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## Carrot-Cake Cookies

Prepared by Phyllis Fried

### Ingredients:

#### *Filling -*

- 2 oz. bar cream cheese, room temperature
- 2 oz. unsalted butter, room temperature
- ¼ cup confectioners' sugar
- 1 tsp. fresh lemon juice

#### *For the cookies*

- ½ cup (1 stick) unsalted butter, melted
- ½ cup packed light-brown sugar
- ¼ cup granulated sugar
- 1 large egg yolk
- ¾ cup all-purpose flour
- 1 tsp. ground ginger
- ½ tsp. salt
- 1 cup rolled oats
- ¾ cup packed finely grated peeled carrots
- 1/3 cup dried currants

### Directions:

- (1) Preheat oven to 350 and line two baking sheets with parchment paper.
- (2) Make filling; with electric mixer, beat cream cheese and butter until smooth. Add sugar and lemon juice; beat until combined. Cover; chill until firm, at least 30 minutes.
- (3) Make cookies: in a large bowl, whisk together butter, sugars, and egg yolk. In a medium bowl, whisk together flour, ginger, and salt. Add flour mixture to butter mixture; stir until combined. Mix in oats, carrots, and currants.
- (4) Drop dough by level tablespoons, 2 inches apart onto prepared baking sheets. Flatten with the palm of your hand. Bake until edges are crisp, rotating baking sheets halfway through, 15-18 minutes. Transfer cookies to a wire rack to cool.

- (5) Turn half the cookies over, bottom side up; dollop each with about 1 teaspoon chilled cream cheese filling. Top with remaining cookies, pressing gently to spread filling to edges. Serve immediately.

## **Faith's Healthy Drop Cookies**

Prepared by Faith Boulton

### Ingredients:

- ¾ cup shortening
- 1 cup light mayonnaise
- ½ cup white sugar
- ¾ cup brown sugar
- 2 cups oatmeal
- 2 cups cornflakes
- 2 ¾ cups flour
- 1 tsp. salt
- ½ tsp. soda
- 1 tsp. vanilla
- ¾ cups walnuts (coarse chop)
- ½ cup pumpkin seeds (optional)

### Directions:

- (1) Cream shortening and mayonnaise, add sugars and beat until smooth.
- (2) Add vanilla.
- (3) Mix flour, salt and soda with sugars and blend in remaining ingredients. Drop by tablespoon onto ungreased cookie sheet and press with back of spoon to spread.
- (4) Bake at 350 degrees until brown, about 8-10 minutes.

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## **Chunky Chocolate Toffee Cookies**

Prepared by Sarah Bradford and Melanie Bradford

### Ingredients:

- 1 cup hazelnuts or pecans
- 1 cup unsalted butter, softened
- ¾ cup firmly packed brown sugar
- ½ cup sugar
- 2 large eggs
- 1 Tbsp. vanilla extract
- 2 ¾ cups all-purpose flour
- 1 ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 4(1.4 oz.) English toffee candy bars chopped (About 1 cup)
- 2 (11.5 oz.) packages semisweet chocolate chunks

### Directions:

- (1) Toast hazelnuts in a shallow pan at 350 degrees, stirring, occasionally, 5-10 minutes or until skins split. Rub nuts in a cloth towel to remove skins.
- (2) Beat butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add eggs and vanilla, beating well.
- (3) Combine flour and next e ingredients; add to butter mixture, beating at low speed until blended. Stir in candy bard, chocolate chunks, and nuts.
- (4) Drop dough by heaping tablespoons 1 ½ inches apart onto ungreased baking sheets.
- (5) Bake at 350 for 10 minutes or until cookies are lightly browned. Cool cookies slightly on baking sheets, remove to wire racks to cool completely.

Yield: 4 dozen

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## **Berry-Sage Thumbprints**

Prepared by Peg Roehm

### Ingredients:

- 2 cups all-purpose flour
- 2/3 cup yellow cornmeal
- 1 ½ tsp. dried sage, crushed
- ¼ tsp. baking powder
- 1 cup butter, softened
- 1 cup packed brown sugar
- 2 egg yolk
- 2 tsp. finely shredded lemon peel
- 1 ½ cup blackberry preserves

### Directions:

- (1) Preheat oven to 350. In a medium bowl, combine flour, cornmeal, sage, and baking powder. Set aside.
- (2) In a large mixing bowl beat butter with an electric mixer on medium speed for 30 seconds. Add brown sugar and beat until combined. Beat in egg yolks, lemon peel, and vanilla. Beat in flour until combined.
- (3) Shape into ¾ -inch balls. Place 1-inch apart on an ungreased cookie sheet. Place a thumbprint in the center of each ball and fill with ¼ tsp. blackberry preserves.
- (4) Bake 10 minutes. Cool 1 minute on cookie sheet before placing on a wire rack.
- (5) Cool completely.

Makes about 50 cookies.

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## **Melting Moments**

Prepared by Vi Vaudreuil

### Ingredients:

#### *Cookie -*

- 2/3 cup unsifted cornstarch
- 1/3 cup powdered sugar
- 1 cup soft butter
- 1 cup flour

#### *Frosting – (Can be tinted with food coloring)*

- 1/8 cup butter
- 1 cup powdered sugar
- 1 Tbsp. lemon or orange juice

### Directions:

- (1) Mix together and drop scant teaspoon on cookie sheet.
- (2) Bake at 350 for 15 minutes until firm, but not brown.
- (3) Frost

## **Rum (or Bourbon) Balls**

Prepared by Elly Poland

### Ingredients:

- 1 cup vanilla wafer crumbs
- 1 cup pecans, finely chopped
- 1 cup sifted powdered sugar
- 2 Tbsp. cocoa powder
- ¼ cup rum (or bourbon)
- ½ Tbsp. white corn syrup

### Directions:

- (1) Combine dry ingredients.
- (2) Blend rum and corn syrup and add to the mixture.
- (3) Form 1 inch balls; roll in powdered sugar and age at least 48 hours.
- (4) These will keep indefinitely in an airtight container or may be frozen. (Do NOT bake)

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## O.S.U. Buckeyes

Prepared by Joan Hein

### Ingredients:

- 1 lb. butter
- 2 lbs. peanut butter
- 3 lbs. powdered sugar
- 32 oz. chocolate chips
- 2/3 of one stick paraffin

### Directions:

- (1) Mix butter, peanut butter and sugar.
- (2) Form small balls.
- (3) Melt chocolate and paraffin in double boiler.
- (4) Dip balls in chocolate. Only cover  $\frac{3}{4}$  of surface of peanut butter balls.
- (5) Place on wax paper covered cookie sheets.
- (6) Freeze and remove as needed.