

Holiday Blogger Cookie Swap



Arranged & compiled by:

*Katie at Practical Parenting
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A note from us:

My dear #cookieswap bloggers:

What began as an attempt to convince a few bloggers to spread some holiday cheer resulted in 57 bloggers swapping cookies all over the country (actually, three of you are in Canada)! Your response to this "fun little event" has been incredible and humbling. While the cookies are no doubt delicious, it's the connections made during the process that mean the most. Ashley and I have enjoyed getting to know each of you (and your baking skills!) a bit better during the past few weeks, and look forward to connecting more along the way.

A huge thank you to Ashley, aka @PorchSwingMom, for transforming this recipe book from a dream to a reality. And many thanks to all of you for participating, encouraging others to join, and sharing your fabulous recipes! I am already looking forward to next year...

Katie @practicalmom

To all #cookieswap bloggers,

During this time of year, there can be so much stress. The holidays, travel, family, shopping, baking... the list goes on and on. That's why participating in such a fun event in the blogosphere means so much. It is amazing the connections, relationships, and opportunities that exist out there, and at this time of year, I am even more grateful to them.

A special thank you to Katie, @practicalmom, for bringing me along for the ride. An extra thank you to Kristi, from <http://www.creativekristidesigns.com> for the great graphics on such short notice!

I hope everyone has an amazing season and is getting ready for an exciting new year. Enjoy the recipes and happy holidays!

Ashley @PorchSwingMom



Table of Contents



Chocolate chip cookies.....	pg 4
Poppy Seed cookies.....	pg 4
Peanut Butter cookies with dark chocolate chunks & pretzel pieces.....	pg 5
No Bake chocolate oat bars	pg 6
Million dollar caramel cookies.....	pg 6
C'est magnifique Madeline.....	pg 7
Classic candy cane cookies.....	pg 8
Whole wheat butter brickle drizzle cookies.....	pg 9
Monster cookies.....	pg 10
Peanut butter blossoms.....	pg 10
Rainbow cupcakes.....	pg 11
Gingersnaps.....	pg 12
No more cranky pants oatmeal cranberry cookies.....	pg 12
Holly cookies.....	pg 13
Chocolatey, peanut buttery, ooey gooey cookies.....	pg 13
Ricotta cheese cookies.....	pg 14
Chocolate espresso slices.....	pg 15
Peppermint bark	pg 16
S'mores cookies.....	pg 16
Toffee chocolate chip cookies.....	pg 17
Nutella sugar cookies.....	pg 18
Peanut butter chocolate bars.....	pg 18
Chocolate mint candy cookies.....	pg 19
Orange dream sugar cookies.....	pg 20
Holiday m&ms tollhouse cookies.....	pg 21
Double chocolate cookies with a peppermint surprise.....	pg 21
Banana/chocolate loaf.....	pg 22
Chocolate chip cookies.....	pg 23
Peppermint chocolate cookies.....	pg 24
WOW cookies.....	pg 24
Rocky roads.....	pg 25
Cookies 'n cream cookies.....	pg 26
Community center cookies.....	pg 26
Wendells.....	pg 27
Oatmeal chocolate chip cookies.....	pg 27
Milk chocolate gingersnaps.....	pg 28
Molasses crinkles.....	pg 29
Lemon crinkle cookie.....	pg 29
Brown butter bacon chocolate chip cookies.....	pg 30
Kisses candy blossoms.....	pg 31
Cream cheese cake cookies	pg 32
Burst cookies	pg 33

Chocolate Chip Cookies

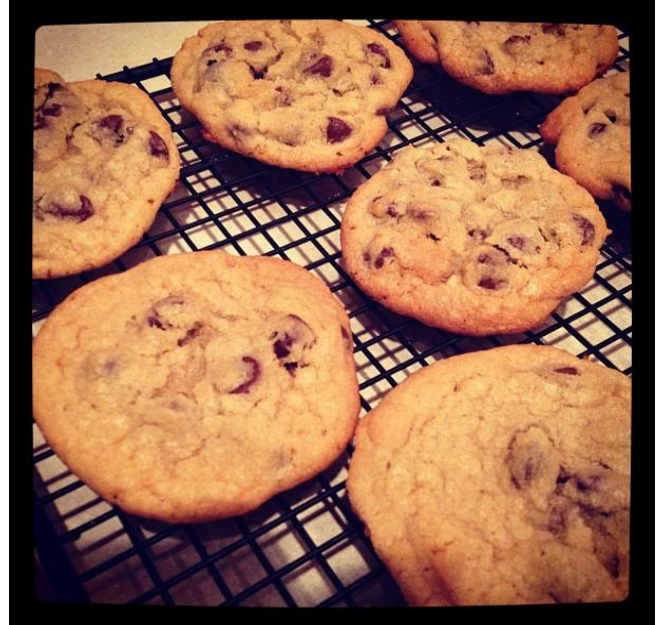
Blog: Dutch Being Me ~ <http://www.dutchbeingme.com>

Tip: Don't stress about getting posts up at a certain time or needing to do something on a certain day. Rather write from the heart and it will all fall into place.

Recipe:

Ingredients:

- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 cup butter or margarine, softened
- 1 egg
- 2 ¼ cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup coarsely chopped nuts
- 1 package (12 ounces) semisweet chocolate chips (2 cups)



Directions:

1. Heat oven to 375*.
2. Mix sugars, butter and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.
3. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
4. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.

Makes: 4 dozen cookies



Poppy Seed Cookies

Blog: Jodi's Kitchen and Home ~ <http://jodiskitchenandhome.blogspot.com>

Tip: I tend to title my posts with something obvious yet unique. I know, sounds confusing, but since most of my posts are about food, I'll title them with ingredients that are likely to get a Google hit. For example, this time of year my turnips have been getting a ton of exposure because they are only grown in Eastham, MA. So, I've received hundreds of hits from people looking up Eastham turnip recipes. Another one was Nursing with Cole Slaw, because frozen cabbage leaves helps reduce the pain of breastfeeding (hardly).

Recipe:

Ingredients:

- 2 eggs, beaten

- 1 cup sugar
- 1/2 tsp salt
- 1 tsp baking powder
- 3/4 cup vegetable oil
- 1/4 cup water
- 2-3 T poppy seeds
- 5 cups flour

Directions:

1. Heat oven to 350°F.
2. Beat eggs, then stir in sugar, salt, baking powder, oil, water and poppy seeds.
3. Mix in the flour until the dough comes together.
4. Cover in plastic wrap and refrigerate for one hour.
5. Roll out dough to about 1/4 to 1/2 inch, and using a round cookie cutter, form the cookies. Place on an ungreased cookie sheet and bake for 10 minutes - 12 minutes.



Peanut Butter Cookies with Dark Chocolate Chunks and Pretzel Pieces

Blog: Practical Parenting ~ <http://www.practicalkatie.com>

Tip: Be yourself, find your support system, and the rest will come.



Recipe:

Ingredients:

- 2 Cups Peanut Butter
- 2 Cups sugar
- 2 Eggs
- 2 teaspoons baking soda
- 1 pinch salt
- 1 teaspoon vanilla extract
- 1 Cup dark chocolate chunks
- 1 Cup salted pretzels in small pieces

Directions:

1. Preheat the oven to 350 degrees. Use baking sheet liners or grease baking sheets.
2. In a large bowl, stir peanut butter and sugar together until smooth. Beat in the eggs, one at a time. Stir in the baking soda, salt, and vanilla. Carefully fold in dark chocolate chunks and pretzel pieces.
3. Roll dough into one-inch balls and place 2 inches apart on prepared baking sheets. Lightly press a crisscross into the tops using the back of a fork.
4. Bake for 10-12 minutes. Allow cookies to cool on baking sheets for 5 minutes before transferring the wire rack to cool completely.



No Bake Chocolate Oat Bars

Blog: JDaniel4's Mom ~ <http://www.jdaniel4smom.com>

Recipe:

Ingredients:

- 1 cup butter
- 1/2 cup packed brown sugar
- 1 teaspoon vanilla extract
- 3 cups quick cooking oats
- 1 cup semisweet chocolate chips
- 1/2 cup peanut butter

Directions:

1. Grease a 9x9 inch square pan.
2. Melt butter in large saucepan over medium heat.
3. Stir in brown sugar and vanilla. Mix in the oats.
4. Cook over low heat 2 to 3 minutes, or until ingredients are well blended.
5. Press half of mixture into the bottom of the prepared pan. Reserve the other half for topping.
6. Meanwhile, melt chocolate chips and peanut butter in a small heavy saucepan over low heat, stirring frequently until smooth.
7. Pour the chocolate mixture over the crust in the pan, and spread evenly with a knife or the back of a spoon.
8. Crumble the remaining oat mixture over the chocolate layer, pressing in gently.
9. Cover, and refrigerate 2 to 3 hours or overnight.
10. Bring to room temperature

Taken from <http://allrecipes.com/recipe/no-bake-chocolate-oat-bars/detail.aspx>



Million Dollar Caramel Cookies

Blog: Mama.Mommy.Mom. ~ <http://www.mamamommymom.com>

Tip: Blog your passion. It will show in your writing.

Recipe:

Ingredients:

- 1 cup butter softened
- 1 cup white sugar, plus 1 Tbs
- 1 cup packed light brown sugar
- 2 eggs
- 2 tsp vanilla
- 2 ½ cups flour, plus ¼ cup
- 1 tsp baking soda
- ¾ cup cocoa
- 4 Heath candy bars
- 1 bag Rolo candies

Directions:

1. Preheat oven to 375.
2. In med bowl beat butter and sugars until fluffy, then add eggs and vanilla. Beat well.
3. In separate bowl, mix 2 1/2 cups flour, cocoa and baking soda.
4. Add flour mix to sugar mix a little at a time. Then beat. If dough feels too sticky sprinkle in extra flour.
5. Cover and chill dough in the refrigerator for 30 minutes.
6. Chop Heath Bar into small pieces. Place in small bowl and toss in 1 tbs sugar.
7. Take one scoop of dough and wrap around each of the Rolos, forming balls to cover with candy.
8. Dip the balls into the Heath Bar mix and place on parchment lined baking sheet.
9. Bake 7 to 10 minutes.
10. Cookies will look quite soft but do not over bake. Cool 2-3 minutes on the pan then move to rack or counter to finish cooling.



C'est Magnifique Madeleine

Blog: Sugar and Spice and Everything Nice ~ <http://www.ksugarandspice.com>

Recipe:

Ingredients:

- 2 large eggs
- 2/3 cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon grated lemon peel
- Pinch of salt
- 1 cup all purpose flour
- 1/2 tsp bakig soda
- 10 tablespoons (1 1/4 sticks) unsalted butter, melted, cooled slightly

Directions:

1. Preheat oven to 350°F.

2. Generously butter and flour pan for large Madeleine's (about 3 x 1 1/4 inches).
3. Using electric mixer, beat eggs and 2/3 cup sugar in large bowl just to blend.
4. Beat in vanilla, lemon peel and salt. Add flour and Baking Soda; beat just until blended.
5. Gradually add cooled melted butter in steady stream, beating just until blended.
6. Spoon 1 tablespoon batter into each indentation in pan.
7. Bake until puffed and brown, about 15 minutes. Cool 5 minutes. Gently remove from pan.

Makes: about 20



Classic Candy Cane Cookies

Blog: Vine Vie ~ <http://www.VineVie.com>

Note: This is a recipe sent that my Baba from the Canadian praries would make every year she would come visit us for Christmas. She recently sent me this recipe from her small town Christmas recipe book that I look forward to making during the holidays. I've only made slight changes to make this recipe my own.



Recipe:

Ingredients:

- 1/2 cup shortening
- 1/2 cup butter
- 1 cup sifted icing sugar
- 1 egg
- 1 tspn vanilla extract
- 1/2 tspn peppermint extract
- 1 tspn salt
- 2 1/2 cups all purpose flour
- 1/2 tsp red food colouring

Directions:

1. Cream together shortening and butter.
2. Add sugar; cream well. Beat in egg, vanilla, peppermint extract and salt.
3. Blend in flour.
4. Divide dough in half; mix red food coloring into half.
5. Cover and chill.
6. Using your hands, roll coloured dough into long ropes about 1/4 inch thick. Repeat with white dough.
7. Lay strips by side and press lightly together; twist to create a barber pole effect.

- Cut into stick approx 3/12 inches in length. Place on ungreased baking sheet; curve tops into candy cane shape.
- Bake in 375F for 8-10 minutes or until very lightly browned.
- Let cool and enjoy. Perfect for enjoying with a cup of hot chocolate.



Whole Wheat Butter Brickle Drizzle Cookies

(adapted to make a little healthier, from Great American Cookebook)

Blog: Fit Moms Fit Kids Club ~ <http://www.fitmomsfitkidsclub.com/>

Tip: Mix it up sometimes. Try some vlogging once in awhile. Your audience would love to see your pretty face, and they may like to see some variety in your blogs. I know I like watching interviews or short video blogs on other sites. It makes the blogger feel more personable like I actually know them. :)

Recipe:

Ingredients:

- 1 cup butter
- 1 cup softened sugar (or sugar substitute, I use 3/4 cup of fructose)
- 1 cup organic brown sugar
- 1 can (14 oz) sweetened condensed milk
- 1.5 teaspoons vanilla
- 1 3/4 white whole wheat flour (this is a type of whole wheat, it is not bleached white, its lighter flavored whole wheat, you can also use all purpose flour)
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3 cups quick oats
- 1 cup almond brickle chips (like Heath toffee bits, or toffee chips)
- 1 cup milk chocolate chips

Directions:

1. Pre-heat oven to 350 degrees. Grease baking sheet or use wax paper so cookies won't stick.
2. Combine softened butter, sugar and brown sugar in a bowl until creamy. Stir in condensed milk and vanilla. Mix well.
3. In a separate bowl combine flour, baking soda, and salt. Stir into creamed mixture. Add oats, and mix thoroughly.
4. Shape dough into 1 inch balls. Press tops of the ball into brickle chips. Place on the baking sheet 2 inches apart.
5. Bake at 350 degrees for 9-10 minutes or until set but NOT browned. It should be a light carmel color. Remove and let cool on a cooling rack, cooling completely.
6. **For drizzle**, place 1/2 the chocolate chips in a resealable sandwich bag. Seal and microwave at 50% power setting on your microwave. After it melts (time varies depending on microwave strength 30seconds-40 seconds) with a glove on to protect your hand from heat, knead bag until chips are melted and smooth.

7. If you don't have a microwave like me, you can place the sealed bag of chocolate in a bowl of hot water until it melts). Cut a tiny tip off the corner of the bag and squeeze out the melted chocolate, making a "drizzle" design over the cookies. For fun, sometimes I put a Christmas Tree shape, you can do a dreidel, your family initials, or the initials of the family you are giving them to. Enjoy!



Monster Cookies

Blog: If Coffee Could Talk - <http://ifcoffeecouldtalk.com>

Tip: Try to blog as often as possible. And remember, blog posts don't always have to be lengthy - sometimes it's better to be short and sweet!

Recipe:

Ingredients:

- 3 eggs
- 1 1/4 cups packed light brown sugar
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1 12-ounce jar creamy peanut butter
- 1 stick butter, softened
- 1/2 cup multi-colored chocolate candies
- 1/2 cup chocolate chips
- 1/4 cup raisins, optional
- 2 teaspoons baking soda
- 4 1/2 cups quick-cooking oatmeal (not instant)

Directions:

1. Preheat the oven to 350 degrees F. Line cookie sheets with parchment paper.
2. In a very large mixing bowl, combine the eggs and sugars. Mix well. Add the salt, vanilla, peanut butter, and butter. Mix well.
3. Stir in the chocolate candies, chocolate chips, raisins, if using, baking soda, and oatmeal.
4. Drop by tablespoons 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes. Do not overbake.
5. Let stand for about 3 minutes before transferring to wire racks to cool. When cool, store in large resealable plastic bags.



Peanut Butter Blossoms

Blog: Wendy Will Blog ~ <http://www.wendywillblog.com>

Tip: {baking tip} You can whip these cookies out in a snap if you buy the unwrapped Hershey

Kisses and use an pre-packaged peanut butter cookie mix. However, I do cherish the time spent with my daughter unwrapping each Hershey Kiss. It's the best thing about these cookies.

Recipe:

Ingredients:

- 48 Hershey Kisses
- 3/4 cup peanut butter
- 1/3 cup packed light brown sugar
- 2 tbs milk
- 1-1/2 cups all purpose flour
- 1/2 tsp salt
- 1/2 cup shortening
- 1/3 cup sugar + extra for rolling
- 1 egg
- 1 tsp vanilla extract
- 1 tsp baking soda

Directions:

1. Heat oven to 375°F. Remove wrappers from chocolates.
2. Beat shortening and peanut butter in large bowl until well blended. Add 1/3 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.
3. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
4. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.



Rainbow Cupcakes

Blog: These Little Waves ~ <http://theselittlewaves.com>

Tip: Be you- you're so very fabulous.

Recipe:

1. Make a white cake mix according to package directions; separate batter into six bowls.
2. Dye each of the bowls with liquid food coloring according to the following instructions:
 - *Red = 18 drops of red
 - *Orange = 12 drops of yellow + 4 drops of red
 - *Yellow = 12 drops of yellow
 - *Green = 12 drops of green
 - *Blue = 12 drops of blue
 - *Purple = 9 drops of red + 6 drops of blue
3. Add approximately one teaspoon of each color (in reverse rainbow order) to each cupcake cup. Bake, cool, frost, and enjoy!



Gingersnaps

Recipe from <http://campfire-song.com/>

Blog: My Time as Mom ~ <http://mytimeasmom.com>

Tip: Read, comment, share. Rinse and repeat.

Recipe:

Ingredients:

- 3/4 cup margarine or butter
- 1 cup white sugar
- 1/4 cup molasses
- 1 egg
- 2 cups flour
- 1 tbsp ginger
- 1 tsp cinnamon
- 1/2 tsp salt
- 2 tsp baking soda
- sugar, to roll in

Directions:

1. Cream together margarine & sugar.
2. Add molasses to creamed mixture.
3. Add flour, ginger, cinnamon, salt & baking soda
4. Make into balls and roll in sugar. Do not flatten.
5. Bake at 350 for 8-10 min.



No more crankypants Oatmeal Cranberry cookies

Blog: A Diary of a Mad Woman ~ <http://www.adiaryofamadwoman.com>

Recipe:

Ingredients:

- 2/3 cup butter, softened
- 2/3 cup packed brown sugar
- 2 eggs
- 1 1/2 cups rolled oats
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 1/4 cups dried cranberries
- 2/3 cup white chocolate chips

Directions:

1. Preheat oven to 375 degrees F (190 degrees C).

2. In a medium bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time.
3. Combine oats, flour, salt, and baking soda; stir into butter mixture one cup at a time, mixing well after each addition. Stir in dried cranberries and white chocolate.
4. Drop by rounded teaspoons onto ungreased cookie sheets.
5. Bake for 10 to 12 minutes in preheated oven, or until golden brown. Cool on wire racks.



Holly Cookies

Blog: My Life as an Officer's Wife ~ <http://www.mylifeasanofficerswife.com/>

Recipe:

Ingredients:

- 31 large marshmallows
- 1 stick of butter
- 2 teaspoons of green food coloring
- 1/2 teaspoon vanilla
- 4 cups corn flakes
- Red hots (optional)

Directions:

1. Melt marshmallows and butter together over low heat.
2. Add food coloring and vanilla.
3. Stir until green is consistent throughout.
4. Stir in 4 cups corn flakes; remove from stove.
5. Stir together until corn flakes are completely coated.
6. Using two tablespoons drop on wax paper (quickly - the longer they sit they more sticky they get)
7. Add three red hots for "berries" (if you prefer)



Chocolatey, peanut buttery, ooey gooey cookies

Blog: The Dawning of January: <http://dawningofjanuary.blogspot.com/>

Tip: My only blogging tip (I'm kind-of a newbie as I've only been at this less than a year) would be to network as much as your time allows. By networking for me, this means commenting, commenting, commenting and joining in on memes and link ups. Which I wish I had more time to do.

Recipe:

Ingredients:

- 1 CUP butter, softened
- 1 CUP sugar
- 1/2 CUP brown sugar
- 2 large eggs

- 2 CUPS flour
- 2/3 cocoa powder
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1 CUP milk chocolate chips
- 1 CUP Reese Peanut Butter chips

Directions:

1. Preheat oven to 350 F
2. With electric beater, cream butter, sugar and brown sugar together on medium speed until light and fluffy.
3. In a small bowl, combine flour, cocoa powder, baking soda and salt.
4. Using a wooden spoon, stir flour mixture and chips into butter mixture until blended.
5. Drop the batter by rounded tablespoon onto an ungreased baking sheet (or a cookie sheet lined with parchment paper). Bake 8-10 minutes.
6. Cool slightly on baking sheet before transferring to wire rack or plate.



Ricotta Cheese Cookies

Blog: Things I Can't Say ~ <http://www.thingsicansay.com>

Tip: If you want others to find and read your blog, you need to go out and be a part of the blog community. Connect with others by visiting other blogs, leave lots of comments, and return visits.

Recipe:

Ingredients:

- 2c sugar
- 1c butter, softened
- 1 15oz container ricotta cheese(whole)
- 1 tsp vanilla
- 2 eggs
- 4c flour
- 1tsp baking soda
- 1tsp salt
- 1 and 1/2 c confectioners sugar
- 3 T milk
- decorations: sugar crystals



Directions:

1. Preheat oven to 350.
2. In large bowl, beat sugar and butter until blended.
3. Increase speed and beat until light and fluffy(5 min)
4. Beat in ricotta, vanilla and eggs until well blended. Add flour, baking soda, and salt.
5. Beat until dough forms. Drop dough by tablespoonsful onto ungreased pan.

6. Bake about 13-15 minutes or until light golden. Cool on wire rack.
7. **Prepare icing:** Stir confectioners sugar w/milk until smooth.
8. Spread on cooled cookies. Sprinkle w/crystals. Allow to set one hour.

This recipe makes tons of cookies and you can actually put them pretty close together on the pan, as they don't spread out very far.



Chocolate Espresso Slices

Blog: Donuts, Dresses and Dirt ~ <http://www.sherisilver.com>

Tip: {baking tip} Dry ingredients can be measured and combined in advance. I will measure up a bunch of recipes while I've got my ingredients out, place in ziplocs, label and put in freezer till ready to use. During the hectic holiday "rush" it's nice to have a head start on baking!

Recipe:

Ingredients:

- 1 c flour (4 oz)
- ½ c Dutch cocoa (50 g)
- ½ t salt
- ¼ t baking soda
- 6 T butter
- ½ c + 2 T sugar (100g)
- ½ c packed light brown sugar (100g)
- 1 ½ T instant espresso powder
- 1 t vanilla
- 1 egg white

Directions:

1. Preheat oven to 350 degrees.
2. Sift 1st 4 ingredients into a small bowl. Cream butter and sugars. Beat in espresso powder and vanilla. Beat in egg white.
3. Beat in dry ingredients till just incorporated. Knead briefly with hands till smooth. Form dough into log 14" long x 2" wide. Wrap in wax paper and chill or freeze.
4. Slice cookie log crosswise into 48 rounds. Bake until crackled and almost firm to touch, about 8-10 min. Cool cookies on racks.



Peppermint Bark

Blog: Party of 5 ~ <http://partyof5andcounting.blogspot.com>

Recipe:

Ingredients:

- 8 ounces high-quality semisweet chocolate, broken into pieces
- 2 teaspoons canola oil, divided

- 1/2 teaspoon peppermint extract, divided
- 8 ounces high-quality white chocolate, broken into pieces
- 25 peppermint candies, crushed

Directions:

1. Lightly grease a 9x9 inch pan and line with waxed paper, smoothing out wrinkles; set aside.
2. Place the semisweet chocolate and 1 teaspoon of the canola oil in the top of a double boiler over just barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching.
3. When the chocolate is melted, stir in 1/4 teaspoon of the peppermint extract. Pour the melted chocolate into the prepared pan, and spread evenly over the bottom of the pan. Sprinkle half of the crushed peppermints over the chocolate layer. Refrigerate until completely hardened, about 1 hour.
4. Place the white chocolate and the remaining 1 teaspoon canola oil in the top of a double boiler over just barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching.
5. When the chocolate is melted, stir in the remaining 1/4 teaspoon peppermint extract. Pour the white chocolate directly over the semisweet chocolate layer; spread evenly. Sprinkle the remaining crushed candy over the top and gently press in.
6. Refrigerate until completely hardened. Remove from pan; break into small pieces to serve.



S'mores Cookies

Blog: Readable Robins ~ <http://www.readablerobinson.blogspot.com>

Recipe:

Ingredients:

- 11 Tablespoons unsalted butter, softened
- 1 cup brown sugar, packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1 teaspoon cinnamon
- 2 1/2 cups flour
- 1/2 cup semi-sweet chocolate chips
- 1 cup mini marshmallows
- 3 regular sized Hershey's bars, broken into pieces
- 1-2 packages graham crackers, broken into squares

Directions:

1. Preheat the oven to 375 degrees. Line baking pans with parchment paper. I used one 11x17 pan and one 9x13 pan but you can really use any sized pans you want.
2. Lay out graham crackers side by side on the pans as close as possible (they should be touching). I used 16 graham cracker squares on one pan and 10 squares on another. You

may have to add or remove graham crackers according to how much dough you have. If you want your cookies thicker you will use more dough and less graham crackers.

3. In a medium bowl, whisk together the flour, baking soda, sea salt and cinnamon to combine. Set aside.
4. In the bowl of an electric mixer, cream butter with white and brown sugar until light and fluffy. Add the eggs and vanilla and mix until combined.
5. Add the flour mixture to the butter mixer and combine on low speed.
6. Fold in the chocolate chips and marshmallows. Chill dough in refrigerator for 1 hour to overnight
7. Place tablespoons of dough on graham crackers about 1 - 1 ½ inches apart. I averaged about 1 1/2 tablespoons of dough per graham cracker square. Press down slightly with fingertips.
8. Bake for 5 minutes then remove from oven to press Hershey's bar pieces on to the top. You can place as many pieces or as little as you want depending how much chocolate flavor you want.
9. Bake for 5 - 7 more minutes or until dough is beginning to turn golden brown at edges.
10. Remove to a wire rack to cool. For clean cutting make sure cookies are completely cool and cut with a sharp knife.



Toffee Chocolate Chip Cookies

Blog: A Day in the Life ~ <http://dailymomlife.blogspot.com/>

Recipe:

Ingredients:

- 1 cup packed brown sugar
- 1/2 cup butter, softened
- 1/2 cup shortening
- 1/4 cup white sugar
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 cups mini semi-sweet chocolate chips
- 2 Score bars (crushed)
- 1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Mix sugars, margarine and shortening until light and fluffy.
2. Mix in egg and vanilla. Stir in flour, baking soda, baking powder and salt. Stir in chocolate chips and score bar chunks.
3. Drop dough by rounded teaspoons onto ungreased cookie sheet. Bake 9-10 minutes.



Nutella Sugar Cookies

Blog: Mom Got Blog ~ <http://momgotblog.com>

Tip: Stay Patient!

Recipe:

Ingredients:

- 1 3/4 Cup Flour
- 1 tsp. Baking soda
- 1/2 tsp. salt
- 1 stick butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 cup Nutella

Directions:

1. Mix flour, baking soda and salt.
2. In separate bowl (or in your mixer) cream butter, sugar and brown sugar. Add egg and vanilla, mix well. Add Nutella and mix until creamy. Gradually add dry ingredients.
3. Make walnut size balls and roll in sugar. Line baking sheet with parchment paper and place cookie balls on tray.
4. Bake in preheated 375 degree oven for 8 minutes. Roll in regular sugar and bake.
5. They come out of the oven so warm and gooey and I kid you not, last no more than 15 minutes in the kitchen!



Peanut Butter Chocolate Bars

Blog: Making Mama Happy ~ <http://makingmamahappy.blogspot.com>

Recipe:

Ingredients:

- 1 (18.25) package plain yellow cake mix
- 1/2 cup butter, melted
- 1 cup creamy peanut butter
- 2 eggs
- 1 (12 oz) package semi-sweet chocolate chips
- 1 (14 ounce) can sweetened condensed milk
- 2 Tablespoons butter
- 2 teaspoons vanilla
- 1 cup coconut (optional)

Directions:



1. Preheat oven to 325 degrees.
2. Combine cake mix, melted butter, peanut butter, and eggs in a large bowl using a mixer or spoon. Press into a 9x13 pan reserving 1 1/2 cup of the mixture to crumble on top.
3. In a small pot, melt chocolate chips, sweetened condensed milk, and butter. Remove from heat and stir in the vanilla and coconut.
4. Spread chocolate mixture over the mixture pressed in the pan and then crumble the 1 1/2 cups of reserved cake mixture on top evenly.
5. Bake for 20-25 minutes. Cool completely before cutting into bars.



Chocolate Mint Candy Cookies

Blog: LA Moms Dig ~ <http://www.LAmomsDig.com>

Recipe:

Ingredients:

- 3/4 cup butter
- 1 1/2 cups brown sugar
- 2 tablespoons water
- 2 cups semisweet chocolate chips
- 2 eggs
- 2 1/2 cups all-purpose flour
- 1 1/4 teaspoons baking soda
- 1/2 teaspoon salt
- 3 (4.5 ounce) packages chocolate covered thin mints

Directions:

1. In a saucepan over medium heat, cook the sugar, butter and water, stirring occasionally until melted. Remove from heat, stir in chocolate chips until melted & set aside to cool for 10 minutes.
2. Pour the chocolate mixture into a large bowl, and beat in the eggs, one at a time. Combine the flour, baking soda and salt, stir into the chocolate mixture.
3. Cover and refrigerate dough for at least 1 hour.
4. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Roll cookie dough into walnut sized balls and place 2 inches apart onto the prepared cookie sheets.
5. Bake for 8 to 10 minutes in the preheated oven, be careful not to overbake.
6. When cookies come out of the oven, Press one mint wafer into the top of each cookie and let sit for 1 minute.
7. When the mint is softened, swirl with the back of a spoon or toothpick to make a pattern with the green filling of the mint wafer. For smaller cookies, break mints in half.
8. You can also leave the mints off and the cookies are delicious without them. I made them that way for my daughter who doesn't like minty things! They would also be good with another type of candy melted onto them!



Orange Dream Sugar Cookies

Blog: Near Normalcy ~ <http://www.nearnormalcy.com>

Recipe:

Ingredients:

- 6 cups flour
- 3 tsp. baking powder
- 2 cups unsalted butter
- 2 cups sugar (white granulated)
- 2 eggs
- 1 tsp. vanilla extract
- 1 tsp. orange extract
- 1 tsp. salt

Directions:

1. Cream butter and sugar until light and fluffy. Add eggs and vanilla. Mix well. Mix dry ingredients and add a little at a time to butter mixture. Mix until flour is completely incorporated and the dough comes together. Chill for 1 to 2 hours
2. Roll to desired thickness and cut into desired shapes. Bake on ungreased baking sheet at 350 degrees for 8-10 minutes or until just beginning to turn brown around the edges.
3. This recipe holds its shape beautifully if chilled properly (sometimes I stick the cookie sheet with cut cookies on it in the freezer for 10 minutes before popping it in the oven).

Toba Garret's Glaze Icing:

Ingredients:

- 1 lb. confectioners' (powdered) sugar
- 3/8 cup milk
- 3/8 cup light corn syrup
- flavoring as desired (for Orange Dream cookies I replicate the vanilla/orange extract used in the cookies)

Directions:

1. In a mixing bowl, mix the sugar and milk FIRST. Add corn syrup just until combined.
2. Divide to flavor and add color. Put in a plastic squeeze bottle and use it to outline and flood the cookies for perfectly smooth, beautiful cookies that dry hard enough to stack but soft enough to eat. :)



Holiday M&Ms Tollhouse Cookies

From <http://www.mamacritics.com>

Blog: Made More Beautiful ~ <http://mademorebeautiful.com>

Tip: Blog when you have something to say, be authentic and write from your heart. You will create the community you want by being true to yourself.

Recipe:

Ingredients:

Adapted from the Original Nestle Toll House Chocolate Chip Cookie Recipe

- 1 cup (2 sticks) butter, softened, but not room temperature (when you pinch it with thumb and index finger and it barely makes an indentation)
- 3/4 cup pure cane granulated sugar
- 3/4 cup pure cane packed brown sugar
- 1 tsp pure vanilla extract
- 1 tsp baking soda
- 1 tsp salt
- 2 large eggs
- 2 1/4 cup unbleached all purpose flour
- 2 cups (12 oz) Nestle Toll House Semi Sweet Chocolate Chunk Morsels
- 1-2 cups Red & Green M&Ms

Directions:

1. Place oven rack in the middle of the oven and preheat oven to 375 degrees F.
2. In a stand mixer, beat butter until creamy (do not over beat), add granulated sugar, brown sugar and vanilla. Continue to beat until fully combined.
3. Add baking soda and salt, mix well. Add eggs one at a time, beating well after each addition. Gradually beat in flour, evenly stir in chocolate morsels.
4. Drop by large soup spoon, (make as round as possible, makes about a 1 1/2 inch ball) onto ungreased cookie sheets.
5. Bake in preheated oven for 10-13 minutes or until golden brown. Remove from oven and let stand for 2-3 minutes: remove to wire cooling racks to cool.



Double Chocolate Cookies with a Peppermint Patty

Surprise

From Rachael Ray December Issue

Blog: Old Tweener ~ <http://oldtweener.com>

Recipe:

Ingredients:

- 1 1/2 cups flour
- 1/2 cup unsweetened cocoa powder
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar
- 1 tsp. salt
- 1/2 tsp. baking soda
- 1 1/2 sticks (6 oz.) unsalted butter, slightly softened
- 1 egg
- 24 miniature (about 1 1/2-inch) peppermint patties, such as York, unwrapped and chilled
- 6 oz. white chocolate (not chips), chopped

- Peppermint candy canes or candies, crushed or finely chopped

Directions:

1. Using an electric mixer, beat the flour, cocoa powder, both sugars, salt and baking soda on low speed. Beat in the butter, then the egg.
2. Turn out the dough onto a large piece of plastic wrap and flatten into a disk; seal. Refrigerate until firm, about 1 hour.
3. Preheat the oven to 350°. Line 2 large cookie sheets with parchment. Working with 1 tbsp. of dough at a time, use your fingers to evenly encase each peppermint patty with dough. Place on the prepared pans and smooth the dough with your fingers.
4. Bake, switching the pans halfway through, until just firm to the touch, about 15 minutes. Remove the pans from the oven and let cool slightly. Transfer the cookies on the parchment to a rack to cool completely.
5. Meanwhile, in a double boiler or small, heatproof bowl set over a small saucepan of simmering water, melt half of the white chocolate, stirring until melted. Remove from the heat and stir in the remaining white chocolate until smooth.
6. Using a large spoon, drizzle the white chocolate over the cookies. Sprinkle immediately with the crushed peppermint candies. Let set completely before serving or storing.



Banana/Chocolate Loaf

Blog: Back 'n Groove Mom ~ <http://backngroovemom.com>

Tip: Never write what someone else wants you to write -- being disingenuous is the worst you can do as a blogger!

Recipe:

Ingredients:

- 1/2 pound butter - softened
- 2 1/4 cups sugar
- 3 eggs - separated
- 1 1/2 tsp vanilla
- 4 mashed bananas -- preferably over ripe
- 3/4 cup boiled water
- 3 cups flour
- 1 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 2 cups choc chips

Directions:

1. Preheat oven to 350 degrees.
2. Use an electric hand mixer to cream butter and sugar in a large bowl. Add just the egg yolks (save whites in a separate bowl on the side), vanilla and bananas. Mix thoroughly.
3. In separate bowl, mix flour and baking powder.
4. Add baking soda to boiling water.

5. Alternate adding flour mix and hot water mix into big bowl with other ingredients, mixing along the way.
6. Mix in Choc Chips.
7. Beat egg whites with fork and then mix into batter.
8. Pour into UNGREASED pan and bake 1 & 1/4 hours.



Chocolate Chip Cookies

Blog: With Just a Bit of Magic ~<http://www.withjustabitofmagic.com>

Tip: Never give up! It can be fun, easy, difficult, rewarding, challenging, and you will meet the most helpful and supportive people. Have fun with it and never give up!

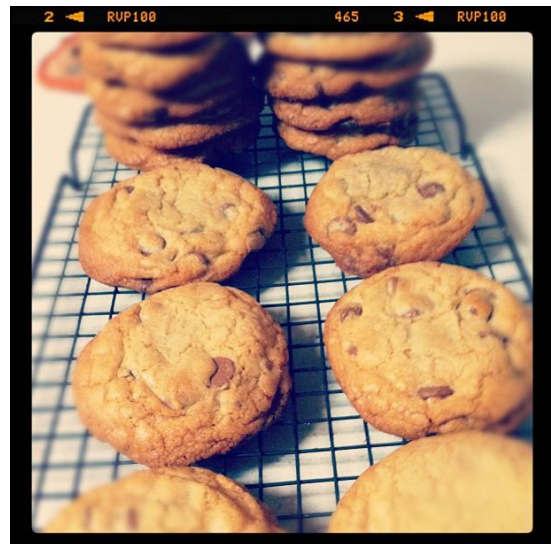
Note: I saw a show on Food Network about these cookies from Levian Bakery in NYC and I had to find a recipe.... well I didn't find the recipe so I came up with one of my own that was similar. These cookies are incredible.... soft & gooey on the inside, crisp on the outside and buttery. After you make these you will never go back to the traditional Toll House cookies.

Recipe:

Ingredients:

- 1 cup cold butter - cubed *
- 2 1/2 - 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 cup light brown sugar
- 1/2 cup white sugar
- 1/2 cup dark brown sugar
- 2 large eggs, cold
- 1 tsp vanilla
- 12 ounces semi-sweet chocolate chips - I used Ghiradelli Semi-Sweet

* I used salted butter. You can also use unsalted just add 1/4 tsp of salt.



Directions:

1. Preheat oven to 350 and make sure the rack is in the middle. If it's too close to the bottom of the oven the cookies will be way too dark on the bottom.
2. Cream butter and sugar until light and fluffy and then add eggs one at a time, then vanilla and mix until well incorporated.
3. Add dry ingredients and mix till combined. Add chocolate chips.
4. I used the medium scoop from Pampered Chef which is about 2oz twice to make about a 4oz cookie.
5. Bake 10 - 15 min (up to 20 depending on how big your cookies are) and are lightly brown on the bottom.



Peppermint Chocolate Cookies

Blog: Four Plus an Angel ~ <http://www.fourplusanangel.com>

Tip: Super simple: Join Twitter, a must for all bloggers!

Recipe:

Ingredients:

- 1 cup of butter
- 3/4 cup of brown sugar
- 3/4 cup of white granulated sugar
- 1 large egg
- 1 teaspoon of vanilla extract
- 1 3/4 cups of all-purpose flour
- 3/4 cup of unsweetened cocoa powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of baking powder
- Pinch of salt
- 1 cup of Hershey's peppermint kisses, broken into little chip size pieces

Directions:

1. Preheat the oven to 350°F.
2. Cream the butter and sugars together for about two minutes at medium speed or until well incorporated and light in color.
3. Add the egg and the vanilla extract until well incorporated, about a minute. Be sure to scrape down the sides and the bottom of the bowl halfway through.
4. Sift together the flour, baking soda, baking powder, salt, and cocoa powder. Add to the butter mixture slowly, and beating at medium speed, stopping once all of it is incorporated (do not overmix).
5. Fold in the peppermint chips.
6. Take small spoonfuls of the dough and roll into one inch sized balls and place onto a baking sheet lined with parchment paper. Bake for -12 minutes. Let cool on the pan for a few minutes, then transfer to a wire rack to cool completely.



WOW! Cookies

Blog:

Recipe:

Ingredients:

- 1/2 cup margarine, non-hydrogenated
- 1/3 cup canola oil

- 1 1/2 cup sugar, white or half brown and half white
- 1/4 plus 1 tbsp milk-soy, rice, almond or cow
- 2 tsp vanilla extract
- 2 1/2 cup whole wheat pastry flour
- 1 1/4 cup rolled oats, like Quaker
- 1 tsp each baking soda & powder
- Pinch kosher salt
- 1 cup chocolate chips
- 1/2 cup walnuts, optional

Directions:

1. Cream margarine, oil & sugar until very well blended. Add milk
2. & vanilla and blend
3. Combine dry ingredients in separate bowl then add to wet.
4. When half blended add chocolate chips & walnuts, if using.
5. Mix everything until just blended, don't over mix.
6. Cover & refrigerate 20 min.
7. Drop by spoonful or use cookie scooper on greased baking sheets.
8. Bake at 350 for 10 min or until starting to turn golden.



Rocky Roads

Blog: The Penny-Roach's ~ <http://blog.canadianparents.com/pennyroach>

Recipe:

Ingredients:

- 2 1/4 cups graham wafer crumbs
- 3/4 cup butter or margarine, melted
- 1 pkg (300g) chocolate chips
- 2 cups mini marshmallows
- 1 can sweetened condensed milk
- 3 squares semi-sweet chocolate, melted

Directions:

1. Mix crumbs and butter, press into 13x9 inch pan.
2. Layer chocolate chips, then marshmallows.
3. Drizzle condensed milk evenly over top.
4. Bake at 350 degrees for 25-30 minutes, or until marshmallows are golden brown.
5. Lightly drizzle with melted chocolate squares. Enjoy :)



Cookies 'n Cream Cookies

Adapted from <http://www.lovintheoven.com>

Blog: Family - The Expanded Version ~ <http://theexpandedversion.blogspot.com/>

Recipe:

Ingredients:

- 1 stick softened butter
- 6 Tablespoons sugar
- 6 Tablespoons brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 ¼ cup flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 8 broken Oreo Cookies

Directions:

1. Preheat oven to 350 degrees F. Cream butter, and sugars until well combined. Add egg and vanilla until mixed well.
2. Place flour, baking soda and salt into a large bowl, stir to combine. Slowly add dry ingredients to wet ingredients then stir in oreos until just combined.
3. With a medium cookie scoop, scoop onto baking sheet. Bake for 10 minutes or until cooked, but still soft. Let cool on baking sheet for 3 minutes before transferring to cooling rack.



Community Center Cookies

Blog: Bruner Party of 5 ~ www.brunerpartyof5.blogspot.com

Tip: The tip I have, which I OBVIOUSLY don't follow, is be consistent with your writing.

Recipe:

Ingredients:

- 1 C brown sugar
- 1 C margarine
- 2 eggs, beaten
- 2 C flour
- 1 C sugar
- 1 tsp baking powder
- ½ tsp salt
- 1 tsp baking soda
- 1 tsp vanilla
- 3 C oatmeal
- 1 C coconut

Directions:

1. Cream sugars and margarine, add eggs and stir well.
2. Combine dry ingredients and add to creamed mixture.
3. Stir in vanilla, coconut and oatmeal.
4. Drop by spoonfuls on greased cookie sheet, flatten and bake for about 10 minutes.



Wendells

Blog: Sellabit Mum ~ <http://www.sellabitmum.com>

Recipe:

Ingredients:

- Small Pretzels
- One bag of rolo chocolates unwrapped
- Toasted Pecan halves

Directions:

1. Preheat oven to 250
2. Line a cookie sheet with aluminum foil and place pretzels on foil
3. Place a Rolo on top of each pretzel and put cookie sheet in oven for about 5 minutes until the rolo is very soft but not melted
4. Take out of oven and immediately press a pecan half down onto each Rolo to flatten it out
5. Cool for 30 minutes on the counter and then refrigerate for another 30 minutes to set; enjoy!



Oatmeal Chocolate Chip Cookies

Adapted from the Pioneer Woman's Oatmeal Crispies

Blog: My 3 Little Birds ~ <http://my3littlebirdsblog.com/>

Recipe:

Ingredients:

- 1 cup Crisco
- 1 cup Brown Sugar
- 1 cup Sugar
- 2 Eggs
- 1 teaspoon Vanilla
- 1-1/2 cup Flour
- 1 teaspoon Salt
- 1 teaspoon Baking Soda
- 2 cups Oats
- 1/2 cup Finely Chopped Pecans
- Half a bag chocolate chips

Directions:

1. Preheat oven to 350 degrees.
2. Using a mixer, cream white and brown sugars with Crisco. In a second bowl beat the eggs and add vanilla, then add to the sugar/Crisco mixture. Mix well.
3. Combine flour, salt and baking soda in a separate bowl, then mix into the wet mixture. Add oats, chocolate chips and nuts.
4. Divide the dough into two portions and place each onto wax paper. Form into a log and tightly wrap.
5. Freeze or refrigerate and when sufficiently cooled, cut and place on a cookie sheet. Bake for 10 minutes.



Milk Chocolate Gingersnaps

Adapted from www.RecipeGirl.com

Blog: Back to Allen ~ http://backtoallen.com/writers_blog

Recipe:

Ingredients:

- 2¼ cups unbleached all-purpose flour
- 2 tsp baking soda
- ¼ tsp salt
- 1 tsp ground cinnamon
- 1½ tsp ground ginger
- ¾ cup (1½ sticks) unsalted butter, at room temperature
- 1 cup packed light brown sugar
- 1 large egg
- ¼ cup molasses
- 1½ cups (about 9 ounces) milk chocolate chips
- ¼ cup granulated sugar

Directions:

1. Position a rack in the middle of the oven; preheat oven to 350°F. Line 2 baking sheets with parchment paper.
2. Sift flour, baking soda, salt, cinnamon and ginger into a medium bowl and set aside. In a large bowl and using an electric mixer on medium speed, beat butter and brown sugar until smoothly blended, about 1 minute. Add egg and molasses and mix until blended. Reduce mixer speed to low and add flour mixture, mixing just to incorporate. Mix in the chocolate chips.
3. Spread granulated sugar on a large piece of wax or parchment paper. Roll a rounded Tablespoon of dough between the palms of your hands into a 1¼-inch ball. Roll ball in sugar. Place cookies on prepared baking sheets, spaced 2 inches apart. Bake cookies one sheet at a time until they feel firm on top but soft in the center and have several cracks, about 14 minutes.

- Cool cookies on baking sheets for 5 minutes. Use a wide metal spatula to transfer cookies to a wire rack to cool completely.



Molasses Crinkles

Blog: ChallengeU2Cook ~ challengeu2cook.wordpress.com

Recipe:

Ingredients:

- 3/4 cup soft shortening
- 1 cup brown sugar (packed)
- 1 egg
- 1/4 cup molasses
- 2 1/4 cup flour
- 2 tsp. baking soda
- 1/2 tsp. ground cloves
- 1 tsp. cinnamon
- 1 tsp. ground ginger
- Sugar for rolling

Directions:

1. Combine shortening, brown sugar, egg, and molasses; mix thoroughly.
2. Sift together flour, baking soda, cloves, cinnamon & ginger; stir into mixture. Chill dough.
3. Heat oven to 375 degrees. Roll into balls the size of large walnuts. Dip tops in sugar. Place sugar-side up 3 inches apart on greased baking sheet.
4. Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface. Bake just until set but not hard, about 10 to 12 minutes.



Lemon Crinkle Cookies

Blog: Karma (continued...) ~ <http://www.karmacontinued.com>

Tip: Inspiration doesn't always fit in my crazy schedule. My writing time is late at night when the kids are in bed. Often my mind is so fried I can't remember what I had for breakfast that morning, let alone what I'd hoped to blog about. Sometimes (OK, most of the time!) the best "blog-able" moments happen when you're out living life...and nowhere near a keyboard. So in order to keep the inspiration, I snap a picture, or write down a thought on a Post-It (or a grocery receipt) and stash it in a mug on my desk. At the end of the day, I scroll through my Instagram feed, my camera roll, or dig through my mug of paper scraps and can usually find one moment that's just begging to be blogged about. And on days when nothing exciting whatsoever has happened, I have my own little ideas archive! Now if only I could stay awake long enough to write about them...

Recipe:

Ingredients:

- ½ cups butter, softened
- 1 cup granulated sugar
- ½ teaspoons vanilla extract
- 1 whole egg
- 1 teaspoon lemon zest
- 1 Tablespoon fresh lemon juice
- ¼ teaspoons salt
- ¼ teaspoons baking powder
- ⅛ teaspoons baking soda
- 1-½ cup all-purpose flour
- ½ cups powdered sugar



with

Directions:

1. Preheat oven to 350 degrees. Grease light colored baking sheets non-stick cooking spray and set aside
2. In a large bowl, cream butter and sugar together until light and fluffy. Whip in vanilla, egg, lemon zest, and juice. Scrape sides and mix again.
3. Stir in all dry ingredients slowly until just combined, excluding the powdered sugar. Scrape sides of bowl and mix again briefly.
4. Pour powdered sugar onto a large plate. Roll a heaping teaspoon of dough into a ball and roll in powdered sugar. Place on baking sheet and repeat with remaining dough.
5. Bake for 9-11 minutes or until bottoms begin to barely brown and cookies look matte {not melty or shiny}. Remove from oven and cool cookies about 3 minutes before transferring to cooling rack.



Brown Butter Bacon Chocolate Chip Cookies

Blog: Am I a Funny Girl ~ <http://www.amiafunnygirl.com>

Recipe:

Ingredients:

- 1 3/4 cups unbleached all-purpose flour
- 1/2 teaspoon baking soda
- 14 tablespoons unsalted butter
- 1/2 cup granulated sugar
- 3/4 cup packed dark brown sugar
- 1 teaspoon table salt
- 2 teaspoon vanilla
- 1 large egg + 1 large egg yolk
- 4 oz semisweet chocolate bar, diced into 1/4" pieces
- 1/2 cup bittersweet chocolate chips (I like Ghirardelli 60% cacao)

- 3 tablespoons milk chocolate, grated
- 1 cup bacon that's been fried until crispy and diced into roughly 1/4" pieces

Directions:

1. Adjust your oven rack so it's in the middle position. Pre-heat to 375 degrees. Line a large baking sheet with parchment paper. Whisk flour and baking soda together in a medium bowl and set aside.
2. Heat 10 tablespoons of butter in a 10 inch skillet over medium-high heat until melted. Continue cooking, swirling pan constantly. Watch this carefully - butter can go from brown to burned very quickly. When butter is dark-golden brown and has a nutty aroma, remove from heat and immediately transfer to a heatproof bowl. Stir the remaining 4 tablespoons of butter into hot butter until melted.
3. Add granulated sugar, dark brown sugar, salt and vanilla to bowl with butter and whisk until completely mixed. Add egg and egg yolk and whisk until mixture is smooth and there are no lumps of sugar remaining.
4. Let sugar/egg/butter mixture stand for a few minutes. Then whisk again for 30 seconds. Do this several times - you want to make sure that the sugar has "melted" into the liquid. When ready, mixture will be smooth, thick and shiny.
5. Using wooden spoon, stir in the flour mixture until just combined. Stir in grated chocolate, chocolate chunks, chocolate chips and bacon pieces. Don't overmix but make sure no flour pockets remain.
6. Using a teaspoon, place a heaping teaspoon of cookie dough on the baking sheet lined with parchment paper. I get about 14 on a baking sheet.
7. Bake for 10-14 minutes (my oven takes 11 minutes) until cookies are golden-brown and set along the edges but the middle is still soft.
8. Remove from oven and set baking sheet on a wire rack and let cool for at least 10 minutes.



Kisses Candy Cane Blossoms

Adapted from [Hershey's Kitchen](#)

Blog: Mommy of a Monster ~ <http://www.mommyofamonster.com>

Tip: Pay it forward - when you first start blogging, you'll ask for help and there will be people that will happily share what they know with you. As your blog starts growing, people will start asking YOU for advice...don't forget to pay it forward and help those new bloggers succeed. Not only will they thank you for it, they'll never forget you for it either!

Recipe:

Ingredients:

- 48 HERSHEY'S KISSES Brand Candy Cane Mint Candies
- 1/2 cup (1 stick) butter or margarine, softened
- 1 cup granulated sugar
- 1 egg
- 1-1/2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1/4 teaspoon baking soda

- 1/4 teaspoon salt
- 2 tablespoons milk
- Red or green sugar crystals, granulated sugar or powdered sugar

Directions:

1. Heat oven to 350°F. Remove wrappers from candies.
2. Beat butter, granulated sugar, egg and vanilla in large bowl until well blended. Stir together flour, baking soda and salt; add alternately with milk to butter mixture, beating until well blended.
3. Shape dough into 1-inch balls.
4. Roll in red sugar, granulated sugar, powdered sugar or a combination of any of the sugars. Place on ungreased cookie sheet.
5. Bake 8 to 10 minutes or until edges are lightly browned and cookie is set. Remove from oven; cool 2 to 3 minutes.
6. Press a candy piece into center of each cookie. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.



Cream Cheese Cake Cookies

Blog: My Front Porch Swing ~ <http://www.myfrontporchswing.com>

Tip: Blogging can lead you in so many directions; figure out what you are best at and what it is you want to get out of your blogging energy. Then, focus on connections, opportunities, and your own sense of self. The rest will come – with hard work, determination, and the relationships that you will build.

Recipe:

Ingredients:

- 1/4 c. butter or margarine
- 1 (8 oz.) pkg. cream cheese, softened
- 1 egg yolk
- 1/4 tsp. Vanilla
- 1 pkg. (18.5 oz.) yellow or devil's food cake mix
- Optional- candy pieces or other desired accents.

Directions:

1. Cream the butter and the cheese together. Blend in the egg yolk.
2. Add the dry cake mix, 1/3 at a time, mixing well after each addition. If using an electric mixer, stir in the last 1/3 by hand.
3. Cover and chill 30 minutes. Drop by level teaspoon onto greased cookie sheet.
4. Bake 8 to 10 minutes at 350 degrees.
5. Cool slightly before removing from cookie sheet.



Cookie Burst

Blog: Chameleon Girls ~

<http://chameleongirls.blogspot.com/>

Recipe:

Ingredients:

- 1 box cake mix
(we used lemon & strawberry)
- 8 oz cool whip
- 1 egg
- 1/3 cup powdered sugar

Directions:

1. Preheat oven to 350.
2. Beat together egg, cool whip and cake mix until well blended in medium bowl. Dough will be thick.
3. Drop by teaspoons full into powdered sugar.
4. Roll in sugar to coat.
5. Place on parchment paper lined baking sheet.
6. Bake 10 - 12 minutes.



Blogger Index

- Dutch Being Me <http://www.dutchbeingme.com> - Chocolate chip cookies pg 4
- Jodi's Kitchen and Home ~ <http://jodiskitchenandhome.blogspot.com> - Poppy Seed cookies page 4
- Practical Parenting <http://www.practicalkatie.com> Peanut Butter Cookies with Dark Chocolate Chunks and Pretzel Pieces PIC page 5
- JDaniel4's Mom <http://www.jdaniel4smom.com> no bake chocolate oat bars page 6
- Mama.Mommy.Mom.www.mamamommymom.com million dollar caramel cookies page 6
- Sugar and Spice and Everything Nice <http://kathleenssugarandspice.com> C'est Magnifique Madeleine page 7
- Vine Vie ~ <http://www.VineVie.com> Classic Candy Cane Cookies page 8
- Fit Moms Fit Kids Club ~ [http://www.fitmomsfitkidsclub.com/Whole Wheat Butter Brickle Drizzle Cookies](http://www.fitmomsfitkidsclub.com/WholeWheatButterBrickleDrizzleCookies) page 8
- If Coffee Could Talk <http://ifcoffeecouldtalk.com> Monster Cookies page 9
- Wendy Will Blog <http://www.wendywillblog.com> Peanut Butter Blossoms page 10
- These Little Waves <http://theselittlewaves.com> Rainbow Cupcakess page 11
- My Time as Mom ~ <http://mytimeasmom.com> Gingersnaps page 11
- A Diary of a Mad Woman ~ <http://www.adiaryofamadwoman.com> No more cranky pants oatmeal cranberry cookies page 12
- My life as an Officers Wife <http://www.mylifeasanofficerswife.com/> holly cookies page 12
- The Dawning of January: <http://dawningofjanuary.blogspot.com/> Chocolatey, peanut buttery, ooey gooey cookies page 13
- Things I Can't Say <http://www.thingsicansay.com> Ricotta Cheese cookies page 14
- Donuts, Dresses and Dirt ~ URL: www.sherisilver.com chocolate espresso slices page 15
- Party of 5 and Counting ~ <http://partyof5andcounting.blogspot.com> Peppermint bark page 15
- Readable Robins [Www.readablerobinson.blogspot.com](http://www.readablerobinson.blogspot.com) S'mores cookies page 16
- A Day in the Life <http://dailymomlife.blogspot.com/> Toffee chocolate chip cookies page 17
- Mom Got Blog ~ <http://momgotblog.com> Nutella sugar cookies page 17
- Making Mama Happy ~ <http://makingmamahappy.blogspot.com> Peanut Butter Chocolate bars Page 18
- LA Moms Dig www.LAmomsDig.com. Chocolate mint candy cookies page 19
- Near Normalcy www.nearnormalcy.com Orange Dream Sugar Cookies page 19
- Made More Beautiful ~ <http://mademorebeautiful.com> Holiday m&ms tollhouse cookies page 20
- Old Tweener ~ <http://oldtweener.com> Double Chocolate Cookies with a Peppermint Patty Surprise (Rachael Ray December issue) page 21
- Back 'n Groove Mom ~ <http://backngroovemom.com> Banana/Chocolate Loaf page 22
- With Just Bit of Magic - <http://www.withjustabitofmagic.com> chocolate chip cookies page 22
- Four Plus an Angel ~ <http://www.fourplusanangel.com> peppermint chocolate cookies page 23

- WOW cookies page 24
- The Penny-Roach's <http://blog.canadianparents.com/pennyroach/> Rocky Roads page 25
- My Family- the extended version <http://theexpandedversion.blogspot.com/> Cookies 'n cream cookies page 25
- Bruner Party of 5 ~ www.brunerpartyof5.blogspot.com Community Center Cookies page 25
- Sellabit Mum ~ <http://www.sellabitmum.com> Wendells page 26
- My 3 Little Birds ~ <http://my3littlebirdsblog.com/> oatmeal chocolate chip cookies page 26
- Back to Allen ~ http://backtoallen.com/writers_blog Milk chocolate gingersnaps page 27
- ChallengeU2Cook ~ challengeu2cook.wordpress.com Molasses crinkles page 28
- Karma (continued...) <http://www.karmacontinued.com/> Lemon crinkle cookies page 28 pic
- Am I A Funny Girl <http://www.amiafunnygirl.com> Brown Butter Bacon Chocolate Chip Cookies page 29
- Mommy of a Monster ~ <http://www.mommyofamonster.com> Kisses Candy Cane Blossoms page 30
- My Front Porch Swing ~ <http://www.myfrontporchswing.com> Cream cheese cake cookies page 31
- Chameleon Girls ~ <http://chameleongirls.blogspot.com/> Burst Cookies page 31 PIC

