

Cookie Exchange in Scranton ~ November 26, 2010



Back row—left to right: Joanna Hiller, Maureen Scott Wilson, Sarah Hughes Burke, Kathy Krayner, Mary Burke Hughes, Caroline Hughes, Noreen Burke, Mary Burke, Andrea Hiller, Christina Krayner, Mary Clifford

Front row—left to right: Anne Clifford, Anne Butterly, Nancy Hiller, Kate Burke, Nancy Scott

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Potato Chip Cookies

Anne and Mary Clifford

2 cups (4 sticks) butter, softened

1 cup granulated sugar

3 1/4 cups all-purpose flour

1 tsp. vanilla extract

1 1/2 cups coarsely crushed potato chips (RUFFLES)

1/4 cup confectioners' sugar

Preheat the oven to 300°F. In a large bowl, with an electric beater on medium speed, cream the butter and granulated sugar. Slowly blend in the flour and vanilla. Add the crushed potato chips; mix well. Drop by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets.

Using a fork, flatten each cookie. Bake for 28 minutes, or until light brown around the edges. Remove to a wire rack to cool, then sprinkle with the confectioners' sugar. Serve immediately, or store in an airtight container until ready to serve.

(Makes 60 cookies)



Chocolate Chocolate Chip Cookies

Sarah Hughes Burke

1 cup butter
1 cup sugar
1/2 cup packed brown sugar
2 T. half-and-half
1 tsp. vanilla
1 3/4 cups all-purpose flour
1/3 cup cocoa
1/4 tsp. soda
1 cup chopped pecans
1 (6 oz.) package semi-sweet chocolate morsels

Cream butter; gradually add sugars, beating until light and fluffy. Add half-and-half and vanilla. Combine flour, cocoa, and soda; add to creamed mixture, beating just until blended.

Stir in pecans and chocolate chips.

Put on ungreased cookie sheets at 350°F for 10 - 12 minutes.



Welsh Cookies

Kate and Mary Burke

4 cups flour
1 1/2 cups sugar
1 cup butter
1 tsp. salt
4 tsps. baking powder
1 scant tsp. nutmeg

1 large cup raisins
3 eggs
Milk

Work above ingredients (except raisins, eggs, and milk) like pie crust. Add raisins. Then break the 3 eggs into a one-cup measuring cup. Fill the cup to the top with milk. Add to dry mixture. Shape into 6 balls. Flour lightly and chill.

Roll about 1/4" thick and cut with top of glass (or biscuit cutter). Fry on griddle or electric fry pan (like you would pancakes). If desired, sprinkle warm cookies with granulated sugar.
(Makes 60 cookies)



Peanut Butter Cup Chocolate Chip Cookies

Kate and Mary Burke

Follow directions on back of Toll House Semi-Sweet Morsel package for batter. Chill for 15 minutes. In meantime, prepare mini-muffin tins by spraying with any non-stick spray or butter. Unwrap as many Reese's MINI Peanut Butter Cups as needed (2 dozen if making 2 dozen cookies).

Press teaspoonfuls of batter into each muffin tin to the top. Bake 9-12 minutes. Remove from oven and immediately push a peanut butter cup into the center of each cookie. Allow to cool in pan for 10 more minutes.

Gently twist to remove from pan and continue to cool.



Ricotta Cheese Cookies

Andrea, Joanna, and Nancy Hiller

3 eggs

2 cups sugar

4 cups flour

1/2 lb. margarine

1 1/2 cups Ricotta cheese

1 tsp. baking soda

2 tsp. vanilla

1 tsp. salt

Mix sugar, eggs, cheese, vanilla and margarine. Add dry ingredients and mix by teaspoonful on ungreased baking sheet. Bake at 350° for 12-15 minutes or until cookie slightly browns on bottom.

Glaze: Mix confectioners' sugar and water to consistency desired. Add anise flavoring to taste and use food coloring as desired - drizzle over cookie. (icing can also be made thicker and cookies iced)



Oatmeal Raisin Cookies

Noreen Burke

!2 lb (2 sticks) butter or margarine, softened
1 cup firmly packed brown sugar
1/2 cup granulated sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt (optional)
3 cups Quaker Oats (quick or old-fashioned, uncooked)
1 cup raisins

Heat oven to 350°F. Beat together butter or margarine and sugars until creamy. Add eggs and vanilla, beat well. Add combined flour, baking soda, cinnamon, and salt; mix well. Stir in oats and raisins; mix well. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 10 to 12 minutes or until golden brown. Cool 1 minute on cookie sheet; remove to wire rack.

Makes about 4 dozen.



Chocolate Fudge Cookies

Kathy Krayner

1 (18.25 oz) package Devil's Food Cake Mix

2 eggs

1/2 cup vegetable oil

1 cup semi-sweet chocolate chips

Preheat oven to 350°F. Grease cookie sheets. In a medium bowl, stir together the cake mix, eggs, and oil until well blended. Fold in the chocolate chips. Roll the dough into walnut-sized balls. Place the cookies 2 inches apart on the cookie sheet. Bake for 8 to 10 minutes. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.



Creamy Delightful Chip Cookies

Caroline and Mary Hughes

2 1/2 cups flour

1 tsp. baking soda

1/2 tsp. salt

1 cup margarine, softened

1 cup brown sugar, firmly packed

1/4 cup granulated sugar

1 egg, beaten

1 pkg. (8oz) cream cheese, softened

12 oz (2 cups) semi-sweet chocolate chips, divided

1/4 cup Irish Mist

1 cup pecans, chopped

Preheat oven to 375°F. Sift together the flour, baking soda, and salt; set aside. In a large mixing bowl, cream together the margarine and sugars. Add the egg and mix well. Add the sifted ingredients to the margarine mixture. In a glass bowl in the microwave or in a small pan on the stove, heat the cream cheese and one third on the chocolate chips until soft. Add the Irish Mist to the chocolate and cheese mixture. Add all of this to the first mixture. Gently stir in the rest of the chocolate chips and the nuts. Drop by teaspoonfuls onto lightly greased cookie sheets. Bake for 8 to 10 minutes, or until firm.

Yield: about 6 dozen



Nestle Toll House Chocolate Chip Cookies

Caroline and Mary Hughes

2 1/4 cups all-purpose flour

1 tsp. baking soda

1 tsp. salt

1 cup (2 sticks) butter, softened

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 tsp. vanilla extract

2 large eggs

2 cups (12 oz package) Nestle Toll House Semi-Sweet Chocolate Morsels

1 cup chopped nuts

Preheat oven to 375°F. Combine flour, baking soda, and salt in small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.



Favorite Christmas Songs

"The Christmas Song" by Nat King Cole Anne Clifford

"Up on the Housetop" by The Jackson Five Joanna Hiller

"Have Yourself a Merry Little Christmas" by Frank Sinatra Kate Burke

"Little Saint Nick" by The Beach Boys Caroline Hughes

"White Christmas" by Otis Redding Sarah Hughes Burke

"O Holy Night" by Vanessa Williams Nancy Scott

"Carol of the Bells" by The Carpenters Noreen Burke

"All I Want for Christmas is You" by Mariah Carey Andrea Hiller
Mary Burke
Kathy Kraye

"Little Drummer Boy" by Bing Crosby and David Bowie Anne Butterly

"O Holy Night" by The Mormon Tabernacle Choir Christina Kraye

"Silent Night" by The Carpenters Mary Clifford

"Wonderful Christmastime" by Paul McCartney Mary Burke Hughes

"White Christmas" by Bing Crosby Nancy Hiller



See you all in 2011?