



CHOCOLATE CHIP COOKIES

From Sam Sanda

INGREDIENTS

- 2 $\frac{1}{4}$ cup flour
- 1 teaspoon baking soda
- 1 $\frac{1}{2}$ teaspoon cornstarch
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup butter (melted)
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 1 egg
- 2 teaspoons vanilla extract
- 1 cup chocolate chips

NOTES

For some holiday fun- you substitute $\frac{1}{2}$ cup of chocolate chips for holiday M&Ms for a more festive cookie!

DIRECTIONS

1. Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. set aside.
2. In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no lumps remain. Whisk in the egg, followed by vanilla. Pour the wet ingredients into the dry and mix together with a large spoon. Fold in the chocolate chips. Cover the dough and let chill for 2 hours.
3. Allow the dough to soften slightly at room temperature for 10 minutes.
4. Preheat oven to 325 degrees F. Line two cookie sheets with parchment paper.
5. Roll dough into balls, about 3 tablespoons each. Place balls 3 inches apart on each cookie sheet.
6. Bake for 11-12 minutes. Cookies will look soft and underbaked! Remove from oven and allow to cool.
7. Enjoy!



CHRISTMAS WREATHES

From Geoff Arenson

INGREDIENTS

- 1/2 cup butter
- 30 large marshmallows
- 1 & 1/2 teaspoon green food coloring
- 1 teaspoon vanilla extract
- 4 cups cornflakes cereal
- 2 tablespoons cinnamon red hot candies

DIRECTIONS

1. Melt butter in sauce pan.
2. Add marshmallows into sauce pan, and cook on low so you do not burn the marshmallows.
3. When melted, add green food coloring and vanilla extract.
4. Remove from heat and add marshmallow sauce over the corn flakes.
5. Mix until everything is evenly covered.
6. Cover baking sheet in wax paper.
7. Form the mixture into wreaths and place to dry/ harden on lined baking sheets.
8. Finish by decoration the wreaths with a few cinnamon red hot candies.
9. Enjoy!

PRO TIP

If you want to make more than one batch, I recommend making one batch in its entirety and then starting over with the second.



PEANUT BUTTER COOKIES

From Macey Oliver

INGREDIENTS

1 cup butter
1 cup peanut butter
1 cup granulated sugar
1 cup brown sugar
1 teaspoon vanilla
extract
3 eggs
3 cups flour
1 teaspoon baking soda
1/4 teaspoon salt

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine flour, baking soda, and salt. set aside.
3. In a large bowl beat peanut butter, butter, and sugars until light and fluffy.
4. Continue beating as you add in one egg at a time. Then add vanilla.
5. Gradually mix in the dry ingredients.
6. Form the dough into rounded tablespoon sized balls onto a baking sheet lined with parchment paper. Leave about 2 inches between each cookie.
7. Use a fork to gently flatten each ball, and create a criss-cross pattern.
8. Bake for 8-10 minutes or until golden brown.
9. Allow cookies to cool for 5 minutes before transferring to a cooling rack.
10. Enjoy!



ANGIE'S FAMOUS RITZ COOKIES

INGREDIENTS

whole ritz crackers

peanut butter

melting chocolate

DIRECTIONS

1. Take a whole Ritz cracker.
2. Cover one side in peanut butter.
3. Place another cracker on top of it to create a sandwich.
4. Repeat until you have your desired number.
5. Line baking sheet with parchment paper.
6. Melt chocolate in microwave. Mix in 30 second intervals so you do not burn the chocolate.
7. Dip your Ritz peanut butter sandwiches in the chocolate to cover them.
8. Place on baking sheet and let harden.
9. Enjoy!



PEANUT BUTTER BLOSSOMS

From Katie Ridler



INGREDIENTS

1/2 cup butter
3/4 cup peanut butter
1/3 cup sugar
1/3 cup brown sugar
1 egg
3 tablespoons milk
1 teaspoon vanilla extract
1 & 1/2 cup flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup granulated sugar
(for rolling)
Hershey's kisses

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Beat butter and peanut butter in large bowl until mixed well.
3. Add granulated sugar and brown sugar. beat until mixed.
4. Add egg, milk, and vanilla. Beat until fluffy.
5. In a separate bowl, mix flour, baking soda, and salt.
6. Slowly add the dry ingredients. Beat until blended.
7. Shape dough into tablespoon sized balls. Roll in granulated sugar and place on parchment lined baking sheet.
8. Bake 5 to 6 minutes or until set. Immediately press one chocolate into center of each cookie.
9. Remove cookies from baking sheet and transfer to wire rack. Allow to cool completely.
10. Enjoy!



CRANBERRY WHITE CHOCOLATE CHIP COOKIES

From Julia Jallo

INGREDIENTS

- 2 $\frac{3}{4}$ cup flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter (room temp)
- 1 cup brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 $\frac{1}{2}$ cup white chocolate chips
- 1 cup dried cranberries

DIRECTIONS

1. In a large bowl, mix flour, baking soda and salt. Set aside.
2. In a large bowl mix butter, brown sugar, and granulated sugar until well combined. Mix in the eggs and then vanilla.
3. Slowly add in the dry ingredients, mixing until just combined.
4. Fold in the white chocolate chips and dried cranberries until combined.
5. Cover dough and place in refrigerator for 2 hours or until dough is chilled.
6. Once dough is chilled, preheat the oven to 350 degrees F. Line baking sheet with parchment paper.
7. Remove dough from refrigerator. Make about 2 tablespoon sized balls of dough and place 2 inches apart on baking sheet. They will spread a little while baking.
8. Bake for 10-12 minutes or until the edges are golden. Allow cookies to cool for 5 minutes before transferring to a cooling rack.
9. Enjoy!



ALMOND MELT COOKIES

From Anna Herd

INGREDIENTS

Cookies

- 2 cups flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup butter (room temp)
- 3/4 cup granulated sugar
- 1 egg
- 2 teaspoon almond extract

Icing

- 1 cup powdered sugar
- 1 tablespoon milk
(or water)
- 1 1/2 teaspoon almond extract



DIRECTIONS

1. Preheat oven to 375 degrees F. Line baking sheet with parchment and put aside.
2. In a medium bowl combine flour, baking soda, and salt.
3. In a medium bowl beat butter and sugar until light and fluffy. Add egg and almond extract until combined. Slowly add in dry ingredients. Mix completely.
4. Flour surface and rolling pin. Roll dough flat. Use cookie cutters to cut out desired shapes. Continue until all dough has been used.
5. Bake for 8 minutes. Or until the edges are just barely golden. Let cookies rest for 5 minutes before transferring to cooling rack.
6. MAKE THE ICING: In a small bowl whisk powdered sugar, milk (or water) and almond extract. Add food coloring if you wish!
7. Ice your cookies and enjoy!