

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. Chocoalte 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. Gluen 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