

DDAR Staff Support Committee

COOKIE EXCHANGE COOKBOOK

A cookbook of recipes compiled from DDAR Staff
December 2020



Russian Tea Cakes

Preparation Time:

Cooking Time: 10-12 minutes

Ingredients:

1 cup of butter, softened

½ cup powdered sugar (with another ½ cup help in reserve)

1 tsp. vanilla

2-1/4 cups of flour

¾ cups finely chopped nuts
(we prefer walnuts, but any nuts will do)

¼ tsp. salt

Directions: Pre-heat oven to 400 degrees

Using a spoon, mix the butter, powdered sugar and vanilla together until smooth

Whisk the flour, nuts and salt together in a separate bowl

Slowly add the flour, nuts and salt to the creamed sugar

Shape the resulting dough into 1-inch rounds (approx. ping-pong ball size)

Place on ungreased cookie sheet

Bake 10-12 minutes or until set, but not brown

Cool on wire rack for five minutes, then roll the warm cookies in powdered sugar

Cool another five minutes, then roll the cookies in powdered sugar again.

Submitted by: Rich Bundy

Campus/Unit/Department: Vice President, Development and Alumni Relations



Almond Joy Cookies - Small Batch

Preparation Time: 20 mins

Cooking Time: 10 mins

Ingredients:

- 1 1/8 cups all purpose flour (1 cup plus two tablespoons)
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter softened (1 stick)
- 1/3 cup sugar
- 1/3 cup brown sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 1/2 cups semi sweet chocolate chips
- 1 cup sweetened coconut flakes (shredded coconut)
- 3/4 cup sliced almonds

- Directions:**
1. Preheat oven to 350 degrees
 2. In small bowl whisk to combine flour, baking soda and salt. Set aside.
 3. Using mixer cream butter and sugars. Add vanilla and egg and mix just until incorporated. Slowly blend the dry mixture into the creamed mixture. Stir in chocolate chips, coconut flakes and sliced almonds.
 4. Using 1 1/2 tablespoon cookie scoop drop by rounded spoonfuls onto parchment covered cookie sheets. Bake for 9-12 minutes. Allow to cool for ten minutes before moving to cookie cooling racks.

Submitted by: Linda Fischer

Campus/Unit/Department: Altoona Development and Alumni Relations



Blueberry & Banana Baked Oatmeal

Preparation Time: 10

Cooking Time: 40

Ingredients:

1 cup brown sugar
3 cups rolled oats
2 teaspoons ground cinnamon
2 teaspoons baking powder
1 teaspoon salt
1 cup milk
2 eggs
½ cup melted butter
2 teaspoons vanilla extract
1 cup fresh or frozen blueberries
1 cup sliced bananas
1/2 walnuts, unsalted almonds , or pecans

Directions: Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together oats, brown sugar, cinnamon, baking powder, and salt. Beat in milk, eggs, melted butter, and vanilla extract. Stir in dried cranberries. Spread into a 9x13 inch baking dish. Bake in preheated oven for 40 minutes

Submitted by: Jackie Armstrong

Campus/Unit/Department: Hershey



Candied Orange Peels

Preparation Time:

Cooking Time:

Ingredients:

5 large oranges (2 lb.)

3 cups sugar

1/4 cup light corn syrup

- Directions:**
1. Day before serving: Cut oranges in half lengthwise. Squeeze out as much juice as possible. (Refrigerate juice to use as desired.) Cut peels halves in half lengthwise.
 2. In heavy, 3- quart saucepan, bring peel and 2 quarts. water to boiling: reduce heat, and simmer, covered, 30 to 40 minutes, or until peel is tender.
 3. Drain: cool slightly. Carefully scrape excess pulp from peel.
 4. In same saucepan, combine 1 cup water, 2 cups sugar, and corn syrup. Cook over medium heat, stirring constantly, until sugar is dissolved and syrup comes to boiling; continue cooking, without stirring, to 235 F. on candy thermometer, or until a little in cold water forms a soft ball.
 5. Add peel; simmer gently, stirring frequently, 30 to 40 minutes, or until peel becomes translucent. (To prevent scorching during cooking, lift peel off bottom of pan several times.)
 6. Turn peel and syrup into bowl. Let stand in cool dry place overnight.
 7. Next day: Remove peel from syrup to wire rack; let drain 3 hours. With scissors, cut peel into 1/4 inch wide strips. Roll in remaining sugar, coating well. Place on rack to partially dry - about 3 hours. Roll in sugar again.
 8. Store peel in tightly covered container. Makes about 1 pound.
Substitute lemon or grapefruit for oranges.

Submitted by: Jessie Sargent

Campus/Unit/Department: Berks



Carmelitas

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Ingredients:

Crumb Base:

1 cup flour

1 cup rolled oats (not instant)

$\frac{3}{4}$ cup brown sugar, packed

$\frac{1}{2}$ tsp. baking soda

$\frac{1}{4}$ tsp. salt

$\frac{3}{4}$ cup melted butter

Layers:

1 cup chocolate bits (or more, to taste)

$\frac{1}{2}$ cup chopped pecans or walnuts (optional)

3 Tblsp. flour

$\frac{3}{4}$ cup caramel ice cream topping

Directions: Pre-heat oven to 350 degrees.

Mix Crumb Base ingredients until it becomes crumbly.

Press $\frac{1}{2}$ of the crumb mixture into a 9" square pan and bake at 350 degrees for 10 minutes.

Mix the caramel topping with the 3 Tblsp. flour.

Layer the chocolate bits, the nuts, and the caramel topping/flour mixture onto the baked crumb base.
(Be careful! The pan is still hot!)

Cover with the remaining crumb mixture.

Bake for another 15-20 minutes at 350 degrees.

Submitted by: Beth Nagy

Campus/Unit/Department: Behrend/DDAR/Development



Cherry Almond Chocolate Cluster (from Food Network)

Preparation Time: 10 minutes

Cooking Time: 5 minutes

Ingredients:

1 cup coarsely chopped almonds, toasted in a dry skillet over a med-high flame until fragrant, stirring frequently, 3-5 minutes

1/2 cup cherries, dried tart, coarsely chopped

6 ounces dark chocolate, 72% cacao, finely chopped

Directions: In medium bowl, toss together the almonds and cherries. Line a baking sheet with waxed paper.

Melt half of the chocolate in the top of a double boiler over 1 inch of barely simmering water, over the lowest heat possible, stirring frequently. Remove the pan from the heat and stir in the rest of the chocolate until melted. Remove the top pan with the chocolate in it, gently wipe the bottom and set aside. Replace the simmering water in the bottom pan with warm tap water. Put the pan of melted chocolate on top of the warm water. This will keep the chocolate at the right temperature while you make the clusters.

Stir the fruit/nut mixture into the chocolate. Spoon out heaping tablespoon-sized clusters of the chocolate mixture onto the baking sheet about 1 inch apart. Put them in the refrigerator to set for 15 minutes.

Store and serve at room temperature.

Submitted by: Lisa Bonebrake

Campus/Unit/Department: Hershey/DDAR



Cinnamon Pecans

Preparation Time: 10 min.

Cooking Time: 25 min.

Ingredients:

1 egg white
1 lb. pecans
1 tsp. salt
1 tsp. water
1 cup sugar
1 t. cinnamon

Directions: Combine egg white and water. Beat until stiff. Add sugar, salt, and cinnamon. Stir in pecans coating well. Place on a cookie sheet (with sides) and bake at 300 degrees for 25 minutes. Stir every 10 minutes.

Submitted by: Ronda Williams

Campus/Unit/Department: Foundations Relations



Cool Whip Cookies

Preparation Time: 20 mins including cooking time

Cooking Time: 12-15 minutes

Ingredients:

1- box any flavor Cake mix, chocolate, red velvet, lemon, etc.

1- 8 ounce Cool Whip

1- egg

Directions: Mix ingredients altogether in bowl drop by teaspoonfuls into powdered sugar place on cookie sheet. Bake at 350 degrees for 12 to 15 minutes, cool before removing from cookie sheet.

Submitted by: Jeri Daniels-Elder

Campus/Unit/Department: DDAR/Parent Philanthropy & University Programs



Cream Cheese Cookies

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Ingredients:

1/2 cup unsalted butter, room temperature
4 ounces cream cheese , room temperature
1 cup granulated sugar
1 egg room temperature
2 tsp vanilla extract
1 3/4 all-purpose flour
1/2 teaspoon baking powder
1/2 tsp salt

Directions:

1) Whisk together the flour, salt and baking powder in a medium bowl and set aside.

2) Using a stand mixer fitted with a paddle attachment, or an electric hand mixer, cream the butter and cream cheese together. Add the sugar in and beat until light and fluffy. Add the egg and vanilla in and mix until combined. Scrape the bowl down and mix one more time to combine.

3) Add the dry mixture into the wet and mix on low until just combined. Use a spatula to scrape the bottom and give the mixture one last mix then cover and chill for at least an hour.

4) Heat oven to 375F then portion out roughly two tablespoon-sized pieces and roll into a ball. The dough will be sticky so it's best to dampen your hands a bit and just wash them when they get a bit covered. Place about two inches apart on a baking sheet lined with parchment paper or a silpat and bake for 10 minutes or until the edges are set and just turning golden.

Submitted by: Amber Catral

Campus/Unit/Department: UP/DDAR/Annual Giving



Cream Cheese Red Velvet Thumbprint Cookies

Preparation Time: 25 min.

Cooking Time: 20 min.

Ingredients:

1 cup unsalted butter, softened	½ cup sugar
1 large egg yolk, room temperature	1 tsp. vanilla extract
½ tsp. red past food coloring	2 cups all-purpose flour
2 Tbsp. baking cocoa	½ cup coarse sugar

Filling:

4 oz. cream cheese, softened	¼ cup sugar
1 large egg white, room temperature	½ tsp. vanilla extract
¼ tsp. Kosher salt	

Directions: Preheat oven to 300o. In a large bowl, cream the butter and sugar together until light and fluffy, 5-7 minutes. Beat in the egg yolk, vanilla and red food coloring. In another bowl, whisk flour and cocoa; gradually beat into the cream mixture. Roll the dough into 1 in balls; roll in coarse sugar. Place 2 inches apart on parchment-lined baking sheets. Press a deep indentation in center of each with the back of a ½ tsp. measure.

Bake 10 minutes. For filling, beat the cream cheese, sugar, egg white, vanilla and salt until blended. Reshape indentations in parbaked cookies as needed. Fill each with 1 tsp. filling. Bake until filling is se, 10-12 minutes longer. Remove cookies to wire racks to cool completely.

1 cookie: 166 cal., 10g fat (6g sat. fat), 33mg chol., 39mg sod., 19g carb. (10g sugars, 0 fiber), 2 g pro.

Submitted by: Rose Lyons-Spicer

Campus/Unit/Department: University Park/DDAR/Donor and Member Services



Crepe Wafers

Preparation Time: 45 minutes

Cooking Time: 7-9 minutes

Ingredients:

1 cup soft butter/margarine
1/3 cup whipping cream
2 cups flour

Buttercream:

1/2 C. butter
1 1/2 c. powdered sugar
1 1/2 tsp. vanilla
Beat until fluffy

Directions: Mix together and chill
Roll 1/3 at a time 1/4 inch thick in
flour

Cut in desired shape

Sprinkle both sides with sugar

Place onto parchment paper lined pans

Prick with fork 3 x 3

Bake @ 375 degrees 7-9 minutes until set (not brown)

Let sit 5 minutes to cool

Fill with buttercream:



Submitted by: Janet Kowalczyk

Campus/Unit/Department: Fayette/Office of Development

Eagle Brand Magic Bars

Preparation Time: 10 mins

Cooking Time: 25 mins

Ingredients:

½ cup butter or margarine, melted

1 ½ cups graham cracker crumbs

1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk

2 cups semisweet chocolate morsels

1 ⅓ cups flaked coconut

1 cup chopped nuts (optional)

Directions: Step 1

Heat oven to 350 degrees F (325 degrees for glass dish). Coat 13x9-inch baking pan with no-stick cooking spray.

Step 2

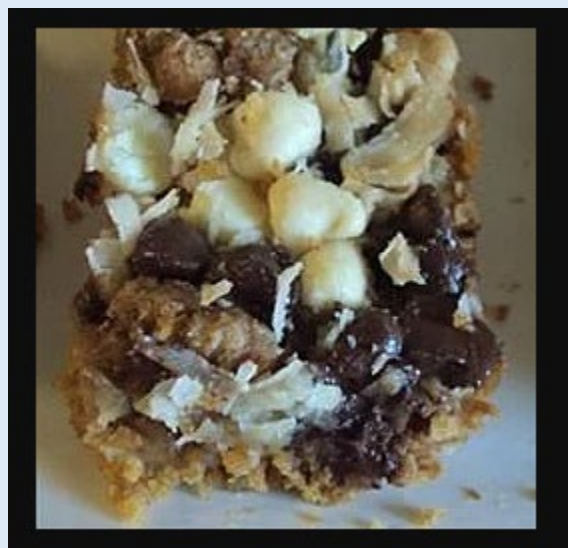
Combine graham cracker crumbs and butter. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with a fork.

Step 3

Bake 25 minutes or until lightly browned. Cool. Cut into bars or diamonds. Store covered at room temperature.

Submitted by: Jeri Daniels-Elder

Campus/Unit/Department: DDAR/Parent Philanthropy & University Programs



Easy Gingerbread Cookies

Preparation Time:

Cooking Time: 11-13 minutes/cool time 3 minutes

Ingredients:

1 pkg (18 oz) refrigerated sugar cookie dough
3/4 cup all-purpose flour, plus additional as needed
2 tbsp molasses
3/4 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp ground cloves

Directions: Preheat the oven to 350 F

Crumble the cookie dough into a bowl. Stir in the flour, molasses and spices until well blended using the scraper. Divide the dough in half. Move the dough to a floured surface. Roll the dough out with the rolling pin until it's 1/4" thick.

Lightly dip the cookie cutter in flour and cut out as many cookies as you can. Use the spatula to move the cookies onto a cookie sheet. Repeat steps 3 with the remaining dough and scraps.

Bake for 11-13 minutes, or until the cookies are light golden brown. Remove the cookie sheet from the oven and cool for 3 minutes. Use the spatula to move the cookies to a cooling rack.

Submitted by: Tammy Kurtz

Campus/Unit/Department: UP/DDAR/Information Systems



Easy Vanilla Snickerdoodle Cookies

Preparation Time: 20 minutes

Cooking Time: 8-10 minutes

Ingredients:

2 1/4 cups flour
1 tsp. baking soda
1/2 tsp. salt
1 cup butter (softened)
3/4 cup packed brown sugar
1/2 cup granulated sugar (divided)
1 package (3.4 oz) Jello Vanilla flavored Instant pudding
2 eggs
1 tsp. vanilla
2 tsp. ground cinnamon



Directions: Heat oven to 350.

Combine: flour, baking soda, and salt. Beat butter, brown sugar, and 1/4 cup sugar in large bowl with mixer until blended. Add dry pudding mix, eggs, and vanilla. Mix well. Gradually beat in flour mixture until blended.

Mix: remaining sugar and cinnamon in small bowl. Shape tablespoonfuls of dough into 40 balls; roll, in batches, in cinnamon sugar until evenly coated. Place 2 inches apart, on baking sheets sprayed with cooking spray.

Bake: 8-10 minutes or until lightly browned. Cool on baking sheet 3 minutes and then transfer to wire racks to completely cool.

Submitted by: Judy Hall

Campus/Unit/Department: Annual Giving

Ev's Molasses Cookies

Preparation Time: 15 minutes

Cooking Time: 10 minutes

Ingredients:

1 Cup Sugar
2 Cups Crisco
3 Cups molasses (Brier Rabbit recommended – green label)
8 1/2 cups flour (Gold Medal all purpose)
1 tsp. salt
1 tbsp. cinnamon
1 tbsp. ginger
2 tbsp. baking soda
2 cups buttermilk (or sour milk)
Egg wash:
1 egg and 1 tbsp water

Directions: Preheat oven to 350. Mix flour, salt, cinnamon, ginger, and soda. Set aside. Heat molasses and sugar until sugar is dissolved. Remove from heat and add Crisco. Stir until Crisco is melted. Add flour mixture with milk alternately until well blended.

Roll out 1/4 inch thick. Brush with egg wash and bake for 10 minutes.

Enjoy!

Submitted by: Chrissy Snyder

Campus/Unit/Department: UP/DDAR/Parent Philanthropy and University Programs



Fruitcake Cookies

Preparation Time: 20 minutes

Cooking Time: 15-18 Minutes

Ingredients:

1 lb candied mixed fruit, diced
2 cups flour, divided
1 cup firmly packed brown sugar
¼ cup milk
½ tsp cinnamon
2 cups chopped pecans
1 stick margarine, softened
2 eggs
1 tbsp baking powder
½ tsp nutmeg



Directions:

Preheat oven to 325 degrees. Coat cookie sheet with cooking spray. In large bowl combine candied fruit, pecans and ½ cup flour, toss until evenly coated, then set aside. In another large bowl, cream margarine and brown sugar until fluffy. Beat in eggs and milk. Add the remaining 1 ½ cups flour, baking powder, cinnamon, and nutmeg and beat until well blended. Stir in fruit mixture. Mix well and drop by the rounded teaspoonful 1 inch onto cookie sheets. Bake 15-18 minutes, or until golden brown. Remove to wire rack to cool completely.

Submitted by: Shirley Fetters

Campus/Unit/Department: EMS

Gluten-Free Keto Chocolate Chip Cookies

Preparation Time: 10 minutes

Cooking Time: 10-12 minutes

Ingredients:

1 cup almond flour

4 tbsp chocolate chips

2 tbsp powdered stevia

1/4 tsp salt

1/8 tsp baking soda

2 tbsp coconut oil

1 tsp pure vanilla extract

2-3 tsp milk of choice (coconut, soy, dairy) as needed

Directions: Preheat oven to 325. Stir dry ingredients together well. Add the wet ingredients to form a dough. Shape into cookies in your hand (cookie scoop works, too). Place on a cookie tray and bake on the center rack of oven for 10-12 minutes. Let cool an additional 10 minutes before handling as they are very delicate. They will firm up once completely cool. Enjoy and be healthy!

Submitted by: Joanna Evans

Campus/Unit/Department: York/Development & Alumni



Meatball Cookies (Italian Christmas Cookie)

Preparation Time: 30 minutes

Cooking Time: 10-12 minutes

Ingredients:

½ cup butter, margarine or shortening
1 ½ cups white sugar
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
⅔ cup unsweetened cocoa powder
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cloves
1 teaspoon ground allspice
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
1 cup chopped walnuts OR chocolate chips
4 cups confectioners' sugar
¼ cup unsweetened cocoa powder
½ cup milk



Directions:

1. Preheat oven to 350 degrees. Grease cookie sheets.
2. Cream the butter, margarine or shortening with white sugar, eggs and vanilla.
3. In a separate bowl, stir the flour, cocoa powder, baking powder, baking soda, salt, and spices. Add flour mixture to butter mixture. If too sticky add more flour, if too dry add a little milk. Add nuts or choc. chips and mix with hands. Must be of consistency to roll into little 1/2 - 1 inch balls.
4. After you have cookie dough to handling consistency by adjusting it with either the flour or milk, roll into little balls, place on the cookie sheet and bake for about 10-12 minutes, cookie should be firm. Do not overcook. Remove from oven, let rest on the sheet for a few moments and remove to wax paper. When cool, frost with confectioner's sugar and cocoa glaze.
5. To Make Glaze: Combine confectioner's sugar, cocoa, and milk. Tip: add a bit of red food dye to give it a shinier appearance. Consistency should be of a glaze. Pour small amount of glaze over each cookie (about 1 tsp.). Decorate with sprinkles while glaze is still wet.

Makes 5 dozen

Submitted by: Jill Toto

Campus/Unit/Department: DDAR

Michigan Rocks

Preparation Time: 3 days (for soaking time)

Cooking Time: 12-15 minutes or until they lose their shine

Ingredients:

1 lb of raisins soaked in 1 cup of rum or whiskey (soak for 3-5 days)

1 1/2 cup dark brown sugar

1 1/2 cup butter

4 eggs, add one at a time

1 tsp baking soda mixed with 1/4 c of boiling water

2 tsp vanilla

2 tsp cinnamon

1 lb chopped raisins

3 cups of flour

Directions: Mix all ingredients well and refridgerate overnight. Drop by teaspoon full on a cookie sheet lined with parchment paper. Do not over bake. Store in an air tight container.

This is my grandmother's recipe. When I was little all of my cousins ate the chocolate chip and cut out cookies while I was sneaking as many of these rum soaked cookies as I could :) Enjoy!!

Submitted by: LAURA HARAK

Campus/Unit/Department: Penn State Berks/DDAR/Development



Nonnie's Brownies

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Ingredients:

1 1/2 c. flour

1 tsp. baking powder

1 tsp. salt

2 c. sugar

1/2 c. + 2 T cocoa powder

4 eggs

1 c. butter, melted

2 tsp. vanilla

Holiday sprinkles (optional)

Directions: Preheat oven to 350 degrees.

Sift or whisk dry ingredients together. In a separate bowl, whisk wet ingredients. Add wet to dry ingredients and mix until just combined. Pour into greased 9x13 pan. Top with holiday sprinkles (or not) and bake for 25-35 minutes until toothpick just comes clean. Do not overbake. Brownies should have a crust on top and be fudgy in the center.

NOTE: You can cut the recipe in half for a 9x9 pan of brownies.

Submitted by: Sarah Bacon

Campus/Unit/Department: University Libraries



Nut Roll

Preparation Time: 2 hours

Cooking Time: 30 minutes

Ingredients:

Bread part 1:

1 cake yeast
4 cups milk
2 Tbsp sugar
6 cups flour

Bread part 2:

2 eggs
1 cup butter
1 tsp salt
2 cups sugar
6 cups flour

Nuts:

1 cup milk
2 1/2 cups sugar
1 stick butter
1/2 cup honey (can add more later on if nuts need to be sweeter)
3 eggs (to start with -- may need to add more to make the nuts easier to spread)
1 tsp salt
2 tbsp vanilla
4 tbsp lemon juice
8 pounds ground nuts

Directions: Bread part 1:

Put cake of yeast and sugar into a bowl and allow yeast to dissolve. Heat milk to lukewarm. Add 1/2 cup milk to dissolved yeast mixture and stir to combine. Add remaining milk to mixture. Add 6 cups of flour to mixture and mix until combined. Cover and let raise for 1 hour. (this mixture will be very soft)

Bread part 2:

While part 1 is rising, start part 2. Cream together, butter, salt and sugar. Add 6 cups of flour. (this mixture will be crumb-like)

Once part 1 has risen for 1 hour, add in part 2 and combine. This will form your dough. Once combined, make 18 balls of dough. Lay out on floured surface, cover and let the balls rise for an hour.

Nut Roll (continued)

Nuts:

In a pan cook together milk, butter, honey and sugar until batter is melted. Add walnuts and mix. Add vanilla and lemon juice. Taste nuts to see if more honey or sugar is needed (adjust to your own taste). Add eggs -- one at time (add more if mixture needs to be smoother). Depending on the consistency of the ground nuts, you may need to add more eggs to make the mixture smooth enough to spread. You can also add more milk to help loosen the mixture. The mixture should not be too loose that it pours, but not so tight that it rips the dough when spreading.

After the balls have risen, you will roll out and spread with nut mixture. To roll the nut roll -- I fold the edges in so that the nut mixture does not come out during baking. Once rolled, lay on parchment lined baking sheet, brush with milk and let rise for an hour.

Bake at 350 degrees for 30 minutes (or until bread is golden brown). Remove from oven and brush with butter all over.

Submitted by: Janell Howe

Campus/Unit/Department: UP/DDAR/Athletics



Oatmeal Scotchies

Preparation Time: 20 minutes

Cooking Time: 7-8 minutes for chewy

Ingredients:

- 1 1/4 cup all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. ground cinnamon
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 2 large eggs
- 1 tsp. vanilla extract or grated peel of orange
- 3 cups quick or old-fashioned oats
- 1 2/3 cups (11-oz bag) Nestlé Toll House Butterscotch flavored morsels



Directions: Preheat oven to 375F

- In a small bowl, combine flour, baking soda, salt, and cinnamon
 - In a large mixing bowl, beat butter, granulated sugar, brown sugar, eggs, and vanilla extract
 - beat in flour mixture gradually
 - stir in oats and morsels
 - drop onto ungreased baking sheets by rounded tablespoon
 - bake for 7 to 8 minutes for chewy cookies or 9 to 10 minutes for crispy cookies
 - cool on baking sheets for 2 minutes; remove to wire racks to cool completely
- Makes about 4 dozen cookies

Submitted by: Meaghan Schadle

Campus/Unit/Department: UP/DDAR/Talent Management

Peanut Blossom Cookie

Preparation Time: 30 minutes

Cooking Time: 6-8 minutes

Ingredients:

1 3/4 cup flour
1 tsp. soda
1/2 tsp. salt
1/2 cup shortening or margarine(I prefer shortening)
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
2 tbsp. milk
1 tsp. vanilla

Directions: Combine all ingredients: make small round balls. Roll in sugar. Bake at 375 degrees for 6 to 8 minutes. Immediately place "Hershey's candy kiss" in center. Cool.
Yields 3 to 4 dozen.

Submitted by: Jean Loutsenhizer

Campus/Unit/Department: Greater Allegheny/Development and Alumni Relations



Pecan Cups

Preparation Time: 1 hour

Cooking Time: 15-20 minutes

Ingredients:

Ingredients - Batter

1 cup flour

1 3oz package of cream cheese

½ cup butter (softened)

Ingredients - Filling

¾ cup brown sugar (I use dark brown sugar)

1 tablespoon butter (softened)

1/2 tablespoon vanilla

1 egg

1/2 cup crushed Pecan or Walnuts

Directions: -Spray muffin pan with non-stick spray

-Cream all batter ingredients together and press into tiny muffin pan

-Mix filling ingredients together except for the nuts

-Place some crushed nuts in each muffin. Fill each muffin 3/4 full with filling

-Sprinkle more crushed nuts on top of each muffin.

- Bake at 350 degrees for 15-20 minutes.

Please note: pic was taken from internet - but it is a great representation of how they should look.

Submitted by: Karen Brace-Hodle

Campus/Unit/Department: Wilkes-Barre



Pilgrim Pies (maybe more of a fall cookie, but one of my family's favorites!)

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Ingredients:

Pies:

- 2 eggs
- 2 cups light brown sugar
- 1 cup vegetable oil
- 1 tsp vanilla
- 1 can (15 ounces) of pumpkin
- 3 cups all-purpose flour
- 1 TBSP pumpkin pie spice
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

Filling:

- 1 4-ounce cream cheese, softened
- 1/2 cup butter, softened
- 2 tsp vanilla
- 4-5 cups powdered sugar



Directions: Preheat oven to 350 degrees and grease a couple of baking sheets.

Beat eggs, brown sugar, oil, pumpkin and vanilla in a bowl until smooth.

In a separate bowl, combine flour, pumpkin spice, baking powder and soda, plus salt.

Add dry ingredients to the wet mixture a half cup at a time, blending until smooth after each addition.

Drop a heaping tablespoon of batter onto a greased sheet and slightly flatten. Bake 8-10 minutes. Cool on rack.

For the filling, beat cream cheese, butter and vanilla together until light and fluffy. Add in the powdered sugar a half cup at a time.

Once the pies have cooled, add filling in-between two pies.

Enjoy!

Submitted by: Kathy Koetje-Simin

Campus/Unit/Department: UP/DDAR/Nittany Lion Club

Richest Spritz Cookies

Preparation Time: 20 minutes for the batter, 60-90 minutes to press, decorate, and bake the cookies

Cooking Time: 6-8 minutes per tray

Ingredients:

1-1/4 cups confectioners' sugar

1 cup butter, softened

2 egg yolks, or 1 whole egg

1 teaspoon vanilla

1/2 teaspoon almond extract (optional - I don't usually add this)

2-1/2 cups all-purpose flour

1/2 teaspoon salt (I usually add about 1/4 tsp)

Food color (to make green trees or red ornaments, etc. - also optional)



Directions: You will need a cookie press to make these cookies!!

Preheat oven to 400 degrees.

Cream confectioners' sugar and butter in large bowl with electric mixer at medium speed.

Beat in egg yolks, vanilla and almond extracts.

Combine flour and salt. Add to butter mixture; mix well.

Tint dough with food coloring if desired. (You can also split the dough into sections and make it green, red, or if you only use a few drops of red food coloring and stir it a few times - candy cane swirled).

Place dough in cookie press fitted with selected decoration plate.

(You may want to put the dough you're not using in the fridge. If the dough gets too soft it won't come out of the press right and form the designs. If the dough in the press isn't coming out correctly, put the whole thing in the fridge for a bit.)

Press onto lightly greased cookie sheets about 2 inches apart.

Decorate as desired. (A quick brush of egg white on top of a cookie will help sprinkles, colored sugar, or chopped nuts stay put. If you end up with spilled sugar or sprinkles on the tray, try to get a majority of it off before you put the cookies in the oven - it will melt or burn.)

Bake 6 to 8 minutes or until very slightly browned around the edges. Do not let these cookies turn brown!

Remove to wire racks to cool.

Let baking sheets cool completely before pressing another set of cookies onto them or the batter will melt.

Makes 5-6 dozen small cookies depending on what press shapes you use.

These cookies are delicious and they keep well. Decorating them is half the fun, but it can be time-consuming, so plan accordingly. Enjoy!

Submitted by: Heidi Cornwall

Campus/Unit/Department: University Park/DDAR/Annual Giving

Ricotta Cheese Drop Cookies

Preparation Time:

Cooking Time: 10-13 Minutes

Ingredients:

Cookies:

1 Pound Ricotta Cheese

1 Cup Margarine

3 Eggs

2 Tsp Vanilla

4 Cups Flour

2 Cups Sugar

1 Tsp Baking Soda

2 Tsp Baking Powder

1 Tsp Salt

Frosting:

1 Box Powdered Sugar

1 Stick Margarine Melted

Few drops of Vanilla

Thin with Milk if necessary

Can also add food coloring and sprinkles for decorating



Directions: Mix dry ingredients together. Mix wet ingredients together and slowly add dry ingredients until well mixed. Bake at 350 for 10-13 minutes, cool and ice.

Submitted by: Rebecca Beidler

Campus/Unit/Department: Four Diamonds - Hershey

Tiger Butter Fudge

Preparation Time: 10 mins

Cooking Time:

Ingredients:

1 - 11oz. bag vanilla chips

1/2 cup creamy peanut butter

1/2 cup semi sweet chocolate chips

Directions: Line a 9 x 13 glass pan with parchment paper or foil.

Melt chocolate chips for 1 minute in microwave.

Melt vanilla chips 1 min 30 seconds in microwave.

add peanut butter to the vanilla chips.

Pour vanilla/peanut butter mix into pan. Pour, or drop by spoonful, the chocolate on top of the peanut butter mixture. Take a knife and swirl the chocolate through the peanut butter. Cool in refrigerator. Use parchment to remove and slice.

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