie's "Rich Rolled Sugar Cookies" recipe (included here)

6 cups powdered sugar
1/2 cup warm water
2 tbsp corn syrup
2 tsp flavoring of your choice

In a medium sized mixing bowl, combine ingredients in order given, using a spoon to stir until well incorporated. The glaze may be lumpy rather than smooth at this point, let the glaze sit for one hour to give the lumps of sugar time enough to dissolve and any air bubbles to rise to the surface. If it appears too thin, add a little (2 tbsp) extra powdered sugar, if it's too thick, add a little (1 tbsp at a time) extra warm water.

After 1 hour, stir.

I thin a small amount a bit and brush on cookies that are warm to the touch. I did this a while back with a batch of cookies, and then placed them in a container and hid them. I found them 2 months later and tried one, it was as fresh as the day I made it.

To color the glaze, spoon some of the glaze into a container (such as a disposable cup) and add a few drops of food coloring. For red, black or any other dark colored icing, use gel paste.

Use either decorator bags to decorate or parchment bags with small bit of tip cut off.

You can also use this for bunt cakes or cinnamon rolls, just heat a few seconds in the microwave, stir and pour. It does keep in the refrigerator for a few weeks, if you can keep the kids out of it.

I am a stay at home, home school mom, and I love to try new recipes that are for limited budgets. My husband and I have been married 24 years, we have 4 children (who are spoiled from Hillbilly Housewife's bread recipe), and 2 grandsons.

Russian Tea Balls

From Kathie Schmidt of "The Creation of Possum Manor"
<http://www.kathieschmidt.com>

Preheat oven to 400°F

3/4 C. chopped pecans
1 C. butter (margarine does not work)
1/2 C powdered sugar
1 tsp vanilla
1/4 tsp salt
2 1/4 C flour

Roll into one inch balls. Bake 12-15 minutes, watch closely as they like to burn

Before they are cool, roll them in powdered sugar.

I usually refrigerate them, but they are best eaten at room temp.

I am a city girl who moved to the mountains of North Carolina ten years ago. I have learned to can, bake, and tend chickens. I make my own laundry detergent, dish washer detergent (sorry, no one is getting that machine away from me!), and dryer sheets. I have had a blast!!! My New Year's resolution is to go at least fifty percent non processed in my life. Oh, my full time job is high school English teacher.

Cowboy Cookies

From Debbie (aka GrannyNKy) of <http://grannynky.blogspot.com/>

Preheat oven to 350 degrees.

1 cup soft butter

1 cup sugar

1 cup brown sugar

Beat butter & sugars until creamy.

Add 2 eggs, one at a time, beating after each addition.

Stir in 1 tsp vanilla.

Add 2 cups self-rising flour to cream mixture, and mix until soft dough forms.

Stir in:

2 cups quick-cooking oats

12 ozs chocolate chips

Drop by teaspoons, 2 inches apart onto lightly greased cookie sheet.

Bake about ten minutes until edges are lightly browned.

Cool on wire rack.

Store in airtight container.

3/4 cup chopped walnuts

I am Granny to 12 adorable little munchkins and I do live in a Kentucky Holler. I also am virtual Granny to several in the digital scrapbooking community. I became addicted to digi-scraping about 2003 and have since created thousands of pages and projects. I currently serve on several CT Teams and I do offer scrapping-4-hire. Please visit my blog "[Notes From The Holler](#)" for more information.

Holiday Thumbprints from Betty Crocker

From Sandra Strickler of <http://www.k3bmom.blogspot.com>

- 3/4 cup sugar
- 3/4 cup butter or margarine, softened
- 1/2 teaspoon vanilla
- 1 egg
- 1 3/4 cups Gold Medal® all-purpose flour
- 3 tablespoons unsweetened baking cocoa
- 1/4 teaspoon salt
- Betty Crocker® decorating decors or crushed hard peppermint candies, if desired

Fudge Filling

- 1/4 cup whipping cream
- 1 cup milk chocolate chips

1. Heat oven to 350°F. In large bowl, beat sugar, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, cocoa and salt until dough forms.

2. Shape dough by rounded teaspoonfuls into 1-inch balls. On ungreased cookie sheets, place balls about 2 inches apart. Press thumb or end of wooden spoon into center of each cookie, but do not press all the way to the cookie sheet.

3. Bake 7 to 11 minutes or until edges are firm. If necessary, quickly remake indentations with end of wooden spoon. Immediately remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.

4. Meanwhile, in 1-quart saucepan, heat whipping cream over medium heat, stirring occasionally, until steaming. Remove from heat; stir in chocolate chips until melted. Cool about 10 minutes or until thickened.

5. Spoon rounded 1/2 teaspoon filling into indentation in each cookie. Top with decors.

My name is Sandra Strickler, and I am a SAHM from Defiance, Ohio. I have 4 sons: Kendyl, 14; Kobe, 11; Kaden, 4; and Bryce, 14 months. I enjoy scrapbooking, reading, cross stitch and quilting. I recently became an Independent Consultant with Close to my Heart, and I really want this "hobby" to become a full-time business. When I started my blog, "What's all the Brew-Ha-Ha", I had big dreams of it becoming a place people would want to come with a cup of coffee and spend a little time getting some inspiration, information, peace, or just to have fun. Now I'm going to add Close to my Heart inspiration to it, also. I titled it "What's all the Brew-Ha-Ha" because my dream is to someday own a coffee shop called this, and have a coffee shop newsletter with that name. So til I get my coffee show, my blog will have to do!

Dirty Thumb Cookies

From Cara of <http://friendlyfrugalista.wordpress.com/>

Butter, 2 Sticks

Sugar, 2/3 Cup

Flour, 2 1/2 Cups

Egg, 1

Salt, just a pinch

Jelly or Jam, Enough to Fill the Thumbprints

Preheat oven to 350. Mix all ingredients, except jam or jelly, with your hands. The dough is pliable and easy to work with. Roll dough into equal-size balls; press a thumbprint into each ball; and fill each print with jelly or jam. Bake on an ungreased cookie sheet for 10 minutes.

Helpful Hints:

This is a kid-friendly recipe because it has few ingredients and is easy to mix. You can get the children involved with mixing, making the prints (just not too deep), and even filling the prints with jam. I have found that a baby spoon holds the perfect amount for filling most prints. When baking, I prefer to use my stoneware cookie sheet or a regular sheet lined with parchment paper. The cookies are less likely to get too done on the bottom with stoneware. With parchment paper, they will slide right off and into the cookie jar! :o)

I am a Christian, wife, mother of 3, and home educator. In my "spare" time, I am working on the new blog and also building a web site dedicated to the home educator (slated to debut after the holidays).

Paula's Christmas Coffee Mix

From Paula of <http://www.blogsmonroe.com/>

1/4 cup nondairy creamer powder

1/4 cup sugar or Splenda (your choice – either one works).

1/4 cup instant coffee powder.

2 tablespoons dark cocoa powder (if you can't find dark cocoa, go ahead and use regular cocoa but but the dark cocoa is wonderful).

2 tablespoons crushed peppermint candies (we get the best results from those monster sized candy sticks. Break them in smaller pieces, then crush those peppermint candies by whacking a hammer against a plastic zippy bag that holds the candy).

Combine all these ingredients in a bowl.

Store in an air-tight container.

The amount as listed will hold a half-pint canning jar (2 cups).

Use two rounded teaspoons per cup of boiling water (yes, you need boiling water to melt those candy pieces down).

The inspiration was a "Bavarian coffee mix" recipe that I was given in the 1980s, and I kept the recipe. My daughter and I created an updated version with quite a bit more punch to suit today's coffehouse treat tastes.

Is this recipe budget friendly? Well, my daughter and I have figured out who likes it, and who doesn't. So we don't make as much during the Christmas season as we once did. That's wise use of resources. We also have used generic coffee and creamer and noticed no difference in quality. But do not skimp on the cocoa. Use the "good stuff" on that.

Plastic tubbies or baggies also can be used as a budget-friendly alternative to pint-sized glass canning glass jars.

Fudgie Buddies

From Mimi of <http://messymimismeanderings.blogspot.com>

Melt 2 squares baking chocolate (unsweetened) with 2 T butter and half a bag (1 c) of semi-sweet morsels on low heat or in a double boiler.

Take off the heat and stir in 2/3 c sugar, 2 large or 3 medium eggs, and 1 t vanilla.

Add 1/4 c self-rising flour, or mix 1/4 c flour with 1/4 t baking powder and a dash of salt.

Add the rest of the bag of semi-sweet morsels and 1 c chopped pecans. If you don't like nuts, don't add them. If you like walnuts better, use those. You can also do this with raisins, if you want a chocolate raisin cookie, just substitute the raisins for the semi-sweet morsels at this point. Or use both. Amazing what you can do when you play with a recipe.

Drop rounded teaspoonfuls on a buttered baking sheet. Bake at 350°F for about 8-10 minutes.

They will look like brownies, dry around the edges and cracked along the top.

Almond Delights

From Karen of <http://homespunsimplicity.blogspot.com/>

~Makes approximately 24 cookies~

3/4 cup butter, softened
1 cup sugar
1 egg
1 tablespoon vanilla
1/2 teaspoon almond extract
2 cups flour
1/2 teaspoon salt
1/2 cup chopped almonds
Powdered sugar for rolling cookies

Preheat the oven to 350 F. In a large bowl, cream together the butter and sugar. Beat in the egg, vanilla, and almond extract. Add the flour, salt, and almonds, and combine.

Roll the dough into balls approximately 1 inch in diameter. Place on an ungreased cookie sheet and bake 15 to 20 minutes, until lightly browned. Remove from the oven and transfer to a wire rack to cool slightly. When cool enough to handle, roll the cookies in powdered sugar, then serve warm or place on another rack to dry.

My name is a Karen, and I am a Christian wife and homeschooling mom.

A keeper of the home--lover of all things country and things of the past.

Enjoying a quiet, simple life with my family.

Mini Fruitcake Cookies

From Di of [http:// www.living-in-woodbridge-va.com](http://www.living-in-woodbridge-va.com)

These bite size morsels of light fruitcake are perfect for the office party, a cookie exchange or gift giving. With a minimum of ingredients, they are super quick to make and the recipe produces dozens of cookies.



- **1** (8 oz) jar of diced, mined candied fruit.
- **1** (14.5 oz) package of gingerbread mix
- **1/3 cup milk**
- **1 large egg**

I usually buy the pound tub found at Shopper's Warehouse or Giant. If you feel the pieces are too big, just quick them a rough chop but you do want to set aside some of whole pieces of green and red candied cherries, and larger pieces of citron.

In a large bowl, using an electric mixer at medium speed, blend the gingerbread mix, milk and egg until just smooth. Stir in chopped candied fruit, keeping larger pieces aside to decorate each mini cake.

Drop by teaspoonful into a well-greased 1/2 inch mini cupcake pan **or** use the decorative paper cupcake molds .

Top each cake with 1 or 2 pieces of the reserved pieces of fruit.

Bake in a **preheated 350* oven for 15 minutes**. Cool completely in paper cups on a wire rack.

Makes 6 dozen mini fruitcakes.

Note: Another option is to drop spoonfuls of the batter onto a lightly greased baking sheet.

Bake for 10 minutes and you have fruitcake cookies!

Nanna's Vanilla Kirpels

From Monique of <http://moniquemcdonell.com/>

2 cups walnuts (ground)
1/2lb butter
1 teaspoon vanilla or vanilla bean paste
1/ cup castor (fine) sugar
2 ½ cups plain flour
Icing sugar (confectioners sugar) to decorate

Method

Cream butter, sugar and vanilla. Stir in walnuts and plain flour. Roll into small balls or crescent shapes. Bake in a moderate oven 20-25 minutes. Sprinkle with icing sugar and layer between baking paper. They keep in an airtight container for over a week.

My site - The Art of Romance - is home to an interactive romance novel as well as my ramblings on writing and life. I am based in Sydney, Australia and in between my writing and ramblings am an avid cook.

Chocolate Goobers

From Wendy Wood of <http://MommiesMagazine.com>

INGREDIENTS

1 cup confectioner's sugar
1/2 cup butter
1/2 cup peanut butter (creamy)
1 package (6oz.) semi-sweet chocolate chips
1 Tablespoon shortening
1 1/4 cup graham cracker crumbs (about 12 cookie squares)

INSTRUCTIONS

In a medium size bowl, combine confectioner's sugar and graham cracker crumbs, set aside; In a small saucepan heat butter and peanut butter over

low heat until melted. Stir into crumb mixture. Shape peanut butter mixture into 1 inch balls, set aside. In another small saucepan heat until melted the

shortening and chocolate chips over low heat. Drop balls into the chocolate to coat. Remove by scooping with a fork. Place on a waxed paper lined

cookie sheet and refrigerate until firm.

Makes about 36 goobers.

Wendy Wood is the owner of MommiesMagazine.com, an online website geared to mommies of all ages. Wendy, and her panel of experts, share information on topics from Current Fashion Do's and Don'ts and Parenting Teens, to Menu Planning and Health-Related Topics that covers all ages of family individuals.

Monster Cookies

From Debbie (aka CoffeeMom) of <http://mommiescoffeebreak.com>

1 dozen eggs
1 16 oz jar peanut butter
4 cups sugar
2 cups brown sugar
8 tsp baking soda
1 Tbsp light corn syrup
1 Tbsp vanilla extract
18 cups quick-cooking oatmeal
4 cups of chocolate chips
2 lbs of chocolate coated candies

Preheat oven to 350 degrees. In very large bowl, mix eggs with peanut butter, sugar, and brown sugar until well blended. Stir in baking soda, corn syrup, and vanilla extract. Begin measuring in the oatmeal, and be prepared to use a sturdy wooden spoon to incorporate the oats. Next add the chocolate chips and candies. Stir until well mixed.

Drop by spoonful on ungreased cookie sheet and bake for 12 minutes. Do not overbake - these are best when they appear to be slightly underbaked. **No flour is needed, it is not a typo.**

The reason they are my favorite is because you can change up the flavors of both the chocolate chips and candies to make your own personalized cookies. Peanut butter or butterscotch chips with almond coated candies (lightly chopped). Mint chocolate chips with dark chocolate coated candies.

Hi I'm Debbie (aka CoffeeMom). I'm a Christian stay at home wife and mom. If I'm not busy chasing my 4 yr old and 2 yr old daughters around, painting fingernails or having Princess tea parties, you can find me blogging at Mommies Coffee Break (<http://mommiescoffeebreak.com>) or The Queen Mommys Cafe (<http://thequeenmommy.com>), where I write about Faith, Love, Life, and Motherhood.

Gluten Free Mock Thin Mints

From Mary Blackburn of <http://www.EasyGlutenFreeLiving.com>

1 Cup Bob's Red Mill Gluten Free All Purpose Flour
1/2 Cup Unsweetened cocoa powder + some extra for dusting
1/4 teaspoon Rumsford Baking Powder
6 Tablespoons butter softened to room temperature
1/2 Cup Sugar
1 Large Egg
1/2 teaspoon gluten free Vanilla extract

Sift together flour, cocoa powder and baking powder. In a separate bowl, cream the butter & sugar until pale and fluffy with an electric mixer. While still mixing add in the egg and vanilla. Set mixer on low speed and slowly add flour mixture, so as not to have it pouf out at you. Mix on medium high speed until all ingredients are incorporated.

Dough will be very soft so cover bowl with plastic wrap and refrigerate at least 1 hour or overnight.

Preheat oven to 350 degrees. Line two cookie sheets with parchment paper. With a teaspoon, scoop up a teaspoon size piece of dough and roll in your hands to form a ball. Place on the cookie sheets 2 inches apart.

Dip the bottom of a glass into the extra cocoa powder and flatten dough balls into 1 1/2" rounds (about 1/4" thick).

Bake 8 to 10 minutes, until slightly firm to the touch, rotating cookie sheets half way through baking time.

Transfer cookies immediately to a wire cooling rack and cool completely.

Replace parchment paper on cookie sheets.

(coating recipe follows on next page)

Hi! I'm Mary Blackburn, author of EasyGlutenFreeLiving. In case you are wondering what gives me the right to write about gluten free living, I have been Gluten Free for over 20 years.

I was diagnosed with Celiac Disease back in 1987 when my daughter was in 3rd grade. That was back in the early days of diagnosis, and there really wasn't much information for me at that time. Small support groups were forming, but as far as gluten free food, there wasn't a lot of it out there. And what was out there pretty much tasted like saw dust.

Over the years I have come up with Gluten Free versions of some of my old favorite foods. This cookie recipe is one of those recipes. My hope is that with my website I can help to educate people about Celiac Disease and offer helpful information and recipes.

Chocolate Coating for Gluten Free Mock Thin Mints

From Mary Blackburn of <http://www.EasyGlutenFreeLiving.com>

(This recipe is the coating for Gluten Free Mock Thin Mints)

One - 12 ounce bag semi sweet morsels
1/2 teaspoon pure peppermint extract
1 Tablespoon sweetened condensed milk
7 Tablespoons Evaporated Milk
1/8 teaspoon salt

In a double boiler or a heat proof bowl, set over (not in) a pan of simmering water, combine the chocolate morsels, peppermint extract, salt, sweetened condensed milk and the evaporated milk. Heat, stirring occasionally until smooth.

When cookies are completely cool, hold each cookie with a finger and thumb and frost with chocolate mixture. I use the tines of a fork instead of a knife, so as not to get too much chocolate on each cookie. Coat both top and bottom. Place frosted cookie on parchment covered cookie sheet and repeat until all cookies are coated.

Place in refrigerator until chocolate has hardened, at least 1 hour.

Cookies can be refrigerated up to 5 days in an air tight container between layers of parchment paper.

Dorothy's Apricot Slovak Cookies

From Marilyn of <http://www.marilynsmoney.com>

6 cups flour
1 lb margarine (original recipe calls for oleo)
Handful vegetable Shortening (original recipe calls for handful of Spry)
1 16 oz container of sour cream
6 egg yolks, plus 6 more yolks for egg wash
4 tsp baking powder
1 cup sugar
1 2lb apricot filling (from Anderson's)

Combine dry ingredients together. Make a well in center and add egg yolks and sour cream. Incorporate the 2 by mixing together with your palms (like pie dough). Flour pastry cloth well and roll out the dough. A good dough should show streaks of yolk and sour cream. Cut using pastry cutter cut the dough into cookie sizes. Dab with apricot. Paint the cookies with egg wash. I used 6 egg yolks for mine and a little water. Bake for 13-15 minutes in a 300 degree oven. Be sure to grease pan well. Before serving sprinkle with powdered sugar.

Marilyn says: My site is a money saving site. I talk about couponing, food, weight loss, budgeting and life in general.

Sour Cream Sugar Cookies (a “no egg” recipe)

From Amanda of <http://groups.yahoo.com/group/DUSTLESSCOOKBOOK/>

1 cup vegetable shortening

2 cups sugar

6 cups sifted all purpose flour

1 teaspoon salt

1 teaspoon baking soda

1teaspoon vanilla extract

1 teaspoon lemon extract

1 cup sour cream

sugar, angelica or candied fruit for decorating

Cream shortening and sugar until fluffy. Sift the dry ingredients together and beat into shortening mixture. Add the flavoring and sour cream. Mix well and chill several hours.

Roll out into 1/8 inch thickness and cut into desired shapes. Sprinkle with plain or colored sugar, or decorate with angelica and fruit (slivered candied peel, slivered or halved cherries). Or leave them plain if you plan to frost them after baking. Bake in a preheated 350- degree oven for 10 o 15 minutes.

Remove carefully to cake racks to cool. Makes 4 to 5 dozen

Tips: You may wish to make your own colored sugars by adding desired food coloring to a zip lock baggie along with regular sugar.

Cookies maybe frozen after they have been cut into desired shapes. To do so just place on a cookie sheet freeze then place in baggies with layers of paper between them. They can then be pulled out and baked when desired.

If cookies tend to distort shape after being cut and baked directly try returning to refrigerator for a time before baking.

Amanda is operator of yahoo/face book groups Dustless Cookbook where gleamed, begged, borrowed,~ I would say bullied, but no one is ever bullied- bribed yes~ recipes are stored along with original on the fly out of the air creations assuming they are worthy to make the repeat offender list. At Dustless Cookbook we are always on the look out to find something to bring out the foodie in everybody.

Chocolate Chip Peppermint Cookies

From Annastasia of <http://tulipstories.wordpress.com/>

1/2 cup sugar
1/2 cup brown sugar
2/3 cup canola oil
1/4 cup applesauce (or 1 egg substitute)
2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups crushed peppermint candy (I use peppermint sticks)
1 1/2 cups vegan semi-sweet chocolate chips

Preheat oven to 350. Mix sugar, brown sugar, oil, & egg replacer in large bowl. Mix flour, baking soda, salt in separate bowl. Add dry ingredients to wet. Stir well. Add crushed Peppermint (I use candy canes, crushed in the vitamix) and chocolate chips. Combine well. If it is a little dry, add a small amount of “milk” (I used almond milk) to make it cookie consistency. Drop on ungreased cookie sheet. Bake 8-10 min. Cool on wire rack and enjoy.

I am a Military wife and a mom to 3 wonderful children. We are living overseas, and are struggling to live natural, frugal, and vegan! This blog is about my adventures trying to attain that. I hope to teach others about my “healthy” (or as some of my friends call it “Granola”) living and maybe make a difference in their lives as well. Our entire family is vegan, and I love to cook!! I use natural cleaners, and natural home remedies whenever available.

Whoopie Pies

From Liz of <http://hoosierhomemade.com>



- 1 c. Sugar
- 6 T. Oil
- 2 Eggs
- 2 c. Flour
- 1/2 c. Baking Cocoa
- 1 t. Baking Soda
- 1/2 t. Salt
- 1 t. Baking Powder
- 4 T. Milk

Directions:

In large bowl, combine sugar and oil, beat until crumbly. Add eggs.

Sift together dry ingredients, gradually add to sugar mixture. Chill dough, overnight is best.

Drop by teaspoon onto cookie sheet lined with parchment paper

Note: You can roll into balls so they have a smooth surface, or drop by teaspoons like I did. The dough is very sticky, I could only roll 4-5 cookies, without having my hands too sticky to roll any more. Using 2 teaspoons was easy, I just dipped with one and used the other to scoop it onto the paper.

Bake at 350 degrees for 8-10 minutes or until toothpick inserted in center comes out clean. Cool.

While cookies are cooling, beat filling (recipe follows on next page)

Whoopie Pie Filling

From Liz of <http://hoosierhomemade.com>

(This recipe is the filling for Liz' Whoopie Pies – see previous page)

- 1/2 c. Butter
- 1 c. Powdered Sugar (Confectioners)
- 1/2 t. Vanilla
- 1/8 t. Mint Extract (optional)
- Green food coloring (optional)

I mixed some with mint flavoring and left some plain, because my boys don't like mint. I thought the mint filling was really good though.

Note: When spreading filling onto cookie, push filling to edge so that it's a little thicker than the middle. Or put a large amount of filling on each cookie. Top with another cookie and press edge gently so that filling is exposed a little. I was only able to fill about 6 cookies with this recipe, so doubling or tripling would be a good idea.

Dip edge of cookie into crushed peppermint candies

Or use sprinkles on the edge. I placed a piece of wax paper on the counter and just shook the sprinkles over the Whoopie Pie.

I am Liz Latham, the Hoosier Momma. During your visit to my blog you will find information on how to make your house a home. Here are just a few of my passions that I will share with you: Cooking, Baking, Decorating, Frugal Living, Organizing, Sewing, Crafting and life in Northwest Indiana.

Date and Nut Pinwheel cookies

From Brenda of <http://brenda-tryingtokeepitsimple.blogspot.com>

For the filling:

2 1/4 cup chopped dates
1 cup water
1 cup sugar
1 cup walnuts chopped (be sure to use black walnuts)
Cook this for 10 minutes and set aside

For dough :

1 cup shortening
2 cup brown sugar
1 tsp vanilla (not part of original recipe, I added, because I like the flavor)
1/2 tsp salt
1 tsp baking soda
4 cup flour
3 eggs (well beaten)
colored sugar

Cream together shortening, brown sugar, vanilla, then add salt, baking soda and flour, add well beaten eggs, and mix well. You may need to add more flour.

Chill dough well. Overnight or so at least. divide dough, And on a lightly floured surface or if you prefer wax paper or plastic wrap, and roll out one part at a time keep the other part chilling. Spread a thin to moderate layer on dough then roll up in a log. Put the log in wax paper or plastic wrap and refrigerate. Repeat this process until all used up.

Slice thin Sprinkle or dip the cookie top in colored sugar and bake at 350 until done when a light golden brown. Depending on your oven you may have to adjust your temperature up or down.

The rolls can be stored in the refrigerator for up to a week. You can also wrap them up and store in freezer. They store very well.

My name is Brenda and this was always my favorite cookie and is now a favorite of my families it was my great grandmothers and it belonged to her mother. So it has been around a long time. When she could no longer make these herself she passed the recipe on. She passed on a few years ago at age 98. I get requests every year for the recipe. And thought maybe someone out there might be interested in trying it also.

Janet's Mint Meltaways

From Janet of <http://www.dollaradaymeals.com>

1 stick (1/2 c.) butter, softened

1/4 to 1/2 tsp. peppermint extract

few drops green food coloring (optional)

1/3 c. powdered sugar

2/3 c. unbleached flour

1/4 c. cornstarch

Preheat oven to 350. Mix butter, peppermint extract, green food coloring. Mix powdered sugar, flour, and cornstarch; add to butter mixture. Shape into balls (about 1/2 T. dough each), place 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes. Cool. Frost with chocolate frosting. Makes 42 to 48 cookies.

Chocolate Frosting

1 T. butter, softened

3/4 c. powdered sugar'

2 T. cocoa powder

1 T. milk (may need a bit more)

1/8 tsp. vanilla

Mix and beat until smooth /fluffy.

My name is Janet Marie Huff. My first love/passion is being a wife and a mom. I like to write cookbooks, learn, do research, and I also truly love to teach. I'm an instructor for continuing ed. at two universities in our area. Using whole grains/basic foods, and helping others learn how to do so, is a joy for me.

No Bake Festive Cookie Wreaths

From Susan Blaske Williams of <http://www.makingithomewebzine.com/blog>

Ingredients:

5-6 cups of frosted cornflakes (use more if needed)

1 stick of butter

1 bag of large marshmallows

Green food coloring

36 red M&Ms or cinnamon candies

Sugar sprinkles in desired colors

Have ready two cookies sheets lined with waxed paper. Melt butter in a large pot over low heat on the stovetop. Add marshmallows and stir continuously until melted. Remove pot from stove. Add several drops of green food coloring to marshmallows to achieve desired intensity – this should be a dark green; stir to mix coloring thoroughly. Begin adding cornflakes one cup at a time, coating cornflakes thoroughly with marshmallow. Cornflakes should be evenly coated. Use a large spoon and scoop the cornflakes one spoonful at a time onto the prepared cookie sheets to form “cookies” approximately 2-3 inches in diameter. Flatten each “cookie” slightly with the back of the spoon. Place 3 candies in the center of each cookie to form the center of each “wreath.” Sprinkle sugar sprinkles onto each wreath, as desired. Allow to cool in the refrigerator for one hour. Makes one dozen cookie wreaths. To store, use wax paper between layers and place in storage container or cookie tin.

Susan R. Blaske Williams is the author of “Making It Home: How to Run Your Household Like a Business... And Find Your Heart Along the Way.” Susan lives in the north Georgia mountains with her beloved husband and family pets. She is a mother of four, grandmother, former home school teacher and owner of three successful home-based businesses and enjoys writing articles about home, family and business – and how to successfully combine all three.

Chocolate Chip Oatmeal Peanut Cookies in a Jar (aka Cowboy Cookies in a Jar)

From Jennifer of <http://www.mommymusingsandmeditations.blogspot.com/>

- 1 cup all-purpose flour
- 1/3 cup whole wheat flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/3 cups old fashioned oats
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1/2 cup semisweet chocolate chips
- 1/2 cup chopped dry roasted peanuts



Layer the ingredients in a 1 quart jar in the order shown above (flours go on the bottom). Press each layer very firmly before adding the next layer. As you add more ingredients, you'll notice that the flours will press down even more. Use a wide-mouthed jar if possible and press the ingredients down with a flat-bottomed glass, vase or other kitchen item. In a pinch, you can use a flexible spatula/scrapper, but it doesn't work as well.

Tie or tape on a card with the following instructions: Cowboy Cookie Mix in a Jar 1. Preheat oven to 350 degrees F (175 degrees C). 2. In a medium bowl, combine 1/2 cup melted butter or margarine, 1 egg and 1 teaspoon of vanilla. Stir in the entire contents of the jar. Use your hands or a heavy duty electric mixer to finish mixing. Shape into golfball sized balls. 3. Bake for 11 to 12 minutes. Transfer cookies to wire racks to cool.

Directions for your gift recipients are on the next page...

Directions for the Cowboy Cookies in a Jar Recipe (found on previous page)

From Jennifer of <http://www.mommymusingsandmeditations.blogspot.com/>

If you want to get creative, you can also share the instructions like this:

Howdy Partner! Rustle up some mighty good treats for you and your fellow riders! Heat your campfire to 350 degrees and grease up your tin pan. Dump this jar into the biggest bowl you can find and mix it real good. Throw in a stick of melted butter, a whipped up egg and a teaspoon of vanilla. Mix with your five cleanest fingers till it looks like cookie dough should. Roll 'em into little balls in your pan and bake for 11-12 minutes. Makes 18 big ol' cookies, or 2 dozen cowgirl-sized.

As for me, I am a pastor's wife and stay-at-home mom to two great kids, Will (almost 4) and Leah (17 months). I keep myself busy spending time with my kids and relearning the lost art of being a housewife. In my spare time, I write freelance articles for The Untrained Housewife and volunteer at my local Women's Pregnancy Center. The purpose of my blog, Mommy Musings and Meditations, is to encourage wives and mothers in their spiritual walk and to share some of my favorite recipes along the way! On Wednesdays you'll find a cute little quote from my spunky little boy as well (I call them "Will-isms"). I hope to expand my blog with menu plans and other learn-as-I-go homemaking tips. I hope you all will join me as we learn and grow together!

The Hillbilly Housewife and Spectacular Eats recommend:

Dinner on Auto Pilot
Crockpot Cooking Made Simple



Make Dinner Time Stress Free with
[Crockpot Cooking Made Simple](#)

Your family deserves home-made.

Find nutritious, low cost recipes as well as money & time saving tips at the
HillbillyHousewifeClub.com



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<http://www.JustNotMartha.com> Visit Loretta to see just what a Pro’ blogger & work at home mother to four amazing boys, wife to a magnificent husband, dabbler in things creative does to keep herself busy!