

# ANGIE'S PILLOWS (FRUIT-FILLED)

Recipe By: Judy Cobain

## DOUGH INGREDIENTS:

4 sticks of butter  
6 oz. block cream cheese  
4 cups sifted flour  
4 eggs

## TOP LAYER INGREDIENTS:

1 package butter cake mix

## FILLING:

Apricot or raspberry preserves

## INSTRUCTIONS:

For the dough (base layer), cream together all four sticks of softened butter and cream cheese – add flour and 4 egg yolks (save the whites for sealing the cookie). Mix together and chill dough wrapped in parchment paper overnight.

Preheat oven to 350° F.

For the top layer, prepare a butter recipe cake mix, per normal instructions.

Roll dough using powdered sugar and with round cookie cutter, make the base layer. Place dough rounds in a "donut pan," – usually 9 to 12 per tray. Add filling (a spoonful of apricot or raspberry preserves) and baste outside with egg whites. Add dollop of cake mix over filling. Bake for 12-15 minutes or until golden.

# BOTTA BISCOTTI

Recipe By: Joanne Melucci

## INGREDIENTS:

6 cups flour  
4 teaspoons baking powder  
1 teaspoon iodized salt  
6 large eggs  
1 teaspoon pure anise oil  
16 tablespoons butter  
2 cups granulated pure cane sugar  
12 oz. raisins (softened 1 hour in water); drained

## INSTRUCTIONS:

Preheat oven to 350°F.

Combine flour, baking powder and salt mixture into a bowl and set aside. In another bowl, add softened butter and sugar and mix together on low speed until combined. Add eggs individually to butter and sugar mixture.

Add anise oil and slowly add dry flour blend mix. Last, add softened raisins.

Mix all ingredients until dough develops. Remove dough and place on a lightly floured baking board.

Knead and form dough into 6 individual logs. Roll and shape each log into 3.0 inch wide x .75 inch high x 14.0 inch long log.

Bake in conventional oven for 23 minutes.

Remove from pan and cool on baking racks. Slice into 1/2 inch wide pieces.

Return sliced pieces open side up onto baking pan and bake for an additional 20 minutes.

Cool completely before storing.

# CHOCOLATE DRIZZLED LEMON BARS

Recipe By: Ava Charles

## INGREDIENTS:

1 package yellow cake mix  
2 eggs  
1/3 cup oil  
6 oz. block cream cheese  
1/4 cup sugar  
2 tablespoons lemon juice

## INSTRUCTIONS:

Preheat oven to 350° F.

Mix cake mix, one egg and oil until crumbly and spread in pan, reserving one cup of the mixture for later. Bake for 12 minutes.

Mix the block of softened cream cheese, sugar, lemon juice and the other egg, blend till smooth. Spread over the prebaked crust and top with the remaining cake mixture that was reserved. Bake for an additional 15 minutes.

Cut into bite-size squares. Drizzle with chocolate.

# DUI FRUITCAKE - YES, FRUITCAKE

Recipe By: Suzy Silliman

## DOUGH INGREDIENTS:

1 lb. red candied cherries  
1 lb. green candied cherries  
1 lb. chopped candied pineapple  
1 lb. gold seedless raisins  
1 1/2 lb. whole pecans  
1 teaspoon vanilla extract  
6 eggs  
2 sticks butter, softened  
1 teaspoon cinnamon  
2 1/4 cups white granulated sugar  
4 cups flour

Makes 9 - 1 lb. cakes

## INSTRUCTIONS:

Preheat oven to 275° F.

Line cake pans with aluminum foil or use foil pans.

Mix fruit and nuts in large bowl and set aside.

Sprinkle cinnamon on flour.

Using an electric or hand mixer, beat together butter and sugar. Add in eggs and vanilla. Sift in flour and mix thoroughly. Work the fruit/nut mix into batter with a heavy spoon or hands. Divide batter equally across 9 pans.

Bake for 2 hours or until toothpick is clean.

Let cool.

Wrap cakes with apricot brandy soaked cloth. Store the cakes in an airtight container in a cool place for several weeks. Add 1 teaspoon of brandy to cakes each week.

# HUNKY NUT COOKIES

**Recipe By: Mary Ann Roberts**

(This recipe was translated from an old Polish script.)

## **INGREDIENTS**

1 cup sugar  
1 cup Crisco  
1/2 teaspoon salt  
1 teaspoon vanilla  
2 eggs  
4 teaspoons baking powder  
4-5 cups flour  
3/4 cup whole milk

## **DOUGH INSTRUCTIONS:**

Cream together the sugar, Crisco, salt, vanilla, eggs and baking powder until smooth.

Blend in 4-5 cups of flour (the 5th cup will depend upon the consistency of your dough — enough so that the dough is not sticky) and ¾ cup whole milk (mixing with the mixture a little at a time, alternating with the flour).

This dough works best when it is allowed to “rest” for about 15 minutes after mixing and is used at room temperature.

## **MAKING THE COOKIES:**

Preheat oven to 350° F.

Important: You need to have a pastry cloth in order to roll the cookies. Flour the area where you will be rolling the dough out. Separate pieces of dough about the size of a tennis ball to make each roll. The shape of your dough after you roll it out is to be rectangular — no more than 3.5 inches wide by 10-12 inches long. It should be rolled out to about 1/8-inch thick.

Spread the filling on the rolled out dough and using your pastry cloth, roll the dough toward you - it should roll about three times with the seam side down.

Slice cookies about 3/4-inch thick with a floured knife and put on ungreased cookie sheet.

Bake for 15-20 minutes. Glaze when cooled.

## **FILLING:**

1 1/2 lb. walnuts (ground)

1 1/2 cups sugar

Add just enough milk to make a spreading consistency.

Heat over medium heat to a slight boil - continue stirring and let cook for about 5 minutes. Let cool.

## **GLAZE:**

1 box powdered sugar

2 teaspoons white vanilla (brown will do and will give a slightly beige color - looks more European)

Add just enough whole milk so that you can spread easily onto cookie.

Brush glaze onto cookie, letting it run naturally down the sides and place on cookie rack to dry.

# ITALIAN STYLE SPRINKLE COOKIES

Recipe By: Maria Feracioly

## INGREDIENTS:

6 eggs  
5 cups all-purpose flour  
2 cups powdered sugar  
2 tablespoons plus 1 1/2 teaspoons baking powder  
1 cup vegetable oil  
1 tablespoon almond extract  
1 1/2 teaspoons lemon extract

## GLAZE:

1/2 cup warm milk  
1 teaspoon almond extract  
1 teaspoon vanilla extract  
3 3/4 cups powdered sugar  
Colored jimmies (sprinkles)

## INSTRUCTIONS:

Preheat oven to 350°F.

In a mixing bowl, beat eggs until light and foamy, about 5 minutes. Set aside. In another mixing bowl, combine flour, sugar, and baking powder; stir in oil and extracts. Gradually add eggs - dough will be stiff. Roll dough into 1 inch balls. Place on ungreased baking sheets. Bake for 12 minutes or until edges begin to brown, remove and cool.

For glaze, combine milk and extracts in a large bowl. Add sugar; whisk until the glaze is smooth. As soon as cookies are removed from the oven, quickly dip two or three at a time into the glaze. Remove with a slotted spoon or fingers. Place cookies on wire racks to drain. Quickly top with jimmies. Let dry 24 hours before storing in airtight container.

# “JUST RIGHT” CHOCOLATE CHIP COOKIES

Recipe By: Kevin Porter

## INGREDIENTS:

2 1/4 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup butter, softened  
1/2 cup granulated sugar  
1 cup packed brown sugar  
1 1/2 teaspoons vanilla extract  
2 large eggs  
One 12 oz. bag chocolate chips

## INSTRUCTIONS:

Preheat oven to 375° F.

Combine flour, baking soda and salt in bowl.

Beat butter, both sugars and vanilla in large bowl until creamy. Add eggs. After mixed in, gradually beat in flour mixture and then stir in the chocolate chips.

Drop by rounded teaspoon onto ungreased parchment-lined cookie sheet.

Bake for 9 to 12 minutes or until browned.

Cool on sheet for about 2 minutes and then transfer to wire rack.

# MARTIN FAMILY BISCOTTI

Recipe By: Mary Mannella

## INGREDIENTS:

4 Eggs  
1 cup melted butter  
1 1/2 cups sugar  
1/2 teaspoon vanilla  
3 teaspoons baking powder  
1/2 teaspoon salt  
4 cups flour  
1 cup chopped walnuts  
1 cup raisins

## INSTRUCTIONS:

Preheat oven to 350° F.

Cream together butter, sugar and vanilla. Add eggs one at a time into butter, sugar and vanilla mixture. Add flour and other dry ingredients. Fold in walnuts and raisins last.

Form dough into three long loaves - it will be gooey. Bake for 40 minutes.

Let cool and cut into slices.

Return slices back to oven and toast no more than 5 minutes. Keep an eye on them so they do not burn.

Let cool completely and enjoy!

# SNICKERDOODLES

Recipe By: Emily Dreslinski

## INGREDIENTS:

1 1/2 cups sugar  
1/2 cup butter, softened  
1/2 cup shortening  
2 eggs  
2 3/4 cups all-purpose or unbleached flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/4 cup sugar  
2 teaspoons ground cinnamon

## INSTRUCTIONS:

Preheat oven to 400°F.

Mix sugar, butter, shortening and eggs in large bowl. Stir in flour, cream of tartar, baking soda and salt.

Shape dough into 1 1/4-inch balls. Mix the additional 1/4 cup sugar and the cinnamon together in a shallow bowl. Roll the dough balls in cinnamon-sugar mixture. Place 2 inches apart on ungreased cookie sheet.

Bake 8 to 10 minutes or until set. Cool and remove from cookie sheet to wire rack.

# SNOOKIES (OATMEAL NUT/CHOCOLATE)

Recipe By: Colleen King

## DOUGH INGREDIENTS:

1 cup unsalted butter, softened  
1 cup packed light brown sugar  
½ cup white sugar  
2 eggs  
2 tsp vanilla extract  
1 1/2 cups all-purpose flour  
1 tsp baking soda  
1 tsp salt  
1 tsp cinnamon  
3 cups Quaker Oats Quick 1-Minute Oats  
1 cup chopped walnuts

## ICING INGREDIENTS:

1 1/2 cups Hershey's Semi-Sweet Morsels  
3 teaspoons Crisco shortening

## DOUGH INSTRUCTIONS:

Preheat oven to 350°F.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. In a small bowl, whisk the eggs and vanilla together, then pour them into the creamy mixture and mix well. In a separate medium bowl, combine the flour, baking soda, salt and cinnamon. Mix the combined, dry ingredients into the creamy mixture until just blended. Using a large spoon, stir in the quick oats and then the walnuts.

Using a 1 1/2 inch cookie scoop, place cookie dough onto a parchment-lined cookie sheet. Carefully round uneven edges of each cookie dough clump with your fingers.

Bake for 12-14 minutes or until the edges are golden brown.

Allow cookies to cool for 10 minutes before moving to a wire rack to cool completely.

## ICING INSTRUCTIONS:

In a small, deep microwavable bowl, pour semi-sweet morsels in first. Then, spoon the shortening on top of the morsels. Microwave on high for 1 to 1 1/2 minutes until the morsels start to melt. Using a small whisk, mix the morsels and shortening until they are completely melted. The icing should be thick and smooth.

Take the completely cooled cookie and half-dip each cookie into the icing. Wipe away excess, dripping icing by gently scraping the half-dipped cookie on the edge of the icing bowl. Place half-dipped cookies on waxed paper. Wait 5 minutes and then sprinkle each cookie with colored sprinkles. Allow the chocolate icing and sprinkles to set for at least one hour.

# THUMBPRINT COOKIES WITH CHOCOLATE WHIPPED BUTTERCREAM FROSTING

Recipe By: Debbie Danowski

## COOKIE INGREDIENTS:

2 cups butter, softened  
1 cup packed brown sugar  
4 eggs (separate yoke and whites)  
2 teaspoons vanilla  
4 cups flour  
1 teaspoon salt  
Jimmies or Nuts (for decoration)

## INSTRUCTIONS:

Preheat oven to 350° F.  
Separate eggs. Cream butter and sugar, add egg yolks and vanilla and beat until creamy. Add flour (1 cup at a time) and salt; beat thoroughly. Roll dough into small balls and into egg whites and then jimmies. Indent thumb into each cookie before baking. Bake 5 to 7 minutes. Cool completely.

## ICING INGREDIENTS:

1/2 cup flour  
1-1/2 cups milk  
1 teaspoon vanilla  
1-1/2 cups salted butter (soften)  
1-3/4 cups sugar  
1/2 cup unsweetened cocoa  
Pinch of salt

## INSTRUCTIONS:

In sauce pan, whisk flour and milk together until well combined. Heat, whisking constantly until it moves away from the pan. Cool completely. Stir in the vanilla. While mixture is cooling, cream remaining ingredients together on high for about 6-7 minutes. Add the milk/flour mixture, a couple tablespoons at a time. Whip for another 5-7 minutes. Place in piping bag and frost cookies. Enjoy!