

The Extension Cord



Health and Human Sciences


2022 Cookie Edition

Hello,

This is a special issue of the Extension Cord coming to you with this year's open class 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

Cookie Baking Contest Recipes:

"Chocolate" Chocolate Chip Cookies		Recipe provided by: Sue Dove
<p><i>Ingredients:</i></p> 2 c. all-purpose flour ½ c. cocoa powder 1 tsp. baking soda ½ tsp. salt 1 c. butter, softened ¾ c. granulated sugar ¾ c. light brown sugar, packed 1 tsp. vanilla extract 2 eggs 2 c. milk chocolate chips 1 c. chopped nuts (optional)	<p><i>Directions:</i></p> Preheat oven to 375°F. Stir together flour, cocoa, baking soda, and salt. Beat butter, sugars, and vanilla until creamy. Add eggs; beat well. Gradually add flour mixture, mixing well. Stir in chocolate chips. Add nuts. Drop by rounded teaspoons onto ungreased cookie sheets Bake 8-10 minutes. Cool slightly. Remove to wire racks. Cool completely.	

Apple-Cinnamon Jam Bars		Recipe provided by: Pam Jones
<p><i>Ingredients:</i></p> ¾ c. butter 1 c. sugar 1 egg 1 c. flour ½ tsp. vanilla 1 ½ c. coconut ½ c. nuts of your choice Apple cinnamon jam	<p><i>Directions</i></p> Combine all ingredients together except the last three. Spread in a 9 x 13 lined pan. Bake at 350°F for 30-35 minutes. Spread with jam, sprinkle with coconut and nuts.	

Chewy Butter Pecan Cookies

Recipe provided by: Karin Fowler

Ingredients:

1 ½ c. pecans, roughly chopped, toasted
2 ⅛ c. all-purpose flour
2 Tbsp. cornstarch
1 tsp. baking soda
1 tsp. salt
1 c. butter, room temperature
1 c. dark or light brown sugar, packed
½ c. granulated sugar
2 large eggs
2 tsp. vanilla
Sea salt, optional

Directions:

Place pecans in a pan or skillet over medium heat and toast on the stove, stirring occasionally, for 5-10 minutes or until fragrant. Do not burn. Set aside.

In a medium bowl, whisk together flour, cornstarch, baking soda and salt, set aside.

In a large bowl or mixer, beat butter for 1-2 minutes, or until creamy and fluffy. Add in both white and brown sugar and beat for 2-3 minutes, or until lightened in color.

One at a time, beat in eggs, waiting until each is incorporated before adding the next. Then mix in vanilla extract.

Gradually mix dry ingredients into the wet ingredients, making sure to not overmix, then fold in toasted pecans.

Wrap cookie dough tightly in plastic wrap and refrigerate for 2-3 hours, or for up to 3 days. Remove from fridge and let sit at room temperature for 15-20 minutes.

Preheat oven to 350°F and line 2 baking sheets with parchment paper. Use a spoon or small scooper to scoop 1 tablespoon of dough and roll into balls. Place on cookie sheet(s) and repeat with remaining dough. (Optional: sprinkle tops of dough with flaky sea salt)

Place baking sheets in oven and bake for 11-12 minutes, or until edges are lightly browned.

Remove from oven, centers will be soft. Let cool 5 minutes on baking sheet before transferring to wire racks.



German Chocolate Thumbprint

Recipe provided by: Sue Dove

Ingredients:

½ c. unsalted butter, softened
⅔ c. granulated sugar
1 tsp. vanilla extract
¼ tsp. salt
1 large egg, room temperature
2 Tbsp. cornstarch
½ c. cocoa powder
1 ½ - 1 ⅔ c. all-purpose flour

Filling:

½ c. heavy cream
¼ c. unsalted butter
⅓ c. packed light brown sugar
½ c. shredded coconut
½ tsp. vanilla extract
½ c. chopped pecans

Topping: optional

1 c. chocolate chips, melted

Directions:

Preheat oven to 375°F.

In a bowl, cream butter, sugar, vanilla and salt, just until smooth. Add egg and mix until combined.

Turn mixer to low, slowly mix in cornstarch, cocoa powder and 1 ½ c. flour. Pause often to scrape down bowl. Continue adding flour, 1 Tbsp. at a time, until dough gathers itself in a ball and pulls from the bowl.

Shape dough into 1-inch balls. Place two inches apart on cookie sheet. Make indentation with thumb.

Bake 9-10 minutes, cool; add filling.

Filling:

Combine cream, brown sugar and butter in sauce pan. Bring mixture to a simmer and allow to thicken into a caramel 6-7 minutes. Do not stir or mixture will not thicken.

Remove from heat and stir in coconut and pecans. Let cool slightly. Fill each center of cookie with 1 teaspoon of filling.

Topping: If desired, drizzle on top of cookie.

Chewy Drizzled Cinnamon Chip Cookies

Recipe provided by: Jeanie Cloud

Ingredients:

$\frac{3}{4}$ c. butter or margarine, softened
 1 c. packed light brown sugar
 $\frac{1}{4}$ c. light corn syrup
 1 egg
 1 $\frac{2}{3}$ c. Hershey Cinnamon Chips
 (10 oz.), divided
 2 $\frac{1}{2}$ c. all-purpose flour
 2 tsp. baking soda
 $\frac{1}{4}$ tsp. salt
 1 c. pecans or walnuts, finely ground

Cinnamon Chip Drizzle:

$\frac{2}{3}$ c. Hershey Cinnamon Chips
 1 $\frac{1}{2}$ tsp. shortening.
 Microwave at medium until melted.

Directions

Beat butter and brown sugar until fluffy. Add corn syrup and eggs; mix well.
 Place 1 cup cinnamon chips in a microwave safe bowl.
 Microwave at medium (50%) 1 minute; stir. Stir melted chips into butter mixture.
 Stir together flour, baking soda, and salt; add to cinnamon chip mixture, beating just until blended.
 Cover; refrigerate dough about 1 hour or until firm enough to handle.
 Heat oven to 350°F. Shape dough into 1-inch balls; roll in nuts, lightly pressing nuts into dough. Place on ungreased cookie sheet.
 Bake 8 – 10 minutes or until brown around edges. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Drizzle with cinnamon chips drizzle.



Chewy Chocolate Chip Cookies

Recipe provided by: Angie Heishman

Ingredients:

1 c. unsalted butter, melted
 and cooled to room temp.
 1 $\frac{1}{2}$ c. light brown sugar,
 packed
 $\frac{3}{4}$ c. granulated sugar
 2 $\frac{1}{2}$ c. all-purposed flour
 $\frac{3}{4}$ tsp. fine sea salt
 1 tsp. baking soda
 2 large eggs
 2 tsp. vanilla extract
 1 $\frac{1}{2}$ c. semi-sweet
 chocolate chips

Directions

Whisk flour, salt and baking soda, set aside
 Whisk brown sugar & white sugar, add melted butter and whisk for 1 minute.
 Whisk in 1 egg at a time and add vanilla.
 Add dry ingredients to the wet mixture, stir together.
 Stir in 1 c. chocolate chips.
 I use $\frac{1}{4}$ c. to scoop out dough – chill dough for at least 15 minutes.
 Bake 375°F for 10-14 minutes
 Immediately after, add chocolate chips and sea salt to top.
 Enjoy!

Cherry Thumbprints

Recipe provided by: JoLinda Kerr

Ingredients:

1 ½ c. butter, softened
1 ½ c. sugar
1 pkg. (8oz.) cream cheese
2 eggs
2 Tbsp. lemon juice
1 ½ tsp. lemon zest
4 ½ c. flour
1 ½ tsp. baking powder
Cherry jam
Confectioner sugar

Directions:

Cream together butter, sugar and cream cheese.
Beat eggs, one at a time, into the creamed mix. Mix in lemon juice and lemon zest.
Combine the flour and baking powder and gradually add into the creamed mixture until just combined.
Cover and chill for about 1 hour.
Heat oven to 350°F.
Roll tablespoons of dough into balls. Place on ungreased cookie sheets 2 inches apart. Indent each cookie with thumb.
Fill with cherry jam; about ½ tsp. each.
Bake for 15 minutes.
Cool on cookie sheet for 2 minutes, sprinkle with confectioner sugar.

“Give a Hoot” Owl Cookies

Recipe provided by: JoLinda Kerr

Ingredients:

1 c. butter, softened
2 c. sugar
½ c. packed brown sugar
2 eggs
3 tsp. vanilla extract
3 ¾ c. flour
2 tsp. baking powder
⅛ tsp. salt
¼ c. baking cocoa
Cashews for beak
M&M's for eyes
White icing

Directions:

In a mixing bowl, cream butter and sugars. Add eggs one at a time, beat well. Beat in vanilla. Set aside.
Combine flour, baking powder and salt. Gradually add to creamed mix. Divide dough in half. Add cocoa to 1 half.
Divide each portion in half again.
On a baking sheet, roll out each portion between wax paper into a 12” x 10” rectangle. Refrigerate for 30 minutes.
Remove wax paper, place one chocolate rectangle over a plain rectangle. Roll tightly, like a jelly roll. Repeat with other dough.
Refrigerate for 2 hours then cut rolls of dough into ¼ inch slices.
Put 2 cookies next to each other touching. Place a cashew on the center of the two cookies.
Bake at 350°F for 10-12 minutes.
Add M&Ms for eyes with a dab of white icing.

Note from JoLinda:
“I didn’t like the way the spiral cookies looked, so I used the chocolate dough to cut out cookies for the face. Then cut out strips from the plain dough to hand make the brows and ears.”

Zucchini Cookies		Recipe provided by: JoLinda Kerr
<p><i>Ingredients:</i> 2 c. flour 1 tsp. baking soda 1 tsp. cinnamon ½ tsp. salt ½ stick of butter, softened 1 c. sugar 1 egg, beaten 1 c. grated zucchini 1 c. golden raisins 1 c. chopped pecans 1 c. semi-sweet chocolate chips</p>	<p><i>Directions:</i> Combine flour, baking soda, cinnamon and salt in medium bowl. Set aside. In a large bowl, combine butter & sugar, beat with mixer until light and fluffy. Add egg, beat well. Gradually add flour mixture, beat until smooth. Dough will be stiff. Stir in remaining ingredients. Drop by teaspoonful onto cookie sheets lines with parchment paper. Bake at 350°F for 13-15 minutes, do not overbake, bake until light brown. Cool on cookie sheets for 2 minutes, transfer to wire racks to cool completely.</p>	

Blueberry Cream Cookies		Recipe provided by: Sandy Owens
<p><i>Ingredients:</i> 1 c. sugar ½ c. butter, softened 1 egg ⅓ c. sour cream 3.5 oz. (small box) vanilla pudding mix ½ tsp. salt ½ tsp. baking soda 2 c. flour 1 c. white chocolate chips 1 ¼ c. fresh blueberries, washed & patted dry.</p>	<p><i>Directions:</i> Preheat oven to 350°F. Cream together sugar and butter. Add egg, sour cream, pudding mix, salt and baking soda. Stir until smooth. Add flour, 1 cup at a time, mixing until smooth between additions. Mix in white chocolate chips Create a shallow well in the center of the dough and pour in blueberries. Very gently, fold dough over several times, doing your best to not squash the berries. Drop by rounded teaspoonfuls onto greased cookie sheet Bake for 10-11 minutes. Transfer to a cooling rack and enjoy!</p>	

Peanut Butter Cookies		Recipe provided by: Sue Geib
<p><i>Ingredients:</i> ½ c. shortening (or butter or margarine) ½ c. peanut butter ½ c. sugar ½ c. brown sugar, packed 1 egg 1 ¼ c. flour ¾ tsp. baking soda ½ tsp. baking powder ¼ tsp. salt</p>	<p><i>Directions:</i> Mix shortening, peanut butter, sugars, and egg. Blend in dry ingredients. Cover and chill, Shape into 1-inch balls. With a floured fork, flatten in a criss cross pattern to 2 inches Bake at 375°F for 10-12 minutes Makes 3 dozen cookies.</p>	

Chocolate Chip Cookies		Recipe provided by: Deb Vigar
<p><i>Ingredients:</i> 1 c. butter, soft ¾ c. brown sugar ¼ c. sugar 1 ½ tsp. vanilla 2 eggs 2 ⅓ c. flour 1 pkg. vanilla pudding 1 tsp. baking soda 11 oz. mini semi-sweet chocolate chips</p>	<p><i>Directions</i> Cream together butter, sugars, vanilla and eggs until smooth and fluffy. Mix together the flour, pudding and baking soda. Add to the cream mixture until well blended Stir in the chocolate chips. Bake at 375°F for 9-10 minutes. Let cool on baking sheet.</p>	

Peanut Butter Cookies		Recipe provided by: Kimberly Burton
<p><i>Ingredients:</i> 1 c. butter, softened 1 c. creamy peanut butter 1 c. sugar, divided 1 c. brown sugar, packed 1 tsp. vanilla 3 eggs 4 c. flour 2 tsp. baking soda ¼ tsp. salt 1 c. peanut butter chips</p> <p><i>Topping:</i> ¼ c. sugar</p>	<p><i>Directions:</i> Preheat oven to 375°F. Cream together butter, peanut butter, 1 c. sugar, and brown sugar. Add vanilla. Add eggs and mix. Add in flour, baking soda and salt. Stir until completely combined. Fold in peanut butter chips. Roll dough into 1 ½ inch balls (I use a med. scooper) Place ¼ c. sugar into a small bowl, roll each ball of dough in the sugar until completely covered. Place rolled dough on a baking sheet lined with parchment paper, gently press each dough ball down to ½ inch thick. Bake cookies for 7-9 minutes. These cookies are very soft – you DON'T want to over bake.</p>	

Snickerdoodle Cookies		Recipe provided by: Kimberly Burton
<p><i>Ingredients:</i> 4 c. flour ½ tsp. baking soda ½ tsp. cream of tartar 1 c. butter, softened 2 c. sugar 2 eggs ¼ c. milk 1 tsp. vanilla</p> <p><i>Topping:</i> 3 Tbsp. sugar 1 tsp. cinnamon</p>	<p><i>Directions:</i> Preheat oven to 375°F. Cream butter and sugar until fluffy. Add eggs, milk and vanilla. Mix well. Add the dry ingredients: flour, baking soda and cream of tartar. In a small bowl, mix the topping ingredients. Set aside. Form dough into 1-inch balls and roll in the topping mixture. Place dough balls on a baking sheet lined with parchment paper. Use the bottom of a glass and slightly flatten cookies Sprinkle the tops of the cookies with additional cinnamon/sugar mixture. Bake for 7-8 minutes or 10-12 minutes for larger cookies. DON'T over bake cookies.</p>	

APRICOT SPECIALTY COOKIE CONTEST RECIPES

Oatmeal Apricot cookies (soft & chewy)		Recipe provided by: Karen Heltzel
<p><i>Ingredients:</i></p> <p>¾ c. flour 1 c. old-fashioned rolled oats ½ tsp. baking soda ¼ tsp. salt ½ tsp. butter, softened ¾ c. brown sugar, packed 1 large egg 1 tsp. vanilla extract ¾ c. chopped apricots</p> <p>Makes 20 cookies.</p>	<p><i>Directions:</i></p> <p>Preheat oven to 350°F and line 2 baking sheets with parchment paper. Combine flour, oats, baking soda, and salt in a medium bowl, blending with a whisk. Beat butter and sugar in a large mixing bowl until fluffy, about 5 minutes. Add egg and vanilla, beating to combine. Mix the flour mixture until just combined. Stir in apricots. Lightly flour hand and roll dough into 1 ½ inch balls. Place 2 inches apart on prepared baking sheets. Bake for 11-12 minutes or until lightly browned. Cool cookies on baking sheets for 10 minutes, then transfer to wire racks, cool completely. Store in an airtight container.</p>	

Apricot Cream Cheese Cookies		Recipe provided by: Jeanie Cloud
<p><i>Ingredients:</i></p> <p>2 ½ c. all-purpose flour 1 tsp. baking soda ¼ tsp. salt 6 oz. full-fat cream cheese, room temperature ½ c. unsalted butter, room temp. 1 c. sugar 1 large egg, room temperature 1 tsp. lemon zest 1 tsp vanilla extract ½ tsp. almond extract</p> <p><i>Rolling & Filling</i></p> <p>8 Tbsp. Apricot preserves ¾ c. sliced almonds (optional) Confectioner sugar (optional)</p>	<p><i>Directions:</i></p> <p>Preheat oven to 350°F. Whisk flour, baking soda & salt. Set aside. Beat cream cheese at medium speed until smooth & creamy and add butter. Continue beating for about 2 minutes until smooth and creamy. Add egg, lemon zest & extracts. Beat on high for 1 minute. Add flour mixture to wet ingredients on low. Cover and chill. Line baking sheets with parchment paper Roll dough into balls and into sliced almonds. Place 3 inches apart on cookie sheet and make indentation on each cookie. Spoon preserves into indentation. Bake 14-15 minutes. Remove from oven. Let cool for 5 minutes then transfer to wire rack. Once cooled dust with confectioner sugar.</p>	

Apricot Oatmeal Cookies		Recipe provided by: Mona Elesá
<p><i>Ingredients:</i></p> <p>1 stick of butter ¾ c. brown sugar 1 egg 1 tsp. vanilla 1 c. self-rising flour 1 ¼ c. rolled oats 1 c. chopped apricots</p>	<p><i>Directions:</i></p> <p>Cream butter and brown sugar. Beat in egg and vanilla. Add flour and mix. Stir in rolled oats and apricots. Drop by tablespoon onto a cookie sheet. Bake at 375°F for 12 minutes.</p>	

Coconut Apricot Bars Recipe

Recipe provided by: Karin Fowler

Ingredients:

¾ c. butter, room temperature
1 c. sugar
1 egg
1 c. flour
¼ tsp. baking powder
1 ⅓ c. coconut, sweetened flakes
½ c. slivered almonds, plus more to sprinkle over bars
½ tsp. vanilla
13 oz. jar apricot preserves

Directions:

Preheat oven to 350°F. Line 9 x 13 baking pan with non-stick foil. (Or regular foil sprayed with cooking spray)
In large mixing bowl, cream butter and sugar. Add egg, mix well.
Mix together the flour and baking powder, incorporate into the butter mixture.
Add coconut, nuts and vanilla, blending well.
Press two-thirds of the dough into the prepared baking pan. Spread with preserves. Crumble remaining dough over top of preserves.
Sprinkle with a handful more of almonds if desired.
Bake at 350°F for 30-35 minutes or until golden brown.
Cool and cut into squares.

Apricot Cream Cheese Drops

Recipe provided by: Jeanie Cloud

Ingredients:

½ c. butter flavor Crisco
1 pkg. (3 oz) cream cheese, softened
1 Tbls. Milk
¼ c. brown sugar, firmly packed
½ c. apricot preserves
1 ¼ c. all-purpose flour
1 ½ tsp. baking powder
1 ½ tsp. cinnamon
¼ tsp. salt
½ c. coarsely chopped pecans or flake coconut

Frosting

1 c. powdered sugar
¼ c. apricot preserves
1 Tbls. butter flavor Crisco
Finely chopped pecans or flake coconut (optional)

Directions:

Preheat oven to 350°F. Layer cookie sheets with parchment paper.
Cream Crisco, cream cheese and milk on medium speed until well blended. Beat in brown sugar and apricot preserves. Set aside.
Mix flour, baking powder, cinnamon and salt. Combine into the cream mixture until just blended. Stir in nuts or coconut.
Drop 2 level tablespoons of dough into mounds 2 inches apart on cookie sheet.
Bake in 350°F oven for 14 minutes. Cool on baking sheet for one minute, move to wire rack. Cool completely before frosting.

Frosting:

Cream powdered sugar and Crisco. Stir in apricot preserves, chopped pecans, or coconut until well combined. Spread evenly on cookies.



Apricot Cookies

Recipe provided by: Pam Jones

Ingredients:

¾ c. butter
1 c. sugar
1 egg
1 c. flour
¼ tsp. baking powder
½ tsp. vanilla
1 ⅓ c. coconut
13 oz. apricot jam

Directions:

Preheat oven 350°F.
Mix all ingredients (except the jam) all together.
Place by teaspoonful on lined baking pan. Slightly indent the center of each cookie.
Put jam in the center of each cookie
Bake at 350°F for 12-15 minutes or until golden brown.

Apricot Bars		Recipe provided by: JoLinda Kerr
<p><i>Ingredients:</i></p> <p>¾ c. butter, softened 1 c. sugar 1 egg ½ tsp. vanilla 2 c. flour ¼ tsp. baking powder ½ c. chopped walnuts 1 ⅓ c. flaked coconut 1 jar (10-12 oz.) apricot preserves</p>	<p><i>Directions:</i></p> <p>In a large bowl, cream butter and sugar. Add egg and vanilla. Mix well. In another bowl combine flour and baking powder. Gradually mixing into creamed mixture. Fold in coconuts and walnuts. Press 2/3 of the dough into a greased 9 x 13-inch pan. Spread with preserves. Crumble remaining dough over the preserves. Bake at 350°F for 30-35 minutes or until golden brown.</p>	

Apricot Cream Cheese Thumbprints		Recipe provided by: JoLinda Kerr
<p><i>Ingredients:</i></p> <p>1 ½ c. butter, softened 1 ½ c. sugar 1 (8 oz.) pkg. cream cheese, softened 2 eggs 2 Tbsp. Lemon juice 2 Tbsp. Lemon zest 4 ½ c. flour 1 ½ tsp. baking powder 1 c. apricot preserves ⅓ c. confectioner sugar, for tops</p>	<p><i>Directions:</i></p> <p>In a large bowl, cream butter, sugar and cream cheese until smooth. Beat eggs in one at a time. Next, stir in lemon juice and zest. Set aside. Combine flour and baking powder; stir into cream mixture until just combined. Cover and chill until firm, about 1 hour. Preheat oven to 350°F. Roll tablespoonful of dough into balls. Place 2 inches apart on ungreased cookie sheet. Use finger to indent center of each cookie. Fill with ½ tsp. apricot preserves. Bake for 15 minutes. Cool on cookies sheets for 2 minutes before transferring to wire rack. Sprinkle with confectioner sugar as desired.</p>	

Apricot Sugar Cookie Pies		Recipe provided by: Ashley Heinzman
<p><i>Ingredients:</i></p> <p>2 ¼ c. flour ½ tsp. salt ½ tsp. baking powder 1 c. unsalted butter, softened 1 c. sugar 1 egg, room temperature 2 tsp. vanilla extract Zest from a lemon Apricot preserves ¼ c. turbinado sugar</p>	<p><i>Directions:</i></p> <p>In a mixing bowl, combine flour, salt, baking powder. Set aside. Cream butter 30 seconds, add sugar, lemon zest and beat until creamy. Add vanilla and egg, beating until incorporated. Add dry mixture into the wet until combined. Chill for 1 hour. Form 1-inch balls and roll into a disk. Spoon 1 tsp. apricot preserves onto cookie disk. Top preserve cookie disk with another dough disk. Pinch together and cut slits on top for venting. Sprinkle with turbinado sugar. Bake at 350°F on parchment lined pans for 15 minutes.</p>	



Apricot Drop Cookies		Recipe provided by: Mona Elesá
<p><i>Ingredients:</i></p> <ul style="list-style-type: none"> ½ c. butter 3 oz. cream cheese ¼ c. brown sugar ½ c. apricot preserves 1 ¼ c. flour 1 ½ tsp. baking powder 1 tsp. cinnamon ¼ tsp. salt ½ c. chopped walnuts <p><i>Icing:</i></p> <ul style="list-style-type: none"> 1 c. powdered sugar ¼ c. apricot preserves 1 Tbls. butter 	<p><i>Directions:</i></p> <p>Cream butter, cream cheese and brown sugar. Beat in preserves.</p> <p>Stir together flour, baking powder, cinnamon and salt. Mix into the creamed mixture.</p> <p>Stir in nuts.</p> <p>Drop dough by a tablespoon on greased cookie sheet. Bake at 350°F for 12 minutes.</p> <p><i>Icing:</i></p> <p>Cream powdered sugar and butter together. Stir in apricot preserves. Spread icing on cooled cookies.</p>	

Apricot Bars		Recipe provided by: Pam Jones
<p><i>Ingredients:</i></p> <ul style="list-style-type: none"> ¾ c. butter 1 c. sugar 1 egg ½ tsp. vanilla 1 c. flour ¼ tsp. baking powder 1 ⅓ c. coconut ½ c. nuts of choice 13 oz. jar of apricot jam 	<p><i>Directions:</i></p> <p>Mix all ingredients together in a large bowl. Add nuts and coconut.</p> <p>Spread in to a 9 x 13-inch baking pan.</p> <p>Spread jam over the top.</p> <p>Sprinkle any remaining nuts and coconut over the jam.</p> <p>Bake at 350°F for 30-35 minutes.</p>	

Spicy Apricot Drops		Recipe provided by: Sue Geib
<p><i>Ingredients:</i></p> <ul style="list-style-type: none"> 1 c. (6 oz.) dried apricots, cut fine ½ c. water 2 ½ c. flour 1 tsp. baking soda 1 tsp. salt 1 tsp. cinnamon ¼ tsp. ginger ½ c. brown sugar ⅔ c. shortening ½ c. dark corn syrup 1 egg 1 tsp. vanilla ½ tsp. lemon extract <p><i>Topping:</i></p> <ul style="list-style-type: none"> Walnut pieces 	<p><i>Directions</i></p> <p>Cook the dried apricots in water for 5 min until tender, cool.</p> <p>Combine flour, baking soda, salt, cinnamon and ginger.</p> <p>In another bowl, combine brown sugar, shortening, corn syrup, egg, vanilla and lemon extract and beat until creamy.</p> <p>Add the dry ingredients to the creamed mixture. Mix well.</p> <p>Stir in the cooked apricot mixture.</p> <p>Chill dough.</p> <p>Roll into 1-inch balls. Flatten and top with walnut pieces.</p> <p>Bake 375°F for 10-12 minutes.</p>	