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Cookie Exchange
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Tea Cakes

From: Pat Potts

Ingredients
1 Cup Sugar
1 Stick Butter
1/2 Cup Oil
2 1/2 Cups Self-rising flour
1 Egg
2 tsp Milk
1 tsp Vanilla

Instructions
1:
Cream first three ingredients together.

2:
Add rest of ingredients to cream mixture. Mix well.

3:
Drop, size you desire, on ungreased cookie sheet. Press or sprinkle sugar on cookies.

Bake at 400° for about 9-10 minutes.
Peanut Butter Cookies

From: Debora Taber
Yields: 4-6 dozen

Ingredients

2 1/2 cups flour
1/2 tsp. Salt
1/2 tsp. Baking Soda
1 Cup Butter
1 Cup White Sugar
1 Cup Brown Sugar, packed
2 Eggs
2 tsp. Vanilla
1/2 or 1 Cup Peanut Butter

Instructions

1:
Mix flour, salt, and baking soda; set aside.

2:
Mix butter & peanut butter. Add both sugars, mix well. Add eggs and beat well.

3:
Stir in flour mixture. Drop dough from a teaspoon on baking sheet. Flatten with floured fork.
Bake at 375° for about 7-8 minutes, until lightly brown.
Apricot Cream Cheese Thumbprints

From: Ada Nelson
Yields:

Ingredients

1 1/2 cups butter, softened
1 1/2 cups white sugar
1 (8oz.) package cream cheese, softened
2 Eggs
2 Tbsp. Lemon Juice
1 1/2 tsp. Lemon Zest
4 1/2 cups All-purpose flour
1 1/2 tsp. Baking Powder
1 cup Apricot Preserves
1/3 cup Confectioner’s Sugar, for decorations

Instructions

1:
In a large bowl, cream together the butter, sugar and cream cheese until smooth. Beat in the eggs one at a time, then stir in the lemon juice and lemon zest. Combine the flour and baking powder; stir into the cream cheese mixture until just combined. Cover, and chill until firm, about 1 hour.

2:
Preheat oven to 350° F. Roll tablespoons of dough into balls, and place them 2 inches apart on ungreased cookie sheets. Using your finger, make an indentation in the center of each ball, and fill with 1/2 teaspoon of apricot preserves.

3:
Bake for 15 minutes in the preheated oven, or until edges are golden. Allow cookies to cool on the baking sheets for 2 minutes before removing to wire racks to cool completely. Sprinkle with Confectioners sugar.
Toffee Malted Cookies

From:
Yields: 6 dozen

Instructions

1: In a large bowl, cream the butter and sugars until light and fluffy. Add eggs one at a time, beating well after each addition. Add pudding mix and vanilla.

2: Combine the flour, oats, baking soda and salt; add to creamed mixture. Fold in malted milk balls and toffee bits (dough will be stiff).

3: Drop by rounded teaspoonful 2 inches apart onto ungreased baking sheets. Bake at 350° for 12-15 minutes or until golden brown. Cool for 2 minutes before removing onto wire racks.

Ingredients

1 cup butter, softened
1/2 cup packed brown sugar
1 pkg. (3-4oz.) instant vanilla pudding mix
2 1/4 cups all-purpose flour
1 tsp. baking soda
1 cup malted milk balls, chopped
1/2 cup sugar
2 eggs
1 tsp. vanilla
1 cup quick cooking oats
1/2 tsp. salt
3/4 English toffee bits, or almond brickle chips
Chunky Drop Cookies

From: Phyllis Mitchell  
Yields: 6 dozen

Ann Throneberry 2007 recipe

Instructions

1:  
In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

2:  
Combine the flour and baking powder; gradually add to creamed mixture. Stir in pretzels, peanuts, chocolate chunks and raisins.

3:  
Drop by heaping tablespoon 2 inches apart onto ungreased baking sheets. Bake at 350° for 10-14 minutes or until the edges are golden brown. Cool for 2 minutes before removing to wire racks.

Ingredients

1 cup butter unsalted, softened
1 cup packed brown sugar
1/2 cup sugar
2 eggs
3 tsp. vanilla
2 1/2 cups all-purpose flour
3/4 tsp. baking powder
2 cups halved pretzel sticks
1 cup coarsely chopped dry roasted peanuts
1 cup semisweet chocolate chunks
1 cup raisins
Pecan-Wedding Cookies

From: Jean Jones
Yields: 4 dozen

Instructions

1: With a pastry blender, blend flour, sugar, and butter until flour disappears. Mix in other ingredients. Chill for at least two hours.

2: Roll into small balls. Bake 1/2 hour at 325° until firm and almost brown. Roll immediately in confectioner’s sugar.

Ingredients

2 cups flour
4 Tbsp. confectioner’s sugar
1 3/4 sticks butter
2 Tbsp. cold water
1 tsp. vanilla
1 cup finely chopped pecans