

### **Holiday Baking Time!**

Every year we look for new recipes to add to our cookie trays. We try to have different flavors, colors and textures and most people find that they enjoy having a homemade treat during the holidays!

We are including a few new options for you to consider adding to your cookie trays this year.

Hope you have your pantry stocked up! Enjoy!

## **Oatmeal Coconut Cookies**

*Prep: 40 min.*

*Cook: 10 min.*

*Servings: 3-1/2 doz.*

1 C. shortening  
1 C. sugar  
1 C. packed brown sugar  
2 lg. eggs, room temperature  
1 tsp. vanilla extract  
2 C. all-purpose flour  
1 tsp. baking powder  
1 tsp. baking soda  
1/4 tsp. salt  
1 C. old-fashioned oats  
1 C. sweetened shredded coconut

In a large bowl, beat shortening and sugars until blended. Beat in eggs and vanilla. In another bowl, whisk flour, baking powder, baking soda and salt; gradually beat into sugar mixture. Stir in oats and coconut.

Divide dough into 4 portions. On a lightly floured surface, shape each into a 6-in.-long log. Wrap in waxed paper; freeze 2 hours or until firm.

Preheat oven to 350°F. Unwrap and cut dough crosswise into 1/2-in. slices, reshaping as needed. Place 2 in. apart on ungreased baking sheets. Bake until golden brown, 10-12 min. Cool on pans 5 minutes. Remove to wire racks to cool completely.

## **No-Bake Butterscotch Bars**

1 C. granulated sugar  
1 C. light-color corn syrup  
2 C. peanut butter  
3 C. crisp rice cereal  
3 C. cornflakes

### **Filling:**

3/4 C. butter  
4 C. powdered sugar  
2(3.4-oz.pkg.) butterscotch-flavor instant pudding and pie filling mix  
1(3.7-oz.) pkg. (2 bars) chocolate-covered crisp peanut butter candy (Butterfingers®), finely chopped (3/4 C.)  
1/4 C. milk

### **Topping:**

1(12-oz.) pkg. semisweet chocolate pieces (2 C.)  
1/2 C. butter

In a large saucepan combine granulated sugar and corn syrup; heat and stir over medium heat until mixture boils across the surface. Heat and stir for 1 minute more. Remove from heat. Stir in peanut butter until smooth. Stir in rice cereal and cornflakes until coated.

Press mixture into the bottom of the prepared pan. Place a piece of waxed paper over the mixture and press firmly with your hands; set aside.

**Make Filling** In a medium saucepan melt the 3/4 cup butter over medium heat. Stir in powdered sugar, pudding mixes, 1/2 cup of the chopped candy, and the milk. Spread pudding mixture over cereal layer; set aside.

**Make Chocolate Topping** In a small saucepan heat and stir chocolate pieces and the 1/2 cup butter over low heat until melted and smooth. Spread frosting over pudding layer. Sprinkle with the remaining 1/4 cup chopped candy. Chill, uncovered, about 1 hour or until set.

Cover for longer storage. To serve, use foil to lift uncut bars out of pan. Store bars between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze for up to 3 months. Before serving, let stand at room temperature for 30 minutes.

## **Chocolate Lebkuchen Cherry Balls**

*Prep: 45 min.*

*Servings: 5 doz.*

40 gingersnap cookies  
1 pkg. (8 oz.) cream cheese, softened  
1-1/2 C. semisweet chocolate chips, divided  
1-1/4 C. sliced almonds, divided  
2 T. chopped candied orange peel  
1 tsp. almond extract  
60 maraschino cherries, stems removed

Place gingersnaps, cream cheese, 1/2 C. chocolate chips, 1/2 C. almonds, orange peel and extract in a food processor; process until combined. Refrigerate until firm enough to form into balls. Pat cherries dry with paper towels. Wrap each cherry with a rounded tablespoon of cream cheese mixture; shape into a ball. Freeze until balls are firm, about 20 min.

Chop remaining sliced almonds; set aside. In a double boiler, melt remaining chocolate chips; stir until smooth. Dip cherry balls in chocolate; allow excess to drip off. Sprinkle balls with almonds. Place on waxed paper. Refrigerate until set, about 1 hour.

## Italian Rainbow Cookies

*Prep: 35 min.  
Cook: 10 min.  
Servings: 11 doz.*

1 C. sugar  
3-1/2 oz. almond paste, cut into small pieces  
4 lg. eggs, room temperature  
1 C. all-purpose flour  
1 C. butter, melted and cooled  
1/2 tsp. salt  
1/2 tsp. almond extract  
6 to 8 drops red food coloring  
6 to 8 drops green food coloring  
1/4 C. seedless raspberry jam

### **Glaze:**

1 C. semisweet chocolate chips  
1 tsp. shortening

Preheat oven to 375°F. Place sugar and almond paste in a food processor; process until combined. Transfer to a large bowl; beat eggs and sugar mixture 2-3 min. or until thick and lemon-colored. Gradually add flour, butter, salt and extract.

Divide batter into thirds. Tint 1 portion red and 1 portion green; leave remaining portion plain. Spread 1 portion into each of 3 well-greased 11x7-in. baking dishes.

Bake 7-11 min. or until a toothpick inserted in center comes out clean and edges begins to brown. Cool 10 min. before removing from pans to wire racks to cool completely.

Place red layer on waxed paper; spread with 2 T. jam. Top with plain layer and remaining jam. Add green layer; press down gently.

**Glaze:** in a microwave, melt chocolate chips and shortening; stir until smooth. Spread half over green layer. Refrigerate 20 min. or until set. Turn over; spread remaining glaze over red layer. Refrigerate 20 min. or until set.

With a sharp knife, trim edges. Cut rectangle lengthwise into fourths. Cut each portion into 1/4-in. slices.

## Meringue Kisses

*Prep: 15 min.  
Cook: 30 min.  
Servings: 44 cookies*

3 lg. egg whites  
1/4 tsp. cream of tartar  
Pinch salt  
1 C. sugar  
1 tsp. vanilla extract  
Red and green food coloring, optional  
44 milk chocolate kisses  
Baking cocoa, optional

Place egg whites in a small bowl; let stand at room temperature for 30 min. Beat egg whites until foamy. Sprinkle with cream of tartar and salt; beat until soft peaks form. Gradually add sugar and vanilla, beating until stiff peaks form, about 5-8 min. If desired, divide batter in half and fold in red and green food coloring.

Drop by rounded tablespoonfuls 1-1/2-in. apart onto lightly greased baking sheets. Press a chocolate kiss into the center of each cookie and cover it with meringue, using a knife.

Bake at 275°F for 30-35 min. or until firm to the touch. Immediately remove to a wire rack to cool. If desired, sprinkle with cocoa. Store in an airtight container.

## Peppermint Meltaways

*Prep: 30 min.  
Cook: 10 min.  
Servings: 2-1/2 doz.*

1 C. butter, softened  
1/2 C. confectioners' sugar  
1/2 tsp. peppermint extract  
1-1/4 C. all-purpose flour  
1/2 C. cornstarch

### **Frosting:**

2 T. butter, softened  
2 T. 2% milk  
1/4 tsp. peppermint extract  
2 to 3 drops red food coloring, optional  
1-1/2 C. confectioners' sugar  
1/2 C. crushed peppermint candies

In a small bowl, cream butter and confectioners' sugar until light and fluffy, 3-4 min. Beat in extract. In another bowl, whisk flour and cornstarch; gradually beat into creamed mixture. Refrigerate, covered, 30 min. or until firm enough to handle.

Preheat oven to 350°F. Shape dough into 1-in. balls; place 2 in. apart on ungreased baking sheets. Bake 9-11 min. or until bottoms are light brown. Remove from pans to wire racks to cool completely.

In a small bowl, beat butter until creamy. Beat in milk, extract and, if desired, food coloring. Gradually beat in confectioners' sugar until smooth. Spread over cookies; sprinkle with crushed candies. Store in an airtight container.

## Reindeer Cookies

*Prep: 45 min.*

*Servings: 32 cookies*

1-1/2 lbs. dark chocolate candy coating, chopped

1 pkg. (16 oz.) Nutter Butter® cookies

32 mini marshmallows, cut in half crosswise

Decorating icing

32 M&M's® or Red Hots®

64 mini pretzels

In a microwave, melt candy coating; stir until smooth. Dip 1 cookie in chocolate; allow excess to drip off. Place on waxed paper.

Attach 2 marshmallow halves onto cookie for eyes; add decorating icing for pupils and a mouth. Add an M&M or Red Hot for nose. Attach pretzels or pretzel pieces for antlers. Repeat with remaining cookies. Let stand until set.

## Quote of the Week:

***“Gratitude is one of the most powerful human emotions. Once expressed, it changes attitude, brightens outlook, and broadens our perspective.”***

***~ Germany Kent***