

# HEART TO HOME COOKIES

---

Last year I didn't publish a cookbook, due to two nasty ladies called Katrina and Rita. This year, I decided to try a cookie cookbook.

I've put together a collection of five-star cookie recipes. As you'll see, some of them have been altered to accommodate the "house" cookie cutter that I've enclosed, as well. I hope you enjoy this cookbook and know how much I appreciate your business!

Bon Appetit!

## Table Of Contents

---

<b>ROLL OUT COOKIES</b>	<b>1</b>
Gingerbread Houses	2
Home Is Where The Heart Is Cookies	3
Sweethouse Jamwiches	4
Tea House Cakes	5
Gingerbread Snowflake Cookies	6
Chocolate-Dipped Orange Cookies	7
Christmas House Cutouts	8
Stained Glass House Cookies	9
<b>DROP COOKIES</b>	<b>10</b>
Black-Eyed Susans	11
Caramel-Filled Chocolate Cookies	12
Chocolate-Chocolate Chip-Peppermint Cookies	13
Chocolate-Covered Cherry Cookies	14
Cranberry-White Chocolate Cookies	15
Crispy Praline Cookies	16
Double-Chip Oatmeal Cookies	17
Giant Oatmeal-Spice Cookies	18
Heavenly House Meringue Cookies	19
Homecoming Sweets	20
Nutty Oatmeal-Chocolate Chunk Cookies	21
Pecan Pie Cookies	22

Spicy Zucchini Cookies	23
White Chocolate Chip-Oatmeal Cookies	24
<b>BROWNIES, ETC.</b>	<b>25</b>
Broadway Brownie Bars	26
Candy House Pizza Cookies	28
Mississippi Mudhouse Dessert Brownies	29
Toffee-Almond Blondies	30
Elf Biscuits	31
Toffee Cookie Bites	32
Holiday Trees	33
Turkey Cookies	34
<b>BAR COOKIES</b>	<b>35</b>
Chocolate Crumble Bars	36
Cranberry-Caramel Bars	37
Key Lime Bars with Macadamia Crust	38
Magic Cookie Bars	39

# ROLL OUT COOKIES

---

Gingerbread Houses

Home Is Where The Heart Is Cookies

Sweethouse Jamwiches

Tea House Cakes

Gingerbread Snowflake Cookies

Chocolate-Dipped Orange Cookies

Christmas House Cutouts

Stained Glass House Cookies

# Gingerbread Houses

---

2 1/4 cups sugar  
3/4 cup water  
1/3 cup dark corn syrup  
1 1/2 Tbs ground ginger  
1 1/4 Tbs ground cinnamon  
2 tsp ground cloves  
1 1/4 cups butter or margarine  
1 Tbs baking soda  
1 Tbs water  
6 cups all-purpose flour  
Decorations: sugar crystals, decorator frosting, red cinnamon candies

Cook first 6 ingredients in a saucepan over medium heat, stirring until sugar dissolves. Add butter, stirring until melted.

Combine baking soda and 1 tablespoon water; stir into sugar mixture. Pour sugar mixture into a bowl; gradually add flour, beating at medium speed with a heavy-duty electric mixer until blended.

Divide dough into thirds. Roll one-third of dough to 1/8-inch thickness on a lightly floured surface (chill remaining dough). Cut with a 5 1/2-inch house cookie cutter, and place on lightly greased baking sheets.

Bake at 350° for 10 to 12 minutes. Cool 1 minute on pan; remove cookies to wire racks, and cool completely. Repeat procedure with remaining dough. Decorate as desired.

Yield: Makes 3 dozen

# Home Is Where The Heart Is Cookies

---

Prep: 45 min., Chill: 8 hrs., Bake: 8 min.  
per batch.

Use any shape cookie cutter; just be aware  
that your choice may affect the yield.

2 cups all-purpose flour

2 tsp baking powder

1/2 tsp salt

1/4 cup butter, softened

1/4 cup shortening

3/4 cup sugar

2 large eggs

1 tsp grated lemon rind (optional)

1 tsp vanilla extract

Buttercream Frosting\*

Combine flour, baking powder, and salt; set aside.

Beat butter, shortening, and sugar at medium speed with an electric mixer until blended. Add eggs, 1 at a time, beating until blended after each addition. Stir in lemon rind, if desired, and vanilla extract.

Add flour mixture to sugar mixture, beating until blended. Cover and chill 8 hours.

Roll dough to 1/4-inch thickness on a lightly floured surface; cut with a 3-inch house cookie cutter. Place on lightly greased baking sheets.

Bake at 350° for 8 minutes or just until edges begin to brown. Remove to wire racks to cool. Decorate as desired with Buttercream Frosting.

\*1 can of ready-to-spread cream cheese frosting may be substituted.

Yield: Makes about 3 dozen

## Sweethouse Jamwiches

---

1 (15-ounce) pkg refrigerated piecrusts  
1 egg white, lightly beaten  
2 Tbs granulated sugar  
1 (3-ounce) pkg cream cheese, softened  
1/4 cup powdered sugar  
2 Tbs butter, softened  
1/2 tsp almond extract  
1/2 (10-ounce) jar seedless raspberry preserves or strawberry jam  
1/2 cup white chocolate morsels  
1 Tbs butter  
Red sparkling sugar (optional)

Unfold piecrusts on a lightly floured surface, and roll to press out fold lines. Cut with a 2 to 3-inch house-shaped cookie cutter. Reroll remaining dough, and repeat procedure. Brush 1 side of each pastry house with egg white, and sprinkle evenly with granulated sugar. Place pastry houses on 2 ungreased baking sheets.

Bake at 400° for 7 to 8 minutes or until lightly browned. Remove houses to wire racks, and let cool.

Stir together cream cheese, powdered sugar, 2 tablespoons butter, and almond extract until blended.

Spread cream cheese mixture evenly on unsugared sides of half the houses; spread about 1/2 teaspoon preserves over mixture. Top with remaining houses, unsugared sides down.

Microwave white chocolate morsels and 1 tablespoon butter in a glass bowl at HIGH 1 minute or until melted. Stir until smooth. Place mixture in a small heavy-duty zip-top bag; seal bag. Snip a tiny hole in 1 corner of bag, and drizzle over tarts. Let cool completely; sprinkle with red sparkling sugar, if desired. Place in candy boxes, if desired.

Yield: Makes 23 tarts

## Tea House Cakes

---

1 cup butter, softened  
2 cups sugar  
3 large eggs  
1 tsp vanilla extract  
3 1/2 cups all-purpose flour  
1 tsp baking soda  
1/2 tsp salt

Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add eggs, 1 at a time, beating until blended after each addition. Add vanilla extract, beating until blended.

Combine flour, soda, and salt; gradually add flour mixture to butter mixture, beating at low speed until blended after each addition.

Divide dough in half; wrap each portion in plastic wrap, and chill 1 hour.

Roll half of dough to 1/4-inch thickness on a floured surface. Cut out cookies with a 2 1/2-inch House shaped cookie cutter, and place 1 inch apart on parchment paper-lined baking sheets.

Bake at 350° for 10 to 12 minutes or until edges begin to brown; let stand on baking sheet 5 minutes. Remove to wire racks to cool. Repeat procedure with remaining dough.

## Gingerbread Snowflake Cookies

1 cup butter or margarine, softened  
1 cup sugar  
1/4 cup water  
1 1/2 tsp baking soda  
1 cup molasses  
5 cups all-purpose flour  
1/4 tsp salt  
1 1/2 Tbs ground ginger  
1/2 tsp ground allspice  
1 1/2 tsp ground cinnamon  
Royal Icing  
White sparkling sugar (optional)

Beat butter and sugar at medium speed with a mixer until fluffy. Stir together 1/4 cup water and soda until dissolved; stir in molasses. Combine flour and next 4 ingredients. Add to butter mixture alternately with molasses mixture, beginning and ending with flour mixture. Shape mixture into a ball; cover and chill 1 hour.

Roll to 1/4-inch thickness on a lightly floured surface. Cut with a 7 1/2-inch snowflake cookie cutter. Place 2 inches apart on parchment paper-lined baking sheets. Cut out designs in snowflakes using 1/4- to 1/2-inch cutters, and remove.

Bake at 350° for 12 to 15 minutes. Remove to wire racks to cool.

Spoon icing into a small heavy-duty zip-top plastic bag. Snip a tiny hole in 1 corner of bag; pipe around edges of cookies. Sprinkle icing with sugar, if desired.

Note: Sparkling sugar can be found at cake decorating and kitchen shops.

Yield: 8 cookies

## Chocolate-Dipped Orange Cookies

---

1 cup butter, softened  
1/2 cup powdered sugar  
1 tsp grated orange rind  
1 tsp orange extract  
2 cups all-purpose flour  
1 (6-ounce) package semisweet chocolate morsels, melted  
3/4 cup finely chopped almonds, toasted (optional)  
3/4 cup sweetened flaked coconut, toasted (optional)

Beat butter at medium speed with an electric mixer until creamy; gradually add powdered sugar, beating well. Stir in orange rind and extract. Gradually add flour, beating well. Cover and chill 1 hour.

Divide dough in half. Cover and chill 1 portion. Divide remaining portion into 24 pieces; shape each piece into a 2 1/2- x 1/2-inch log on a lightly floured surface. Repeat procedure with reserved portion. Place cookies on baking sheets, about 2 inches apart.

Bake at 350° for 12 minutes. Cool on baking sheets 3 minutes; remove to wire racks to cool completely.

Dip tips of cookies in melted chocolate, and if desired, chopped nuts or coconut. Place on wire racks; let stand until firm.

Yield: Makes 4 dozen

## Christmas House Cutouts

---

1 cup shortening  
1 cup confectioners' sugar  
1/2 tsp salt  
2 eggs  
2 3/4 cups all-purpose flour  
3 tsp baking powder  
2 Tbs milk  
1 tsp vanilla extract

Preheat oven to 350 degrees F (180 degrees C).

Cream sugar and shortening together. Add eggs and dry ingredients. Add the milk last.

No need to chill this dough, simply roll out to 1/4 inch thickness, cut out with house-shaped cookie cutters and bake 10-12 minutes.

## Stained Glass House Cookies

---

3 sticks (1 1/2 cups) butter, softened  
1 cup sugar  
1 large egg  
2 tsp baking powder  
1 tsp each ground ginger and vanilla extract  
1/2 tsp salt  
4 cups all-purpose flour  
30 lollipop sticks  
About 50 assorted colors Life Savers or Jolly Ranchers hard candies, each color crushed separately

Beat butter and sugar in a large bowl with mixer on medium speed until pale and fluffy. On low speed beat in next 5 ingredients to combine. Gradually beat in flour until blended. Divide dough in half; shape each into a 1-in.-thick disk. Wrap and refrigerate 30 minutes, or until firm enough to roll. Heat oven to 350°F. Line baking sheet(s) with foil; coat with nonstick spray. Have ready a house-shaped cookie cutter. On lightly floured wax paper, with floured rolling pin, roll out 1 disk dough to 1/4-in. thick. Cut out houses. Place 2 in. apart on lined baking sheets, with tops of houses along long edges of sheet. Insert a lollipop stick in bottom of each. Using a small, pointed knife cut "windows" in houses. Re-roll and cut scraps twice. Repeat with remaining dough.

Bake 1 sheet at a time 8 minutes, or until just barely tinged brown at edges. Using a small spoon, fill cutouts with candy until level with top of dough. Brush off stray bits. Bake 4 minutes, or until candy melts.

Cool on sheet on a wire rack 7 to 10 minutes until "glass" cools and hardens. Transfer to wire rack to cool completely.

## **DROP COOKIES**

---

Black-Eyed Susans

Caramel-Filled Chocolate Cookies

Chocolate-Chocolate Chip-Peppermint Cookies

Chocolate-Covered Cherry Cookies

Cranberry-White Chocolate Cookies

Crispy Praline Cookies

Double-Chip Oatmeal Cookies

Giant Oatmeal-Spice Cookies

Heavenly House Chocolate-Chip Meringue Cookies

Homecoming Sweets

Nutty Oatmeal-Chocolate Chunk Cookies

Pecan Pie Cookies

Spicy Zucchini Cookies

White Chocolate Chip-Oatmeal Cookies

## **Black-Eyed Susans**

---

1/2 cup butter or margarine, softened  
1/2 cup sugar  
1/2 cup firmly packed brown sugar  
1 cup creamy peanut butter  
1 large egg  
1 1/2 Tbs warm water  
1 tsp vanilla extract  
1 1/2 cups all-purpose flour  
1/2 tsp salt  
1/2 tsp baking soda  
1/2 cup semisweet chocolate morsels

Beat butter and sugars at medium speed with an electric mixer until light and fluffy. Add peanut butter and next 3 ingredients, beating well.

Combine flour, salt, and baking soda. Add to butter mixture, beating until blended.

Use a cookie gun fitted with a flower-shaped disc to make cookies, following manufacturer's instructions. Place cookies on lightly greased baking sheets. Place a chocolate morsel in the center of each cookie.

Bake at 350° for 8 minutes or until lightly browned. Remove to wire racks to cool. Chill 30 minutes. Freeze up to 1 month, if desired.

Yield: Makes 8 dozen

# Caramel-Filled Chocolate Cookies

---

1 cup butter or margarine, softened  
1 cup sugar  
1 cup firmly packed brown sugar  
2 large eggs  
2 tsp vanilla extract  
2 1/4 cups all-purpose flour  
3/4 cup unsweetened cocoa  
1 tsp baking soda  
1 cup chopped pecans, divided  
6 (2-ounce) packages chocolate-caramel cookie bars, cut into 1-inch pieces  
1 Tbs sugar  
2 (2-ounce) vanilla bark coating squares

Beat butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add eggs, 1 at a time, and vanilla, beating until blended after each addition.

Combine flour, cocoa, and soda; add to butter mixture, beating at low speed until blended after each addition. Stir in 1/2 cup pecans. Shape 1 tablespoon dough around each candy piece, covering completely, to form balls.

Combine remaining 1/2 cup pecans and 1 tablespoon sugar. Gently press the top of each ball into pecan mixture. Place balls, pecan sides up, 2 inches apart on baking sheets.

Bake at 375° for 7 to 10 minutes. Cool on baking sheets 2 minutes. Remove from baking sheets; cool completely on wire racks. Melt coating squares in a saucepan over low heat, stirring constantly until smooth. Drizzle over cookies.

NOTE: For testing purposes only, we used Twix Caramel Cookie Bars.

Yield: 4 dozen

## Chocolate-Chocolate Chip- Peppermint Cookies

---

1/4 cup butter or margarine, softened  
1/4 cup shortening  
1 1/2 cups firmly packed brown sugar  
1/2 cup sugar  
2 large eggs  
1 1/2 tsp vanilla extract  
1 3/4 cups all-purpose flour  
1 tsp baking soda  
3/4 tsp salt  
1/4 cup cocoa  
3/4 cup semisweet chocolate morsels  
3/4 cup coarsely crushed peppermint  
candy (about 8 large candy canes)

Beat butter and shortening at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add eggs, 1 at a time, beating until blended after each addition. Stir in vanilla.

Combine flour and next 3 ingredients; add to butter mixture, beating until blended.

Fold in chocolate morsels and crushed peppermint candy; drop dough by rounded tablespoonfuls, 3 inches apart, onto lightly greased baking sheets.

Bake at 350° for 12 to 14 minutes (do not overbake). Transfer to wire racks to cool.

Yield: 2 1/2 dozen

## Chocolate-Covered Cherry Cookies

---

1 (10-ounce) jar maraschino cherries  
1/2 cup butter or margarine, softened  
1 cup sugar  
1 large egg  
1 1/2 tsp vanilla extract  
1 1/2 cups all-purpose flour  
1/2 cup cocoa  
1/4 tsp baking powder  
1/4 tsp baking soda  
1/4 tsp salt  
1 cup (6 ounces) semisweet chocolate morsels  
1/2 cup sweetened condensed milk

Drain cherries, reserving 3 teaspoons juice. Cut cherries in half, and set aside.

Beat butter and sugar at medium speed with an electric mixer until creamy; add egg, vanilla, and 2 teaspoons reserved cherry juice, beating until blended. Combine flour and next 4 ingredients; gradually add flour mixture to butter mixture, beating until blended after each addition. Shape dough into 1-inch balls, and place on ungreased baking sheets. Press center of each ball with thumb, and place 1 cherry half in indentation.

Cook chocolate and milk in a small saucepan over low heat, stirring occasionally, until melted. Stir in remaining reserved cherry juice. Cool slightly. Spoon 1 teaspoon mixture over each cherry half.

Bake at 350° for 10 minutes. Freeze up to 3 months.

Yield: Makes 6 dozen

# Cranberry-White Chocolate Cookies

---

Prep: 15 min., Bake: 12 min. per batch

2 1/2 cups all-purpose flour

1 tsp baking powder

1/4 tsp salt

1/8 tsp baking soda

1/2 cup butter, softened

1 1/3 cups sugar

2 large eggs

1 1/2 cups white chocolate morsels

1 (6-ounce) package sweetened dried cranberries

Combine flour and next 3 ingredients; set aside.

Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add eggs, 1 at a time, beating until blended after each addition.

Add flour mixture to butter mixture gradually, beating at low speed until blended. Stir in white chocolate morsels and cranberries.

Drop cookie dough by heaping tablespoonfuls onto lightly greased baking sheets.

Bake at 350° for 10 to 12 minutes or until lightly browned on bottom. Remove to wire racks to cool completely.

Note: For testing purposes only, we used Craisins for sweetened dried cranberries.

Yield: Makes about 3 dozen

## Crispy Praline Cookies

---

Let the butter sit at room temperature for several hours, or soften it in the microwave at HIGH for 10 to 20 seconds (do not melt).

1 cup all-purpose flour

1 cup firmly packed dark brown sugar

1 large egg

1 cup chopped pecans

1/2 cup butter, softened

1 tsp vanilla extract

Stir together all ingredients in a large bowl, blending well. Drop cookie dough by tablespoonfuls onto ungreased baking sheets.

Bake at 350° for 13 to 15 minutes. Cool on baking sheets 1 minute; remove cookies to wire racks to cool completely.

Crispy Praline-Chocolate Chip Cookies: Add 1 cup semisweet chocolate morsels; bake as directed.

Yield: Makes about 2 dozen

## Double-Chip Oatmeal Cookies

---

3/4 cup butter or margarine, softened  
1/4 cup shortening  
3/4 cup granulated sugar  
3/4 cup firmly packed light brown sugar  
2 large eggs  
1 tsp vanilla extract  
2 1/4 cups all-purpose flour  
1 tsp baking soda  
1/4 tsp salt  
1 2/3 cups (11-ounce package) NESTLÉ  
TOLL HOUSE Peanut Butter & Milk  
Chocolate Morsels  
2 cups (12-ounce package) NESTLÉ  
TOLL HOUSE Semi-Sweet Chocolate  
Morsels  
1/2 cup uncooked regular oats  
1/2 cup chopped pecans, toasted

Beat butter and shortening at medium speed with an electric mixer until creamy; gradually add sugars, beating until blended. Add eggs and 1 teaspoon vanilla, beating until blended.

Combine flour, soda, and salt; gradually add to butter mixture, beating well. Stir in morsels, oats, and pecans.

Drop dough by 1/4 cupfuls onto lightly greased baking sheets.

Bake at 350° for 15 to 16 minutes or until golden around edges. Remove to wire racks to cool.

Yield: Makes 1 1/2 dozen

## Giant Oatmeal-Spice Cookies

---

If you like these cookies spicier, increase the ginger, allspice, and cloves.

1 1/2 cups all-purpose flour  
1 tsp ground cinnamon  
1/2 tsp salt  
1/2 tsp baking soda  
1/2 tsp ground ginger  
1/4 tsp ground allspice  
1/8 tsp ground cloves  
1 cup butter or margarine, softened  
1 (16-ounce) package dark brown sugar  
2 large eggs  
1 tsp vanilla extract  
3 cups quick-cooking oats  
1 cup chopped pecans, toasted  
1/2 cup raisins (optional)

Stir together first 7 ingredients.

Beat butter and sugar at medium speed with an electric mixer until fluffy. Add eggs and vanilla extract, beating until blended. Gradually add flour mixture, beating at low speed until blended.

Stir in oats, chopped pecans, and if desired, raisins.

Drop dough by 1/4 cupfuls onto lightly greased baking sheets; lightly press down dough.

Bake, in batches, at 350° for 12 to 14 minutes. (Cookies should not be brown around the edges, and centers will not look quite done.) Cool slightly on baking sheets. Remove to wire racks; cool completely.

Yield: Makes about 2 1/2 dozen

## Heavenly House Meringue Cookies

---

2 egg whites  
1/4 tsp cream of tartar  
2/3 cup sugar  
1/2 cup (3 ounces) semisweet chocolate  
mini morsels

Beat egg whites and cream of tartar at high speed with an electric mixer 1 minute or until soft peaks form. Gradually add sugar to egg white mixture, beating 2 1/2 minutes or until stiff peaks form and sugar dissolves. Gently fold in chocolate morsels.

Drop mixture by teaspoonfuls onto 2 lightly greased parchment paper-lined cookie sheets.

Place in 400° oven, and turn oven off. Leave in oven overnight or 8 hours.

Yield: 31 cookies

## Homecoming Sweets

---

These will remind you of traditional Wedding Cookies or Sand Tarts with cherries.

1 cup butter, softened

1/4 cup granulated sugar

2 cups all-purpose flour

2 cups ground almonds

1/4 tsp almond extract

1/4 cup maraschino cherries, drained and chopped

Powdered sugar

Beat butter and sugar at medium speed with an electric mixer until creamy. Add flour, almonds, and extract, beating at low speed until well blended. Stir in cherries.

Shape dough into 1-inch balls. Place on ungreased baking sheets.

Bake at 325° for 18 to 22 minutes or until lightly browned. Remove to wire racks; cool 2 minutes. Roll cookies in powdered sugar; cool completely on wire racks.

Yield: Makes 3 1/2 to 4 dozen

## Nutty Oatmeal-Chocolate Chunk Cookies

---

2 1/2 cups uncooked regular oats  
1 cup butter or margarine, softened  
1 cup sugar  
1 cup firmly packed brown sugar  
2 large eggs  
1 Tbs vanilla extract  
2 cups all-purpose flour  
1 tsp baking powder  
1 tsp baking soda  
1/2 tsp salt  
3 (1.55-ounce) milk chocolate candy bars, chopped  
1 1/2 cups chopped pecans

Process oats in a blender or food processor until ground.

Beat butter and sugars at medium speed with an electric mixer until fluffy. Add eggs and vanilla; beat until blended.

Combine ground oats, flour, and next 3 ingredients. Add to butter mixture, beating until blended. Stir in chocolate and pecans.

Drop dough by tablespoonfuls onto ungreased baking sheets.

Bake at 375° for 7 to 8 minutes or until golden brown; remove to wire racks to cool.

Yield: 6 dozen

## Pecan Pie Cookies

---

1 cup butter or margarine, softened  
1/2 cup sugar  
1/2 cup dark corn syrup  
2 large eggs, separated  
2 1/2 cups all-purpose flour  
1/4 cup butter or margarine  
1/2 cup powdered sugar  
3 Tbs dark corn syrup  
3/4 cup finely chopped pecans

Beat 1 cup butter and sugar at medium speed with an electric mixer until light and fluffy. Add 1/2 cup corn syrup and egg yolks, beating well. Gradually stir in flour; cover and chill 1 hour.

Melt 1/4 cup butter in a heavy saucepan over medium heat; stir in powdered sugar and 3 tablespoons corn syrup. Cook, stirring often, until mixture boils. Remove from heat. Stir in pecans; chill 30 minutes. Shape mixture by 1/2 teaspoonfuls into 1/4-inch balls; set aside.

Shape cookie dough into 1-inch balls; place 2 inches apart on lightly greased baking sheets. Beat egg whites until foamy; brush on dough balls.

Bake at 375° for 6 minutes. Remove from oven, and place pecan balls in center of each cookie. Bake 8 to 10 more minutes or until lightly browned. Cool 5 minutes on baking pans; remove to wire racks to cool completely. Freeze up to 1 month, if desired.

Yield: Makes 4 1/2 dozen

## Spicy Zucchini Cookies

---

3/4 cup butter, softened  
1 1/2 cups sugar  
1 large egg  
1/2 tsp almond extract  
1 1/2 cups grated zucchini  
3 cups all-purpose flour  
1 tsp baking powder  
2 tsp ground cinnamon  
1 cup (6 ounces) semisweet chocolate morsels  
1/2 cup chopped walnuts  
Sifted powdered sugar

Beat butter at medium speed with an electric mixer until creamy; gradually beat in 1 1/2 cups sugar. Beat in egg and extract.

Press zucchini between paper towels to remove excess moisture; stir into butter mixture.

Combine flour, baking powder, and cinnamon; gradually add to butter mixture, beating at low speed until blended. Stir in morsels and nuts. Drop by heaping teaspoonfuls onto lightly greased baking sheets.

Bake at 350° for 15 minutes; remove to wire racks to cool. Sprinkle with powdered sugar.

Yield: 5 dozen

# White Chocolate Chip-Oatmeal Cookies

---

1 cup butter or margarine, softened  
1 cup firmly packed light brown sugar  
1 cup granulated sugar  
2 large eggs  
2 tsp vanilla extract  
3 cups all-purpose flour  
1 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
1 1/2 cups uncooked regular oats  
2 cups (12 ounces) white chocolate morsels  
1 cup coarsely chopped pecans

Beat butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add eggs, one at a time, beating just until yellow disappears after each addition. Stir in vanilla.

Combine flour and next 3 ingredients; gradually add to butter mixture, beating until blended. Stir in oats, morsels, and pecans. Drop by tablespoonfuls onto greased baking sheets.

Bake at 350° for 12 minutes. Cool on baking sheets 3 minutes; remove to wire racks to cool completely.

Yield: Makes about 5 dozen

## **BROWNIES, ETC.**

---

Broadway Brownie Bars

Candy House Pizza Cookies

Mississippi Mudhouse Dessert Brownies

Toffee-Almond Blondies

Elf Biscuits

Toffee Cookie Bites

Holiday Trees

Turkey Cookies

## Broadway Brownie Bars

---

1 (8-ounce) package cream cheese,  
softened and divided  
1 1/2 cups sugar, divided  
2 Tbs all-purpose flour  
1 cup butter or margarine, softened and  
divided  
1 large egg  
2 1/2 tsp vanilla extract, divided  
2 (1-ounce) squares unsweetened  
chocolate, divided  
2 large eggs  
1 cup all-purpose flour  
1 tsp baking powder  
1 1/4 cups chopped walnuts, divided  
1 cup (6 ounces) semisweet chocolate  
morsels  
2 cups miniature marshmallows  
1/4 cup milk  
3 cups sifted powdered sugar

Beat 3/4 cup cream cheese at medium speed with an electric mixer until smooth. Add 1/2 cup sugar, 2 tablespoons flour, 1/4 cup butter, 1 egg, and 1/2 teaspoon vanilla; beat until blended. Set cream cheese batter aside.

Microwave 1/2 cup butter and 1 square unsweetened chocolate in a 1-quart microwave-safe bowl at HIGH 1 minute or until melted, stirring once.

Beat 2 eggs at medium speed, and gradually add remaining 1 cup sugar, beating well. Add 1 teaspoon vanilla extract, and beat until blended. Add 1 cup flour and baking powder, beating well. Add melted chocolate mixture, and beat until chocolate batter is blended. Stir in 1 cup chopped walnuts.

Pour chocolate batter into a greased 13- x 9-inch pan. Top with cream cheese batter. Sprinkle with remaining 1/4 cup chopped walnuts and chocolate morsels.

Bake at 350° for 28 minutes. Sprinkle with marshmallows, and bake 2 more minutes.

Combine remaining 1/4 cup butter, remaining 1/4 cup cream cheese, remaining 1 square unsweetened chocolate, and milk in a saucepan. Cook over medium heat, stirring constantly, until butter and chocolate melt. Stir in powdered sugar and remaining 1 teaspoon vanilla. Drizzle over brownies. Chill; cut into squares.

Yield: Makes 2 dozen

## Candy House Pizza Cookies

---

10 Tbs butter or margarine, softened  
1/2 cup sugar  
1/2 cup firmly packed light brown sugar  
1 Tbs dark brown sugar  
1 large egg  
1/2 tsp vanilla extract  
1 1/2 cups all-purpose flour  
1/2 tsp baking soda  
1/2 tsp salt  
1 cup semisweet chocolate morsels,  
divided  
1 cup white chocolate morsels, divided  
1/2 cup crunchy peanut butter  
Toppings: holiday sprinkles, candy-  
coated chocolate pieces, white chocolate  
pretzels  
White chocolate, melted

Beat first 4 ingredients at medium speed with an electric mixer until creamy. Add egg and vanilla; blend well.

Combine flour, soda, and salt; gradually add to butter mixture, beating well after each addition. Stir in 1/2 cup each of semisweet and white chocolate morsels. Spread dough evenly onto 2 lightly greased 6-inch round pizza pans. Bake at 375° for 20 to 25 minutes or until lightly browned. Working quickly, sprinkle crust with remaining semisweet and white chocolate morsels; drop peanut butter by tablespoonfuls onto crust. Let stand 5 minutes or until morsels and peanut butter are softened; gently spread evenly over crust. Decorate with desired toppings; drizzle pizza with melted white chocolate.

NOTE: One lightly greased 12-inch pizza pan may be substituted.

Yield: Makes 2 (6-inch) pizzas

# Mississippi Mudhouse Dessert Brownies

---

1 cup all-purpose flour  
1 tsp baking powder  
3/4 tsp salt  
1 1/4 cups sugar  
1/2 cup unsweetened cocoa  
1/2 cup shortening  
1 large egg  
1/2 cup water  
1 tsp vanilla extract  
3/4 cup caramel sauce  
1 cup miniature marshmallows  
3/4 cup DIAMOND OF CALIFORNIA  
Shelled Pecan Halves, chopped and  
toasted  
3/4 cup semisweet chocolate morsels

Stir together first 5 ingredients in a large bowl; cut in shortening with a pastry blender or fork until crumbly. Stir in egg, 1/2 cup water, and vanilla. Spread mixture into a lightly greased aluminum foil-lined 8-inch square pan.

Bake at 350° for 35 to 38 minutes or until center is set. Remove from oven; spread with caramel sauce. Sprinkle with marshmallows and pecans, and bake 6 to 8 more minutes.

Microwave chocolate morsels in a glass bowl at MEDIUM (50% power) 1 minute; stir until smooth. Drizzle over warm brownies. Cool and cut into squares.

Yield: 16 brownies

## Toffee-Almond Blondies

---

Prep: 10 min., Bake: 30 min.

1/2 cup butter, softened

1 large egg

1 (17.5-oz.) package chocolate chip  
cookie mix

1 tsp vanilla extract

1 (8-oz.) package toffee bits

3/4 cup chopped toasted slivered almonds

Stir together butter and egg in a large bowl. (Mixture will not fully blend together.) Stir in cookie mix and vanilla until a soft dough forms. Stir in toffee bits and almonds until well blended. Press mixture into a lightly greased 13-x 9-inch pan.

Bake at 350° for 25 to 30 minutes or until golden and a wooden pick inserted in center comes out clean. Cool in pan on a wire rack, and cut into bars.

Note: For testing purposes only, we used Betty Crocker Chocolate Chip Cookie Mix and Heath Toffee Bits.

Yield: Makes 2 dozen bars

## Elf Biscuits

---

1 (5 1/3-ounce) package graham crackers  
(1 sleeve)  
3/4 cup butter or margarine  
1/2 cup sugar  
1 cup chopped pecans or almonds

Arrange 11 whole graham crackers on an ungreased 15- x 10-inch jellyroll pan.

Bring butter, sugar, and pecans to a boil in a medium saucepan; boil 2 minutes. Pour mixture on crackers, spreading quickly to cover.

Bake at 300° for 12 minutes. Remove crackers to wax paper to cool. Cut with a knife along perforations.

Yield: 44 biscuits

## Toffee Cookie Bites

---

24 saltine crackers  
1 cup butter  
1 cup firmly packed light brown sugar  
1 (12-ounce) package milk chocolate morsels  
1/2 cup chopped pecans or walnuts, toasted

Cover bottom of a 13- x 9-inch aluminum foil-lined pan with crackers.

Microwave butter and brown sugar in a microwave-safe glass bowl on HIGH for 3 to 4 minutes or until sugar dissolves, stirring occasionally. Pour butter mixture over crackers.

Bake at 325° for 15 minutes or until bubbly. Remove from oven, and sprinkle with chocolate morsels, spreading as they melt. Sprinkle with pecans.

Cover and chill at least 2 hours. Cut toffee into 1-inch squares or break into pieces, and store in an airtight container in refrigerator.

Yield: Makes about 4 1/2 dozen

## Holiday Trees

---

### Royal Icing

6 (4-inch) sugar ice-cream cones  
12 (5-inch) red and white candy canes,  
coarsely crushed  
12 (5-inch) green candy canes, coarsely  
crushed  
Edible glitter or sparkling sugar  
(optional)

Spoon icing into a zip-top plastic bag; seal. Snip a 1/4-inch hole in 1 corner of bag. Pipe 2 rows of points around 1 cone, beginning at large end and working upward, to resemble a tree. Sprinkle with candy and, if desired, glitter. Repeat procedure until cone is decorated. Invert 2 cones; stack, securing with icing. Repeat decorating procedure. Invert remaining 3 cones, and stack, securing with icing; repeat decorating procedure. Insert larger candy pieces into trees, if desired. Let stand 8 hours. Store in a cool, dry place up to 1 month.

NOTE: For fuller trees, double icing recipe, and repeat piping procedure.

For the kids: Cut marshmallows from 1 (16 ounce) package in half with powdered sugar-coated scissors; cut each half into 4 pieces. Spread cones with 1 (16 ounce) container ready-to-spread cream cheese frosting. Press marshmallow pieces in rows around cones according to directions, adding frosting as necessary. Insert candy into icing between marshmallows; lightly rub additional icing on marshmallow leaves. Sprinkle with candy and glitter.

Yield: 3 trees

## Turkey Cookies

---

1 (16-ounce) package cream-filled  
chocolate sandwich cookies  
1/4 cup red cinnamon candies  
1 1/4 cups malted milk balls  
1 (16-ounce) container ready-to-spread  
chocolate frosting  
1 (9 1/2-ounce) package candy corn

Separate each cookie carefully, leaving cream filling on one side; set cookie halves without filling aside.

Make a turkey body by attaching a cinnamon candy (for turkey head) to each malted milk ball (turkey body) with a dab of chocolate frosting. Attach a turkey body to center of each cookie half with cream filling using a dab of chocolate frosting.

Spread chocolate frosting on the inside of each cookie half that does not have cream filling. For the turkey tail, arrange candy corn on chocolate-frosting cookies with wide end of candy along outer edge. Attach each turkey tail behind a turkey body using chocolate frosting. Store assembled turkeys in the refrigerator.

Yield: 42 cookies

## **BAR COOKIES**

---

Chocolate Crumble Bars

Cranberry-Caramel Bars

Key Lime Bars with Macadamia Crust

Magic Cookie Bars

## Chocolate Crumble Bars

---

1/2 (9-ounce) package chocolate wafer cookies, crushed  
2 Tbs butter, melted  
3 (1.55-ounce) candy bars with crunchy cookie bits in white chocolate, chopped  
6 (1-ounce) white chocolate baking squares or white chocolate, chopped  
1 cup chopped pecans, toasted  
1 cup flaked coconut  
1 cup (6 ounces) semisweet chocolate morsels  
1 large egg, lightly beaten  
1 (14-ounce) can sweetened condensed milk

Combine cookie crumbs and melted butter; stir well. Press mixture into a lightly greased aluminum foil-lined 13- x 9-inch baking pan.

Bake at 350° for 10 minutes.

Sprinkle chopped candy bars and next 4 ingredients over crust. Combine egg and condensed milk; pour over chocolate morsels.

Bake at 350° for 30 to 35 minutes. Let cool completely. Cut into bars.

Note: For testing purposes only, we used Hershey's Cookies 'n' Creme candy bars.

Yield: Makes 2 1/2 dozen

## Cranberry-Caramel Bars

---

1 cup fresh cranberries  
2 Tbs sugar  
2 1/3 cups all-purpose flour, divided  
1/2 tsp baking soda  
2 cups uncooked regular oats  
1/2 cup sugar  
1/2 cup firmly packed light brown sugar  
1 cup butter or margarine, melted  
1 (10-ounce) package chopped dates  
3/4 cup chopped pecans  
1 (12-ounce) jar caramel sauce

Stir together cranberries and 2 tablespoons sugar in a small bowl; set aside.

Combine 2 cups flour and next 4 ingredients; stir in melted butter until crumbly. Reserve 1 cup flour mixture. Press remaining mixture into bottom of a lightly greased 13- x 9-inch baking dish.

Bake at 350° for 15 minutes. Sprinkle with dates, pecans, and cranberry mixture. Stir together caramel sauce and remaining 1/3 cup flour; spoon over cranberries. Sprinkle with reserved 1 cup flour mixture. Bake 20 more minutes or until lightly browned. Cool on a wire rack. Cut into bars.

Yield: Makes 2 dozen

## Key Lime Bars with Macadamia Crust

---

2 cups all-purpose flour  
1/2 cup firmly packed light brown sugar  
2/3 cup chopped macadamias  
6 Tbs butter, cubed  
1/2 tsp salt  
3/4 cup sugar  
1/2 cup Key lime juice  
1 envelope unflavored gelatin  
2 Tbs Key lime juice  
1 (14-oz) can sweetened condensed milk  
1 tsp grated lime rind  
2 1/2 cups whipping cream, whipped  
Garnish: grated lime rind

Process flour and next 4 ingredients in a food processor until finely ground. Press mixture into a greased aluminum foil-lined 13- x 9-inch pan.

Bake at 350° for 20 minutes or until golden. Cool on a wire rack.

Heat 3/4 cup sugar and 1/2 cup lime juice over low heat, stirring until sugar dissolves. Remove from heat, and set aside.

Sprinkle gelatin over 2 tablespoons lime juice in a medium bowl; stir gelatin mixture, and let stand 3 to 5 minutes.

Add hot mixture, stirring until gelatin dissolves. Whisk in sweetened condensed milk and grated lime rind.

Place bowl in a larger bowl filled with ice; whisk mixture 10 minutes or until partially set.

Fold in whipped cream. Pour evenly over prepared crust; cover and chill 8 hours. Cut into diamond shapes. Garnish, if desired.

Yield: Makes 24 bars

## Magic Cookie Bars

---

1/2 cup butter, melted  
2 cups graham cracker crumbs  
1 (14 1/2-ounce) can sweetened condensed milk  
1 cup semisweet chocolate morsels  
1 cup butterscotch morsels  
1 (7-ounce) package sweetened flaked coconut  
1 cup chopped walnuts

Stir together melted butter and graham cracker crumbs, and press into bottom of a 13- x 9-inch pan.

Pour sweetened condensed milk over crumbs; sprinkle evenly with chocolate and butterscotch morsels, coconut, and walnuts. Gently press mixture to a uniform thickness with a fork.

Bake at 350° for 25 to 30 minutes or until coconut is lightly browned. Cool 45 minutes on a wire rack. Cut into 1 1/2- x 2 1/2-inch bars.

