

FALL TOURNAMENT 2018 NEW COOKIE RECIPES

HEMSTROUGHT'S HALF-MOON COOKIES

INGREDIENTS:

3 3/4 cups purpose flour
3/4 tsp baking powder
2 tsp baking soda
2 1/4 cup granulated sugar
16 TBSP butter, softened
3/4 cup cocoa, sifted
1/4 tsp salt
2 eggs
1 tsp vanilla
1 1/2 cup milk

ICING:

2 1/2 tsp lemon juice
2 cups confectioners' sugar
1 TBSP light corn syrup
1/4 tsp vanilla
1 TBSP water or more if needed
1 TBSP unsweetened cocoa powder

- Sift together flour, baking powder, and baking soda in a medium bowl and set aside.
- Put sugar, butter, cocoa and salt in bowl of mixer and beat on medium speed until fluffy. Add eggs and vanilla and continue to beat. Add half the milk, then half the flour mixture, beating after each addition until smooth; repeat with remaining milk and flour mixture. Spoon or pipe batter onto parchment-lined baking sheets, making 3" rounds 2" apart. Bake until cookies are set, about 12 minutes. Allow to cool, then remove from parchment.
- Drizzle with icing. Makes 30 cookies.

APRICOT-RASBERRY RUGELACH

INGREDIENTS:

- 2 cups butter or margarine (4 sticks) softened
- 2 Pkg cream cheese 8 oz each
- 1 1/2 cups granulated sugar
- 2 tsp vanilla extract
- 1/2 tsp salt
- 4 cups all-purpose flour
- 2 cups walnuts (8oz) chopped
- 1 1/2 dried apricots, chopped
- 1/2 c packed light brown sugar
- 3 tsp ground cinnamon
- 1 cup seedless raspberry preserves

- 2 TBSP milk

INSTRUCTIONS:

1. Preheat oven to 350 degrees
2. In a large bowl with mixer at low speed beat butter and cream cheese until creamy. Beat in 1/2 c granulated Sugar, vanilla and salt, then beat in 2 cups flour. With wooden spoon stir in remaining 2 cups flour just until blended.
3. Divide dough in half then divide each half into 4 equal pieces, flatten each into a disk. Wrap each disk in waxed paper and refrigerate until firm, at least 2 hours.
4. In medium bowl stir walnuts, apricots, brown sugar, 3/4 granulated sugar and 1 tsp cinnamon until well mixed. Line 2 large cookies sheets with foil, grease foil.
5. On lightly floured surface, with floured rolling pin, roll 1 disk of dough into 9-inch rounds. Keep remaining dough refrigerated. Spread 2 TBSP preserves over dough. Sprinkle with 1/2 cup walnut mixture, gently press to adhere. With pastry wheel or sharp knife cut dough into 12 equal wedges. Starting at curved edge, roll up each wedge, jelly-roll fashion. Place cookies, point side down, 1/2 inch apart on prepared sheet. Shape into crescents.
6. Bake until golden, 35-40 minutes. With wide spatula immediately transfer Rugelach to wire racks to cool completely. Repeat with remaining dough, 1 disk at a time. Makes 96 Cookies.

DOUBLE SNOWBALL COOKIES

INGREDIENTS:

- 1 cup unsalted butter, softened
- 1/2 cup powdered sugar
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon vanilla
- 2 1/4 cups flour
- 1/2 teaspoon salt
- 3/4 cup mini chocolate chips
- Additional powdered sugar — for rolling (about 1 - 1 1/2 cups)

INSTRUCTIONS:

1. Preheat oven to 375°.
Line two cookie sheets with parchment paper.
2. Mix butter, 1/2 cup powdered sugar, cocoa, and vanilla with an electric mixer until fluffy. Add flour and salt and mix until the dough comes together. Stir in the chocolate chips. If dough is too soft, chill it until you can work it easily with your hands.
3. Scoop 1 tablespoon balls of dough and place on prepared cookie sheet.
4. Bake cookies for 7-10 minutes until bottoms are just slightly brown and the tops are no longer glossy. Remove from oven and cool for 5-10 minutes, until you can handle them. Fill a small bowl with 1 cup powdered sugar and roll each cookie in the sugar until coated. Place on a rack to cool. (Once cookies are cooled, you may want to re-roll them in more powdered sugar.)

LEMON BUTTER COOKIES

INGREDIENTS:

- 2 1/4 cups all-purpose flour

1 1/4 tsp. baking powder
3/4 tsp. kosher salt
10 TBSP butter, softened
1 (8-oz.) block cream cheese, softened
1 1/4 cups granulated sugar
2 large eggs
2 tsp finely grated lemon zest
1/4 cup fresh lemon juice
1 tsp pure vanilla extract
10 drops yellow food coloring
3/4 cup powdered sugar

INSTRUCTIONS:

- In a medium bowl, whisk flour, baking powder, and salt.
- In a large bowl using a hand mixer, beat butter and cream cheese with sugar until light and fluffy, about 2 minutes. Beat in eggs, lemon zest and juice, vanilla, and food coloring. Beat in dry ingredients until just combined. Cover bowl with plastic and refrigerate until firm, at least 2 hours and up to overnight.
- Preheat oven to 325° and line a baking sheet with parchment paper. Roll dough into 2" balls, then roll in powdered sugar. Let sit 2 minutes until sugar is absorbed, then reroll in powdered sugar (do not shake off excess). Place about 2" apart on prepared baking sheet and bake until cookies crackle and are set but still slightly soft in the center, 18 to 20 minutes. Transfer to a cooling rack and let cool completely.

PUMPKIN PIE COOKIES

INGREDIENTS:

2 cups butter, softened
2 cups sugar
2 tsp baking powder
2 tsp baking soda
1 tsp salt
1 tsp ground cinnamon
1 tsp ground nutmeg
2 eggs
2 tsp vanilla
1 (15 oz) can pumpkin puree
4 cups all-purpose flour

FROSTING:

1/2 cup butter
1/2 cup brown sugar
1/4 cup milk
1 tsp vanilla
2 3/4 cups powdered sugar
Ground cinnamon

INSTRUCTIONS:

1. Preheat oven to 350 degrees

2. In a large bowl, beat 2 cups butter with a hand mixer on medium/high for 30 seconds. Add sugar, baking powder, baking soda, salt, cinnamon and nutmeg. Beat until combined. Add eggs and 2 tsp vanilla; beat until combined. Beat in pumpkin. Beat in as much flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour.
3. Drop dough by heaping teaspoons 2 inches apart on a cookie sheet. Bake for 10-12 minutes. Transfer to wire rack.
4. In a small saucepan, heat ½ cup butter and brown sugar until melted and smooth. Transfer to a medium bowl. Stir in milk and 1 tsp vanilla. Beat in powdered sugar until smooth. Spread frosting on cookies, sprinkle cinnamon if desired. Makes ten dozen.

APRICOT COCONUT COOKIES

INGREDIENTS:

- 1-1/4 cups all-purpose flour
- 1/4 cup sugar
- 1-1/2 teaspoons baking powder
- 1/2 cup cold butter
- 3 ounces cream cheese
- 1/2 cup sweetened shredded coconut
- 1/2 cup apricot preserves
- GLAZE:
- 1/2 cup confectioners' sugar
- 2 tablespoons apricot preserves
- 1-1/2 teaspoons butter, softened
- 1-1/2 teaspoons milk

INSTRUCTIONS:

In a large bowl, combine flour, sugar and baking powder. Cut in butter and cream cheese until the mixture resembles coarse crumbs. Add coconut and preserves; mix well. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheet. Bake at 350° for 10-12 minutes or until golden brown. Remove to wire racks to cool completely. In a small bowl, combine all the glaze ingredients. Spoon over cookies. Makes three dozen.

SOUR CREAM PINEAPPLE COOKIES

INGREDIENTS:

- 1 1/2 cup sugar
- 1/2 cup shortening
- 1/2 c sour cream
- 1 tsp vanilla
- 1 egg
- 1 can (8 1/2 oz) crushed pineapple in syrup, undrained
- 3 1/2 cup Gold Medal all-purpose flour
- 1 tsp baking soda
- 1/2 test salt
- 1/2 c chopped nuts

ICING:

2 cups powdered sugar

1 tsp vanilla

About 4 TBSP milk

INSTRUCTIONS:

Heat oven to 400 degrees.

Mix sugar, shortening, sour cream, vanilla, egg and pineapple in a large bowl.

Stir in flour, baking soda and salt. Stir in nuts. Drop by teaspoons 2 inches apart onto ungreased cookie sheet. Bake 8-10 minutes or until almost no imprint remains when touched. Immediately move from cookie sheet; cool.

Frost with icing. Makes 6 dozen.

PIZZELLES III

This recipe calls for a batter-like dough and is baked on a Pizzelle iron.

Powdered sugar adds an elegant touch. In the Italian version, vanilla is replaced by anise. Chocolate may also be used.

3 eggs

3/4 c white sugar

1/2 c butter melted

1 TBSP vanilla extract

1 3/4 all-purpose flour

2 tsp baking powder

INSTRUCTIONS:

- In a large bowl, beat eggs and sugar until thick. Stir in the melted butter and vanilla. Sift together the flour and baking powder, and blend into the batter until smooth.
- Heat the Pizzelle iron, and brush with oil. Drop about one tablespoon of batter onto each circle on the iron. You may need to experiment with the amount of batter and baking time depending on the iron. Bake for 20 to 45 seconds, or until steam is no longer coming out of the iron. Carefully remove cookies from the iron. Cool completely before storing in an airtight container.
- For chocolate Pizzelles, add 1/4 cup cocoa sifted together with flour and baking powder, 1/4 cup more sugar and 1/4 teaspoon more baking powder. I find that for the chocolate mixture, the iron must be well oiled to start and then brush on more as needed.

TOFFEE ALMOND SANDIES

INGREDIENTS:

1 cup confectioners' sugar

1 cup vegetable oil

2 eggs

1 tsp almond extract

4 1/2 cups Gold Medal UNBLEACHED all-purpose flour

1 cup whole wheat flour

1 tsp. baking soda

1 tsp. cream of tartar

1 tsp. salt

2 cups chopped slivered or sliced almonds

6 oz. pkg. Heath English toffee bits

Additional sugar to roll cookies in

INSTRUCTIONS:

1. In a mixing bowl, cream butter and sugars. Add oil, extract, eggs; mix well.
2. In a separate bowl, combine flours, baking soda, cream of tartar and salt. Gradually stir into creamed mixture.
3. Stir in almonds and toffee bits. Shape into 1-inch balls; roll in sugar.
4. Place on greased cookie sheets; flatten with a fork in crisscross fashion.
5. Bake at 350° for 15-17 minutes or until lightly browned.
6. Makes 12 dozen.

VERMONT MAPLE COOKIES

INGREDIENTS:

1 cup butter, softened

$\frac{3}{4}$ cup sugar

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

2 large eggs

1 tsp maple flavoring

2 $\frac{1}{2}$ cups all-purpose flour

1 tsp baking soda

1 tsp salt

2 cups maple chips

1 cup chopped pecans

GLAZE:

$\frac{1}{3}$ cup butter, cubed

1 $\frac{3}{4}$ cups confectioners' sugar

$\frac{1}{3}$ cup maple syrup

$\frac{3}{4}$ cup maple flavoring

INSTRUCTIONS:

1. Preheat oven to 350 degrees. In a large bowl, cream butter and sugars until light and fluffy. Beat in eggs and maple flavoring. In another bowl, whisk flour, baking soda and salt; gradually beat into creamed mixture. Stir in chips and pecans.
2. Drop cookie dough tablespoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on pans for two minutes. Remove to wire racks to cool completely.
3. For glaze, in a saucepan, melt butter over medium heat. Remove from heat. Gradually beat in the confectioners' sugar, syrup and maple flavoring until smooth.
4. Drizzle over cookies, let glaze dry completely. Store between pieces of waxed paper in airtight container.

CHOCOLATE-DIPPED ORANGE COOKIES

INGREDIENTS:

1 cup butter, softened
1 pkg (8oz) cream cheese, softened
1 cup sugar
½ tsp salt
2 TBSP grated orange peel
½ tsp vanilla
1 cup finely chopped blanched almonds

GLAZE:

5 oz semisweet chocolate, chopped
3 TBSP butter
¼ cup finely chopped blanched almonds

INSTRUCTIONS:

1. Preheat oven to 325 degrees. In a bowl, beat butter, cream cheese, sugar and salt. Beat in orange peel and vanilla. Slowly beat in almonds.
2. Shape into one inch balls; place two inches apart on ungreased baking sheets. Flatten with the bottom of a glass moistened and dipped in sugar.
3. Bake until firm, about 22 minutes. Remove to a cooling rack.
4. In a microwave, melt chocolate and butter; stir until smooth. Dip cookies half way through into chocolate; allow excess to drip off. Sprinkle with almonds.
let stand on wax paper until set.

SPRING TOURNAMENT 2019 NEW RECIPES

APRICOT & PECAN COOKIES

1 cup butter, softened
Scant ¾ cup superfine sugar
1 egg yolk, lightly beaten
2 tsp vanilla extract
2 ½ cups all-purpose flour
Grated rind of 1 orange
1 ¼ cup plumped dried apricots, chopped
Scant 1 cup finely chopped pecan nuts
¼ tsp salt

- 1 - Put the butter and sugar into a bowl and mix well with a wooden spoon, shape the dough into the log. Spread out the pecans in a shallow dish. Roll the log in the nuts until well coated, then wrap in plastic wrap, and chill for 30-60 minutes.
- 2 - Preheat the oven to 375. Line 2 cookie sheets with baking parchment.
- 3 - Unwrap the dough and cut into 1/4 inch slices with a sharp serrated knife. Put the slices on the prepared cookie sheets spaced well apart
- 4 - Bake 10 - 12 minutes. Let cool on the cookie sheets for 5-10 minutes, then using a metal spatula, carefully transfer the cookies to cool completely.

SPICED PRUNE COOKIES

INGREDIENTS:

1/2 cup butter or margarine
1 cup brown sugar (packed)
1 egg
1 3/4 cups Gold Medal Flour
1/2 tsp soda
1/2 tsp salt
1/2 tsp nutmeg
1/2 tsp cinnamon
1/8 tsp ground cloves
1/4 cup milk
1 cup cut-up pitted prunes, uncooked
1/2 chopped walnuts

INSTRUCTIONS:

Mix butter, sugar and egg. Measure flour by dipping method or by sifting. Blend flour, soda, salt, nutmeg, cinnamon, and cloves. Add to sugar mixture, blend in milk. Add prunes and walnuts mixing well. Chill 1 hour. Heat oven to 400 (mod. hot) Drop dough by rounded teaspoons in greased baking sheet. Bake 8 to 10 minutes. Makes about 4 dozen cookies.

BLUEBERRY BANANA COOKIES

INGREDIENTS:

- 1 cup ripe banana, smashed (2-3 bananas)
- 3/4 cup white sugar
- 1/2 cup vegetable oil
- 1 egg
- 2 tsp vanilla extract
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 teaspoon baking soda
- 2 tsp vanilla extract
- 3/4 cups fresh or frozen blueberries*

Vanilla Glaze:

- 1 TBSP melted butter
- 1 cup powdered sugar
- 1 tsp vanilla extract
- 1-2 TBSP milk

INSTRUCTIONS:

Preheat oven to 365 degrees F. Line a cookie sheet with parchment paper. Whisk ingredients for glaze together and set aside.

Cream together banana, sugar, vegetable oil, egg and vanilla extract using an electric mixer. In a small bowl, whisk together dry ingredients. Add dry ingredients to wet ingredients and mix until smooth. Fold in blueberries. Use a 1.5 TBSP cookie scoop to drop dough onto baking sheet. Bake at 365 degrees for 11-13 minutes. Let cool for 5 minutes, then transfer to a cooling rack. Brush with glaze. If glaze has hardened up, microwave for 20 seconds, then whisk again. *You can use either fresh or frozen blueberries for this recipe. If you're using frozen berries, there's no need to defrost them. Simply rinse quickly with cool water and set in a mesh strainer until you're ready to stir them into the dough.

STRAWBERRY NUT PINWHEEL COOKIES

INGREDIENTS:

- 1/2 cup butter, softened
- 1 cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 cup strawberry jam
- 1 cup chopped walnuts

INSTRUCTIONS:

- In a bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine flour and baking powder; gradually add to creamed mixture. On a lightly floured surface, roll dough into a 14x10-in. rectangle. Spread jam to within 1/2 in. of edges. Sprinkle nuts over jam. Roll up jelly-roll style, starting with a long side. Wrap in plastic; refrigerate for at least 3 hours or overnight. Unwrap and cut into 1/4-in. slices.
- Place 1 in. apart on greased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

FRUIT FILLED SPRITZ COOKIES

INGREDIENTS:

- 1-1/2 cups chopped dates
- 1 cup water
- 1/2 cup sugar
- 2 teaspoons orange juice
- 2 teaspoons grated orange zest
- 1 cup maraschino cherries, chopped
- 1/2 cup sweetened shredded coconut
- 1/2 cup ground nuts
- DOUGH:

- 1 cup butter, softened
- 1 cup sugar
- 1/2 cup packed brown sugar
- 3 large eggs
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- Confectioners' sugar

INSTRUCTIONS:

- In a small saucepan, combine the first five ingredients; bring to a boil, stirring constantly. Reduce heat; cook and stir for 8 minutes or until thickened. Cool completely. Stir in the cherries, coconut and nuts; set aside.
- In a large bowl, cream butter and sugars until light and fluffy. Beat in eggs and extracts.
- Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well. Using a cookie press fitted with a bar disk, press a 12-in.-long strip of dough onto an ungreased baking sheet. Spread fruit filling over dough. Press another strip over filling. Cut into 1-in. pieces (there is no need to separate the pieces).
- Repeat with remaining dough and filling. Bake at 375° for 12-15 minutes or until edges are golden. Recut into pieces if necessary. Remove to wire racks to cool.
- Dust with confectioners' sugar.

CRANBERRY LEMON SANDWICHES

INGREDIENTS:

- 1 cup butter, softened
- 1 cup shortening
- 1 cup sugar
- 1 cup confectioners' sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 1 teaspoon cream of tartar
- 1 teaspoon grated lemon zest
- 1/2 teaspoon salt
- 3/4 cup dried cranberries

FILLING:

- 2/3 cup butter, softened
- 2-3/4 cups confectioners' sugar
- 1/4 cup 2% milk
- 1-1/4 teaspoons grated lemon zest

INSTRUCTIONS:

- In a large bowl, cream the butter, shortening and sugars until light and fluffy.
- Add eggs, one at a time, beating well after each addition. Beat in vanilla.

- Combine the flour, cream of tartar, lemon zest and salt; gradually add to the creamed mixture and mix well. Stir in cranberries.
- Cover and refrigerate for 2 hours or until easy to handle. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a glass dipped in sugar. Bake at 350° for 12-14 minutes or until edges are lightly browned. Remove to wire racks to cool.
- In a small bowl, combine the filling ingredients; beat until smooth. Spread on the bottoms of half of the cookies; top with remaining cookies.

CHOCOLATE-CHERRY CHEWIE

INGREDIENTS:

1 -1/4 cups Gold Medal all-purpose flour
 1/4 cup unsweetened baking cocoa
 1/2 teaspoon baking powder
 1/2 teaspoon salt
 1/2 cup butter, cut into pieces
 2 -1/2 cups dark chocolate chips
 1 cups sugar
 2 eggs
 1 teaspoon vanilla
 3/4 cup chopped maraschino cherries, drained, patted dry

INSTRUCTIONS:

- 1 -Heat oven to 350°F. In small bowl, mix flour, cocoa, baking powder and salt; set aside.
- 2 -In 2-quart saucepan, heat butter and 1 cup of the chocolate chips over low heat, stirring occasionally, until melted. Remove from heat; stir in sugar. Pour into large bowl. Beat in eggs one at a time until blended. Beat in vanilla. Stir in flour mixture until well blended. Stir in 1 cup of the chocolate chips and the cherries. Cover and refrigerate 30 minutes.
- 3 - Shape dough into 60 (about 1 1/4-inch) balls. Lightly butter hands if dough is sticky when shaping into balls. Place 2 inches apart on ungreased cookie sheets; flatten each ball to 1 1/2-inch circle.
- 4 - Bake 7 to 9 minutes or until edges are set. Cool 2 minutes; remove from cookie sheets to cooling rack. Cool completely, about 30 minutes.
- 5 - In small microwavable bowl, microwave remaining 1/2 cup chocolate chips uncovered on High 30 to 60 seconds, stirring halfway through, until chips can be stirred smooth. Spoon into resealable food-storage plastic bag; partially seal bag. Cut small tip from corner of bag; drizzle chocolate over tops of cookies. Let stand about 2 hours or until chocolate is set. Store covered in airtight container.

