
TONYA KAPPES COOKIE RECIPE ENTRIES

2019

Easy Shortbread Cookies

Submitted by Alisha Collins

Ingredients:

- 1/2 cup sugar
- 2 sticks butter softened (1 cup)
- 2 1/2 cups flour

Directions:

1. Pre heat oven to 300 degrees.
2. Cream the butter and sugar together, slowly add the flour until completely incorporated (dough will be stiff) mine actually climbed the beaters the first time I made this so did it by hand other times.
3. Spread (pat out) into a lightly sprayed 9 x 13 pan and sprinkle 1 - 2 tablespoons sugar on top and tip pan to spread evenly and shake excess off.
4. Bake 45 minutes or until the edges are just starting to turn golden brown.
5. Cool 5 minutes and then cut into squares and cool completely to allow to crisp up.

Soft Dark Chocolate Chip Cookies

Donna Everitt

Ingredients:

- 1 3/4 cups all purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup butter (melted)
- 1/2 cup granulated sugar
- 1/2 cup brown sugar (packed)
- 1 box (2.8 ounces) instant vanilla pudding mix
- 1 large egg

- 1 tsp. vanilla
- 1 cup dark chocolate chip
- 1 cup chopped walnuts (optional)

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Directions:

1. Preheat oven the 350F.
2. Line pans with parchment paper.
3. In a medium bowl, sift the flour, baking soda and salt together. Set aside.
4. Place the melted butter in a large bowl and whisk the sugars and pudding mix. Mix in the egg and vanilla until creamy. Add flour mixture and mix just until combined. Do not overmix. Fold in the chocolate chips and nuts.
5. Drop rounded balls of dough onto prepared baking sheet using a heaping tablespoon or a medium ice cream scoop, leaving about 2-3 inches between each cookie.
6. Bake for about 8-10 minutes, or until cookies just begin to brown at the edges. Cookies will appear undone but will continue to bake on the warm baking sheet.
7. Leave to cool for 10 minutes, then transfer to a wire rack to cool completely.
8. Store cookies in an airtight container for up to 3 days. Cookies can also be frozen for up to a month

Pecan Frosties

Submitted by Beckey Scott

Ingredients:

- ½ cup– Butter Softened
- 1 teaspoon Vanilla
- 1 Egg

- 1 ¾ cup Flour
- ½ teaspoon Soda
- ¼ teaspoon Salt

Topping:

- 1 cup Brown Sugar – Packed
- ¼ cup Sour Cream
- 1 cup Finely Chopped Pecans

Directions:

1. Cream sugar and butter until light and fluffy.
2. Blend in vanilla and egg.
3. Lightly spoon flour into measuring cup and level off.
4. Add flour, soda and salt to mixture.

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5. Shape into 1 inch balls.
6. Place 2 inches apart on ungreased cookie sheet.

Topping:

1. Mix sugar and sour cream, add chopped pecans.
2. With thumb, imprint the center of each cookie.
3. Fill each cookie with 1 teaspoon topping.
4. Bake at 350 degrees for 10 to 14 minutes until lightly brown.

Christmas Gooey Butter Cookies

Chris Mayer

Ingredients:

- ½ c. unsalted butter room temperature
- 1 (8 oz.) pkg. cream cheese room temperature
- 1 egg
- ½ tsp. almond extract opt. ½ tsp. orange extract opt.
- 1 pkg. white cake mix
- ½ c. sprinkles divided
- ½ c. powdered sugar

Directions:

1. In a medium bowl, cream together butter and cream cheese.
2. Add the egg, almond extract and orange extract and mix until combined.
3. Add the white cake mix and mix until combined.
4. Stir in ¼ cup of sprinkles.
5. Cover bowl with plastic wrap and refrigerate for at least one hour or up to 24 hours. The longer the dough chills, the less sticky it will be.
6. Preheat oven to 350 degrees.
7. Place powdered sugar in one bowl and the remaining ¼ cup of sprinkles in another bowl.
8. Using a 1-inch cookie scoop, scoop out dough and roll into a ball.
9. Sprinkle with a few extra sprinkles and roll in powdered sugar, completely covering the dough ball.
10. Place on a greased cookie sheet.
11. Repeat.
12. Bake for 10 minutes.
13. Allow cookies to cool on wire rack.

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Iced Oatmeal cookies

Submitted by Dorothy Gibson

Ingredients

- 1cup shortening
- 1cup brown sugar
- 1cup sugar
- 2eggs
- 1tsp baking soda
- 1 1/2 cups flour
- 3 cups oatmeal

Icing:

- 2 cups powdered sugar
- 6 Tbsp softened butter
- 2 tsp cinnamon
- 2 tsp vanilla
- 2 tsp perked coffee

Directions:

1. Cream shortening and sugars
2. beat in eggs.
3. Mix in soda, flour and oatmeal until well blended.
4. Drop scoops on greased cookie sheet and bake at 350 degrees for 8-10 minutes.

Icing

1. combine butter
2. vanilla
3. coffee and cinnamon in a small bowl.
4. Beat in sugar until smooth.
5. Frost cooled cookies.
6. Store in airtight container.

Pumpkin Cookies 2.0

Jeannie Daniel

Ingredients

- 1/2 cup shortening
- 1 1/2 cups sugar

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- 1 egg
- 1 cup pumpkin
- 1/2 cup well drained crushed pineapple
- 1 cup rolled oats
- 1 cup chopped nuts (your favorite, doesn't matter)
- 2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 cup milk

Directions:

In a mixing bowl cream the shortening and the sugar together until it is fluffy.

Blend in the egg.

Put in pumpkin, pineapple, oats and nuts and stir together well.

Sift the dry ingredients together and add to mixture in bowl alternately with the milk.

Drop by spoonful on an ungreased cookie sheet about two inches apart.

Bake at 400 for about 8-10 minutes.

If you don't like pineapple you can sub one cup of applesauce for the milk and pineapple.

You can make these as big or small as you want just adjust the cook time.

Junk Cookies

Submitted by June Costello

Ingredients:

- 1/2 cup shortening
- 1/2 cup unsalted butter, softened
- 3/4 cup of firmly packed dark brown sugar
- 3/4 cup of granulated sugar
- 2 eggs
- 1 package of vanilla instant pudding mix (3.4 oz)
- 1 1/2 tbsp vanilla extract
- 2 1/4 cups all purpose flour
- 1 tbsp baking soda
- 2 tbsp cornstarch
- 1 tsp ground cinnamon
- 1/3 tsp nutmeg
- 1/2 tsp salt
- 2 1/2 cups semi-sweet chocolate chips

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- 1 cup of milk chocolate chips
- 1 1/2 cups of coconut
- 1 1/2 cups of walnuts or pecans
- 1 cup uncooked quick cooking oats

Directions:

1. Preheat oven at 375.
2. In a bowl combine: flour, baking soda, cornstarch cinnamon, nutmeg and salt and put aside.
3. In an electric mixer beat shortening and butter until creamy.
4. Gradually add in the sugars until creamy.
5. Add in the eggs - beat until blended. Add the pudding mix and vanilla extract and beat until blended. Gradually add in the dry ingredients that was set aside and beat until blended.
6. Now stir in both chocolate chips, coconut, nuts and oats.
7. Using a medium cookie scoop to place on baking sheet and press down slightly in the center.
8. Bake for 10-12 minutes or until the edges start to turn brown.

Christmas Snowballs

Karen Carter

Ingredients:

- 1 cup salted butter, softened (no substitutions on the butter)*
- 1/4 cup powdered sugar or granulated sugar
- 2 cups all purpose flour, sifted
- 1 cup finely chopped pecans or walnuts
- 1 teaspoon pure vanilla candied red and/or green cherries, cut in half or used whole.
- You can also put nuts or chocolate in the center of the snowball if you don't care for the candied fruit.
- You can also make them without anything in the center.
- Powdered sugar (for coating the cookies after baking.
- I coat them twice.
- When they first come out of the oven, roll gently or they will fall apart, and after they've cooled off.
- This makes the powdered sugar stick better.

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Directions

1. Preheat oven to 325 degrees.
2. Cream butter and sugar together with an electric mixer until fluffy.
3. Add flour, nuts, and vanilla.
4. Mix by hand until just combined.
5. Don't over mix!
6. Take a walnut size piece of dough, I use a #50 scoop, but you can make them smaller.
7. They do puff up a little, but don't spread.
8. Roll the dough in a ball; make an impression with your finger, place a cherry in the center and form the dough around the cherry, taking care to cover the cherry completely. Bake on a nonstick cookie sheet or line one with parchment paper.
9. Bake for about 35 minutes.
10. They need to be golden brown and firm to the touch or they will fall apart when you attempt to roll them. As soon as they come out of the oven, roll them in powdered sugar.
11. If desired, after they have cooled completely, roll them again in the powdered sugar.
12. Makes about 2 dozen depending on the size.

Banana Chocolate Chip Softies

Leigh Oliver

Ingredients;

1 cup butter, softened
1 cup confectioners' sugar
½ tsp. salt
2 tsp. maraschino cherry juice
½ tsp. Almond Extract
6 drops red food coloring, optional
2 ¼ cups all-purpose flour
½ cup chopped maraschino cherries
54 Hershey's milk chocolate kisses, unwrapped

Directions:

1. Preheat oven to 350 degrees.
2. In a large bowl, beat butter, confectioners' sugar, and salt until well blended.
3. Beat in the cherry juice, extract, and red food coloring.
4. Gradually beat in the flour.

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5. Add cherries and mix until incorporated.
6. Shape dough into one inch balls and place one inch apart on a greased baking sheet.
7. You may use parchment paper instead of greasing the baking sheets.
8. Bake 8-10 minutes or until the bottoms of the cookies are light brown.
9. Immediately press a chocolate kiss into the center of each cookie (cookie will crack around the edges). Cool on the pan for 2 minutes and then remove to wire racks to cool.

Yield: 4 ½ dozen cookies

Avalanche Cookies

Lisa Anne Taylor

Ingredients:

- 2 cups rice krispies cereal
- 1 cup mini marshmallows
- 1/2 cup cream peanut butter
- 1 lb. white chocolate
- 1/4 cup mini chocolate chips

Directions:

1. Melt white chocolate and add peanut butter.
2. Mix well.
3. Combine rice krispies and mini marshmallows.
4. Add to peanut butter/chocolate mixture.
5. Form into balls and put on foil lined cookie sheet.
6. Sprinkle with mini-chocolate chips.
7. Chill in refrigerator until set.

Miracle Cookies

Lisa Anne Taylor

Ingredients:

- 1 cup peanut butter
- 1 cup sugar
- 1 egg beaten
- 1 teaspoon vanilla extract

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Directions:

1. Combine peanut butter and sugar, mix well.
2. Stir in egg and vanilla.
3. Roll into 3/4 inch balls.
4. Place on ungreased cookie sheet.
5. Flatten with a floured fork.
6. Bake at 350 degrees for 10 minutes.
7. Allow to cool before removing from cookie sheet.
8. Yields approximately 4 dozen cookies.

Oreo Pudding Cookies

Lisa Anne Taylor

Ingredients:

- 1 cup butter,
- room temperature
- 3/4 cup brown sugar
- 1/4 cup white sugar
- 1 (4.2 oz.) package instant Oreo pudding mix
- 2 1/4 cups flour (self rising)
- 2 eggs
- 1 teaspoon vanilla
- 2 cups semi-sweet chocolate chips
- 2 Hershey Cookies N Cream candy bars or 1 King Size (26 oz.)

Directions:

1. Cut candy bar into small pieces and set aside.
2. Cream together butter and sugars.
3. Beat in pudding mix until blended .
4. Add eggs and vanilla and mix well.
5. Add flour and mix well.
6. Stir in candy bar pieces and chocolate chips.
7. The batter will be thick.
8. Line cookie sheet with parchment paper.
9. Place golf ball size dough balls on cookie sheet.
10. Bake at 350 degrees for 8 minutes. Do not over bake.
11. Let cookies cool for 5 minutes on baking sheet before moving to cooling rack.
12. Store in an airtight container.
13. Makes 3 dozen.

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Cherry Chocolate Chip Bars

Marsha Cole

Ingredients:

- 1 cup soften butter
- 1 1/4 cup sugar
- 1 large egg
- 1 teaspoon vanilla
- 2 1/2 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup semi sweet chocolate chips
- 1/2 cup finely chopped walnuts
- 1/2 cup drained and chopped maraschino cherries

1. Directions:
2. In large bowl, cream butter and sugar until fluffy.
3. Beat in egg and vanilla.
4. Combine the flour, salt and baking powder and gradually add to the butter sugar mixture.
5. Fold in the chips, nuts, and cherries.
6. Press into greased 15"x10"x1" pan and bake at 375 for 18-22 minutes until golden brown.
7. Cool on rack before cutting into squares.

Brown Sugar Pinwheel Cookies

Nova Conover

Ingredients:

- 1 cup - firmly packed Light Brown Sugar
- 1/2 cup - butter or margarine, softened
- 1 - large egg
- 1 teaspoon - vanilla extract
- 2 cups - all-purpose flour
- 2 teaspoons - baking powder
- 1/4 teaspoon - salt
- 2 tablespoons –
- unsweetened cocoa powder

Directions:

1. Preheat oven to 350°F.
2. Grease cookie sheets.

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3. Beat brown sugar and butter in large mixing bowl until light and fluffy.
4. Add egg and vanilla; beat until creamy.
5. Stir together flour, baking powder, and salt; gradually add to sugar mixture.
6. Divide dough in half.
7. Add cocoa to one-half dough.
8. Roll dough separately on floured waxed paper into 2 rectangles, about 1/4 inch thickness.
9. Top one with the other and press together with a rolling pin.
10. Roll up lengthwise, jelly roll fashion.
11. Trim edges; wrap and chill.
12. When firm, cut roll into 1/4-inch slices.
13. Bake on prepared cookie sheets 12-15 minutes.

Makes about 3 dozen cookies.

Almond Biscotti

Submitted By Sharon Guagliardo

Ingredients:

- 2 1/2 Cups Flour
- 2 Teaspoons Anise Seeds
- 1 1/2 Teaspoons Baking Powder 1/2 Teaspoon Salt
- 1/4 Pound Butter, at room temperature
- 1 Cup Sugar
- 1 Teaspoon Grated Orange Zest
- 2 Eggs 1/2 Teaspoon Vanilla
- 1 1/4 Teaspoon Almond Extract
- 1 Cup Coarsely Chopped Almonds (measure after chopping)
- 1/2 Cup Golden Raisins

Directions:

1. Heat oven to 325 degrees.
2. Combine flour, anise seeds, baking powder, and salt.
3. Beat butter, sugar and orange zest until fluffy.
4. Beat in eggs, one at a time, and the vanilla and almond extracts.
5. Gradually beat in flour mixture.
6. Stir in almonds and raisins.
7. Form dough into two logs about 1 1/2 inches wide by 14 inches long.
8. Put on a baking sheet about 3 inches apart.
9. Bake until golden brown, about 45 minutes.
10. Cool.
11. Reduce oven temperature to 250 degrees.

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12. Cut logs into 1/2 inch slices and put, cut-side up, on baking sheets.
13. Bake until dried, about 30-40 minutes.
14. Makes 3 dozen cookies.

Note: If doubling this recipe, do not double the amount of almonds. Make it 2 cups only. 3 cups is too much.

Gingerbread Softies

Submitted By Sharon Rust

Ingredients:

- 1-18.25-oz box spice cake mix,
- 1-8oz pack cream cheese ,
- softened 1/4 cup (1/2 stick) butter melted
- 1 large egg
- 1/4 cup packed Brown sugar
- 2 teaspoon ground ginger
- 1 teaspoon cinnamon
- 2 teaspoon vanilla

Directions:

1. Take about 1/2 of cake mix and blend with the other ingredients until smooth
2. add remaining cake mix. (you might have to do the remaining cake mix with spoon unless your mixer is strong)
3. place teaspoon full about 2 inches apart on prepared cookie sheet.
4. Bake 10-13 minutes in 350 degrees oven

Pumpkin Cookies

Submitted By Stormi

Ingredients:

- 2 Eggs
- 3 cups Sugar
- 1 and 1/4 stick butter
- 1 16 oz can of Pumpkin
- 1 pkg. chocolate chips

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- 1 cup chopped nuts (optional)
- 3 tsp. cinnamon
- 1 and 1/4 tsp. nutmeg
- 1 and 1/4 tsp. pumpkin pie spice
- 3 tsp. baking soda
- 1/4 tsp. cream of tartar
- 6 cups of flour
- You can add raisins if you want.

Directions:

1. Cream together eggs
2. sugar, stick butter
3. add can of pumpkin, chocolate chips and walnuts.
4. Mix it all together.
5. Shift together the cinnamon, nutmeg, pumpkin pie spice, baking soda, cream of tartar and flour.
6. Add wet ingredients to dry and mix well.
7. Add raisins here.
8. The stirring might take some muscles
9. Makes a large batch of cookies.
10. Bake at 425 for 12-14 minutes.

Swedish Cookies

Submitted By Susan Shaw

Ingredients:

- 1/2 lb. butter, softened
- 1/2 cup sugar
- 2 cups flour
- preserves of your choice

Directions:

1. Mix butter and sugar until very light and fluffy.
2. Add flour gradually; blend thoroughly.
3. Refrigerate until easy to handle.
4. Use an ungreased cookie sheet.
5. Form dough into olive-size balls.
6. Make a depression in each (I use the back of a wooden spoon) and fill with a little preserves.
7. Bake at 375 degrees for 15 to 20 minutes.
8. Let sit on cookie sheet for a few minutes and remove to a cooling rack.

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9. If the preserves have evaporated to much you can always add a little more.
10. Let them cool completely.

Goopy Butter Cookies

Submitted By Taryn Lee

Instructions:

- 1 Yellow box cake mix
- 1/2 cup butter
- 1/2 tsp. vanilla
- 1 8 oz. Cream cheese, softened
- 1egg
- Powdered sugar (bowl full to roll cookies in)

Directions:

1. Beat butter, vanilla, egg, and cream cheese until fluffy.
2. Mix in cake mix.
3. Chill for 30 minutes.
4. Roll into balls and then roll balls into powdered sugar.
5. Place balls evenly apart on cookie sheet, the will spread out some.
6. Bake at 350 degrees for 10-12 minutes.

Peanut Butter Cookies

Submitted By Thomas Palmer

Instructions:

- 1/2 c. shortening (1/2 butter)
- 1 egg
- 1/2 c. peanut butter
- 1 1/4 c. flour (Not all purpose)
- 1/2 c. granulated sugar
- 1/2 c. baking powder
- 1/2 c. brown sugar (packed)
- 3/4 tsp. Baking soda
- 1/4 tsp. Salt

Directions:

1. Mix shortening, peanut butter, sugars and egg thoroughly.
2. Blend all dry ingredients; stir in, chill
3. Roll into balls, flatten with fork dipped in flour
4. Bake 375 – 10 to 12 min.

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Yield: 3 ½ doz.

Secret Kisses Cookies

Submitted By Karen Ross

Ingredients:

- 1 cup (2 sticks) butter or margarine (softened)
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1 3/4 cups all purpose flour
- 1 cup finely chopped walnuts
- 36 Hershey Kisses milk chocolates
- powdered sugar.

Directions:

1. Beat butter, sugar and vanilla in large bowl until fluffy.
2. Add flour and walnuts; beat on low speed of mixer until well blended.
3. Cover; refrigerate 1 to 2 hours or until dough is firm enough to handle.
4. Remove wrappers from chocolates.
5. Heat oven to 375 °F.
6. Using about 1 tablespoon dough for each cookie, shape dough around each chocolate; roll in hand to make ball.
7. Place on ungreased cookie sheet.
8. Bake 10-12 minutes or until cookies are set but not browned.
9. Cool slightly; remove from cookie sheet to wire rack.
10. While still slightly warm, roll in powdered sugar.
11. Cool completely.
12. Store in tightly covered container.

Chocolate Volcano Cookies

Submitted By Francine McIlrath

Ingredients:

- 1 lb. confectioners' sugar
- 3/4 c. unsweetened cocoa
- 1/2 tsp. salt
- 4 large egg whites
- 1 tbsp. vanilla extract
- 1 1/2 c. semisweet or bittersweet chocolate chips

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Directions:

1. Preheat oven to 350 degrees F.
2. Line 2 cookie sheets with parchment paper; lightly coat with nonstick cooking spray.
3. In large bowl, whisk confectioners' sugar, cocoa, and salt.
4. Add egg whites and vanilla and beat with wooden spoon until smooth.
5. Fold in chocolate chips. Set dough aside 5 minutes.
6. If your batter is too runny, cover and refrigerate 10 minutes or until slightly thickened.
7. Drop dough by rounded tablespoonfuls, 2 inches apart, onto prepared cookie sheet.
8. Bake 13 to 15 minutes, or until set and crackly.
9. Let cool on cookie sheets 3 minutes; then, with spatula, carefully transfer to wire racks to cool completely.

White Chocolate Topped Gingerbread Cookies

Submitted By Lisa Henson

Instructions:

- 3 cups flour
- 2 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1 tsp. baking soda
- 1/4 tsp. fresh ground nutmeg
- 1/4 tsp salt
- 3/4 cup (1 1/2 sticks) unsalted butter, at room temperature
- 3/4 cup firmly packed brown sugar
- 1/2 cup molasses
- 1 egg
- 1/4 cup granulated sugar
- 1 tsp. vanilla extract
- 1 cup white chocolate chips

Directions:

1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl.
2. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy.
3. Add molasses, egg and vanilla; beat well.
4. Gradually beat in flour mixture on low speed until well mixed.
5. Press dough into a thick flat disk.
6. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

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7. Preheat oven to 350°F.
8. Shape dough into 1-inch balls.
9. Roll in granulated sugar.
10. Place 2 inches apart on ungreased baking sheets.
11. Bake 8 to 10 minutes or until edges of cookies just begin to brown.
12. Immediately press about 5-6 white chocolate chips into center of each cookie.
13. Remove to wire racks; cool completely.
14. Store cookies in airtight container up to 5 days.

Snickerdoodles

Submitted By Alma Collins

Ingredients:

- 1 1/2 cups sugar
- 1/2 c. butter, softened
- 1/2 c. shortening
- 2 eggs
- 2 3/4 cups all purpose flour
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1/4 c. sugar
- 2 tsp. cinnamon

Directions:

1. Heat oven to 400 degrees F.
2. Mix 1 1/2 cups sugar, the butter, shortening and eggs in a large bowl.
3. Stir in flour, cream of tartar, baking soda and salt.
4. Shape dough in 1 1/4-inch balls.
5. Mix 1/4 c. sugar and the cinnamon.
6. Roll balls in cinnamon-sugar mixture.
7. Place 2 inches apart in ungreased cookie sheet.
8. Bake 8 to 10 minutes or until set.
9. Remove from cookie sheet to wire rack.

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Cream Wafer Cookies

Submitted By Betty Gracie

Ingredients:

- 3 sticks of unsalted butter
- 1/2 pint whipping cream (found by the coffee creamer in the dairy section)
- 3 Cups of all purpose flour

Filing for cookies

- 1/2 Cup unsalted butter
- 1 1/2 Cups powdered sugar
- 2 egg yolks
- 1 teaspoon vanilla

Directions:

1. Mix and chill cookie ingredients 1 hour or overnight.
2. Roll 1/8 inch thick on floured board
3. Cut with a whiskey glass, prick with fork, coat with granulated sugar.
4. Bake.
5. For the filling - blend all together.
6. Put filling between two cookies till all cookies are used.

Ricotta Cookies

Submitted By Jan Ferro

Ingredients:

- 1 lb Ricotta cheese - I use the 15 oz tub part skim
- 3 eggs
- 2 cups sugar
- 2 sticks softened butter - unsalted
- 1 1/2 tsp vanilla
- 4 cups flour
- 1 tsp baking soda
- Dash of salt

Directions:

1. Cream butter and sugar.
2. Add eggs, vanilla and ricotta.

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3. Mix well.
4. Add flour, baking soda and salt.
5. Mix well.
6. Dough will be sticky.
7. Plop 2 tsp of dough on ungreased cookie sheet 2 inches apart.
8. Cookies spread.
9. Bake at 350 degrees for 15 minutes or until bottoms are golden brown.
10. Cool and sprinkle with confectioners' sugar.

Bonbon Cookies

Submitted By Linda Swann

Ingredients:

- 1/2cup soft butter
- 3/4 cup sifted confectioners' sugar
- 1 Tbsp. Vanilla
- 1 1/8 cup sifted flour
- 1/8 tsp.salt.
- Fillings can be candied or well drained maraschino cherries.pitted dates or gumdrops.

Directions:

1. Thoroughly cream butter and sugar
2. stir in vanilla
3. Mix in by hand ,the flour and salt
4. Wrap a level tablespoon of dough around your filling.
5. Place 1 inch apart on a ungreased baking sheet.
6. Bake 350 degrees for 12-15 minutes until cookies are set, but not brown.

Cream Cheese Spritz Cookies

Submitted By Karen Carter

Ingredients:

- 2-1/2 cups all purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1 cup unsalted butter, room temperature (I use Kerry Gold, but any unsalted butter will do)
- 3 oz. cream cheese, room temperature
- 1 cup sugar

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- 1 egg yolk, unbeaten
- 1 teaspoon vanilla Assorted topping (sprinkles, sanding sugar, etc)
- Special Equipment: Cookie Press

Directions:

1. Preheat oven to 350 degrees with two racks positioned in the center.
2. Combine the flour, salt, and cinnamon with a wire whisk and set aside.
3. Cream the butter and cream cheese using an electric mixer on medium speed.
4. Add the sugar and mix until fluffy.
5. Add the egg yolk and vanilla until well incorporated.
6. Add the dry ingredient a little at a time, mixing after each addition.
7. Mix until just combined being careful to not over mix.
8. Fill the cookie press chamber with the dough.
9. Place the desired disk design and close tightly.
10. Click or turn (depending on your cookie press) the dough onto the very lightly coated cookie sheets.
11. Decorate the shaped cookie with sprinkles.
12. Bake until light brown, 8 to 10 minutes, rotating the sheets halfway through.
13. Allow the cookies to cool on the sheets for 5 minutes before moving to cooling racks.
14. Once completely cool, store the cookies in an airtight container

Grandma's Chocolate Drop Cookies

Submitted By Sue Ryder

Ingredients:

- 1/2 cup Crisco
- 1 cup sugar
- 3/4 cup milk with 1 tablespoon vinegar (let sit 5 minutes to sour)
- 1 egg
- 1 3/4 cup flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup cocoa

Frosting:

- 1 Tablespoon butter, softened
- 1/2 teaspoon vanilla
- Powdered sugar Milk

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Directions:

1. Cream sugar and shortening
2. add egg and vanilla and mix.
3. Mix together dry ingredients in a separate bowl.
4. Add to creamed mixture, gradually, alternating with milk.
5. Mix well.
6. Drop by spoonful on greased cookie sheet.
7. Bake 375 degrees for 10 to 12 minutely.
8. Remove immediately to cooling rake.

Frosting:

1. Put softened butter and vanilla in bowl,
2. alternate adding powdered sugar and milk, besting with mixer until frosting is spreading consistency.
3. Frost cooled cookies.
4. Let sit on racks until frosting is set.