

The Extension Cord



Health and Human Sciences

2021 Cookie Edition

Hello,

This is a special issue of the Extension Cord coming to you with this year's open class cookie entries and cookie contest entries from the Fulton County 4-H Fair. Each year the County Extension Homemakers host open class entries, organize their judging, and put them on display for the county to enjoy throughout the fair. Lucky for us, our cookie bakers agreed to share their delicious recipes. Look for the recipes that have placings by them, they are contest winners. Enjoy and happy baking!

- Jessica Riffle

Pecan Tart		Recipe provided by: Linda Swick
<p><i>Ingredients:</i> ½ c. butter, softened 3 oz. cream cheese 1 c. flour</p> <p><i>Filling:</i> 2 T. butter ¾ c. packed brown sugar 1 egg 1 tsp. vanilla 1 c. pecan finely chopped</p>	<p><i>Directions:</i> Preheat oven to 350°F.</p> <p><i>Tart:</i> Cream butter and cream cheese, mix in flour. Make 1-inch balls and place in a mini muffin pan. Press dough with floured tart shaper.</p> <p><i>Filling:</i> Melt butter, stir in brown sugar, egg, vanilla and chopped pecans. Then fill the tarts in the muffin pan, Bake 20-25 minutes. Makes 24 tarts</p>	



Jumbo Brownie Cookies	
<p><i>Ingredients:</i> 2 2/3 c. (16 oz.) 60% cacao bittersweet chocolate baking chips ½ c. unsalted butter, cubed 4 eggs 1 ½ c. sugar 4 tsp. vanilla extract 2 tsp. instant espresso powder-optional 2/3 c. all-purpose flour ½ tsp. baking powder ¼ tsp. salt 1 pkg. (11 ½ oz) semisweet chocolate chips/chunks</p> <p><i>Optional toppings:</i> Maraschino cherries</p>	<p><i>Directions:</i> Preheat oven to 350°F.</p> <p>In a large saucepan, melt chocolate chips and butter over low heat. Stir until smooth. Remove from the heat; cool slightly.</p> <p>In a small bowl, whisk the eggs, sugar, vanilla, and if desired, espresso powder until blended. Whisk into the chocolate mixture. In another bowl, mix the flour, baking powder and salt; add to chocolate mixture, mixing well. Fold in the chocolate chips/chunks.</p> <p>Drop batter by ¼ cupful's 3 inches apart onto parchment paper-lined baking sheets. Bake for 12-14 minutes or until set. Cool on pans for 1-2 minutes. Remove cookies to wire rack to cool.</p>

Praline Topped Sugar Slices

Recipe provided by: Jolinda Kerr

Ingredients:

1 c. packed brown sugar
1 c. butter, softened
1 egg
1 ½ tsp. vanilla
2 T. half & half
3 c. flour
¼ tsp. baking soda
¼ tsp. salt
½ tsp. baking powder
2/3 c. pecans, finely chopped

Topping:

1 c. packed brown sugar
¼ c. butter
¼ c. half & half
1 ¼ c. powdered sugar
½ c. pecans, toasted

Directions:

Preheat oven to 375°F.

Beat sugar and butter until creamy. Add eggs, vanilla and half & half, mix well. On low speed, mix in dry ingredients. Stir in pecans by hand. Divide dough in half and form 2, 8-inch logs. Wrap and chill for 2 hours. Slice ¼ inch thick.

Bake for 7-9 minutes. Let cool.

Topping:

Combine sugar, butter and half & half in a large saucepan. Cook over medium – high heat, stirring occasionally, and bring to full boil (3-4 minutes). Cook without stirring for an additional minute. Remove from heat and stir in powdered sugar and pecans.

Cool slightly and quickly top the baked cookies.



Chocolate Chip Cookies

Ingredients:

1 c. brown sugar
2 c. Crisco
2 c. sugar
4 eggs
2 tsp. salt
2 tsp. baking soda
2 tsp. vanilla
5 ¾ c. flour
2 c. semi-sweet chocolate chips

Directions

Preheat oven to 375°F.

Cream together in a large bowl, sugars, Crisco and eggs until creamy.

In a separate bowl, combine all dry ingredients. Mix gradually into creamy mixture until well blended.

Fold in chocolate chips.

Drop on cookie sheet by tablespoon.

Bake for 10 minutes.

Drop Cookies

Ingredients:

2 c. sugar
1 c. butter
3 eggs
1 tsp. vanilla
3 ¾ c. flour
3 tsp. baking powder
1/8 tsp. salt
1 c. sweet condensed milk
1 tsp. baking soda, dissolved in
1 T. water.

Directions

Preheat oven to 375°F.

Combine sugar and butter and beat until creamy. Add eggs and vanilla continuing to beat until well combined.

In a separate bowl, sift flour, baking powder, and salt.

Stir into the creamy mixture, alternating with adding sweet condensed milk. Lastly, add dissolved baking soda.

Drop with a teaspoon onto cookie sheets.

Bake for 10-12 minutes.

Slice & Bake Peppermint Cookies

Recipe provided by: Jolinda Kerr

Ingredients:

1c. butter, softened
1c. sugar
1 egg
1 tsp. peppermint extract
2 1/3 c. flour
¼ tsp. baking powder
3 drops of red food color
3 drops of green food color

Directions:

Preheat oven to 350°F.
Beat butter and sugar in a large bowl on medium speed until creamy. Add egg and peppermint extract, mix well. On low speed beat in flour and baking powder until well mixed.
Divide dough into thirds. Add red food coloring to one third, green to one third and leave one white. Wrap each one in plastic wrap. Chill for at least 1 hour.
Divide each color dough ball into thirds. Shape into 3, 12 by ½ inch ropes. (9 ropes each color)
Take a rope of each color and press together to make clover shape. Wrap and chill for 2 hours or overnight.
Cut into ¼ inch slices. Bake for 9-12 minutes on ungreased cookie sheet until edges lightly brown.



Strawberry Cut-out Cookies

Recipe provided by: Pam Jones

Ingredients:

1c. butter, softened
1 ½ c. powdered sugar
1 large egg
1 ½ tsp. vanilla
2 ½ c. flour
1 ½ oz. strawberry gelatin
1 tsp. baking soda
1 tsp. cream of tartar

Filling:

2 T. strawberry jam
¾ c. powdered sugar

Icing:

1 ½ c. powdered sugar
3 T. milk

Directions:

Preheat oven 375°F.
Cream butter and powdered sugar. Beat in egg and vanilla. Whisk in flour, gelatin, baking soda and cream of tartar.
Divide dough into 4 equal portions. Flatten each portion into a disk shape and wrap in plastic. Refrigerate for 30 minutes or until firm. Remove from plastic and roll each portion on a floured surface until 1/8 inch thick.
Cut 2 inches with a cookie cutter.

Filling:

Beat jam and powdered sugar together. Place ½ tsp. filling in center of one cookie then top with another. Press edges together.

Place filled cookies 2 inches apart on an ungreased cookie sheet. Bake 10-12 minutes.

Make icing while cookies are baking. Allow cookies to cool for 2 minutes then drizzle with icing.

Strawberry
Winner!



Strawberry Oatmeal Cookies

Ingredients:

1 ½ c. old-fashioned rolled oats
1 ¼ c. all-purpose flour
½ tsp. baking soda
¼ tsp. baking powder
½ tsp. Kosher salt
4 T. unsalted butter, room temperature
¾ c. packed light brown sugar
¼ c. granulated sugar
1 large egg, room temperature
½ c. unsweetened applesauce, room temperature
1 T. pure vanilla extract
2c. (2 oz.) freeze-dried strawberries, finely chopped.

Directions:

Heat oven to 350°F.

Line 2 rimmed baking sheets with a nonstick mat or parchment paper.

In a small bowl, whisk together oats, flour, baking soda, baking powder and salt. Set aside. In a large bowl, use and electric mixer to beat butter and sugar on high until mix is light and fluffy (about 3 minutes). Reduce speed to low and mix in egg until fully incorporated. Continue on low and add in applesauce and vanilla. Gradually add the flour mixture, mixing until just combined. Fold in strawberries.

Scoop balls of dough, about 2 T. each, onto the prepared cookie sheets. Space apart about 2 inches. Bake until golden brown around the edges but still soft in the middle, 12-16 minutes. Let cool on sheets for 4 minutes before transferring to a wire rack.

Poppy's Favorite Oatmeal Scotchies

Ingredients:

1 c. butter
1 c. sugar
1 c. brown sugar
2 large eggs
2 tsp. vanilla bean paste
¾ tsp. cinnamon
2 ½ c. quick oats
2 c. all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
¾ tsp. salt
2 2/3 c. butterscotch chips
¾ - 1 c. chopped nuts (optional)

Directions:

Preheat oven to 375°F.

In a large bowl, beat butter and sugars until fluffy. Beat in eggs and vanilla. Mix well.

In a separate bowl, combine dry ingredients together. Slowly add dry mixture to creamed ingredients until well blended. Add chips and nuts, stir lightly.

Use a tablespoon and drop cookies 1 ½ inch apart onto parchment lined baking sheets.

Bake for 12 minutes.

Strawberry Cookies with White Chocolate Chunks

Ingredients:

¾ c. fresh strawberries, chopped
2 T. lemon juice
1 ¼ c. all-purpose flour
1/8 tsp. salt
½ tsp. baking powder
¼ c. unsalted butter, softened
4 oz. cream cheese, softened
¾ c. sugar
1 egg
1 tsp. vanilla extract
1 – 2 T. flour
5 oz. white chocolate, chopped
Sanding sugar (optional)

Directions:

Preheat oven to 350°F.
Line cookie sheets with parchment paper. Pour fresh lemon juice over the fresh chopped strawberries, drain them after a few minutes.
Whisk together flour, salt and baking powder. Set aside.
Beat butter, sugar and cream cheese until light and fluffy.
Add egg and vanilla, mix well. Gradually add the flour mixture until well combined. Stir in chopped white chocolate.
Sprinkle strawberries with 1-2 T. flour, toss them until all strawberries are coated with a thin layer of flour. Gently stir them into mixed dough.
Drop heaping tablespoons of batter onto pan leaving an inch space between them. Refrigerate cookies for 5-10 minutes before baking.
Optional, sprinkle sanding sugar on cookies, don't overdo it because they are already sweet.
Bake for 13-15 minutes (until edges become golden brown). Allow cookies to cool for few minutes before transferring to wire racks.

Jam Filled Oatmeal Bars

Ingredients:

1 c. flour
1 c. old fashioned oats
¼ tsp. salt
¾ tsp. baking soda
10 T. butter, melted
½ c. light brown sugar, packed
1 ½ tsp. pure vanilla
¾ c. strawberry preserves

Directions

Preheat oven to 350°F.
Line an 8x8 pan with foil sprayed with a nonstick spray.
In a medium bowl, combine flour, oats, salt, and baking soda.
In a large bowl, whisk butter, brown sugar and vanilla until well combined. Add dry ingredients and stir with a wooden spoon until well combined.
Set aside ¾ c. of the dough for topping.
Pour the remaining dough into the pan and press evenly across the bottom. Bake for 10 minutes.
Remove from oven. Spread the strawberry preserves over the base cookie dough. Then use the remaining cookie dough to crumble on top of the strawberry preserves.
Place back into oven and bake for another 14-16 minutes.
Place on wire rack to cool.
Hint: Bars will be easier to cut if allowed to firm up by storing in a cool place.

Chewy Good Oatmeal Cookies

Ingredients:

1 c. butter, softened
1 c. brown sugar, packed
½ c. sugar
2 eggs
1 T. honey
2 tsp. vanilla extract
2 ½ c. quick cooking oats
1 ½ c. all-purpose flour
1 tsp. baking soda
½ tsp. salt
½ tsp. cinnamon
1 1/3 c. dried cherries
1 c. white baking chips
1 c. (4 oz.) macadamia nuts, chopped

Directions

Preheat oven to 350°F.

In a large bowl, cream butter and sugars until light and fluffy. Beat in the eggs, honey and vanilla.

In another bowl, mix the oats, flour, baking soda, salt and cinnamon. Gradually beat into the creamed mixture. Stir in the remaining ingredients.

Drop dough by rounded tablespoonfuls 2 inches apart onto greased baking sheets.

Bake for 10-12 minutes or until golden brown.

Cool on pan for 2 minutes before transferring to wire racks to cool.

Strawberry White Chocolate Cookies

Ingredients:

1 ½ c. fresh strawberries, chopped
4 T. lemon juice
1 c. white chocolate chips
2 ½ c. flour
1 tsp. baking powder
¼ tsp. salt
½ c. unsalted butter, room temperature
2 eggs
8 oz. cream cheese, softened
1 ½ c. sugar
2 tsp. vanilla extract

Directions

Preheat oven to 350°F.

Whisk flour, baking powder, and salt in a medium sized bowl and set aside.

Chop up fresh strawberries and let them soak for 5 minutes in lemon juice. Drain and set aside.

Blend together cream cheese, butter and sugar until smooth. Add in eggs and vanilla, blend thoroughly.

Slowly add in the flour mixture until it is completely blended.

Coat the strawberries lightly in regular flour and slowly fold them by hand into the batter.

Drop by tablespoonfuls onto cookie sheet about 2 inches apart. Bake for 10 minutes.