2013 Annual Cookie-Off Recipes

Best Tasting: Billionaire Bars
Best Looking: BurgerDoodles
Best Tablescape: Human Resources
Chocolate Cherry Bliss Cookies

**Ingredients:**
- 2 1/2 c. all-purpose flour
- 1/2 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 1/2 c. sugar
- 1/4 c. (2 oz.) regular cream cheese, cut into cubes
- 6 tbsp. unsalted butter, melted
- 1/3 c. vegetable oil
- 1 large egg
- 2 tbsp. milk
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract
- 36 maraschino cherries (from an 8 oz jar)
- 1/4 c. granulated or decorative sanding sugar, for rolling
- Dark chocolate chips

**Directions:**

1. Preheat oven to 350 degrees. Line a baking sheet with a silicone mat or parchment paper. In a bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.

2. Combine sugar, cream cheese, and melted butter in a large bowl and whisk until mixture forms a smooth paste. Whisk in oil. Add egg, milk, and extracts and stir until smooth. Fold in flour mixture until incorporated and no dry ingredients remain.

3. Pour 1/4 c. of sugar into a small bowl. Dough will be soft, but should still be workable. If not, refrigerate it for 15 to 20 minutes until it is. Use a medium cookie scoop to portion out about 1 1/2 tbsp. of dough. Press a cherry in the center, shape into a ball around it, then roll in sugar to coat. Arrange on prepared baking sheet, leaving about 2 inches of space between cookies.

4. Bake for 11 to 13 minutes, until cookies are set and cracked. Cool on the baking sheet for 3 minutes, then transfer to a wire rack to cool completely. Drizzle with melted dark chocolate chips. Store in an air tight container at room temperature for up to 1 week.

Adapted from Cooks Illustrated
**BurgerDoodle Cookies**

**“Bun” Snickerdoodle**

**Ingredients:**
- 1 1/2 c. sugar
- 1 c. butter (2 sticks, softened)
- 2 eggs
- 1 tsp. vanilla extract
- 2 3/4 c. all-purpose flour
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1/4 c. sugar
- 2 tsp. cinnamon

**Directions:**
Preheat oven to 400°. This temperature is higher for small dough balls. If you prefer a bigger cookie, bake at 375°. In a mixing bowl, cream together the sugar and butter until fluffy. Add the eggs, one at a time, beating well after each addition. In a separate bowl, combine the flour, cream of tartar, baking soda and salt. Gradually add the dry ingredients to the butter mixture and mix until thoroughly combined. In a small bowl, combine the sugar and cinnamon. Shape the dough into small balls (you can do this right away but it is easier if you chill the dough for an hour or two) and roll in the cinnamon and sugar mixture. Bake at 400° for 7-9 minutes on greased or parchment-lined cookie sheets.

**To Assemble:**
Assemble the hamburgers with ‘ketchup’ (red icing) and ‘mustard’ (yellow icing) in between each side of the burger and the bun.

**“Burger” Thin Mint**

**Ingredients:**
- 1 1/4 c. all-purpose flour
- 1/2 c. unsweetened cocoa powder
- 1/2 c. butter, softened
- 1 tsp. peppermint extract
- 1/4 teaspoon salt
- 1 c. white sugar
- 1 egg

**Directions:**
In a large bowl, beat 1/2 cup butter or margarine until creamy. Add the sugar, and beat until mixed well. Beat in egg and mint extract. Sift flour, cocoa, and salt together into a small bowl. Add flour mixture by halves into creamed mixture, beating well after each addition. Divide dough in half. On lightly floured surface roll dough into two 1 1/2 inch diameter cylinders. Wrap each cylinder in waxed paper, and refrigerate 5 hours. Preheat oven to 350 degrees F (175 degrees C). Thirty minutes prior to baking, place both cylinders in freezer. Remove one cylinder at a time, and slice 1/4 inch thick pieces with very sharp knife. Place on cookie sheets about 1 1/2 inches apart. Bake 10 to 12 minutes.
Byte Me Cookies

Ingredients:
1 pouch (1lb 1.5oz) Betty Crocker sugar cookie mix
1/2 c. butter or margarine, melted
1 egg
1-1 1/2 c. flaked coconut
1/2 c. butterscotch topping
3/4 c. hot fudge topping

Directions:
Heat oven to 375°F. In large bowl, stir cookie mix, melted butter and egg until soft dough forms. Shape dough into 1-inch balls. Roll balls in coconut. On ungreased cookie sheets, place balls 2 inches apart.

Bake 9 to 11 minutes or until edges are light golden brown and coconut starts to toast. Cool 3 minutes; remove from cookie sheets to waxed paper.

Drizzle each warm cookie with butterscotch topping. In small microwavable bowl, microwave hot fudge topping uncovered on High 15 to 30 seconds or until spreadable. Carefully spread on top of each cookie. Serve warm or cool. Store loosely covered.

Coconut–Butterscotch-Fudge Cookies from Betty Crocker
**Upward Bound**

**Billionaire Bars**

**Base:**
- 2 ¼ c. all-purpose flour
- ½ c. sugar
- ½ c. unsalted butter, softened

**Cookie Dough:**
- ½ c. unsalted butter
- ¼ c. granulated sugar
- ½ c. brown sugar
- 2 tbsp. heavy cream
- ½ tsp. vanilla extract
- ¾ cup all-purpose flour
- Pinch of salt
- ½ cup mini semi-sweet chocolate chips

**Caramel:**
- ½ c. unsalted butter
- ½ c. brown sugar
- 2 14oz. cans of sweetened condensed milk

**Topping:**
- 4 oz. semi-sweet chocolate
- 4 oz. milk chocolate
- 4 oz. white chocolate
- 3 tbsp. unsalted butter, divided

**Directions:**

Preheat oven to 350°. Line a 9x11 pan with parchment paper.

In a mixer combine flour, sugar and butter, mix on medium speed until crumbly. Spread evenly over the bottom of prepared pan. Press dough until firmly set. Bake for 20 minutes. Dough will not be brown, but may be slightly cracked.

For caramel, combine all three ingredients in a medium sized sauce pan. Over medium low heat, stirring occasionally, until sugar dissolves and butter melts. Increase heat to medium high, while constantly whisking, bring mixture to a boil. Lower temperature to low and continue to whisk until mixture thickens slightly and turns a light caramel color. Poor over base and spread evenly. Cool completely.

For cookie dough, in an electric mixer on medium speed, beat butter and sugars until fluffy. Add cream and vanilla, mix well. Reduce mixer speed to low and add flour and salt. Mix until combined. Stir in chocolate bits. Spread cookie dough evenly over set caramel, chill.

In a microwave safe bowl melt each chocolate separately with one tablespoon of butter. White chocolate will be thicker than milk and semi-sweet. Pour semi-sweet and milk chocolate over cookie dough, cover completely. Drop white chocolate randomly over top and swirl. Chill until set. Cut in 1 inch squares with a heated knife or chefs paddle.
Triple Threat Chocolate Coconut Macaroons
from Let Them Eat Vegan by Dreena Burton (www.plantpoweredkitchen.com)

Ingredients:
½ c. vegan dark chocolate chips
1 tblsp. coconut oil
1 c. unsweetened fine or medium shred coconut
¼ c. unrefined sugar
¼ tsp. sea salt
¼ c. unsweetened cocoa powder
1 ½ tsp. baking powder

Directions:
1. Melt the coconut oil in a pan of hot water (just put the whole jar in the pan and take what is needed)
2. Melt the ½ c. chocolate chips in a bowl over simmering water. Add the coconut oil and mix well.
3. Combine the dry ingredients (coconut, sugar, salt, cocoa powder, baking powder); sifting in the cocoa powder and baking powder
4. Add vanilla and nondairy yogurt to the dry ingredients, pour in melted chocolate and mix.
5. Gently add 2 tblsp. extra chocolate chips.
6. Form into balls on parchment paper baking sheets.
7. Bake 350°F for 10 min.
Campus Climate

Magic Layer Cookie Bars

Ingredients:
1 1/2 c. graham cracker crumbs
1 1/2 sticks butter
1 1/2 c. coconut
1 1/2 c. chocolate chips
1 1/2 c. butterscotch chips
1 1/2 c. nuts (walnuts, pecans, etc.)
1 can Eagle Brand sweetened condensed milk (not evaporated)

Directions:
Melt butter, mix in graham cracker crumbs and press into a 9"x13" pan. Layer rest of ingredients in order given. Pour condensed milk over entire pan. Bake in 350 degree oven about 25 minutes.
Butter Cloud Cookies

**Ingredients:**
- 2 c. unsalted butter at room temperature (set out 1 hour)
- 1 2/3 c. white sugar
- 2 eggs
- 1 tbsp. vanilla
- 1/2 tsp. salt
- 5 c. flour

**Directions:**
Preheat oven to 375. Cream butter; add sugar a little at a time, beating about 10 minutes. Mix eggs and vanilla, add and beat well.
Add flour and salt slowly (a stand mixer is preferable; if you don't have one I recommend dividing the batter when adding flour so your smaller mixer will handle it).
Roll batter into balls. Press flat with the bottom of a glass. Bake 9-10 minutes, depending on size of cookies. The bottoms should be just golden. When cool, these cookies freeze nicely. Just take them out a few hours before serving to decorate.

**Glaze:**
Mix powdered sugar, water, and a dash of vanilla to icing consistency. Place in plastic bag, and cut just a bit of the bottom corner off. Squeeze a coin size of glaze on each thoroughly cooled cookie. Add colored sprinkles if desired. Let dry until cookies are stackable.