Potato Chip Cookie

Kristi Ziehl

Ingredients

2 Sticks Of Butter
1/2 Cup Sugar
1/2 Cup Crushed Ruffled Potato Chips
1 Tsp Vanilla
2 Cups Sifted Flour
1/2 Cup Chopped Pecans

Preheat oven to 350 degrees
Mix in order given
Form into 1-inch balls and flatten
(can use the bottom of glass covered with wax paper)
Sprinkle with sugar (use colored sugar too)
Bake for about 10 minutes
Adjust baking time for oven and type of cookie sheet
Chocolate Raspberry Crumb Bar

*Tina Ross*

**Ingredients**

1 Cup (Equals 2 Sticks) Butter, Softened  
2 Cups All Purpose Flour  
1/2 Cup Packed Light Brown Sugar  
1/4 Tsp Salt  
2 Cups Semi Sweet Chocolate Morsels, Divided  
1 1/4 Cups Sweetened Condensed Milk  
1/3 Cup Seedless Raspberry Jam  
1/2 Cup Chopped Nuts (optional)

Preheat oven to 350 degrees  
Beat butter in large mixer bowl until creamy  
Beat in flour, sugar, and salt until well mixed  
With floured fingers, press 1 ¼ cups crumb mixture onto bottom of greased 13 x 9- inch baking pan; reserve remaining mixture  
Bake for 10 to 12 minutes or until edges are golden brown  
Combine 1 cup morsels and sweetened condensed milk in small, heavy duty sauce pan. Melt over low heat, stirring until smooth  
Spread over hot crust  
Stir nuts into reserved crumb mixture; sprinkle over chocolate filling  
Drop spoonful’s of raspberry jam over crumb mixture  
Sprinkle with remaining morsels  
Continue baking for 25-30 minutes or until center is set  
Cool completely on wire rack
Buckeye Cookies

Edward Davin

Ingredients

1 (18 Ounce) Jar Creamy Peanut Butter
1/2 Cup Butter (Softened)
1 Lb Confectionary Sugar (3.5 Cups)
1 Tbsp Vanilla
12 oz. Chocolate Chips (Milk or Semi Sweet)
3 - 4 oz Paraffin Wax (1/4 Of A Standard Block)

Cream peanut butter and butter
Add sugar and vanilla and mix well
Form into 1 inch balls and refrigerate
Melt chocolate chips with paraffin wax in a double boiler
Dip balls into chocolate with a toothpick about 3/4
of the way covered
Place chocolate side down on waxed paper
Let set at room temperature or refrigerate
Cherry Almond Bars

Amber Hoyt

Ingredients

1 Cup Butter, Softened
2 Cups Packed Brown Sugar
2 Tsp Baking Powder
1 Egg
1 Tsp Almond Extract
2 Cups All Purpose Flour
2 Cups Regular Oats
1/2 Cup Sliced Almonds
1 Cup Cherry Preserves

Preheat oven to 350 degrees
Line a 13x9 pan with foil, extending foil over the edges of the pan
Grease foil; set pan aside
In a large bowl, beat butter with a mixer on medium to high speed for 30 seconds
Add brown sugar and baking powder
Beat until combined, scraping side of bowl occasionally
Beat in egg and almond extract until combined
Beat in as much of the flour as you can with the mixer
Using a wooden spoon, stir in any remaining flour, the oats, and almonds
Remove 1/2 cup of the dough and set aside
Press the remaining dough evenly into the bottom of the prepared baking pan
Spread with preserves
Crumble the remaining dough evenly over preserves layer
Bake for about 35 minutes or until lightly browned
Cool completely in pan on a wire rack
Using the edges of the foil, lift the uncut cookies out of the pan
Cut into bars
Pumpkin Chocolate Chip Cookies

Jacqueline Montione-Baldwin

Ingredients

1 Box Spice Cake Mix
15 Oz Canned Pumpkin
1 Cup Mini Chocolate Chips

Preheat oven to 350 degrees
Mix 3 ingredients together and drop by teaspoonfuls onto cookie sheet
Bake for 12-16 minutes
Cookies will have cake-like consistency
Chewy Caramel Apple Cookies

Hellen Saroinsong-Bitetti

Ingredients

1/2 Cup plus 2 Tbsp Unsalted Butter, Softened
1 Cup Plus 2 Tbsp Packed Brown Sugar
1 Large Egg
2 Tbsp Milk
3/4 Tsp Vanilla Extract
6.7 oz. Gluten Free Flour (1 1/2 Cups)
3/4 Tsp Baking Soda
1/4 Tsp Salt
1 1/2 Cups Rolled Oats
2 Chopped & Peeled Apples
20 Caramel Candies
2 Tbsp Water

Preheat oven to 325 degrees
Beat butter and brown sugar with a mixer at medium speed until creamy
Add egg, milk, and vanilla; beat 2 minutes or until light and fluffy
Weigh or lightly spoon flour into dry measuring cups; level with a knife
Combine flour, baking soda, and salt in a bowl, stirring with a whisk
Stir in oats
Add oat mixture to butter mixture, beating at low speed until blended
Stir in apples
Drop dough by 1 1/2 tablespoonfuls 2 inches apart onto baking sheets lined with parchment paper
Bake at 325° for 14 minutes or until golden
Transfer cookies to wire racks; cool completely
Place caramels and water in a small saucepan
Cook over low heat 7 minutes, stirring until smooth
Remove from heat. Drizzle warm glaze over cookies
Let stand 15 minutes or until caramel is completely set
Store in an airtight container for up to 5 days