



Thank you!

Thanks to those who submitted recipes for this Virtual Cookie Exchange! I hope these recipes bring some joy to your kitchen and all you share them with!

Sue Ellen Hale

thegrowinghale.com
www.lillarose.biz/onemotherslove
www.mymaryandmartha.com/onemotherslove

2020 Virtual Cookie Exchange



Brought to you by:
Sue Ellen Hale
The Growing Hale
thegrowinghale.com



Almond Joy Cookies

Submitted by Ann Tatum

14 oz bag shredded coconut
16 oz bag semi-sweet chocolate chips
3/4 cup chopped almonds
14 oz can sweetened condensed milk

Preheat oven to 325 degrees.
Line baking sheet with parchment paper.
In a large mixing bowl, mix together all 4 ingredients until combined.
Scoop out dough onto baking sheet.
Slightly flatten the tops of the dough balls.
Bake for 12-14 minutes or until they just start to brown.
Let sit on baking sheet 2-3 minutes.
Transfer to cooling rack and let cool completely before storing
in an airtight container.



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Seriously Soft Molassas

Submitted by Sarah Rosin

2 1/4 cups flour
1 1/2 teaspoons baking soda
2 teaspoons ground ginger 1 1/4 teaspoons ground cinnamon
1/4 teaspoon ground cloves 1/4 teaspoon nutmeg
1/4 teaspoon salt
3/4 cup unsalted butter, softened to room temperature
3/4 cup packed brown sugar
1/4 cup unsulphured or dark molasses
2 teaspoons vanilla
1 large egg
1/3 cup granulated sugar for rolling

Whisk flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt together.
Set aside. In a large bowl, beat butter and brown sugar on high until creamy, about 2 minutes. Add the molasses and beat until well combined. Add egg and vanilla. Scrape down sides and bottom of bowl as needed.
On low speed, slowly mix dry ingredients into the wet ingredients until combined. The dough will be slightly sticky. Cover with foil or plastic wrap and chill for 1 hour and up to 2-3 days. Preheat oven to 350*. Line 2 large baking sheets with parchment. Remove dough from refrigerator. If the dough chilled longer than 2 hours, let sit at room temperature for about 20 minutes. Roll dough into tablespoon size balls. Roll each ball in the granulated sugar and arrange 3" apart on pan. Bake 11-12 minutes until the edges appear set and the tops are cracked. Cool on pan 5 minutes before transferring to a rack.

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NOTES:



Brown Sugar Cookies

Submitted by Wendy Riggs

3/4 cup butter, softened
2 cups brown sugar, packed
2 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
3 cups (or more, depending on humidity level) flour
2 teaspoons baking powder
1/2 teaspoon salt

Mix butter, sugar, eggs, and extracts thoroughly. Blend in flour, baking powder, and salt. May need to add more flour, just a little at a time, until dough is not overly sticky. Roll out on floured surface and cut with desired cookie cutters. Bake on ungreased cookie sheet at 375 degrees for 5-7 minutes or until cookies are slightly brown. Yield varies depending on cookie cutter size and how thickly you roll them. An average cookie cutter will make about 2-3 dozen cookies.

Decorating options:

Option 1: Sprinkle cookies with colored sugar before baking.

Option 2: Frost with buttercream icing. Recipe:

Mix 1/2 cup softened butter, 4 cups powdered sugar, 1 teaspoon almond extract, food coloring, and milk until smooth. Add just enough milk to make icing spreadable. Amount will vary depending on food coloring.

Option 3: Decorate with your favorite royal icing / color flow recipe. (This is how the cookies pictured are decorated.)

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Chocolate Overload Cookies

Submitted by Feliz Mantzke

- 1 package devil's food chocolate cake mix
- 3/4 cup (1-1/2 sticks) butter, softened
- 1/4 cup cocoa powder
- 2 eggs
- 2 cups (11.5 oz pkg) milk chocolate chips
- 3/4 cup quick-cooking oats (optional)

Heat oven to 350°.

Mix all ingredients, add Milk Chocolate Chips last.

Roll dough into 2-inch balls and place on ungreased cookie sheet.

Bake 10-12 minutes, until set.

Makes about 15 (3-1/2 inch) cookies.

Enjoy!



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White Peppermint Chip

Submitted by Sue Ellen Hale

- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 stick of butter, softened
- 3/4 cup sugar
- 3/4 cup packed dark brown sugar
- 1 tablespoon vanilla
- 2 large eggs
- 1 bag of white chocolate chips
- crushed peppermints or candy canes

Preheat oven to 375*. In mixer bowl, cream together butter, both sugars, and vanilla. Add eggs, one at a time, beating well after each.

Add baking soda and salt. Slowly add in flour, until just combined.

Stir chips in by hand. Drop balls of dough onto ungreased cookie sheet and press slightly with the back of your scoop or spoon, so that there's a little concave area. Sprinkle crushed peppermint into the depression on the dough balls. Bake about 9-10 minutes, depending on oven, removing when they just start to brown.

Cool on pan about 5 minutes before removing to a cooling rack.

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Sugar Cookies

Submitted by Margret Aragona

1 cup butter
1 ½ cups sugar
3 eggs
1 tsp vanilla
3 ½ cups flour
2 tsp cream of tartar
1 tsp baking soda
½ tsp salt

Cream butter, add sugar & vanilla, until fluffy. (Use mixer)

Add eggs and mix. Add remaining ingredients except flour. Mix. Add 1 cup flour at a time. Mix well with each additional cup of flour. Chill 3-4 hours. Roll out and cut out desired shape. Bake on ungreased pan at 375* 10-13 minutes, depending on oven.

Frosting:

1 bag powdered sugar
1 ½ cups softened butter
1 tsp vanilla

Add milk until it has the texture you like. (usually ¾ cup)

(Psst - These are my husband's favorite frosted cookie! - Sue Ellen)
(Also, photo is a stock photo, but super cute!)

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Peanut Blossoms

Submitted by Cari Goodman

½ cup shortening
1 egg
1 bag of Hershey's Kisses
2 tablespoons milk
1 ½ cups all purpose flour
¾ cup packed light brown sugar
1 teaspoon vanilla
⅓ cup granulated sugar
½ teaspoon salt
Granulated sugar
¾ cup creamy or crunchy peanut butter
1 teaspoon baking soda

Heat oven to 375*. Remove wrappers from chocolates. Beat shortening and peanut butter in large bowl until well blended. Add ⅓ cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk, and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.

Shape dough into 1-inch balls. Roll in granulated sugar.
Place on ungreased cookie sheet.

Bake 8-10 minutes or until lightly browned. Immediately press a Kiss into the center of each cookie. Cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely. Makes about 4 dozen cookies.

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Snowball Cookies

Submitted by Sue Ellen Hale

1 c. soft butter, softened
 1/2 cup powdered sugar
 1 teaspoon vanilla
 2 1/4 cups flour
 1/4 teaspoon salt
 powdered sugar for rolling

Preheat oven to 400*. Combine butter, sugar and vanilla in the bowl of a food processor or mixer. Add flour and salt. Pulse until dough forms. Shape dough into walnut-sized balls. Place the balls on an ungreased cookie sheet and bake until set, about 9 minutes. Do not brown. Roll warm cookies in powdered sugar. Store in airtight container. To freeze, layer the cookies between sheets of parchment or wax paper.



Spicy Nut Triangles

Submitted by
 Paula Riggs

1 c. soft butter
 1 c. sugar
 1 egg, separated
 2 c. sifted flour
 1 tsp. cinnamon
 1 c. finely chopped walnuts

Cream together butter and sugar. Add egg yolk; beat well. Sift together flour and cinnamon. Gradually add to creamed mixture, stirring well. Spread dough evenly in a jelly roll pan. Beat egg white slightly; brush over top. Smooth surface with your fingertips. Sprinkle nuts over dough and press in. Bake at 275 degrees for 1 hour. While uncut cookies are still warm, cut into 4 lengthwise strips and then cut 6 crosswise strips. Cut each piece in half diagonally. 48 triangles.

