

# Michael's Coffee Shop Dulce de Leche Cookie

## INGREDIENTS:

- 1 can (13.4 oz) Dulce de Leche
- 2 packs graham crackers
- 4 tablespoons butter melted

## DIRECTIONS:

- Place graham crackers into food processor and process until fine
- Add melted butter until combined
- Transfer to baking dish and bake for 10 minutes at 350 degrees
- After baking, transfer to large bowl and immediately add Dulce de Leche and mix well
- Scoop into small cookie balls and place on a lined baking sheet (slightly flatten each cookie ball)
- Bake at 350 degrees for 14 minutes



# The Greenhouse Chocolate Peanut Butter Cookies

## INGREDIENTS:

1 cup melted butter  
1 cup light brown sugar packed  
2 large eggs  
2 teaspoons vanilla extract  
1 ½ cups all-purpose flour

1 cup Ghirardelli unsweetened cocoa powder  
1 teaspoon kosher salt  
1 ½ teaspoons baking soda  
2 packages peanut butter chips 11 oz each

## DIRECTIONS:

- Preheat oven to 350 degrees F. Line a baking sheet with parchment paper, set aside.
- In a large mixing bowl, combine melted butter with brown sugar. Mix until completely blended. Add in eggs, and vanilla extract until fully combined.

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the  
Greenhouse

Florist, Greenhouse, Wine & Gift Shop



*Continued from front*

- Add flour, cocoa powder, salt, and baking soda to mixing bowl. Beat just until incorporated. Fold in all but ½ cup of the peanut butter morsels. Chill dough 1 hour, if desired.
- Using a 2 Tbsp cookie scoop, drop dough two inches apart on prepared cookie sheet. Using the reserved peanut butter chips, press 5 or 6 on top of each cookie before baking.
- Bake for 10-12 minutes. The cookies will be slightly under baked, but not runny. Allow to cool on baking sheet 5-10 minutes before moving to a wire rack to cool completely.

*Thick and chewy, these Chocolate Peanut Butter Cookies are packed with flavor. Freezer friendly and easy to make, these cookies are bursting with peanut butter chips!*

*Servings: 36 cookies*

*Prep Time: 15 minutes • Cook Time: 10 minutes*

*Total Time: 25 minutes*

# Vine Gogh Wine Bar and Art Studio

## Ciambelle al Vino (Italian Wine Cookies)

### COOKIE INGREDIENTS:

1/2 cup white wine (dry)

1/2 cup sugar

1/3 cup extra virgin olive oil

1/4 teaspoon salt

1/2 teaspoon baking powder

2 1/4 cups all purpose flour

sugar for coating (granulated)

1/2 - 1 teaspoon anise seeds (optional)

### DIRECTIONS:

- Pre-heat oven to 300°. In medium mixing bowl add wine, oil, sugar, salt & baking powder, (add anise seeds if using) mix well, gradually add flour, a little at a time, until it all comes together.
- Transfer to slightly floured flat surface & knead lightly approximately 10 times. Dough will be soft, so don't work it too much.
- Divide dough in quarters. Roll each until approx 1/3 inch thick then cut into pieces. Bring ends of each cookie together to form a doughnut shape and pinch ends together.
- Roll cookie in sugar and placed on parchment lined baking sheet. Bake for 25 to 30 minutes or until crisp.



# Swiss Gift Shop Chocolate Delights

## INGREDIENTS:

1 lb sweet milk chocolate

(2) 1-oz squares unsweetened chocolate (I use Baker's brand)

1 cup chopped pecans

1 cup chopped dates

1/4-1/2 tsp salt

5 cups corn flakes

## DIRECTIONS:

- Melt both chocolates over hot water. Combine remaining ingredients. Add to chocolate. Mix well.
- Drop from teaspoon onto waxed paper. Chill till firm.
- Makes 3 1/2 dozen.

Borrowed from the kitchen of Virginia Ziegler-these are a family favorite.

*Tips: Don't be afraid of the dates, they add a chew and sweetness to the cookie. An ice cream scoop is the best way to scoop them out. These cookies freeze well.*



# Swiss Gift Shop



## Jus Teazin' Buckeye Fudge

### PEANUT BUTTER LAYER INGREDIENTS:

1-1/2 cups creamy peanut butter  
1 cup butter or margarine, 2 sticks  
3-1/2 cups powdered sugar, have  
more on hand, just in case

### CHOCOLATE FUDGE LAYER INGREDIENTS:

1 teaspoon vanilla extract  
11 oz bag semi-sweet chocolate  
chips  
2/3 cup sweetened condensed milk  
2 T butter or margarine

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### PEANUT BUTTER LAYER DIRECTIONS:

- Line a 9 x 13 pan with parchment paper and set aside.
- In a medium microwave safe bowl, add the peanut butter, 2 sticks of butter, and powdered sugar. Microwave on HIGH in 35 second intervals, stirring after each interval, until completely melted and smooth. Remove from microwave.

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Just Teazin'

SALON AND BOUTIQUE

The background is a vibrant collage of colorful geometric shapes in shades of yellow, pink, blue, green, and purple. Scattered throughout are various gingerbread cookies, including round ones with floral patterns, heart-shaped ones, and standing figures with icing details. Some cookies are decorated with chocolate stripes.

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- Scoop the melted peanut butter mixture into the parchment lined pan. Press it out evenly with the back of a spoon or your fingers.

### **CHOCOLATE FUDGE LAYER DIRECTIONS**

- Add the chocolate chips, sweetened condensed milk, and 2 tablespoons of butter to a medium microwave safe bowl. Microwave on HIGH in 35 second intervals, stirring after each interval, until completely melted and smooth.
- Remove from microwave and stir in the vanilla extract
- Scoop the melted chocolate on top of the peanut butter layer and spread out evenly with a spatula
- Chill for 4 hours to allow the fudge to set.
- Cut into squares before serving and ENJOY!!

**NOTE:** To keep your buckeye fudge the freshest, cover with wax paper, foil or plastic wrap and store in a cool, dry place. I prefer to store mine in the refrigerator but you can keep it at room temperature, also. In addition, this fudge freezes really well (for up to 3 months).





# State Farm Insurance - Lisa Sauer

## Christmas Sugar Cookie Bites

### INGREDIENTS FOR THE COOKIE DOUGH:

2 cups all-purpose flour  
1/4 teaspoon salt

1 cup unsalted butter – *room temperature*

1/2 cup confectioner's sugar - *sifted*

### INGREDIENTS FOR THE BUTTERCREAM:

1 cup powdered – *confectioners sugar*  
1/4 cup unsalted butter – *softened*  
1-2 tablespoons milk  
1 teaspoon vanilla or almond extract  
Food coloring gels or color of your choice

Red, Green & White Sprinkles *for decoration*

*Continued on back*



**State Farm**<sup>®</sup>



The background is a vibrant collage of colorful geometric shapes in shades of yellow, pink, blue, green, and red. Interspersed among these shapes are various gingerbread cookies, including round ones with floral patterns, heart-shaped ones, and traditional smiling figures. Some cookies are decorated with white icing or chocolate stripes.

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## **DIRECTIONS:**

- In a medium bowl, whisk together flour and salt. Set aside.
- Place butter into the bowl of your stand mixer, fitted with the paddle attachment, beat until smooth and light, about 40-60 seconds.
- Add in the sugar and beat until smooth.
- Gradually add the flour mixture and beat until you get a smooth dough.
- Roll the dough between 2 sheets of parchment paper to 1/4 inch thick. Transfer on backing sheet and refrigerate for at least 30 minutes or until firm.
- Meanwhile, preheat your oven to 350 degrees.
- Remove dough from the refrigerator and cut into bite-sized squares.
- Bake the cookies for 10-12 minutes or until the edges are lightly browned.
- Allow to cool completely before frosting.



# State Farm Insurance - Lisa Sauer

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1/4 teaspoon salt

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1 teaspoon vanilla or almond extract  
Food coloring gels or color of your choice

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*Continued on back*



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The background is a vibrant collage of colorful geometric shapes in shades of yellow, pink, blue, green, and red. Interspersed among these shapes are various gingerbread cookies, including round ones with floral patterns, heart-shaped ones, and traditional smiling gingerbread men. Some cookies are decorated with white icing or chocolate stripes.

*Continued from Front*

**DIRECTIONS:**

- In a medium bowl, whisk together flour and salt. Set aside.
- Place butter into the bowl of your stand mixer, fitted with the paddle attachment, beat until smooth and light, about 40-60 seconds.
- Add in the sugar and beat until smooth.
- Gradually add the flour mixture and beat until you get a smooth dough.
- Roll the dough between 2 sheets of parchment paper to 1/4 inch thick. Transfer on backing sheet and refrigerate for at least 30 minutes or until firm.
- Meanwhile, preheat your oven to 350 degrees.
- Remove dough from the refrigerator and cut into bite-sized squares.
- Bake the cookies for 10-12 minutes or until the edges are lightly browned.
- Allow to cool completely before frosting.

# Mac's Family Fun Time Unicorn Shortbread Bars

## INGREDIENTS:

Unsalted Butter 302 grams (~1 1/3 C)  
Powdered Sugar 93 g. (~1/2 C + 2 Tbs)  
Kosher Salt 3.5 g. (~1/2 tsp)

All-purpose Flour 302 g. (~1 3/4 C + 2 Tbs)  
Sprinkles or raw sugar for decoration  
[optional]  
Food colors [optional]

## DIRECTIONS:

- Cut the cold butter and set aside to come to room temperature. Line a 13x9-inch baking sheet or baking dish with parchment paper.
- Mix the powdered sugar, salt, and flour in a mixer fitted with a paddle attachment. Mix for a few seconds to combine the dry ingredients.
- Add the cubed butter and mix on low speed until a smooth dough is formed and butter is fully incorporated. At first, the dough will look extremely flaky and dry; let it keep mixing and it will eventually come together into a dough. Stop mixing immediately after it comes together.

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**MAC'S**  
Family Fun Time



*Continued from front*

- Put the dough into the baking sheet or dish and spread it evenly to the corners. Cover and chill at least 4 hours or overnight.
- Heat the oven to 300°F. Uncover and dock the dough every inch or so with a fork. Bake until the shortbread is golden brown, 60-75 minutes depending on thickness.
- Remove the pan from the oven and let cool for 5 minutes. Carefully use parchment edges to remove shortbread from pan, place onto a cutting board, and slice into 4-inch x ¾-inch slices. Transfer to a baking rack to cool completely. Store in airtight containers.

**Notes:**

- For colorful cookies divide the dough after step 3 and make each segment any color you choose. Then crumble or swirl together in the baking dish. Top with sprinkles or sugar and press flat to prevent burning.
- Use a second sheet of parchment and a flat bottom glass to press the dough evenly in the pan.
- Cut into bars while still warm.

## BAILOUT Escape Rooms

# Grandma's Gooey Butter Cookies

### INGREDIENTS:

1/2 cup of butter, softened  
8 oz cream cheese, softened  
1 egg

1/4 tsp. Vanilla extract

1 (2 layer) pkg. butter recipe yellow cake mix

1-2 Cups confectioners sugar

### DIRECTIONS:

- Beat the butter, cream cheese, egg, and vanilla in a mixing bowl until light and fluffy.
- Stir in dry cake mix and chill, covered for 30 minutes.
- Drop dough balls into confectioners sugar and arrange cookie sheet coated with non-stick spray.
- Bake at 350 degrees for 12 minutes. Enjoy!
- Makes 3 dozen cookies

on





Bank of Hillsboro

# Hot Chocolate Cookies

## INGREDIENTS:

1 cup butter softened

1 cup sugar

2/3 cup brown sugar

2 large eggs

1 teaspoon vanilla

3-1/4 cups all purpose flour\*

4 pkgs hot cocoa mix\*\* or 3/4 cups hot cocoa mix - NOT SUGAR FREE

1 teaspoon salt

1 teaspoon baking soda

2 teaspoon baking powder

1 cup chocolate chips

1 cup Mallow Bits\*\*\* mini marshmallows  
do not work the same and can be a bit  
of a sticky mess

## DIRECTIONS:

- Beat butter and sugars in large bowl with standing mixer until light and fluffy. Add eggs and vanilla; mix well.
- In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended.

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Bank   
of Hillsboro

*Let's Make it Happen*



*Continued from Front*

- Stir in chocolate chips and Mallow Bits\*. Cover and chill for at least 30 minutes and up to 24 hours.
- When ready to bake, preheat oven to 350 degrees. Drop 2 tablespoons dough, 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper. Bake 9 to 11 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes; remove to wire racks and cool.

**NOTE:** This is a somewhat dry cookie dough. Don't freak out if your dough is thick and dry, and don't add additional liquid to it! It's a dry dough! Dry dough does not equal a dry cookie, have faith!

\*\*A simple hot cocoa mix works best with these. Flavored hot cocoa's can have other ingredients that impact the recipe. **DO NOT USE SUGAR FREE HOT COCOA!**

\*\*\* When chilling the dough for 30 minutes, sometimes it can cause the Mallow Bits to melt when baking. One way to completely avoid this problem is to mix the Mallow Bits in **AFTER** you chill the dough. You can just press them into the dough, since it's a stiff, thick dough.

# Broadway Battery and Tire Santa's Trash Cookies

## INGREDIENTS:

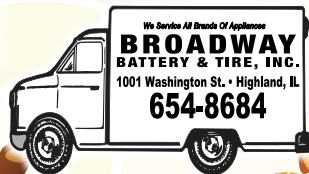
1 c. (2 sticks) butter, softened  
1/2 c. granulated sugar  
1/2 c. packed brown sugar  
1 large egg  
2 tsp. pure vanilla extract  
2 1/4 c. all-purpose flour

1 tsp. baking soda  
1/4 tsp. kosher salt  
3/4 c. crushed potato chips  
3/4 c. crushed pretzels  
1-1/4 c. semi-sweet chocolate chips  
1/2 c. red and green sprinkles  
Flaky sea salt, for garnish

## DIRECTIONS:

- Preheat oven to 350 degrees and line two baking sheets with parchment. In a large bowl using a hand mixer, cream together butter and sugars until light and fluffy, 3 to 4 minutes.
- Beat in egg and vanilla until combined.

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The background features a vibrant, abstract pattern of overlapping geometric shapes in various colors including yellow, pink, blue, green, and red. Scattered around the edges are several gingerbread cookies in different shapes, some decorated with icing and sprinkles. There are also some chocolate-covered sticks or pretzels visible.

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- In another large bowl, whisk together flour, baking soda, and salt until combined. Add dry ingredients to wet and mix until just combined.
- Gently fold in most of the potato chips, pretzels, chocolate chips, and sprinkles (reserve some for pressing on tops of cookies).
- Using a medium cookie scoop, scoop balls of dough (about 2 tablespoons each) onto prepared baking sheets. Press down lightly on each cookie to flatten, then press remaining potato chips, pretzels, chocolate chips, and sprinkles on top. Sprinkle with flaky salt.
- Bake until edges are just starting to get golden, 14 minutes.
- Remove from oven and let cool 2 to 3 minutes, then transfer to cooling rack to cool completely.

FCB Bank - Highland

# No-Bake Chocolate Oatmeal Cookies

## INGREDIENTS:

½ cup salted butter

½ cup whole milk

1 teaspoon vanilla extract

1 cup semi-sweet chocolate chips or 2 squares of Baker's semi-sweet chocolate

2 cups granulated sugar

2 cups old fashion oats

**DIRECTIONS:** Melt butter in a medium sized saucepan over medium heat. Once butter is melted, add sugar and milk. Stir until all is mixed in. Then turn heat to high until it boils. Once it starts boiling turn heat down to medium heat and stir for two minutes.

Turn the heat on low to medium heat and add in chocolate, oatmeal, and vanilla extract. Mix well and drop them onto wax paper. Let them cool and harden for 30 minutes to an hour.

**Chef's Notes:** *The consistency should be that of oatmeal or grits. If consistency seems too runny, add more oats and stir well under low heat.*





**Lee's Fine Jewelry**

# Chocolate Chip Cookies

## INGREDIENTS:

2-1/4 C Flour  
1 tsp Baking Soda  
1 tsp Salt  
1 C Butter  
3/4 C Sugar

3/4 C packed Brown Sugar  
1 tsp Vanilla  
2 Large Eggs  
2 C Chocolate Chips

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## DIRECTIONS:

- Preheat oven to 375 °
- Combine flour, baking soda, and salt. Stir to combine and set aside.
- Beat the butter, sugar and brown sugar till fluffy. Add eggs and vanilla, stir to combine.
- Add in flour, baking soda and salt mixture. Beat till thoroughly combined.
- Gently stir in the chocolate chips until well distributed throughout the dough.
- Drop cookie dough on baking sheet. Bake 9-11 minutes on an ungreased baking sheet.

**LEE'S**   
*Fine Jewelry*