

The Extension Cord



 Health and Human Sciences
 2023 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:

Oatmeal Raisin Chocolate Chip Cookies		Recipe provided by: Carol Shafer
<p><i>Ingredients:</i> 2 c. flour 1 c. sugar 2 c. raisins 1 c. shortening (I use Crisco sticks) 1 tsp. baking soda 2 eggs 2 c. oatmeal ½ tsp. salt 1 tsp. vanilla 1 c. chocolate chips</p>	<p><i>Directions:</i> Cook raisins in water until soft. Reserve 5 Tbsp. of raisin juice in a small container. Drain the rest of the liquid from raisins. Mix baking soda and the raisin juice in a small bowl and let cool.</p> <p>Cream shortening and sugar together. Stir in eggs. Mix in the raisin juice mixture. Add vanilla. Add flour, oatmeal and salt. Stir in the chocolate chips.</p> <p>Drop by scoopful on an ungreased cookie sheet. Bake in 350°F oven for 10 to 11 minutes.</p>	
Monster Cookies		Recipe provided by: Pam Jones
<p><i>Ingredients:</i> 2 c. oatmeal (quick oats) 1 ½ c. flour 1 c. brown sugar ½ tsp. salt ½ c. sugar ½ c. margarine 1 tsp. baking soda 2 eggs 1 c. small chocolate chips 1 c. small candy chips 1 tsp. vanilla</p>	<p><i>Directions:</i> Whisk together flour, baking soda, salt. Add oats.</p> <p>Mix butter, sugars, egg and vanilla.</p> <p>Mix with the flour mixture.</p> <p>Add chocolate chips and candy chips.</p> <p>Drop by teaspoon, bake for 12 -15 minutes in 350°F oven.</p> <p>Transfer to baking cooling rack.</p> <p>Yields 2-3 dozen.</p>	

Oatmeal Surprise Cookies

Recipe provided by: Sue Dove

Ingredients:

1 c. butter, softened
¾ c. brown sugar, packed
½ c. sugar
2 eggs
1 ½ c. all-purpose flour
1 tsp. baking soda
1 tsp. pumpkin pie spice
2 ¾ c. quick cooking oats
1 ½ c. chocolate covered raisins

Directions:

In a large bowl, cream butter and sugars together until light and fluffy. Beat in eggs. Combine flour, baking soda and pumpkin pie spice. Gradually add to creamed mixture and mix well. Stir in oats and raisins. Drop by tablespoonfuls 2 inches apart onto greased cookie sheets. Flatten slightly. Bake at 350°F for 12-15 minutes or until golden. Cool for 5 minutes on cookie sheet before placing on wire rack.

Oatmeal Raisin Cookies

Recipe provided by: Mona Elsea

Ingredients:

1 ½ c. sugar
2 ½ c. flour
1 ½ c. cooked raisins
1 ½ c. rolled oats
1 c. shortening
½ c to ¾ c milk or raisin water
3 eggs
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. salt
1 c. nuts

Directions:

Cover raisins with water. Cook for 5 minutes. Drain and reserve water. Cream sugar and shortening. Add eggs, beat well. Sift dry ingredients together. Add to the creamed mixture. Alternate with water or milk. Stir in oatmeal, raisins and nuts. Bake on a greased sheet at 375°F for 10-12 minutes.



Mounds

Recipe provided by: Jolinda Kerr

Ingredients:

1 c. butter, softened
1 c. powdered sugar
½ tsp. salt
2 tsp. vanilla
2 c. flour
Filling:
7 oz. jar marshmallow crème
¼ c. unsalted butter
¼ c. Crisco
Topping:
2 T. toasted coconut
½ c. semi- sweet chocolate chip
2 T. butter
2 T. water
½ c. powdered sugar

Directions:

Cookies:

Beat butter and sugar until fluffy. Beat in vanilla. Combine flour and salt, gradually stir in creamed mixture. Shape into 1-inch balls, make indentations in each ball. Bake at 350°F for 12 minutes. Cool on rack.

Filling:

Beat all ingredients with mixer until creamy. Put small amount in indentation of cooled cookies. Sprinkle small amount of toasted coconut on top.

Topping:

Melt chocolate chips, butter and water in microwave. Stir until smooth. Stir in powdered sugar. Drizzle over top of cookies. Sprinkle decorative sugar on top, if desired.

Chocolate Covered Cherry Cookies

Recipe provided by: Jolinda Kerr

Ingredients:

1 c. sugar
½ c. butter
1 egg
1 ½ tsp. vanilla
1 ½ c. flour
½ c. cocoa powder (Hersheys)
¼ tsp. salt
¼ tsp. baking soda
¼ tsp. baking powder
1 (10 oz) jar Maraschino cherries
(reserve 4 tsp. cherry juice)
½ c. sweetened condensed milk
1 c. semi-sweet chocolate chips

Directions:

Drain cherries and reserve the juice.
Mix together dry ingredients; set aside.
Beat sugar and eggs together until light and fluffy. Beat in egg and vanilla, mix well. Stir in the dry ingredients.
Roll into walnut size balls. Place on parchment paper lined cookie sheets. Make an indentation with thumb in center of each cookie. Place a cherry in the indentation.
Combine chocolate chips and condensed milk into a saucepan. Stir over low heat until chips melt. Add 4 tsp. of the reserved cherry juice, mix well.
Drizzle about 1 tsp. over each cherry.
Bake at 350°F for 10 minutes. Cool on sheets 2 minutes then move to rack.



Stamped Cinnamon Brown Sugar Cookies

Recipe provided by: Jeanie Cloud

Ingredients:

2 c. flour
½ tsp. baking soda
½ tsp. salt
2 ½ tsp. cinnamon
½ tsp. ground nutmeg
½ tsp. ground ginger
¼ tsp. ground cardamom
½ c. unsalted butter,
softened
¾ light or dark brown
sugar, packed
1 T. honey
1 egg, room temperature
1 tsp. vanilla extract

Directions:

Whisk flour, baking soda, salt, cinnamon, nutmeg, ginger & cardamom together and set aside.
Beat softened butter, brown sugar, & granulated sugar on medium-high until creamy. Add honey, egg and vanilla extract, mix on high until combined.
Add flour mixture and mix on low until combined. Cover and chill dough in refrigerator at least 2 hours (up to 4 days). If chilling for more than a few hours, allow dough to sit at room temperature for at least 15 minutes prior to baking.
Preheat oven to 350°F. Line baking sheets with parchment paper.
Roll and stamp: 1 Tbsp. of chilled dough rolled into a ball. Place balls 3 inches apart. Place stamp on top of ball. If dough is sticking to stamp, lightly dip stamp in flour.
Bake until edges are set, about 13 minutes.
Remove from oven and let sit for 5 minutes, then transfer to a wire rack.

Mayonnaise Cookies		Recipe provided by: Patti Grossman
<p><i>Ingredients:</i> 1 c. sugar 2 c. flour 1 c. mayonnaise 1 tsp. baking soda 1 pinch of salt 1 tsp. vanilla 1/3 c. cocoa 1/2 c. mini chocolate chips 1/2 c. white chocolate chips</p>	<p><i>Directions:</i> Preheat oven to 350°F. Mix dry ingredients together, add mayonnaise and vanilla. Mix well Shape into balls, press down with fork. Drizzle white chocolate over the top. Bake for about 12 minutes</p>	

BLUEBERRY SPECIALTY COOKIE CONTEST RECIPES

Jeweled Thumbprints		Recipe provided by: Sue Dove
<p><i>Ingredients:</i> 3/4 c. butter, softened 3/4 c. confectioners sugar 1 egg yolk 1/2 tsp. almond extract 1 3/4 c. flour 1/2 c. blueberry jam</p>	<p><i>Directions:</i> In mixing bowl, cream butter and sugar. Beat in the egg yolk and extract. Gradually add flour. Cover and refrigerate for 2 hours. Roll into balls. Place 1 inch apart on cookie sheet. Using the end of wooden spoon handle, make an indentation in the center of each ball. Bake at 350°F for 12-14 minutes Remove to rack, cool and add jam to indentation.</p>	

Blueberry Bars		Recipe provided by: Jolinda Kerr
<p><i>Ingredients:</i> 1 c. butter, softened 1 3/4 c. sugar 1 tsp. vanilla 1 1/2 tsp. baking powder 4 eggs 3 c. flour 1/2 tsp. salt 1 can (21 oz.) blueberry pie filling 1/8 tsp. nutmeg</p> <p><i>Glaze:</i> 1 1/4 c. confectioners sugar 2 T, lemon juice 1 T. butter, melted</p>	<p><i>Directions:</i> Cream together butter and sugar until light and fluffy. Add 1 egg at a time, beat well after each egg. Beat in vanilla. Combine flour, baking powder and salt; add to creamed mixture just until combined. Spread half of batter in greased 15 x 10 x 1 baking pan. Spread with pie filling, sprinkle with nutmeg. Drop remaining batter by teaspoonful over the top. Bake at 350°F for 40 -45 minutes. Combine glaze ingredients until smooth. Drizzle over warm bars. Cool.</p>	

Blueberry Cookies		Recipe provided by: Mona Elsea
<p><i>Ingredients:</i> 1 c. flour ½ tsp. baking powder 1/8 tsp. salt 1/3 c. butter, soft 1/3 c. plus 1 T. sugar 1/3 c. blueberries ½ c. white chocolate morsels</p>	<p><i>Directions:</i> Mix dry ingredients, set aside. Mash blueberries with fork. Cream sugar and butter. Add blueberries. Mix on high until well blended. Add flour mixture and chill dough. Shape into balls. Bake at 400°F for 10 minutes or until lightly browned.</p> <p>Yields 12 cookies.</p>	

Blueberry Pie Cookies		Recipe provided by: Jeanie Cloud
<p><i>Ingredients:</i> ½ c. unsalted butter, softened 1/3 c. powder sugar 1 tsp. vanilla extract ¼ tsp. salt 1 c. flour</p> <p><i>Filling:</i> 1 c. blueberries 2 T. sugar 1 T. cornstarch 1 tsp. lemon juice</p> <p><i>Lemon Glaze:</i> 1 c. powdered sugar 1 T. cream or milk 1 T. lemon juice</p>	<p><i>Directions:</i> Preheat oven to 350°. Spray mini muffin pans with floured non stick cooking spray. Beat butter until smooth, then beat in powdered sugar. Beat in vanilla & salt, then slowly mix in flour. Beat until batter forms. Drop 1 Tbsp. balls of cookie dough into each mini muffin pan cavity. Press up side of pan to form crust. Toss blueberries with sugar, cornstarch and lemon juice. Evenly divide between cookies. Add some of liquid that collects in bowl, but not much. Bake 20-25 minutes or until the sides start to get golden in color. Cool completely before removing from pan. Drizzle with lemon glaze</p>	

Blueberry Lemon Cookies		Recipe provided by: Patti Grossman
<p><i>Ingredients:</i> ½ c. unsalted butter, softened ¾ c. sugar ½ tsp. lemon zest 1 egg, room temperature 1 T. lemon juice 1 tsp. vanilla extract ¼ tsp. salt ¼ tsp baking powder ¼ tsp baking soda 2 c. flour 1 c. blueberries</p> <p><i>Lemon Glaze:</i> 1 c. powdered sugar 2 tsp. lemon zest 2 – 4 T. lemon juice</p>	<p><i>Directions:</i> Preheat oven to 325°, line baking sheets with parchment paper. Cream butter, sugar and lemon zest until light and fluffy Add egg and mix until just incorporated. Add lemon juice and vanilla, mix until combined. Add salt, baking powder and baking soda, mix until evenly distributed. Add flour, mix until combined. Do not over mix. Fold in blueberries gently. Use small scoop and place mounds on baking sheet. Bake for 11 – 14 minutes until bottoms are brown. Cool on racks before adding glaze.</p> <p><i>Glaze:</i> Whisk ingredients together until you a constituency that can be drizzled. Drizzle over cooled cookies</p>	

Brown Butter Blueberry Lemon Crumble Cookie

Recipe provided by: Ashley Heinzman

Ingredients:

1 ¼ c. brown sugar
¼ c. sugar
1 c. brown butter
2 eggs, room temperature
2 tsp. vanilla
2 ½ c. flour
1 tsp. baking soda
1 tsp. cinnamon
½ tsp salt
1 c. frozen blueberries
Lemon zest

Crumble:

5 T. butter, melted
1/3 c. sugar
¼ c. brown sugar
½ c. flour
3 T. oatmeal
Pinch of salt

Glaze:

3 oz. of cream cheese
1 ½ c. powder sugar
2 T. half & half
1 T. lemon juice
½ tsp. vanilla

Directions:

Cookie:

Cut butter, place in saucepan heat to begin browning. Cool butter. Sift dry ingredients for cookies. Combine brown butter with the dry ingredients, don't over mix. Stir in frozen blueberries.

Crumble:

Melt butter and add other ingredients until incorporated, place ½ on baking sheet for 10 minutes at 350°F. Save other ½ to top on cookies prior to baking.

Bake at 350° for 10-15 minutes and brown bottom. While cookies are still warm add more crumble and allow to cool. Mix glaze and drizzle onto top of cookies. Then dust with lemon zest and a few fresh berries.

